



## **Hilton Waterfront Beach Resort**

### **Wedding Dinner Packages 2009**

*Please select three courses from the selections below. Pricing is based on entrée selection.*

*All Dinners Include:*

*Fresh Baked Bread and Butter, Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas*

#### **Dinner Soups**

*Roma Tomato Soup  
Garlic Croutons*

*Forest Mushroom Soup  
Tarragon*

*Potato Leek Soup  
Chives*

#### **Dinner Salads**

*Butter Lettuce Salad  
Ricotta Cheese, Crispy Shallots,  
Apple Cider Vinaigrette*

*Warm Goat Cheese  
Frissee, Tomatoes, Smoked Bacon,  
Hazelnut Dressing*

*Traditional Caesar Salad  
Garlic Croutons and Shaved Parmesan*

*Mediterranean Salad  
California Field Greens, Kalamata Olives,  
Tomatoes, Cucumbers, Feta Cheese  
Herb Dressing*

*Baby Spinach Salad  
Roasted Yukon Gold Potatoes, Red Onions,  
Warm Bacon Dressing*

*Caprese Salad  
Buffalo Mozzarella and Tomato  
Balsamic Drizzle*

*Farm Field Greens  
Pear Tomatoes, Crumbled Goat Cheese,  
Balsamic Vinaigrette*



**Sorbet Intermezzo Course**

*Served in Martini Glass with Mint Leaf Garnish*

*Lemon Sorbet*

*Champagne Sorbet*

**Dinner Desserts**

*Classic Crème Brulee*

*Pistachio Biscotti*

*Dark Chocolate Mousse Cake*

*Espresso Sauce*

*New York Cheesecake*

*Blueberry Compote*

*Tirami Su'*

*Lemon Tart*

*Whipped Cream and Raspberry Sauce*

*Sorbet Trio Martini*

*With Mint Garnish*



### Dinner Main Courses

#### *Grilled Filet of Salmon*

*Jasmine Fried Rice, Young Carrots,  
Ginger Butter  
\$73.00 per person*

#### *Grilled Swordfish*

*Vegetable and Bell Pepper "Putanesca"  
Buttermilk Whipped Potatoes  
\$73.00 per person*

#### *Herb Seared Halibut*

*Asparagus, Red Potatoes, Sweet Corn Broth  
\$73.00 per person*

#### *Pan Seared Chicken Breast*

*Provençal Vegetables, Basil Whipped Potatoes,  
Tomato Broth  
\$68.75 per person*

#### *Sauteed Mahi Mahi*

*Basmati Rice, Asparagus,  
Mango Relish  
\$73.00 per person*

#### *Sage Grilled Chicken Breast*

*Kalamata Olives, Artichokes, Roasted Tomato,  
Yukon Gold Potatoes  
\$68.75 per person*

#### *Pepper Seared Beef Filet*

*Wild Mushroom Risotto, Asparagus  
And Roasted Carrots  
\$75.75 per person*

#### *Roasted Prime Rib*

*Twice Baked Potatoes, Broccolini and Roasted  
Roma Tomato, Red Wine Sauce  
\$75.75 per person*

#### *New York Steak*

*Smashed Yukon Gold Potatoes, Asparagus  
and Roasted Carrots  
\$75.75 per person*



**Duet Entrees**

*Select two of the Following Entrées for \$83.50 per person  
(Excluding Lobster Tail at Market Price)*

*Beef Filet Medallion*

*Roasted Beef Sirloin*

*Pan Seared Chicken Breast*

*Atlantic Salmon Filet*

*Grilled Swordfish*

*Garlic Marinated Shrimp*

*Lobster Tail*

*Market Price*

*Served with Your Choice of Two of the Following Accompaniments:*

*Haricot Verte*

*Broccolini with Balsamic Glazed Tomato*

*Jumbo Asparagus with Roasted Red Pepper*

*Roasted Red or Yukon Gold Potatoes*

*Twice Baked Potatoes*

*Garlic or Basil Mashed Potatoes*

*Wild Mushroom Risotto with Asparagus and Roasted Carrots*

*Jasmine Fried Rice*

*\*All Prices Subject to 21% Service Charge and 7.75% Sales Tax*



### *Distinguished Courses*

*Enhance your menu by replacing one of the courses above with one the premium courses below. Simply add the cost of each item onto the entrée price.*

