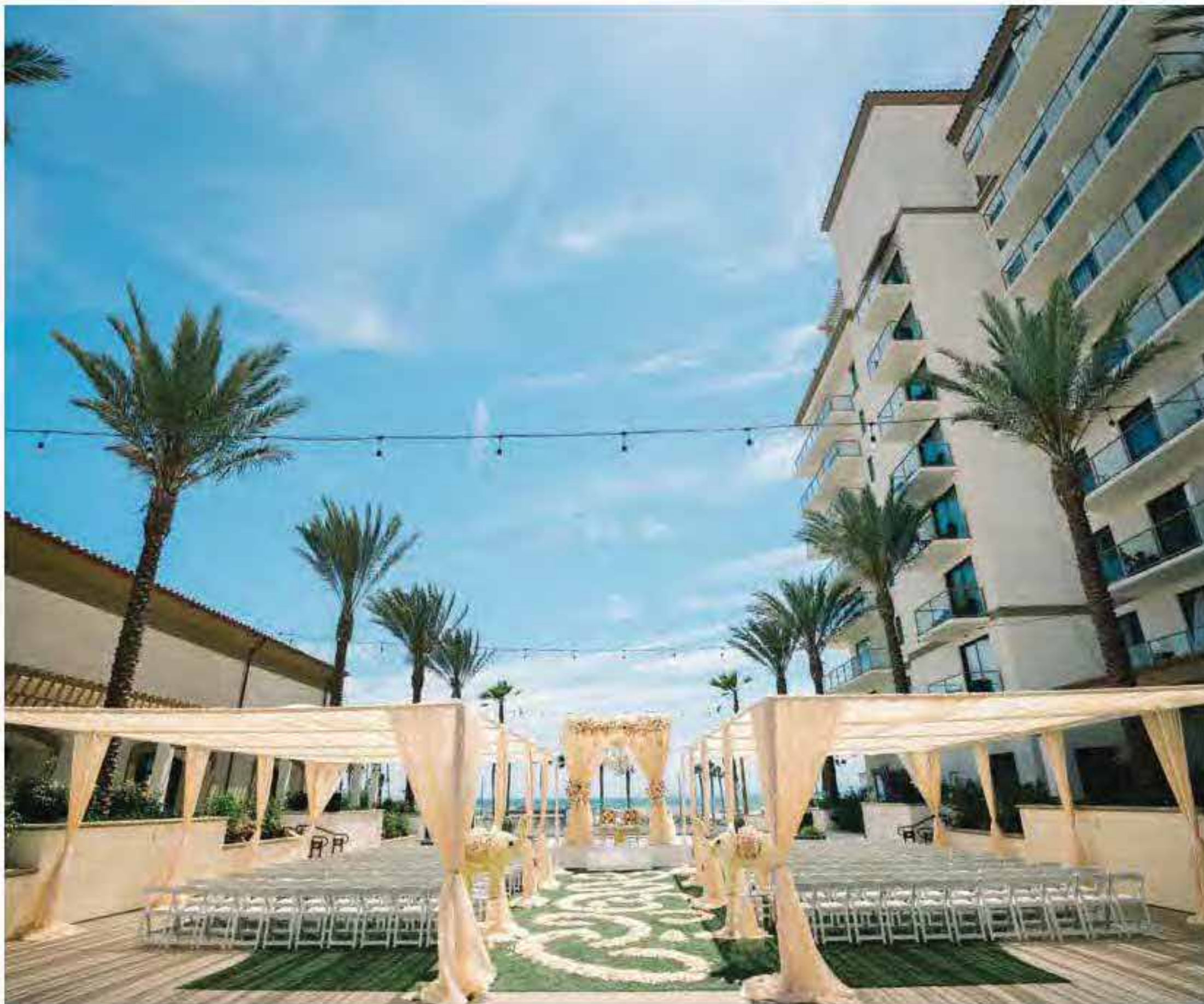


Waterfront
Weddings

"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)



