

## *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
- Dinner 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](http://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*

<b>Call Brands Bars to Include :</b>	Hosted/Cash	<b>Premium Brand Bars to Include:</b>	Hosted/Cash
<b>* Cash Bar Price Includes Tax</b>		<b>* Cash Bar Price Includes Tax</b>	
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
<b><i>Bartender Fee \$100.00 per Bartender</i></b>			

## Fixed Bar Options

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

### Call Brands

**(Unlimited Consumption Pouring)**

One Hour	\$21.00 per person
Two Hours	\$29.00 per person
Three Hours	\$35.00 per person
Four Hours	\$40.00 per person
Five Hours	\$42.00 per person

### Premium Brands

**(Unlimited Consumption Pouring)**

One Hour	\$25.00 per person
Two Hours	\$33.00 per person
Three Hours	\$39.00 per person
Four Hours	\$43.00 per person
Five Hours	\$46.00 per person

### Call Brands

**Beer, Wine, and Soda Bar**

**(Unlimited Consumption Pouring)**

One Hour	\$16.00 per person
Two Hours	\$21.00 per person
Three Hours	\$26.00 per person
Four Hours	\$30.00 per person
Five Hours	\$33.00 per person

### Premium Brands

**Beer, Wine, and Soda Bar**

**(Unlimited Consumption Pouring)**

One Hour	\$18.00 per person
Two Hours	\$23.00 per person
Three Hours	\$28.00 per person
Four Hours	\$32.00 per person
Five Hours	\$35.00 per person

## Signature Drinks

### Blue Swoon (Aqua Blue)

Blue Curacao Liqueur  
Apple Juice  
Champagne or Prosecco  
Lime Juice

### Red Faerie (Red)

Pinot Noir  
Sugar  
Apple Juice  
Lemon Juice  
Grapefruit Juice

### Crémant Sparkler (Champagne)

Champagne  
Elderflower Liqueur  
Club Soda

### Bridal Blush (Pink)

Vodka  
Triple Sec  
Pink Lemonade  
Grenadine

### Mango Blossom (Yellow Orange)

Vodka  
Mango Nectar  
Elderflower Liqueur  
Lemon Juice

### Double Espresso-tini (Chocolate Brown)

Double Espresso Vodka  
Bailey's Liqueur  
Half and Half

***\* 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*

## Dinner 2011

The plated dinner will include three 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 dinner will include your choice of three selections from the soups and salads. The pricing will be based on the number of entrees you select for your buffet.

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



## Wedding Dinner Packages 2011

### Dinner 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

### Dinner 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 one 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

### Sorbet Intermezzo Course

*Served in Martini Glass with Mint Leaf Garnish*

#### Lemon Sorbet

#### Champagne Sorbet

### Dinner 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

## *Dinner Selections*

### Main Courses

#### **Slow Roasted Prime Rib**

Au Jus, Creamed Horseradish, Twice Baked Potato and Broccolini  
**\$76.00 per person**

#### **New York Steak**

Wilted Spinach, Roasted Potatoes and Cabernet Shallot Sauce  
**\$77.00 per person**

#### **Filet of Beef**

Wild Mushroom Risotto, Asparagus and Roasted Carrots  
**\$78.00 per person**

#### **Herb Seared Halibut (seasonal)**

Asparagus, Red Potatoes and Sweet Corn Broth  
**\$74.00 per person**

#### **Potato Crusted Salmon**

Young Spinach, Chive Crème Fraiche  
**\$74.00 per person**

#### **Grilled Swordfish**

Lemon Risotto and Broccolini  
**\$75.00 per person**

#### **Lemon & Thyme Chicken Breast**

Gratin Potatoes, Green Beans and Shallots  
**\$70.00 per person**

#### **Herb Roasted Chicken**

With Natural Pan Gravy. Roasted Red Potatoes, Grilled Asparagus and Roasted Carrots  
**\$70.00 per person**

#### **Stuffed Breast of Chicken**

Cappicola and Gruyere Cheese, Mashed Potatoes and Asparagus  
**\$72.00 per person**