*Shrimp Cocktail  
Tropical "Slaw" and Mango Cocktail Sauce  
\$11.50 per person*

*Dungeness Crab Cake  
Sweet Corn, Leeks and Lobster Sauce  
\$11.50 per person*

*Lobster Bisque  
En Croute  
\$11.50 per person*



## Dinner Buffets

(50 Guest Minimum)

*All Dinner Buffets Include Fresh Baked Bread and Butter, Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas*

*Two Entrees: \$78.75*

*Three Entrees: \$85.00*

*Four Entrees: \$89.25*

*Prices are per person and include the following*

### Salads

*(Choice of Three)*

*California Mixed Greens  
Seasonal Vegetable Garnishes  
Buttermilk Tarragon and Balsamic Dressings*

*Traditional Caesar Salad  
Shaved Parmesan and Garlic Croutons*

*Mediterranean Salad  
California Field Greens, Kalamata Olives, Tomato,  
Cucumber and Feta Cheese, Herb Dressing*

*Tuscan Bread Salad  
Cucumbers, Tomatoes, Grain Mustard Dressing*

*Seasonal Fruit Salad*

*Chinese Chicken Salad  
Shiitake Mushrooms, Bean Sprouts, Snap Peas and Sesame Dressing*

*Penne Pasta Salad  
Grilled Vegetables, Basil and Balsamic Vinaigrette*

*Tossed Cobb Salad  
Buttermilk Dressing*

*Baby Spinach Salad  
Shaved Red Onion, Chopped Egg and Warm Bacon Dressing*

*Charred Corn and Black Bean Salad  
Bell Peppers and Cilantro*

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*Sliced Roasted Sirloin  
Cabernet Sauce*

*Baron of Beef  
(Minimum 100 People)  
\$125.00 Carver Fee Applies  
Silver Dollar Rolls and Creamy Horseradish*

*Roast Turkey  
Natural Pan Gravy and Cranberry Relish*

*Spiral Ham  
Honey Glaze*

*Pan Seared Chicken Breast  
Spinach, Corn, Leeks, Tomato and Apple Wood Smoked Bacon Ragout*

