

Waterfront
Weddings

"IT WAS A MILLION TINY LITTLE THINGS THAT, WHEN YOU
ADDED THEM ALL UP, THEY MEANT WE WERE SUPPOSED TO BE
TOGETHER... AND I KNEW IT." - SLEEPLESS IN SEATTLE



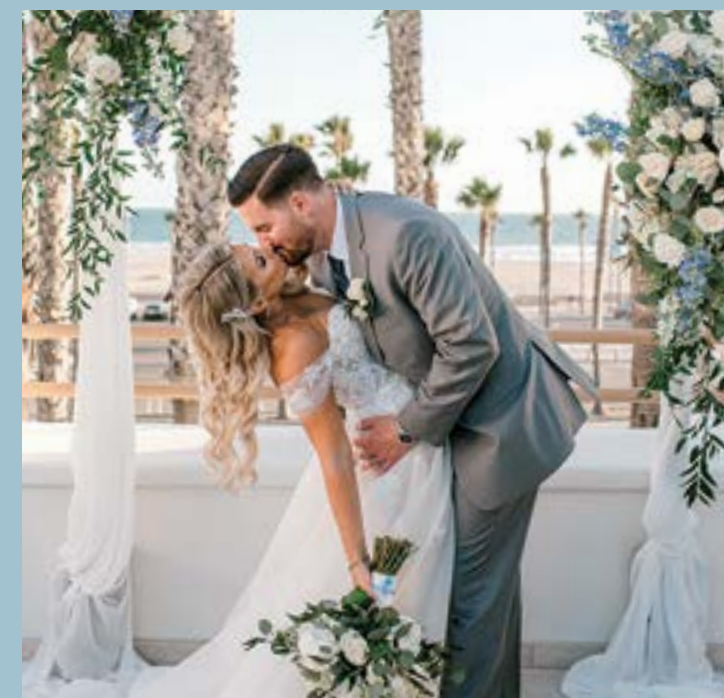


**YOUR
CEREMONY
INCLUDES**

- Changing room
- White garden chairs
- Sound system package including microphone and speakers
- Infused water station
- Gift and guest book tables
- Designated rehearsal time
- Professional wedding coordinator one month prior to your wedding



"LOVE AND MARRIAGE, LOVE AND MARRIAGE, GO TOGETHER
LIKE A HORSE AND CARRIAGE..." - SAMMY CAHN



CHOOSE THE PERFECT LOCATION:
PACIFIC TERRACE CEREMONY



With an elevated view of the Pacific Ocean,
your guests will be delighted by this intimate
yet stunning ceremony space.
Easily accessible for your attendees.
Accommodates up to 100 guests.
4,800.

"I LOVE YOU MORE THAN ALL THE SAND AT THE BEACH."



CHOOSE THE PERFECT LOCATION:
BEACH CEREMONY



A classic beach venue is the dream location. Nothing can compare to our wide pristine beach, iconic pier views and the crashing waves. (Not available Memorial - Labor Day)
Accommodates up to 600 guests.
5,800.



"AND THEY LIVED HAPPILY EVER AFTER!"



CHOOSE THE PERFECT LOCATION:
VISTA LAWN CEREMONY



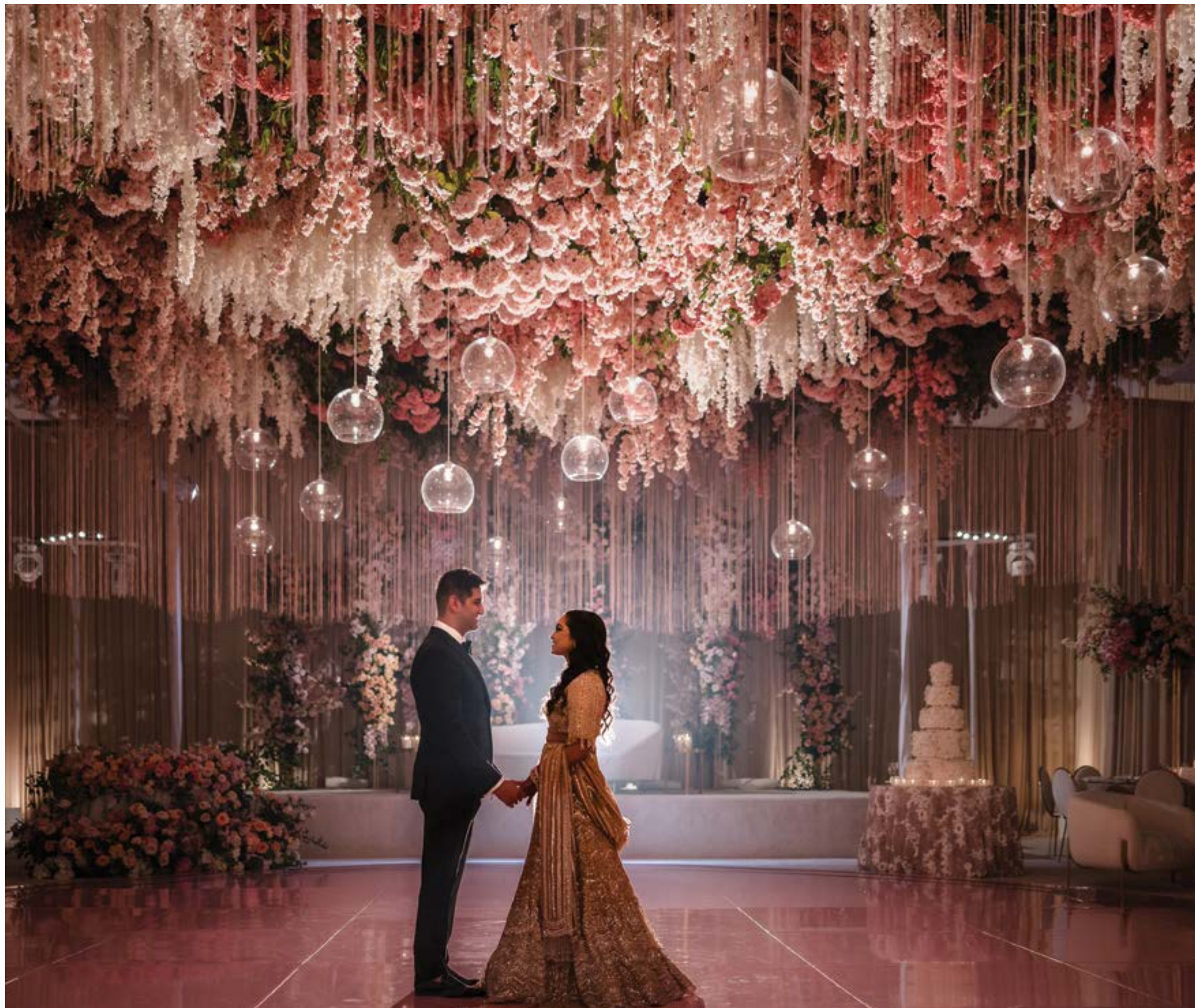
A transformative sight to behold, the Vista Lawn is a blank canvas with a breathtaking view that can be customized to your exact specifications. Accommodates up to 500 guests. 5,300.