FPO

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

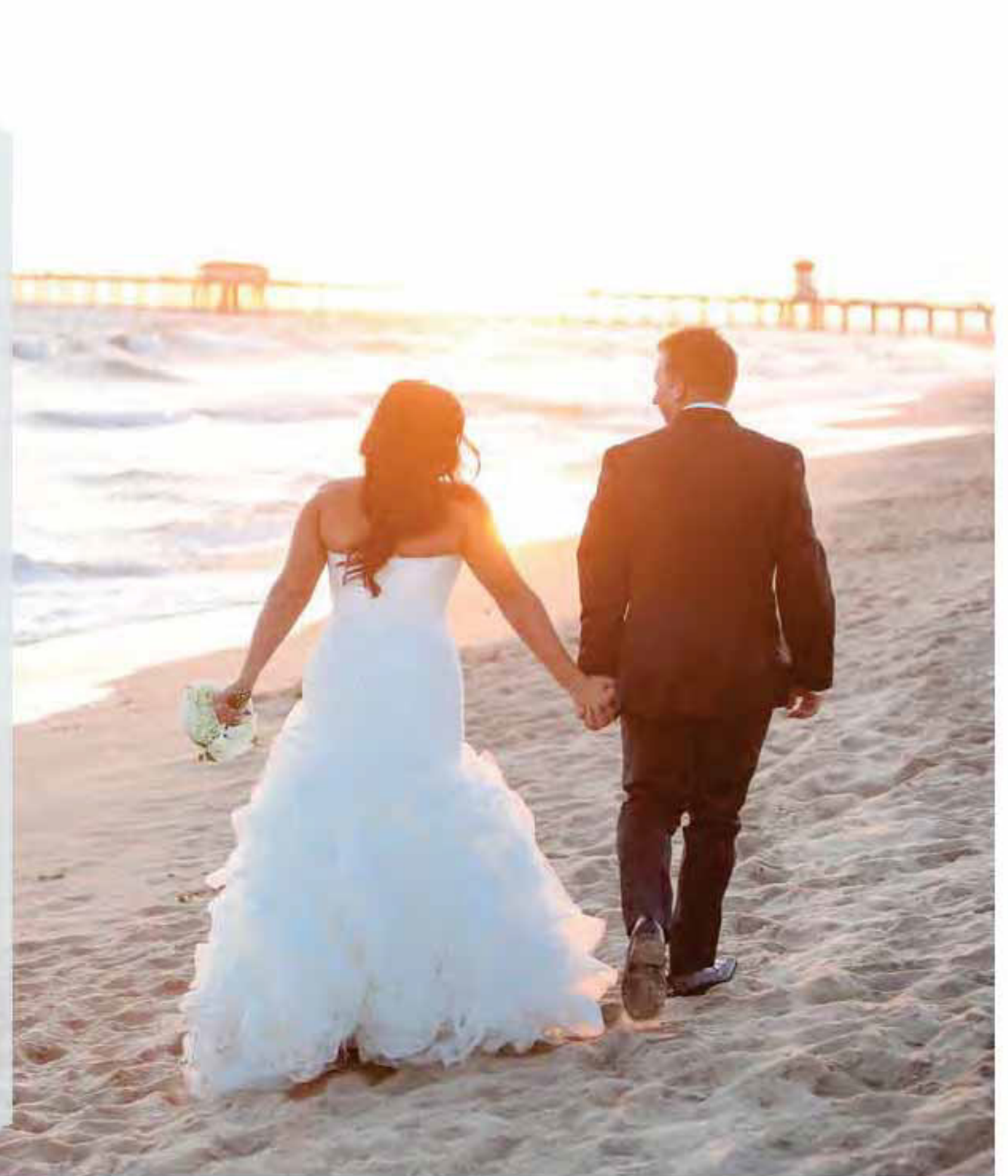
Mahogany Chiavari chairs with ivory cushions

