

Quinceañeras, Sweet 16

Social Event Packages

Los Angeles - International Airport/South



All food and beverage functions are subject to applicable sales tax and a taxable 17% Gratuity and 8% Facilities charge. Package prices are per person and are subject to change.



# E MBASSY SUITES by HILTON<sup>™</sup>

Dear Guest Catering Services and General Information Mass Ceremony Package Quinceañera Dinner Packages Children's Grand Buffet Station Upgrades Bar Packages Audio Visual Preferred Vendors General Information and Liabilities

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#### **EXPERIENCE UNMATCHED HOSPITALITY & INNOVATIVE CUISINE**

#### **ELEGANCE, CONVENIENCE & VALUE IN ONE STOP**

Life's special occasions become memorable celebrations; legendary service, uncompromising quality and creativity, and knowledgeable staff that are dedicated to making your Quinceañera the most memorable day of your daughter and family's lives.

Our Mediterranean inspired courtyard features lush landscapes, waterscapes and a koi pond. The elegant Imperial Ballroom holds up to 260 guests for a banquet reception. Create a unique catering menu, seating chart and dance floor arrangement with the help from our Events Manager.

Overnight guests can enjoy a two-room suite, complimentary cooked-to-order breakfast and complimentary evening reception. Consider our conveniently located hotel just minutes away from LAX and Manhattan Beach.

Our catering menu features an array of expertly prepared fare, from breakfast to lunch to dinner including morning and afternoon breaks fit for every budget and taste.

#### WE CAN CUSTOMIZE ANY MENU TO YOUR SPECIFICATIONS. SHARE YOUR VISION WITH US!

Marvin J. Navor, Director of Catering Marvin.Navor@hilton.com Desk: (310)469-0023 | Fax: (310)640-8750

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# **CATERING SERVICE AND GENERAL INFORMATION**

**AVAILABILITY** – Daytime events are held from 11am-4pm and evening events from 6pm-midnight. Different times may be accommodated based on availability.

**PAYMENT SCHEDULE-**All social events require a deposit when the contract is signed. 25% of your minimum revenue guarantee (non-refundable) will be required in order to make the reservation definite. 50% of your minimum revenue guarantee will be due 90 days prior to your event. 100% of your estimated total cost will be due 21 business days prior to your event to be paid by money order, cashier's check or credit card.

**MENU–** Menu selection and set-up details should be arranged at least 30 days in advance of your function. If the function is booked within 30 days of occurrence, the menu selections are due with the signed contract and banquet events order. Menu tasting is offered complimentary for your event, a maximum of (4) guests may attend the menu tasting. All menu tastings must be scheduled at least (2) weeks in advance. from Tuesday-Friday 11AM-3PM. Contract must be signed and deposit received to schedule your menu tasting.

**BEVERAGE SERVICE**– Embassy Suites is responsible for the sale and service of alcoholic beverages as regulated by California. Embassy Suites alcoholic beverage license requires Embassy Suites to (1) request proper proof of legal age to consume alcohol (2) refuse alcoholic beverage service if the person cannot provide the proper identification (3) refuse alcoholic beverage service to any person who appears intoxicated.

**LINEN**- packages include standard white, black or ivory table cloths with an assortment of napkin colors to choose from at no additional cost. Specialty linens and napkins may be purchased, please consult your events manager.

**SPECIAL MEALS**– Please let your Event Manager know if you require special meals. Children's menus are available for those 11 and under. Meals can additionally be arranged for your vendors. Our staff will also work with you and your guests for any special dietary requests.

**DECORATION, FLORALS, MUSIC, ENTERTAINMENT**– All display and/or decorations will be subject to our prior written approval. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. You are responsible for the removal of all decorations at the conclusion of the function. We are not responsible for any loss or damage t your property and do not maintain insurance covering it. An entertainment agreement must be signed for all events where the client offers musical entertainment such as live musicians or DJ's.



# \$1,500.00 for up to 150 guests

\$1,700.00 for 151 to 200 guests

\$1,900.00 for 201 to 250 guests

\$2,500.00 for 251 to 300 guests

# PACKAGE INCLUDES

Atrium Courtyard with Natural Light & Lush Greenery Complimentary Day of Event Self-Parking for Guests White Folding Chairs Refreshment Room for Princessa Preferred Room Rates for Overnight Guests Beverage Station

Ceremony Sound Package (\$300++) - (1) wired microphone, (1) speaker with stand



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# For up to 260 Guests PACKAGES INCLUDE

