

Waterfront  
Weddings

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







#### YOUR CEREMONY INCLUDES

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



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



CHOOSE THE PERFECT LOCATION:  
PACIFIC TERRACE CEREMONY



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



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



CHOOSE THE PERFECT LOCATION:  
BEACH CEREMONY



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



"AND THEY LIVED HAPPILY EVER AFTER!"



CHOOSE THE PERFECT LOCATION:  
VISTA LAWN CEREMONY



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





CHOOSE THE PERFECT LOCATION:  
HUNTINGTON POOL CEREMONY



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





**YOUR CELEBRATION  
INCLUDES:**

- Choice of white or black floor-length linen
- Guest tables and chairs
- China, glassware and silverware
- Award-winning banquet service
- Votive candles
- Wooden dance floor and staging
- Table numbers and stands
- Heaters and market umbrellas
- Discounted hosted valet parking rates
- Ocean-view room for newlyweds the night of the wedding
- Discounted group sleeping room rates for your guests





CHOOSE THE PERFECT BALLROOM:  
PACIFIC BALLROOM &  
PACIFIC 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.  
(150-200 guests with a dance floor)





CHOOSE THE PERFECT BALLROOM:  
HUNTINGTON BALLROOM



With its vaulted ceilings and classic framed mirrors, The Huntington Ballroom is nothing short of lavish and luxurious. It is the perfect setting for your reception.  
(200-400 guests with a dance floor)





CHOOSE THE PERFECT BALLROOM:  
BREAKWATER BALLROOM



The Breakwater is our crown jewel of ballrooms, featuring beautiful modern chandeliers, 20-foot ceilings and a foyer that opens to a breathtaking ocean-view patio. (Up to 600 guests with a dance floor)





CHOOSE THE PERFECT BALLROOM:  
WHITEWATER BALLROOM



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





CHOOSE THE PERFECT BALLROOM:  
COASTAL BALLROOM



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





CHOOSE THE PERFECT BALLROOM:  
TIDES BALLROOM



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





## EAT + DRINK

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

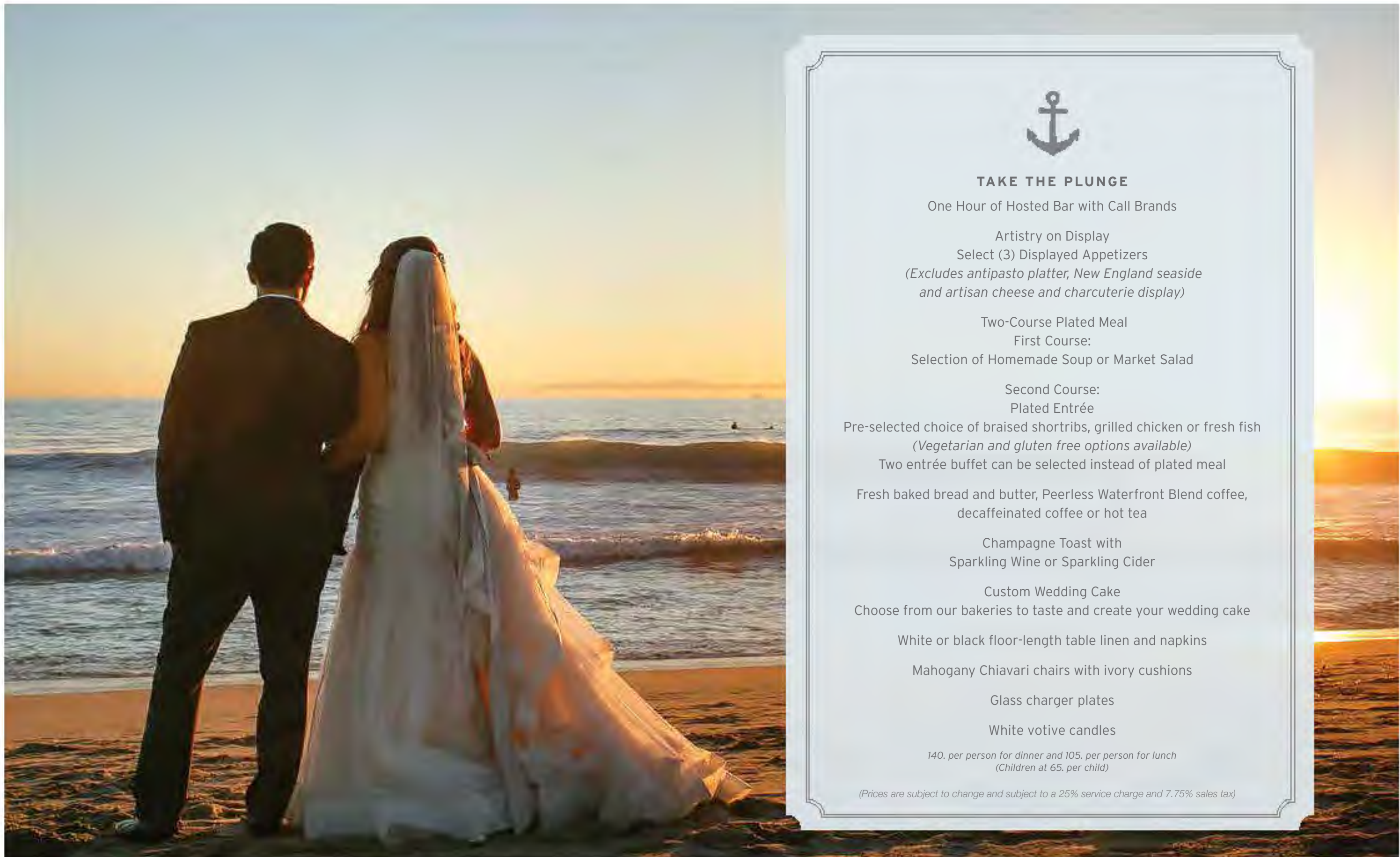
From our signature crab cakes to Chef's melt-in-your-mouth Filet Mignon, you and your guests will be delighted and satisfied.

