

With our Compliments. . .

- Ocean View room for bride and groom the night of the wedding
- Breakfast in bed for the bride and groom the next morning
- Discounted group sleeping room rates
- Receive a suite for \$100.00 on your one year anniversary (based on availability)

Reception to Include:

- Choice of floor length linen
- Lunch tables and banquet chairs
- Gift table, place card table, guest book table
- China, glass and silver
- Award winning banquet service
- Votive candles to enhance your centerpieces
- A la Carte menus to create personalized wedding packages
- Dance floor and staging

Wedding Ceremony

Included in your ceremony fee is the following:

Rehearsal

White Garden Chairs

Two Changing Rooms

Sound System and Microphone for Officiant

A Professional Wedding Director for the month of your Wedding



\$3,500.00

Duties of Director include: coordinating rehearsal, confirming vendors, creating checklists and master timeline, assisting with vendor needs, assist with program distribution and guest book, coordinate bridal party processional and recessional, transport ceremony items to reception or guestroom, placement of favors, place cards and other items, work with Emcee to coordinate grand entrance, toasts, cake cutting, first dances, and bouquet and garter toss. They will also assist bell staff in moving gifts to guestroom and moving bags from changing room to guestroom.

From the first glance of the glistening Pacific waves to the brilliant amber hues that fill the sky as the sun sets, the *Pacific Ballroom* is the ideal setting for your dream beach wedding. This ballroom features floor to ceiling windows, an attaching terrace and a magnificent view. One hundred and fifty to two hundred of your closest friends and family will enjoy celebrating your big day as they dance the night away!



This romantic ballroom is so perfectly named *Cielo Mare* or “Heavenly Sea” for the whimsical evening that your guests will experience. It’s arched window panes allow for breathtaking ocean views while the warm glow from the sconces create an intimate environment for seventy five to one hundred fifty of your closest friends and family!



Lavish. Majestic. Luxurious. These are just a couple words that illustrate our *Grand Ballroom*. The inviting furniture that adorns the foyer is the perfect setting for your cocktail reception. The vaulted ceilings and classic framed mirrors will leave a lasting impression for two hundred to four hundred of your closest friends and family!



2100 Pacific Coast Highway
Huntington Beach CA 92648
Tel: 714.845.8000 Fax: 714.845.8424
www.waterfrontresort.com

Cocktail Reception

Please select from the following butler passed and displayed hors d'oeuvres for the first hour of your wedding. The average selection for butler passed hors d'oeuvres is three to five pieces per person and for the displayed pieces; the average selection is one display per fifty guests

Cold Hors D'Oeuvres

Grilled Portobello

Basil Pesto on Crouton
\$5.00 per piece

Beef and Asparagus Roulades

\$5.00 per piece

Prosciutto Wrapped Melon

\$5.00 per piece

Red Flame Grapes

Wrapped in Goat and Cream Cheese Rolled in Toasted Pecans
\$5.00 per piece

Ahi Poke

With Sesame and Scallions
\$5.75 per piece

Caprese Skewer

Buffalo Mozzarella, Bell Peppers, Green Onions, Kalamata Olives, Basil
\$5.00 per piece

