



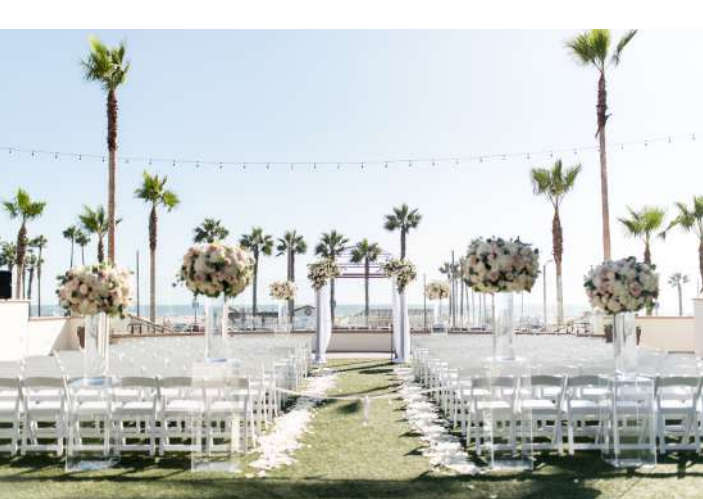
Waterfront Weddings



FURIWA PACKAGE
2024

Waterfront Beach Resort, a Hilton Hotel | 21100 Pacific Coast Highway
Huntington Beach, CA 92648 | 714-845-8427





Ceremony Locations

Pacific Terrace

Paired with Tides and Pacific
Ballrooms
\$4,800



Vista Lawns

Paired with Whitewater, Coastal
or Breakwater Ballrooms
\$5,300



Huntington Pool Deck

Paired with Whitewater,
Huntington, and Pacific Ballrooms
\$6,300



Beach

Paired with Coastal, Tides, Pacific,
Huntington and Breakwater Ballroom
\$5,800



Included

Changing room from 8am-4pm
Bridal Suite for the night before the
wedding

White garden chairs

Sound system package including
microphone and speakers

Infused water station

Staging (uncovered)

Gift and guest book tables

Professional wedding coordinator
one month prior to your wedding





Included

- Choice of White, Ivory or Black Floor-Length Linen
- Guest Tables - Round or Rectangle
- White Banquet or Mahogany Chiavari Chairs
- China, Glassware and Silverware
- Glass Charger Plates
- Award-Winning Banquet Service
- Votive Candles
- Wooden Dance Floor
- Table Numbers and Stands
- Easels
- Stage (uncovered)

Reception Locations

Tides Ballroom
Up to 150 Guests



Pacific Ballroom
Up to 180 Guests



Coastal Ballroom
Up to 180 Guests



Whitewater Ballroom
Up to 220 Guests



Huntington Ballroom
Up to 350 Guests



Breakwater Ballroom
Up to 550 Guests

Suite

An ocean view suite is provided complimentary for 2 nights with Ceremony Fee.



Parking

Valet Parking Offered Exclusively. Day Rate is \$30 per car, discounted to \$25 per car. Overnight Parking is \$50 per car.



Planner

A wedding coordinator is required and included in the ceremony fee. Your own planner can be used pending approval.

Guest Rooms

A discounted block of rooms is offered with at least 10 guest rooms. A Sales Manager will provide the rates and availability.



Catering

Food provided by FURIWA



Changing Room

A standard guest room is included with your ceremony fee from 8am-4pm for the Grooms Changing Room.



Packages



Furiwa One

(minimum of 100 people required)

8 Course Family Style Dinner

Freshly Brewed Regular Coffee,
Freshly Brewed Decaffeinated Coffee and
Hot Tea

Champagne Toast with Sparkling Wine and
Sparkling Cider

Custom Wedding Cake
Choose from our Bakeries to Taste and
Create Your Wedding Cake

\$ 1,700 per Table

Pricing is for Round Tables of 10

Additional Items, Live Stations and Upgrades are
Available for an Additional Price

ADDITIONAL \$150 PER TABLE FOR SPLIT PLATING
(applies to king's tables or rounds without lazy susan)

(Prices are subject to change and subject to a 25% service
charge and 7.75% sales tax)



Packages



Furiwa Two

(minimum of 100 people required)

Butler Pass Hors D'oeuvres
Select (3) three

8 Course Family Style Dinner

Freshly Brewed Regular Coffee,
Freshly Brewed Decaffeinated Coffee and
Hot Tea

Champagne Toast with Sparkling Wine and
Sparkling Cider

Custom Wedding Cake
Choose from our Bakeries to Taste and
Create Your Wedding Cake