Custom Table Linen and Napkin Selections Complimentary Wood Sectional Dance Floor Complimentary Day of Event Self-Parking for Guests Personalized Seating Diagram Preferred Room Rates for Overnight Guests Champagne/Cider Toast Dedicated Events Manager Complimentary Suite for the Night of Event

Lunch \$50 | Dinner \$59

includes freshly baked artisan rolls & butter, local grown seasonal vegetables, whipped mashed potatoes, freshly brewed Starbucks® premium coffee, decaf, and hot tea service, sparkling cider toast

# SALADS (choose one)

Garden green salad with vine-ripened tomatoes, shaved carrots,

cucumber, feta cheese, balsamic vinaigrette dressing

romaine heart caesar salad, parmesan crisp, homemade garlic croutons, shaved parmesan & asiago cheese, toasted tomatoes, caesar dressing

MAIN COURSE (choose two)

oven roasted chicken | chicken mushroom au jus

pan seared salmon | roasted tomato cream sauce

6 oz. beef tenderloin | shitake jus

**(v) vegetable ravioli mélange** | roasted zucchini, eggplant, carrot, sautéed spinach, garlic, basil with braised swiss chard and san marzano tomato sauce

# Complimentary cake cutting fee

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# Lunch \$58 | Dinner \$65

includes freshly baked artisan rolls & butter, local grown seasonal vegetables, whipped mashed potatoes, freshly brewed Starbucks® premium coffee, decaf, and hot tea service, sparkling cider toast

(2) **Hor D'oeuvres:** roasted tomato bruschetta, vegetable spring roll with sweet chili sauce, beer battered mozzarella sticks with marinara sauce, chicken quesadillas , sweet & spicy chicken wings

# SALADS (choose one)

Garden green salad with vine-ripened tomatoes, shaved carrots, cucumber, feta cheese, balsamic vinaigrette dressing

romaine heart caesar salad, parmesan crisp, homemade garlic croutons, shaved parmesan & asiago cheese, toasted tomatoes, caesar dressing

little gem salad, dried cranberries, candied walnuts, pickled onion, champagne vinaigrette dressing

# MAIN COURSE (choose two)

oven roasted chicken | chicken mushroom au jus

pan seared salmon | roasted tomato cream sauce

6 oz. beef tenderloin | shitake jus

**(v) vegetable ravioli mélange** | roasted zucchini, eggplant, carrot, sautéed spinach, garlic, basil with braised swiss chard and san marzano tomato sauce

Complimentary cake cutting fee

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Lunch \$72 | Dinner \$80

includes freshly baked artisan rolls & butter, local grown seasonal vegetables, whipped mashed potatoes, freshly brewed Starbucks® premium coffee, decaf, and hot tea service, sparkling cider toast

(2) Hor D'oeuvres: roasted tomato bruschetta, vegetable spring roll with sweet chili sauce, beer battered mozzarella sticks with marinara sauce, chicken quesadillas , sweet & spicy chicken wings

- (1)Hour hosted soft bar: House Red and White Wine, Sparkling Wine, Microbrews, Domestic Beer, Soft Drinks and Juice
- (3) Continuous Soda Bar (limit 2 selections)

# SALADS (choose one)

Garden green salad with vine-ripened tomatoes, shaved carrots, cucumber, feta cheese, balsamic vinaigrette dressing

romaine heart caesar salad, parmesan crisp, homemade garlic croutons, shaved parmesan & asiago cheese, toasted tomatoes, caesar dressing

little gem salad, dried cranberries, candied walnuts, pickled onion, champagne vinaigrette dressing

# MAIN COURSE (choose two)

oven roasted chicken | chicken mushroom au jus

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6 oz. beef tenderloin | shitake jus

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Complimentary cake cutting fee

Children's Plated Menu

Select one (1) option from one of the following options for all children 11 years and under —\$34.00++ per person All options served with fresh fruit and milk or juice

# CHICKEN STRIPS & FRIES HAMBURGER OR CHEESEBURGER & FRIES GRILLED CHEESE SANDWICH & FRIES SPAGHETTI WITH MARINARA SAUCE & VEGETABLES

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### **DISPLAYS** (Serves up to 25 Guests)

Vegetable crudité, crostini and buffalo chicken spread	\$140
Sliced seasonal fruit and berries selection	\$165
Artisan domestic cheese with gourmet crackers, crostini,	\$220
& assorted charcuterie	
Mediterranean platter, hummus & tzatziki with olives, feta, crackers, vegetable crudites	\$190
Choose one dip: Spinach Artichoke, Pimento Cheese, Beer Dip	\$140
served with assorted crackers, pretzels, pita chips	

# Cold

40 pieces per tray Shrimp cocktail shooters \$160 Gazpacho shooters \$160 Roasted tomato bruschetta \$105

# Нот

40 pieces per tray Vegetable spring roll with sweet chili sauce \$105 Mac & cheese balls \$105 Thai peanut chicken skewers \$175 Petit beef wellington \$135 Beer battered mozzarella sticks with marinara sauce \$105 Chicken quesadilla served with pico, guacamole, sour cream \$175 Sweet & spicy chicken wings with ranch \$175 Mini beef sliders \$135 Mini beef kabob with teriyaki \$175

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Your selection will be prepared by a uniformed chef attendant. Chef carved items accompanied by handcrafted rolls.