Antipasto Skewer

Buffalo Mozzarella, Cured Meats, Scallions and Kalamata Olives
\$5.25 per piece

Spicy Crab Salad

In a Tortilla Cup
\$5.50 per piece

Apple Walnut Salad

With Roquefort on Endive
\$5.00 per piece

Lobster, Avocado and Mango Salad

On a Spoon
\$5.75 per piece

Ginger Shrimp

With Lemon and Fennel in Won Ton Cup
\$5.75 per piece

Prosciutto Wrapped Grissini

\$5.00 per piece

Baba Ganoush Crouton

\$5.00 per piece

Smoked Salmon Tartar

In a Cucumber Cup
\$5.50 per piece

Spiced Deviled Eggs

Smoked Paprika and Bacon Crumbles
\$5.00 per piece

Hot Hors D'Oeuvres

Curry Chicken Satay

With Spicy Peanut Sauce
\$5.50 per piece

Coconut Shrimp

With Spicy Mango Sauce
\$5.75 per piece

Herb Crusted Lamb Chops

\$6.75 per piece

Crab Cake

With Bell Pepper Aioli
\$6.25 per piece

Barbecue Shrimp Skewer

With Ranch Dipping Sauce
\$6.00 per piece

Spicy Lamb Skewers

With Cilantro Yogurt
\$5.75 per piece

Mini Grilled Cheese Sandwiches

Tillamook Cheddar and Tomato Soup
Dipping Sauce
\$5.00 per piece

Mini Yukon Gold Potatoes

Caviar, Crème Fraiche and Chives
\$6.25 per piece

Forest Mushroom and Chicken Ragout

On Garlic Ciabatta
\$5.00 per piece

Parmesan Stuffed Manila Clam

\$5.50 per piece

Teriyaki Beef Skewers

With Scallions
\$5.25 per piece

Spinach and Feta Phyllo Purses

\$4.75 per piece

Quesadilla Pinwheels

Goat Cheese and Bell Peppers
\$5.00 per piece

Butternut Squash Soup Shooter

\$5.00 per piece

Roasted Vegetable Empanada

\$5.00 per piece

Spicy Beef

On Roquefort Cookie with Bell Pepper
Aioli
\$5.25 per piece

Display Pieces

Crudité

Fresh Garden Vegetables of Broccoli, Cauliflower, Tear Drop Tomatoes, Mushrooms, Jicama, Peppers, Carrots, and Celery Served with Our Own House Dipping Sauce

(Serves 50 People)
\$390.00 per display

Fresh Fruit Cascade

Flower Carved Watermelon Flowing with Fresh Seasonal Berries and Fruit Brochettes Served with Banana Nut Bread and Yogurt Poppy Seed Dressing

(Serves 50 People)
\$455.00 per display

Sliced Fresh Fruit Display

Assorted Melons, Seasonal Berries with Banana Nut Bread and Cream Cheese

(Serves 50 People)
\$360.00 per display

Artisan Cheese Selection

Selection of Artisan Cheeses
Served with Lavash and Baguettes
Thyme Honey, Dried Fruits and Pistachios

(Serves 50 People)
\$420.00 per display

Brie

Pecan and Caramel Glaze Served with Cracker Basket

(Serves 50 People)
\$335.00 per display

Stuffed Baked Brie En Croute

Stuffed with Sun Dried Tomatoes, Pine Nuts and Pesto. Served with Cracker Basket

(Serves 50 People)
\$335.00 per display

Smoked Salmon Side

Brown Bread, Mini Bagels, Cream Cheese, Red Onion and Capers

(Serves 30 People)
\$300.00 per display

Antipasto Platter

Assorted Imported Meats and Cheeses, Marinated Mushrooms, Artichoke Salad, White Bean Salad and Kalamata Olives, Served with Bread Sticks

(Serves 50 People)
\$520.00 per display

Artisan Breads and Spreads

Plain and Roasted Red Pepper Hummus, Olive Tapenade, Pita and Rustic Breads

(Serves 50 People)
\$300.00 per display

Oven Roasted Vegetable Display

Zucchini, Eggplant, Asparagus, Young Carrots, Tomatoes and Balsamic Glazed Onions

(Serves 50 People)
\$375.00 per display

New England Seaside

Iced Shrimp, Oysters and King Crab Legs.
Limit 6 pieces per person

(Serves 50 People)
\$675.00 per display

Sevruga Caviar

Based on Availability
\$40.00 per ounce

Custom Ice Sculpture

\$450.00 per display

Warm Parmesan Artichoke Fondue

With Diced Garlic Ciabatta and Pico de Gallo with Fresh Mango Dip
Fresh Tortilla Chips and Tex Mex Vegetable Strips

(Serves 50 People)
\$300.00 per display

Beverage Selections

Below are the beverage selections for your in-ballroom bar

Please Refer to Our Private Wine List for Other Suggestions

Call Brands Bars to Include :	Hosted/Cash	Premium Brand Bars to Include:	Hosted/Cash
* Cash Bar Price Includes Tax		* Cash Bar Price Includes Tax	
House Brand Liquor	\$ 8.00 / \$9.00	Premium Brand Liquor	\$10.00 / \$11.00
Century Cellars by BV Wine	\$ 8.00 / \$9.00	Sterling Vineyards	\$10.00 / \$11.00
Domaine Ste. Michelle Champagne	\$ 8.00 / \$9.00	Domaine Chandon	\$10.00 / \$11.00
Domestic Beer	\$ 6.00 / \$7.00	Domestic Beer	\$ 6.00 / \$7.00
Imported Beer	\$ 7.00 / \$8.00	Imported Beer	\$ 7.00 / \$8.00
Soft Drinks	\$ 4.00 / \$5.00	Soft Drinks	\$ 4.00 / \$5.00
Mineral Water	\$ 4.00 / \$5.00	Mineral Water	\$ 4.00 / \$5.00
Non-Alcoholic	\$ 4.00 / \$5.00	Non-Alcoholic	\$ 4.00 / \$5.00
<i>Bartender Fee \$100.00 per Bartender</i>			