\$ 1,850 per Table

Pricing is for Round Tables of 10

Additional Items, Live Stations and Upgrades are
Available for an Additional Price

ADDITIONAL \$150 PER TABLE FOR SPLIT PLATING
(applies to king's tables or rounds without lazy susan)

(Prices are subject to change and subject to a 25% service
charge and 7.75% sales tax)





Packages



Furiwa Three

(minimum of 100 people required)

One Hour of Hosted Bar with Call Brands

Butler Pass Hors D'oeuvres
Select (3) three

8 Course Family Style Dinner

Freshly Brewed Regular Coffee,
Freshly Brewed Decaffeinated Coffee and
Hot Tea

Champagne Toast with Sparkling Wine and
Sparkling Cider

Custom Wedding Cake
Choose from our Bakeries to Taste and
Create Your Wedding Cake

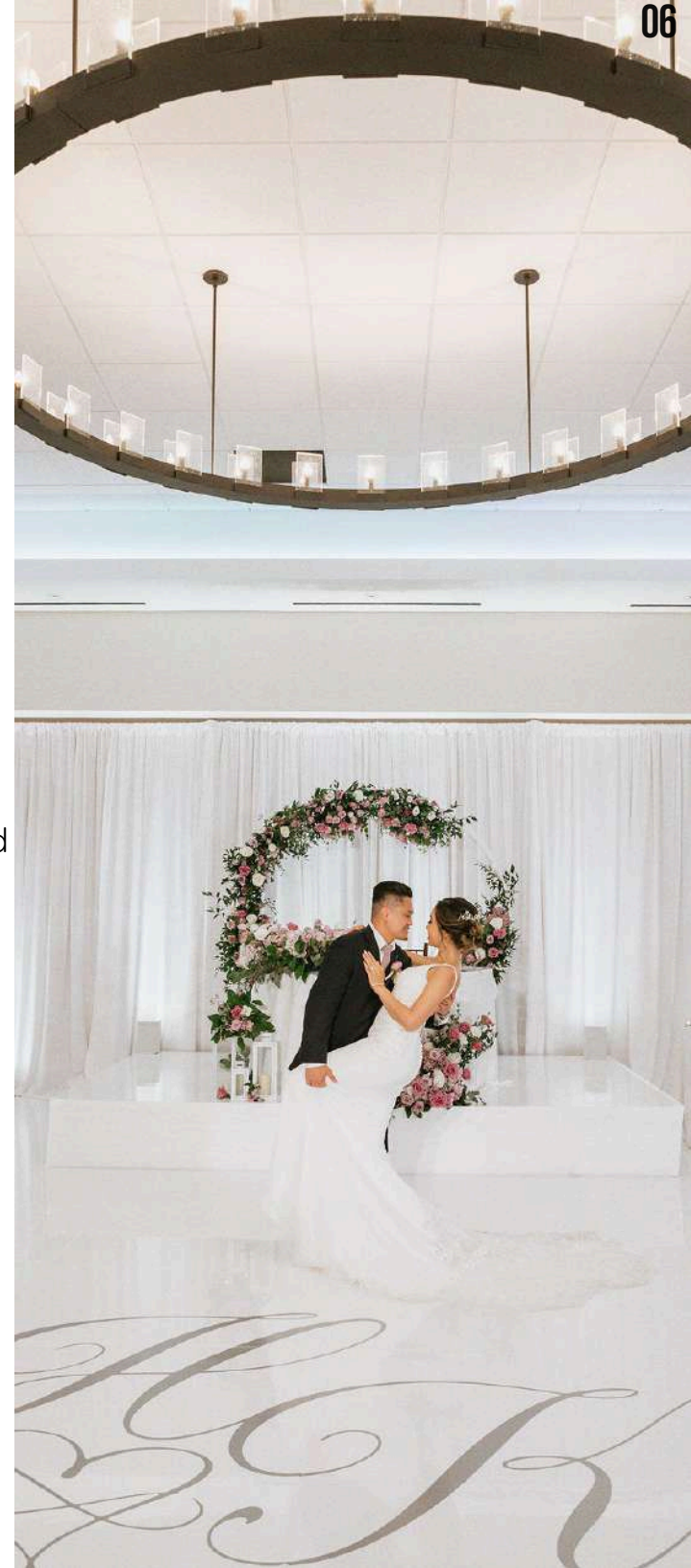
\$ 2,100 per Table

Pricing is for Round Tables of 10

Additional Items, Live Stations and Upgrades are
Available for an Additional Price