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

Consider adding a late night snack like Chef's favorite decadent mac n' cheese or one of our sliders. Have a sweet tooth? Try our made-to-order crepe station or homemade brioche donuts.

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





### TAKE THE PLUNGE

One Hour of Hosted Bar with Call Brands

Artistry on Display

Select (3) Displayed Appetizers

*(Excludes antipasto platter, New England seaside and artisan cheese and charcuterie display)*

Two-Course Plated Meal

First Course:

Selection of Homemade Soup or Market Salad

Second Course:

Plated Entrée

Pre-selected choice of braised shortribs, grilled chicken or fresh fish  
*(Vegetarian and gluten free options available)*

Two entrée buffet can be selected instead of plated meal

Fresh baked bread and butter, Peerless Waterfront Blend coffee,  
decaffeinated coffee or hot tea

Champagne Toast with  
Sparkling Wine or Sparkling Cider

Custom Wedding Cake

Choose from our bakeries to taste and create your wedding cake

White or black floor-length table linen and napkins

Mahogany Chiavari chairs with ivory cushions

Glass charger plates

White votive candles

140. per person for dinner and 105. per person for lunch  
*(Children at 65. per child)*

*(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)*





## TIE THE KNOT

One Hour of Hosted Bar with Premium 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 entrée with up to (3) selections

*(Vegetarian and gluten free options available)*

Three entrée buffet can be selected instead of plated meal

Fresh baked bread and butter, Peerless Waterfront Blend coffee,  
decaffeinated coffee or hot tea

Champagne Toast with

Sparkling Wine or Sparkling Cider

Custom Wedding Cake

Choose from our bakeries to taste and create your wedding cake

Specialty napkins in your choice of color

White or black floor-length table linen

Mahogany Chiavari chairs with ivory cushions

Glass charger plates

White votive candles

*155. per person for dinner and 115. per person for lunch  
(Children at 65. per child)*

*(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)*







## BEACH BLISS

One Hour of Hosted Bar with Super Premium Brands

Butler Passed Appetizers  
Select (3) chilled or warm appetizers

Artistry on Display  
Select (2) displayed appetizers

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

Second Course:  
Duet entrée: Select any two entrées  
*(Vegetarian and gluten free options available)*  
Four entrée buffet can be selected instead of plated meal

Fresh baked bread and butter, Peerless Waterfront Blend coffee,  
decaffeinated coffee or hot tea

Champagne Toast with  
Sparkling Wine or Sparkling Cider

Tablesides Premium Wine Service with Dinner  
Coppola Wines

Custom Wedding Cake  
Choose from our bakeries to taste and create your wedding cake

Specialty napkins in your choice of color

White or black floor-length table linen

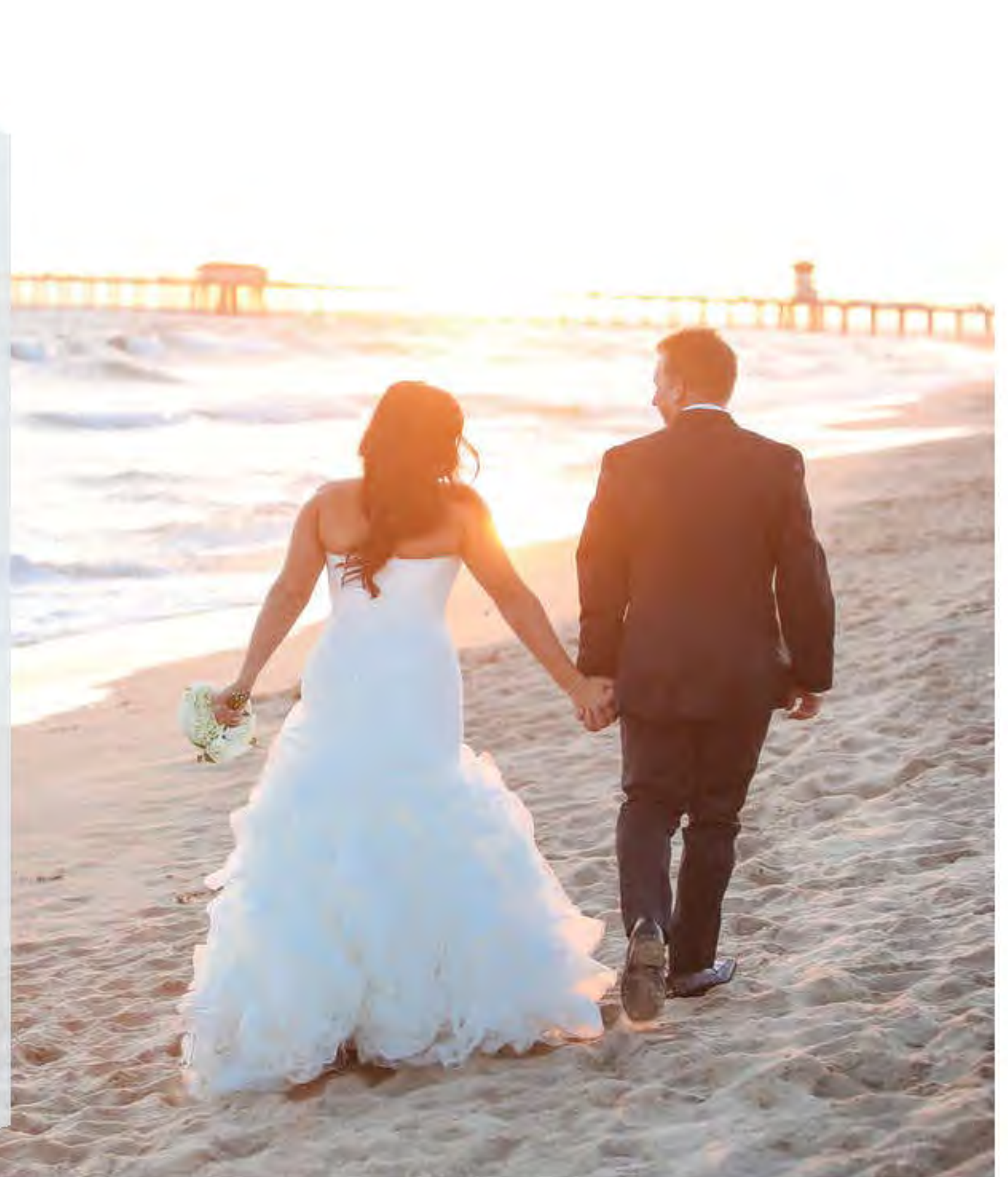
Mahogany Chiavari chairs with ivory cushions