Fixed Bar Options

Unlimited consumption packages which are based on a per guest, per hour charge

Call Brands (Unlimited Consumption Pouring)		Premium Brands (Unlimited Consumption Pouring)	
One Hour	\$21.00 per person	One Hour	\$25.00 per person
Two Hours	\$29.00 per person	Two Hours	\$33.00 per person
Three Hours	\$35.00 per person	Three Hours	\$39.00 per person
Four Hours	\$40.00 per person	Four Hours	\$43.00 per person
Five Hours	\$42.00 per person	Five Hours	\$46.00 per person

Call Brands Beer, Wine, and Soda Bar (Unlimited Consumption Pouring)		Premium Brands Beer, Wine, and Soda Bar (Unlimited Consumption Pouring)	
One Hour	\$16.00 per person	One Hour	\$18.00 per person
Two Hours	\$21.00 per person	Two Hours	\$23.00 per person
Three Hours	\$26.00 per person	Three Hours	\$28.00 per person
Four Hours	\$30.00 per person	Four Hours	\$32.00 per person
Five Hours	\$33.00 per person	Five Hours	\$35.00 per person

Signature Drinks

Blue Swoon (Aqua Blue)	Crémant Sparkler (Champagne)	Mango Blossom (Yellow Orange)
Blue Curacao Liqueur	Champagne	Vodka
Apple Juice	Elderflower Liqueur	Mango Nectar
Champagne or Prosecco	Club Soda	Elderflower Liqueur
Lime Juice		Lemon Juice
Red Faerie (Red)	Bridal Blush (Pink)	Double Espresso-tini (Chocolate Brown)
Pinot Noir	Vodka	Double Espresso Vodka
Sugar	Triple Sec	Bailey's Liqueur
Apple Juice	Pink Lemonade	Half and Half
Lemon Juice	Grenadine	
Grapefruit Juice		

*** 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

Lunch 2011

The plated lunch will include two courses and the pricing is based on the entree selection. If you would like to offer a pre-selected choice of entree to your guests, the highest priced entree would be charged for all meals. Place cards will also be required to designate menu selections.

The buffet lunch will include your choice of themed buffet options. The pricing will be based on the theme of your choosing.

All lunches will include fresh baked bread and butter, fresh brewed coffee, decaffeinated coffee and hot tea selections.