CHOOSE THE PERFECT LOCATION:
HUNTINGTON POOL CEREMONY



Imagine seating your guests before our sparkling azure blue pool with the vast Pacific Ocean as the dramatic backdrop to your day. Accommodates up to 300 guests. 6,300.



YOUR CELEBRATION INCLUDES:

Choice of White, ivory, or black
floor-length linen

Guest tables and chairs

China, glassware and silverware

Award-winning banquet service

Votive candles

Wooden dance floor
and black staging

Table numbers and stands

Discounted hosted valet
parking rates

Ocean-view room for
newlyweds the night of the
wedding and breakfast in
bed the next morning

Discounted group sleeping room
rates for your guests
with 10 or more rooms blocked

RECEPTION



CHOOSE THE PERFECT BALLROOM:
PACIFIC BALLROOM
AND TERRACE



Celebrate your big day in the Pacific Ballroom, which features an attached terrace and floor-to-ceiling windows with panoramic views of the Pacific Ocean. Accommodates up to 200 guests with a dance floor.



CHOOSE THE PERFECT BALLROOM:
HUNTINGTON BALLROOM



With its vaulted ceilings and classic framed mirrors, The Huntington Ballroom is nothing short of lavish and luxurious. It is the perfect setting for your reception. Accommodates up to 400 guests with a dance floor.



CHOOSE THE PERFECT BALLROOM:
BREAKWATER BALLROOM



The Breakwater Ballroom is our crown jewel, featuring beautiful modern chandeliers, 20-foot ceilings, and a foyer that opens to a breathtaking ocean-view patio. Accommodates up to 600 guests with a dance floor.



CHOOSE THE PERFECT BALLROOM:
WHITEWATER BALLROOM



The Whitewater Ballroom is designed with fun in mind. It offers a private outdoor terrace and courtyard for even more versatile space. Accommodates up to 280 guests with a dance floor.



CHOOSE THE PERFECT BALLROOM:
COASTAL BALLROOM



The full ocean-view Coastal Ballroom boasts high-barreled ceilings, beach-inspired chandeliered lighting, massive windows, and a private terrace with fireplace and water feature. Take your event to another level with this showstopping space. Accommodates up to 200 guests with a dance floor.



CHOOSE THE PERFECT BALLROOM:
TIDES BALLROOM



Enjoy the ocean view sunset through beautiful arched windows while you dance the night away. The Tides Ballroom is filled with character and charm. Accommodates up to 150 guests with a dance floor.



EAT + DRINK

Your special day is made even more remarkable and unforgettable by the menu served, and our award-winning culinary team will leave your guests raving.

From our signature seafood to Chef's melt-in-your-mouth Filet, you and your guests will be delighted and satisfied.

Each of our wedding packages has been carefully created to ensure you and your guests enjoy a fulfilling, delicious and unforgettable meal.

Consider adding a late night snack like Chef's street style tacos inspired by our Cabo Wabo Cantina. Have a sweet tooth? Try our made-to-order nitrogen ice cream station or assorted mini pastries which has something for everyone.

Whatever your vision, our culinary team and wedding specialists stand at the ready to help you plan the perfect menu for your wedding day.



TAKE THE PLUNGE

One Hour of Hosted Bar with Call Brands

Butler Passed Appetizers

Select (3) Chilled or Warm Appetizers

Two-Course Plated Meal

First Course:

Selection of Homemade Soup or Market Salad

Second Course:

Plated Entrée

Pre-selected choice of entree with up to (3) selections

(Gluten-free options available)

Fresh baked bread and butter, Illy coffee,

decaffeinated coffee or hot tea

Champagne Toast with

Sparkling Wine or Sparkling Cider

Custom Wedding Cake

White, ivory, or black floor-length table linen and napkins

Mahogany Chiavari chairs with ivory cushions

Glass charger plates

White votive candles

(3) Market Umbrellas and (3) Heaters included

(additional heaters or umbrellas are 50. each)

150. per person for dinner and 115. per person for lunch

(Children at 65. per child)

(Prices are subject to change and subject to a 26% service charge and 7.75% sales tax)

TAKE THE PLUNGE

APPETIZERS

Select three choices for all guests

HOT SELECTIONS

- Roasted Mushroom Stuffed with Seasonal Ratatouille
- Vegetable Samosa
- Artichoke and Gorgonzola Flatbread
- Bacon Wrapped Goat Cheese Stuffed Date
- Candied Apple Pork Belly
- Gorgonzola Risotto Croquette, Tomato Jam
- Peperonata Fried Polenta Bite, Shaved Parmesan
- Coconut Curry Beef Puff
- Crab Cake Croquettes, Creole Remoulade
- Jerk Chicken, Sweet Potato Biscuit
- Korean BBQ Chicken Satay

CHILLED SELECTIONS

- Avocado Toast, Burrata, Heirloom Cherry Tomato, Smoked Sea Salt
- Vegetable Dolmas
- Cherry Heirloom Tomato Skewer, Basil, Baby Mozzarella, Balsamic Drizzle
- Tomato Bruschetta on a Pretzel Crostini
- Wild Mushroom Crostini Brie, Truffle Oil, Chives
- Serrano Ham, Cantaloupe Skewers

SALADS OR SOUPS

Select one choice for all guests

SALADS

- Field Greens
Carrots, Red Beet Threads, Balsamic Vinaigrette
- Crisp Romaine Hearts
Garlic Croutons, Shaved Parmesan, Lemon Caesar Dressing
- Local Heirloom Tomatoes
Arugula, Burrata Cheese, Balsamic Glaze
- Baby Spinach
Roasted Mushrooms, Whole Picked Mustard Seeds, Worcestershire Dressing
- Watercress-Belgian Endive
Crumbled Feta Cheese, Caramelized Pecans, Raspberry Dressing
- Shaved Hearts of Palm
Baby Greens, Pistachios, Rosemary Vinaigrette

- Grilled Asparagus Frisée
Grapefruit, Goat Cheese Crumble, Grainy Mustard Tarragon Dressing

SOUPS

- Wild Forest Mushroom
Porcini Dust
- Heirloom Tomato Consommé
Hints of Juniper
- Cream of Cauliflower
Hint of Blue Cheese
- Minestrone Soup

