



HILTON SANTA MONICA
HOTEL & SUITES

WEDDING PACKAGE

1707 FOURTH STREET
SANTA MONICA, CALIFORNIA, 90401
+1310-395-3332



EVERY LOVE STORY IS BEAUTIFUL
AND YOURS SHOULD BE UNIQUE!

A perfect beginning deserves a perfect place. Planning your wedding is a breeze with our professional, dedicated banquet staff, and prime location in the heart of Oceanside Santa Monica. From large celebrations to intimate ceremonies, our wedding venue is sure to make for an unforgettable experience.

Celebrate your most memorable day with us, the Hilton Santa Monica warmly beckons you in for a wedding you and your guests will be talking about for years to come.

A once in a lifetime day deserves a once in a lifetime treatment.

CEREMONY

Choose from our beautiful outdoor space on our Pacific Terrace to our more intimate Malibu Ballroom.

Your theatre-style Ceremony includes a standing microphone and speaker, gift table, guestbook table & white chair covers.

CEREMONY FEES

(3 hours maximum)

PACIFIC TERRACE

Friday / Sunday	\$1,500
Saturday	\$2,000

MALIBU BALLROOM

Friday / Sunday	\$2,000
Saturday	\$2,500

remedy

CEREMONY ENHANCEMENTS

White garden chairs are additional \$7 per chair, chilled bottled waters for your guests are \$5 each

Tray passed Champagne \$10 per glass and Sparkling Cider \$8 per glass prior to Ceremony. The hotel does not provide or set an aisle runner or arch for the Wedding Ceremony.

NOTE: The client is responsible for appointing a designated person or coordinator to lead the wedding rehearsal and ceremony. The hotel does not provide a wedding coordinator.



A service charge and applicable sales tax will be applied.

SALTWATER KISSES

Selections include choice of Salad, Entrée, Rolls, Butter, Freshly Brewed Coffee, Decaf & Iced Tea. All items are per person pricing.

SALAD

Waldorf Salad

Endive, Roasted Apples, Walnuts, Golden Raisins, Waldorf Dressing

Tuscan Baby Kale

Feta Cheese, Marcona Almonds, Strawberries, Rosetto Vinaigrette

Rocket Arugula

Heirloom Cherry Tomato, Burrata, Balsamic Reduction, Basil Breadcrumbs

Scarborough Farms Mixed Greens

Blueberries, Sweet and Spicy Walnuts, Point Reyes Blue Cheese, Quinoa, Red Wine Vinaigrette.

Santa Monica Wedge Salad

Iceberg Lettuce, Bacon Lardon, Point Reyes Blue Cheese, Heirloom Tomatoes, Crunchy Shallots, Creamy Ranch Dressing

Little Gem Caesar

Parmesano Regiano, White Truffle Garlic Croutons, Caesar Dressing

LUNCH ————— \$125

DINNER ————— \$145

ENTREE

Skuna Bay Salmon

Corn Succotash, Cauliflower Puree, Citrus Pesto

Filet Mignon

Potato Puree, Grilled Asparagus, Port Reduction

Grilled Chicken Breast,

Okinawa Potato Puree, Brussels Sprouts, Au Jus

Mushroom Ravioli

Baby Kale, Rosemary Nage, Balsamic Reduction

Local Seabass

Romesco, Braised Kale, Tobiko Buerre

Blanc Moroccan Chicken,

Saffron Risotto, Coriander Honey Glazed Carrots

INCLUSIVE IN PACKAGE

Three Tray Passed Hors D'Oeuvres

One Glass Champ/Wine with Dinner

Choice of Floor Length Black, White or Ivory Linen

Easel for your Engagement Portrait

Spacious Dance Floor + All Table Set up needed in Function Space Votive Candles and Mirrors on each Table

Custom Wedding Cake provided by Vanilla Bake Shop: (310) 458-6644

Discounted Parking for your Guests

Special Discounted Group Room Rates Available



menu

A service charge and applicable sales tax will be applied.

SUNSET BLISS

Selections include choice of Salad, Entrée, Rolls, Butter, Freshly Brewed Coffee, Decaf & Iced Tea. All items are per person pricing.

