

The logo features the text "Waterfront Weddings" in a dark blue, elegant cursive script. The text is centered and set against a light gray, wavy background that resembles water. The words "Waterfront" and "Weddings" are stacked vertically, with "Waterfront" on top and "Weddings" below it. The overall aesthetic is clean, modern, and romantic.

Waterfront
Weddings



YOUR *Wedding* DAY

A classic beach venue is the dream location. Nothing can compare to our wide pristine beach, iconic pier views and the crashing waves. The Waterfront Beach Resort is your perfect wedding venue to make your wedding day just the way you imagine.

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



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.



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.

YOUR *Perfect* location INCLUDES

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.



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.

YOUR Reception 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

Our couples will receive 15% off services at
Drift Spa for their entire planning season



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.



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.



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 show stopping space.

Accommodates up to 200 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.



**HUNTINGTON
BALLROOM**

With its vaulted ceilings, The Huntington Ballroom is nothing short of lavish and luxurious. It is the perfect setting for your reception.

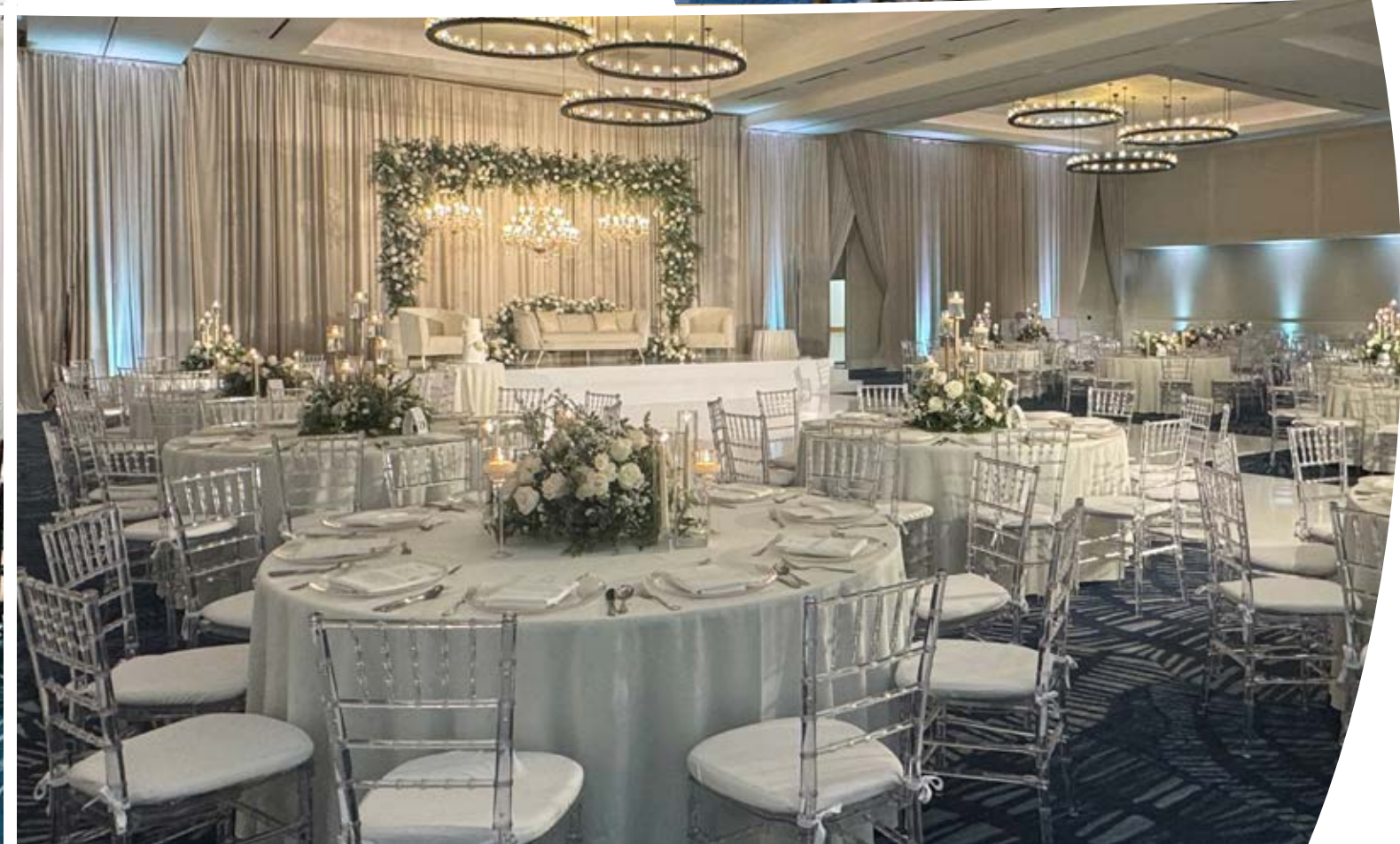
Accommodates up to 400 guests with a dance floor.



