


the belamar
TAPESTRY COLLECTION
by Hilton™

Belamar Weddings 2023



Sunset Garden

This lush, outdoor garden venue is an idyllic place for small, intimate wedding ceremonies and relaxed receptions in Manhattan Beach. The Belamar Hotel's courtyard provides a romantic backdrop for the outdoor wedding of your dreams and seats up to 120 guests.

The Ceremony Fee includes:

- Sound system and microphone
- Cocktail tables and gift tables
- White garden chairs
- Complimentary guest valet parking
- Citrus-infused water station
- One hour rehearsal scheduled by our Catering Specialist

CEREMONY FEE:

Saturday Evening* - \$2,500

Friday / Sunday Evening* - \$2,000

Saturday / Sunday Brunch* - \$1,750

Monday - Thursday - \$1,500

*\$500 surcharge applies on holiday weekends



All prices are subject to 9% Admin Fee and 15% Gratuity, plus applicable tax (currently 9.5%).
Prices are subject to change and market availability.

Sunset Ballroom

Enjoy cocktail hour in the beautiful al fresco setting of the Sunset Garden, then retreat to the Sunset Ballroom for dinner and dancing. Dance the night away in our graceful ballroom, offering more than 2,000 square feet of open space and elaborate cathedral-style ceilings for up to 120 guests.



EVENT HOURS

FRIDAY - 6:00 pm to 11:00 pm

SATURDAY - 10:00 am to 3:00 pm or 6:00 pm to 11:00 pm

SUNDAY - 10:00 am to 3:00 pm or 5:00 pm to 10:00 pm

MONDAY – THURSDAY - 6:00 pm to 10:00 pm

HILTON HONORS EVENT PLANNER PROGRAM

Your wedding is a celebration...let us reward you.

Earn thousands of Hilton Honors Bonus Points that could be used toward your dream honeymoon, premium merchandise, unforgettable experiences, and more.

Earn 1 Bonus Point for every \$1USD of eligible spend. To learn more, visit [HiltonHonors.com/EventPlanner](https://www.hilton.com/EventPlanner)

Unless otherwise stated, pricing is based on a per person basis.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).
Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.

TBMB2023

Accommodations

The Belamar Hotel offers 120 Manhattan Beach guest rooms, including 7 glamorous suites with modern décor and an array of A-list amenities which are popular with bridal parties. We offer special discounted rates for your guests at The Belamar Hotel, subject to availability.



YOUR BIG DAY IS WAITING — AND SO ARE THOUSANDS OF BONUS POINTS.

Think of accommodations for your out-of-town guests or dressing rooms for your wedding party...we'll help you set them up.

Earn bonus points for reserving your room block, with a minimum of 10 rooms. Room blocks must be included in your catering contract in order to qualify.

Ask your Catering Specialist for details.

Unless otherwise stated, pricing is based on a per person basis.
All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).
Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.
TBMB2023

CLASSIC WEDDING PACKAGE

(Minimum of 50 persons required)

Round tables and banquet chairs
House linen in your choice of white, ivory, or black
Guestbook table
Display easel for engagement portrait
Mirror centers with 2 votive candles per table
Parquet dance floor

Complimentary guest parking

Overnight accommodation in a Garden View King Room
A bottle of sparkling wine or cider
Chocolate-covered strawberries

Plated Menu (your choice of salad & entrée) or Buffet Menu
Sparkling Toast
Custom Wedding Cake

Plated Lunch: \$70+
Plated Dinner: \$80+

Buffet Lunch: \$80
Buffet Dinner: \$105

SIGNATURE WEDDING PACKAGE

(Minimum of 50 persons required)

Round tables and banquet chairs
House linen in your choice of white, ivory, or black
Guestbook table
Display easel for engagement portrait
Mirror centers with 2 votive candles per table
Parquet dance floor

Complimentary guest parking

Overnight accommodation in a Garden View King Room

A bottle of sparkling wine or cider

Chocolate-covered strawberries

Two Tray-Passed Hors d' Oeuvres

Plated Menu (your choice of salad & entrée) or Buffet Menu

Sparkling Toast

Custom Wedding Cake

Plated Lunch: \$85+

Plated Dinner: \$95+

Buffet Lunch: \$95

Buffet Dinner: \$118

HORS D'OEUVRES SELECTION

Unless otherwise stated, pricing is based on a per person basis.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).

Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.

