

MAKING YOUR DREAMS

INTO EVER LASTING MEMORIES...

### **Congratulations on your engagement!**

What better way to begin your life together than with a picture-perfect wedding at The Hilton Long Beach. Our outdoor wedding grounds and gardens are spectacular and our weather is typically perfect year round. Our newest designated area, the Plaza, is an ideal wedding ceremony site, with palm trees as the backdrop, and our new waterfall sculpture will make a gorgeous focal point for beautiful photos of yourself, family and friends.

You and your guests will be swept away by the beauty of the Hilton Long Beach and your dreams of the perfect wedding reception...be it formal or casual, grand or intimate....begins with a dedicated professional staff, unrivaled food presentation quality and impeccable service. At the Hilton Long Beach, our attention to detail and gracious hospitality combine to produce a memorable wedding reception, which will truly delight both you and your guests.

We would be honored to assist you with your choice of menus, wines, seating arrangements, décor and any special requirements for you, your family or your guests. The Hilton Long Beach offers complete wedding planning services including wedding ceremony, tent wedding receptions, intimate indoor wedding receptions, rehearsal dinners, cocktail parties, overnight accommodations and assistance with arranging for flowers, decorations, wedding cakes and entertainment.

As you begin your new life together, let us assist you in making your most special day a day to always remember.

We welcome you to call upon us,

**The Catering Staff  
The Hilton Long Beach & Executive Meeting Center**

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## *ALL PACKAGES FEATURE*

Spacious Foyer Area for Reception

Gorgeous Ballroom for your Dining Experience

Easel for Your Engagement Portrait

Complimentary Votive Candles and Mirrors for your Centerpieces

Complimentary Room for Bride and Groom with

Bottle of Champagne & Chocolate Dipped Strawberries

Special Guest Room Rates

### *Ceremony Package*

Ceremony fee \$1,600.00 for up to 100 people.

Additional Guests at \$3 per person.

Ceremony Package Includes:

Chair Set-up, Staging with White Skirting, Podium, Water Station, Gift Table

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# WEDDING DISPLAY SELECTIONS

## Specialty Displays

### Crudite

Fresh Cut Vegetables with Hummus and  
Ranch Dip

### Seasonal Fruit Assortment

Sliced Fresh Fruit Tray with Key Lime Yogurt  
Dipping Sauce

### Grilled Vegetable Platter

Eggplant, Zucchini, Yellow Squash, Sweet Peppers,  
Red Onion and Shiitake Mushrooms

### Cheese Board

Assortment of International & Domestic Cheeses,  
French Baguettes and English Crackers

## Cold Hors d'oeuvres

Grilled Zucchini Disk with Lemon Ricotta and  
Baby Arugula

BBQ Roasted Chicken Salad Blue Corn  
Tartlet

Smoked Salmon and Cream Cheese Roulade,  
Dill Crème Fraiche

Brie and Balsamic Glazed Strawberry on a  
Sesame Ficella

Cannelloni Bean Spread, Wilted Escarole, on a  
Roasted Garlic Crostini

Tomato and Pepperjack cheese on Herb  
Flavored Tortilla Roulades

## Hot Hors d'oeuvres

Baked Raspberry and Brie in Phyllo

Steak Chilito with Guacamole Dip

Wonton Wrap Bangkok Shrimp, with a Ginger  
Aioli

Portabella Mushroom in Puff Pastry, Dill  
Cheese, Roasted Pepper Coulis

Vegetable Spring Roll, Sweet Chile Sauce

Tuna Tataki with a Wasabi-Soy Sauce

Deep Dish Miniature Pizza Cobbler

Chicken Tandoori with a Spicy Yogurt Sauce

Toasted Five-Cheese Ravioli, Roasted Garlic  
Pesto Aioli

Maryland Style Crab Cakes, Cajun  
Remoulade

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## SILVER PACKAGE



One Hour Hosted Cocktails

Choice of 2 Hot or Cold Hors d'oeuvres or Specialty Displays

Champagne or Sparkling Non-Alcoholic Cider for Toast

Wedding Cake of your choice

### Please Select One Starter

#### Caesar Salad

Herb Croutons and Parmesan Shavings

#### Baby Frisée Greens

With Mizuna Leaves, Crumbled Gorgonzola, Candied Walnuts, Dried Cherries,  
Mango Vinaigrette

#### Baby Spinach Salad

With Feta, Red Onions, Kalamata Olives, Lemon Citrus Dressing

### Please Select One or Two Entrées

#### Chicken Romano

Boneless Breast of Chicken Lightly  
Breaded with Italian Seasoning and  
Bread Crumbs, Topped with a Light  
Marinara Sauce and Melted Mozzarella  
Cheese and Penne Pomodoro.

