



Wedding Packages

310.519.2795



Package Inclusions

- **Complimentary Champagne / Sparkling Cider Toast for all guests**
- **Complimentary Custom Wedding Cake Provided by:**
 - Mayers Bakery: (310) 377-7846
 - Polly Ann's Bakery: (310) 519.0966
 - Delizioso/Ramona Bakery: (310) 345-1941
- **Complimentary Cake Cutting and Serving**
- **Choice of Floor Length Linens in black, white, or ivory**
- **Choice of Napkin Color from a variety of shades**
- **Dance Floor**
- **Easel for your Engagement Portrait or Seating Chart**
- **Candles and Mirror Tile to accent your Centerpieces**
- **Table Numbers**
- **Gourmet Coffee Service During Meal**
- **Complimentary Waterfront Newlywed Room for the Night of your Wedding with Surprise Chef's Amenity**
- **Complimentary Parking for your Guests (Not overnight)**
- **Directional Lobby Signage**
- **Earn Hilton Honors Points**
- **Special Discounted Group Guest Room Rates**
- **Complimentary Menu Tasting for two**



COCKTAIL HOUR

- **Choice of 2 Tray Passed Hors D'oeuvres** (see menu choices on page 12)

DINNER: 1ST COURSE

SALAD:

Choice of 1:

- **Classic Caesar Salad:** Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing.
- **Mix Green Salad:** Spring Mix, Carrots, Cucumbers, Tomatoes, and choice of Two Dressings.

Lunch Price: \$78.00 Per Person

DINNER: 2ND COURSE

MAIN ENTREE: Served Individually Plated
Choice of 1:

- **Chicken Chardonnay:** Chicken Breast with Chardonnay Sauce (Herbs, Shallots, & Chardonnay Wine)
- **Salmon Piccata:** Pan Seared Salmon served with a Chardonnay Lemon Butter Caper Sauce
- **Sliced Tri Tip:** Served with Demi-Glace Shallot-Peppercorn Sauce

SERVED WITH:

- **Choice of 1:** Rice Pilaf or Mashed Potatoes
- Fresh Seasonal Vegetables
- Rolls and Butter

Dinner Price: \$85.00++ Per Person

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.



COCKTAIL HOUR

- **Select 3 Tray Passed Hors D'oeuvres**
(see menu choices on page 12)



DINNER: 1ST COURSE

SALAD:

Choice of 1

- **Classic Caesar Salad:** Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing.
- **Mix Green Salad:** Spring Mix, Carrots, Cucumbers, Tomatoes, and choice of two dressings.
- **Wedge Salad:** Iceberg Lettuce, Bacon Bits, Gorgonzola Cheese, Shaved Red Onions, and Cherry Tomatoes, drizzled with a Bleu Cheese Dressing

ADDITIONAL INCLUSIONS

- Waived Rental on Bridal Ready Room
- (8) Uplights for Reception
- (2) Bottles of wine during Dinner for every table
- White or Ivory Chair Covers
- Hotel Arch (Not Decorated)





DINNER: 2ND COURSE

MAIN ENTREE: Served Individually Plated
Choice of 1:

- **Chicken Marsala:** Pan Seared Chicken Breast served with a mushroom Marsala Wine sauce.
- **Chicken Al Fornaio:** Stuffed Breast of Chicken with Pine Nuts, Parmesan Cheese, and Sun dried Tomatoes, topped with a Basil Cream Sauce. A twist on a Ports O'Call favorite!
- **Salmon Piccata:** Pan Seared Salmon served with a Chardonnay Lemon Butter Caper Sauce
- **Flank Steak:** Served with Bleu Cheese Chive Butter.

Served with:

- **Choice of 1:** Garlic Mashed Potatoes OR Parmesan Roasted Red Potatoes
- **Choice of 1:** Wild Mushrooms, Zucchini, and Roasted Red Pepper Medley OR Green Bean Almondine: with Shallots and Slivered Almonds
- Rolls and Butter

Lunch Price: \$88.00 Per Person

Dinner Price: \$100.00++ Per Person

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.



ADDITIONAL INCLUSIONS

- Waived Rental on Bridal Ready Room
- (12) Uplights for Reception
- Wine Service during Meal
- Chiavari Chairs: Gold or Silver
- Charger Plates: Gold or Silver
- 1hr House Hosted Bar - During Cocktail Hour
- 1hr House Hosted Bar - During Reception
- Hotel Arch for you to decorate
- Complimentary Suite Upgrade

COCKTAIL HOUR

- **Choice of 4 Tray Passed Hors D'oeuvres** (see menu choices on page 12)

DINNER: 1ST COURSE

SALAD:

Choice of 1

- **Classic Caesar Salad:** Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing.
- **Mix Green Salad:** Spring Mix, Carrots, Cucumbers, Tomatoes, and choice of two dressings.
- **Baby Gem Salad:** Baby Gem Lettuce artistically arranged with Candied Walnuts, Dried Cranberries, and Feta Cheese, served with a Raspberry Vinaigrette.