*Chicken Picatta  
Grilled Breast of Chicken  
Lemon Caper Butter Sauce*

*Herb Seared Halibut  
Orzo Pasta, Asparagus and Lemon Butter*

*Herbed Salmon  
Champagne Dill Butter*

*Grilled Swordfish  
Tomatillo Creole Sauce*

*Maple Glazed Pork Loin  
Caramelized Onions and Red Wine Sauce*



**Desserts**  
(Choice of 2)

*Seasonal Fruit Tart*

*New York Cheesecake*  
*Blueberry Compote*

*Chocolate Macadamia Tart*

*Carrot Cake*  
*Cream Cheese Frosting*

*Dark Chocolate Cake Mouse*  
*Espresso Sauce*

*Lemon Tart*  
*Whipped Cream and Raspberry Sauce*

*Shades Chocolate Truffle Cake*



**Cold Hors D'oeuvres**  
(Minimum 25 pieces per item)

<i>Assorted Sushi</i> \$5.75 each	<i>Pistachio Chicken Pinwheels</i> <i>Over a Boursin Cheese Canapé</i> \$4.75 each
<i>Smoked Salmon Roulade</i> <i>On Brown Bread</i> \$4.75 each	<i>Shrimp Canapes</i> <i>With Boursin Cheese</i> \$4.75 each
<i>Belgian Endive</i> <i>With Shrimp Salad</i> \$4.75 each	<i>Lox Canapes</i> <i>Smoked Salmon with Red Onion and Cilantro</i> \$4.75 each
<i>Iced Jumbo Shrimp</i> <i>Cocktail Sauce and Lemon</i> \$5.75 each	<i>Assorted Finger Sandwiches</i> \$4.75 each
<i>Cracked Crab Claws</i> <i>Cocktail Sauce and Lemon</i> \$5.75 each	<i>Red Flame Grapes</i> <i>Wrapped in Goat Cheese</i> <i>Rolled in Toasted Pecans</i> \$4.75 each
<i>Cucumber Rondelles</i> <i>With Salmon Mousse</i> \$4.75 each	<i>Prosciutto Wrapped Melon Balls</i> \$4.75 each
<i>Artichoke Heart</i> <i>With Bay Scallop Ceviche</i> \$4.75 each	<i>Seared Ahi Tuna</i> <i>On a Crispy Won Ton</i> \$5.75 each
<i>Asparagus and Beef Roulades</i> \$4.75 each	<i>Eggplant Caviar</i> <i>Crustini with Goat Cheese</i> <i>and Oven Dried Tomato</i> \$5.00 each
<i>Stuffed Pea Pods</i> <i>With Boursin Cheese</i> \$4.75 each	<i>Lobster Medallions</i> <i>On Sesame Wonton with Mango Salsa</i> \$5.75 each

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**Hot Hors D'oeuvres**  
(Minimum 25 pieces per item)

*Breaded Raviolis*  
*Pasta Filled with Ricotta and Romano Cheese*  
\$4.75 each

*Mini Crab Cake*  
*Bell Pepper Aioli*  
\$6.75 each

*Chicago Pizza Bites*  
*Italian Sausage, Pepperoni, Green Peppers,*  
*Onion and Mushrooms*  
\$4.75 each

*Southwestern Bullet*  
*Cream Cheese Pastry with Monterey Jack*  
*and Chili Peppers*  
\$4.75 each

*Curry Chicken Satay*  
*With Spicy Peanut Sauce*  
\$5.75 each

*Coconut Shrimp*  
*With Hawaiian BBQ Sauce*  
\$5.75 each

*Parmesan Artichoke Hearts*  
*With Goat and Parmesan Cheeses*  
\$4.75 each

*Baked Stuffed Jumbo Mushrooms*  
*With Crabmeat*  
\$4.75 each

*or with Spinach and Feta*  
\$4.75 each

*Spring Rolls*  
*Sweet and Sour Sauce and Hot Mustard Sauce*  
\$4.75 each

*Mini Spinach Quiche*  
*With Swiss and Cream Cheese*  
\$4.75 each

*Chicken and Mushroom in Phyllo*  
*With a Sherry Caramelized Onion Dip*  
\$4.75 each

*Spinach and Feta Phyllo Purses*  
\$4.75 each

*Goat Cheese Quiche*  
*With Chicken and Sundried Tomatoes*  
\$4.75 each

*Cream Cheese Won Tons*  
*Papaya Dipping Sauce*  
\$4.75 each

*Herb Crusted Baby Lamb Chops*  
\$6.75 each



## Display Pieces

### *Crudite*

*(Serves 50 People)*

*Fresh Garden Vegetables of Broccoli,  
Cauliflower, Tear Drop Tomatoes, Mushrooms,  
Jicama, Peppers, Carrots and Celery  
Served with our House Dipping Sauce  
\$390.00 per display*

### *Fresh Fruit Cascade*

*(Serves 50 People)*

*Flower Carved Watermelon Flowing with Fresh  
Seasonal Berries and Fruit Brochettes Served  
with Yogurt Poppy Seed Dressing  
and Banana Nut Bread  
\$455.00 per display*

### *Domestic and Imported Cheese Display*

*(Serves 50 People)*

*Assorted Crackers  
\$455.00 per display*

### *Brie*

*(Serves 50 People)*

*Pecan and Caramel Glaze  
Served with Cracker Basket  
\$335.00 per display*

### *Baked Brie En Crouste*

*(Serves 50 People)*

*Served with Cracker Basket  
\$300.00 per display*

### *Baked Brie En Brioche*

*(Serves 50 People)*

*Stuffed with Sun Dried Tomatoes, Pine Nuts  
and Pesto. Served with Cracker Basket  
\$335.00 per display*

### *Sliced Fresh Fruit Display*

*(Serves 50 People)*

*Assorted Melons, Seasonal Berries with  
Banana Nut Bread and Cream Cheese  
\$360.00 per display*