Wedding Lunch Packages 2011

Lunch Soups

Minestrone Soup

Tuscan White Bean & Basil

Forest Mushroom Soup

en Croute

Creamless Roma Tomato

and Cippolini Onion Soup

Rock Shrimp Bisque

add \$5.00 per person

Lunch Salads

Butter Lettuce Salad

Ricotta Cheese, Crispy Shallots, Apple Cider Vinaigrette

Hearts of Romaine Salad

Traditional Caesar Dressing

Baby Spinach Salad

Roasted Yukon Gold Potatoes, Applewood Smoked Bacon and Sherry Vinaigrette

Farm Field Greens

Pear Tomatoes, Crumbled Goat Cheese, Balsamic Vinaigrette

Wedge Salad

Spicy Toasted Almonds, Pear Tomatoes and Maytag Bleu Cheese Dressing

Shades House Salad

Roasted Roma Tomatoes, Shaved Red Onions and Sherry Vinaigrette

Appetizers

Substitute for first course

Shades Signature Crab Cakes add \$7.50 ea

Jumbo Shrimp Cocktail add \$7.50 ea

Truffle Risotto

with Rock Shrimp and Pecorino Romano Cheese add \$7.50 ea

Lunch Desserts

Tuxedo Chocolate Strawberries

Bride & Groom

Sorbet Trio

Mango/Raspberry/Lemon Sorbet

Vanilla Bean Ice Cream

Wedding Cake \$7.00/person

or **Cupcake Tower** \$7.00/person

Custom design your wedding cake through one of our preferred Bakeries

TomGirl Baking Company,
Colette's Cake Goddess,
Rossmoor and Simply Sweet
Cakery

Cake cutting fee when outside vendor is used is \$4.00/person

Lunch Selections

Main Courses

Slow Roasted Prime Rib

Au Jus, Creamed Horseradish, Twice Baked Potato and Broccoli
\$44.00 per person

New York Steak

Wilted Spinach, Roasted Potatoes and Cabernet Shallot Sauce
\$45.00 per person

Filet of Beef

Wild Mushroom Risotto, Asparagus and Roasted Carrots
\$46.00 per person

Herb Seared Halibut (seasonal)

Asparagus, Red Potatoes and Sweet Corn Broth
\$42.00 per person

Potato Crusted Salmon

Young Spinach, Chive Crème Fraiche
\$42.00 per person

Grilled Swordfish

Lemon Risotto and Broccoli
\$43.00 per person

Lemon & Thyme Chicken Breast

Gratin Potatoes, Green Beans and Shallots
\$38.00 per person

Herb Roasted Chicken

With Natural Pan Gravy. Roasted Red Potatoes, Grilled Asparagus
and Roasted Carrots
\$38.00 per person

Stuffed Breast of Chicken

Cappicola and Gruyere Cheese, Mashed Potatoes and Asparagus
\$40.00 per person

Duet Entrée

Select Any Two Entrees
\$54.00 per person

Add Garlic Marinated Shrimp or Lobster Tail to any Entrée
\$56.00 per person

Luncheon Buffets

Vineyard

*Hearts of Romaine with Toasted Almonds, Pear Tomatoes,
Maytag Bleu Cheese Dressing*

Asparagus Mimosa

Beet Salad with Frissee and Goat Cheese

Grilled Atlantic Salmon

Pan Seared Chicken Breast, Spinach, Tomato and Leek Ragout

Basil Roasted Sirloin, Yukon Gold Potatoes

Seasonal Vegetables with Shallot Butter

New York Cheesecake, Blueberry Compote

\$52.00 per guest

California Lifestyle

*Shades House Salad, Roasted Roma Tomatoes, Shaved Red Onion, Sherry Vinaigrette
Tomato, Red Onion and Orange Salad, Cracked Black Pepper Dressing*

Grilled Swordfish, Saffron Risotto, Broccolini

Pan Seared Chicken Breast, Forest Mushrooms

Herb Roasted Potatoes

Assorted Fruit Tarts

\$44.00 per guest

Fiesta Buffet

Tortilla Soup

Charred Corn and Black Bean Salad with Cilantro Dressing

Mexican Cobb Salad, Chorizo and Crunchy Tortilla Strips

Tri Tip Beef Fajitas with Warm Tortillas, Salsa, Guacamole and Sour Cream

Chicken Quesadillas with Crumbled Goat Cheese

Cheese Enchiladas, Spanish Rice

Traditional Flan, Cinnamon Rice Pudding

\$45.00 per guest

Tuscan

Tossed Caesar Salad with Garlic Ciabatta

Italian Antipasto Salad

Tomato Bruschetta, Mozzarella Bruschetta and Toasted Ciabatta

Parmesan Crusted Breast of Chicken, Crushed Basil Tomato Sauce

Baked Penne Pasta Alfredo

Roasted Italian Squash

Tirami Su

\$42.00 per guest

Banquet Wine List

Champagne Toast

Please select from the following Champagnes for your Champagne Toast.
Estimated 5 glasses per bottle

Domaine Ste. Michelle, Brut (Washington State) - Is delicate and balanced with a touch of sweetness	\$ 34.00
Stellina di Notte Prosecco (Veneto, Italy) - Light, fruity and crisp. Great value from small Italian producer	\$ 40.00
Wilson Creek Almond Champagne (Temecula) - Sweet on the palate with nuances of toasted almonds	\$ 40.00
Domaine Chandon Brut (Napa) - "Presidential quality", has been served at White House events for decades	\$ 45.00
Domaine Chandon Rose (Napa) - Perfect California summer time wine, off sweet notes with a hint of strawberry	\$ 45.00
Domaine Chandon "Etoile" Brut (Napa) - Tete de Cuvee, 92 points, aged at least five (5) years	\$ 50.00
Moet & Chandon White Star (France) - The number one champagne in the world	\$ 70.00
Veuve Clicquot Yellow Label (France) - Buttered apple and pear aromas, with hints of anise and brioche	\$ 95.00
Domaine Ruinart (France) -The oldest champagne house in the world. 100% chard, elegant and refined	\$130.00
Dom Perignon (France) - "It is like drinking the stars" quote attributed to Dom Perignon (Special Wedding Bottle with Case that guests can sign also available at no extra cost)	\$250.00