#### Stuffed Double Breast of Chicken

Filled with Wild Mushroom Mixture,  
Roasted Peppers, and Smoked Gouda  
Cheese, Accented with a Leek Flavored  
Chardonnay Sauce

#### Roasted Sirloin of Beef

With a Cabernet Juslie and Mashed  
Potatoes.

#### Mizo Glazed Filet of Salmon

With a Soba Noodle Cake,  
Drizzled with a Sweet Pea Juice  
Reduction and Tamari Soup

### \$70.00 Per Person

All Entrées Served with Salad, Potatoes, Pasta or Rice, Fresh Seasonal Vegetables, Assorted Rolls and  
Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee or Assorted Hot Teas

\* Vegetarian Options available per request, Chef's Selection \*

Applicable Service Charge and Sales Tax will be added to all Food and Beverage Items



## *GOLD PACKAGE*



One Hour Hosted Cocktails

Sorbet Intermezzo

Choice of Three Hot or Cold Hors d'oeuvres or Specialty Displays

Champagne or Sparkling Non-Alcoholic Cider for Toast

Wedding Cake of your choice

Wine Served with Dinner

### **Please Select One Starter**

#### **Baby Frisée Greens**

With Mizuna Leaves, Crumbled Gorgonzola, Candied Walnuts, Dried Cherries, Mango Vinaigrette

#### **Radicchio Shell Filled with Mache and Frisée**

Sundried Corn, Endive Spears, Pear Tomatoes, Pepper Chevre and Sweet Poppseed Dressing

#### **Baby Arugula and Spinach Salad**

With Orange Segments, Toasted Pignoli Nuts, Drizzled with Blood Orange Vinaigrette and Complimented with a Delicious Goat Cheese Tart

#### **Grilled Shrimp and Asparagus**

With Frisee, Red and Golden Grape Tomatoes, Pickled Enoki Mushroom, with a Lemon Basil Vinaigrette

### **Please Select One or Two Entrées**

#### **Mediterranean Breast of Chicken**

Stuffed with Spinach, Olives, Feta, Sundried Tomatoes. Served with a Port Wine Glaze.

#### **Garlic Chicken**

Grilled With Lemon, Thyme and Garlic. Topped with Mango Papaya Salsa and Avocado Oil. Served with Couscous

#### **Roasted Pork Tenderloin**

Filled with Smoked Mozzarella, Sage Leaves, Topped with a Madeira/Amarene Cherry Sauce

#### **Chai Tea Steamed Alaskan Salmon Medallions**

Orange Blossom Vinaigrette and Pickled Lemon Confit

#### **Parmesan Crusted Chicken**

With Marsala Wine Reduction. Served with a Morel Mushroom Risotto, Oven Dried Tomatoes, and Grilled Asparagus

#### **Roasted New York Sirloin**

With a Truffle Veal Jus, and a Four Mushroom Ragout

### **\$82.00 Per Person**

All Entrées Served with Salad, Potatoes, Pasta or Rice, Fresh Seasonal Vegetables, Assorted Rolls and Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee or Assorted Hot Teas. \*Vegetarian Options available per Request, Chef's Selection\* Applicable Service Charge and Sales Tax will be added to all Food and Beverage Items.



# PLATINUM PACKAGE



Sorbet Intermezzo

Custom Ice Carving

Elegant Chair Covers & Colored Sash

Choice of Four Hot or Cold Hors d'oeuvres or Specialty Displays

Champagne or Sparkling Non-Alcoholic Cider for Toast

Wedding Cake of Your Choice

White Glove Tray Pass Service

One Hour Hosted Cocktails

Wine Served with Dinner

**Please Select One Starter**

**Baby Frisée Greens**

With Mizuna Leaves, Crumbled Gorgonzola, Candied Walnuts, Dried Cherries, Mango Vinaigrette

**Baby Spinach Salad**

With Feta, Red Onions, Kalamata Olives, Lemon Citrus Dressing

**Romaine Salad**

With Tatsoi, Matzuni Leaves, Grilled Pineapple, Hearts of Palm, Macadamia Nuts and Passion Fruit Dressing

**Radicchio Shell Filled with Mache and Frisée**

Sundried Corn, Endive Spears, Pear Tomatoes, Pepper Chevre and Sweet Poppyseed Dressing