#### **Duet Entrée**

Select Any Two Entrees  
**\$86.00 per person**

Add Garlic Marinated Shrimp or Lobster Tail to any Entrée  
**\$88.00 per person**

## *Dinner Selections*

(continued)

### **Dinner Buffets (50 Guest Minimum)**

*Two Selections from Land, Sea or Farm \$77.00 per guest*

*Three Selections from Land, Sea or Farm \$84.00 per guest*

### ***Soup, Salads and Starters***

Please Select Three

**Tomato Soup with Garlic Croutons**

**New England Clam Chowder**

**Roasted Beet Salad**

Goat Cheese and Shaved Fennel

**Shades House Salad**

Roasted Roma Tomatoes, Shaved Red Onion and Sherry Vinaigrette

**Tossed Caesar Salad**

Sourdough Croutons, Parmesan Cheese and Classic Caesar Dressing

**Panzanella Salad**

Garden Vegetables and Tomatoes with Fresh Basil and Country Bread

**Boston Wedge Salad**

Maytag Bleu Cheese Crumbles, Toasted Almonds and Teardrop Tomatoes

**Asparagus "Mimosa"**

Chopped Egg, Tarragon, Red Onion, Capers and Lemon Vinaigrette

**Waterfront Caprese Salad**

Seasonal Tomatoes, Fresh Mozzarella, Marinated Red Onions, Basil Leaves and Arugula

## *Dinner Selections*

(continued)

### Land

#### **Stout Braised Beef Shortribs**

Horseradish Mashed Potatoes, Caramelized Pearl Onions

#### **Jack Daniels Marinated Beef Striploin**

Corn Succotash with Leeks and Paquillo Peppers

#### **Pan Seared Beef Tenderloin Medallions**

Roasted Yukon Gold Potatoes, Forest Mushrooms, Tomato and Cabernet Vinaigrette

#### **Whole Grain Mustard and Herb Crusted Pork Loin**

Wild Rice, Crimini Mushrooms, Currants and Scallions

#### **Rosemary Roasted Leg of Lamb**

Orzo Pasta and Provençal Vegetables

### Sea

#### **Miso Marinated Salmon**

Asian Stir Fried Vegetables and Jasmine Rice

#### **Garlic Shrimp**

Tomatoes, Lemon and White Wine, Crisp Parmesan Croutons

#### **Grilled Swordfish**

Artichokes, Tomatoes and Kalamata Olives

#### **Sautéed Manila Clams**

Spanish Chorizo, Dijon Mustard and White Wine

#### **Seasonal White Fish**

Bloomfield Farms Spinach with Shallots, Red Peppers and Lemon Butter

### Farm

#### **Seared Free Range Chicken Breast**

Fine Green Beans with Applewood Smoked Bacon, Dijon and Red Wine Vinegar

#### **Stuffed Chicken Breast**

Spinach and Ricotta Cheese, Tomato Cream Sauce with Basil

#### **Oven Roasted Sliced Turkey Breast**

Sage and Apple Stuffing, Traditional Pan Gravy

#### **Penne Pasta with Grilled Chicken Sausage**

Crimini Mushroom Cream Sauce

#### **Orecchiette Pasta**

Farm Vegetables, Olive Oil Barigoule Sauce

## *Dinner Selections*

(continued)

### *The Carvery*

#### **Slow Roasted Prime Rib**

Au Jus, Creamy Horseradish, Crusty Rolls  
Serves 30 people  
\$400.00

#### **Basil Roasted Sirloin**

Garlic Ciabatta, Roasted Garlic and Tomato Spread  
Serves 20  
\$300.00

#### **Steamship Round**

Au Jus, Creamy Horseradish, Crusty Rolls  
Serves 150  
\$750.00

#### **Diestel Farms Organic Turkey**

Sage and Sourdough Stuffing, Cranberry Relish and Gravy  
Serves 30  
\$250.00

#### **Kurobuta Pork Loin**

Roasted with Whole Grain Mustard and Thyme  
Romesco Sauce  
Serves 20  
\$275.00