### *Smoked Salmon Side*

*(Serves 30 People)*

*Brown Bread, Mini Bagels, Cream Cheese, Red  
Onion and Capers  
\$300.00 per display*

### *Antipasto Platter*

*(Serves 50 People)*

*Assorted Imported Meats and Cheeses,  
Marinated Mushrooms, Artichoke Salad,  
White Bean Salad, Kalamata Olives,  
Served with Bread Sticks  
\$520.00 per display*

### *Artisan Breads and Spreads*

*Plain and Roasted Red Pepper Hummus,  
Olive Tapenade, Pita and Rustic Breads  
\$300.00 per display*

### *New England Seaside*

*Iced Shrimp, Oysters and King Crab Legs*

*Limit 6 pieces per person*

*(Serves 50 People)*

*\$680.00 per display*



## **Beverage Selections**

The Hilton Waterfront Beach Resort  
Is Proud To Serve  
Tunnel of Elms by Beringer  
As It's Banquet Tableside Wine  
\$31.00 per Bottle  
Domaine Ste Michelle House Champagne  
\$32.00 per bottle

Please Refer to Our Private Wine List  
For Other Suggestions

### **Hosted Bar on Consumption**

Call Brands \$8.25++  
Premium Brands \$9.25++  
Cordials and Cognacs\* \$10.50+  
Wine and Champagne By The Glass \$7.50++  
Domestic Beer \$6.00++  
Imported Beer \$7.00++  
Soft Drinks \$3.00++  
Mineral Water \$4.00++  
Non-Alcoholic \$4.00++

### **Cash Bar Prices**

*\*Price Includes Tax*

Call Brands \$8.50  
Premium Brands \$9.50  
Cordials and Cognacs \$11.00  
Wine and Champagne by The Glass \$8.00  
Domestic Beer \$6.25  
Imported Beer \$7.25  
Soft Drinks \$3.25  
Mineral Water \$4.00  
Non-Alcoholic \$4.00

### **Bartender Fee \$100.00 per Bartender**

#### **Fixed Bar Options**

##### **Call Brands**

(Unlimited Consumption Pouring)

One Hour \$19.75++ per person  
Two Hours \$28.25++ per person  
Three Hours \$34.25++ per person  
Four Hours \$38.50++ per person  
Five Hours \$40.75 ++ per person

##### **Premium Brands**

(Unlimited Consumption Pouring)

One Hour \$23.00++ per person  
Two Hours \$31.75++ per person  
Three Hours \$37.25++ per person  
Four Hours \$41.50 ++ per person  
Five Hours \$45.50 ++ per person

##### **Beer, Wine and Soda Bar**

(Unlimited Consumption Pouring)

One Hour \$14.75++ per person  
Two Hours \$19.95++ per person  
Three Hours \$24.95++ per person  
Four Hours \$28.95 ++ per person  
Five Hours \$32.25 ++ per person

*\*Due to a wide variety of cordials and cognacs, prices vary depending on selected brand.*

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### **Martini Bar**

*This Signature Bar will enhance your event with Specialty Liquors and Garnishes. The Waterfront Martini Bar is available at \$12.50 per drink. Additional Bartender Required for this Service.*

*Waterfront "OC"jito*

*"OC's" own Mojito*

*Bacardi "O" Rum, Fresh Mint, Orange Juice, White Cranberry Juice, Orange Slice  
Topped with a Splash of Grand Marnier*

*Lemon Drop*

*SKYY Vodka "Citrus" Vodka, Cointreau and Fresh Lemon Juice*

*Cosmopolitan*

*SKYY Vodka, Cointreau, Cranberry and Fresh Lime Juice*

*Apple Martini*

*SKYY Vodka, Apple Schnapps and a Splash of Sprite*

### *Vodka Selections*

*Absolut*

*Ketel One "Citron"*

*Absolut "Mandarin:"*

*SKYY*

*Absolut "Citron"*

*SKYY "Citrus"*

*Grey Goose*

*Stolichnaya*

*Ketel One*

*Stolichnaya "Raspberry"*

*Stolichnaya "Vanilla"*

### *Gin Selections*

*Bombay*

*Tanqueray*

*Bombay Sapphire*

*Tanqueray 10*

*Boodles*

*Beefeater*

***\*Warning: Drinking Distilled Spirits, Wine, Beer, Wine Coolers and other Alcoholic Beverages during pregnancy can cause birth defects.***