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”

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

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

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

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



“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	ORGANIC BABY GREENS SALAD Candied pecans, oven dried tomatoes and green goddess dressing	ORGANIC MIXED GREENS SALAD Oven dried tomatoes, fried shallots, crumbled goat cheese and a red wine vinaigrette
SPICY FIRE ROASTED TORTILLA SOUP		
NEW ENGLAND CLAM CHOWDER With Applewood bacon	BABY ORGANIC SPINACH LEAVES SALAD Smokey bacon, chopped free range eggs and a sweet mustard dressing	SEASONAL FRESH CUT MELON SALAD Cinnamon poppy seed yogurt dressing
MINESTRONE SOUP With Tuscan white bean and fresh basil	BOSTON BIBB LETTUCE SALAD Pear carpaccio, crumbled Danish blue cheese, candied walnuts and a whole grain mustard dressing	TRIO OF BABY BEETS SALAD Marcona almonds, crumbled goat cheese and simple vinaigrette
THE WATERFRONT HOUSE SALAD		PENNE RIGATE PASTA SALAD Heirloom cherry tomatoes, corn, English peas, parsley and a creamy avocado dressing
SEARED AHI TUNA NICOISE SALAD With Haricot Verte, fingerling potatoes, frisée, Kalamata olives and house vinaigrette <i>(Additional 9. per person)</i>	WILD BABY ARUGULA SALAD Shaved Pecorino Romano, seasonal figs, lotus root chips and aged balsamic vinaigrette	WILD WATERCRESS SALAD Toasted hazelnuts, pomegranate citrus vinaigrette
HEARTS OF ROMAINE CAESAR Romaine leaves, Parmesan sheet, garlic croutons and our signature black pepper Caesar dressing	JERUSALEM TOMATO SALAD Heirloom cherry tomatoes, Persian cucumbers, parsley and lavash croutons	

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



“First we eat,
then we do
everything else!”
- M.F.K. Fisher

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	SEA	FARM
8 HOUR RED WINE BRAISED BEEF SHORT RIBS Herb roasted shallots	MAPLE MISO MARINATED ATLANTIC SALMON Braised gingered leeks	PAN SEARED FREE-RANGE CHICKEN BREAST Thyme lemon butter
WHOLE SLOW ROASTED BEEF STRIPLOIN Roasted Crimini mushrooms and cabernet red wine demi-glace	GRILLED MARINATED JUMBO PRAWNS Lemon and white wine	STUFFED CHICKEN BREAST Bloomfield spinach and ricotta cheese, tomato cream sauce with fresh basil
PAN SEARED BEEF TENDERLOIN MEDALLIONS Caramelized Spanish onions and cabernet red wine demi-glace	BLACKENED GRILLED SWORDFISH Charred green tomatillo salsa	WILD MUSHROOM RAVIOLI Shaved Parmesan, tarragon and roasted garlic sauce
COLORADO LAMB CHOPS Herb and garlic jus	WHITE WINE STEAMED MANILA CLAMS Spanish chorizo and Dijon mustard	BAKED PENNE PASTA With grilled garlic chicken sausage and wild forest mushroom cream sauce
SLOW BRAISED VEAL OSSO BUCCO With green pepper corn demi-glace	FRESH SEASONAL SEABASS Caper berries and lemon butter	ORECCHIETTE PASTA Farm vegetables, olive oil artichoke barigoule
	LIVE MAIN LOBSTER RAVIOLI Pecorino and tarragon beurre blanc	

ACCOMPANIMENTS:

Please select two.