ADDITIONAL \$150 PER TABLE FOR SPLIT PLATING
(applies to king's tables or rounds without lazy susan)

(Prices are subject to change and subject to a 25% service
charge and 7.75% sales tax)



Hors D'oeuvres

Minimum 100 Pieces

Included

Furiwa Two, Furiwa Three

FRIED SHU MAI

choice of [pork & shrimp] or [chicken],
spicy aioli

CRYSTAL GOW

choice of [shrimp], [chive shrimp], or
[tofu(v)], chili oil

MINI STEAMED BAO

choice of [bbq pork], [chicken], or
[vegetable(v)]

PUFF PASTRY

choice of [bbq pork], [curry chicken], or
[curry potato(v)]

CEVICHE

shrimp, wonton chip

MINI FOOTBALL

fried glutinous pork dumpling

SHRIMP WONTON

house plum sauce

SALT AND PEPPER TOFU (v)

jalapeno and onion

VEGETABLE WONTON

kale, tofu, mushroom

CREAM CHEESE WONTON (v)

house plum sauce

CRAB RANGOON

fresh shredded crab, cream cheese, house
plum sauce



Upgrades

Furiwa Two, Furiwa Three

PEKING DUCK +\$3 Per Person

steamed bun, hoisin, cucumber, scallion

MALAYSIAN SATAY +\$3 Per Person

choice of [chicken] or [beef], spicy peanut
sauce

PORK BELLY +\$3 Per Person

char siu glaze, fried bun

BLACK PEPPER BEEF +\$3 Per Person

filet mignon, wild sticky rice

MINI ORANGE CHICKEN SLIDER +\$3 Per Person

steamed bun, green onion

TOASTED CROSTINI +\$2 Per Person

shrimp, aioli butter

WALNUT SHRIMP +\$2 Per Person

house mayo, walnuts

MINI SHRIMP BALL +\$2 Per Person

shrimp paste, plum sauce

POPCORN CALAMARI +\$2 Per Person

salt and pepper, jalapeno and onion

POPCORN CHICKEN +\$2 Per Person

house spice, fried basil

JIAO ZI POTSTICKER +\$2 Per Person

choice of [pork], [chicken], or
[vegetable(v)], garlic soy

**Inquire about adding
Appetizers to Furiwa One**

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)

Specialty Stations

Minimum 100 Guests

PEKING DUCK +\$45 per person

steamed bun, scallion, cucumber, hoisin, chili oil

Carving Attendant \$225

ROASTED WHOLE PIG +\$45 per person

steamed bun, scallion, cucumber, prawn cracker, plum, hoisin, chili oil

Carving Attendant \$225

NOODLE SOUP BAR +\$42 per person

vegetable broth, house made shrimp wonton, char siu pork slice, napa cabbage, egg noodles, thick rice noodles, green onion

Chef Attendant \$225

YUM YUM DIM SUM +\$38 per person

pork and shrimp shu mai, har gow, vegetable gow, pork belly bun, gai lan

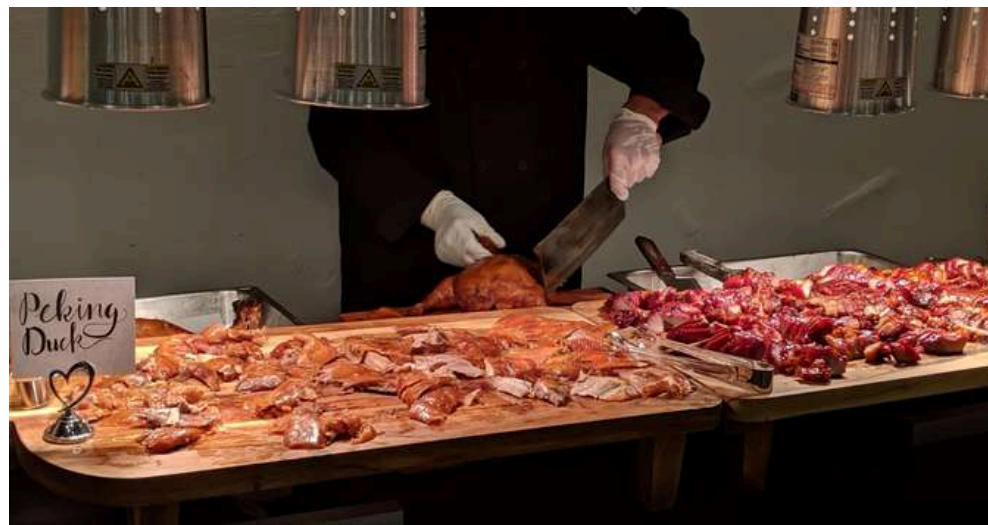
Chef Attendant \$225 |

add dim sum cart \$300 per cart

CONGEE BAR +\$35 per person

plain congee, chicken broth congee, toppings: pork floss, black century egg, chinese doughnut, dried fish, wonton crisp, pickled soy vegetable, salted peanut, green onion