TBMB2023

Additional hors d' oeuvres at \$8 each (minimum 25 pieces)

CHILL

Heirloom Tomato, Basil, Fresh Mozzarella on Crostini
 Sesame Crusted Tofu on a Sliced Cucumber, Spicy Aioli
 Hummus, Roasted Pepper Medley on Toasted Pita
 Goat Cheese and Vegetables Crostini
 Grilled Pickled Shrimp, Cocktail Sauce (add \$1)
 Blackened Chicken, Guacamole, Cilantro, Tortilla Crisp (add \$1)
 Seared Ahi, Avocado, Cucumber Slice, Pickled Ginger (add \$1)
 Spicy Ahi Tartar, Cucumber Slice, Avocado, Cilantro (add \$1)
 Mini Vietnamese Shrimp Roll, Cashew Sauce (add \$1)

WARM

Apple and Brie Empanada, Fig Jam
 Herbed Goat Cheese Stuffed Mushroom
 Grilled Chicken Skewer, Thai Peanut Sauce
 Mini Filet Mignon Wellingtons (add \$2)
 Mini Burger, Bacon, Gruyere Cheese (add \$2)
 Mini Crab Cakes, Spicy Aioli (add \$2)
 Grilled Salmon Skewer, Sweet and Sour Sauce (add \$2)
 Cilantro Rub Grilled Shrimp on Skewer (add \$2)

SALAD (Choose One)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, Sliced Mushrooms
 Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, Crispy Parmesan
 Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
 Grilled Romaine Heart, Garlic Herb Crostini, Homemade Caesar Dressing

ENTRÉE (Choose One)

Multiple entrée selection is limited to two; pricing will be based on the higher-priced entrée

Lemon Chicken with Capersauce
 Steamed Vegetables, Wild Rice

Brie & Asparagus Stuffed Chicken Breast, add \$4
 Garlic Mashed Potatoes, Roasted Tomato Sauce

Pan Seared Gnocchi
 Wild Mushrooms, Broccolini, Roasted Tomatoes,
 Shaved Parmesan, Truffle Oil

Pan Seared Atlantic Salmon, add \$6
 Seasonal Vegetables, Risotto Cake, Lemon Butter
 Sauce

Sesame Crusted Tofu
 Ginger Roasted Sliced Potatoes, Tear Drop
 Tomatoes

Ginger Crusted Mahi-Mahi, add \$4
 Wasabi Flavored Mashed Potatoes, Ponzu Sauce

Grilled Herb Marinated Chicken Breast
 Baby Vegetables and Potato Medley,
 Brown Butter Reduction

Grilled New York Steak, add \$16
 Herb Roasted Potatoes, Pesto-Rubbed Grilled
 Tomato, Demi-Glace

Pan Seared Chicken Breast
 Seasonal Vegetables, Risotto Cake,
 Creamy Tomato Sauce

Grilled Filet Mignon, add \$18+, MP
 White Truffle Mashed Potatoes, Grilled Asparagus,
 Baby Carrots, Demi-Glace

Includes: artisanal bread and butter, iced tea, and freshly brewed coffee and select teas

Unless otherwise stated, pricing is based on a per person basis.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).

Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.

BUFFET LUNCHEON PACKAGE

Artisanal Bread and Butter

Mixed Greens, Tear Drop Tomatoes, Carrots, Mushrooms
Quinoa, Baby Spinach, Walnuts, Tomatoes, Red Onions, Feta Cheese

Grilled Marinated Chicken Breast, Herb Cream Sauce
Pan Seared Mahi-Mahi, Citrus Reduction
Cavatappi Pasta in Roasted Tomato and Garlic Basil Sauce

Steamed Mixed Seasonal Vegetables
Roasted Herb Potatoes

Iced Tea

Premium Coffee and A Selection of Teas

BUFFET DINNER PACKAGE

Artisanal Bread and Butter

Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Heirloom and Mozzarella Salad with Basil drizzled with Balsamic Reduction
Pesto Pasta Salad, Sun Dried Tomatoes, Basil, Parmesan Cheese

Lemon Chicken with Caperberry Sauce
Grilled Salmon, Cajun Cream
Ricotta Cheese Tortellini, Wild Mushrooms

Parmesan Roasted Red Skin Potatoes
Baby Carrots & Green Beans

Iced Tea

Premium Coffee and A Selection of Teas

BEVERAGE PACKAGES

BEER & WINE BAR

House Wine
Imported & Domestic Beers
Soft Beverages

1st Hour: \$18 per person
2nd Hour: \$14 per person
Additional Hours: \$10 per person

PREMIUM BAR

Select Cocktails
House Wine
Imported & Domestic Beers
Soft Beverages

1st Hour: \$23 per person
2nd Hour: \$17 per person
Additional Hour: \$12 per person