Glass charger plates

White votive candles

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

*(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)*





CHILLED APPETIZERS

INCLUDED IN TIE THE KNOT

GRILLED PORTOBELLO  
Basil and arugula pesto on oven dried  
garlic crostinis

PROSCIUTTO DI PARMA  
WRAPPED MELON

SERRANO HAM WRAPPED  
BRIE CHEESE BITES

MEDITERRANEAN CAPRESE SKEWER  
Fresh buffalo mozzarella, bell peppers,  
Kalamata olives and fresh basil

SPICED DEVILED EGGS  
Smoked paprika, Applewood bacon crumbles  
and crispy brioche crostini

SMOKED SALMON SNOW CONES  
With American Caviar

INCLUDED IN BEACH BLISS

(1. more per person if you have Tie the Knot)

LIVE MAINE LOBSTER GAZPACHO  
With micro sprouts

JUMBO BLUE CHEESE FILLED  
SANTA BARBARA OLIVES

AHI TUNA TACOS  
Creme fraiche and micro cilantro

SEARED AHI TUNA STICKS  
With wasabi horseradish

WATERFRONT SEAFOOD CEVICHE  
Fresh lime juice, tomato and chili oil

WARM APPETIZERS

INCLUDED IN TIE THE KNOT

ASSORTED MINIATURE PIZZA

WILD MUSHROOM, MASCARPONE  
AND CHICKEN RAGOUT  
Served on an oven dried garlic  
ciabatta crostini

APPLEWOOD BACON WRAPPED  
DATES WITH BLUE CHEESE

BRIE, PEAR AND ALMONDS  
BEGGARS PURSE

SPINACH AND FETA CHEESE  
PHYLLO PURSES

CIABATTA GRILLED CHEESE  
SANDWICHES  
Aged cheddar cheese with tomato soup  
(Add mushroom or bacon for an  
additional 1. per person)

BBQ PULLED PORK SPRING ROLL

CREAM CHEESE WONTONS  
Served with Sriracha BBQ sauce

KIELBASA SAUSAGE AND WHOLE GRAIN  
MUSTARD “EN CROUTE”

INCLUDED IN BEACH BLISS

(2. more per person if you have Tie the Knot)

FRESH HERB AND DIJON MUSTARD  
CRUSTED NEW ZEALAND LAMB CHOPS  
With red wine demi-glace

TERIYAKI MARINATED BEEF SKEWER  
With green onions and ginger

AWARD-WINNING MARYLAND  
STYLE BLUE CRAB CAKE  
With chipotle roasted bell pepper aioli

COCONUT CRUSTED JUMBO SHRIMP  
With spicy mango dipping sauce

TRUFFLE AND WILD MUSHROOM ARANCINI

SMOKED DUCK EMPANADAS  
With blackberry ketchup

SMOKED BRISKET PICADILLO EMPANADA

TANDORI CHICKEN SATAY  
With sesame and peanut sauce

PETITE FIG AND CARAMELIZED ONION PUFF

FIRE ROASTED TEQUILA SHRIMP SKEWERS  
With lime and fresh cilantro

CITRUS-CILANTRO BACON WRAPPED  
SCALLOPS

ARTISTRY ON DISPLAY

INCLUDED IN TAKE THE PLUNGE AND BEACH BLISS

SEASONAL FRESH CUT FRUIT  
MELON AND BERRY DISPLAY  
Assorted fruits to complement the season

STUFFED BAKED BRIE “EN CROUTE”  
Stuffed with a choice of:  
• Sun dried tomatoes, pine nuts and pesto  
• Applewood bacon, candied walnuts  
and honey  
• Handcrafted breads and lavash

LOCALLY SOURCED ARTISAN  
BREADS AND SPREADS  
Plain and roasted red pepper local hummus,  
house made olive tapenade, marinated  
cannellini beans, handcrafted bread and  
lavash crackers

WARM PARMESAN AND  
ARTICHOKE FONDUE  
Diced garlic ciabatta and house made  
heirloom corn tortilla chips

FARM FRESH CRUDITÉ  
Locally sourced rainbow cauliflower, heirloom  
teardrop tomatoes, mini peppers, carrots and  
Persian cucumbers. Served with our own  
house buttermilk tarragon dipping sauce

DOMESTIC AND IMPORTED  
CHEESE DISPLAY  
An assortment of carefully curated cheeses  
including: Cow, sheep, goat, aged, soft and  
firm cheeses. Served with handcrafted bread  
and lavash crackers

HERB AND GARLIC OVEN ROASTED  
SEASONAL VEGETABLE DISPLAY  
Vegetables include: zucchini, rainbow  
cauliflower, jumbo asparagus, young carrots,  
Italian Roma tomatoes and balsamic glazed  
red onions

INCLUDED IN BEACH BLISS

(15. more per person if you have Take the Plunge or Tie the Knot)

WATERFRONT SUSHI  
Our house made rolls include spicy tuna  
roll with ponzu sauce, California roll with  
avocado, crab meat, and mango, and a  
classic veggie roll with seasonal vegetables  
and fresh avocado. Served with soy sauce,  
wasabi, and fresh ginger.

