



## OUR PROMISE:

Our professional catering staff will be there every step of the way to create your special menu, help you with decorating ideas, refer vendors to you, and assist you with the wedding planning process. Our goal is to create beautiful memories that last a lifetime for you and your family.



# INCLUDED IN THE COST OF THE PACKAGE

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- Complimentary suite or room for the bride and groom
  - Special group rates for your out of town guests (minimum of 10 rooms)
  - Beautiful reception rooms in a gorgeous setting. Panoramic city view on the penthouse level
  - White, ivory, or black linens and napkins
  - Dance floor, gift table, head table, table mirrors, and votive candles
  - Professional Catering Manager to assist with details for your special day
  - Reception with butler passed Hors D'oeuvres, champagne, and cider for one (1) hour
  - Champagne or cider toast (will be poured either upon the Bridal party being seated or at the cake cutting)
  - Elegantly decorated tiered wedding or special occasion cake from Torrance Bakery
  - Freshly brewed Mr. Espresso coffee, assorted hot tea, and iced tea
  - Packages can be customized to fulfill your dreams
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Prices Subject to 23% taxable Service Charge and applicable State Sales Tax  
Prices Subject to change and upon availability  
DoubleTree by Hilton Torrance - South Bay | 21333 Hawthorne Boulevard | Torrance, CA 90503  
Telephone (310)540-0500 | Catering (310)765-4426 | Fax (310)540-7785 | [www.TorranceSouthBay.DoubleTree.com](http://www.TorranceSouthBay.DoubleTree.com)

# HORS D'OEUVRES

Please select Three (3)  
(1) Piece of each per person

VEGETABLE SPRING ROLLS

ASSORTED MINI QUICHE

BUFFALO WINGS

SPINACH AND FETA SPANAKOPITA

BEEF SLIDERS WITH CHEESE  
(CHEDDAR CHEESE, GRILLED ONIONS,  
REMOULADE SAUCE, BRIOCHE BUN)

EMPANADAS  
(CHICKEN, BEEF OR VEGETARIAN)

COCONUT SHRIMP

BRUSCHETTA  
(GARLIC, BASIL, AND TOMATO)

VEGGIE SLIDERS  
(BELL PEPPERS, ZUCCHINI, EGGPLANT,  
MOZZARELLA, PESTO, BRIOCHE BUN)

# SALADS

Please select One (1)

CAESAR SALAD  
CRISP ROMAINE LETTUCE, GARLIC  
CROUTONS, SHAVED PARMESAN CHEESE,  
AND CREAMY ANCHOVY DRESSING

GARDEN SALAD  
BABY MIXED GREENS, CARROTS, LETTUCE,  
TOMATOES, AND BALSAMIC DRESSING

SOUTH BAY SALAD  
**(upgrade \$4.00 per person)**  
ALMONDS, FETA CHEESE, ROMAINE,  
RADICCHIO, SPINACH, DRIED  
BLUEBERRIES, PEPITAS, AND  
POMEGRANATE DRESSING

ANDRE'S SALAD  
**(upgrade \$4.00 per person)**  
GARDEN FRESH BABY MIXED GREENS,  
CELERY, APPLES, RED ONIONS, GRAPES,  
DRIED CRANBERRIES, AND WHOLE GRAIN  
MUSTARD-POMEGRANATE DRESSING

CAPRESE SALAD  
**(upgrade \$6.00 per person)**  
VINE RIPE TOMATOES, FRESH  
MOZZARELLA CHEESE, BASIL, GREEN AND  
BLACK OLIVES, BASIL INFUSED OLIVE OIL,  
AND BALSAMIC GLAZE



# ENTREES

For multiple entree choices:  
the higher priced entree will  
be the price for all entree  
choices

Please select one (1)

## CHICKEN | \$89 PER PERSON

### Roasted Chicken

Roasted half chicken marinated with fresh herbs,  
whole grain mustard in a white wine demi-glaze; sautéed mixed  
vegetables, and garlic mashed potatoes

### Chicken Piccata

Lightly floured and sautéed breast of chicken with  
fresh lemon, butter, white wine, and caper sauce; sautéed mixed  
vegetables, and garlic mashed potatoes

### Chicken Parmesan

Breaded breast of chicken with grated parmesan  
cheese baked and finished with our classic marinara sauce and  
topped with fresh mozzarella cheese; sautéed mixed vegetables,  
and garlic mashed potatoes

### Chicken Cognac

Breaded breast of chicken and finished with an  
elevated brandy mushroom sauce; sautéed mixed vegetables,  
and garlic mashed potatoes