**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.



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 Short Ribs,
Chicken, or Fish

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

Champagne Toast with
Sparkling Wine or Sparkling Cider

Custom Wedding Cake

(3) Market Umbrellas and
(3) Heaters included

\$160. per person for dinner
(Children at \$65. per child)

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

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

Champagne Toast with
Sparkling Wine or Sparkling Cider

Custom Wedding Cake

(4) Market Umbrellas and
(4) Heaters included

\$185. per person for dinner
(Children at \$65. per child)

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

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

Champagne Toast with
Sparkling Wine or Sparkling Cider

Tablesides Premium Wine
Service with Dinner

Custom Wedding Cake

(6) Market Umbrellas and
(6) Heaters included

\$220. per person for dinner
(Children at \$65. per child)

(Additional heaters or umbrellas are \$50. each)

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



YOUR

Package

INCLUDES

YOUR

Package MENU

APPETIZERS

HOT SELECTIONS

Tandoori Marinated Chicken Brochette

Grilled Chicken Flauta
Prickly Pear Pico

Sonoran Chicken En Croute

Granola Crusted Brie

Parmesan Breaded Artichoke Hearts

Caramelized Onion Chicken Brochette

Teriyaki Beef Brochette
Light Soy

Pulled Pork Empanada
Fresh Mango

Smoked Chicken Quesadilla

Bacon Wrapped Dates

Jalapeño Bacon Wrapped Scallop

Coconut-Breaded Longostino

Pancetta Wrapped Shrimp

Italian Sausage-Stuffed Mushroom

Southwest Lump Crab Cake
Sweet Chili Dip

Smoked Salmon Potato Pancake
Dill Crème Fraiche

APPETIZERS

CHILLED SELECTIONS

Falafel Spiced Cucumber
Hummus, Nicoise Olive

Chilled Melon Gazpacho
Shooter, Crispy Prosciutto

Bruschetta, Whipped Burrata
Herb Toast Point

Avocado Toast
Everything Seasoning, Crostini

Watermelon Skewer
Feta, Mint, Balsamic Reduction

Smoked Salmon
Herb Cream Cheese Mousse, Rye Crostini

House Made Ricotta
Fresh Berries, Toast Point

Tuna Poke
Scallion, Sesame

Antipasto Skewer
Salumi, Ciliegene, Olive

Prosciutto Wrapped Fig
Balsamic Reduction

Fingerling Potato
Crème Fraiche, Caviar

Beef Carpaccio
Mustard, Arugula, Capers, Baguette

Truffled Salmon Tartare
Chive, Crème Fraiche

Chilled Shrimp Skewer
Tamarind, Citrus Chili Glaze

Seared Ahi
Ponzu, Sesame



SALADS OR SOUPS

Select one choice for all guests

SALADS

Mixed Greens
Shaved Baby Carrots, Shredded Beet,
Aged Balsamic Vinaigrette

Baby Gem Lettuce
Shaved Parmesan, Herb Gremolata,
Lemon Caesar Dressing

Shaved Fennel
Burrata, Honey Roasted Grapes, Frisee,
Red Wine Agrodulce Vinaigrette

Roasted, Fresh Heirloom Tomato
Shaved Shallot, Pine Nuts, Petite Basil,
Pesto Vinaigrette

Chicory Mix
Roasted Butternut Squash, Spiced Pumpkin
Seeds, Popcorn Shoots, Truffle Vinaigrette

Butter Lettuce
Candied Pecans, Champagne Poached
Pears, Crumbled Gorgonzola, Champagne

