

H O T E L
MAYA
A DOUBLETREE BY HILTON

Hotel Maya Weddings

Congratulations and thank you for considering the alluring Hotel Maya for your most memorable day. The Hotel Maya is ideal for planning a beach resort wedding fashioned with romance, beauty and distinctiveness. Our spacious ballrooms and breathtaking settings can accommodate guest lists of all sizes. Our award winning culinary team prepares meals to please the most discerning palates, and our array of luxurious amenities will ensure that you and your guests enjoy every aspect of your time here.

Allow us to help you create the day you've always imagined.

For more information or to schedule a tour to view our property, please call the *Hotel Maya Catering Team* at **562-481-3897**.



General Catering Information

Hours of Scheduled Functions

Daytime events include 5 hours of event time and are to conclude by 4:00pm. Evening functions include 5 hours of event time (6 hours if including a wedding ceremony) and can be scheduled to start at 5:30pm or later. If the client requires additional time outside of these time frames, additional fees will apply and must be pre-approved by the Catering Manager. All event venues may be reserved for the entire day for events requiring an early set-up and are based upon availability and priced accordingly.

Hotel Maya Catering Managers

You will work with your Catering Manager who will guide you towards realizing your vision in the form of specially designed food and beverage offerings and recommendations for all services pertaining to your event.

Food and Beverage

The Hotel Maya is the sole purveyor of all food and beverages for on-site events (with the exception of wedding cakes). It is the hotel's policy that alcoholic beverages are provided by the Hotel Maya only. California law mandates that there is no smoking in any area of service, but a dedicated outdoor smoking area can be provided. *Dietary substitutions are available upon request.*

Food and Beverage Minimum Requirements

All event venues at the Hotel Maya require a food and beverage minimum. These minimum requirements are exclusive of the current taxable service charge and sales tax that are applicable to all food and beverage items. Ceremony and room rental fees are subject to service charge and sales tax. Minimums are subject to change. Saturday food and beverage minimums apply to Sundays of some Holiday weekends. Please inquire with your Catering Manager for ethnic catering capabilities.

Deposit and Payment Policy

An initial deposit of 25% is required at the time of contract signing to secure your reservation. A detailed schedule of deposits will be outlined in your contract. Your full estimated balance is due (1) week prior to your event date. A current credit card authorization form is required with your signed contract as per the Hotel Maya credit policy. Deposits may be made in the form of credit card, cash or cashier's check.

Wedding Cakes

Our preferred cake vendor, Rossmoor Pastries, provides private consultation to customize the perfect cake for your special day. Once you have signed your contract with us, please contact the bakery directly at 562-498-2253 or www.rossmoorpastries.com to set up your cake tasting and design appointment. Your custom cake will be delivered to your reception on your Wedding day.

General Catering Information Continued

Décor

Each event room is equipped with banquet chairs and a combination of 60" and 72" round tables. Linens provided are available in 3 different colors. Each place setting consists of fine white china, stemware, silverware and a linen napkin. Also provided are a wood parquet dance floor, cake table, place card table, gift table and DJ table. The Hotel does not allow anything to be taped, nailed or stapled to the walls. Candles are permissible provided the flame is not exposed and is surrounded in glass. Upgrades are available and can be discussed with your Catering Manager.

Hotel Guest Room

Hotel Maya will offer a complimentary guest room for the night of your wedding (provided all food and beverage minimums are met). Check in time is 4:00pm and check out time is 11:00am. For our Wedding clients, we highly recommend that you reserve your room at the prevailing rates, the evening prior to your event to ensure its availability for early arrival.

Guest Accommodations

Please inquire with your Catering Manager to obtain information about contracting a block of guest rooms and special rates for your overnight guests.

Wedding Ceremonies

Hotel Maya features four distinct, water view ceremony locations. These locations are offered in conjunction with a reception held in our event space. The ceremony site fees include white garden chairs, microphone for your Officiant, sound system, gift and guest book tables, easel and a water station.

Wedding Coordinators

As a requirement, all wedding ceremonies & receptions hosted at Hotel Maya include a certified wedding day coordinator. If you choose to utilize your own coordinator, they must be a licensed, professional coordinator and provide documentation as such. Please see the "Wedding Coordinator Expectations" document for further information.

Wedding Rehearsal

Hotel Maya extends a complimentary 60-minute wedding rehearsal with your contracted wedding at the Hotel. Rehearsal dates and times can be scheduled (30) days out. Please note that rehearsal dates and times are not guaranteed and must coincide with other events taking place at the Hotel. If your specific ceremony site is not available on your requested day and time, we will make arrangements for your rehearsal to take place in an alternate location or at an alternate time on that day. Your wedding coordinator will be responsible for overseeing and conducting the wedding rehearsal.

Parking

Standard parking rates will apply for your guests attending your event. If you wish to host parking for your guests, a reduced fee is available. Please inquire with your Catering Manager as to the prevailing costs.

Wedding Ceremony Packages

All Ceremonies are available in one of two time periods and must accompany a reception in one of our beautiful venues:

Guest Arrival Time: 10:00am **Ceremony Start Time:** 10:30am – 11:00 or
Guest Arrival Time: 5:00pm **Ceremony Start Time:** 5:30pm-6:00pm

Prices include the following amenities:

- white garden chairs
- water station
- gift and guest book tables with white or ivory linen
- easel for framed photo
- one hour complimentary rehearsal at designated times (based on availability)
- ceremony sound system

PLAYA AT THE MAYA OR THE ESPLANADE

Say “I do” on our private beach overlooking the romantic shoreline. The Playa can accommodate up to 180 guests. The Esplanade features the breathtaking beauty of the Long Beach Harbor and skyline. Guests will be seated underneath our one of a kind white umbrella. The Esplanade can accommodate up to 250 Guests.

| Pricing: | 10:30am | 5:30pm |
|-------------------|----------------|---------------|
| Saturday | \$1,500++ | \$2,000++ |
| Friday & Sunday | \$1,000++ | \$1,500++ |
| Monday – Thursday | \$500++ | \$1,000++ |



Wedding Ceremony Packages Continued

All Ceremonies are available in one of two time periods and must accompany a reception in one of our beautiful venues:

Guest Arrival Time: 10:00am **Ceremony Start Time:** 10:30am – 11:00 or

Guest Arrival Time: 5:00pm **Ceremony Start Time:** 5:30pm-6:00pm

Prices include the following amenities:

- white garden chairs
- water station
- gift and guest book tables with white or ivory linen
- easel for framed photo
- one hour complimentary rehearsal at designated times (based on availability)
- ceremony sound system

JARDIN DE PALMERAS

Celebrate with your guests underneath an illuminating crystal chandelier suspended above lush palm trees and a waterfall. The Jardin also features a fire pit and tiki torches and can accommodate up to 150 guests. (Please note: a clear tent structure will be provided between the months of November – February. A fee of \$2,000++ will be applied for removal of the structure during this time).

| Pricing: | 10:30am | 5:30pm |
|-------------------|------------------|------------------|
| Saturday | \$2,000++ | \$3,000++ |
| Friday & Sunday | \$1,500++ | \$2,500++ |
| Monday – Thursday | \$1,000++ | \$1,500++ |



Wedding Ceremony Packages Continued

All Ceremonies are available in one of two time periods and must accompany a reception in one of our beautiful venues:

Guest Arrival Time: 10:00am Ceremony Start Time: 10:30am – 11:00 or
Guest Arrival Time: 5:00pm Ceremony Start Time: 5:30pm-6:00pm

Prices include the following amenities:

- white garden chairs
- water station
- gift and guest book tables with white or ivory linen
- easel for framed photo
- one hour complimentary rehearsal at designated times (based on availability)
- ceremony sound system

VISTA DEL MAR

Tie the knot in our newest waterfront ceremony space which features breathtaking views of the Long Beach city skyline. Your guests will sit amongst the palm trees and tiki torches while you say your “I dos”. The Vista del Mar can accommodate up to 350 guests.

| Pricing: | 10:30am | 5:30pm |
|-------------------|-----------|-----------|
| Saturday | \$3,000++ | \$5,000++ |
| Friday & Sunday | \$2,500++ | \$3,500++ |
| Monday – Thursday | \$2,000++ | \$2,500++ |



Reception Rooms

Host Your Wedding Reception in one of our Unique Rooms

LUNA / SOLSTICE AND TERRACE

- 3,129 square feet of reception space
- maximum of 150 guests



ESPLANADE*

- 2,800 square feet of reception space
- maximum of 150 guests



SALON DE REYES

- 3,687 square feet of reception space
- maximum of 250 guests



Food and Beverage Minimums range from \$5,000 - \$15,000

**evening events on the Esplanade must end at 8:30pm*

Reception Rooms Continued

Host Your Wedding Reception in one of our Unique Rooms



MIRAMAR BALLROOM

- 3,150 square feet of reception space
- maximum of 180 guests

Food & Beverage Minimums:

- Saturday & Sunday afternoon receptions
\$10,000++
- Sunday - Friday evening receptions
\$12,000++
- Saturday evening receptions
\$17,000++
- Holiday Sunday evening receptions
\$17,000++



LAGUNITA WATERFRONT PAVILION

- 6,400 square feet of reception space
- maximum of 450 guests

Food & Beverage Minimums:

- Saturday & Sunday afternoon receptions
\$17,000++
- Sunday - Friday evening receptions
\$20,000++
- Saturday evening receptions
\$25,000++
- Holiday Sunday evening receptions
\$25,000++

Rental Fee for Lagunita Waterfront Pavilion - **\$5,000++** (Rental fee is waived with on-site ceremony).

Wedding Reception Packages

All Hotel Maya Wedding Reception Packages Include:

- certified wedding day coordinator
- wooden parquet dance floor
- white, ivory or black table cloths and linen napkins
- banquet chairs
- banquet captain and servers
- room set up, tear down and clean up
- place card, guest book & gift table with floor length linen
- use of hotel table numbers & stands
- customized floor plan
- use of hotel china, silverware, glassware, cake knife and toasting glasses
- head or sweetheart table with floor length linens
- guest tables & cocktail tables
- champagne & sparkling cider toast
- custom designed wedding cake from Rossmoor Pastries
- cake cutting & serving
- coffee, decaf, iced tea and iced water
- one complimentary guest room on the night of your wedding
- *customized floral centerpieces available for an additional \$7pp*



Wedding Reception Packages Continued

MI CORAZON RECEPTION PACKAGE

- (2) hors d'oeuvres per person
- rolls & butter, coffee, decaf, iced tea & iced water

SALAD *(Select one)*

- **Mixed Green Salad**
tossed greens, shredded carrots, grape tomatoes and cucumbers *with* a herb vinaigrette
- **Spinach Salad**
baby spinach, mandarin oranges *with* honey dijon vinaigrette
- **Caesar Salad**
crisp romaine lettuce, parmesan cheese, sourdough croutons *with* a classic caesar dressing
- **Fuego Salad**
bibb lettuce, grape tomatoes, cucumber, white beans, monterey jack cheese, crisp tortilla strips *with* cilantro-lime vinaigrette
- **Wedge Salad**
wedged iceberg lettuce, chopped applewood smoked bacon, ripe tomatoes, red onion *with* point Reyes bleu cheese dressing

ENTRÉE *(Select one)*

A maximum of two entrée selections may be offered with the higher priced item prevailing.