### Chicken Marsala

Lightly floured and sautéed breast of chicken with  
mushrooms and Italian Marsala wine sauce; sautéed mixed  
vegetables, and garlic mashed potatoes

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## BEEF | \$99 PER PERSON

### Braised Beef Brisket

Sliced tender angus beef brisket with au ju;  
sautéed mixed vegetables, and garlic mashed potatoes

### Pasta with Short Ribs Ragu

Pasta tubes with short ribs ragu, mushrooms,  
sautéed mixed vegetables, marinara, and grated parmesan cheese

### Short Ribs

Boneless short ribs braised with porcini mushrooms,  
harvested root vegetables, tomatoes and red wine; sautéed mixed  
vegetables, and garlic mashed potatoes

### Filet Mignon

Grilled 6oz filet with balsamic glaze; sautéed mixed  
vegetables, and garlic roasted potatoes

### New York Steak

Grilled New York steak with green peppercorn and  
cognac reduction sauce; sautéed mixed vegetables, and garlic  
roasted potatoes

### Beef Strips

Braised with onions; bell peppers, seasoned and marinated

*Our quality of meats are Angus certified, USDA 1st choice*

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## SEAFOOD | \$95 PER PERSON

### Grilled Atlantic Salmon

Grilled salmon with grain mustard dill cream  
sauce; sautéed mixed vegetables, and garlic roasted potatoes

### Pasta Tubes with Scampi

Tossed with large Tiger shrimps in a light  
spicy and roasted garlic sauce

### Chef's Choice Fish of the Day

Flat grilled seasonal white fish fillet  
with Kalamata olives, anchovies, chili, and tomatoes; sautéed  
mixed  
vegetables, and garlic roasted potatoes

## PORK | \$95 PER PERSON

### Pork Chop

Grilled bone-in pork chop marinated with herbs and  
finished with a blueberry liquor reduction sauce  
served with sautéed  
mixed vegetables, and garlic roasted potatoes

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choices

Please select one (1)

## COMBINATION | \$99 PER PERSON

### Grilled New York Steak and Scampi

Grilled steak with green  
peppercorn and cognac reduction sauce; sautéed prawns with roasted  
garlic sauce; sautéed mixed vegetables, and garlic roasted potatoes

### Chicken and Scampi

Sautéed chicken breast with mushrooms and  
Marsala wine; sautéed prawns with roasted garlic sauce; sautéed mixed  
vegetables, and garlic roasted potatoes

## VEGETARIAN | \$84 PER PERSON

### Roasted Vegetable Plate

Oven roasted parsnips, turnips, shallots,  
carrots, potatoes, olive oil, fresh garden herbs, lemon, baked tomatoes,  
and garlic spinach

### Ravioli

Cheese ravioli with marinara sauce topped with parmesan  
cheese, and brown sugar sage butter

### Pasta Primavera

Large pasta tube with mixed vegetables, roasted  
garlic, basil and homemade marinara sauce

### Fresh Fruit Plate

Seasonal fresh fruit with natural Greek yogurt, and slice  
seven grain bread

## VEGETARIAN STRUDEL | \$89 PER PERSON

Puff Pastry Stuffed & Wrapped with Mixed Vegetables, Ricotta Cheese,  
and Roasted Bell Pepper Aioli

# POLICIES & PROCEDURES

## Deposit, Payments & Date Change

In order to secure a definite space for your event, a deposit and a signed contract is required. All functions must be paid within 72 business hours in advance. This contract is valid for the event date of EVENT DATE only and is not transferable to another date.

## Cancellation

Between date of signing and 6 months in advance of the event: 25% of estimated food/beverage revenue. If notified between 6 months and 90 days in advance of the event: 50% of estimated food/beverage revenue. If notified between 90 days and 30 days in advance of the event: 75% of estimated food/beverage revenue. If notified 30 days or less before event: 100% of estimated food/beverage revenue. Additional damages may be owed for cancellation of your sleeping room contract.



## Guarantee & Last Changes on the Event

A guarantee counts of the total number of guests with the final counts due three (3) business days and the last change in the room are required seven (7) business days before your event. Any additional change after that will have an additional charge of \$500 labor fee.

## Guarantee

At least seven (7) business days before your event must inform us of the exact number of people who will attend your event. This number will be a minimum guarantee, not subject to reduction, and charges will be made accordingly. We will not undertake to serve more than 5% over this minimum guarantee to a maximum of (10) meals. If the Hotel does not receive the guarantee as stated above, the expected minimum of people will become the guarantee. As stated above the minimum revenue guaranteed cannot be reduced for any reason.