TOP-SHELF BAR

Select Cocktails
House Wine
Imported & Domestic Beers
Soft Beverages

1st Hour: \$28 per person
2nd Hour: \$22 per person
Additional Hour: \$14 per person

HOSTED BAR (per drink)

On consumption

Imported Beer **\$8**
Domestic Beer **\$7**
House Champagne **\$11**
House Wine **\$10**
Top Shelf Cocktail **\$14**
Premium Cocktail **\$12**
Martini **\$16**
Cognac **\$14**
Soft Drinks **\$6**
Red Bull **\$7**
Assorted Juices **\$6**
Bottled Water **\$6**

CASH Bar (per drink)

Imported Beer **\$9**
Domestic Beer **\$8**
House Champagne **\$13**
House Wine **\$12**
Top Shelf Cocktail **\$18**
Premium Cocktail **\$16**
Martini **\$18**
Cognac **\$16**
Soft Drinks **\$7**
Red Bull **\$8**
Assorted Juices **\$7**
Bottled Water **\$7**

All beverage packages are based on a consecutive timeframe.
Hourly bar packages do not include table-side wine or cocktail service, tray-passed beverages, or shots.
Liquor consumption is based on a per ounce pour
Cash bar prices are inclusive of sales tax
Minimum of \$500 in hosted or cash bar sales required per hour, per bar
Bartender Fee of \$200 will be applied to all bars
Specialty "Couple's Signature Cocktails" can be created for your event
Wine List is available upon request

ENHANCEMENTS

Unless otherwise stated, pricing is based on a per person basis.
All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).
Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.
TBMB2023

COCKTAIL HOUR DISPLAYS

Small – serves 25
Medium – serves 50
Large – serves 75

FRESH FRUIT

Sliced Seasonal Fruits and Berries Platter

Small - \$300
Medium - \$550
Large - \$800

CHEESE & CHARCUTERIE

Imported and Domestic Cheeses, thin-sliced meats. Served with assorted crackers, nuts, dried fruit, and accompaniments.

Small - \$500
Medium - \$900
Large - \$1,200

CRUDITÉ (Cold Display)

Grilled and raw vegetable display with herbed ranch and aioli

Small - \$350
Medium - \$650
Large - \$950

ICED SEAFOOD

Oysters, Shrimp Cocktail, Crab Claws
Served with Assorted Sauces and Mignonettes

Small - \$875+, based on MP
Medium - \$1,750+, based on MP
Large - \$2,525+, based on MP

SUSHI

Assorted Sushi Rolls
To Include California Rolls, Spicy Tuna, Salmon, and Vegetarian

Small - \$425
Medium - \$800
Large - \$1,175

SWEET ENDINGS

up to 2 hours of service

DESSERT STATION

\$22 per person

Assorted petit fours
Cookies, lemon bars, and brownies
Coffee, decaffeinated coffee, specialty teas

COFFEE & COCOA BAR

\$16 per person

Hot cocoa, cinnamon sticks, candy cane, marshmallow, and sprinkles
Coffee, decaffeinated coffee, specialty teas
Flavored coffee syrups
Biscotti and mini cookies

Unless otherwise stated, pricing is based on a per person basis.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).
Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.

TBMB2023

EXTRAS

CHILDREN'S MENU \$28

For kids under 12 years old

Includes Fruit Cup, Cookie, and Milk or Soda

SELECT ONE:

Chicken Tenders and Fries

Macaroni and Cheese

Spaghetti with Marinara Sauce

Cheeseburger and Fries

VENDOR MEAL \$40

Boxed Meal Includes:

Choice of:

Turkey, Ham, or Vegetarian Wrap

A Bag of Chips

Cookie

Bottled Water



SECOND STORY REHEARSAL DINNER

Custom menus and packages available.

SECOND STORY WELCOME RECEPTION

Ready to kick-off the wedding celebration?
Welcome and greet your family and wedding guests over
cocktails and hors d'oeuvres in the restaurant!

Please ask your catering specialist for additional details.

FAREWELL BRUNCH

Unless otherwise stated, pricing is based on a per person basis.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).

Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.

TBMB2023

There is no better way to end the celebration than brunch with new family and friends! Enjoy a brunch buffet with the option to add Bloody Marys and mimosas.

THE BELAMAR WEDDING BRUNCH BUFFET \$49

Minimum of 25 persons required

\$200 Buffet Surcharge will apply for buffets for less than 25 guaranteed guests

Buffets are set for a maximum 2 hours of service.