SALAD

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Filet Mignon

Potato Puree, Grilled Asparagus, Port Reduction

Grilled Chicken Breast

Okinawa Potato Puree, Brussels Sprouts, Au Jus

Mushroom Ravioli

Baby Kale, Rosemary Nage, Balsamic Reduction

Local Seabass

Romesco, Braised Kale, Tobiko Buerre Blanc

Braised Short Rib,

Potato Puree, Broccolini, Au Jus

Moroccan Chicken

Saffron Risotto, Coriander Honey Glazed Carrots

Tiger Prawns,

Couscous, Clam, Mussels, Saffron, Lemon Gremolata

LUNCH ————— \$145

DINNER ————— \$175

INCLUSIVE IN PACKAGE

Five Tray Passed Hors D'Oeuvres

Charcuterie Display, Dried Fruit, Bread, Olives, Nuts, Berries

One Glass Champ/Wine with Dinner

Choice of Specialty Floor Length Linen

Easel for your Engagement Portrait

Suite Accommodation for the Night of your Wedding

Spacious Dance Floor+ All Table Set up needed in Function Space Votive Candles and Mirrors on each Table

Custom Wedding Cake Provided by Vanilla Bake Shop: (310) 458-6644

Discounted Parking for your Guests

Special Discounted Group Room Rates Available

HORS D'OEUVRES

All items are per piece pricing, (25 Guest Minimum)



COLD HORS D'OEUVRES

Crostini, Humboldt Cheese, Fig Jam, Prosciutto	8
Tomato Basil Mozzarella Shooter	9
Ahi Tuna Tartare, Sesame Cone	11
Beef Tartare Toast, Horseradish	9
Mushroom Goat Cheese Toast	8
Peruvian Scallops, Citrus Pesto	9
Shrimp Cocktail	9
Mini Lobster Bite, Celery, Crème Fraiche	12
Seabass Ceviche	9



HOT HORS D'OEUVRES

Grilled Chicken Yakitori	9
Beef Wellington	12
Thai Spring Rolls	8
Sirloin Skewers, Sweet Spicy Rub	11
Chimichurri Lamb Lollipops	12
Grilled Tofu Eggplant Kabobs	8
Bacon wrapped Basil Scallops	12
Lemon Cajun Shrimp	9
Mac & Cheese Bites	8
New England Crab Cakes	11

appetizers

ENHANCEMENTS

Per person pricing based on 45 minutes of unlimited consumption.
(25 Guest Minimum)

DISPLAYS

Got Milk? 22

Chocolate Chip
White Chocolate Macadamia
Oatmeal Raisin
Chilled Milks

Viva la Fiesta 28

Crispy Tortilla Chips
House-Made Salsa,
Fresh Guacamole, Bacon Guacamole
Dulce de Leche Buñuelos
Agua Fresca: Hibiscus, Lime-Cucumber

LA Fair 26

Fresh Popcorn
Assorted Gummies
Warm Pretzels: Cinnamon, Salty
Limeade, Strawberry Lemonade

Convenience Store Run 31

Chocolate Bars
Assorted Chips
Trail Mix Bags
Snapple Beverages

Street Fruit Cart 26

Fruta con Chile: Mango, Cucumber,
Pineapple, Jicama & Watermelon
Bionicos: Melon, Papaya, Red Apple,
Strawberry, Sweet Condensed Milk,
Shaved Coconut, Golden Raisins
Aguas Frescas: Limeade, Tamarind

Candy Jar 21

Plain & Peanut M&M's, Jelly Beans, Gummy
Bears, Licorice, Snickers, Milky Way, Almond
Joy, Hershey Bars

Assorted Soft Drinks

Sushi Bar 29

California Roll, Vegetable Roll, Spicy Tuna Rolls,
Fresh Wasabi, Ginger, Soy Sauce (5piece pp)

A LA CARTE ITEMS

Freshly Brewed Regular & Decaf Coffee	86/gallon
Herbal Teas	74/gallon
Hot Chocolate	74/gallon
Lemonade & Fruit Punch	63/gallon
Iced Tea	63/gallon
Fresh Squeezed Orange Juice	35/carafe
Assorted Soft Drinks	6/each
Vitamin Water	7/each
Kombucha	17/each
Bottled Fruit Juices	7/each
Snapple Beverages	7/each
Starbuck's Beverages	7/each
Voss Still & Sparkling Waters	8/each
Red Bull	9/each
Fresh Whole Fruit	5/each
Individual Yogurt Parfait	11/each
Granola Bars & Power Bars	8/each
Candy Bars	8/each
Ice Cream Bars	9/each
Mixed Trail Nuts	7/person
Doubletree Chocolate Chip Cookies	55/dozen
Chocolate Fudge & Blonde Brownies	55/dozen
Warm Pretzels, Gourmet Mustards	45/dozen