Tableside Wine Service

Please select from the following Wines to be served to your guests tableside during lunch service.
Estimated one bottle of red and one bottle of white per table

Call Brand House Wine

Century Cellars by BV Chardonnay	\$ 33.00
Century Cellars by BV Merlot	\$ 33.00
Century Cellars by BV Cabernet Sauvignon	\$ 33.00
Vista Point White Zinfandel	\$ 33.00

Premium Brand House Wine

Sterling Vineyards Sauvignon Blanc	\$ 40.00
Sterling Vineyards Chardonnay	\$ 40.00
Sterling Vineyards Merlot	\$ 40.00
Sterling Vineyards Cabernet Sauvignon	\$ 40.00
Sterling Vineyards Meritage	\$ 40.00

Chardonnay

La Créma (Sonoma) - 88 points Robert Parker, shows white peach, apricot, & lemon blossom notes in this medium bodied, crisp, wine	\$ 42.00
Casa Lapostolle "Cuvee Alexandre" (Chile) - Food-friendly flavors of apple, pear and citrus accented by toasty oak	\$ 45.00
Domaine Chandon (Carneros) - Smooth and creamy on the palate with a mix of buttery oak and Fuji apple accents	\$ 48.00
Chalone Vineyards "Estate" (Monterey) - Last two vintages scored 92 points Wine Spectator, outstanding balance	\$ 50.00
ZD Wines (Napa) - ZD Chardonnay has a lot to offer; lasts long in the aftertaste	\$ 52.00
Jordan (Russian River Valley) - 90 points Wilfred Wong. Shows cream and ripe core fruit flavors; has a substantial finish	\$ 55.00

Sauvignon Blanc

Casa Lapostolle (Chile) - Notes of passion fruit, lychee, grapefruit aromas and a hint of lime	\$ 32.00
Provenance (Napa Valley) - 91 points wine spectator, one of the few Rutherford Sauvignon Blanc's, outstanding!	\$ 39.00
Cloudy Bay (New Zealand) - Cloudy Bay continues to define Marlborough Sauvignon Blanc with this latest release	\$ 54.00

Other White Wines

Stellina di notte Pinot Grigio — Bright, crisp and delicious Pinot Grigio from a small producer in Northeast Italy	\$ 32.00
Caymus Conundrum - This 5 varietal blend is a fan favorite, notes of honey suckle and pear, finishing with a touch of spice	\$ 44.00
Robert Sinskey Abraxas (California) - Nutmeg and cinnamon mingle with dark, leafy fresh herbs	\$ 46.00

Banquet Wine List (cont.)

Merlot

Provenance (Napa) - Tom Rinaldi knows merlot, he made Duckhorn for 26 years, at Provenance he mastered it	\$ 45.00
Clos du Bois "Reserve" (Alexander Valley) - The red and black-fruit forward wine with a great history and loyal fans; drinks easily on the palate	\$ 48.00
Casa Lapostolle (Chile) - 2008 winery of the year makes a full throttle, jammy, bold, Merlot	\$ 52.00
Ferrari - Carano (Sonoma) - 87 points Wine Enthusiast. Great for food; dry and spicy, with a complex range of black cherry, blueberry, herb, violet and cedar flavors	\$ 56.00
Newton Unfiltered (Napa) - 91 points Robert Parker, this Merlot drinks like a four star Cabernet	\$ 76.00