NEW ENGLAND SEASIDE  
Iced jumbo prawns, fresh caught oysters and  
Alaskan king crab legs served with cocktail  
sauce and red wine mignonette  
(4 pieces per person)

ITALIAN CLASSIC ANTIPASTO PLATTER  
Assorted imported cured meats and  
cheeses, assorted seasonal pickled vegetables  
with handcrafted bread and lavash crackers

ARTISAN CHEESE AND CHARCUTERIE  
Selection of artisan cheeses and charcuterie,  
served with handcrafted bread and lavash  
crackers, thyme honey, dried fruits and nuts  
(Additional 4. per person)

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)



“There is only  
one happiness in  
this life, to love  
and be loved.”  
- George Sand

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

DINNER STARTERS

THE WATERFRONT AWARD-WINNING  
MARYLAND STYLE BLUE CRAB CAKE  
*14. each*

PAN SEARED DIVER SCALLOPS  
Sea salt and cauliflower puree and confit  
heirloom baby tomatoes  
*16. each*

JUMBO SHRIMP “COCKTAIL”  
With lemon and cocktail sauce  
*16. each*

WHITE TRUFFLE SCENTED RISOTTO  
Pecorino Romano, garlic and wild mushroom  
*14. each*

COURSE ONE: DINNER SOUPS AND SALADS

MINESTRONE SOUP  
Tuscan white bean  
and fresh basil

CREAM OF FOREST  
MUSHROOM AND  
THYME SOUP

CREAMLESS ITALIAN ROMA  
TOMATO AND CIPPOLINI  
ONION SOUP

CREAM OF BRIE AND BROCCOLI

LIVE MAINE LOBSTER AND SWEET  
CORN CHOWDER WITH CHIVES  
*(Additional 4. per person)*

AHI TUNA NICOISE SALAD  
With Haricot Verts, fingerling potatoes, frisée,  
Kalamata olives and our house vinaigrette  
*(Additional 9. per person)*

HEARTS OF ROMAINE CAESAR SALAD  
Romaine leaves, parmesan sheet, garlic  
croutons and our signature black pepper  
Caesar dressing

ORGANIC BABY GREENS SALAD  
Candied pecans, oven dried tomatoes and  
green goddess dressing

BABY ORGANIC SPINACH LEAVES SALAD  
Smokey bacon, chopped free range eggs and  
a sweet mustard dressing

YOUNG BOSTON BIBB LETTUCE SALAD  
Pear carpaccio, crumbled Danish blue cheese,  
candied walnuts and a whole grain mustard  
dressing

ORGANIC MIXED GREENS SALAD  
Oven dried tomatoes, fried shallots, crumbled  
goat cheese and a red wine vinaigrette

WILD BABY ARUGULA SALAD  
Shaved pecorino Romano, seasonal figs, lotus  
root chips and aged balsamic dressing

TRIO OF BABY BEETS SALAD  
Marcona almonds, crumbled goat cheese and  
a simple vinaigrette

*(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)*

COURSE TWO: DINNER ENTRÉES

Ask about our Vegetarian, Gluten Free and Kids Meal options.  
Place cards are required to designate menu selection.

LEMON AND THYME ROASTED  
CHICKEN BREAST  
Garlic and Parmesan gratin potatoes,  
haricots verts with shallot butter

STUFFED BREAST OF CHICKEN  
Stuffed with Boar’s Head hot capicola and  
Gruyère cheese and served with garlic pomme  
puree and grilled asparagus

WHOLE GRAIN MUSTARD POTATO  
CRUSTED ATLANTIC SALMON  
Wilted baby spinach and shallot butter  
served with chive crème fraîche  
*(Add blue crab to the potato crust for  
an additional 5. per person)*

NIMAN RANCH MARINATED PORK TENDERS  
Spanish chorizo and tomato risotto, roasted  
cippolini onions and wilted Bloomfield spinach  
served with natural pan gravy

8 HOUR RED WINE  
BRAISED SHORT RIBS  
Horseradish mashed potatoes, broccolini and  
roasted shallots served with a pinot noir red  
wine demi-glace

MAPLE MISO GLAZED ATLANTIC SALMON  
Roasted corn and Cypress grove goat cheese  
polenta with roasted baby carrots served with  
rice wine ginger butter sauce

GINGER AND HONEY GLAZED ARCTIC CHAR  
Creamy three onion risotto and shallot butter  
broccolini served with a cilantro lime beurre blanc

PAN SEARED FRESH HALIBUT  
*(Only available May–October)*  
Garlic cauliflower puree and haricots verts  
served with brown butter herb sauce

TAKE THE PLUNGE  
*Add 10. per person for the following entrées*

SLOW ROASTED SALT RUB PRIME RIB  
Horseradish mashed potatoes, broccolini  
and roasted shallots served with a pinot  
noir red wine demi-glace

GRILLED PRIME NEW YORK STEAK  
Caramelized garlic whipped potatoes, oven  
dried shitake mushrooms and roasted  
baby carrots served with green peppercorn  
demi-glace

FILET OF BEEF  
Four cheese risotto, roasted jumbo  
asparagus, caramelized baby pearl onions  
and Applewood bacon served with  
a Cabernet red wine demi-glace  
*(Upgrade to truffle risotto for an additional  
3. per person)*

PAN SEARED JUMBO DIVER SEA SCALLOPS  
Four cheese risotto, roasted tomatoes and a  
citrus beurre blanc

SLOW ROASTED COLORADO LAMB CHOPS  
Garden fresh ratatouille, thyme and rosemary  
roasted baby red potatoes served with a  
rosemary jus

Looking for more? Talk to your catering  
professional about creating a classic  
Surf n’ Turf that will have your guests raving.

*(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)*



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



DINNER BUFFETS

SOUP, SALADS AND STARTERS

Please select three.