Fresh Orange Juice and Apple Juice
 Bakery Basket with Muffins, Danishes, and Croissants
 Butter, Honey, and Jam Selection
 Seasonal Sliced Fruit Platter
 Individual Fruit and Greek Yogurts
 Fluffy Scrambled Eggs with Salsa and Shredded Cheese on the side
 Applewood Smoked Bacon
 Mini Waffles and Warm Syrup
 Roasted Breakfast Potatoes
 Premium Coffee and A Selection of Teas

MIMOSA & BLOODY MARY BAR \$28

Up to 2 hours of service

\$200 Bartender Fee applies

House Vodka	Sparkling Wine & Cider
Bloody Mary Mix	Fresh Orange Juice
Applewood Smoked Bacon	Cranberry Juice
Pickled Green Beans, Celery,	Pineapple Juice
Olives, Asparagus	Fresh Berries & Garnishes
Tabasco, Horseradish, Black Pepper	

BRUNCH ENHANCEMENTS

Made-to-Order Omelet Station \$15
 (Attendant required \$200)

Made-to-Order Waffle Station \$15 per person
 (Attendant required, \$200)

French Toast with Candied Walnuts and Berries \$9

Avocado Toast \$12

Ricotta and Blueberry Pancakes \$7

Cold Cuts (Sliced Meats), Cheeses, Crackers \$12

Steel Cut Oatmeal with bananas, walnuts, dry cranberries \$7

Salmon Lox with Sliced Tomatoes, Red Onions, Bagels & Cream Cheese \$12

Policies and Procedures

DEPOSITS AND FINAL PAYMENT

Your Catering Manager will determine your group's minimum revenue guarantee at the time of the event booking. This will be considered your minimum financial guarantee, not subject to reduction. The Hotel requires a non-refundable 20% deposit to confirm the desired space. 60% payment is due ninety (90) days prior to the event date. Full payment is due ten (10) business days prior to the event date. A credit card authorization form is required for charges on consumption. We accept the following forms of final payment: Cashier's Check, Visa, MasterCard, American Express or Discover. Please make checks payable to Belamar Hotel.

WEDDING COORDINATOR

The hotel requires that a wedding coordinator be hired by you for your special day. The coordinator is responsible for duties such as:

Timeline for your wedding day, including the ceremony & reception

Confirming details with all the vendors prior to the event

Delivering & arranging ceremony programs, favors, place cards & personal items

Coordinating the ceremony, grand entrance, first dance, toasts, cake cutting, and other operations during the event

DECORATIONS

The Hotel will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape or any other substances. No glitter or confetti may be used on the tables or for decorating purposes. No fog/smoke machines are allowed. Vendors may access your function room 1 hour prior to the scheduled event time to setup. Additional setup time may be added and is subject to availability and may incur an additional charge of \$750 labor fee for each hour.

GUEST ROOMS ACCOMMODATIONS

Special guestroom rates are available for your friends and family. Our check-in time is 4:00 pm and check-out time is 12:00 noon. Discounted group rates are available for parties that will guarantee a minimum of 10 rooms per night. Please consult your Catering Specialist for details.

AMENITIES/GIFTS

There is a delivery charge of \$5 per room for any amenities, gifts, or other items delivered to guests' rooms; \$2 each if handed out at the Front Desk and must not be personalized. The front desk must be notified in advance to arrange for deliveries

MENU PLANNING

No food or beverages (alcoholic or otherwise) shall be brought into the hotel or taken outside of the hotel. For the best service, we suggest that you select one entrée for your group. For multiple entrée selections, you are required to provide individual place cards indicating the guest choice of entrée. Menu selections must be finalized 10 days prior to the event, any changes after may be subject to an additional fee or chef's choice.

MENU TASTING

Menu tastings are by-appointment only and may be attended by a maximum of 2 guests. Your menu selections must be submitted (10) days prior to tasting. The menu tasting includes 2 salad options, 2 entrée options & one vegetarian entrée. Additional menu items may be tasted for an additional charge.

MUSIC

All music must end in the function rooms at 11:00 pm on Friday and Saturday, or 10:00 pm Sunday through Thursday.

PARKING

Please inform your guests that they must park in the hotel lot. As a courtesy to our neighbors, street and residential parking is not permitted. Overnight parking is \$25 per vehicle per night.

SMOKING

Smoking is not permitted in the room balcony, garden, or function rooms. Please see the Front Desk for the designated smoking area.

SECURITY

The Hotel will not assume responsibility for the damages or loss of any merchandise or articles left in the Hotel prior to, during, or following the function. A minimum of 2 security guards are required, hired by The Belamar Hotel, at approximately \$200 per guard for weddings and events utilizing both the Sunset Ballroom and Garden. One guard may be required for smaller events. Rates are dependent on event hours.

Unless otherwise stated, pricing is based on a per person basis.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).

Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.

TBMB2023