Cabernet Sauvignon

Terrazas "Reserva" (Argentina) - Steakhouse style Cabernet pairs well with meats off the grill	\$ 45.00
Casa Lapostolle "Cuvee Alexandre" (Chile) - Black Cherry, substantial tannins are evident on the palate	\$ 50.00
Provenance (Rutherford) - 91 pts wine spectator, dried currant, sage, cedar and crushed rock; full bodied	\$ 64.00
Newton Unfiltered (Napa) - The hallmarks of Newton is that the wine is always deliciously drinkable upon release	\$ 76.00
ZD Wines (Napa) - ZD stands for Zero Defects, which says it all in regards to their commitment to quality	\$ 90.00
Hewitt Vineyard (Rutherford) - 92 Points Wine Spectator, Hewitt is cult Cabernet that is hard to keep in stock	\$130.00
Provenance "To Kolan" (Rutherford) - Famed Beckstoffer to Kolan Vineyard, effortless balance of power and elegance	\$150.00
B.V. Georges de Latour (Napa) - 95 points Robert Parker, "Best Georges de Latour in over 25 years"	\$190.00

Pinot Noir

New Harbor (New Zealand) - New Zealand Pinot Noir is fruitier and very approachable	\$ 40.00
A by Acacia (California) - Acacia only does Pinot and Chardonnay, and they do them both very well	\$ 43.00
Domaine Chandon (Carneros) - 90 pts wine spectator, a real gem from Carneros, Bing cherry and bright raspberry	\$ 51.00
Chalone Vineyards (Chalone) - Bolder style Pinot Noir, notes of pepper and spice, finish goes on and on	\$ 60.00

Other Red Wines

Rosenblum "Planchon Vineyard" Zinfandel (Contra Costa) -94 points, this polished Zinfandel drinks like a Meritage or Cab	\$ 43.00
Urraca Malbec (Argentina) - 89 points Robert Parker, 100% Malbec aged in both American and French Oak	\$ 46.00
Von Siebenthal Carabantes (Chile) - 91 points Robert Parker, 85% Syrah, 10% Cabernet and 5% Petite Verdot	\$ 56.00
Numanthia "Termes" (Spain) - 100 year old vines, #2 wine in the world in 2009	\$ 70.00
BV "Tapestry" Meritage (Napa) - 93 points again! The BV tapestry has 5 years in a row of 92 plus, quality defined	\$ 90.00
Casa Lapostolle "Clos Apalta" (Argentina) - Recent winner of the Wine Spectator Wine of the Year, collector's item	\$150.00
Newton "Puzzle" Red Blend (Napa) - Only made in excellent vintages, the puzzle is Newton's flagship wine	\$165.00

Specialty Stations

Mangia Mangia

Choice of Three

Orecchiette with Rock Shrimp,
English Peas, Tomatoes and
Pecorino Romano

Cheese Tortellini with Garden Basil Pesto

Penne with Grilled Vegetables
and Vodka Sauce

Rigatoni with Bolognese Sauce

Fusilli with White Clam Sauce and Pancetta

Pumpkin Ravioli with Sage Butter Sauce
Bread Sticks

\$20.00 per guest

Baja Break

Fish Tacos
Cilantro Mayonnaise, Cabbage
and Queso Fresco
Santa Maria Tri Tip Fajitas
Guacamole, Pico De Gallo, Sour Cream, Shredded
Cheese

Corn and Flour Tortillas
Black Beans and Spanish Rice
\$22.00 per guest

Trio of Sliders

Turkey Sliders with Spicy Barbecue Sauce
Kobe Beef Sliders with Caramelized Onions and
Smoked Cheddar
Teriyaki Chicken Sliders with Pineapple
Sweet Potato Fries
\$20.00 per guest

The High Life

Dom Perignon Champagne
Russian Sevruga or American
Sturgeon Caviar
Chopped Eggs, Red Onions, Chives, Capers, Sour
Cream and Toast Points
Roasted Baby Yukon Gold Potatoes
Market Price

Shades Signature Crab Cake Station

Maryland Crab Cakes
Frissee, Citrus Fruits, Avocado and Cucumber
Mango Dressing
Spicy Bell Pepper Dipping Sauce
\$20.00 per guest

Hilton Waterfront Beach Resort / 2011
21100 Pacific Coast Hwy., Hunt Bch CA 92648
T: 714.845.8000 F: 714.845.8424, www.waterfrontresort.com

Mac N' Cheese

Cheddar Mac n' Cheese with Pancetta and Parmesan
Crust
Elbow Macaroni with Gorgonzola, Broccoli and Red
Bell Pepper
Truffle Mac n' Cheese with Roasted Mushrooms
Garlic Ciabatta
\$18.00 per guest