ITALIAN ROMA TOMATO AND CIPPOLINI SOUP

SPICY FIRE ROASTED TORTILLA SOUP

NEW ENGLAND CLAM CHOWDER  
With Applewood bacon

MINESTRONE SOUP  
With Tuscan white bean and fresh basil

THE WATERFRONT HOUSE SALAD

SEARED AHI TUNA NICOISE SALAD  
With Haricot Verte, fingerling potatoes, frisée, Kalamata olives and house vinaigrette  
*(Additional 9. per person)*

HEARTS OF ROMAINE CAESAR  
Romaine leaves, Parmesan sheet, garlic croutons and our signature black pepper Caesar dressing

ORGANIC BABY GREENS SALAD  
Candied pecans, oven dried tomatoes and green goddess dressing

BABY ORGANIC SPINACH LEAVES SALAD  
Smokey bacon, chopped free range eggs and a sweet mustard dressing

BOSTON BIBB LETTUCE SALAD  
Pear carpaccio, crumbled Danish blue cheese, candied walnuts and a whole grain mustard dressing

WILD BABY ARUGULA SALAD  
Shaved Pecorino Romano, seasonal figs, lotus root chips and aged balsamic vinaigrette

JERUSALEM TOMATO SALAD  
Heirloom cherry tomatoes, Persian cucumbers, parsley and lavash croutons

ORGANIC MIXED GREENS SALAD  
Oven dried tomatoes, fried shallots, crumbled goat cheese and a red wine vinaigrette

SEASONAL FRESH CUT MELON SALAD  
Cinnamon poppy seed yogurt dressing

TRIO OF BABY BEETS SALAD  
Marcona almonds, crumbled goat cheese and simple vinaigrette

PENNE RIGATE PASTA SALAD  
Heirloom cherry tomatoes, corn, English peas, parsley and a creamy avocado dressing

WILD WATERCRESS SALAD  
Toasted hazelnuts, pomegranate citrus vinaigrette

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)



LAND, SEA OR FARM

Take the Plunge: choose two selections from Land, Sea or Farm. Tie the Knot: choose three selections from Land, Sea or Farm. Beach Bliss: choose four selections from Land, Sea or Farm.

LAND

8 HOUR RED WINE BRAISED BEEF SHORT RIBS  
Herb roasted shallots

WHOLE SLOW ROASTED BEEF STRIPLOIN  
Roasted Crimini mushrooms and cabernet red wine demi-glace

PAN SEARED BEEF TENDERLOIN MEDALLIONS  
Caramelized Spanish onions and cabernet red wine demi-glace

COLORADO LAMB CHOPS  
Herb and garlic jus

SLOW BRAISED VEAL OSSO BUCCO  
With green pepper corn demi-glace

SEA

MAPLE MISO MARINATED ATLANTIC SALMON  
Braised gingered leeks

GRILLED MARINATED JUMBO PRAWNS  
Lemon and white wine

BLACKENED GRILLED SWORDFISH  
Charred green tomatillo salsa

WHITE WINE STEAMED MANILA CLAMS  
Spanish chorizo and Dijon mustard

FRESH SEASONAL SEABASS  
Caper berries and lemon butter

LIVE MAIN LOBSTER RAVIOLI  
Pecorino and tarragon beurre blanc

FARM

PAN SEARED FREE-RANGE CHICKEN BREAST  
Thyme lemon butter

STUFFED CHICKEN BREAST  
Bloomfield spinach and ricotta cheese, tomato cream sauce with fresh basil

WILD MUSHROOM RAVIOLI  
Shaved Parmesan, tarragon and roasted garlic sauce

BAKED PENNE PASTA  
With grilled garlic chicken sausage and wild forest mushroom cream sauce

ORECCHIETTE PASTA  
Farm vegetables, olive oil artichoke barigoule

ACCOMPANIMENTS:

Please select two.

HORSERADISH AND SOUR CREAM WHIPPED POTATOES

HERB AND GARLIC ROASTED YUKON POTATOES

ORZO PASTA AND TUSCAN VEGETABLES

JASMINE RICE PILAF

SWEET CORN & ENGLISH PEAS SUCCOTASH WITH LEEKS

FARM FRESH PROVENCAL VEGETABLES

ASIAN AND SESAME OIL STIR FRIED VEGETABLES

BROCCOLINI WITH SHALLOT BUTTER

FINE GREEN BEANS WITH SHALLOT BUTTER

ROASTED JUMBO ASPARAGUS

HONEY ROASTED BABY CARROTS

CARAMELIZED GARLIC WHIPPED POTATOES

THE CARVERY

(Carver required fee of 175. per attendant / 1 per 75 guests)

SLOW ROASTED HERB CRUSTED PRIME RIB  
Au jus, creamy horseradish and assorted crusty rolls  
*(Serves 30) 600. each*

BASIL ROASTED PRIME WHOLE SIRLOIN  
Garlic ciabatta, roasted garlic and Roma tomato spread  
*(Serves 20) 500. each*

12-HOUR ROASTED STEAMSHIP ROUND  
Au jus, creamy horseradish and assorted crusty rolls  
*(Serves 150) 1400. each*

DIESTEL FARMS ORGANIC TURKEY  
Cranberry relish, signature white gravy and assorted crusty rolls  
*(Serves 30) 375. each*

SNAKE RIVER FARMS KUROBUTA PORK LOIN  
Whole grain mustard and thyme rubbed with smoked Chipotle Romesco sauce  
*(Serves 20) 375. each*

HONEY GLAZED SLOW BAKED BONE IN HAM  
House made cornbread and assorted mustards  
*(Serves 50) 250. each*

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)

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LATE NIGHT BITES

DUO OF GASTRO PUB SLIDERS

- Choice of two:
- Turkey sliders with cranberry and jalapeño jam and smoked mozzarella
  - Kobe beef sliders with caramelized onions and smoked cheddar
  - 4-hour braised pull pork sliders with pickled red onions and house made balsamic BBQ sauce
  - Shrimp cake sliders with cabbage slaw and Chipotle mayonnaise
  - Lamb sliders with crumbled feta cheese and garlic tzatziki sauce

25. per person  
(Add an additional slider selection for 8. per person)