PRE-SELECTED CHOICE OF ENTRÉE

Max of Three Selections

FLIGHT

- Prosciutto Stuffed Chicken Breast
Spinach, Prosciutto, Goat Cheese, Rosemary Butter Glaze
- Seared Airline Chicken Breast
Spicy Piquillo Pepper Coulis
- Thyme Roasted Frenched Chicken Breast
Champagne Morel Mushroom Ragout

LAND

- Maple Braised Pork Chop
Grainy Mustard Tarragon Sauce
- Braised Beef Short Ribs
Red Wine Demi-Glace

SEA

- Maple Pepper Glazed Atlantic Salmon
Peppercorn Grapefruit Gastrique
- Blackened Cod
Coconut Curry Sauce

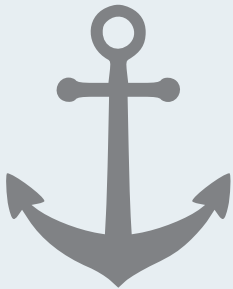
FARM

- Tower of Grilled Portobello Mushrooms
Eggplant, Asparagus, Yellow Peppers, Cherry Tomatoes, Balsamic Reduction
- Rigatoni Pasta
Summer Vegetables, Three Cheeses, Oregano
- Roasted Vegetable Curry
Cashew Coconut Curry Sauce, Steamed Basmati Rice
- Sweet Pea Green Risotto
Shitake Mushrooms, Parmesan Cheese, Fine Herbs

ACCOMPANIMENTS

Choice of Two Selections

- Wild Mushroom Risotto
- Four Cheese Risotto
- Russet Potato Cake
- Gratin Potatoes
- Sweet and Yukon Rosemary Mashed Potatoes
- Roasted Garlic Yukon Gold Potatoes
- Mushroom Pomme-Puree Gratin
- Forbidden Rice
- Meyer Lemon & Ricotta Ravioli
- Grilled Asparagus
- Grilled Broccolini
- Roasted Baby Carrots
- Haricot Verts
- Vegetable Succotash





TIE THE KNOT

One Hour of Hosted Bar with Premium Brands

Butler Passed Appetizers
Select (4) chilled or warm appetizers

Two-Course Plated Meal
First Course:
Selection of Homemade Soup or Market Salad

Second Course:
Plated Entrée
Pre-selected choice of entrée with up to (3) selections
(Gluten-free options available)

Fresh baked bread and butter, Illy coffee,
decaffeinated coffee or hot tea

Champagne Toast with
Sparkling Wine or Sparkling Cider

Custom Wedding Cake

Specialty napkins in your choice of color

White, ivory or black floor-length table linen

Mahogany Chiavari chairs with ivory cushions

Glass charger plates

White votive candles

(4) Market Umbrellas and (4) Heaters included
(additional heaters or umbrellas are 50. each)

165. per person for dinner and 125. per person for lunch
(Children at 65. per child)

(Prices are subject to change and subject to a 26% service charge and 7.75% sales tax)

TIE THE KNOT

APPETIZERS

Select four choices for all guests

HOT SELECTIONS

- Roasted Mushroom Stuffed with Seasonal Ratatouille
- Vegetable Samosa
- Artichoke and Gorgonzola Flatbread
- Bacon Wrapped Goat Cheese Stuffed Date
- Candied Apple Pork Belly
- Gorgonzola Risotto Croquette, Tomato Jam
- Peperonata Fried Polenta Bite, Shaved Parmesan
- Coconut Curry Beef Puff
- Crab Cake Croquettes, Creole Remoulade
- Jerk Chicken, Sweet Potato Biscuit
- Korean BBQ Chicken Satay
- BBQ Chicken Flatbread
- Short Rib Tart, Fig, Blue Cheese
- Shrimp & Grits

CHILLED SELECTIONS

- Avocado Toast, Burrata, Heirloom Cherry Tomato, Smoked Sea Salt
- Vegetable Dolmas
- Cherry Heirloom Tomato Skewer, Basil, Baby Mozzarella, Balsamic Drizzle
- Tomato Bruschetta on a Pretzel Crostini
- Wild Mushroom Crostini Brie, Truffle Oil, Chives
- Serrano Ham, Cantaloupe Skewers
- California Rolls, Spicy Mayonnaise
- Citrus Snapper Ceviche, Corn Tortilla Crisp, Lime Crema
- Spicy Salmon Tartar, Avocado Puree

SALADS OR SOUPS

Select one choice for all guests

SALADS

- Field Greens
- Carrots, Red Beet Threads, Balsamic Vinaigrette
- Crisp Romaine Hearts
- Garlic Croutons, Shaved Parmesan, Lemon Caesar Dressing
- Local Heirloom Tomatoes
- Arugula, Burrata Cheese, Balsamic Glaze
- Baby Spinach
- Roasted Mushrooms, Whole Picked Mustard Seeds, Worcestershire Dressing
- Watercress-Belgian Endive
- Crumbled Feta Cheese, Caramelized Pecans, Raspberry Dressing
- Shaved Hearts of Palm
- Baby Greens, Pistachios, Rosemary Vinaigrette
- Grilled Asparagus Frisée
- Grapefruit, Goat Cheese Crumble, Grainy Mustard Tarragon Dressing

SOUPS

- Wild Forest Mushroom
- Porcini Dust
- Heirloom Tomato Consommé
- Hints of Juniper
- Cream of Cauliflower
- Hint of Blue Cheese
- Minestrone Soup

PRE-SELECTED CHOICE OF ENTRÉE

Max of Three Selections

FLIGHT

- Prosciutto Stuffed Chicken Breast
- Spinach, Prosciutto, Goat Cheese, Rosemary Butter Glaze
- Seared Airline Chicken Breast
- Spicy Piquillo Pepper Coulis
- Thyme Roasted Frenched Chicken Breast
- Champagne Morel Mushroom Ragout

LAND

- Maple Braised Pork Chop
- Grainy Mustard Tarragon Sauce
- Braised Beef Short Ribs
- Red Wine Demi-Glace
- Grilled Filet of Beef
- Red Wine Demi-Glace

SEA

- Maple Pepper Glazed Atlantic Salmon
- Peppercorn Grapefruit Gastrique
- Blackened Cod
- Coconut Curry Sauce
- Pan-Seared Locally Sourced Sea Bass
- Lemon Butter Sauce
- (Chilean Sea Bass Available at Market Price)