HORSERADISH AND SOUR CREAM WHIPPED POTATOES	SWEET CORN & ENGLISH PEAS SUCCOTASH WITH LEEKS	FINE GREEN BEANS WITH SHALLOT BUTTER
HERB AND GARLIC ROASTED YUKON POTATOES	FARM FRESH PROVENCAL VEGETABLES	ROASTED JUMBO ASPARAGUS
ORZO PASTA AND TUSCAN VEGETABLES	ASIAN AND SESAME OIL STIR FRIED VEGETABLES	HONEY ROASTED BABY CARROTS
JASMINE RICE PILAF	BROCCOLINI WITH SHALLOT BUTTER	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 <i>(Serves 30) 600. each</i>	12-HOUR ROASTED STEAMSHIP ROUND Au jus, creamy horseradish and assorted crusty rolls <i>(Serves 150) 1400. each</i>	SNAKE RIVER FARMS KUROBUTA PORK LOIN Whole grain mustard and thyme rubbed with smoked Chipotle Romesco sauce <i>(Serves 20) 375. each</i>
BASIL ROASTED PRIME WHOLE SIRLOIN Garlic ciabatta, roasted garlic and Roma tomato spread <i>(Serves 20) 500. each</i>	DIESTEL FARMS ORGANIC TURKEY Cranberry relish, signature white gravy and assorted crusty rolls <i>(Serves 30) 375. each</i>	HONEY GLAZED SLOW BAKED BONE IN HAM House made cornbread and assorted mustards <i>(Serves 50) 250. each</i>

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

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:

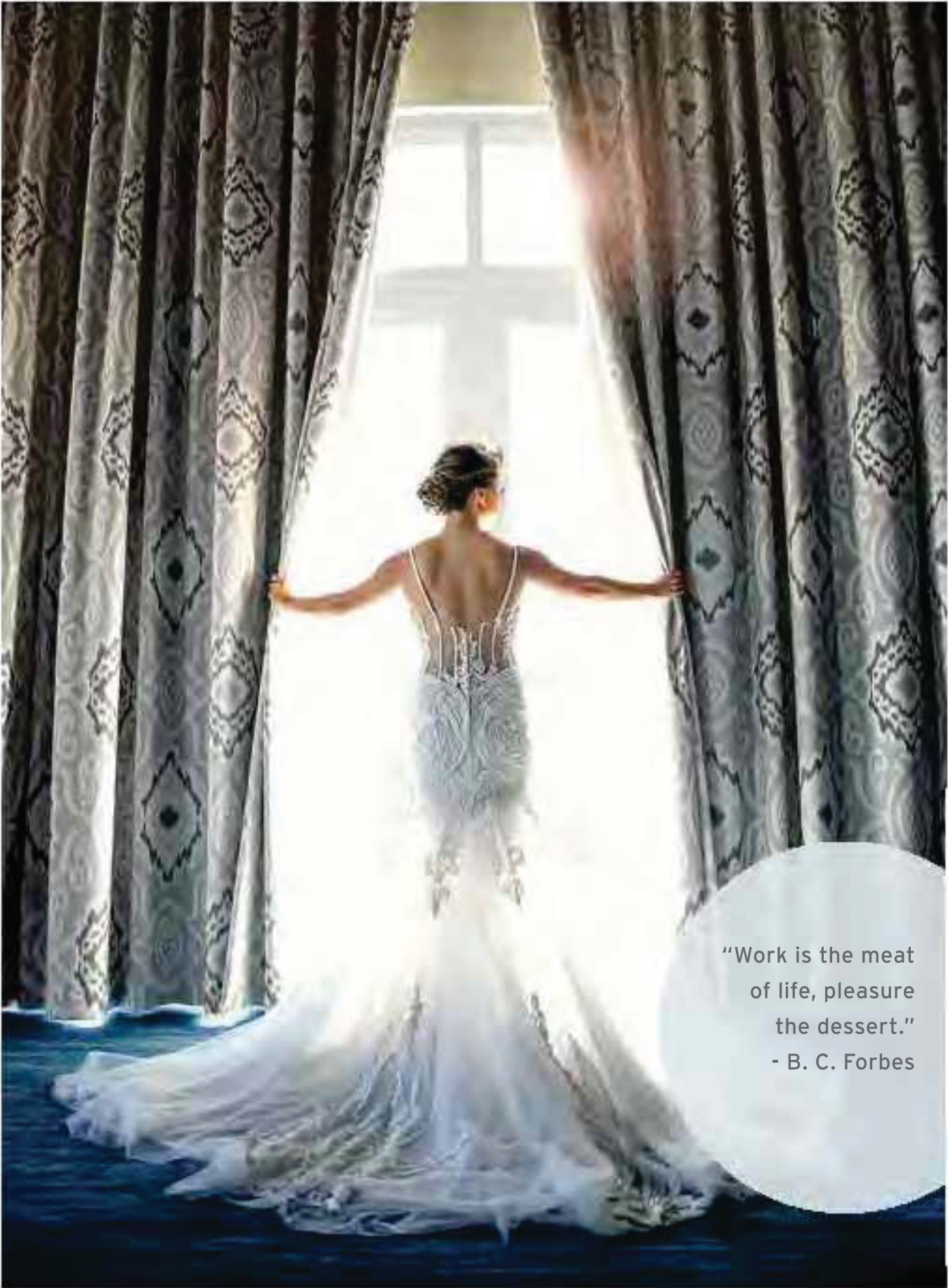
- Strawberries, bananas, blueberries
- Rice Krispies treats
- Marshmallows, graham crackers, pretzels