MAC 'N' CHEESE

- Choice of two:
- Aged cheddar mac 'n' cheese with crispy pancetta and a garlic Parmesan crust
  - Gorgonzola mac 'n' cheese with broccoli florets and fire roasted red bell peppers
  - White truffle scented mac 'n' cheese with Parmesan, mozzarella and roasted wild forest mushrooms

25. per person  
(Add as one of your selections, a live Maine lobster mac 'n' cheese with fontina fonduta and Old Bay seasoning for an additional 10. per person)

- OUR AWARD-WINNING MARYLAND STYLE BLUE CRAB CAKE STATION
- Maryland style blue crab cakes
  - Waterfront bistro salad, Belgium endives, frisée, spiced walnut and house vinaigrette
  - Served with a choice of chipotle tomatillo salsa and chive crème fraiche

34. per person  
(Chef attendant can be added at 175. per attendant per 75 guests)

BAJA BREAK

- Beer battered crispy seasonal fish tacos served with fresh cilantro, Chipotle crema, shaved green cabbage and queso fresco
- 24 hour marinated Santa Maria style beef tri-tip fajitas served with house made guacamole, pico de gallo and sour cream
- Slow simmered seasoned black beans and Spanish rice
- Served with a choice of fire roasted salsa verde, regular and cilantro flour tortillas

35. per person

CREPE STATION

Made to order sweet and savory crepes. Menu can be provided.  
26. per person  
(Chef attendant required at 175. per attendant per 75 guests)

DIPPING STATION

- 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

20. per person

MINI BAJA

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

23. per person

MAIN STREET TACOS

- Pollo asada
- El pastor
- Carne asada
- Served with warm mini tortillas, onions, cilantro, fresh lime, sour cream, and guacamole
- Home made tortilla chips with salsa verde and pico de gallo

35. per person

DESSERT DISPLAYS

SUNDAE FUNDÆ

Vanilla, chocolate and strawberry ice cream. Caramel and chocolate sauces. Assorted toppings to include: chocolate chips, rainbow sprinkles, roasted nuts, crushed Oreos, whipped cream and seasonal berries.

Chocolate dipped waffle bowls  
26. per person  
(Chef attendant required)

DIRTY COOKIE STATION

An assortment of chocolate chip, red velvet, and churro cookie shots served with a selection of regular and chocolate milk  
18. per person

FLOWING FOUNTAINS

Milk chocolate, white chocolate or caramel fountains.

- Cute yet elegant small fountain (Serves 50-75) 600. each
- Full and tall medium fountain (Serves 75-250) 665. each
- Epic and awesome large fountain (Serves 250-500) 725. each

Assorted dipping items to include:

- Strawberries, bananas, blueberries
- Rice Krispies treats
- Marshmallows, graham crackers, pretzels

4. per person

VIENNESE DESSERTS

Interested in an assortment of mini desserts? Inquire about making our signature desserts bite size  
(Minimum of two-dozen per selection. Choose between butler passed or displayed desserts)  
64. per dozen



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

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)



BEVERAGE SELECTIONS

Please refer to our private wine list for other suggestions. Bartender fee: 175. per bartender per 100 guests.

BRAND BARS

Cash bar price includes tax

CALL BRAND BARS TO INCLUDE:	hosted/cash
Call brand liquor .....	11./12.
Coppola “Diamond” Sonoma.....	13./14.
Sofia Blanc de Blanc, Monterey County .....	13./14.
Imported/Craft beer .....	10./11.
Domestic beer .....	9./10.
Soft drinks .....	6./7.
Mineral water .....	6./7.
Non-alcoholic .....	6./7.

PREMIUM BRAND BARS TO INCLUDE:	hosted/cash
Premium brand liquor .....	13./14.
Coppola “Diamond” Sonoma.....	13./14.
Sofia Blanc de Blanc, Monterey County .....	13./14.
Imported/Craft beer .....	10./11.
Domestic beer .....	9./10.
Soft drinks .....	6./7.
Mineral water .....	6./7.
Non-alcoholic .....	6./7.

SUPER PREMIUM BRAND BARS TO INCLUDE:	hosted/cash
Super Premium brand liquor .....	15./16.
Coppola “Diamond” Sonoma.....	13./14.
Sofia Blanc de Blanc, Monterey County .....	13./14.
Imported/Craft beer .....	10./11.
Domestic beer .....	9./10.
Soft drinks .....	6./7.
Mineral water .....	6./7.
Non-alcoholic .....	6./7.

FIXED BAR OPTIONS

Enjoyment packages which are based on a per person, per hour charge

BEER, WINE AND SODA BAR	
First hour .....	22. per person/per hour
Additional hours.....	12. per person/per hour

CALL BRANDS	
First hour .....	24. per person/per hour
Additional hours.....	14. per person/per hour

PREMIUM BRANDS	
First hour .....	26. per person/per hour
Additional hours.....	16. per person/per hour

SUPER PREMIUM	
First hour .....	30. per person/per hour
Additional hours.....	18. per person/per hour

SIGNATURE DRINKS BY COLOR AT 16./DRINK

(Not included in bar packages)

BLUE
Vodka, lemon, blue curacao and sparkling wine
SUNSET
Coconut vodka, pink grapefruit juice, grenadine and Sprite
BLUSH PINK
Vodka, lemon, cassis and sparkling wine
GREEN
Vodka, fresh lime, cucumber and mint

BRANDS

LIQUORS

Whiskey .....	Jim Beam .....
Vodka.....	Svedka .....
Gin .....	Beefeater .....
Scotch .....	Dewars 12 .....
Tequila.....	Sauza Blue .....
Rum .....	Bacardi Silver .....
Cognac .....	.....
Cordials.....	.....