RECEPTION STATIONS

Per person pricing based on 60 minutes of service.
(25 Guest Minimum)

Santa Monica Salad Bar 29

Baby Kale, Gem lettuce, Spinach, Butter Lettuce, Broccolini, Quinoa, Feta Cheese, Carrots, Dried Fruit, Tomatoes, Cucumber, Mushroom, Onion, Shaved Almonds, Parmesan, Edamame

Apple Cider Vinaigrette, Avocado Oil, Lemon Vinaigrette, Balsamic Vinegar, Chicken, Shrimp, Salmon

Pasta Station 36

Bow Tie Pasta, Campanelle, Linguini, Shrimp, Chicken, Linguica, Peppers, Onions, Mushrooms, Spinach, Garlic, Bacon Alfredo, Pomodoro & Pesto Sauces

LA Taco Station 33

Citrus Marinated Asada
Spiced Shrimp
Chicken Adobo

Flour & Corn Tortillas, Salsa Verde, Pico de Gallo, Cilantro, Onions, Pickled Onions, Lime, Radish

Yakitori Station 36

Chicken: Sweet Soy, Sesame, Chives
Shrimp: Yuzu Kosho, Lime, Basil
Beef: Red Spices, Soy Sauce
Sauces: Ponzu, Miso, Karashi

Chicken Wing Station 30

Buffalo, Honey Sriracha, BBQ, Carrots, Celery Ranch, Blue Cheese

Southbay Slider Station 30

Grilled Chicken: Brioche Bun, Mustards Slaw, Farm Fresh Pickles
Wagyu Beef: Brioche Bun, White Cheddar, Fry Sauce
Mahi Mahi: Hawaiian Roll, Old Bay Aioli, Tuscan Kale Slaw

Mac and Cheese Bar 28

Traditional: Elbow Pasta, Cheddar, Crunchy Breadcrumbs
Shrimp: Campanelle, White Cheddar, Peppers, Basil
Bacon: Bowtie, Pearl Onions, Sharp Cheddar, Scallions

Add Avocado 5, Lobster 12, Steak 9

Seafood Paella 42

Bomba Rice, Shrimp, Clams, Mussels, Squid, Saffron, Tomato, Paprika, Chicken

Ramen Joint 35

Korobuto Pork Belly, Bamboo Shoots, Fish Cake, Scallions, Boiled Egg, Sesame Seeds, Nori, Dried Mushrooms, Egg Noodle, Kai Sprouts, Tankotsu Broth

Add Corn, Togarashi & Garlic Chips 3



make it a party

EXTRAS

Special Menus

Per person pricing based on 60 minutes of service.

Children's Meals-Plated (10 years & under) 40
Chicken Fingers with French Fries & a Fresh Fruit Cup

Children's Meals-Buffer (10 years & under) 40
Same Buffet Meal as the Adults; Discounted

Vendor Meal 49
Chef's Choice of Entrée

Specialty Meals (Package Price)
Vegetarian, Gluten Free, etc.

Enhance Your Dining Experience

Duet: Highest priced Entrée applies

Split Menu: Two Entrees 7

Buffet: Two Proteins, One Starch, One Vegetable 12



details

Set-Up

Per unit pricing

Floor Length Poly Satin Table Linen Colors 28

Chivari Chairs (Gold or Silver) or Chair Covers & Sash 7

Up lights 28

REHEARSAL DINNER

Three-Course Rehearsal Dinner Menu with Wine Service

Selections include Choice of Salad, Entree & Dessert. Rolls, Butter, Freshly Brewed Coffee, Decaf, Hot Tea & Glass of Wine or Champagne. Based on per person pricing. A set up charge will apply. (15 Guest Minimum)



SALAD

Farmers Market Salad

Strawberry, Feta Cheese, Pistachio, Orange Vinaigrette

Little Gem Salad

Avocado, Corn, Pickled Onion, Queso Fresco, Cilantro Jalapeño Dressing

Kale Salad

Almonds, Point Reyes Blue Cheese, Cranberry, Green Beans, Green Goddess

ENTREE

Roasted Chicken Breast

Fingerling Potato Leek Hash, Broccolini, Rosemary Peach Au Jus

Filet Mignon

Potato Puree, Heirloom Carrot, Asparagus, Garlic Thyme Demi Glaze

Skuna Bay Salmon

Corn Risotto, Braised Kale, Basil Gremolata

Vegetable Pasta

Farfalle, Farmers Market Seasonal Veggies, Tomato Basil Ragout

DESSERT

Family style (in the center of the Table or Display)