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

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



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

BEVERAGE SELECTIONS

Please refer to our private wine list for other suggestions. Bartender fee: 185. per bartender per 100 guests.

BRAND BARS

Cash bar price includes tax

CALL BRAND BARS TO INCLUDE:	hosted/cash
Call brand liquor	12./13.
Sterling Vineyards Vitners Collection	14./15.
Sterling Vineyards, Prosecco, Veneto, IT.....	14./15.
Imported/Craft beer	10./11.
Domestic beer	9./10.
Soft drinks	7./8.
Mineral water	7./8.
Non-alcoholic	7./8.

PREMIUM BRAND BARS TO INCLUDE:	hosted/cash
Premium brand liquor	14./15.
Sterling Vineyards Vitners Collection	14./15.
Sterling Vineyards, Prosecco, Veneto, IT.....	14./15.
Imported/Craft beer	10./11.
Domestic beer	9./10.
Soft drinks	7./8.
Mineral water	7./8.
Non-alcoholic	7./8.

SUPER PREMIUM BRAND BARS TO INCLUDE:	hosted/cash
Super Premium brand liquor	16./17.
Sterling Vineyards Vitners Collection	14./15.
Sterling Vineyards, Prosecco, Veneto, IT.....	14./15.
Imported/Craft beer	10./11.
Domestic beer	9./10.
Soft drinks	7./8.
Mineral water	7./8.
Non-alcoholic	7./8.

FIXED BAR OPTIONS

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

BEER, WINE AND SODA BAR	
First hour	22. per person/per hour
Additional hours.....	13. per person/per hour

CALL BRANDS	
First hour	24. per person/per hour
Additional hours.....	15. per person/per hour

PREMIUM BRANDS	
First hour	28. per person/per hour
Additional hours.....	17. per person/per hour

SUPER PREMIUM	
First hour	32. per person/per hour
Additional hours.....	19. 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	Jack Daniel's/Jameson.....	Maker's Mark 46
Vodka.....	Svedka	Ketel One	Grey Goose
Gin	Beefeater	Bombay	Bombay Sapphire
Scotch	Dewars 12	Johnny Walker Black	Macallan 12
Tequila.....	Sauza Blue	Casamigos	Patron Silver
Rum	Bacardi Silver	Bacardi.....	Sammy's Beach Bar Rum
Cognac		Courvoisier VS.....	Hennessy VS
Cordials.....		Baileys, Amaretto	Baileys, Amaretto
		Kahlua, Grand Marnier	Kahlua, Grand Marnier