CALL BRANDS

PREMIUM BRANDS

SUPER PREMIUM BRANDS

Jack Daniel's/Jameson .....	Maker's Mark 46
Ketel One .....	Grey Goose
Bombay .....	Bombay Sapphire
Johnny Walker Black .....	Macallan 12
Casamigos .....	Patron Silver
Bacardi.....	Havana Club
Courvoisier VS.....	Hennessy VS
Baileys, Amaretto .....	Baileys, Amaretto
Kahlua, Grand Marnier .....	Kahlua, Grand Marnier

WINES

Sauvignon Blanc .....	Coppola “Diamond” Sonoma
Chardonnay .....	Coppola “Diamond” Sonoma
Pinot Noir .....	Coppola “Diamond” Sonoma
Cabernet Sauvignon.....	Coppola “Diamond” Sonoma
Merlot.....	Coppola “Diamond” Sonoma

BEER (All bars include the following beer selections)

Domestic.....	Coors Light, Bud Light
Imported .....	Stella Artois, Corona
Local craft beers.....	Vary based upon availability

Warning: Drinking distilled spirits, wine, beer, wine coolers and other alcoholic beverages during pregnancy can cause birth defects. The Waterfront Beach Resort, a Hilton Hotel, advocates no drinking and driving.

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)



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



UNCORKED

SPARKLING AND CHAMPAGNE TOAST

Please select from the following champagnes for your champagne toast. Prices are per bottle. Estimated 4 glasses per bottle.

SOFIA BLANC DE BLANC, CENTRAL COAST.....	48.
MUMM NAPA BRUT ROSÉ, CA.....	48.
DOMAINE STE. MICHELLE BRUT, WA.....	48.
RUFFINO PROSECCO, VENETO, ITALY .....	48.
GLORIA FERRER BLANC DE BLANCS, SONOMA.....	48.
NICOLAS FEUILLATTE, CHAMPAGNE, FRANCE.....	80.
PERRIER-JOUET GRAND BRUT, FRANCE.....	85.
VEUVE CLICQUOT BRUT YELLOW LABEL, CHAMPAGNE, FRANCE .....	100.
MOET & CHANDON BRUT IMPERIAL, CHAMPAGNE FRANCE.....	120.
DOM PERIGNON, EPERNAY, CHAMPAGNE FRANCE.....	370.

THE SABER EXPERIENCE

Each bottle presentation will be complete with an exclusive Saber Experience.

COUPE DE SADE BRUT .....	400.
COUPE DE SADE ROSE .....	650.

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.

PREMIUM BRAND HOUSE WINE

COPPOLA “DIAMOND” SONOMA CHARDONNAY.....	48.
COPPOLA “DIAMOND” SONOMA SAUVIGNON BLANC.....	48.
COPPOLA “DIAMOND” SONOMA MERLOT.....	48.
COPPOLA “DIAMOND” SONOMA CABERNET SAUVIGNON .....	48.
COPPOLA “DIAMOND” SONOMA CLARET.....	48.

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)



UNCORKED

CHARDONNAY

CHATEAU STE. MICHELLE, WA.....	51.
FRANCISCAN, NAPA .....	52.
LA CREMA, SONOMA.....	54.
COPPOLA DIRECTORS CUT, RUSSIAN RIVER, SONOMA .....	56.
WENTE RIVA RANCH, ARROYO SECO.....	63.
FERRARI CARANO “TRE TERRE,” RUSSIAN RIVER, SONOMA .....	65.
JORDAN, RUSSIAN RIVER, SONOMA .....	80.
JOSEPH PHELPS “FREESTONE VINEYARD,” SONOMA COAST.....	95.

SAUVIGNON BLANC

NOBLIO “ICON,” MARLBOROUGH, NEW ZEALAND .....	48.
MONDAVI, FUME BLANC, SONOMA .....	48.
KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND.....	52.
CHARLES KRUG, NAPA .....	55.
SILVERADO, NAPA.....	60.

OTHER WHITE WINES AND ROSE

TWO ARROWHEADS WHITE BLEND, SONOMA .....	48.
LIVIO FELLUGA, FRIULI, ITALY .....	49.
RUFFINO “LUMINA” PINOT GRIGIO, DELLE VENEZIE, ITALY .....	52.
WENTE “SMALL LOT” PINOT NOIR ROSE, CALIFORNIA.....	56.
BLINDFOLD BY PRISONER, NAPA .....	56.

MERLOT

FRANCISCAN ESTATE, NAPA .....	56.
COPPOLA DIRECTOR’S CUT, SONOMA .....	60.
MARKHAM, NAPA.....	73.

CABERNET SAUVIGNON

JOSH CELLARS, NORTH COAST .....	55.
RODNEY STRONG, SONOMA .....	59.
COPPOLA DIRECTOR’S CUT, SONOMA .....	64.
FRANCISCAN ESTATE, NAPA .....	65.
ATLAS PEAK, NAPA.....	67.
MARKHAM, NAPA.....	98.
CHIMNEY ROCK, STAG’S LEAP DISTRICT, NAPA .....	150.

PINOT NOIR

KENWOOD, RUSSIAN RIVER, SONOMA .....	52.
MEIOMI, CA .....	54.
ERATH “RESPLENDENT,” OREGON .....	57.
COPPOLA DIRECTOR’S CUT, SONOMA .....	64.
JOSEPH PHELPS “FREESTONE VINEYARDS,” SONOMA COAST.....	75.

OTHER RED WINES

CASTLE ROCK ZINFANDEL, LODI, CA .....	53.
TRAPICHE “BROQUEL” MALBEC, MENDOZA, ARGENTINA .....	55.
STAG’S LEAP “HANDS OF TIME” RED BLEND, NAPA.....	64.
PRISONER RED BLEND, NAPA.....	85.

SWEET WINES

MIONETTO MOSCATO, D’ASTI, ITALY .....	49.
CHATEAU STE. MICHELLE RIESLING, WA .....	53.