FARM

- Tower of Grilled Portobello Mushrooms
- Eggplant, Asparagus, Yellow Peppers, Cherry Tomatoes, Balsamic Reduction
- Rigatoni Pasta
- Summer Vegetables, Three Cheeses, Oregano
- Roasted Vegetable Curry
- Cashew Coconut Curry Sauce, Steamed Basmati Rice
- Sweet Pea Green Risotto
- Shitake Mushrooms, Parmesan Cheese, Fine Herbs

ACCOMPANIMENTS

Choice of Two Selections

- Wild Mushroom Risotto
- Four Cheese Risotto
- Russet Potato Cake
- Gratin Potatoes
- Sweet and Yukon Rosemary Mashed Potatoes
- Roasted Garlic Yukon Gold Potatoes
- Mushroom Pomme-Puree Gratin
- Forbidden Rice
- Meyer Lemon & Ricotta Ravioli
- Grilled Asparagus
- Grilled Broccolini
- Roasted Baby Carrots
- Haricot Verts
- Vegetable Succotash





BEACH BLISS

One Hour of Hosted Bar with Super Premium Brands

Butler Passed Appetizers
Select (4) chilled or warm appetizers

Two-Course Plated Meal
First Course:
Selection of Homemade Soup or Market Salad

Second Course:
Duet entrée
(Gluten-free options available)

Fresh baked bread and butter, Illy coffee,
decaffeinated coffee or hot tea

Champagne Toast with
Sparkling Wine or Sparkling Cider

Tablesides Premium Wine Service with Dinner

Custom Wedding Cake

Specialty napkins in your choice of color

White, ivory, or black floor-length table linen

Mahogany Chiavari chairs with ivory cushions

Glass charger plates

White votive candles

(6) Market Umbrellas and (6) Heaters included
(additional heaters or umbrellas are 50. each)

180. per person for dinner and 140. for lunch
(Children at 65. per child)

(Prices are subject to change and subject to a 26% service charge and 7.75% sales tax)



BEACH BLISS

APPETIZERS

Select four choices for all guests

HOT SELECTIONS

- Roasted Mushroom Stuffed with Seasonal Ratatouille
- Vegetable Samosa
- Artichoke and Gorgonzola Flatbread
- Bacon Wrapped Goat Cheese Stuffed Date
- Candied Apple Pork Belly
- Gorgonzola Risotto Croquette, Tomato Jam
- Peperonata Fried Polenta Bite, Shaved Parmesan
- Coconut Curry Beef Puff
- Crab Cake Croquettes, Creole Remoulade
- Jerk Chicken, Sweet Potato Biscuit
- Korean BBQ Chicken Satay
- BBQ Chicken Flatbread
- Short Rib Tart, Fig, Blue Cheese
- Shrimp & Grits
- Grilled Lamb Chops, Red Wine Sauce

CHILLED SELECTIONS

- Avocado Toast, Burrata, Heirloom Cherry Tomato, Smoked Sea Salt
- Vegetable Dolmas
- Cherry Heirloom Tomato Skewer, Basil, Baby Mozzarella, Balsamic Drizzle
- Tomato Bruschetta on a Pretzel Crostini
- Wild Mushroom Crostini Brie, Truffle Oil, Chives
- Serrano Ham, Cantaloupe Skewers
- California Rolls, Spicy Mayonnaise
- Citrus Snapper Ceviche, Corn Tortilla Crisp, Lime Crema
- Spicy Salmon Tartar, Avocado Puree
- Chilled Black Tiger Shrimp, Salsa Rosada
- Steak Tartare, Crispy Plantain
- Tuna Poke, Wonton Crisp, Wasabi Aioli, Sesame Seeds

SALADS OR SOUPS

Select one choice for all guests

SALADS

- Field Greens
Carrots, Red Beet Threads, Balsamic Vinaigrette
- Crisp Romaine Hearts
Garlic Croutons, Shaved Parmesan, Lemon Caesar Dressing
- Local Heirloom Tomatoes
Arugula, Burrata Cheese, Balsamic Glaze
- Baby Spinach
Roasted Mushrooms, Whole Picked Mustard Seeds, Worcestershire Dressing
- Watercress-Belgian Endive
Crumbled Feta Cheese, Caramelized Pecans, Raspberry Dressing
- Shaved Hearts of Palm
Baby Greens, Pistachios, Rosemary Vinaigrette
- Grilled Asparagus Frisée
Grapefruit, Goat Cheese Crumble, Grainy Mustard Tarragon Dressing

SOUPS

- Wild Forest Mushroom
Porcini Dust
- Heirloom Tomato Consommé
Hints of Juniper
- Cream of Cauliflower
Hint of Blue Cheese
- Minestrone Soup
- Corn and Crab Chowder
Cornbread Crumble
- Maine Lobster Bisque
Brandy Cream



DUET ENTRÉE
CHOICE OF ONE ENTRÉE

- Sautéed Beef Filet and Jumbo Shrimp
Baby Vegetables, Whipped Potatoes, Green Peppercorn Sauce
 - Crab Crusted Beef Tenderloin
Seasonal Squash, Farro Risotto, Pinot Noir Sauce
 - Braised Beef Short Ribs and Locally Sourced Sea Bass
Truffle Potatoes, Garlic Wilted Spinach, Port Wine Reduction, Lemon Butter Sauce
- Thinking of a combination that is not listed here?
Please ask your catering manager for more options.



APPETIZERS

*Minimum Order of 25 Per Item

HOT SELECTIONS

Roasted Mushroom Stuffed with Seasonal Ratatouille	\$7 per piece
Vegetable Samosa.....	\$7 per piece
Artichoke and Gorgonzola Flatbread.....	\$7 per piece
Bacon Wrapped Goat Cheese Stuffed Date	\$7 per piece
Candied Apple Pork Belly.....	\$7 per piece
Gorgonzola Risotto Croquette, Tomato Jam	\$7 per piece
Peperonata Fried Polenta Bite, Shaved Parmesan.....	\$7 per piece
Coconut Curry Beef Puff.....	\$8 per piece
Crab Cake Croquettes, Creole Remoulade	\$8 per piece
Jerk Chicken, Sweet Potato Biscuit	\$8 per piece
Korean BBQ Chicken Satay	\$8 per piece
BBQ Chicken Flatbread	\$9 per piece
Short Rib Tart, Fig, Blue Cheese.....	\$9 per piece
Shrimp & Grits.....	\$9 per piece
Grilled Lamb Chops, Red Wine Sauce.....	\$10 per piece