Bonzai Station

One Week Advance Notice Required

Made to Order Assorted Sushi, California Rolls and
Hand Rolls
Minimum 25 guests
Sushi Chef Attendant \$250.00 for two hours
\$23.00 per guest

Berry Shortcake Station

Lemon Almond Pound Cake,
Assorted Berries,
Whipped Cream and Chocolate Sauce
\$17.00 per guest

Build Your Own Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream
Caramel
Chocolate and Raspberry Sauces
Fresh Strawberries
Chocolate Chips
Brownie Chunks
Rainbow Sprinkles
Peanuts
\$17.00 Per Person

Flowing Fountains

Milk Chocolate, White Chocolate or Caramel
Fountains
Assorted Dipping Items to include:

- Strawberries
- Bananas
- Blueberries
- Rice Krispies Treats
- Marshmallows
- Graham Crackers
- Pretzels

Small Fountain - (Serves 50-75)-Cute yet Elegant-\$550.00

Medium Fountain-(Serves 75-250)-Full and Tall-\$615.00

Large Fountain-(Serves 250-500)-Awesome Presence-\$675.00

Dipping Items \$3.50 per person

*Prices are subject to change and subject
to 22% service charge and 8.75% sales tax

Late Afternoon Snacks

Famous "Boardwalk" Ice Cream Bars

Dipped in Milk Chocolate and Served with Five Toppings. Made to order
\$7.00 per guest

Huntington Beach Pier Break

Surf City's Famous Strips and Cheese with Dipping Sauce,
Corn Dogs with Mustard and Ketchup,
Chocolate Dipped Ice Cream Bars, Assorted Sodas
\$16.50 per guest

Cappuccino Bar

Lattes, Cappuccinos, Espressos, Macchiatos and Americanos made to order from an Italian Brass Domed Cappuccino Machine. Served with Flavored Italian Syrups
\$600.00 for two (2) hours, each additional hour \$200.00

Candy Stations

Custom Candy Buffet Stations Presented in Glass Jars in Your Color Scheme with Clear Bags.
Special quote based on Colors, Candy and Quantity

Cookies to Go

Served with Cold Milk Shots and Hot Chocolate
\$8.00 per guest

West Coast Club

A special occasion deserves a special place, whether you are hosting a wedding shower, rehearsal lunch, a birthday party or anniversary celebration. The West Coast Club is the perfect venue. With its private entrance, cozy nooks, an outdoor water fountain and a traditional fireplace, it naturally draws people together. Stock the bar with fine wine, coffee drinks or juices. Have afternoon tea or a Sunday brunch on our open-air patio. It's your moment and we'll help you create memories that last a lifetime.

Beach Bonfire - S'Mores and More

On the Beach Cookout

Includes:

Blanket
Firewood
Bottled Water
Hot Chocolate
S'Mores fixings (Graham Crackers, Marshmallows, Chocolate Bars)

(Roasting utensils provided)
\$18.00 per person

(deposit collected for unreturned blankets)

Service fee of \$100 per butler to set up your event at the beach



Waterfront Brunch Buffet

An Assortment of Freshly Baked Pastries
Muffins, Danish, Bagels, Assorted Jams and Cream Cheeses
Chilled Fruit Juices
Sliced Fresh Fruit Display
Scrambled California Ranch Eggs
Breakfast Potatoes
Crisp Bacon Strips and Sausage Links
"Peel and Eat" Shrimp Cocktail served with Spicy Cocktail Sauce

Choice of One Station:

(Chef Required at \$125.00)

Prime Rib Carving Station

Horseradish, Au Jus and Silver Dollar Rolls

Omelet Station

Made to Order

Eggs, Egg Whites and Egg Substitute
Ham, Asparagus, Tomatoes, Onions, Peppers, Mushrooms, Swiss Cheese,
Cheddar Cheese and Fresh Salsa

For a second station, please add \$12.00 per guest to the menu price

Choice of One Main Entrée:

(All entrées include California Vegetable Medley)

Grilled Atlantic Salmon
Pan Seared Chicken Breast
Shades Eggs Benedict

Dessert Station

Devil's Food Cake Bites, Carrot Cake Bites, Chocolate Dipped Strawberries
Peerless Waterfront Blend Coffee, Decaffeinated Coffee and Assorted Numi Teas