(Prices are subject to change and subject to a 25% service charge and 7.75% sales tax)



DRIFT A WATERFRONT SPA BRIDAL PACKAGES

BRIDES, BESTIES AND BUBBLES

Spa Package Includes:

- 50 Min. Drift Classic Massage or 50 Min. Surf City Custom Facial
- Spa Bridal Indulgence Lunch
- Glass of Champagne
- Spa gift for Guest of Honor and guests

(Minimum of 4 guests required)

205. per guest

BEACH BLISS BEAUTY

Spa Package Includes:

- 50 Min. Drift Classic Massage or 50 Min. Surf City Custom Facial
- 45 Min. Waterfront Manicure
- 60 Min. Pedicure
- Glass of Champagne

(Minimum of 2 guests required)

295. per guest

HAPPILY EVER AFTER

- 80 Min. Drift for Two Couples Massage
- Glass of Champagne

475. per couple

BRIDAL RADIANCE RENEW FACIAL PACKAGE

Facial technology to get you wedding day ready! The ultrasonic peel stimulates the removal of impurities and dead skin cells while the galvanic rejuvenating current restores moisture for instantly clearer and visibly brighter skin.

795. series of 4

1580. series of 8

BAKERIES

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562-498-CAKE  
[rossmoorpastries.com](http://rossmoorpastries.com)

Simply Sweet Cakery  
714-444-2278  
[simplysweetcakery.com](http://simplysweetcakery.com)

Sweet Traders  
714-903-6800  
[sweettraders.com](http://sweettraders.com)

COORDINATORS

A Signature Wedding  
Monique Atwell  
323-620-3179  
[asignaturewedding.com](http://asignaturewedding.com)

Blissfully Styled Events  
Karen Seiger  
714-459-2070  
[blissfullystyled.com](http://blissfullystyled.com)

Brandi Jane Events  
Brandi Bradford  
714-345-3575  
[brandijaneevents.com](http://brandijaneevents.com)

Chic Productions Wendy  
Dahl 714-596-4455  
[chicproductions.com](http://chicproductions.com)

First Pick Planning Jen  
Bergmark  
480-686-0040  
[firstpickplanning.com](http://firstpickplanning.com)

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

Ivy & West Events  
Robin Ballard  
949-793-3956  
[ivyandwest.com](http://ivyandwest.com)

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

DJ AND ENTERTAINMENT

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

DJZ Productions  
Dzien Nguyen  
949-264-3359  
[djzproductions.com](http://djzproductions.com)

Extreme DJ Service  
Eric Morales  
949-362-4218  
[extremedjservice.com](http://extremedjservice.com)

Honored Occasions  
Steve Shanahan  
714-671-1115  
[honoredoccasions.com](http://honoredoccasions.com)

Invisible Touch Robert  
Arthur 1-800-564-3472  
[invisibletouchevents.com](http://invisibletouchevents.com)

Second Song  
Rob Corrall  
310-998-7623  
[second-song.com](http://second-song.com)

Undercover Live  
949-612-7836  
[undercoverlive.com](http://undercoverlive.com)

Visions Entertainment  
Jason Jass 714-686-1321  
[visionsentertainment.com](http://visionsentertainment.com)

FLORISTS

2Create Designs  
Ali Shah  
888-865-4940  
[2CreateDesigns.com](http://2CreateDesigns.com)

EBD Floral  
949-574-9060  
Karla Flores  
[elegantbydesign.florist](http://elegantbydesign.florist)

Ethnic Essence  
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[ethnicessence.com](http://ethnicessence.com)

Flowers by Cina  
800-445-4531  
[flowersbycina.com](http://flowersbycina.com)

HAIR AND MAKE-UP

Design Visage  
800-603-1383  
[designvisage.com](http://designvisage.com)

Flawless Faces  
949-742-4211  
[flawlessfacesinc.com](http://flawlessfacesinc.com)

Face it Sugar  
Georgia Syrengelas  
714-206-2963  
[info@faceitsugar.com](mailto:info@faceitsugar.com)

INVITATIONS

Darla Marie Designs  
Darla Vietti  
714-319-1074  
[darlamariedesigns.com](http://darlamariedesigns.com)

Heidi Davidson Design  
Heidi Davidson  
714-469-0768  
[heididavidsondesign.com](http://heididavidsondesign.com)

Jen Simpson Design  
Jen Simpson  
949-614-9075  
[jensimpsondesign.com](http://jensimpsondesign.com)

Where's the Party  
949-722-1803  
[wheresthepartyoc.com](http://wheresthepartyoc.com)

MINISTRY/CLERGY

Rev. Clint Hufft  
866-359-0966  
[reverendclint.com](http://reverendclint.com)

Great Officiants  
Alan Katz  
562-435-4000  
[greatofficiants.com](http://greatofficiants.com)

OC Wedding Vows  
714-315-9325  
[ocweddingvows.com](http://ocweddingvows.com)

PHOTOGRAPHY

Ashley Paige Photography  
Ashley Paige  
415-254-9968  
[ashleypaigephoto.com](http://ashleypaigephoto.com)

Erica Steelman Photographer  
562-441-9459  
[ericasteelman.com](http://ericasteelman.com)

Frank Salas Photography  
Frank Salas  
949-727-3045  
[franksalas.com](http://franksalas.com)

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Kennedy  
800-264-4558  
[jimkennedyphotographers.com](http://jimkennedyphotographers.com)

Katrina Jayne Photo Katrina  
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[katrinajayne.com](http://katrinajayne.com)

Lin and Jirsa Photography  
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[linandjirsa.com](http://linandjirsa.com)

PalosStudio  
Erin Palos  
866-828-2871  
[palosstudio.com](http://palosstudio.com)

TRANSPORTATION

Best Chauffeured  
866-323-BEST  
[bestchauffeured.com](http://bestchauffeured.com)

Lake Forest Limos  
949-380-7794  
[lakeforestlimos.com](http://lakeforestlimos.com)

VIDEOGRAPHY

Hoo Films  
949-478-0390  
[hoofilms.com](http://hoofilms.com)

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

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



"WHEN YOU REALIZE YOU WANT TO SPEND THE REST OF YOUR LIFE  
WITH SOMEBODY, YOU WANT THE REST OF YOUR LIFE TO START AS  
SOON AS POSSIBLE." - WHEN HARRY MET SALLY







**The Waterfront Beach Resort**  
A Hilton Hotel

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