- **Grilled Lemon Herb Chicken**
fresh herbs, white wine & lemon essence
served with seasonal vegetables
lunch - \$69 dinner - \$94
- **Pan Seared Salmon**
in a lemon beurre-blanc sauce
served with seasonal vegetables
lunch - \$73 dinner - \$98
- **Filet Mignon**
center cut filet *with* green peppercorn demi jus
served with seasonal vegetables
lunch - \$80 dinner - \$105
- **Duet of Filet and Chicken**
center cut filet *with* green peppercorn demi jus & seasoned chicken breast *with* fresh herbs, white wine & lemon essence
served with seasonal vegetables
lunch - \$85 dinner - \$109
- **Vegetarian Entrée**
vegetable terrine: grilled zucchini, asparagus, roasted red bell peppers & spinach
pricing based on entrée price

ACCOMPANIMENT *(Select one)*

- baby red roasted potatoes
- garlic mashed potatoes
- mushroom & spinach risotto
- Yukon scalloped potatoes *or* cilantro rice

Wedding Reception Packages Continued

LOS BESOS RECEPTION PACKAGE

- one hour limited hosted bar (beer, house wine, champagne, sangria & soft drinks)
- (2) hors d'oeuvres per person
- (1) mirrored round & (4) votive candles per guest table
- (1) easel to display the engagement photo
- rolls & butter, coffee, decaf, iced tea & iced water

SALAD *(Select one)*

- **Mixed Green Salad**
tossed greens, shredded carrots, grape tomatoes and cucumbers *with* a herb vinaigrette
- **Spinach Salad**
baby spinach, mandarin oranges *with* honey dijon vinaigrette
- **Caesar Salad**
crisp romaine lettuce, parmesan cheese, sourdough croutons *with* a classic caesar dressing
- **Fuego Salad**
bibb lettuce, grape tomatoes, cucumber, white beans, monterey jack cheese, crisp tortilla strips *with* cilantro-lime vinaigrette
- **Wedge Salad**
wedged iceberg lettuce, chopped applewood smoked bacon, ripe tomatoes, red onion *with* point Reyes bleu cheese dressing

ENTRÉE *(Select one)*

A maximum of two entrée selections may be offered with the higher priced item prevailing.

- **Grilled Lemon Herb Chicken**
fresh herbs, white wine & lemon essence
served with seasonal vegetables
lunch - **\$79** dinner - **\$104**
- **Pan Seared Salmon**
in a lemon beurre-blanc sauce
served with seasonal vegetables
lunch - **\$84** dinner - **\$108**
- **Filet Mignon**
center cut filet *with* green peppercorn demi jus
served with seasonal vegetables
lunch - **\$89** dinner - **\$115**
- **Duet of Filet and Chicken**
center cut filet *with* green peppercorn demi jus & seasoned chicken breast *with* fresh herbs, white wine & lemon essence
served with seasonal vegetables
lunch - **\$92** dinner - **\$122**
- **Vegetarian Entrée**
vegetable terrine: grilled zucchini, asparagus, roasted red bell peppers & spinach
pricing based on entrée price

ACCOMPANIMENT *(Select one)*

- baby red roasted potatoes
- garlic mashed potatoes
- mushroom & spinach risotto
- Yukon scalloped potatoes *or* cilantro rice

Wedding Reception Packages Continued

MI AMOR RECEPTION PACKAGE

- one hour premium hosted bar
- (3) hors d'oeuvres per person
- (1) mirrored round & (4) votive candles per guest table
- (1) easel to display the engagement photo
- chiavari chairs with pad
- complimentary self parking for the Wedding Couple
- complimentary meal for the Wedding Couple
- rolls & butter, coffee, decaf, iced tea & iced water

SALAD *(Select one)*

- **Mixed Green Salad**
tossed greens, shredded carrots, grape tomatoes and cucumbers *with* a herb vinaigrette
- **Spinach Salad**
baby spinach, mandarin oranges *with* honey dijon vinaigrette
- **Caesar Salad**
crisp romaine lettuce, parmesan cheese, sourdough croutons *with* a classic caesar dressing
- **Fuego Salad**
bibb lettuce, grape tomatoes, cucumber, white beans, monterey jack cheese, crisp tortilla strips *with* cilantro-lime vinaigrette
- **Wedge Salad**
wedged iceberg lettuce, chopped applewood smoked bacon, ripe tomatoes, red onion *with* point Reyes bleu cheese dressing

ENTRÉE *(Select one)*

A maximum of two entrée selections may be offered with the higher priced item prevailing.

- **Grilled Lemon Herb Chicken**
fresh herbs, white wine & lemon essence
served with seasonal vegetables
lunch - **\$92** dinner - **\$116**
- **Pan Seared Salmon**
in a lemon beurre-blanc sauce
served with seasonal vegetables
lunch - **\$96** dinner - **\$121**
- **Filet Mignon**
center cut filet *with* green peppercorn demi jus
served with seasonal vegetables
lunch - **\$103** dinner - **\$129**
- **Duet of Filet and Chicken**
center cut filet *with* green peppercorn demi jus & seasoned chicken breast *with* fresh herbs, white wine & lemon essence
served with seasonal vegetables
lunch - **\$106** dinner - **\$132**
- **Vegetarian Entrée**
vegetable terrine: grilled zucchini, asparagus, roasted red bell peppers & spinach
pricing based on entrée price

ACCOMPANIMENT *(Select one)*

- baby red roasted potatoes
- garlic mashed potatoes
- mushroom & spinach risotto
- Yukon scalloped potatoes *or* cilantro rice

Wedding Reception Packages Continued

ESTACION DE ACCION RECEPTION PACKAGE - Lunch **\$83** Dinner **\$107**

- one hour limited hosted bar (beer, house wine, champagne, sangria & soft drinks)
- (2) hors d'oeuvres per person
- (1) mirrored round and (4) votive candles per guest table
- (1) easel to display the engagement photo
- rolls & butter, coffee, decaf, iced tea & iced water

DISPLAYED PLATTERS FOR COCKTAIL HOUR *(Select two)*

- **Fruit & Cheese**
imported and domestic cheese, fresh picked strawberries and grapes, assorted crackers and baguettes
- **Farm Fresh Vegetable Display**
carrots, broccoli, zucchini, squash, tomatoes, peppers with roasted onion and chipotle ranch dips
- **Tuscan and Spanish Delight**
thinly sliced prosciutto, serrano ham, salami, spanish chorizo, spanish olives, pepperoncini, roasted tomato, fresh mozzarella, basil, olive oil and a basket of baked focaccia
- **En Fuego**
fuego fire roasted salsa, house made guacamole, sour cream, queso blanco *and* jalapeños, *with* crispy house fried corn tortilla chips

SALAD *(Select one)*

- **Mixed Green Salad**
tossed greens, shredded carrots, grape tomatoes and cucumbers *with* a herb vinaigrette
- **Spinach Salad**
baby spinach, mandarin oranges *with* honey dijon vinaigrette
- **Caesar Salad**
crisp romaine lettuce, parmesan cheese, sourdough croutons *with* a classic caesar dressing
- **Fuego Salad**
bibb lettuce, grape tomatoes, cucumber, white beans, monterey jack cheese, crisp tortilla strips *with* cilantro-lime vinaigrette

ACTION STATIONS *(Select two)*

- **Taco Station**
cilantro-garlic skirt steak & tequila-lime chicken tacos, sauteed peppers, oninos, queso fresca, crema mexicana, fuego guacamole, fire roasted salsa, corn and flour tortillas, chipotle-black beans, green chile rice
- **Angus Slider Station**
mini angus beef cheeseburgers served *with* french fries
- **Mashed Potato Bar**
Yukon Gold mashed potatoes and sweet potatoes served with bacon, sausage, cheddar cheese, spicy jack cheese, scallions, chives, peas, mushrooms, butter & sour cream
- **Grilled Cheese Station**
artisan cheeses and bread served *with* tomato basil soup
- **Taste of Italy Station *(Select two)***
 - penne pasta *with* spicy italian sausage, roasted tomatoes, herbs, garlic & extra virgin olive oil
 - wild mushroom ravioli *with* artichokes, parsley, porcini herb cream sauce
 - cheese tortellini *with* sauteed onions, tomatoes, vodka cream sauce
 - farfelle *with* grilled chicken in a spicy romesco sauce
 - accompanied *with* roasted garlic bread and herbed focaccia

Menu Enhancements

LATE NIGHT SNACKS:

(minimum of 50 guests)

- **Sliders (cheeseburger, pulled pork or pulled chicken) - \$14++ pp**
served with parmesan fries
- **Taco Station - \$17++ pp**
cilantro-garlic skirt steak and tequila-lime chicken tacos, sauteed peppers, onions, queso fresca, cream mexicana, fuego guacamole, fire roasted salsa, corn & flour tortillas
\$150++ attendant fee if grill is requested
- **Macaroni & Cheese Station - \$15++ pp**
with bacon, ham, chorizo, spicy jack cheese, gorgonzola cheese, scallions, mushrooms, jalapeños and cranberries
- **Fuego Style Snacks - \$15++ pp**
fresh corn tortilla chips, guacamole & salsa, queso blanco *with* jalapeños and mexican wedding cookies
- **Fresh Baked Cookies and Milk Shots - \$7++ pp**
- **Ice Cream Sundae Bar - \$18++ pp**
chocolate, vanilla and strawberry ice cream, caramel and chocolate sauces, chopped nuts, fresh berries, sprinkles & whipped cream
available for 60 minutes
\$150++ attendant fee
- **Specialty Dessert Station - \$13++ pp**
assorted miniature pastries, lemon tartlets, chocolate pecan tartlets, tahitian vanilla bean crème brulee
available for 60 minutes
- **Maya Coffee Station - \$6++ pp**
fresh local roasted coffee, grated mexican chocolate, mexican cinnamon whipped cream, rock sugar swizzle sticks and agave nectar
add three cordials: Baileys, crème tequila, brandy or Grand Marnier - \$15++ pp
- **S'More Love Station - \$15++ pp**
marshmallows, milk chocolate, graham crackers, nutella, sliced strawberries, bananas, coconut & sprinkles

ADDITIONAL INFORMATION

- **Children's Meals**
Priced at 25% off the entrée selection and are available for guests between the ages of 3-11. Menu consists of: chicken breast strips, macaroni & cheese, fresh fruit and juice or milk.
- **Vendor Meals**
Priced at 25% off the entrée selection and will be a chef's selection of a hot entrée and a non-alcoholic beverage. It is the responsibility of the wedding coordinator to alert the captain when the vendors are ready to eat.
- **Vegan and Special Dietary Meals**
We are happy to accommodate your requests for vegan and special dietary meals. Please give your catering manager advanced notice of such requests.
- **Service Charge & Sales Tax**
Prices listed do not include the 22% service charge (subject to change) or applicable sales tax (currently 9%).

Beverage Selection

| Call Brand Bars to Include: | Hosted / Cash |
|-----------------------------------|--------------------|
| house brand liquor | \$8 / \$9 |
| house wine - glass | \$8 / \$9 |
| domestic beer | \$6 / \$7 |
| imported beer | \$7 / \$8 |
| soft drinks | \$5 / \$5 |
| mineral water | \$5 / \$5 |
| mineral water/juices | \$5 / \$5 |
| juices | \$5 / \$5 |
| Hotel Maya sangria (red or white) | \$105++ per gallon |
| Hotel Maya house margarita | \$105++ per gallon |

*Cash bar price includes sales tax

*Please add a \$150 Bartender Fee per Bartender.

| Premium Brand Bars to Include: | Hosted / Cash |
|-----------------------------------|--------------------|
| premium brand liquor | \$9 / \$10 |
| premium wine - glass | \$8 / \$9 |
| domestic beer | \$6 / \$7 |
| imported beer | \$7 / \$8 |
| soft drinks | \$5 / \$5 |
| juices | \$5 / \$5 |
| Hotel Maya sangria (red or white) | \$105++ per gallon |
| Hotel Maya house margarita | \$105++ per gallon |

*Cash bar price includes sales tax

*Please add a \$150 Bartender Fee per Bartender.

| Deluxe Brand Bars to Include: | Hosted / Cash |
|-----------------------------------|--------------------|
| deluxe brand liquor | \$10 / \$11 |
| cordials & cognacs | \$10 / \$11 |
| deluxe wine - glass | \$9 / \$10 |
| domestic beer | \$6 / \$7 |
| imported beer | \$7 / \$8 |
| soft drinks | \$5 / \$5 |
| mineral water | \$5 / \$5 |
| juices | \$5 / \$5 |
| Hotel Maya sangria (red or white) | \$105++ per gallon |
| Hotel Maya house margarita | \$105++ per gallon |

*Cash bar price includes sales tax

*Please add a \$150 Bartender Fee per Bartender.