\$45.00 per guest

Two Hours of House Champagne, Mimosas

\$5.00 per guest

Make your Own "Bloody Mary" Station

\$7.00 per guest

Live Entertainment and Roaming Magician Available Upon Request
(Additional Fee Based Upon Entertainment)

Ballroom Beautification

Chair Covers with Color Sash- **\$6.00 per Chair**

Satin Knot Tie Chair Covers- **\$7.00 per Chair**

Chiavari Chairs in Assorted Colors- **\$8.00 per Chair**

Chameleon Chairs in Assorted Colors- **\$15.00 per Chair**

Specialty Linen*- **\$35.00 per linen**

Specialty Napkins*-**\$2.00 per napkin**

Lounge Furniture *

White and Specialty Dance Floors *

Draping or Backdrops - **\$14/foot**

Photo Booth - **\$1250**

Lighting

Uplights- **\$65 per Light**

Pinspots- **\$45 per Light in sets of five**

Custom Gobos*- **\$350 includes artwork and Light**

Hanging Lanterns- **\$1500 for 15 lights**

Italian Bistro Lights - **\$500**

Audio Visual

Screens and Projector - **\$300 - \$550**

42" Plasma and DVD Combo - **\$300**

Wii Rock Band Set Up - **\$900**

***Prices will vary based on Selections**

Suggested Services

Bakeries

Colette's Cake Goddess
714-447-9190
<http://www.colettescakegoddess.com/>

Rossmoor Pastries
562-498-CAKE
www.rossmoorpastries.com

Simply Sweet Cakery
714-270-4293
www.simplysweetcakery.com

TomGirl Baking Company
714-965-1695
www.tomgirlbaking.com

Coordinators

HMC Event Solutions
Holly Chavez
909-900-5579
www.HMCEventSolutions.com

Serenity Events
Caroline Chang
714-516-9195
www.serenityevents.com

Simply Modern Weddings
Christina Wright
949-439-1057
www.simplymodernweddings.com

Simply Sweet Weddings by Holly
Holly Schoenke
714-614-6298
www.simplysweet-weddings.com

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

DJ & Entertainment

Essence Entertainment
714-979-8933
www.essenceentertainment.com

Invisible Touch
1-800-564-3472
www.invisibletouchdj.com

Night Life Entertainment
714-960-3394
www.nightlifemobiledj.com

Platinum Peaks
714-595-2892
platinumpeaks@adelphia.com

Wayne Foster Entertainment
800-746-9326
www.waynefoster.com

Florists

Bonne Fleur
714-552-8995
[email:ragob13@aol.com](mailto:ragob13@aol.com)

Flowers by Cina
800-445-4531
www.Flowersbycina.com

Paradise Delight
949-851-4739
www.paradisedelight.com

Stems
213-680-3997
www.stemsflorist.com

Suggested Services (Cont.)

Invitations

Formal Impressions
Gail Pieters
714) 848-8984
www.formalimpressions.com

Li'K Designs
949-400-2050
www.li-kdesigns.com

Stacy Nunley Designs
714-904-4648
<mailto:stacynunley@verizon.net>

Ministry / Clergy

Rev. Clint Huff
(866) 359-0966
www.Reverendclint.com

Dr. Linda Wainwright Trott
714-970-8839
www.theclergynetwork.com

Rev. Nancy Landrum
714-282-1832 or 714-931-3910

Rev. Paul D. Uhlar
949-492-7998
www.wedding-ceremonies-officiants.com

Photography

Huey Bui Photography
714-719-8486
www.hueybui.com

Jim Kennedy Photography
800-264-4558
www.jimkennedyphotography.com

Photography Cont.

Natalie Moser Photography
714-293-6981
www.nataliemoserphotography.com

Palos Studio
949-892-5050
www.palosstudio.com

Studio EMP
714-992-5400
www.studioemp.com

Transportation

PPS Parking & Transportation
949-525-6235
ppsparkingandtrans.com
<mailto:ppspark@aol.com>

Lake Forrest Limo
(949) 380-7794
www.packard-limousine.com

Videography

Elysium Productions
800-373-6085
www.elysiumproductions.com

Parallel Media Productions
949.515.4854
www.Parallelmediaproductions.com

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