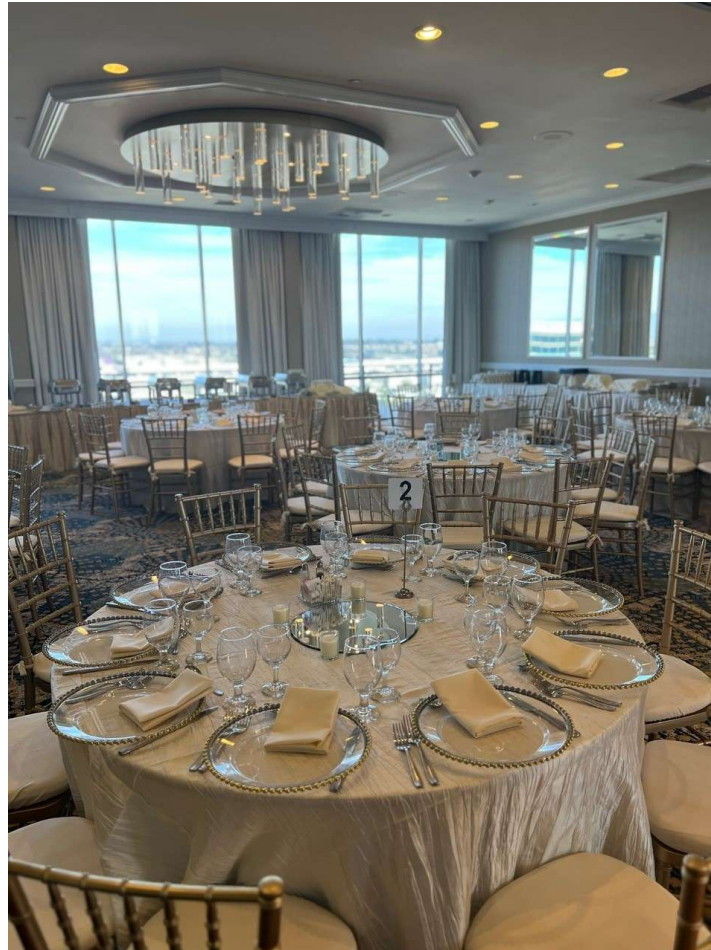
# POLICIES & PROCEDURES

## Miscellaneous Charges

Service fee and sales tax: menu prices do not include 23% taxable service fee, applicable sales tax and room rental. If changes are made within 24 hours prior to the event day, additional labor fee will apply.

## Beverage

For any wine or champagne bottle \$20 plus service charge and sales tax, per 750ml bottles and \$40 per magnum. Alcohol fee (\$500) will be charged for any bottle of liquor found during your event.



## Vendors & Decorations

All decorations incorporating candles must meet the approval of the Torrance Fire Department. Items will not be attached to any stationary wall, floor, window, or ceiling with nails, staples, masking tape or any other substance.

## Safety & Security

The emergency exits/fire exits should not be blocked for safety reasons. However, anybody/anything obstructing the exits; the hotel management will have the authority to forcibly clear these obstructions for your own safety.

## Availability

Morning events: 6:00am - 10:00am  
Afternoon events: 11:00am - 4:00pm  
Evening events: 6:00pm - 12:00am



# OUR COLLABORATIONS

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## LIST OF PARTNERS

Avant-Garde Photo Booth  
Phone: (310) 743-5308 - Janet Estrada  
Email: [avant-gardephotobooth.gododdysites.com](mailto:avant-gardephotobooth.gododdysites.com)

K&P Photo Booth Entertainment  
Phone: (310) 489-1323  
Email: [Kypphotoboothrental@icloud.com](mailto:Kypphotoboothrental@icloud.com)  
Instagram: @kypphotobooth

DJ Alan Ochoa  
Phone: (323) 695-2486  
Website: [www.deejayao.com](http://www.deejayao.com)

DJ Pekas Entertainment  
Phone: (310) 505-6864  
Website: [Djpekas1981@gmail.com](mailto:Djpekas1981@gmail.com)  
Instagram: @DjPekas

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State of the Art Audio Visual Equipment  
Phone: (310) 328-1100  
Email: [admin@stateoftheheart-av.com](mailto:admin@stateoftheheart-av.com)

Torrance Bakery  
Phone: (310) 320-2722 ext. 230  
Email: [weddings@torrancebakery.com](mailto:weddings@torrancebakery.com)

True Luxe Events  
Michael Kaintz, Master Planner  
Phone: (626) 393-2875  
Website: [www.trueluxeevents.com](http://www.trueluxeevents.com)

Magnolia Banquets & Design  
Doralicia or Estela  
Store Phone: (310) 219-1820  
Cell Phone: (562) 200-9664



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