

by HILTON™

Los Angeles - International Airport/South

YOUR MEETING IS OUR BUSINESS

CATERING MENU



EMBASSY SUITES BY HILTON LOS ANGELES INTERNATIONAL AIRPORT SOUTH
1440 EAST IMPERIAL AVENUE | EL SEGUNDO, CA 90245
LAXSOUTH.EMBASSYSUITES.COM | (310) 640 3600

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.

Embassy Suites by Hilton Los Angeles International Airport South | 1440 E. Imperial Ave | El Segundo, CA 90245



EMBASSY SUITES

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BREAKFAST

All buffet breakfasts are served with fresh squeeze orange juice, freshly brewed Starbucks premium coffee, decaffeinated coffee, assorted tazo hot teas, half & half, soy alternatives.

Buffets are priced per person and based on a minimum of 20 Guests for 1.5 Hours of Service. For events with 19 or fewer guests, an additional \$10 per person will be added to the price.

CONTINENTAL \$32

Bakery display

Whipped butter, fruit preserves

Seasonal fresh fruit and berries

Greek yogurt, house granola

Freshly brewed Starbucks® premium coffee, decaffeinated coffee

Assorted Tazo hot teas

Fresh squeezed orange juice

LIGHT AND FIT \$37

Bakery display

Whipped butter, fruit preserves

Seasonal fresh fruit and berries

Greek yogurt, house granola

Egg wrap, chicken sausage, spinach, feta, herb aioli or Soft scramble with cream cheese

Freshly brewed Starbucks® premium coffee, decaffeinated coffee

Assorted Tazo hot teas

Fresh squeezed orange juice

RISE & SHINE \$45

Bakery display

Whipped butter, fruit preserves

Seasonal fresh fruit and berries

Soft scramble eggs

Bacon or sausage

Herbed crispy potatoes

Buttermilk pancakes or French Toast

Freshly brewed Starbucks® premium coffee, decaffeinated coffee

Assorted Tazo hot teas

Fresh squeezed orange juice

BREAKFAST ENHANCEMENTS

HANDHELDS

\$120 per dozen
Minimum 1 dozen per selection

Toasted english muffin sandwich, farm fresh scrambled eggs, applewood smoked bacon, cheddar cheese

Breakfast burrito, farm fresh scrambled eggs, served with or without chorizo, black beans, cheddar cheese, served with our house-made salsa

Fried egg, smoked bacon, croissant

AMP IT UP

Chilaquiles, scrambled eggs, fresh corn tortilla chips, house-made salsa, queso fresco, cilantro, pickled red onion & creama \$15pp

Parfait bar, Greek yogurt, house made granola, dried fruit, toasted pepitas, honey, seasonal fruit compote \$12pp

Cured salmon display, sliced heirloom tomato, red onion, capers, chives, bagels & cream cheese \$25pp

Oats, berries in season, banana, local honey, granola, chia seeds, almond butter \$8pp

Assortment of bagels & sliced breads, butter, jams, whipped cream cheese, peanut or almond butter \$12pp

MORNING BREAKS

Breaks are priced per person and based on a minimum of 12 guests. For events 11 or fewer guests an additional \$5 per person will be added to the price.

1/2 Day / All Day Beverages | \$20 / \$26

Freshly brewed Starbucks® premium coffee and decaffeinated coffee Assorted gourmet Tazo teas
Assorted soft drinks—regular, diet
Bottled water

Served at the start of your meeting, mid-morning refresh and afternoon refresh (6 hour max)

Trail Mix Bar | \$24

Build your own...

Chex mix, Honey Roasted Peanuts, Raisins, Banana Chips, Mini Pretzels, Granola Cranberries, M&M's, Sunflower Seeds

Salsa Festival | \$18

House- made salsa, Guacamole, Queso, Tortilla chips

Sea Salt | \$20

House potato chips, corn chips, pita chips, beer & cheese dip, roasted red pepper hummus

Coctel de Frutas | \$27

Jicama, Watermelon, Pineapple, Cucumber, Mango, Tajin, Chili Powder, Salt, Lime Wedges, Chamoy

MORNING SIPS

\$15 per drink

Bloody Mary Bar

Vodka, spiced tomato juice, olives, pickled veggies, hot sauce, fresh horseradish, lemons & lime, spicy salt rim

Bubbly

House sparkling wine, fresh orange & grapefruit juice, fruit purees, fruit garnishes

<u>Afternoon Breaks</u>

Breaks are priced per person and based on a minimum of 12 guests. For events 11 or fewer guests an additional \$5 per person will be added to the price.