Chef Attendant \$225



(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)

Family Style Dinner

09

Minimum 100 Guests

COURSE ONE.

COLD COURSE choice of...

ROASTED CHICKEN SALAD

雞絲沙律 / Xà Lách Gà

iceberg lettuce, tomato, cucumber,
signature dressing, crunchy vermicelli

ADD Prawn \$30 per table

CANTONESE CHARCUTERIE+\$50 per table

五星大拼盤 / **Quảng Châu Đông Lạnh**

roast beef, drunken chicken, char siu pork,
jellyfish, spicy squid, pickled vegetable

HOUSE CHARCUTERIE + \$30 per table

七彩大拼盤 / Bát Bữa Đông Lạnh

trio pork cuts, jellyfish, spicy squid, basil
clams, steamed shrimp, aged egg,
pickled vegetable

LOBSTER FRUIT SALAD+\$MP per table

生果龍蝦沙律 / Xà Lách Tôm Hùm

poached maine lobster, apple, mango,
strawberry, kiwi, creamy dressing

COURSE TWO.

SOUP COURSE choice of...

PORK WONTON SOUP

窩雲吞湯 / Súp Hoàn Thánh
spinach, pork broth

SUB Shrimp Wonton \$20 per table

ASPARAGUS & CRAB SOUP

蟹肉蘆筍羹 / Súp Măng Cua
crab, white asparagus, egg drop, pork
broth

ADD Crab Claw \$45 per table

FISH MAW & CRAB SOUP +\$20 per table

蟹肉魚肚羹 / Súp Bông Bông Cá Cua
crab, fish tripe, pork broth

ADD Dried Scallop \$20 per table

ADD Crab Claw \$45per table

Family Style Dinner

10

Minimum 100 Guests

COURSE THREE.

STARTER COURSE choice of...

KING OYSTER MUSHROOM

杏鮑菇小白菜 / Nấm Xào Cải Xanh
sliced king oyster mushroom, baby bok
choy

CANDIED WALNUT PRAWN

西汁合桃大蝦 / Tôm Xào Hồ Đào
battered prawn, candied walnut, sweet
mayo

XO ASPARAGUS +\$20 per table

芦笋XO醬 / Măng Tây Xào XO
poached asparagus, dried scallop XO
sauce

GOLDEN CHICKEN +\$40 per table

江南百花雞 / Gà Rút Xương Nhồi Tôm
deboned free-range chicken stuffed
with shrimp paste, prawn cracker, plum
sauce

ADD Steamed Bun + \$20 per table

POTATO BASKET +\$60 per table

雀巢 / Ổ Chim
choice of chicken or beef, stir fry with
seasonal vegetable

GOLDEN QUAIL +\$90 per table

百花鵪鶉 / Chim Cút Rút Xương Nhồi Tôm
deboned quail stuffed with shrimp
paste, pickled vegetable, plum sauce

COURSE FOUR.

MAIN CRUSTACEAN COURSE choice of...

GARLIC PRAWNS

大蒜蝦撈麵 /
Tôm và Mì Xào Tỏi
garlic prawn, garlic noodles

FURIWA WOK LOBSTER

+\$80 per table

招牌炒龍蝦 /
Tôm Hùm Furiwa
chopped maine lobster,
garlic noodles

**SUB Longevity Noodles \$20
per table**

FURIWA BAKED LOBSTER

+\$200 per table

半只烤龍蝦 / Tôm Hùm Furiwa
Nửa Con
half maine lobster, garlic
noodles

**SUB Longevity Noodles \$20
per table**

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)

Family Style Dinner

11

Minimum 100 Guests

COURSE FIVE.

MEAT COURSE choice of...