SOUPS

Wild Forest Mushroom
Porcini Dust

Basil Tomato Bisque
Cheddar Cheese Croutons

Cream of Artichoke Soup
Artichoke Fritter, Crème

Potato Cream
Truffle Essence

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

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
Chianti Butter Sauce

Thyme Roasted Frenched Chicken Breast
Marsala Sauce

LAND

Honey Aleppo Pork Loin
Sweet Glaze

Braised Beef Short Ribs
Red Wine Demi-Glace

Grilled Filet of Beef
Red Wine Demi-Glace

SEA

Crispy Skin Scottish Salmon
Chardonnay Butter Sauce

Pan Seared Grouper
Chianti Pan Jus

Pan-Seared Locally Sourced Sea Bass
Lemon Butter Sauce
(Chilean Sea Bass Available at Market Price)

FARM

Torte of Grilled Portobello Mushrooms
Eggplant, Asparagus, Yellow Peppers,
Cherry Tomatoes, Balsamic Reduction

Pesto Bucatini
Summer Vegetables, Three Cheeses

Grilled Cauliflower Steak
Chimichurri Sauce

Mushroom Risotto
Shitake Mushrooms, Parmesan Cheese, Fine Herbs



ACCOMPANIMENTS

Choice of Two Selections

Lemon Basil Risotto

Four Cheese Risotto

Creamy Polenta

Gratin Potatoes

Chive Truffle Mashed Potatoes

Roasted Garlic Yukon
Gold Potatoes

Mushroom Pomme-Puree

Roasted Colorful Beets
and Pattypan Squash

Sautéed Greens

Grilled Asparagus

Grilled Broccolini

Roasted Baby Carrots

Haricot Verts

Roasted Cauliflower

Dessert DISPLAY

Nitrogen Ice Cream Station* \$40 per person

Choice of Ice Cream Flavors
Strawberry, Chocolate, Vanilla, Raspberry Sorbet
Enhancements: Boozy Beverages Priced on Consumption

Assorted Toppings
Chocolate Fudge, Caramel Sauce, Chopped Peanuts, M&Ms,
Chocolate Chips, Rainbow Sprinkles, Crushed Oreos,
Seasonal Berries, Whipped Cream

Fresh Fruit Crepes* \$32 per person

Choice of Crepe Toppings
Roasted Blueberries, Nutella, Bananas, Whipped Cream

Mini Dessert Display \$90 per dozen

Chef's Selection of mini desserts. (Minimum of two-dozen per selection)

Haute Chocolate Cookie Sandwich* \$25 per person

Fresh made chocolate chip cookies
Dipped to order in silky milk chocolate and your choice of toppings

Assorted Toppings
Sprinkles, Peanuts, Fruity Pebbles, Coconut, Hazelnut Praline

Warm Churro Station* \$35 per person

Cinnamon and Sugar topped with creamy vanilla bean ice cream

Assorted Toppings
Chocolate Sauce, Caramel Sauce, Strawberry Compote, Whipped Cream,
Sprinkles, Chopped Peanuts, Fruity Pebbles

Gourmet Popcorn Station* \$25 per person

House Popped Popcorn, Dark and White Chocolate Drizzle

Assorted Toppings
M&Ms, Cinnamon Sugar, Crushed Reese's Peanut Butter Cups, Sprinkles

*Chef Attendant Required (1 per 99 guests) - \$225 each

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

Asian Dim Sum Station (4 Pieces Per Person)..... \$35 per person

Seafood
Shrimp Shumai, Crab Rangoon
Meat
Barbecue Pork Bun, Pork Pot Sticker, Chicken Egg Roll
Vegetarian
Vegetable Spring Roll

Bamboo Baskets Include
Shoyu, Hoisin Scallion Sauce,
Spicy Dragon Sauce and Chopsticks

Nacho Station..... \$27 per person

Toppings
Marinated Grilled Chicken, Crisp Corn Tortilla Chips, Nacho Cheese
Sauce, Pepper Jack Cheese, Fresh Cilantro, Tomatoes, Jalapeños, Lime
Wedges, Spicy Salsas, Pico de Gallo, Guacamole, Sour Cream

California Flatbread Station..... \$32 per person

Choice of Two
Prosciutto, Fig, Arugula and Balsamic
Four Cheese, Pepperoni and Sausage
Grilled Portobello, Gorgonzola and Red Onion Chutney
Mozzarella, Basil and Tomato

Action Station with Pizza Ovens available upon request for
outdoor events.