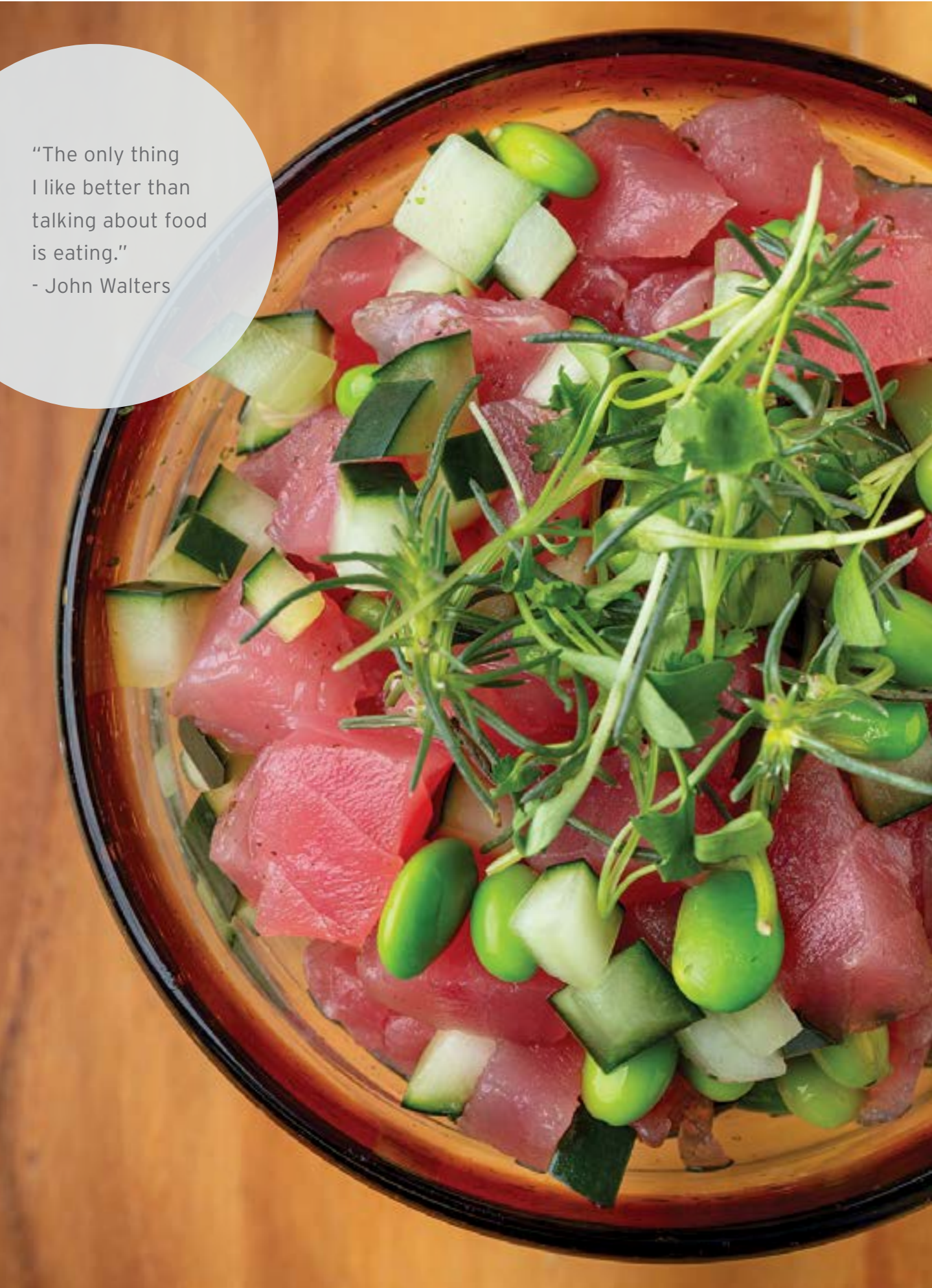
CHILLED SELECTIONS

Avocado Toast, Burrata, Heirloom Cherry Tomato, Smoked Sea Salt.....	\$7 per piece
Vegetable Dolmas.....	\$7 per piece
Cherry Heirloom Tomato Skewer, Basil, Baby Mozzarella, Balsamic Drizzle.....	\$7 per piece
Tomato Bruschetta on a Pretzel Crostini.....	\$7 per piece
Wild Mushroom Crostini Brie, Truffle Oil, Chives.....	\$7 per piece
Serrano Ham, Cantaloupe Skewers	\$8 per piece
California Rolls, Spicy Mayonnaise	\$9 per piece
Citrus Snapper Ceviche, Corn Tortilla Crisp, Lime Crema.....	\$9 per piece
Spicy Salmon Tartar, Avocado Puree	\$9 per piece
Chilled Black Tiger Shrimp, Salsa Rosada.....	\$10 per piece
Steak Tartare, Crispy Plantain	\$10 per piece
Tuna Poke, Wonton Crisp, Wasabi Aioli, Sesame Seeds.....	\$10 per piece

CHEF'S DISPLAYS

Antipasto.....	\$20 per person
Chef Curated Cured Meats Grilled Peppers Asparagus Spears Hearts of Palm Escabeche Grilled Long Stem Artichokes	Marinated Mushrooms Herb Compote Olive Medley Foccacia Bread
Raw Vegetable Bar.....	\$18 per person
Rainbow Baby Carrots Cherry Tomatoes Celery	Cauliflower Broccoli Creamy Cucumber Dressing
Baked Brie En Crouete.....	\$18 per person
Stuffed with Grapes, Apples, Dried Fruit, Fig Jam	Sliced Baguette
Imported & Domestic Cheese Board.....	\$30 per person
Dried Fruits Fresh Fruits	Honeycomb Artisan Breads and Crackers
Artisan Cheese & Charcuterie.....	\$35 per person
Chef Curated Cured Meats Cow & Goat Cheese Dried Sausages	Fig Jam Grainy Mustard Assorted Breads
Fruit Display.....	\$18 per person
Seasonal Farm Fresh Fruits and Berries	





“The only thing
I like better than
talking about food
is eating.”
- John Walters

RECEPTION STATIONS

*Minimum of 25 People Per Station

Seafood/Sushi*.....\$50 per person	
Sushi/Nigiri Ahi Tuna, Japanese Yellowtail, Shrimp, Salmon (Limit 4 Pieces Per Person) * Chef Attendant Required (1 per 75 Guests) - \$225 each	Rolled/Cut Sushi California Roll, Kimchi, Spicy Tuna, Vegetable Roll, Bagel Roll (Crab, Tuna, Everything Seasoning)
Poke Station.....\$45 per person	
Starches Sushi Rice, Gluten-Free Noodles, Organic Mixed Greens	Accompaniments Cucumber, Purple Onions, Edamame, Ginger, Negi, Daikon Sprouts, Crispy Shallots, Sesame Seeds, Togarashi
Proteins Island Tuna Poke, Garlic Salmon, Tofu	Sauces Spicy Honey Mayonnaise, Coconut Miti and Truffle Garlic Ponzu
Neptune Bar (6 Pieces Per Person).....\$58 per person	
Oysters on the Half Shell Jumbo Tiger Shrimp Seasonal Crab Claws	Sauces Bloody Mary Cocktail Sauce, Black Pepper Mignonette Sauce
Greek Market Station.....\$30 per person	
Chicken Souvlaki Spanakopita Dolmades Hummus Baba Ghanoush	Tabbouleh Assorted Olives Tzatziki Olive Oil
Chilled Seafood Station.....Market Price per person	
Ahi Tuna Tartare, Avocado Salad, Tomato Relish Citrus Grilled Shrimp & Scallops, Savoy Slaw	Lump Crab Martini with Mignonette