CHAR SIU PORK AND BAO

叉燒肉 / Thịt Heo Xá Xiu
steamed bao, house sweet
barbeque sauce

ROASTED CHICKEN

脆皮炸燒雞 /
Gà Quay Da Dòn
free-range whole chicken,
prawn cracker

SCALLION CHICKEN

白斬雞 / Gà Hấp Nguyên
Con
free-range steamed
whole chicken, scallion
sauce

BRAISED DUCK + \$20 per table

香菇絲扒鴨 /
Vịt Tiềm Xốt Nấm
Mushroom gravy, cauliflower,
broccoli

KATSU DUCK WITH BAO + \$20

per table
香酥炸鴨 /
Vịt Rút Xương và Bánh Bao
breaded duck breast, steamed
bun, plum sauce

CANTONESE BBQ DUCK

+ \$40 per table
明爐烤鴨 / Vịt Quay
Nguyên Con
bone in roasted duck,
house bbq sauce

FRENCH BEEF TENDERLOIN

+ \$60 per table
法式牛柳粒 / Bò Lúc Lắc
bell pepper, onion

SUB Flat Iron Steak +\$60 per table

LAMB CHOP + \$100 per table

羊排 / Cừu Non
black pepper soy, gai lan

COURSE SIX.

FISH COURSE choice of...

BASIL & CHILI FISH FILLET

酸辣魚片 /
Cá Filet Chiên Chua Cay
breaded white fish, fresh basil, jalapeno
garlic sauce

STEAMED WHOLE FISH + \$50 per table

清蒸全魚 /
Cá Hấp Nguyên Con
pomfret, ginger scallion, house soy
alternative fish available

FLOPPING FLOUNDER + \$70 per table

骨香龍利捲 / Cá Thuyền Filet Đặc Biệt
fried typhoon style flounder boat, XO
flounder fillet

CHILEAN SEA BASS+MP per table

豉汁蒸鱈魚 / Cá Hấp Chèm Tương Đen
steamed 3oz filet, black bean sauce,
baby bok choy

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)

Family Style Dinner

12

Minimum 100 Guests

COURSE SEVEN.

CARB COURSE choice of...

YANG CHOW FRIED RICE

揚州炒飯 / Cơm Chiên Dương Châu

chinese sausage, bbq pork, shrimp, egg

STICK RICE BALL + \$30 per table

糯米飯 / Xôi Nếp

dried shrimp, chinese sausage,
wonton skin

LONGEVITY NOODLES + \$40 per table

龍凤伊面 / Mì Long Phụng

shrimp, chicken, mushroom, bean
sprouts, scallion

COURSE EIGHT.

DESSERT COURSE choice of...

SEASONAL FRUITS

生果盤 / Trái Cây Tươi

oranges, melons

SWEET TARO DESSERT + \$20 per table

芋泥白果 / Chè Khoai Môn Bạch Quả

whipped taro, white wood ear
mushroom, ginkgo nuts, dates, sugar
glaze

MANGO PUDDING + \$40 per table

香芒布丁 / Xoài Thạch

creamer, mango bits

Additional Sweets

SWEET TOFU

(minimum 100 guests)

\$24 per person

silky tofu, ginger syrup, coconut
cream, red bean, tapioca pearls

Chef Attendant \$225



DIM SUM PASTRIES

(minimum 5 dozen per type)

\$90 per dozen

EGG TART

TARO TWIST

RED BEAN SESAME BALL

PINEAPPLE BUN

COCONUT TAIL BUN

BAKED SWEET BBQ PORK BUN

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)

Beverage Brands

LIQUORS	CALL	PREMIUM	SUPER PREMIUM
Bourbon	Jim Beam.....	Highwest	Maker's Mark
Scotch/Irish	Dewars 12/Jameson.....	Johnny Walker Black/Jameson	Glenlivet 12 yr/Jameson
Vodka	Deep Eddy.....	Ketel One.....	Grey Goose
Gin	Beefeater.....	Aviation.....	Bombay Sapphire
Tequila	Lunazul.....	Milagro.....	Casamigos
Rum	Cruzan.....	Bacardi Silver.....	Plantation
Cognac	Martel VS.....	Couvoisier VS.....	Hennessy VS
Cordials	St. Germain, Aprol, Bailey's, Amaretto, Kahlua	St. Germain, Aperol, Bailey's, Amaretto,..... Kahlua, Cointreau.....	St. Germain, Aprol, Bailey's, Amaretto, Kahlua, Grand Marnier