Assorted Chef's Favorite Desserts: *Triple Chocolate, New York Cheese Cake, Pumpkin, Mixed Berry, Crème Brulée, White Chocolate Passion, White Chocolate Raspberry, Chocolate Fantasy, White Chocolate Espresso*

\$75 PER PERSON

rehearsed & ready

AFTER WEDDING BRUNCH

Per person pricing based on 60 minutes of service. Set-up charge is not included.
(15 Guest Minimum)

**Freshly Brewed Coffee, Decaf, Assorted Hot Teas,
Orange, Grapefruit, Cranberry Juice**

Santa Monica Artisan Donuts

Soft Scrambled Eggs

Applewood Bacon, Chicken Apple Sausage, Pork Longaniza

Sliced Farmers Market Fruit

Roasted Brussels Sprout Hash

Fingerling Potatoes, Sweet Peppers, Feta Cheese, Thyme

Shrimp & Grits

Cajun Spices, Pepper Jack Cheese, Cilantro

Huckleberry French Toast

Honey Whipped Mascarpone

Westcoast Benedict

Avocado, Crispy Pork Belly, Poached Egg, Hollandaise

Chicken & Waffles

Honey Glazed, Spicy Cajun

Artisanal Cheese/Charcuterie Board

Smoked Salmon

*Dill Cream Cheese, Red Onion, Heirloom Tomato,
Capers, Avocado, Lemon, Everything Bagels*



ENHANCEMENTS

\$75 per person with Bloody Mary, Mimosa, and Sangria Station

Ask us how to add an **OMELETTE STATION** with a Chef Attendant!

Other menu options available upon request

\$59 PER PERSON

celebrate

BAR

Includes all Mixer, Domestic/Imported Beer, House Wine, Water, and Assorted Soft Drinks

HOSTED BAR

All items are based on per person pricing (25 Guest Minimum)

	Top Shelf	Premium	Luxury
1st Hour	\$36.00	\$46.00	\$55.00
2nd Hour	\$32.00	\$42.00	\$51.00
Additional Hour	\$26.00	\$36.00	\$45.00

A Bartender Fee of \$250.00 per Hosted and Cash bar will apply (One bartender per 100 guests recommended)

TOP SHELF BRANDS

Gordon's Gin, Skyy Vodka, Castillo Silver Rum, Sauza Gold Tequila, Jim Beam Bourbon, House of Stewart Scotch, Christian Brothers Brandy

LUXURY BRANDS

Bombay Gin, Bombay Sapphire, Grey Goose Vodka, Cruzan Rum, Patron Anejo Tequila, Maker's Mark Bourbon, Glenlivet Scotch, Johnnie Walker Black

PREMIUM BRANDS

Tanqueray Gin, Absolut Vodka, Bacardi Rum, Cuervo Gold Tequila, Jack Daniels Bourbon, Canadian Club Whiskey, Dewar's White Label Scotch

CORDIALS & COGNACS

Amaretto, Bailey's Irish Cream, Drambuie, Frangelico, Grand Marnier, Kahlua, Cointreau, Courvoisier, Remy Martin, Hennessy

BEERS

Budweiser, Bud Lite, Miller Genuine Draft, Miller Lite, Coors Lite, Corona, Heineken, Amstel Light, Guinness, Sam Adam's, Boston Lager

	Hosted Bar	Cash Bar
Soft Drinks	6	7
Bottled Voss Still & Sparkling Water	8	9
Domestic Beers	8	9
Imported Beers	10	11
House Wine	17	19
Top Shelf Brand Cocktails	15	16
Premium Brand Cocktails	16	17
Luxury Brand Cocktails	17	18
Cordials & Cognacs	16	17

A service charge and applicable sales tax will be applied.

make a toast

WINE LIST

CHAMPAGNE & SPARKLING

Brut, Grand Imperial, France	42
Prosecco, De Luca	46
Brut Rose, Le Grand Courtage, France	67
Brut, Piper Sonoma, California	70
Champagne, Perrier Jouet, France Champagne, Moet & Chandon, France	105
Brut, Tattinger, France	150
Champagne, Dom Perignon, France	172
	475