DINNER: 2ND COURSE

Penne Pasta: Served Individually Plated

Choice of 1 sauce:

- **Marinara**
- **Alfredo**
- **Pesto**



DINNER: 3RD COURSE

MAIN ENTREE: Served Individually Plated

Choice of 1:

- **Chicken Saltimbocca Roulade:** Chicken Breast rolled and stuffed with Provolone Cheese, and Prosciutto, served with a Sage Sauce.
- **Salmon Harrissa:** Pan Seared Salmon topped with Baby Shrimp and a Harrissa Wine Sauce.
- **Flat Iron Steak:** Grilled Flat Iron Steak topped with Bleu Cheese Chive Butter.
- **Prime Rib:** served with Au Jus and a Creamy Horseradish on the side.

Served with:

- **Choice of 1:** Parsley Potatoes OR Mushroom Risotto
- **Choice of 1:** Baby Carrots and Broccolini OR Green Bean Almondine: with Shallots and Slivered Almonds
- Rolls and Butter

Lunch Price: \$117.00 Per Person

Dinner Price: \$135.00++ Per Person

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.

ADDITIONAL INCLUSIONS

- Waived Rental on Bridal Ready Room
- (18) Uplights for Reception
- Wine Service during Meal
- Chiavari Chairs: Gold or Silver
- Charger Plates: Gold or Silver
- 1hr House Hosted Bar - During Cocktail Hour
- 2hr House Hosted Bar - During Reception
- Hotel Arch for you to decorate
- Complimentary Suite Upgrade
- Day of Coordinator (150 guests or less):
1 Coordinator for 5 hours day of

COCKTAIL HOUR

- Choice of 4 Tray Passed Hors D'oeuvres (see menu choices on page 12)

DINNER: 1ST COURSE

SALAD:

Choice of 1:

- **Classic Caesar Salad:** Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing.
- **Mix Green Salad:** Spring Mix, Carrots, Cucumbers, Tomatoes, and choice of two dressings.
- **Baby Gem Salad:** Baby Gem Lettuce artistically arranged with Candied Walnuts, Dried Cranberries, and Feta Cheese, served with a Raspberry Vinaigrette.



DINNER: 2ND COURSE

Penne Pasta: Served Individually Plated
Choice of 1 sauce:

- **Marinara**
- **Alfredo**
- **Pesto**



Lunch Price: \$158.00++ Per Person

DINNER: 3RD COURSE

MAIN ENTREE: Served Individually Plated
Choice of 1 Duet:

- **Chicken Madera & Flank Steak :** Pan Seared Chicken Breast served with a Madera Wine sauce, and Flank Steak served with Bleu Cheese Chive Butter.
- **Petite Filet Mignon & Pan-Seared Salmon:** Grilled Petite Filet served with Au Jus and a Creamy Horseradish on the side, along with Salmon served with a Shallots, White Wine, Mustard, Lemon, and Butter sauce.
- **Prime Rib & Jumbo Prawns:** Prime Rib served with Au Jus and a Creamy Horseradish on the side, with Jumbo Prawns and a Harissa Wine Sauce.

Served with:

- **Choice of 1 side:** Choose from any Marry me, I Thee Wed, or I Do, I Do Side offerings
- **Choice of 1 Vegetable:** Choose from any Marry me, I Thee Wed, or I Do, I Do Side offerings.
- Rolls and Butter

Dinner Price: \$175.00++ Per Person

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.

Special Menu Options

VEGETARIAN / VEGAN

- **Quinoa Stuffed Tomato:** with a Fire-Roasted Tomato Sauce
- **Vegetarian Plate:** Grilled Vegetable Portobello Mushroom Stack with a Basil Pesto and Red Bell Pepper Cream Sauce
- **Pasta Primavera:** Fresh Vegetables tossed with Pasta and a Marinara Sauce
- **Cauliflower Steak:** Roasted Cauliflower topped with a Vegan Enogada Sauce (Roasted Poblano Chile, cashews, almonds, nutritional yeast, tahini, garlic and almond milk) garnished with pomegranate seeds.

Package Pricing Applies.