WINES

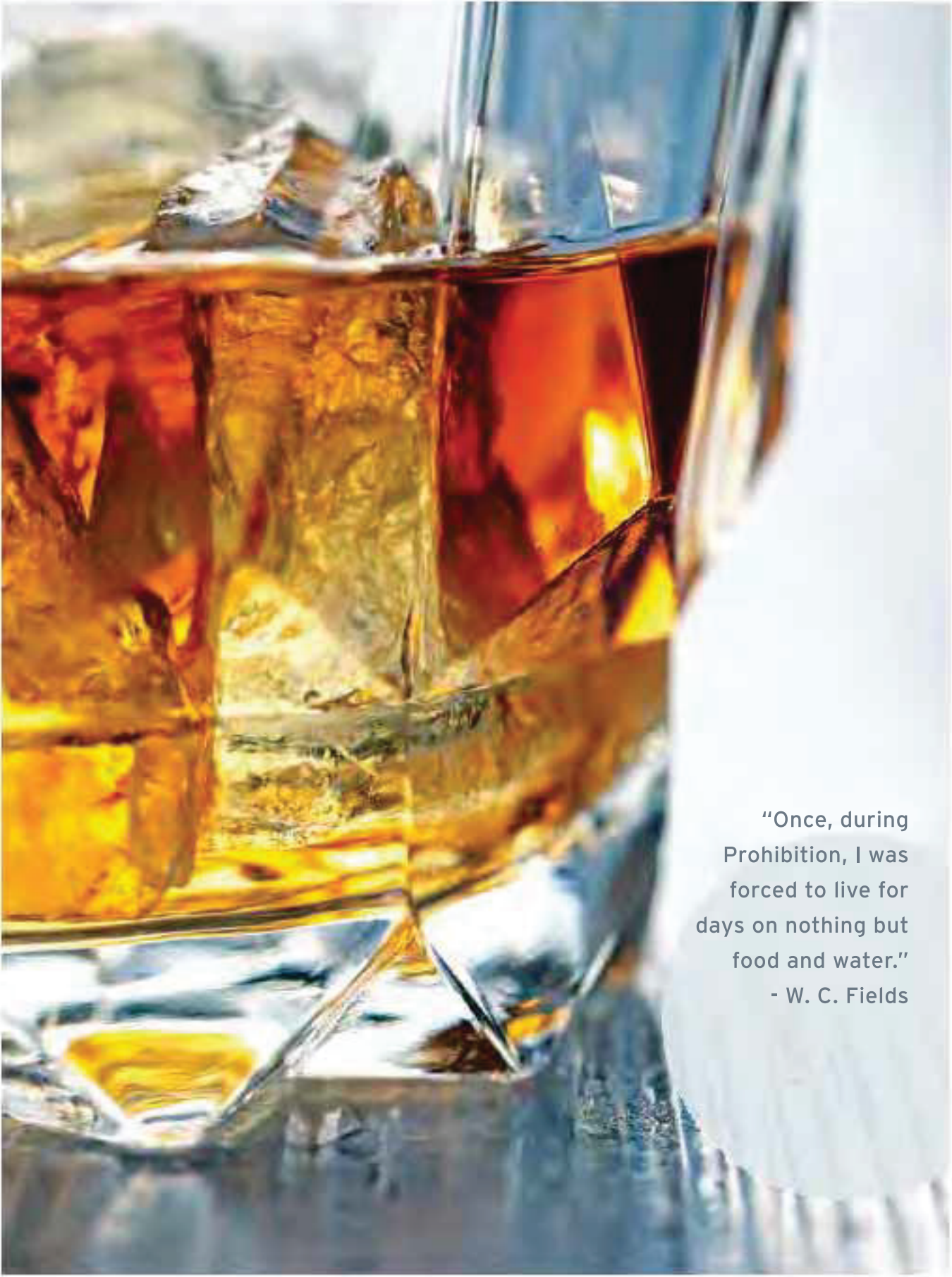
Sauvignon Blanc	Sterling Vineyards Vintners Collection
Chardonnay	Sterling Vineyards Vintners Collection
Pinot Noir	Sterling Vineyards Vintners Collection
Cabernet Sauvignon.....	Sterling Vineyards Vintners Collection
Meritage Red Blend.....	Sterling Vineyards Vintners Collection

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.