# **HOUSE SMOKED TURKEY BREAST**

Cranberry Chutney, BBQ Sauce \$475.00 (serves 25 people)

# **BOURBON AND HONEY GLAZED HAM**

Dijon Mustard, Hawaiian-Pineapple Salsa \$500.00 (serves 25 people)

# **ROASTED PRIME RIB OF BEEF**

Horseradish Sauce, Caramelized Onion Jam \$650.00 (serves 25 people)

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All hosted bars include beer, house wine and soft drinks. Price per guest.

HOUSE BRANDS	One Hour \$25++   Two Hours \$29++   \$10++ each additional hour
	Well brand vodka, gin, rum, tequila, whiskey, domestic/imported beers, house red/white wine
CALL BRANDS	One Hour \$31++   Two Hours \$35++   \$12++ each additional hour
	Bacardi, Smirnoff, Tanqueray, Canadian Club, Seagram's 7, Jim Beam, Jack Daniel's, Jose Cuervo, Captain Morgan, Malibu, domestic/imported beers, red/white wine
<b>PREMIUM BRANDS</b>	One Hour \$35++   Two Hours \$39++   \$15++ each additional hour
	Ketel One, Absolut, Bombay/Sapphire, Bacardi, Captain Morgan, Crown Royal, Maker's Mark, Johnny Walker Black, Hennessy VS,
Soft Bar	1800 Silver Tequila, Microbrews/Imported Beers, Upgraded Red/ White Wine
	One Hour \$18++   Two Hours \$22++   \$10++ each additional hour
	House Red and White Wine, Sparkling Wine, Microbrews/Imported/ Domestic Beer, Soft Drinks, Mineral Water and Juice

### **CASH/NON-HOSTED BAR**

#### **NON-ALCOHOLIC &**

(includes tax, fee to apply**)		SODA BAR PACKAGES
Well Brands	\$13	SUDA BAR FACAAGES
Call Brands	\$15+	Unlimited Soft Drinks & Juice \$17 per person for 4 hours
Premium Brands	\$18+	
Domestic Beers	\$9	Sparkling Cider \$22 per bottle
Imported/Microbrew Beers	\$10	
Soft Drinks/Juice	\$6	
House Wine by the Glass	\$11	
Premium Wine by the Glass	\$13	
Red Bull—regular and sugar free	\$8	
Mineral Water	\$7	
**Administrative Fee \$150 will apply per bar		

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## **POPULAR PACKAGES**

LCD Projector Packages Includes LCD Projector, 8' Tripod Screen (up to 1024x768 Resolution & 2500

Lumens Brightness) \$400

LCD Projector Packages Includes LCD Projector, 8' Tripod Screen (up to 1024x768 Resolution & 5000

Lumens Brightness) \$500

8' LCD Support Package Includes 8' tripod screen, Projector table or AV cart & AC cable with a strip \$175

10' LCD Support Package Includes 8' tripod screen, Projector table or AV cart & AC cable with a strip \$225

Flat Screen TV/DVD Package Includes 42" Flat Panel TV with a Rolling Cart, DVD Player & all required

cables \$275

Flat Screen Monitor Package Includes 42" Flat Panel TV with a Rolling Cart & Cables (to connect to a laptop of any other media source provided by the client) \$225

Sound System Package A Includes (1) Wired microphone, (1) 4-channel mixer & (2) Speakers on stands \$300

Sound System Package B Includes (1) Wireless microphone (Lavaliere or Handheld-please specify), (1) 4-channel mixer & (2) speakers on stands \$375

Laptop/ipod Audio Package Includes an audio connection for client's laptop/ipod through the meeting room's built-in sound system or through a self-powered speaker \$175

Wired Microphone (Table Top or Floor Standing) \$75

Wireless Microphone (Lavaliere) \$150

Wireless Microphone (Handheld) \$150

Wireless Microphone (Headset) \$165

Podium with Wired Microphone \$125

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**CHAIRS/LINENS** L.A. Chair Cover Rentals (310) 529-6229