HOSTED BAR PACKAGES

Limited Bar (Beer, Wine & Soft Drinks)

| | |
|-------------|-----------|
| one hour | \$15++ pp |
| two hours | \$21++ pp |
| three hours | \$27++ pp |
| four hours | \$35++ pp |

Call Brands

| | |
|-------------|-----------|
| one hour | \$18++ pp |
| two hours | \$26++ pp |
| three hours | \$34++ pp |
| four hours | \$42++ pp |

Premium Brands

| | |
|-------------|-----------|
| one hour | \$20++ pp |
| two hours | \$30++ pp |
| three hours | \$40++ pp |
| four hours | \$48++ pp |

Deluxe Brands

| | |
|-------------|-----------|
| one hour | \$22++ pp |
| two hours | \$34++ pp |
| three hours | \$46++ pp |
| four hours | \$55++ pp |



Cocktail Hour Hors D'oeuvres, Platters & Displays

COCKTAIL HOUR HORS D'OEUVRES

(minimum order of 50 pieces)

Hot Hors D'Oeuvres - \$6++ each

- wild mushroom in a puff pastry
- vegetable sopes *with* squash, lettuce, guacamole, and black beans
- chicken empanada
- beef empanada
- tequila lime chicken brochette
- beef churrasco brochette
- parmesan artichoke hearts

Premium Hot Hors D'Oeuvres - \$7++ each

- mini crab cakes, spicy remoulade
- petite lamb chop, chimichurri sauce
- crab stuffed mushroom
- coconut shrimp
- applewood bacon wrapped scallops
- jumbo shrimp skewers, chili negro and molé

Cold Hors D'Oeuvres - \$6++ each

- wild mushroom bruschetta
- tomato, basil and mozzarella skewers
- vegetable crostini
- smoked salmon on a toast point
- prosciutto wrapped fresh melon
- smoked tenderloin of beef *with* jalapeno crème fraiche on a crouton
- fresh strawberries & brie wedges

Premium Cold Hors D'Oeuvres - \$7++ each

- ahi tuna totopo
- ceviche mercado shooter
- blackened ahi *with* wasabi caviar
- rock lobster medallions
- individual shrimp cocktail
- ceviche fresco in a bamboo cup

PLATTERS & DISPLAYS

(minimum of 50 guests)

• Tuscan & Spanish Delight

prosciutto, serrano ham, salami
spanish chorizo, spanish olives, pepperoncini,
roasted tomato, fresh mozzarella, basil
olive oil, balsamic vinaigrette and foccacia

\$12++ pp

• International & Domestic Cheeses

served *with* water crackers and baguette

\$10++ pp

• Grilled Vegetables

assorted grilled vegetables *with* balsamic vinaigrette

\$10++ pp

• Mediterranean Display

tabbouleh, hummus & baba ganoush,
grilled vegetables, greek olives, feta
toasted pita and lavosh

\$11++ pp

• Sliced Seasonal Fruit & Berries

season's finest

\$11++ pp

• Baked Brie en Croute

brie wheel baked in puff pastry
with fresh fruit and sliced baguette

\$10++ pp

• Homemade Guacamole Trio

traditional, mango, lobster
homemade tortilla chips

\$15++ pp

• Ceviche Sampler

ahi tuna, mahi mahi, steamed shrimp,
plantain and corn tortilla chips

\$18++ pp

• Sushi Rolls

selection of salmon, spicy tuna,
california rolls *with* ginger, wasabi and
soy sauce

\$24++ pp

Farewell Brunch - \$46pp

A lovely way to thank your family and friends!

Sliced Seasonal Fruits and Berries

Seasonal Fruit juices

Regular & Decaffeinated Coffee & Hot Tea Service

Assorted Pastries & Croissants

New York Style Bagels

Plain and light cream cheese, fruit preserves

Smoked Salmon

Capers, red onion, sliced tomato

Brioche French Toast

Warm Maple Syrup, whipped butter

Spinach & Mushroom Quiche

Chicken Apple Sausage

Roasted Breakfast Potatoes

Enhancements

Sparkling Prickly Pear Mimosa - \$9 each

Fuego Spicy Bloody Marias - \$9 each

Prices subject to 22% service charge and applicable sales tax

Hotel Maya Vendor List

Bakery

- Rossmoor Pastries www.rossmoorpastries.com 562-498-CAKE

Florists

- Flower Duet www.flowerduet.com 310-792-4968
- Romance, Etc. www.romance-etc.com 562-439-5372
- White Sakuras www.whitesakuras.com 714-848-8818

Photographers

- Caught in the Moment Photography www.caughtinthemoment.com 562-397-5674
- Happy Photos www.happyphotos.com 888-299-1888
- PS Photo Media www.pspphotomedia.com 866-876-8777
- Lauren Avila Photography www.laurenabila.com 562-221-2343

DJs

- Luxury DJs www.luxurydjs.com 310-494-6841
- Herick Serna www.thatcanhappen.com 626-201-7166
- Michelangelo Music www.michelangelomusic.com 310-832-3200
- Tim Coy www.pacific-events.com 714-267-2343

Live Music

- Scott Cummings www.scottcummingsmusic.com 949-456-5802
- Sean Fitzpatrick Music www.seanfitzpatrickmusic.com 909-649-8049

Candy/Dessert Station

- Two's a Party www.twosaparty.com 562-577-2861

Photo Booths

- Photo Booth Pro www.photoboothpro.com 949-743-1455
- Viral Photo Booth www.viralphotofunbooths.com 714-313-2257

Videography

- Godfather Films www.godfatherfilms.com 800-495-5530
- WeddingVideoPro www.weddingvideopro.com 877-933-3843

Clergy

- Great Officiants www.greatofficiants.com 855-933-8697
- Eclectic Vows www.eclecticvows.com 562-925-9922

Specialty Lighting

- Pro-AV www.pro-av.com 714-580-5675

Specialty Linen

- Stephanie's Linens & More www.stephanieslinens.com 562-618-8980
- M Events www.meventsonline.com 310-529-6229

All vendors must provide proof of liability insurance.

Wedding Coordinator Expectations

The following lists Hotel Maya's expectations of the responsibilities of your Coordinator:

- The Wedding Coordinator will be responsible for organizing all vendors, creating the program's timeline, organizing and conducting the wedding rehearsal and ceremony, organization and placement of reception items such as place cards, favors and specialty enhancements.
- Wedding Coordinators will remain until the entrée is served unless otherwise contracted by the Wedding couple. They will maintain direct contact with the couple or other pre-designated family member to flow information to the Hotel's Banquet staff.
- The Wedding Coordinator is responsible for obtaining a copy of each vendor's proof of general liability insurance (ACORD page) with a minimum of \$1,000,000 in coverage (when applicable)
- The Wedding Coordinator is responsible for confirming directions and load in procedures with each vendor. The Hotel is not responsible for vendor parking validations.
- As an extension of our Catering team, the Wedding Coordinator will protect the integrity of the physical property of the Hotel Maya.
- The Wedding Coordinator will coordinate the arrival of personal wedding flowers and provide coordination of delivery of said personal flowers to the Wedding couple and their respective parties.
- The Wedding Coordinator will provide a clear timeline and vendor names to the Catering Manager. They will provide final guest counts, including specific entrée selection counts no later than (3) business days prior to the event date.
- The Wedding Coordinator and assistant are expected to wear business professional attire on the Wedding rehearsal day and day of the event.
- There is to be no alcohol consumption permitted by the vendors at the Hotel. Cigarette smoking is permitted in non-visible and designated areas only.
- The Wedding Coordinator will be responsible for overseeing and conducting the ceremony rehearsal and is expected to arrive at least fifteen (15) minutes prior to the scheduled start time of the wedding rehearsal or any scheduled on-site client appointments.
- The Wedding Coordinator will communicate with the wedding party any pertinent call times or designated locations to meet for the wedding day.
- The Wedding Coordinator will be the liaison with the family, wedding parties, entertainment, florist, decorator, lighting specialists, photographer and any other vendors to create a seamless operation during set-up and throughout the event.
- The Wedding Coordinator will deliver and arrange ceremony programs, escort cards, favors and any personal items. The Wedding Coordinator is responsible for ensuring any specialty ceremony items are moved to the reception location. The Hotel will not store these items.
- The Wedding Coordinator will coordinate the florist and florist staff in the event any floral need to be relocated from the Wedding ceremony site to the reception site. The Hotel staff is not responsible for moving flowers, chairs or décor.
- The Wedding Coordinator will ensure that all personal items are removed from the designated hospitality rooms and ensure that any keys given will be returned to the Banquet Captain by 7:00pm.
- The Wedding Coordinator will review the timeline with the Banquet Captain and the Master of Ceremonies on the day of the event.

Your Catering Manager Will:

- recommend vendors to provide requested wedding services
- recommend and assist in your food and beverage selections
- detail the banquet event orders which outline all of your event specifics as they pertain to the set-up and food and beverage requirements
- provide a detailed cost estimate of the charges outlining your financial commitments and deposit schedule
- coordinate the delivery of guest room gift bags through the front desk
delivery fees apply for this service
- communicate all details of your wedding to the banquets and culinary team
- be the on-site liaison between your wedding coordinator and the hotel staff
- review the banquet checks for accuracy prior to the completion of the final bill

To indicate your understanding and agreement with the Wedding Coordinator Expectations, please sign below and return a copy to your Catering Manager:

Wedding Couple

Signature

Date

Name of Event

Date of Event

Wedding Coordinator

Signature

Date

Company Name

Phone



HOTEL MAYA

A DOUBLETREE BY HILTON



Hotel Maya, a DoubleTree® by Hilton, is a resort style, boutique hotel overlooking Long Beach's scenic skyline, with convenient access downtown via a complimentary shuttle service, and within 1 mile of the Queen Mary, Carnival Cruise Line Terminal, the Aquarium of the Pacific, and the Long Beach Convention Center. Inspired by the Mayans and situated on 14-acres waterfront amongst 400+ palm trees, the hotel boasts 7 fire pits, a picturesque pool, floating cabanas, and sparkling views of downtown Long Beach.