**Fresh Mozzarella and Plum Tomato Stack**

Pyramid of Fresh Mozzarella, Red and Golden Plum Tomatoes, Kalamata Olives, and Balsamic Vinaigrette

**You can offer your guests a choice of entrée up to 2 or create a Duet plate.**

**Porcini Breast of Chicken**

Stuffed with Roasted Peppers, Asparagus, Smoked Gouda Cheese, Served with a Porcini Reduction

**Potato Crusted Halibut**

With Scallops & Truffle Mousse, with Smoked Tomato Coulis

**Champagne Chicken**

Grilled Breast of Chicken with a Champagne Reduction

**Ginger Marinated Tuna**

With a Pecan Jasmine Rice and a Cilantro Beurre Blanc

**Herb Crusted Filet Mignon**

On top of Horseradish Potato Cake, and drizzled with a Shiraz Demi Glace. Served with Stewed Cipollini Onions

**Pan Seared Hawaiian Snapper**

Served with Coconut Infused Thai Rice and Lemongrass-Citrus Ginger Sauce

**\$109.00 Per Person**

All Entrées Served with Salad, Potatoes, Pasta or Rice, Fresh Seasonal Vegetables, Assorted Rolls and Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee or Assorted Hot Teas

\* Vegetarian Options available per request, Chef's Selection \*

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# *Bride & Groom's Feast*

*Caesar Salad, Roasted Garlic Croutons, Shaved Asiago*

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*Spinach and Blue Cheese, Apple and Caramelized Onions*

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*Antipasto with Fresh Mozzarella and Grilled Vegetables*

\*

*Arugula and Steak Salad, Roasted Garlic Vinaigrette*

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*Fresh Medley of Seasonal Vegetables*

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*Cheddar Whipped Potatoes*

\*

*Wild Rice Pilaf*

\*

*Eggplant and Portobello Mushrooms in a Pomodoro Basil Sauce*

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*Sun-Dried Tomato Ricotta Gnocchi with Grilled Shrimp*

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*Parmesan Crusted Chicken*

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*Medallions of Tenderloin, Five Mushroom Sauce*

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*Assorted Warm Breads & Rolls, Creamy Butter*

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*Assortment of Pastries & Tarts*

**\$109.00 Per Person**

Current sales tax of 8.25% and service charge of 22% not included.

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# *WEDDING ENHANCEMENTS*

## **Chocolate Fondue Fountain**

White, Dark or Milk Chocolate Fondue with Fresh Fruits

**\$10.00 per person**

## **Sorbet Intermezzo**

**\$4.00 per person**

## **Finale**

Sweet Table Presentation of:

Mini French Pastries, Miniature Fruit Tarts, Éclairs, Chocolate Truffles

**\$12.00 per person**

## **Fruit Palm Tree**

3 Feet Tall with Palm Fronds and Fruit Skewers-perfect compliment for the Chocolate Fountain

**\$300.00**

## **Smoked Salmon Platter**

Traditional Condiments of Rye Breads, Cream Cheese, Red Onion and Dill Caper Sauce

**\$175.00**

## **Baked Brie En Croute**

California Brie Wrapped in Pastry and Served with Baguettes and English Crackers

**\$150.00**

## **White Glove Tray Pass Service**

**\$75.00 per 100 guests**

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# THE BAR

**Premium Brands**  
Host \$6.75 Cash \$7.00

Gentlemen Jack  
Johnny Walker Black  
Tanqueray  
Kettle One  
Jose Cuervo Gold

**Well Brands**  
Host \$6.50 Cash \$6.75

Maker's Mark  
Crown Royal  
Captain Morgan  
Spiced Rum

**Cordials**  
Host \$7.50 Cash \$7.75

Amaretto De Serrano  
Baileys  
Cointreau  
Kahlua

**Domestic Beer**  
Host \$ 5.00 Cash \$5.50

Budweiser  
Budweiser Light  
Miller Genuine Draft  
Miller Lite  
Samuel Adams

**Imported Beer**  
Host \$5.50 Cash \$6.00

Heineken  
Amstel Light  
Corona

**Wine**  
Host \$6.50 Cash \$7.00

## Hosted Bar Packages

One Hour	Included with Package
Two Hours	\$19.00 per person/2 hours
Three Hours	\$24.00 per person/3 hours
Four Hours	\$28.00 per person/4 hours

Bartender Charge of \$100 per bartender. Host bars do not include sales and service charge.  
All prices are subject to change without notice.