“People who love
to eat are always
the best people.”
- Julia Child

DINNER BUFFETS

Pan Asia.....Additional \$20 per person

Starters

- Grilled and Raw Vegetable Platter
- Assorted Dim Sum: Shrimp Har Gow, Chicken Pot Stickers, Vegetable Spring Rolls
- Sesame Crusted Seared Tuna, Ponzu Sauce
- Baby Spinach Salad, Mandarin Oranges, Almonds, Sesame Seed Dressing

Sides

- Stir Fried Vegetables
- Steamed Jasmine White Rice

Desserts

- Mango Coconut Sticky Rice
- Matcha Cake

Entrées

- Red Snapper, Thai Curry Sauce
- Orange Chicken
- Kung Pao Noodles, Peanuts, Bell Peppers and Onions
- Beef and Broccoli

Napa Valley.....Additional \$30 per person

Starters

- Baby Spinach Salad, Red Flame Grapes, Gorgonzola Cheese, Roasted Onion Vinaigrette
- Asparagus Salad, Arugula, Roasted Fennel, Lemon Honey Dressing
- Grilled Artichoke & Vegetable Platter, Balsamic Drizzle

Sides

- Butternut Squash Ravioli, Sage Butter Cream
- Farmers Market Vegetables, Shallots

Desserts

- Chocolate Ganache Cake
- Meyer Lemon Meringue Tarts

Entrées

- Braised Boneless Short Rib, Celery Root Puree, Pinot Noir Demi-Glace
- Pan-Seared Halibut, Parmesan Risotto, Chardonnay Lemon Butter Sauce
- Grilled Marinated Tofu, Sautéed Spinach, Cherry Tomatoes, Toasted Almonds



DINNER BUFFETS

Ranchero BBQ Night.....Additional \$30 per person

Starters

- Chopped Romaine Salad, Corn Bread Croutons, Sun-Dried Tomatoes, Parmesan Cheese, Creamy Caesar Dressing
- Watermelon and Cucumber Salad, Fresh Mint, Feta Cheese

Sides

- Paella
- Macaroni and Cheese Au Gratin
- Medley of Grilled Baby Garden Vegetables

Desserts

- Strawberry Shortcake Fruit Tartelette
- Double Fudge Brownies

Entrées

- Grilled Swordfish, Herb Butter
- Herb Rotisserie Chicken Breast, Garlic Jus
- Slow-Braised BBQ Brisket, Jack Daniels Glaze
- Seasonal Enchiladas

Mediterranean.....Additional \$35 per person

Starters

- French Onion Soup, Gruyere Crouton
- Orzo Salad, Grilled Vegetables
- Chickpea and Orange Salad, Mint, Citrus Vinaigrette
- Imported Cheese Platter with Assorted Crackers

Sides

- Creamy Herb Polenta
- Baby Vegetables

Desserts

- Pistachio Honey Baklava
- Lemon Olive Cake

Entrées

- Veal Osso Bucco
- Spanish Seafood Paella
- Beef Bourguignon
- Quinoa Grains, Roasted Vegetables, Fennel, Carrots, Mixed Peppers, Red Onions, Dried Cranberries, Fresh Cilantro

CaboWabo.....Additional \$35 per person

Starters

- Chicken Tortilla Soup
- Caesar Salad, Sun-Dried Tomatoes, Crispy Croutons, Romaine Lettuce, Jalapeno Caesar Dressing, Shaved Asiago Cheese
- Veracruz Chopped Salad, Tomatoes, Black Beans, Avocado, Roasted Corn, Cheddar Cheese, Jicama, Tortilla Strips, Creamy Cilantro Cumin Dressing
- Queso Fundido con Chorizo: Trio of Mexican cheese, melted on a skillet with our house-made pork chorizo. Served with warm tortillas.

Sides

- Spanish Rice
- Homemade Refried Beans

Desserts

- Churros, Chocolate, Caramel Sauce
- Caramel Flan, Berries, Whipped Cream

Entrées

- Grilled Chicken Fajitas, Achiote Chicken, Peppers, Onions and Tomatoes, Flour Tortillas, Sour Cream, Roasted Salsa
- Short Rib Enchiladas, Shredded Beef Short Rib, Fire-Roasted Tomato Sauce, House Cheese Blend, Crema Mexicana
- Baja Fish Tacos, Crispy Sea Bass, Corn Tortillas, Cabbage, Chipotle Aioli
- Sammy’s Tequila Shrimp Flatbread, Hand-Crushed Tomatoes, Three Cheese Blend, Tequila Aioli

CARVING STATIONS

Roast Turkey \$600 each <i>(Serves 30 People)</i> Cornbread & Chorizo Stuffing, Cranberry Relish, Parker House Rolls	Mustard Crusted Leg of Lamb\$600 each <i>(Serves 20 People)</i> Grilled Naan Bread, Curry Aioli
Atlantic Salmon\$250 each <i>(Serves 10 People)</i> Raspberry Glaze	Whole Porchetta \$500 each <i>(Serves 25 People)</i> Meyer Lemon Sauce, Silver Dollar Rolls
Black Cod Wellington \$600 each <i>(Serves 10 People)</i> Stuffed with Mushrooms & Spinach	Maple Baked Ham \$400 each <i>(Serves 50 People)</i> Orange Sauce, Hawaiian Rolls
Certified Angus Slow Roasted Prime Rib \$850 each <i>(Serves 30 People)</i> Herbed Mayonnaise, Green Peppercorn Sauce, Silver Dollar Rolls	Mustard Herb Crusted Tenderloin of Beef \$650 each <i>(Serves 20 People)</i> Dijon Mustard, Béarnaise Sauce, Silver Dollar Rolls

* Chef Attendant Required for all Carving Stations (1 Per 75 Guests) – \$225 Each