ALL ROOMS FEATURE

- Sweet Dreams® by DoubleTree beds with plush-top mattress, luxurious linens, down comforter and jumbo pillows
- Complimentary high-speed wired & wireless internet access
- 37-inch flat screen HDTV
- Telephones with dataport and voicemail
- AM/FM clock stereo with MP3/iPod adapter
- In-room Keurig coffee makers
- USA Today® delivered each weekday morning
- Water or standard views available

FACILITIES & SERVICES

- 199 guestrooms with 2 suites
- Guestrooms featuring one king or two queen beds
- 100% non-smoking hotel with accessible rooms available

- Same-day laundry/valet dry cleaning service
- Business center includes printing capabilities
- Double Tree Fitness by Precor - cardio equipment with personal TV screens, free weights and room to stretch
- Adult and children's beach cruisers available
- Heated outdoor waterfront swimming pool, spa and floating cabanas
- On-site marina with boat rentals and sailing lessons
- Complimentary local area shuttle service into downtown Long Beach
- Multilingual staff
- Paddleboarding/kayaking available seasonally

DINING & ENTERTAINMENT

- Enjoy the cuisines of Mexico and Latin America at Fuego Restaurant, open for breakfast, lunch, dinner, Sunday brunch, and daily happy hour, offering breathtaking views
- In-room dining available
- Hookah Lounge

MEETING ACCOMMODATIONS

- Over 30,000 square feet of flexible indoor and outdoor meeting and banquet space for up to 1,500 guests
- Complimentary business center with printing capabilities
- State-of-the-art audiovisual equipment available
- Dedicated Group Sales, Catering, and Convention Services staff
- Wireless high-speed internet access available in all meeting rooms and public areas

SURROUNDING ATTRACTIONS

- Queen Mary - .25 miles
- Port of Long Beach - .25 miles
- Long Beach Convention Center - .5 miles
- Long Beach Aquarium - .5 miles
- The Pike (dining, entertainment, and outlet shopping) - .5 miles
- Catalina Island - 31.6 miles
- Los Angeles International Airport (LAX) - 22 miles
- Long Beach Airport (LGB) - 7 miles
- John Wayne Airport (SNA) - 22 miles

HILTON HHONORS®

- Points & Miles® and No Blackout Dates. Hilton HHonors is the only hotel guest reward program to offer it all, at more than 4,200 hotels worldwide
- With the Hilton HHonors Event Planner program, event planners can earn Points & Miles for qualifying events. Ask your sales manager/representative for details

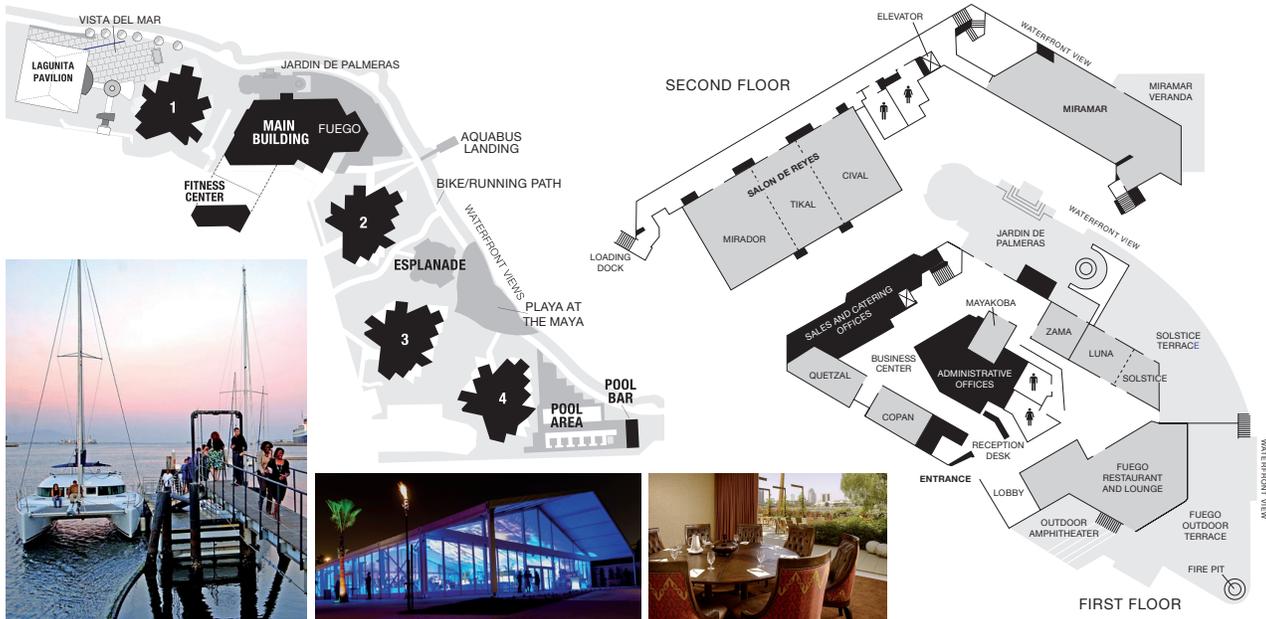
RESERVATIONS

Make reservations online at www.hotelmayalongbeach.com or call 800.222.TREE or the hotel directly at 562.435.7676

GDS CODES

Amadeus: LGB562
Apollo/Galileo: 75386
Sabre & Worldspan: 20631
Pegasus: LGBMY





| Banquet Room | Square Feet | Dimensions | Ceiling Height | Theater | Classroom | Conference | Rounds | Reception | U-Shape |
|---|-------------|---------------|----------------|---------|-----------|------------|--------|-----------|---------|
| Lagunita Pavilion | 6,400 | 80' x 80' | 25' | 580 | 400 | | 500 | 600 | |
| Vista del Mar* | 10,345 | 128' x 80' | N/A | 290 | | | 250 | 1,000 | |
| Salon de Reyes | 3,687 | 88' x 42' | 12' | 400 | 230 | 95 | 300 | | |
| Cival | 1,225 | 29' x 42' | 12' | 130 | 80 | 30 | 100 | 120 | 30 |
| Tikal | 1,004 | 23' x 42' | 12' | 110 | 60 | 25 | 80 | 100 | 25 |
| Mirador | 1,458 | 35' x 42' | 12' | 160 | 90 | 40 | 120 | 150 | 40 |
| Miramar | 2,290 | 76' x 29' | 10' | 200 | 125 | 50 | 180 | 230 | 32 |
| Miramar Veranda* | 860 | | | | | | 50 | 80 | |
| Fuego & Dining Area (and outdoor terrace) | 3,580 | 31' x 57' | | | | | 160 | 210 | |
| The Esplanade* | 2,800 | 28' diameter | | 200 | | | 150 | 200 | |
| Solana Veranda* (poolside area) | 4,800 | | | | | | 320 | 420 | |
| Jardin de Palmeras* | 2,000 | | N/A | 150 | | | 120 | 210 | |
| Zama | 300 | 17'5" x 17'3" | 10' | 24 | 12 | 10 | 24 | 32 | 10 |
| Luna Solstice | 684 | 36' x 17' | 9' | 55 | 27 | 25 | 50 | 70 | 22 |
| Luna | 384 | 22'1" x 17'5" | 9' | 35 | 12 | 15 | 30 | 40 | 12 |
| Solstice | 300 | 14' x 17'5" | 9' | 20 | 12 | 10 | 20 | 30 | 10 |
| Solstice Terrace* | 2,445 | | | | | | 150 | 300 | |
| Copan | 300 | 20' x 15' | 9' | 33 | 20 | 16 | 24 | 40 | 15 |
| Quetzal | 442 | 32'6" x 15' | 9' | 50 | 30 | 20 | 40 | 50 | 10 |
| Mayakoba | 245 | 18'4" x 13'5" | 9' | 25 | 6 | 12 | 20 | 32 | 8 |
| Playa at the Maya* | 6,000 | 20' x 30' | N/A | 150 | | | 120 | 200 | |

*Outdoor Space

H O T E L
M A Y A
A DOUBLETREE BY HILTON

Hotel Maya Events

Thank you for considering the alluring Hotel Maya. The Hotel Maya is ideal for planning an event fashioned with beauty and distinctiveness. Our spacious ballrooms and breathtaking settings can accommodate guest lists of all sizes. Our award winning culinary team prepares meals to please the most discerning palates, and our array of luxurious amenities will ensure that you and your guests enjoy every aspect of your time here.

Allow us to help you make your event successful.

For more information or to schedule a tour to view our property, please call the *Hotel Maya Catering Team* at **562-481-3897**.



BREAKFAST TABLES

All breakfast tables feature freshly brewed regular and decaffeinated coffee and tea service, with a medley of seasonal fruit juices. 15 guest minimum.*

Get up and Go - \$25pp

- assorted breakfast pastries to include: muffins, fruit filled danish, buttery croissants
- Knott's Berry Farm® honey, fruit preserves, whipped butter
- sliced seasonal fruits & berries

Rise and Shine - \$29pp

- sliced seasonal fruits & berries
- freshly baked honey bran muffins, fruit muffins, English muffins, buttery croissants
- Knott's Berry Farm® honey, fruit preserves, whipped butter
- assorted cereals *with* whole, 2% & skim milk
- individual plain & assorted fruit yogurts

Mayan - \$35pp

- sliced seasonal fruits & berries
- breakfast bakeries to include: assorted Latin sweet breads, pastries, scones
- Knott's Berry Farm® honey, fruit preserves, whipped butter
- assorted cereals *with* whole, 2% & skim milk
- scrambled eggs, crisp applewood smoked bacon, apple chicken sausage, breakfast potatoes, fire-roasted salsa, pico de gallo

Eggs your way - \$28pp

omelets and scrambles made to order!

smoked bacon, black forest ham, cheddar & mozzarella cheese, spinach, roma tomatoes, peppers, mushrooms, Fuego house-made chorizo, onions, jalapeños, fired roasted salsa, pico de gallo

attendant required @ \$150++

we recommend supplementing this menu option with à la carte pastries and fruit.

ENHANCEMENTS

Assorted Breakfast Pastries

muffins • fruit filled danish • buttery croissants
Knott's Berry Farm® honey • fruit preserves • whipped butter
\$48 per dozen

Hard Boiled Eggs

\$3 each

Assorted Breakfast Cereals

with whole, 2% & skim milk **\$4 each**

Roasted Pine Nut Granola Parfait

fresh berries, shaved almonds, fresh sweet vanilla yogurt
\$7 each

Bagels and Lox

assortment of New York style bagels • plain & light cream cheese • fruit preserves • whipped butter • sliced smoked salmon • capers • red onion • sliced tomato **\$12pp**

Warm Croissant Sandwich

shaved ham, scrambled egg & cheese **\$60 per dozen**

Assortment of New York bagels

plain & light cream cheese • fruit preserves • whipped butter
\$40 per dozen

Fuego Breakfast Burritos

bacon-egg-cheese & potato-egg-cheese *with* Fuego
fire roasted salsa **\$60 per dozen**

Cinnamon Scented Steel Cut Oatmeal

brown sugar, honey **\$7pp**

Cinnamon Buttermilk Waffles

prickly pear syrup, whipped butter **\$12pp**

Regular Mimosa

\$7 per drink

Sparkling Prickly Pear Mimosas or Fuego Sangrias

\$9 per drink

Prices subject to 22% service charge and local sales tax

*A surcharge of \$5++pp will apply to cold breakfast tables and \$10++pp will apply to hot breakfast tables, for all functions under 15 guests

SERVED BREAKFAST

All served breakfast options feature freshly brewed regular and decaffeinated coffee and tea service, fresh squeezed orange juice, bakery basket with house made muffins, buttery croissants, fruit filled danish, honey, assorted fruit preserves and whipped butter.

Brioche French Toast - \$25pp

- california smoked bacon
- maple syrup
- whipped butter

Fuego Chilaquilles - \$26pp

- scrambled eggs
- fresh tomatoes
- onions
- tortilla strips
- shredded Monterey jack cheese
- chipotle-black beans
- warm corn tortillas

Scramble - \$28pp

- fresh scrambled eggs
- cilantro
- California smoked bacon
- roasted breakfast potatoes

BRUNCH**

Brunch table features freshly brewed regular and decaffeinated coffee and tea service, a medley of seasonal fruit juices, choice of sangria or mimosa (one per person).