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## WINE LIST

<b>Champagne</b>	<b>Per Bottle</b>
Freixenet, Champagne, Spain	31.00
Korbel Natural, Champagne, Russian River Valley, California	44.00
Moet & Chandon White Star, Champagne	90.00
<b>Red Wines</b>	<b>Per Bottle</b>
Redwood Creek (House), Cabernet Sauvignon	30.00
Cypress, Merlot	32.00
Blackstone, Merlot	33.00
Fetzer V.O., Cabernet Sauvignon	35.00
Rancho Zabaco, Zinfandel	35.00
Kendall-Jackson, Merlot	43.00
Ravenswood, Zinfandel	48.00
Bonterra, Cabernet Sauvignon	50.00
Estancia, Pinot Noir	60.00
Penfolds Thomas Hyland, Shiraz	60.00
Simi, Cabernet Sauvignon	65.00
Franciscan Oakville Estate, Cabernet Sauvignon	70.00
Merryvale Reserve, Cabernet Sauvignon	86.00
Estancia Meritages, Alexander Vallet, Cabernet Blend	98.00

**All prices subject to change without notice.  
Current sales tax of 8.25% and service charge of 22% not included.**

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## WINE LIST

White Wine	Per Bottle
Redwood Creek (House), Chardonnay	30.00
Beringer, White Zinfandel	35.00
Chateau Ste. Michelle, Chardonnay	36.00
Kendall-Jackson, Chardonnay	39.00
Ecco Domani, Pinot Grigio	40.00
Maso Canali, Pinot Grigio	58.00
Trimback Reserve, Pinot Gris	61.00
Sonoma Cutrer, Chardonnay	62.00
Louis Jadot Pouilly-Fuisse, Chardonnay	64.00
Kim Crawford, Sauvignon Blanc	66.00

All prices subject to change without notice.  
Current sales tax of 8.25% and service charge of 22% not included.

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## *GENERAL INFORMATION*

Thank you for considering the Hilton Long Beach and Executive Meeting Center.

The Hilton Long Beach & Executive Meeting Center prides itself on creating the most memorable occasions. We are aware of the prestige and quality you expect from the Hilton Hotels. Consequently our goal is to guarantee the maximum in professionalism, service and elegant surroundings for you and your guests. With these goals in mind, please note the following information.

### **Banquet Meals:**

Seating will be at round tables that seat 10 people each unless otherwise requested. Custom seating diagrams are available. Request for fewer guests per table are subject to additional fees. In order to make your day the best that it can, we encourage menus to be finalized no later than 21 days prior to the function.

### **Guarantee:**

The guarantee is due 4 days prior to your event. If you do not confirm your attendance, the minimum will be used as your guarantee. Guaranteed numbers are not subject to reduction. Please be aware of the attrition clause in all contracts, which outline minimum revenue agreements.

### **Decorations:**

All decorations must meet with the local fire codes and Hilton Standards. The Hotel does not permit the affixing of anything to walls, floors, nor ceilings of rooms without prior approval. All signs must be of professional quality.

### **Alcoholic Beverages:**

The Hilton Long Beach Hotel & Executive Meeting Center is responsible for the sale and service of all alcoholic beverages under the California State Liquor Commission. No alcoholic beverages shall be brought into the hotel from outside sources by the patron or attendees.

### **Parking:**

Hosted or Self-Parking is \$9.00 per vehicle with validation and Valet Parking is \$17.00 per vehicle with validation, subject to change.

### **Service Charge and Sales Tax:**

All Food and Beverage items are subject to a service charge and applicable sales tax. Service charge is taxable (California State Board of Equalization Regulation No. 1603)

### **Linens**

The Hilton Long Beach & Executive Meeting Center is proud to provide table linens in the following colors.

Floor Length Underlays: Black and Jade

Overlays: Ivory, White, and Black

Napkins: Ivory, Seafoam Green, White, Black

### **Payment:**

The deposit is due when the confirmation letter is returned. A deposit of 25% is required upon confirmation of the contract. The balance of the estimated payment, based upon the contract, is due 3 days prior to the event in the form of cash, cashier's check, money order or credit card. Should you choose to finalize payment by company or personal check, it must be received a minimum of 14 days prior to the event.

### **Available Services:**

You may require additional services for your event, Dedicated Chefs, Coatroom/Washroom Attendants, or Security are available. See your Catering Manager for Specific fees.

### **Event Hours:**

Day-time hours, for social events, constitute 8:00 am until 4:00 pm. Evening hours are 6:00 pm until 12:00 am. However, should you wish to continue your celebration, the additional fee is \$500.00 per hour past midnight. Please inform your Catering Manager, (prior to your event), if you wish to continue your event after 12:00 am.

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