DESSERT DISPLAY

Nitrogen Ice Cream Station* \$38 per person	
Choice of Ice Cream Flavors Strawberry, Chocolate, Vanilla, Pistachio, Raspberry Sorbet and Passion Fruit Sorbet	Assorted Toppings Chocolate Fudge, Caramel Sauce, Chopped Peanuts, M&Ms, Chocolate Chips, Rainbow Sprinkles, Crushed Oreos, Seasonal Berries, Whipped Cream
Enhancements: Boozy Beverages Priced on Consumption	
Fresh Fruit Crepes* \$30 per person	
Choice of Crepe Flavors Roasted Blueberries, Nutella, Bananas, Whipped Cream	
Mini Dessert Display \$85 per dozen	
Chef’s Selection of mini desserts. (Minimum of two-dozen per selection)	
Cookie Jar*\$20 per person	
Choice of Cookie Flavors Chocolate Dipped Biscotti, Butter Cookies, Chocolate Chip Cookies, Snickerdoodle Cookies	Assorted Milk
Cotton Candy Station*\$22 per person	
Guest can choose 4 Cotton Candy Flavors upon booking Blue Raspberry, Cherry, Lime, Grape, Orange, Pink Vanilla, Watermelon, Bubble gum, Birthday Cake	
Mini Donut Station*	
\$25 per person for Standard package Standard package includes chocolate sauce, caramel sauce, cinnamon sugar, and powdered sugar.	\$35 per person for Premium package Premium package includes standard package plus strawberry sauce, vanilla icing, and assorted toppings: chocolate sprinkles, rainbow sprinkles, fruity pebbles, crushed Oreos, chopped peanuts, whipped cream, strawberry compote.

*Chef Attendant Required (1 per 75 guests) - \$225 each

LATE NIGHT BITES

Asian Dim Sum Station (4 Pieces Per Person).....\$30 per person

- Chicken Pot Stickers
- Vegetarian Spring Rolls
- Pork Shumai
- Shrimp Har Gow

Sauces
Chinese Black Vinegar, Soy Sauce, Sweet Chili Sauce

Risotto Station*.....\$32 per person

Organic Italian Arborio Rice
Served Action station in a wheel of parmesan

Toppings
Chicken Fricassee, Caramelized Onions, Bacon Lardons, Shaved Parmesan, Basil Pesto, Tomato Jam

California Flatbread Station.....\$28 per person

- Four-Cheese Margarita
- Pepperoni, Sausage, Peppers, Mushrooms, Garden Fresh Vegetables
- BBQ Chicken, Smoked Mozzarella, Red Onions, Chopped Cilantro

Action Station with Pizza Ovens available upon request for outdoor events.
* Chef Attendant Required (1 Per 75 Guests) – \$225 Each

Carnival.....\$25 per person

- Buttered Popcorn
- Donut Holes
- Mini Warm Pretzels with Assorted Mustard

Churros
Assorted Ice Cream Bars

Dipping Station.....\$23 per person

- Crispy chicken tenders with ranch, BBQ and honey mustard
- Grilled cheese sandwiches with tomato soup dipping sauce
- Mini corn dogs with spicy mustard and house-made ketchup

Cabo Cantina.....\$23 per person

Taquitos, chimichangas, and cheese quesadillas with sour cream, pico de gallo and guacamole

Street Style Taco Station*.....\$42 per person

- Al Pastor
- Carne Asada
- Pollo Asada
- Soyrizo
- Mushrooms

Live Action Handmade Tortillas
Toppings
Onions, Cilantro, Salsa, Limes
* Make it a full fiesta and add Spanish Rice and Homemade Refried Beans for \$12 per person

* Chef Attendant Required (1 Per 75 Guests) – \$225 Each



“Work is the meat
of life, pleasure
the dessert.”
- B. C. Forbes

BEVERAGE BRANDS

LIQUOR	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,	St. Germain, Aprol,	St. Germain, Aprol,
	Bailey’s, Amaretto, Kahlua	Bailey’s, Amaretto, Kahlua, Cointreau	Bailey’s, Amaretto, Kahlua, Grand Marnier

WINE

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

BEER

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 alcoholic beverages during pregnancy can cause birth defects. The Waterfront Beach Resort, a Hilton Hotel, advocates no drinking and driving.



“Once, during Prohibition, I was forced to live for days on nothing but food and water.”
- W. C. Fields

BEVERAGE SELECTIONS

Bartender fee: \$225 per bartender per 100 guests. Cash bar price includes tax. Enjoyment packages are based on a per person, per hour charge.

BRAND BARS

CALL BRAND BARS INCLUDE	HOSTED/CASH
Gambino Prosecco, Brut, Italy	\$14/\$15
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 INCLUDE	HOSTED/CASH
Gambino Prosecco, Brut, Italy	\$14/15
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 INCLUDE	HOSTED/CASH
Louis de Sacy, Original Brut, Champagne, NV, France	\$15/16
Super Premium Brand Liquor	\$18/19
Chalk Hill Chardonnay, California, Ferrari Carano, Fume Blanc.....	\$15/16
Serial, Cabernet Sauvignon,	\$15/16
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

Prices are subject to a 26% service charge and 7.75% sales tax; prices are subject to change without notice.

FIXED BAR OPTIONS

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 BRANDS

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

WATERFRONT SIGNATURE DRINKS.....\$19/DRINK
(Not included in bar packages)

Submarine	Gin, Blue Curacao, Lemon Juice, Fever Tree Premium Club Soda, Meyer Lemon
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HB Sunset	Tequila, Mezcal, Pomegranate Liquor, Lime, Agave, Grenadine, Seasalt
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Coral Dream	Watermelon Infused Vodka, Agave, Lemon Juice, Watermelon Juice, Tajin
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Beach Cruiser	Bacardi, Dragon Berry Rum, Raspberry, Blackberry, Mint, Citrus
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BEVERAGE UNCORKED

SPARKLING AND CHAMPAGNE

Please select from the following champagnes. Prices are per bottle. Estimated 4 glasses per bottle.

Gambino Prosecco, Brut, Italy.....	\$56	Veuve Clicquot Brut Yellow Label, Champagne, France.....	\$156
Voltaire, New Mexico, NV.....	\$59	Perrier-Jouet Grand Brut, France.....	\$295
De Stefani, Prosecco, Brut, Italy	\$64	Dom Perignon, Epernay, Champagne, France.....	Market Price
Louis de Sacy, Original Brut, Champagne, NV, France.....	\$75	Louis Roederer Cristal, Millesime Brut.....	Market Price
Moet & Chandon Brut Imperial, Champagne, France.....	\$125		

TABLESIDE WINE SERVICE

Please select from the following wines to be served to your guests tableside during dinner service. Prices are per bottle. Estimated 4 glasses per bottle.