WHITE WINES

Chardonnay, CK Mondavi	42
Chardonnay, Hess, Monterey	46
Pinot Grigio, Bolla, Delle Venezi Italy	53
Sauvignon Blanc, Giesen, New Zealand	55
Riesling, Jekel, Monterey	51
Chardonnay, Kendall Jackson, California	52
Chardonnay, Coppola, Sonoma, California	53

RED WINES

Cabernet Sauvignon, CK Mondavi, California	45
Merlot, CK Mondavi, California	43
Merlot, Greystone, California	51
Pinot Noir, 667, Monterey, California	53
Cabernet Sauvignon, Raymond, Napa Valley	52
Pinot Noir, Mark West, California	57
Cabernet Sauvignon, Rodney Strong, California	62



cheers!

WEDDING DAY PLANNING & COORDINATION



WHAT IS A “DAY OF” WEDDING COORDINATOR?

Day of wedding coordination significantly differs from full wedding planning and design. A “day of” coordinator helps his/her clients by making the couple’s plans and design happen, as opposed to doing the planning him/herself. While he/she doesn’t take the lead on designing the wedding, a “day of” coordinator gives support to the couple during the planning phase, ensuring that no details get lost or forgotten, and then serves as the “go-to” person on the day of the wedding for vendors, guests, and the bridal party. He/she orchestrates your special day. The couple is able to have a stress-free day because they have confidence that their “day of” coordinator knows their desires and plans, will keep the day on-schedule, and is capable of handling any situations that might arise at the ceremony or reception.

WHY THE COUPLE SHOULD HIRE A WEDDING COORDINATOR?

1. Experience. Knowledge and experience is power. With years of knowledge, and experienced coordinator is able to solve last-minute problems on site without panicking.

2. Relieve Stress. A wedding coordinator is the one person that knows all the little details of your big day. He/She is the “go-to” person and will know what to do with any situation that arises (i.e. late vendors, late guests, last minute seating changes, even an out-of-control family member, etc.). Coordinators are professional problem solvers...keeping problems away while you relax and enjoy your special day.

3. Someone to Orchestrate YOUR Day. Even a couple who is able to plan all of the details and tie all of the loose ends together without an ounce of help from a coordinator needs someone run the couple’s fabulous show on the day of their wedding. Do you have the tools to tackle an unwanted situation? A wedding coordinator will oversee your entire day from start to finish ensuring that everything runs smoothly. Coordinators draw on expertise to come up with tools and insight to guarantee smooth sailing on your precious day. If anything does go wrong, it gets fixed right away. Weddings are their business. They are the experts! They live and breathe weddings. Their knowledge in the industry allows them to be on top of their gram!

FAQs

Do you require minimums? Yes, please inquire with your Catering Sales Manager for specific minimums based on your guest count.

May I reserve a block of rooms? Yes, please ask your Catering Manager for more information.

May I utilize candles as my centerpiece? With a fire permit that must be turned into the Catering Office one week prior to your event. Please contact Santa Monica Fire Department (Santa Monica) at (310) 458-8669.

May we leave our decorations in the reception room and remove the following day? Unfortunately, all client decorations must be removed at the end of the event.

May I put a hold without a deposit on a specific date? No, unfortunately due to the high volume of business we are unable to place a hold without a signed contract and deposit received; however, we are able to place a 3 day courtesy hold, see Catering Manager for explanation.

May I see the site? Yes, please call your Catering Sales Manager to set an appointment to see which banquet room would best accommodate your needs.

Are you there on the day of my event? The Service Manager and Banquet Captain will greet your guests upon arrival and will be available at your service.

Do you provide centerpieces? No, the arrangements you choose for the tables would be up to your florist or decorator. We do have our preferred vendors which would be happy to work with you. Please inquire with your Service Manager. Please note that under no circumstances may glitter or confetti be used.

Do I have to use your vendors? No, you may use your own vendors. However, our preferred vendors are very familiar with our property and set-up requirements.

May we provide our own linens? Yes, however, linens must be delivered three days prior to your event. Chair covers and linens must be removed at the end of your event. Failure to comply with either delivery of linens or prompt removal of chair covers will result in a \$500 labor fee.

Do you allow music? Yes, we do allow DJs, Live bands, etc. Music must be turned down by 10:00pm. Please inquire from your Catering Sales Manager about our preferred vendors who would be happy to service your event. You are also allowed to bring in your own vendors.

Frequently asked questions