*The Hilton Waterfront Beach Resort Advocates No Drinking and Driving  
"Be Our Guest Tonight"*

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## BANQUET WINE LIST

### Premium House Wine

	<u>Bottle</u>
<i>Tunnel of Elms Chardonnay (Napa)</i>	\$31.00
<i>Tunnel of Elms Cabernet Sauvignon (Napa)</i>	\$31.00
<i>Tunnel of Elms Merlot (Napa)</i>	\$31.00
<i>Tunnel of Elms White Zinfandel (Napa)</i>	\$31.00

### Champagne/Sparkling Wine

<i>Domaine Ste. Michelle, Brut (Columbia Valley)</i>	\$32.00
<i>Domaine Chandon, Brut (Napa)</i>	\$34.00
<i>Wilson Creek Almond Champagne (Temecula)</i>	\$34.00
<i>Moet &amp; Chandon "White Star" (France)</i>	\$59.00
<i>Perrier – Jouet "Flower Bottle" (France)</i>	\$165.00
<i>Dom Perignon (France)</i>	\$175.00

### Chardonnay

<i>William Hill (Napa Valley)</i>	\$34.00
<i>Sonoma Cutrer (Russian River Valley)</i>	\$34.00
<i>La Crema (Sonoma)</i>	\$38.00
<i>Hamilton Oaks (Orange County)</i>	\$40.00
<i>Byron (Santa Barbara)</i>	\$44.00
<i>Jordan (Sonoma)</i>	\$44.00
<i>Cakebread Cellars (Napa)</i>	\$62.00
<i>Far Niente (Napa Valley)</i>	\$72.00

### Sauvignon Blanc

<i>Honig Vineyards (Napa)</i>	\$31.00
<i>White Haven (New Zealand)</i>	\$31.00
<i>Geysers Peak (California)</i>	\$34.00

### Other White Wines

<i>Mirrassou Riesling (Monterey County)</i>	\$31.00
<i>Beringer White Zinfandel (Napa)</i>	\$31.00
<i>Zenato Pinot Grigio (Venezie Italy)</i>	\$32.00
<i>Caymus Conundrum (Rutherford)</i>	\$44.00

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### Cabernet Sauvignon

<i>Rodney Strong (Sonoma)</i>	\$34.00
<i>Twenty Bench (Napa)</i>	\$35.00
<i>Beringer "Knight's Valley" (Sonoma)</i>	\$44.00
<i>Hamilton Oaks (Orange County)</i>	\$49.00
<i>Jordan (Sonoma)</i>	\$68.00
<i>Caymus (Napa)</i>	\$106.00

### Merlot

<i>Rutherford Hill (Napa)</i>	\$35.00
<i>Wild Horse (Paso Robles)</i>	\$38.00
<i>Hamilton Oaks (Orange County)</i>	\$39.00
<i>Clos du Bois "Reserve" (Alexander Valley)</i>	\$44.00
<i>Ferrari - Carano (Sonoma)</i>	\$49.00
<i>Rombauer (Napa)</i>	\$55.00
<i>Beringer "Howell Mountain" (Napa)</i>	\$134.00

### Red Meritage Wines

<i>Beringer "Alluvium" (Napa)</i>	\$51.00
<i>Clos du Bois "Marlstone" (Alexander Valley)</i>	\$59.00
<i>Opus One (Napa)</i>	\$215.00

### Other Red Wines

<i>Ravenswood "Old Vine" Zinfandel (Napa)</i>	\$33.00
<i>Byron Pinot Noir (Napa)</i>	\$37.00
<i>Hamilton Oaks Red Zinfandel (Orange County)</i>	\$42.00
<i>Hitching Post Pinot Noir (Napa)</i>	\$54.00

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