CALL/PREMIUM BRAND HOUSE WINE

J. Lohr Riverstone Cuvée, Arroyo Seco Chardonnay, Monterey, California	\$56
J. Lohr, Flume Crossing, Sauvignon Blanc, Monterey County, California.....	\$56
J. Lohr, Seven Oaks Cuvée, Cabernet Sauvignon, Paso Robles, California.....	\$56
J. Lohr, Falcon’s Perc, Pinot Noir, Monterey County, California.....	\$56

SUPER PREMIUM BRAND HOUSE WINE

Chalk Hill Chardonnay, Sonoma, California.....	\$60
Ferron Carano, Sonoma County & North Coast, California.....	\$60
Serial Cabernet Sauvignon, Paso Robles, California.....	\$60
Weather Pinot Noir, Sonoma Coast, California	\$60

SAUVIGNON BLANC

Franciscan Estate, Napa Valley	\$48
Noblio “Icon”, Marlborough, New Zealand.....	\$58
Robert Mondavi Fume Blanc, Napa Valley, California.....	\$65
Domaine Naudet Sancerre, Loire Valley	\$72
Silverado, Napa, California.....	\$75

CHARDONNAY

Daou, Bodyguard, Paso Robles, California	\$65
La Crema, Sonoma, California.....	\$65
Rombauer, Carneros, California.....	\$75
William Fevre, Chablis Champs Royaux, Burgundy	\$79
Jordan, Russian River, Sonoma.....	\$95
Kistler, Sonoma, California.....	\$140

OTHER WHITE WINES AND ROSE

Chateau Traianon, Provence, Rose	\$50
Etude, Pinot Gris, Caneros	\$55
Daou Rose, Paso Robles, California	\$55
Lagolena, Pinot Grigio, Delle, Venezie, Italy.....	\$59



BEVERAGE UNCORKED

MERLOT

Chateau Petit Clos du Roy, Montagne, Saint-Emillion	\$65
Emmolo, Napa Valley, California.....	\$68

CABERNET SAUVIGNON

Brendel Cooper’s Reed, Napa Valley, California.....	\$60
Justin, Paso Robles, California	\$69
Coppola Director’s Cut, Sonoma, California.....	\$75
Austin Hope, Paso Robles, California.....	\$85
Markham, Napa, California	\$115
Stag’s Leap, Artemis, Napa, California.....	\$147

PINOT NOIR

Walt “Blue Jay,” Anderson Valley, California.....	\$59
Hautes-Cotes de Beaune Domaine, Chevron, Burgundy	\$75
Belle Glos, Las Alturas, Russian River, California.....	\$79
Joseph Phelps “Freestone Vineyards,”Sonoma Coast, California....	\$80
DuMOL Wester Reach, California.....	\$114

OTHER RED WINES

Ancient Peaks Zinfandel, Paso Robles, California.....	\$55
Novelty Hill Syrah, Columbia Valley, Washington	\$58
Chateau les Hauts d’Aglan Cahors, France	\$65
Prisoner Red Blend, Napa, California.....	\$95

SWEET/FORTIFIED WINES

Chateau Suduiraut, Sauternes, France.....	\$125
Taylor Fladgate 10 yr. Tawny, Port, Portugal.....	\$135
Sandeman 20 yr. Tawny, Port, Portugal	\$235



SUGGESTED SERVICES

BAKERIES

Rossmoor Pastries
562-498-CAKE
rossmoorpastries.com

Simply Sweet Cakery
714-444-2278
simplysweetcakery.com

Sweet Traders
714-903-6800
sweettraders.com

COORDINATORS

A Signature Wedding
Monique Atwell
323-620-3179
asignaturewedding.com

Blissfully Styled Events
Karen Seiger
714-459-2070
blissfullystyled.com

Brandi Jane Events
Brandi Bradford
714-345-3575
brandijaneevents.com

Chic Productions
Wendy Dahl
714-596-4455
chicproductions.com

HMC Event Solutions
Holly Chavez
909-900-5579
hmceventsolutions.com

Robin Ballard
949-793-3956
robin@robinballardevents.com
robinballardevents.com

True Luxe Events
Michael Kaintz
626-393-2875
trueluxeevents.com

Splendid Events
Jonathan Colliflower
562-408-4643
splendidevents.net

DJ AND ENTERTAINMENT

DJZ Productions
Dzien Nguyen
949-264-3359
djzproductions.com

Essence Entertainment
714-979-8933
essenceentertainment.com

Extreme DJ Service
Eric Morales
949-362-4218
extremedjservice.com

Honored Occasions
Steve Shanahan
714-671-1115
honoredoccasions.com

Invisible Touch
Robert Arthur
1-800-564-3472
invisibletouchevents.com

Second Song
Rob Corral
310-998-7623
second-song.com

Undercover Live
949-612-7836
undercoverlive.com

Visions Entertainment
Jason Jass
714-686-1321
visionsentertainment.com

FLORISTS

2Create Designs
Ali Shah
888-865-4940
2CreateDesigns.com

EBD Floral
Karla Flores
949-574-9060
elegantbydesign.florist

Ethnic Essence
714-996-9000
ethnicessence.com

Flowers by Cina
800-445-4531
flowersbycina.com

HAIR AND MAKE-UP

Design Visage
800-603-1383
designvisage.com

Face it Sugar
Georgia Syrengelas
714-206-2963
info@faceitsugar.com

Flawless Faces
949-742-4211
flawlessfacesinc.com

INVITATIONS

Heidi Davidson Design
Heidi Davidson
714-469-0768
heididavidsondesign.com

Jen Simpson Design
Jen Simpson
949-614-9075
jensimpsondesign.com

MINISTRY/CLERGY

Rev. Clint Hufft
866-359-0966
reverendclint.com

Great Officiants
Alan Katz
562-435-4000
greatofficiants.com

OC Wedding Vows
714-315-9325
ocweddingvows.com

PHOTOGRAPHY

Ashley Paige Photography
Ashley Paige
415-254-9968
ashleypaigephoto.com

Erica Streelman Photographery
562-441-9459
ericastreelman.com

Frank Salas Photography
Frank Salas
949-727-3045
franksalas.com

Jim Kennedy Photography
Jim Kennedy
800-264-4558
jimkennedyphotographers.com

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805-409-9467
katrinajayne.com

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949-287-2153
linandjirsa.com

Palos Studio
Erin Palos
866-828-2871
palosstudio.com

TRANSPORTATION

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866-323-BEST
bestchauffeured.com

VIDEOGRAPHY

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hoofilms.com

Parallel Media Productions
949-515-4854
parallelmediaproductions.com

Pro-Vision Productions
1-877-933-3843
weddingvideopro.com



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