STERLING VINEYARDS VINTERS COLLECTION, PROSECCO, VENETO, IT	52.
RUFFINO PROSECCO, VENETO, ITALY	52.
GLORIA FERRER BLANC DE BLANCS, SONOMA.....	52.
MUMM NAPA BRUT ROSÉ, CA.....	75.
NICOLAS FEUILLATTE, CHAMPAGNE, FRANCE.....	84.
VEUVE CLICQUOT BRUT YELLOW LABEL, CHAMPAGNE, FRANCE	135.
MOET & CHANDON BRUT IMPERIAL, CHAMPAGNE FRANCE.....	150.
PERRIER-JOUET GRAND BRUT, FRANCE.....	275.
DOM PERIGNON, EPERNAY, CHAMPAGNE FRANCE.....	500.

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

STERLING VINEYARDS VINTNERS COLLECTION CALIFORNIA CHARDONNAY.....	52.
STERLING VINEYARDS VINTNERS COLLECTION CALIFORNIA SAUVIGNON BLANC.....	52.
STERLING VINEYARDS VINTNERS COLLECTION CALIFORNIA ROSE.....	52.
STERLING VINEYARDS VINTNERS COLLECTION CALIFORNIA CABERNET SAUVIGNON	52.

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



UNCORKED

CHARDONNAY

CHATEAU STE. MICHELLE, WA.....	54.
FRANCISCAN, NAPA	55.
LA CREMA, SONOMA.....	57.
COPPOLA DIRECTORS CUT, RUSSIAN RIVER, SONOMA	60.
WENTE RIVA RANCH, ARROYO SECO.....	65.
FERRARI CARANO “TRE TERRE,” RUSSIAN RIVER, SONOMA	70.
JORDAN, RUSSIAN RIVER, SONOMA	95.
JOSEPH PHELPS “FREESTONE VINEYARD,” SONOMA COAST	100.

SAUVIGNON BLANC

NOBLIO “ICON,” MARLBOROUGH, NEW ZEALAND	54.
MONDAVI, FUME BLANC, SONOMA	55.
KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND.....	58.
CHARLES KRUG, NAPA	58.
SILVERADO, NAPA.....	66.

OTHER WHITE WINES AND ROSE

TWO ARROWHEADS WHITE BLEND, SONOMA.	52.
LIVIO FELLUGA, FRIULI, ITALY	54.
RUFFINO “LUMINA” PINOT GRIGIO, DELLE VENEZIE, ITALY	55.
WENTE “SMALL LOT” PINOT NOIR ROSE, CALIFORNIA.....	60.
BLINDFOLD BY PRISONER, NAPA	60.

MERLOT

FRANCISCAN ESTATE, NAPA.....	58.
COPPOLA DIRECTOR’S CUT, SONOMA	65.
MARKHAM, NAPA.....	77.

CABERNET SAUVIGNON

JOSH CELLARS, NORTH COAST	60.
RODNEY STRONG, SONOMA	62.
COPPOLA DIRECTOR’S CUT, SONOMA	67.
FRANCISCAN ESTATE, NAPA.....	68.
ATLAS PEAK, NAPA.....	72.
MARKHAM, NAPA.....	103.
CHIMNEY ROCK, STAG’S LEAP DISTRICT, NAPA	165.

PINOT NOIR

KENWOOD, RUSSIAN RIVER, SONOMA	54.
MEIOMI, CA	56.
ERATH “RESPLENDENT,” OREGON	59.
COPPOLA DIRECTOR’S CUT, SONOMA	67.
JOSEPH PHELPS “FREESTONE VINEYARDS,” SONOMA COAST.....	80.