FUEGO FIESTA BRUNCH - \$66pp

Sliced Seasonal Fruits and Berries

Locally Baked Latin Breakfast Breads and Pastries

New York Style Bagels

plain and light cream cheese, fruit preserves

Sliced Smoked Salmon

capers, red onion, sliced tomato

Omelets* and Fuego Chilaquilles*

made to order with the following ingredients:

- California smoked bacon
- Fuego house made chorizo
- country ham
- mushrooms
- cheddar cheese
- onions
- Monterey jack cheese
- jalapeños
- farm fresh tomatoes
- tortilla strips
- peppers
- Fuego fire roasted salsa

Apple Chicken Sausage

Roasted Breakfast Potatoes

Brioche French Toast

warm maple syrup, whipped butter

Creamy Chicken-Poblano Soup

Fire Roasted Corn and Pepper Salad

Cilantro-Garlic Slow Cooked Beef Barbacoa*

Salsa Verde, Salsa Fresca

warm corn and flour tortillas

Grilled Seasonal Vegetables 'Calabacitas'

Authentic Mexican Flan and Dulce de Leche Cheesecake

ENHANCEMENTS - Are offered only as additions to our main breakfast menu items

BREAKFAST

Grilled cilantro-jalapeno 6 oz. ribeye steak \$12 per item

Sliced Seasonal Fruit \$9pp

Assortment of New York Bagels

plain and light cream cheese, fruit preserves, whipped butter \$40 per dozen

Fuego Spicy Bloody Marias

celery garnish \$9 per item

Sparkling Prickly Pear Mimosas or

Fuego Sangrias \$9 per item

BRUNCH

Raw Bar

mexican shrimp, east coast oysters, king crab claws, chipotle cocktail sauce, Fresh lemon wedges \$8 per item

Fuego Ceviche Shooters

mexican shrimp with chipotle marinade, cucumber, onion, cilantro, and white corn tortilla strips, Rock Lobster with coconut milk, fresh chiles, red onion, and plantain chips \$7 pp

Orange-Chipotle Glazed Ham

Cilantro crème fraiche, sweet corn-jalapeno corn break 'Mayas' \$450 (serves 70 people)

*Attendant required @ \$150.00. An additional \$10.00++ per person charge will apply for groups of less than 25 people

**Based on 2 hours of service

MORNING BREAK*

Morning Beverage Break - \$12pp

- assorted Coke® soft drinks
- bottled water
- freshly brewed regular and decaffeinated coffee, hot tea

Morning Refresh - \$16pp

- assorted breakfast pastries & freshly baked muffins
- assorted Coke® soft drinks
- bottled water
- freshly brewed regular and decaffeinated coffee, hot tea

Break Point - \$20pp

- carrot cake *with* cream cheese icing, roasted walnuts
- apple cranberry crumble
- blueberry crumble
- individual whole, 2% & skim milks

Power Break - \$23pp

- sweet yogurt *with* fresh berries
- assorted Kashi® granola bars
- agave scented fresh fruit salad
- roasted whole almonds, cashews, dried fruit
- assorted Vitamin Water®

Recharge - \$25pp

- basket of whole market fruit
- build your own trail mix: roasted whole almonds, peanuts, dried cranberries, shredded coconut, yogurt covered raisins, chocolate chips
small bags are provided to hold your trail mix creation!
- carrot, bran & cranberry muffins
- assorted Vitamin Water®

ENHANCEMENTS

Freshly Brewed Regular and

Decaffeinated Coffee \$65 each, per gallon

Freshly Brewed Tropical Iced Tea \$45 per gallon

Freshly Squeezed Orange Juice \$45 per gallon

Cranberry or Grapefruit Juice \$45 per gallon

Cinnamon Scented Hot Chocolate \$60 per gallon

Bottled Starbucks® Iced Coffee Drink \$6 per item

Assorted Coke® Soft Drinks \$5 per item

Red Bull®, Regular & Sugar-free \$6 per item

Bottled Water \$5 per item

Spa Water \$25 per gallon

Fuego Aguas Frescas

tamarind, horchata, hibiscus \$5 per item

Assorted Latin Pastries \$28 per dozen

Freshly Baked Assorted Cookies \$36 per dozen

Market Fresh Whole Fruit \$3 per item

Fresh Seasonal Sliced Fruit \$9pp

Assorted Kashi® Granola Bars \$4 per item

Gluten Free Moist Almond & Blueberry Cake \$5 per item

Doubletree Cookies \$45 per dozen

**Based on 30 minutes of service*

AFTERNOON BREAK*

Afternoon Beverage Break - \$12pp

- assorted Coke® soft drinks
- bottled water
- freshly brewed regular and decaffeinated coffee, hot tea

Sweet Tooth - \$22pp

- jumbo cookies: white chocolate macadamia nut double chocolate chunk • oatmeal raisin sugar cookies
- chocolate fudge brownies
- cheesecake, lemon bars
- Individual whole, 2% & skim milk

Classic Snacks - \$23pp

- build your own trail mix: roasted whole almonds, peanuts, dried cranberries, shredded coconut, yogurt covered raisins, mini M&M's® candies.
small bags are provided to hold your trail mix creation!
- popped popcorn, Cracker Jacks®
- granola, power or energy bars
- Häagen-Daz® ice cream bars
- tangy lemonade, tropical iced tea

Chocoholic - \$23pp

- dark chocolate or chocolate salted caramel dipped strawberries
- Hershey's® milk chocolate candy bars *with & without* almonds
- chocolate fudge brownies, double chocolate chunk cookies
- chocolate truffles
- individual whole, 2% & skim milk

Fuego Style - \$25pp

- fresh corn tortilla chips
- mini chicken quesadillas
- fresh made guacamole, Fuego fire roasted salsa
- Mexican wedding cookies or cinnamon & sugar churros
- Aguas Frescas: tamarind, horchata, hibiscus

ENHANCEMENTS

| | |
|--|------------------------------|
| Freshly Brewed Regular and Decaffeinated Coffee | \$65 each, per gallon |
| Freshly Brewed Tropical Iced Tea | \$45 per gallon |
| Freshly Squeezed Orange Juice | \$45 per gallon |
| Cranberry or Grapefruit Juice | \$45 per gallon |
| Cinnamon Scented Hot Chocolate | \$60 per gallon |
| Bottled Starbucks® Iced Coffee Drink | \$6 per item |
| Bottled Water | \$5 per item |

| | |
|--|--|
| Spa Water | \$25 per gallon |
| Assorted Coke® Soft Drinks | \$5 per item |
| Red Bull®, Regular and Sugar-free | \$6 per item |
| Fuego Aguas Frescas | tamarind, horchata, hibiscus \$5 per item |
| Market Fresh Whole Fruit | \$3 per item |
| Fresh Seasonal Sliced Fruit | \$9pp |
| Assorted Kashi® Granola Bars | \$4 per item |

**Based on 30 minutes of service*

AFTERNOON BREAK* CONTINUED

Ballpark Classic - \$18pp

- jumbo soft pretzels (salted or unsalted) *with* honey mustard, dijon & deli mustard to dip!
- popcorn *with* individual serving bags
- cinnamon & sugar churros
- lemonade & iced tea

Health Nut Break - \$22pp

- fresh raw vegetables *with* hummus
- dried fruits: apricots, mango & banana
- whole roasted almonds
- fresh fruit & berry skewers *with* vanilla yogurt dip
- bottled still & sparkling water

Closing Break - \$30pp

- house cabernet sauvignon & chardonnay
- international & domestic cheese display
- sliced seasonal fruit & grapes
- sourdough & lavosh breads
- bottled sparkling water

ENHANCEMENTS

Freshly Brewed Regular and Decaffeinated Coffee

\$65 each, per gallon

Freshly Brewed Tropical Iced Tea

\$45 per gallon

Freshly Squeezed Orange Juice

\$45 per gallon

Cranberry or Grapefruit Juice

\$45 per gallon

Cinnamon Scented Hot Chocolate

\$60 per gallon

Bottled Starbucks® Iced Coffee Drink

\$6 per item

Bottled Water

\$5 per item

Spa Water

\$25 per gallon

Assorted Coke® Soft Drinks

\$5 per item

Red Bull®, Regular and Sugar-free

\$6 per item

Fuego Aguas Frescas

tamarind, horchata, hibiscus \$5 per item

Market Fresh Whole Fruit

\$3 per item

Fresh Seasonal Sliced Fruit

\$9pp

Assorted Kashi® Granola Bars

\$4 per item

*Based on 30 minutes of service

COLD LUNCH TABLES

All lunch tables feature freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea. 25 guest minimum.*

GRAB AND GO - \$34^{pp}

Grab and Go menu consists of one sandwich, three accompaniment selections and bottled water:

SANDWICH SELECTION: *(select two)*

Roast Beef

tender roast beef, cheddar cheese, leaf lettuce, mayonnaise, ciabatta bread

Oven Roasted Turkey

sliced oven roasted turkey, lettuce, tomato, California smoked bacon, buttery croissant

Tequila-Lime Chicken Breast

leaf lettuce, roasted pepper pesto, sun-dried tomato, mayonnaise, whole wheat hoagie roll

Grilled Veggie Wrap

marinated portobello mushroom, sun-dried tomato, grilled zucchini, asparagus, red onions, roasted red bell peppers, balsamic drizzle, spinach flour tortillas

ACCOMPANIMENTS *(select three)*

- creamy potato salad
- seasonal fruit salad
- whole fresh fruit
- giant size chocolate chip cookie
- chocolate fudge brownie with nuts
- Snickers® candy bar
- bag of Kettle® brand potato chips
- Kashi® granola bar

WRAP IT UP - \$38^{pp}

Wrap It Up menu consists of one salad, two wrap selections *with* accompaniments & bottled water:

GREENS SELECTION: *(Select one)*

Fuego Caesar Salad

romaine lettuce, grated cotija cheese, red chile croutons, chipotle caesar dressing

Grilled Seasonal Vegetables

asparagus, carrots, zucchini, portobello mushrooms, red bell pepper, red onion *with* sweet balsamic reduction

Chopped Antipasto Salad

romaine hearts, chorizo pamploña, pepperoncini, olives, roasted bell peppers, cucumber, sun-dried tomato, mozzarella cheese *with* Italian vinaigrette

WRAP SELECTION: *(Select two)*

Gluten free wraps are available for an additional \$3++pp

Italian Wrap

salami, mortadella, capicola, black forest ham, provolone, leaf lettuce, sun-dried tomato, mayonnaise *served on* a tomato flour tortilla

Grilled Chicken Wrap

tequila-lime chicken, fresh mozzarella, lettuce, tomato basil aioli *served on* a whole wheat tortilla

Grilled Vegetable Wrap

portobello mushroom, zucchini, asparagus, red bell pepper, onion, roasted tomatoes, sweet balsamic reduction *served on* a basil spinach flour tortilla

Accompaniments

dill pickle spears • house made jumbo cookies
fudge brownies • whole fresh fruit

Prices subject to 22% service charge and local sales tax

*A surcharge of \$125 will apply for all functions under 25 guests

COLD LUNCH TABLES CONTINUED

All lunch tables feature freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea. 25 guest minimum.*

DO IT YOUR WAY DELI - \$41^{pp}

Soup Of The Day

Market Fresh Fruit Salad

Farm To Table Green Salad

assorted dressings, featuring Fuego cilantro-lime vinaigrette

Penne Pasta Salad

cilantro pesto, cotija cheese, olives, hearts of palm, artichokes, roasted bell peppers

Market Deli Display

- roast beef, oven roasted turkey breast, salami, ham
- cheddar, swiss, havarti cheese, jalapeño pepper jack
- chicken & candied walnut salad, celery, Fuji apples, Italian parsley, agave creamy mayo
- basket of mini artisan breads & hoagie brioche rolls
gluten free breads are available for an additional \$3++pp
- lettuce, sliced tomato, onion, pickle spears, mayonnaise, mustard, creamy horseradish
- selection of mini pastries, fruit tortes

SANDWICH UPGRADES

Cilantro Pesto Chicken Panini

cilantro pine nut pesto, roasted tomato, Monterey jack cheese
served on grilled ciabatta bread \$4^{pp}

Cubano

mojo citrus braised pork, black forest ham, swiss cheese, sliced dill pickles, dijon aioli spread \$5^{pp}

ENHANCEMENTS - Offered only as additions to our main lunch menu items

Fuego Tortilla Soup

chicken tinga, cotija cheese, cilantro, corn tortilla strips
\$7^{pp}

Ceviche Mercado

steamed shrimp, chipotle tomato marinade, cucumber, tomatoes, julienne red onion
\$11^{pp}

Legendary Hibiscus Lemonade

\$50 per gallon

Arnold Palmer

\$52 per gallon

Spa Water

\$25 per gallon

Assorted Coke® Soft Drinks

\$5 per item

Bottled Water

\$5 per item

Prices subject to 22% service charge and local sales tax

*A surcharge of \$125 will apply for all functions under 25 guests

HOT LUNCH TABLES

All lunch tables feature freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea.
25 guest minimum.*