CHILDREN'S MENU

Starter:

- Fruit Cup

Choice of 1 Entree:

- Mac N Cheese
- Grilled Cheese Sandwich
- Grilled Chicken Strips
- Chicken Tenders
- 2 Sliders

Choice of 1 Side:

- French Fries
- Carrot & Celery Sticks with Ranch

Includes:

Choice of: Juice, Milk OR Soda

\$28.00++ Per Child



LATE NIGHT MUNCHIES

- **Build your own Street Tacos:** Choice of 2 Meats: Carne Asada, Slow Cooked Pork Chile Verde, or Chopped Seasoned Chicken, with warm Soft Tortillas, Pico De Gallo, Homemade Salsa, Chopped Onions, & Cilantro. **\$17.00++ per person**
- **Taquitos:** + Sour Cream & Guacamole **\$10.00++ per person**
- **Late Night Burger:** Cheeseburger Sliders & French Fries. **\$10.00++ per person**
- **Pan Dulce Station:** Delicious Pan Dulce served with Fresh Coffee and Abuelita Mexican Hot Chocolate. **\$10.00++ per person**
- **Sweet Treat Break:** DoubleTree Chocolate chip Cookies, Chocolate Chip Brownies, & Milk. **\$8.00++ per person**
- **Donut Wall:** A wall with a variety of fresh doughnuts. **\$8.00++ per person**

ENHANCEMENTS

Each Enhancements available at **\$7.00++ Per Person**

- **Duet:** Two Entrees on each plate
- **Split Menu:** Guests choice between two entrees (Minimum 100 guests)
- **Family Style Pasta:** Add an Extra course of Pasta
- **Three Varieties of Pasta Sauces:** Marinara, Alfredo & Pesto
- **Buffet:** Stationed instead of Individually Plated Service

(50 person minimum)

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.

HORS D'OEUVRES



- **Antipasto Skewer:** artichoke, sun-dried tomatoes, bocconcini, with a balsamic reduction
- **Spanakopita:** spinach & feta triangles with a cucumber yogurt sauce
- **Mini quesadillas:** cheese quesadilla cornucopia
- **Caprese:** tomato, mozzarella, and basil on a crostini
- **Potato boats:** with cheddar, bacon, and green onions
- **Vegetable Spring Rolls:** with sweet and sour sauce
- **Beef Wellington:** beef, mushroom duxelle, pastry dough & horseradish cream
- **Beef Satay:** with a teriyaki glaze
- **Crabcake:** with a traditional remoulade sauce
- **Fries & Ketchup:** fries and ketchup in a shot glass
- **Ahi Tuna on a Wonton Crisp**
- **Shrimp wrapped in Bacon**
- **Prosciutto Wrapped Asparagus**





Bar Service

HOSTED BAR

PRICED PER PERSON (50 PERSON MINIMUM) INCLUDES ALL MIXERS, DOMESTIC/IMPORTED BEER, HOUSE WINES & ASSORTED SOFT DRINKS

HOURS	HOUSE	DELUXE	PREMIUM	NON-ALCOHOLIC
1 Hour	\$24.00	\$28.00	\$34.00	\$9.00
2 Hours	\$28.00	\$32.00	\$38.00	\$12.00
3 Hours	\$34.00	\$36.00	\$44.00	\$16.00
4 Hours	\$38.00	\$42.00	\$48.00	\$18.00
5 Hours	\$44.00	\$46.00	\$54.00	\$20.00
6 Hours	\$48.00	\$54.00	\$60.00	\$22.00

CASH BAR/ ON CONSUMPTION

	Cash	Consumption
Cordials	\$14.00	\$13.00
Premium	\$14.00	\$13.00
Deluxe	\$12.00	\$11.00
House	\$10.00	\$9.00
Wine by the glass	\$9.00	\$8.00
Imported Beer	\$8.00	\$7.00
Domestic Beer	\$7.00	\$6.00
Juice	\$5.00	\$4.00
Bottled Water	\$5.00	\$4.00
Soda	\$5.00	\$4.00

A Bartender Set-up Fee of \$175.00++ per bar, will apply (one Bartender per 100 guests recommended).

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.

White Wine

Canyon Road Chardonnay	\$32.00
Spellbound Chardonnay Kim	\$38.00
Crawford Sauvignon Blanc	\$42.00
Canyon Road Pinot Grigio	\$32.00
Canyon Road White Zin Chateau	\$32.00
Ste Michelle Riesling	\$38.00

Red Wine

Canyon Road Cabernet Sauvignon	\$32.00
Justin Cabernet Sauvignon Canyon	\$65.00
Road Merlot Meiomi Pinot Noir	\$32.00
Gascon Malbec	\$42.00
19 Crimes Red Blend	\$42.00
	\$38.00



Beverage Stations

(4 Gallon Min.)

Champagne Punch	\$80.00++ Per Gallon
Fruit Punch w/ Rum	\$90.00++ Per Gallon
Mimosas	\$75.00++ Per Gallon
Tropical Punch w/ Fresh Fruit	\$65.00++ Per Gallon

Bubbly

Ana De Codorniu Brut Rose	\$46.00
La Marca Prosecco	\$40.00
Opera Prima	\$32.00

Wine List Subject to Change.

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