OTHER RED WINES

CASTLE ROCK ZINFANDEL, LODI, CA	56.
TRAPICHE “BROQUEL” MALBEC, MENDOZA, ARGENTINA	57.
STAG’S LEAP “HANDS OF TIME” RED BLEND, NAPA.....	67.
PRISIONER RED BLEND, NAPA.....	95.

SWEET WINES

MIONETTO MOSCATO, D’ASTI, ITALY	52.
CHATEAU STE. MICHELLE RIESLING, WA	55.

(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

SUGGESTED SERVICES

BAKERIES

Rossmoor Pastries
562-498-CAKE
rossmoorpastries.com

Simply Sweet Cakery
714-444-2278
simplysweetcakery.com

Sweet Traders
714-903-6800
sweettraders.com

COORDINATORS

A Signature Wedding
Monique Atwell
323-620-3179
asignaturewedding.com

Blissfully Styled Events
Karen Seiger
714-459-2070
blissfullystyled.com

Brandi Jane Events
Brandi Bradford
714-345-3575
brandijaneevents.com

Chic Productions Wendy
Dahl 714-596-4455
chicproductions.com

First Pick Planning Jen
Bergmark
480-686-0040
firstpickplanning.com

HMC Event Solutions
Holly Chavez
909-900-5579
hmceventsolutions.com

Ivy & West Events
Robin Ballard
949-793-3956
ivyandwest.com

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

DJ AND ENTERTAINMENT

Essence Entertainment
714-979-8933
essenceentertainment.com

DJZ Productions
Dzien Nguyen
949-264-3359
djzproductions.com

Extreme DJ Service
Eric Morales
949-362-4218
extremedjservice.com

Honored Occasions
Steve Shanahan
714-671-1115
honoredoccasions.com

Invisible Touch Robert
Arthur 1-800-564-3472
invisibletouchevents.com

Second Song
Rob Corrall
310-998-7623
second-song.com

Undercover Live
949-612-7836
undercoverlive.com

Visions Entertainment
Jason Jass 714-686-1321
visionsentertainment.com

FLORISTS

2Create Designs
Ali Shah
888-865-4940
2CreateDesigns.com

EBD Floral
949-574-9060
Karla Flores
elegantbydesign.florist

Ethnic Essence
714-996-9000
ethnicessence.com

Flowers by Cina
800-445-4531
flowersbycina.com

HAIR AND MAKE-UP

Design Visage
800-603-1383
designvisage.com

Flawless Faces
949-742-4211
flawlessfacesinc.com

Face it Sugar
Georgia Syrengelas
714-206-2963
info@faceitsugar.com

INVITATIONS

Darla Marie Designs
Darla Vietti
714-319-1074
darlamariedesigns.com

Heidi Davidson Design
Heidi Davidson
714-469-0768
heididavidsondesign.com

Jen Simpson Design
Jen Simpson
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Where's the Party
949-722-1803
wheresthepartyoc.com

MINISTRY/CLERGY

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866-359-0966
reverendclint.com

Great Officiants
Alan Katz
562-435-4000
greatofficiants.com

OC Wedding Vows
714-315-9325
ocweddingvows.com

PHOTOGRAPHY

Ashley Paige Photography
Ashley Paige
415-254-9968
ashleypaigephoto.com

Erica Steelman Photographer
562-441-9459
ericasteelman.com

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Frank Salas
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franksalas.com

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Kennedy
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jimkennedyphotographers.com

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linandjirsa.com

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Erin Palos
866-828-2871
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TRANSPORTATION

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bestchauffeured.com

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949-380-7794
lakeforestlimos.com

VIDEOGRAPHY

Hoo Films
949-478-0390
hoofilms.com

Parallel Media Productions
949.515.4854
parallelmediaproductions.com

Pro-Vision Productions
1-877-933-3843
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





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