MESA GRANDE - \$45^{pp}

Fuego Tortilla Soup

chicken tinga, cotija cheese, cilantro, corn tortilla strips

Fuego Ensalada

Bibb lettuce, grape tomatoes, cucumber, white beans, cubed Monterey Jack cheese, crisp tortilla strips, cilantro-lime vinaigrette

Accompaniments

tomato & cucumber salad • heirloom beet salad
potato salad • fire-roasted corn & pepper salad

Dessert Display

cool tangy margarita cheesecake • dulce de leche cheesecake • Mexican wedding cookies

BUILD YOUR OWN TACOS - \$46^{pp}

- cilantro-garlic skirt steak, tequila-lime chicken, sautéed peppers, onions
- warm corn & flour tortillas, queso fresco, salsa fresca, crema Mexicana

Accompaniments

Fuego house made guacamole • fire-roasted salsa • chipotle black beans • green chile rice

Dessert Display

mini caramel flan • mini tres leches cake
Mexican wedding cookies

TUSCAN TABLE BUFFET - \$47^{pp}

Minestrone Soup

tomatoes, carrots, celery, onions, macaroni, kidney beans, green beans, garlic, oregano, basil, chicken stock

Caesar Salad

crisp romaine lettuce, focaccia croutons, shaved reggiano cheese *with* classic caesar dressing

Grilled Vegetable Antipasto

marinated olives, grilled zucchini, asparagus, marinated peppers, roasted eggplant, balsamic drizzle

Assorted Mushroom Salad

roasted wild mushrooms, garlic, shallots, olives, roasted tomato, Italian parsley, chives, green leaves *with* honey vinaigrette

Roman Chicken

tender boneless chicken breast, sliced peppers, mushrooms, Italian parsley, basil, tomato wine sauce

Penne Italian Pasta

Italian spicy sausage, aji amarillo cream sauce, green onions, tomatoes, shaved parmigiano-reggiano cheese

Margarita Pasta

roasted tomatoes, shaved roasted garlic, ciliegine mozzarella cheese, fresh basil, extra virgin olive oil, focaccia, roasted garlic baguette

Dessert Display

tiramisu cake • chocolate éclair • lemon crème brûlée tart

Prices subject to 22% service charge and local sales tax

*A surcharge of \$125 will apply for all functions under 25 guests

HOT LUNCH TABLES CONTINUED

All lunch tables feature freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea.
25 guest minimum.*

OLD SOUTH-WESTERN BUFFET - \$47^{pp}

Texas Beef Chili

served with sour cream, shredded cheddar cheese, diced onions

Fresh Mixed Salad Greens

grape tomatoes, shredded carrots, cucumber, buttermilk ranch *and/or* cilantro-lime vinaigrette

Chile Rubbed New York Steak

caramelized onions, ancho demi sauce

Bourbon Glazed Barbecue Bone-In Chicken

topped with scallions

Sweet Hickory Glazed Grilled Atlantic Salmon

topped with organic micro-greens

Accompaniments

old fashioned macaroni salad • creamy potato salad oven roasted potato wedges • corn on the cob • jalapeño corn bread • assorted rolls • honey butter

Dessert Display

crunchy chocolate chip pecan pie • sweet and tangy lemon cream pie

ENHANCEMENTS - Offered only as additions to our main lunch menu items

Agave Scented Fruit Salad

pineapple, papaya, kiwi, strawberry,
blueberries, oranges \$8^{pp}

Plantain Crusted Mahi-mahi

aji amarillo mole sauce \$12^{pp}

Ceviche Mercado

steamed shrimp, chipotle tomato marinade,
cucumber, tomatoes, julienne red onion \$11^{pp}

Orange Scented Caramel Flan

Grand Marnier® seasonal berries \$6^{pp}

Pecan Bourbon Pie

Kentucky bourbon, pecan halves \$6^{pp}

Fuego Sangria (citrus or berry)

\$105 per gallon

Fuego Margarita

\$105 per gallon

Prices subject to 22% service charge and local sales tax

*A surcharge of \$125 will apply for all functions under 25 guests

CHILLED SERVED LUNCH

All plated lunches consist of an entrée and dessert, and include freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea, freshly baked artisan rolls.

Chicken Fiesta Salad

chopped romaine, cilantro, black beans, corn, tomato, jicama, scallions, pepper jack, cheddar cheese, tortilla strips *with* ranchero barbeque dressing **\$28pp**

Brussels Sprouts & Kale Chicken Salad

shredded brussels sprouts, broccoli straws, kale, roasted pepitas, cranberries, *with* poppy seed dressing **\$29pp**

Grilled Tequila-Lime Chicken Caesar Salad

crisp romaine lettuce, sliced grilled tequila-lime chicken, shaved parmigiano-reggiano cheese, red chile croutons *with* chipotle caesar dressing **\$29pp**

Smoked Beef Tenderloin Sandwich

dijon honey, creamy goat cheese, sautéed wild mushrooms, caramelized balsamic red onions *served on* grilled ciabatta bread **\$31pp**

Dessert Display

Gelato Sorbet

raspberry, coconut, mango

Fresh Apple Tart

with Tahitian vanilla sauce

Orange Scented Caramel Flan

with Grand Marnier® seasonal berries

Fresh Strawberry Shortcake

with whipped cream, strawberry coulis

ENHANCEMENTS - Offered only as additions to our main lunch menu items

Upgrade Your Salad

guajillo-agave coastal shrimp or jalapeño-garlic skirt steak **\$5pp**

New York Style Cheesecake

with prickly pear marmalade **\$4pp**

Oreo® Cookie Cheese Cake **\$4pp**

Tahitian Vanilla Crème Brûlée **\$4pp**

Prices subject to 22% service charge and local sales tax

HOT SERVED LUNCH

All served lunches consist of one starter, one entrée, and one dessert, and include freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea, fresh baked artisan rolls.*
25 guest minimum.**

STARTER SELECTIONS *(select one)*

- **Maya House Salad**
fresh mixed greens, chile dusted candied pecans, queso fresco, cilantro-lime vinaigrette
- **Caesar Salad**
romaine hearts, parmesan tuile, focaccia croutons, classic caesar dressing
- **Portobello Mushroom Soup**
roasted sweet corn, fried leeks
- **Fuego Tortilla Soup**
chicken tinga, cotija cheese, cilantro, corn tortilla strips

ENTRÉE SELECTIONS *(select one)*

- **Penne Chicken Pasta**
grilled chicken, roasted peppers, onions, tomatoes, zucchini and yellow squash, fire-roasted tomato and garlic sauce **\$31pp**
- **Grilled Tequila-Lime Chicken**
roasted tomatillo cream sauce, Yukon Gold roasted potatoes, sautéed calabacitas and corn spinach **\$37pp**
- **Oaxacan Chicken Mole**
grilled bone-in chicken breast, Oaxacan mole, toasted sesame seeds, roasted candied pecans and cilantro rice **\$38pp**

ENTRÉE SELECTIONS CONTINUED

- **Seared Mahi-Mahi with Fresh Pineapple & Mango Relish**
harisa aioli, steamed ginger white rice **\$39pp**
- **Chipotle-Orange Glazed Salmon**
pan-seared fillet of Atlantic salmon, chipotle-orange glaze, garlic steamed rice, roasted vegetables **\$41pp**
- **Brazilian Style Braised Short Rib**
root vegetables, port wine and natural jus reduction, manchego cheese potato purée **\$41pp**
- **Chili Rubbed Skirt Steak**
grilled skirt steak, Fuego red chimichurri, wedged roasted potatoes, roasted seasonal vegetables **\$43pp**

Dessert Selection *(select one)*

- **Gelato Sorbet**
raspberry, coconut, mango
- **Fresh Apple Tart**
with Tahitian vanilla sauce
- **Orange Scented Caramel Flan**
with Grand Marnier® seasonal berries
- **Fresh Strawberry Shortcake**
with whipped cream, strawberry coulis

ENHANCEMENTS - Offered only as additions to our main lunch menu items

Starter selection upgrades:

Creamy Chicken Poblano Soup \$6pp

Fuego Ensalada

bibb lettuce, grape tomatoes, cucumber, white beans, cubed Monterey jack cheese, crisp tortilla strips, cilantro-lime vinaigrette
\$6pp

Guajillo-Agave Coastal Shrimp \$7pp

Dessert selection upgrades \$3pp

- Crème Brûlée Cheesecake
- Chocolate Molten Cake
- Triple Chocolate Layers

Prices subject to 22% service charge and local sales tax.

*When offering your guests a choice of served entrées, the higher priced entrée will prevail

**A surcharge of \$125 will apply for all functions under 25 guests

Banquet Terms and Conditions

Menu Selections

All food and beverage served in the banquet area must be provided by Hotel Maya, outside food is prohibited. When selecting more than one entrée for your event, the price for all meals will be based on the greater price. Confirmation of the guarantee for each entrée will be required seven (7) days prior to your event.

Deposits & Payments

A 25% (non-refundable) deposit and signed contract are required at the time of booking. Please keep in mind your deposit does not apply towards the final payment. Instead, it acts as a reserve for any additional items, which may be ordered the day of your event. Any unused portion of your deposit will be refunded within two (2) weeks from your event date. Your final balance and pre-payment is due three (3) business days prior in the form of cashier's check or credit card.

Guarantee

Guarantees are due 72 business hours prior to the scheduled event. This number is the minimum guarantee and may not be lowered. If the guarantee is not received on time, the expected attendance will become the guaranteed number. Charges will be based on the guarantee or the actual number, whichever is greater.

Event Enhancements

Please see our preferred Vendor List for suggestions. Services provided by outside Vendors must be arranged by the client and paid separately from the hotel. Please confirm all Vendor arrangements with your Catering Manager. Vendor access times to the ballrooms will not be confirmed with the hotel until five (5) business days prior to the event date.

Special Dietary Needs

Our staff is equipped to accommodate your guests that have special dietary needs. Please contact your catering or convention services manager in advance should you have the need for special menu items. *Additional charges may apply.*

Room Block

You may contract a room block with a minimum of ten (10) rooms through our Sales Department. For more information, please visit our website at www.hotelmayalongbeach.com or contact the Hotel Maya Sales Department.