**Advanced Party Rentals** 

(310) 331-1600

# ENTERTAINMENT/LIGHTING/PIPE & DRAPE

DJ TEMPO (833) DJ-TEMPO Www.DJTempoe.com

Entertainment Services (661) 251-6468 ron@entertainment-srvcs.com

**EVENT PLANNING** Yolie and Co. Wedding & Events Specialist Yolanda Valdivia 562-445-9203

Email: Yolyncompany@gmail.com

ndor

PHOTOGRAPHY Joey Ikemoto Photography 310-212-7366 www.gotpics.vom joey@joeyikemoto.com

Jason Tran Photography (714) 308-8592 www.jasonqtran.com jason@jasonqtran.com

**DECORATOR** Monica Rose Decorations Monica Ramirez 562-449-5746 Email: monicaruthrr@yahoo.com

**DECORATOR** Demetra Cunningham (323) 459-1569-Mobile Email: <u>Demetra@sbdevent.com</u> Website: www.sbdevent.com

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# SHIPPING & RECEIVING:

Due to limited storage, we request that shipments not arrive any earlier than three days prior to your arrival. A surcharge of \$25.00 per package, per day will be applied to packages being stored for more than three (3) business days prior to scheduled event.

### **DECORATIONS:**

The hotel does not permit the affixing of anything to walls, floors, or ceilings of the room with nails, staples, tape or any other substance. all signs must be of professional quality and have hotel management's approval for their placement. an additional cleaning fee will apply if confetti and streamers are used. All banners must be hung by a hotel engineer and an additional cost may be charged.

#### **ROOM ASSIGNMENTS:**

Function rooms are assigned based on the expected number of guests. If the final guaranteed number of attendees drops or increases, The hotel reserve the right to change, with notification, reassign function to a room suitable of accommodating the group and requirements.

#### PARKING:

The hotel is not responsible for loss or damage to the automobiles or their contents while parked on or off hotel property

#### SECURITY:

The hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the hotel for securing a limited number of valuable items. If additional security with respect to such items or for any other reason is requested, the Hotel can assist in making these arrangements with the hotel's authorized security agency.

We have no insurance for and are not responsible for any loss or damage to your property. If required, in our sole judgment, in order to maintain adequate security measures in light of the size and/or nature of your function, you will provide at your expense, security personnel supplied by the hotels security agency. For the safety of persons and property, no fireworks or incendiary devices may be used indoors at the hotel.

#### DAMAGE TO FUNCTION SPACE:

Client will agree to pay for any damage to the function space that occurs during your event. client will not be responsible, however, for ordinary wear and tear or for damage that they can show was caused by persons that were not their function attendees.

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# USE OF OUTSIDE VENDORS:

If you wish to hire outside vendors to provide any goods or services at hotel during the event, the hotel may, in its sole discretion, require that such vendor provide hotel, in form and amount reasonably satisfactory to hotel, an indemnification agreement and proof of adequate insurance. Restrictions apply.

#### IN HOUSE EQUIPMENT:

Hotel will provide, at no charge, a reasonable amount of meeting equipment (for example, chairs, tables, easels, etc). these complimentary arrangements do not include special setups or extraordinary formats that would deplete the hotel's present in house equipment to the point of requiring rental of any additional supplies.

#### **PUNCTUALITY:**

Our staff appreciates the punctuality of your group. This helps us to better service your event as we do schedule according to your contracted times. In the event that you may have a few late attendees, meal service will be provided for up to 30 minutes after the start time originally scheduled. However, in the event the entire meal function is delayed more than 30 minutes, an additional fee of 15 percent of your total food & beverage charges may be applied and charged to your account.

#### **GUARANTEES:**

In order to ensure the success of your function, please notify the catering department of your final guarantee 3 weeks prior to the start of your event. this will be a minimum guarantee, not subject to reduction. you will be charged for the actual number of guests served, or the guaranteed total, whichever is greater. If the catering department is not notified 3 weeks prior, the expected attendance would become the guarantee.

#### **OUTSIDE FOOD AND BEVERAGE:**

All food and beverage served at functions associated with the event must be provided, prepared and served by the hotel, and must be consumed on hotel premises.

### LIQUOR LICENSE:

The hotel's liquor license requires that beverages only be dispensed by hotel employees or bartenders. alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

#### PRICING AND SUBSTITUTIONS:

Current prices are subject to proportionate increases to meet cost Inflation of items that are associated with the food and beverage operation. The Hotel may make substitutions in these cases where it is not practical to deliver the menu and/or service as originally ordered.