WINES	CALL	PREMIUM	SUPER PREMIUM
Chardonnay	J. Lohr, Riverstone Cuvée, Arroyo Seco.....	J. Lohr, Riverstone Cuvée, Arroyo Seco.....	Chalk Hill
Sauvignon Blanc	J. Lohr, Flume Crossing.....	J. Lohr, Flume Crossing.....	Ferrari Carano
Cabernet Sauvignon	J. Lohr, Seven Oaks Cuvée.....	J. Lohr, Seven Oaks Cuvée.....	Serial
Pinot Noir	J. Lohr, Falcon's Perc.....	J. Lohr, Falcon's Perc.....	Weather

BEERS

Domestic	Bud Light, Coors Light
Imported	Stella Artois, Corona, Heineken
Local Craft	Varies Based Upon Availability
Seltzer/Ready-to-Drink	Highnoon, Sammy's Beach Bar Cocktails

Warning: Drinking distilled spirits, wine, beer, wine coolers and other alcoholic beverages during pregnancy can cause birth defects. The Waterfront Beach Resort, a Hilton Hotel, advocates no drinking and driving.

Beverage Selections

BRAND BARS

Bartender fee: \$225.00 per bartender per 100 guests.

Cash bar price includes tax

CALL BRAND BARS TO INCLUDE: hosted/cash

Louis de Sacy, Original Brut.....	19
Call Brand Liquor.....	14/15
J. Lohr Collection, California.....	14/15
Gambino Prosecco, Brut.....	14/15
Imported/Craft Beer/Seltzers.....	10/11
Domestic Beer.....	9/10
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

PREMIUM BRAND BARS TO INCLUDE: hosted/cash

Louis de Sacy, Original Brut.....	19
Premium Brand Liquor.....	16/17
J. Lohr Collection, California.....	14/15
Gambino Prosecco, Brut.....	14/15
Imported/Craft Beer/Seltzers.....	10/11
Domestic Beer.....	9/10
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

SUPER PREMIUM BRAND BARS TO INCLUDE: hosted/cash

Moet & Chandon Brut Imperial.....	31
Super Premium Brand Liquor.....	18/19
Chalk Hill Chardonnay, California, Ferrari Carano, Fume Blanc.....	15/16
Serial, Cabinet Sauvignon, Weather, Pinot Noir.....	15/16
De Stefani, Prosecco, Brut.....	15/16
Imported/Craft Beer/Seltzers.....	10/11
Domestic beer.....	9/10
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

FIXED BAR OPTIONS

Fixed Bar packages are based on a per person, per hour charge

BEER, WINE AND SODA BAR

First Hour.....	23 per person/per hour
Additional Hours.....	15 per person/per hour

CALL BRANDS

First Hour.....	28 per person/per hour
Additional Hours.....	17 per person/per hour

PREMIUM BRANDS

First Hour.....	32 per person/per hour
Additional Hours.....	19 per person/per hour

SUPER PREMIUM

First Hour.....	36 per person/per hour
Additional Hours.....	21 per person/per hour

SIGNATURE DRINKS

WATERFRONT SIGNATURE DRINKS \$19/ DRINK

(Not included in bar packages)

Submarine

Gin, Blue Curacao, Lemon Juice, Fever Tree Premium Club Soda, Meyer Lemon

HB Sunset

Tequila, Mezcal, Pomegranate Liquor, Lime, Agave, Grenadine, Seasalt

Coral Dream

Watermelon Infused Vodka, Agave, Lemon Juice, Watermelon Juice, Tajin

Beach Cruiser

Bacardi, Dragon Berry Rum, Raspberry, Blackberry, Mint, Citrus

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Cognac

Outside alcohol is NOT PERMITTED. Should you wish to serve cognac to guests, that can be purchased through a discounted rate through the hotel. Cognac must be purchased per case and can take home what is not consumed. Please see the grid below. We will not be allowed to set the cognac on the table. If the client wishes to have it served to guests a \$225 fee per server will apply to serve the alcohol tableside.

	Bottle Size	Case Size	Case Price	Bottle Price
Hennessy VS	LTR	12	\$1,890	\$157.50
Hennessy VSOP	LTR	12	\$2,720	\$226.67
Hennessy XO	750ML	12	\$8,750	\$729.17
Remy VSOP	LTR	12	\$1,865	\$155.42
Remy 1738	LTR	6	\$825	\$137.50
Remy XO	750ML	12	\$5,950	\$495.83
Martell VSOP	750ML	12	\$1,265	\$105.42
Martell Cordon Blue	LTR	12	\$6,680	\$556.67
Martell XO	750ML	12	\$5,999	\$499.92