#### **Maple Glazed Virginia Ham**

Assorted Mustards and Cornbread  
Serves 50  
\$225.00

Carver Required at \$125.00 each

## 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 dinner 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](http://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 Night 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 dinner, 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](http://www.rossmoorpastries.com)

Simply Sweet Cakery  
714-270-4293  
[www.simplysweetcakery.com](http://www.simplysweetcakery.com)

TomGirl Baking Company  
714-965-1695  
[www.tomgirlbaking.com](http://www.tomgirlbaking.com)

### **Coordinators**

HMC Event Solutions  
Holly Chavez  
909-900-5579  
[www.HMCEventSolutions.com](http://www.HMCEventSolutions.com)

Serenity Events  
Caroline Chang  
714-516-9195  
[www.serenityevents.com](http://www.serenityevents.com)

Simply Modern Weddings  
Christina Wright  
949-439-1057  
[www.simplymodernweddings.com](http://www.simplymodernweddings.com)

Simply Sweet Weddings by Holly  
Holly Schoenke  
714-614-6298  
[www.simplysweet-weddings.com](http://www.simplysweet-weddings.com)

Splendid Events  
Jonathan Colliflower  
562-408-4643  
[www.splendidevents.net](http://www.splendidevents.net)

### **DJ & Entertainment**

Essence Entertainment  
714-979-8933  
[www.essenceentertainment.com](http://www.essenceentertainment.com)

Invisible Touch  
1-800-564-3472  
[www.invisibletouchdj.com](http://www.invisibletouchdj.com)

Night Life Entertainment  
714-960-3394  
[www.nightlifemobiledj.com](http://www.nightlifemobiledj.com)

Platinum Peaks  
714-595-2892  
[platinumpeaks@adelphia.com](mailto:platinumpeaks@adelphia.com)

Wayne Foster Entertainment  
800-746-9326  
[www.waynefoster.com](http://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](http://www.Flowersbycina.com)

Paradise Delight  
949-851-4739  
[www.paradisedelight.com](http://www.paradisedelight.com)

Stems  
213-680-3997  
[www.stemsflorist.com](http://www.stemsflorist.com)

## *Suggested Services (Cont.)*

### **Invitations**

Formal Impressions  
Gail Pieters  
714) 848-8984  
[www.formalimpressions.com](http://www.formalimpressions.com)

Li'K Designs  
949-400-2050  
[www.li-kdesigns.com](http://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](http://www.Reverendclint.com)

Dr. Linda Wainwright Trott  
714-970-8839  
[www.theclergynetwork.com](http://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](http://www.wedding-ceremonies-officiants.com)

### **Photography**

Huey Bui Photography  
714-719-8486  
[www.hueybui.com](http://www.hueybui.com)

Jim Kennedy Photography  
800-264-4558  
[www.jimkennedyphotography.com](http://www.jimkennedyphotography.com)

### **Photography Cont.**

Natalie Moser Photography  
714-293-6981  
[www.nataliemoserphotography.com](http://www.nataliemoserphotography.com)

Palos Studio  
949-892-5050  
[www.palosstudio.com](http://www.palosstudio.com)

Studio EMP  
714-992-5400  
[www.studioemp.com](http://www.studioemp.com)

### **Transportation**

PPS Parking & Transportation  
949-525-6235  
[ppsparkingandtrans.com](http://ppsparkingandtrans.com)  
<mailto:ppspark@aol.com>

Lake Forrest Limo  
(949) 380-7794  
[www.packard-limousine.com](http://www.packard-limousine.com)

### **Videography**

Elysium Productions  
800-373-6085  
[www.elysiumproductions.com](http://www.elysiumproductions.com)

Parallel Media Productions  
949.515.4854  
[www.Parallelmediaproductions.com](http://www.Parallelmediaproductions.com)

Pro-Vision Productions  
1-877-933-3843  
[www.weddingvideopro.com](http://www.weddingvideopro.com)