* Chef Attendant Required (1 Per 99 Guests) - \$225 Each

Classic LA Street Dog..... \$12 each

Bacon-Wrapped, Grilled Onions, Peppers, Jalapeños,
Mayo, Ketchup, Mustard

Dipping Station..... \$27 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..... \$27 per person

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

Street Style Taco Station..... \$30 per person

Carne Asada
Pollo Asada

Toppings
Onions, Cilantro, Salsa, Limes, Corn Tortillas

LATE
NIGHT

Bites



Drinks AND BAR



FIXED BAR OPTIONS

BEER, WINE AND SODA BAR

First Hour.....	23 per person/per hour
Additional Hours.....	16 per person/per hour

CALL BRANDS

First Hour.....	28 per person/per hour
Additional Hours.....	19 per person/per hour

PREMIUM BRANDS

First Hour.....	32 per person/per hour
Additional Hours.....	21 per person/per hour

SUPER PREMIUM

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

Ask about our Waterfront Signature Drinks.

BRAND BARS

CALL BRAND BARS INCLUDE

HOSTED/CASH

Call Brand Liquor.....	16/17
J. Lohr Collection, California.....	16/17
Gambino Prosecco, Brut.....	16/17
Imported/Craft Beer/Seltzers.....	12/13
Domestic Beer.....	11/12
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

PREMIUM BRAND BARS INCLUDE

HOSTED/CASH

Premium Brand Liquor.....	18/19
J. Lohr Collection, California.....	16/17
Gambino Prosecco, Brut.....	16/17
Imported/Craft Beer/Seltzers.....	12/13
Domestic Beer.....	11/12
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

SUPER PREMIUM BRAND BARS INCLUDE HOSTED/CASH

Super Premium Brand liquor.....	20/21
Chalk Hill Chardonnay, California, Ferrari Carano, Fume Blanc..	17/18
Serial, Cabinet Sauvignon, Weather, Pinot Noir.....	17/18
Louis de Sacy, Original Brut, NV, France.....	20/21
Imported/Craft Beer/Seltzers.....	12/13
Domestic Beer.....	11/12
Soft Drinks.....	7/8
Mineral Water.....	7/8
Fresh Juices.....	7/8

LIQUORS

Bourbon.....	Jim Beam.....
Scotch/Irish.....	Dewars 12/Jameson.....
Vodka.....	Smirnoff.....
Gin.....	Beefeater.....
Tequila.....	Sauza Gold.....
Rum.....	Bacardi Silver.....
Cognac.....	Couvoisier VS.....
Cordials.....	Aperol, Bailey's, Amaretto, Kahlua.....

CALL

Jim Beam.....	Dewars 12/Jameson.....
Smirnoff.....	Beefeater.....
Sauza Gold.....	Bacardi Silver.....
Couvoisier VS.....	Aperol, Bailey's, Amaretto, Kahlua.....

PREMIUM

Jack Daniel's.....	Johnny Walker Black/Jameson.....
Tanqueray.....	Aviation.....
Milagro.....	Bacardi Silver.....
Hennessy VS.....	Aperol, Bailey's, Amaretto, Kahlua.....

SUPER PREMIUM

Maker's Mark/Whistle Pig, Rye, 6yr	McCallen 12yr/Jameson
Grey Goose	Bombay Sapphire
Casamigos	Bacardi Silver
Couvoisier VSOP	Aperol, Bailey's, Amaretto, Kahlua

WINES

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
Local Craft.....	Rotating Selection of Craft Beers
Seltzer.....	Highnoon
Non Alcoholic.....	Corona Non-Alcoholic

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

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.



Celebrate

Celebrate your wedding with family and friends at The Waterfront Beach Resort, a Hilton Hotel. We look forward to working together to make your special day just as you imagine.





The Waterfront Beach Resort
a Hilton Hotel

**21100 PACIFIC COAST HIGHWAY
HUNTINGTON BEACH, CA 92648**

714.845.8000 • WATERFRONTRESORT.COM