MAYAN EXECUTIVE PACKAGES

Ideal Packages for All Day Meetings

MAYAN EXECUTIVE PACKAGE ONE - \$68^{pp}

BREAKFAST

Get-up and Go Continental Breakfast

- assorted breakfast pastries to include: muffins, fruit filled danish, buttery croissants
- Knott's Berry Farm® honey, fruit preserves, whipped butter
- sliced seasonal fruits & berries
- chilled fruit juice
- freshly brewed regular and decaffeinated coffee, tea service

AM BREAK

- refresh of regular and decaffeinated coffee, tea service

LUNCH TIME

Market Deli Display

- roast beef, oven roasted turkey breast, salami, ham
- cheddar, swiss, havarti cheese, jalapeño pepper jack
- chicken & candied walnut salad, celery, Fuji apples, Italian parsley, agave creamy mayo
- basket of mini artisan breads & hoagie brioche rolls
gluten free breads are available for an additional \$3++pp
- lettuce, sliced tomato, onion, pickle spears, mayonnaise, mustard, creamy horseradish
- selection of mini pastries, fruit tortes
- freshly brewed regular and decaffeinated coffee, tea service

Market Fresh Fruit Salad

Farm To Table Green Salad

- assorted dressings, featuring Fuego cilantro-lime vinaigrette

PM BREAK

- house made jumbo cookies and fudge brownies
- assorted Coke® soft drinks
- freshly brewed regular and decaffeinated coffee, tea service

MAYAN EXECUTIVE PACKAGES

Ideal Packages for All Day Meetings

MAYAN EXECUTIVE PACKAGE TWO - \$78pp

BREAKFAST

MAYAN

- sliced seasonal fruits & berries
- breakfast bakeries to include: assorted Latin sweet breads, pastries, scones
- Knott's Berry Farm® honey, fruit preserves, whipped butter
- assorted cereals *with* whole, 2% & skim milk
- scrambled eggs, crisp applewood smoked bacon, apple chicken sausage, breakfast potatoes, fire-roasted salsa, pico de gallo
- freshly brewed regular and decaffeinated coffee, tea service
- chilled fruit juice

AM BREAK

- refresh of regular and decaffeinated coffee, tea service

LUNCH

WRAP IT UP

Wrap It Up menu consists of one salad, two wrap selections *with* accompaniments & bottled water:

GREENS SELECTION *(Select one)*

Fuego Caesar salad

romaine lettuce, grated cotija cheese, red chile croutons, chipotle caesar dressing

Chopped Antipasto Salad

romaine hearts, chorizo pamploña, pepperoncini, olives, roasted bell peppers, cucumber, sun-dried tomato, mozzarella cheese *with* Italian vinaigrette

WRAP SELECTION *(Select two)*

gluten free wraps are available for an additional \$3++pp

Italian Wrap

salami, mortadella, capicola, black forest ham, provolone, leaf lettuce, sun-dried tomato, mayonnaise *served on* a tomato flour tortilla

Grilled Chicken Wrap

tequila-lime chicken, fresh mozzarella, lettuce, tomato basil aioli *served on* a whole wheat tortilla

Grilled Vegetable Wrap

portobello mushroom, zucchini, asparagus, red bell pepper, onion, roasted tomatoes, sweet balsamic reduction *served on* a basil spinach flour tortilla

Accompaniments

dill pickle spears • house made jumbo cookies
fudge brownies • whole fresh fruit

PM BREAK

- granola bars, fresh raw vegetables *with* hummus, sliced seasonal fruit
- assorted Coke® soft drinks
- freshly brewed regular and decaffeinated coffee, tea service

MAYAN EXECUTIVE PACKAGES

Ideal Packages for All Day Meetings

MAYAN EXECUTIVE PACKAGE THREE - \$88pp

BREAKFAST

MAYAN BREAKFAST *Plus**

- sliced seasonal fruits & berries
- breakfast bakeries to include: assorted Latin sweet breads, pastries, scones
- Knott's Berry Farm® honey, fruit preserves, whipped butter
- assorted cereals *with* whole, 2% & skim milk
- scrambled eggs, crisp applewood smoked bacon, apple chicken sausage, breakfast potatoes, fire-roasted salsa, pico de gallo
- freshly brewed regular and decaffeinated coffee, tea service
- chilled fruit juice

****Choose One***

Warm Croissant Sandwiches

with or without shaved ham; scrambled eggs, cheese, *served with* breakfast potatoes

OR

Mini Fuego Breakfast Burritos

with or without bacon; scrambled eggs, cheese, breakfast potatoes *with* Fuego fire-roasted salsa

AM BREAK

- refresh of freshly brewed regular and decaffeinated coffee, tea service

LUNCH

MESA GRANDE

Fuego Ensalada

Bibb lettuce, grape tomatoes, cucumber, white beans, cubed Monterey Jack cheese, crisp tortilla strips, cilantro-lime vinaigrette

Accompaniments

tomato & cucumber salad • heirloom beet salad
potato salad • fire-roasted corn & pepper salad

Build Your Own Tacos

- cilantro-garlic skirt steak, tequila-lime chicken, sautéed peppers, onions
- warm corn & flour tortillas, queso fresco, salsa fresca, crema Mexicana

Accompaniments

Fuego house made guacamole • fire-roasted salsa
chipotle black beans • green chile rice

Dessert Display

cool tangy margarita chesecake • Mexican wedding cookies

PM BREAK

Chocoholic

- dark chocolate dipped strawberries, fudge brownies, chocolate chip cookies
- legendary hibiscus lemonade
- assorted soft drinks
- freshly brewed regular and decaffeinated coffee, tea service

DINNER TABLES

All dinners feature freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea.
25 guest minimum.*

FUEGO DE LA NOCHE BUFFET - \$72^{pp}

Homemade Tortilla Chips

with fresh guacamole, fire-roasted salsa, queso fresco

Fuego Tortilla Soup

chicken tinga, cotija cheese, cilantro, corn tortilla strips

Baja Caesar Salad

red chile croutons, chipotle caesar dressing, grated cotija cheese, fire-roasted corn, pepper salad

Jalapeño-Garlic Skirt Steak Asada

roasted peppers, onions, tomatoes

Grilled Mahi-Mahi

grilled fruit salad, piloncillo chili butter sauce

Tequila Cilantro-Lime Chicken

roasted tomatillo cream sauce
with chipotle black beans & green chile rice

Dessert Display

dulce de leche cheesecake • orange scented caramel Mexican flan • margarita cheesecake

TASTE OF TUSCANY BUFFET - \$69^{pp}

Tuscan Minestrone Soup

tomatoes, carrots, celery, onions, macaroni, kidney beans, green beans, garlic, oregano, basil, chicken stock

Romaine Hearts Salad

herb focaccia croutons, shaved parmigiano-reggiano cheese, caesar dressing

Grilled Vegetable Antipasto

marinated olives, grilled zucchini, asparagus, marinated peppers, roasted eggplant, balsamic drizzle

Bruschetta Bar

vine ripened tomato • basil • Kalamata olive tapenade • truffled cannellini beans
with assorted breads & herb focaccia

Roman Chicken

tender boneless chicken breast, sliced peppers, mushrooms, Italian parsley, basil, tomato wine sauce

Penne Italian Pasta

spicy Italian sausage, aji amarillo cream sauce, green onions, tomatoes, shaved parmigiano-reggiano cheese

Portobello Ravioli

truffle cream sauce, chive oil, roasted garlic baguette

Substitute Lobster Ravioli for an additional \$4^{pp}

Dessert Display

tiramisu cake • macaroons • crème brûlée tart

Prices subject to 22% service charge and local sales tax

*A surcharge of \$125 will apply for all functions under 25 guests

DINNER TABLES CONTINUED

All dinners feature freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea.
25 guest minimum.*

SOUTHERN HOME COOKOUT BUFFET - \$71^{pp}

Texas Beef Chili

served with sour cream, shredded cheddar cheese, diced onions

Fresh Mixed Greens

grape tomatoes, shredded carrots, cucumber, buttermilk ranch and/or cilantro-lime vinaigrette

Chile Rubbed New York Steak

caramelized onions, ancho demi sauce

Bourbon Glazed Barbecue Bone-In Chicken

topped with scallions

Sweet Hickory Glazed Grilled Atlantic Salmon

topped with organic micro-greens

Accompaniments

oven roasted Yukon Gold potato wedges • corn on the cob • jalapeño corn bread • assorted rolls honey butter • country style coleslaw • creamy potato salad

Dessert Display

chocolate pecan pie • lemon cream pie cinnamon apple tart

SUNSET SEAFOOD BUFFET - \$78^{pp}

Jumbo Prawn Cocktail

served over crushed ice with Fuego chipotle citrus sauce

Ceviches

Ahi tuna with ginger, cilantro, soy, jalapeño, mango, coriander, edamame

Mahi-Mahi with chipotle, coconut, ginger, cucumbers, pico de gallo, scallions

Frisée and Kale Salad

roasted walnuts, blackberries, strawberries, hearts of palm with raspberry vinaigrette

Orzo Salad

jumbo lump crab meat, lemon garlic aioli, scallions, celery, red bell peppers, Kalamata olives

Herbed Roasted Filet Mignon

caramelized onions, shiitake mushrooms, roasted shallot wine sauce

Pan-Seared Atlantic Salmon

with guajillo orange glaze

Lobster Ravioli

caramelized leeks, verbena lemon beurre blanc sauce

Accompaniments

roasted seasonal vegetables • scalloped potatoes roasted garlic • manchego cheese • rustic artisan rolls & butter

Mini Dessert Display

margarita cheesecake • crème brûlée tart flourless chocolate cake

ENHANCEMENTS - Offered only as additions to our main dinner menu items

Plantain Crusted Mahi-Mahi

aji amarillo mole sauce \$12^{pp}

Ceviche Mercado

steamed shrimp, chipotle tomato marinade, cucumber, julienne red onion \$11^{pp}

Orange Scented Caramel Flan

with Grand Marnier®, seasonal berries \$6^{pp}

Chocolate Truffles

\$5^{pp}

Fuego Sangria

\$105 per gallon

Fuego Margarita

\$105 per gallon

Prices subject to 22% service charge and local sales tax

*A surcharge of \$125 will apply for all functions under 25 guests

SERVED DINNER

All served dinners consist of one starter, one entrée, and one dessert. Includes freshly brewed regular and decaffeinated coffee and tea service, tropical iced tea, fresh baked artisan rolls with butter.*

STARTER SELECTIONS *(select one)*

- **Maya House Salad**
fresh mixed greens, chile dusted candied pecans, queso fresco, cilantro-lime vinaigrette
- **Fuego Ensalada**
bibb lettuce, grape tomatoes, cucumber, cannellini beans, cubed monterey jack cheese, crisp tortilla strips *with* cilantro-lime vinaigrette
- **Baby Wild Arugula and Frisée Salad**
candied walnuts, cranberries, feta cheese, red onion *with* raspberry vinaigrette
- **Portobello Mushroom Soup**
with roasted sweet corn, fried leeks
- **Fuego Tortilla Soup**
chicken tinga, cotija cheese, cilantro, corn tortilla strips

ENTRÉE SELECTIONS *(select one)*

- **Grilled Tequila-Lime Chicken**
roasted tomatillo cream sauce, Yukon Gold roasted potatoes, sautéed calabacitas *with* corn spinach **\$50pp**
- **Oaxacan Chicken Mole**
grilled bone-in chicken breast, Oaxacan mole, toasted sesame seeds, roasted candied pecans *with* cilantro rice **\$50pp**
- **Chipotle-Orange Glazed Salmon**
pan-seared fillet of Atlantic salmon, chipotle-orange glaze, garlic steamed rice, seasonal grilled vegetables **\$52pp**
- **Seared Mahi-Mahi with Fresh Pineapple and Mango Relish**
with harisa aioli, steamed ginger white rice, wilted greens **\$52pp**
- **Braised Prime Short Rib "Pot Roast Style"**
Brazilian braised "prime cut" short rib, juniper berry port demi, garlic Yukon Gold mashed potatoes, braised root vegetables **\$52pp**
- **Center Cut New York Strip**
grilled New York steak, red wine dijon sauce, shiitake mushrooms, Yukon Gold potato purée, fried onions, grilled asparagus **\$55pp**

ENTRÉE SELECTIONS CONTINUED

- **Grilled Filet Mignon**
with potato gratin, roasted garlic, manchego cheese, grilled asparagus & carrot spears, roasted shallots, peppercorn wine sauce **\$59pp**
- **Prime Rib**
USDA prime *with* roasted garlic mashed potatoes, braised tomatoes, grilled jumbo asparagus au jus, creamy horseradish **\$62pp**
- **Petite Filet Mignon and Plantain Crusted Mahi-Mahi**
roasted pasilla demi glace, aji mole, amarillo lemon potato purée, sautéed seasonal vegetables **\$69pp**
- **Petite Filet Mignon and Roasted Garlic Prawns**
roasted herb fingerling potatoes, haricot verts, carrot spears, roasted shallot demi glaze & herradura agave cilantro sauce **\$72pp**

VEGETARIAN ENTRÉES

- **Fuego Vegetable Risotto**
artichoke, roasted tomatoes, spinach, shiitake mushrooms, shaved manchego cheese **\$39pp**
- **Potato Lasagna**
layers of thinly sliced potato with wilted spinach, forest mushrooms, roasted red bell pepper, cauliflower, red pepper coriander sauce **\$41pp**

Dessert Selection *(select one)*

- **Apple Pecan Caramel Cheese Cake**
with brandy apricot sauce
- **Red Velvet Cake**
with cream cheese filling, vanilla sauce
- **Crème Brûlée Cheese Cake**
with a graham cracker crust, honey spiced strawberries
- **Chocolate Chambord Cake**
chocolate ganache, mandarin-basil compote
- **New York Cheese Cake**
with honey spiced berries, almond biscotti

Prices subject to 22% service charge and local sales tax.

*When offering your guests a choice of served entrees, the higher priced entrée will prevail

RECEPTION TABLES

PLATTERS & DISPLAY*

Grilled Vegetables

assorted grilled vegetables, balsamic vinaigrette
\$10pp

International and Domestic Cheeses

served with water crackers & baguette
\$10pp

Fruit and Cheese

imported and domestic cheese, grapes, berries
served with assorted crackers & baguettes
\$11pp

Tuscan and Spanish Delight

prosciutto, serrano ham, salami, Spanish chorizo,
Spanish olives, pepperoncini, roasted tomato,
fresh mozzarella, basil olive oil, balsamic, focaccia
\$12pp

En Fuego Display

Fuego fire-roasted salsa, house made
guacamole, sour cream, queso blanco with
jalapeños, crispy house fried corn tortilla chips
\$12pp

Ceviche Sampler

Ahi tuna, Mahi-Mahi, steamed shrimp
plantain & corn tortilla chips
\$18pp

Sushi Rolls

selection of salmon, spicy tuna,
California Rolls with ginger, wasabi, soy sauce
\$24pp

Farm Fresh Vegetable Display

carrots, broccoli, zucchini, squash, tomatoes,
peppers with roasted onion & chipotle ranch dips
\$9pp

Baked Brie en Croute

brie wheel baked in puff pastry
served with fresh fruit, sliced baguette
\$10pp

Sliced Seasonal Fruit and Berries

seasons finest
\$11pp

Mediterranean Display

tabbouleh, hummus, baba ghanoush, grilled
vegetables, greek olives, feta cheese, toasted
pita, lavosh
\$11pp

Seafood Display (8 pieces per person)

tequila marinated chilled jumbo prawns, king
crab legs, oysters, mussels served over crushed
ice with lemon, horseradish, cocktail sauce
\$42pp

Prices subject to 22% service charge and local sales tax.

*50 Guest Minimum Required

HORS D'OEUVRES*

Hot Hors D'oeuvres

- wild mushroom in puff pastry
- sopas: black beans, calabacitas, chicken tinga, cabbage & guacamole
- chicken empanada
- beef empanada
- chorizo empanada
- tequila-lime chicken brochette
- beef churrasco brochette
- parmesan artichoke hearts

\$6 per piece

Premium Hot Hors D'oeuvres

- mini crab cakes, honey dijon aioli
- petit lamb chop, chimichurri sauce
- crab stuffed mushroom
- coconut shrimp
- smoked applewood bacon wrapped scallops
- jumbo shrimp skewers, oaxacan mole sauce
- firecracker shrimp wrapped in phyllo

\$7 per piece

Cold Hors D'oeuvres

- tomato and mozzarella skewers
- wild mushroom bruschetta
- smoked salmon on toast point
- lobster guacamole totopo
- prosciutto wrapped melon
- jalapeño deviled egg
- mini bruschetta *with* Mexican ragout, queso fresco

\$6 per piece

Premium Cold Hors D'oeuvres

- hummus tahini with Kalamata olives in a mini bouchée
- shrimp chipotle citrus ceviche in bamboo cup
- Mahi-Mahi ceviche *with* coconut, ginger
- beef tenderloin *with* ancho chili
- prosciutto wrapped asparagus
- Ahi tuna totopo
- blackened Ahi with wasabi caviar

\$7 per piece

Chef's Selection of 3 Hors D'oeuvres - \$19pp

Chef's Selection of 6 Hors D'oeuvres - \$35pp

Prices subject to 22% service charge and local sales tax.

**Minimum Order of 50 Pieces of Each Type of Hors D'oeuvre*

ACTION TABLES*

Action tables can be ordered as an enhancement to your meal. Otherwise, a minimum of three action tables must be ordered.

Guacamole Trio - \$15pp

guacamole prepared to order!

- house made guacamole *with* fresh lime
- rock lobster *with* fresh cilantro
- salsa fresca *with* queso fresco
- mango *with* serrano chile
- house fried corn tortilla chips

attendant required @ \$150++

Macaroni & Cheese Station - \$15pp

served with:

- bacon bits
- diced ham
- spicy jack cheese
- gorgonzola cheese
- scallions
- mushrooms
- jalapeños

Mashed Potato Bar - \$15pp

- Yukon Gold mashed potatoes
- mashed sweet potatoes
- bacon bits
- cheddar cheese
- mushrooms
- sour Cream
- chives
- butter

TacoTime - \$17pp

prepared to order!

- cilantro-garlic skirt steak
- tequila-lime chicken
- sauteed peppers and onions
- queso fresco, salsa fresca, fire-roasted salsa
- warm corn & flour tortillas

available for outside functions only

attendant required @ \$150++

Taste of Italy - \$19pp (select two)

Penne Pasta with Spicy Italian Sausage

roasted tomatoes, herbs, garlic, extra virgin olive oil

Wild Mushroom Ravioli

artichokes, parsley, porcini herb cream

Cheese Tortellini

sautéed shiitake mushrooms, onions, parsley, vodka cream sauce

Macaroni with Grilled Chicken

spicy romesco sauce

Accompaniments

garlic bread, herbed foccacia

Prices subject to 22% service charge and local sales tax.

**25 Guest Minimum Required*

CARVING ACTION STATIONS

Attendant Required @ \$150++

Cocoa Roasted Turkey - \$350 each

- agave cranberry compote
- sage turkey gravy
- silver dollar rolls

serves approximately 40 guests

Herbed Roasted Beef Tenderloin - \$400 each

- roasted shallot demi glace
- served with mini brioche rolls

serves approximately 20 guests

Herb Crusted USDA Prime Rib - \$600 each

- sweet roasted garlic demi, creamy horseradish
- served with mini silver dollar rolls

serves approximately 30 guests

Steamship Round of Beef - \$800 each

- dijon mustard aioli, creamy horseradish
- served with silver dollar rolls

serves approximately 150 guests

DESSERT TABLES

All dessert tables include freshly brewed regular and decaffeinated coffee and tea service.
25 guest minimum.*

Pies and Cakes - \$15pp

- New York style cheesecake
- chocolate chip rum cream pie
- banana cream pie
- key lime cheesecake
- chocolate chip ganache
- fresh berry tarts

S'More Station - \$15pp

- marshmallows
- milk chocolate bars
- graham crackers
- Nutella®
- sliced strawberries
- bananas
- skewers

for events at one of our fire pits

Latin Delight - \$16pp

- caramel vanilla flan
- Oaxacan chocolate flourless cakes
- dulce de leche cheesecake
- margarita cheesecake
- Mexican wedding cookies

Sweet Endings - \$17pp

- mini eclairs
- crème brûlée tarts
- Black Forest cake
- mango temptations
- mini cream puffs
- chocolate truffles

Sundae Bar - \$18pp

- vanilla & chocolate ice cream
- chocolate & caramel syrups
- crushed Oreos®
- mini M&M's® candies
- crushed almonds or peanuts
- sprinkles
- chocolate chips

attendant optional @ \$100++

Mayan Coffee Bar - \$21pp

- freshly brewed regular & decaffeinated coffee
- grated Mexican chocolate
- Mexican cinnamon whipped cream
- rock sugar swizzle sticks
- agave nectar
- cordials: Baileys®, tequila crema, Kahlua®

Prices subject to 22% service charge and local sales tax

*A surcharge of \$125 will apply for all functions under 25 guests

BEVERAGE SELECTION

| Call Brand Bars to Include: | Hosted / Cash |
|-----------------------------------|--------------------|
| house brand liquor | \$8 / \$9 |
| house wine - glass | \$8 / \$9 |
| domestic beer | \$6 / \$7 |
| imported beer | \$7 / \$8 |
| soft drinks | \$5 / \$5 |
| mineral water | \$5 / \$5 |
| mineral water/juices | \$5 / \$5 |
| juices | \$5 / \$5 |
| Hotel Maya sangria (red or white) | \$105++ per gallon |
| Hotel Maya house margarita | \$105++ per gallon |

*Cash bar price includes sales tax

*Please add a \$150 Bartender Fee per Bartender.

| Premium Brand Bars to Include: | Hosted / Cash |
|-----------------------------------|--------------------|
| premium brand liquor | \$9 / \$10 |
| premium wine - glass | \$8 / \$9 |
| domestic beer | \$6 / \$7 |
| imported beer | \$7 / \$8 |
| soft drinks | \$5 / \$5 |
| juices | \$5 / \$5 |
| Hotel Maya sangria (red or white) | \$105++ per gallon |
| Hotel Maya house margarita | \$105++ per gallon |

*Cash bar price includes sales tax

*Please add a \$150 Bartender Fee per Bartender.

| Deluxe Brand Bars to Include: | Hosted / Cash |
|-----------------------------------|--------------------|
| deluxe brand liquor | \$10 / \$11 |
| cordials & cognacs | \$10 / \$11 |
| deluxe wine - glass | \$9 / \$10 |
| domestic beer | \$6 / \$7 |
| imported beer | \$7 / \$8 |
| soft drinks | \$5 / \$5 |
| mineral water | \$5 / \$5 |
| juices | \$5 / \$5 |
| Hotel Maya sangria (red or white) | \$105++ per gallon |
| Hotel Maya house margarita | \$105++ per gallon |

*Cash bar price includes sales tax

*Please add a \$150 Bartender Fee per Bartender.

HOSTED BAR PACKAGES

Limited Bar (Beer, Wine & Soft Drinks)

| | |
|-------------|-----------|
| one hour | \$15++ pp |
| two hours | \$21++ pp |
| three hours | \$27++ pp |
| four hours | \$35++ pp |

Call Brands

| | |
|-------------|-----------|
| one hour | \$18++ pp |
| two hours | \$26++ pp |
| three hours | \$34++ pp |
| four hours | \$42++ pp |

Premium Brands

| | |
|-------------|-----------|
| one hour | \$20++ pp |
| two hours | \$30++ pp |
| three hours | \$40++ pp |
| four hours | \$48++ pp |

Deluxe Brands

| | |
|-------------|-----------|
| one hour | \$22++ pp |
| two hours | \$34++ pp |
| three hours | \$46++ pp |
| four hours | \$55++ pp |



Banquet Terms and Conditions

Menu Selections

All food and beverage served in the banquet area must be provided by Hotel Maya, outside food is prohibited. When selecting more than one entrée for your event, the price for all meals will be based on the greater price. Confirmation of the guarantee for each entrée will be required seven (7) days prior to your event.

Deposits & Payments

A 25% (non-refundable) deposit and signed contract are required at the time of booking. Please keep in mind your deposit does apply towards the final payment. Your final balance and pre-payment is due three (3) business days prior in the form of cashier's check or credit card.

Guarantee

Guarantees are due 72 business hours prior to the scheduled event. This number is the minimum guarantee and may not be lowered. If the guarantee is not received on time, the expected attendance will become the guaranteed number. Charges will be based on the guarantee or the actual number, whichever is greater.

Event Enhancements

Please see our preferred Vendor List for suggestions. Services provided by outside Vendors must be arranged by the client and paid separately from the hotel. Please confirm all Vendor arrangements with your Catering Manager. Vendor access times to the ballrooms will not be confirmed with the hotel until five (5) business days prior to the event date.

Special Dietary Needs

Our staff is equipped to accommodate your guests that have special dietary needs. Please contact your Catering or Convention Services Manager in advance should you have the need for special menu items. *Additional charges may apply.*

Room Block

You may contract a room block with a minimum of ten (10) rooms through our Sales Department. For more information, please visit our website at www.hotelmayalongbeach.com or contact the Hotel Maya Sales Department.