Afterschool Delight | \$25

Freshly baked cookies Fudge brownies Lemon bars

Game Day | \$27

Soft pretzels with cheddar cheese dipping sauce and whole grain mustard Corn Tortilla Chips with Nacho Cheese Sauce Assorted Ice cream bars

Wine Country | \$29

Assorted domestic cheese & charcuterie Water crackers and mixed nuts Mixed country olives

Protein Punch| \$32

Assorted nuts & cheese Granola bars Roasted Tomato hummus with vegetable crudité & pita chips

BOARD BREAKS

Each board serves up to 20 guests, prices are per board

Local seasonal berries, sliced citrus and fruits | \$255

Farmer's market crudité with hummus & pita chips | \$255

Charcuterie with sliced meats, assorted cheese, crackers | \$320

BREAKS- A LA CARTE

beverages

Freshly brewed Starbucks® premium regular, decaffeinated coffee	\$90 per gallon
Freshly brewed iced Starbucks® premium regular, decaffeinated coffee	\$90
Assorted Tazo Hot Teas	\$60
Hot Chocolate	\$60
Classic/strawberry lemonade, fruit punch	\$40
Assorted Tazo Iced Teas (regular, black or green)	\$60
Seasonal Agua Fresca	\$69
Orange, Apple, Cranberry or Pineapple juice	\$27 per carafe
Assorted sodas	\$7 each
Assorted starbucks iced frappuccino	\$10
Energy Drink—regular, sugar free	\$8
Acqua Panna water or San Pellegrino sparkling water	\$8
Perrier and San Pellegrino flavored water	\$8

snacks

Freshly baked cookies, lemon bar or brownies Individually wrapped ice cream treats Baked mini muffins and breakfast pastries Bagels and assorted flavor cream cheese	\$48 per dozen \$60 \$48 \$48
Spiced mixed nuts	\$25 per pound
Granola bars	\$7 each
Protein bars	\$8
Variety of candy bars	\$7
Seasonal whole fruit	\$7
Bags of kettle chips	\$7
Freshly popped popcorn	\$6

EXECUTIVE MEETING PLANNER PACKAGE

\$90

(minimum of 10 guests, includes waived general session room rental)

Continental Breakfast

Bakery display, butter, jam
Seasonal fruits & berries
House granola, Greek yogurt
Freshly brewed Starbucks regular, decaffeinated coffee
Fresh squeezed orange juice

Lunch

(Choose One) - includes Iced Tea and Water Station

Capri

Char-grilled hearts of romaine with caesar dressing Herb grilled chicken with pesto cream sauce Campanelle pasta with tomato-garlic pesto cream sauce, zucchini, pine nuts Roasted fingerling potatoes

Classic Deli Picnic

Baby iceberg wedges with applewood smoked bacon, cherry tomatoes & bleu cheese dressing Smoked turkey & bacon club sandwiches Grilled vegetable, hummus, feta, greens, sun dried tomato in a spinach wrap House potato chips

Afternoon Break

*add on an additional item for \$7 more per person

Ice cream bars and sandwiches

Soft pretzels with dijon mustard or cheesy dipping sauce

Tortilla chips & pita chips with hummus and salsa

Assorted cheese & crackers

Cookies & brownies

All Day Beverages

Freshly brewed Starbucks® premium regular, decaffeinated coffee
Assorted gourmet Tazo teas
Assorted soft drinks—regular, diet
Bottled water

BOXED LUNCH \$38

each boxed lunch includes (1) sandwich, individual bag of kettle potato chips, freshly baked cookie, fresh seasonal whole fruit, bottled water .

Condiments served on the side

Choose up to three sandwiches:

Turkey & Bacon Club

Smoked turkey breast, gruyere cheese, applewood smoked bacon, lettuce & tomato served on a ciabatta roll

Ham & Cheese Sandwich

Black forest ham, vermont tillamook sharp cheddar, lettuce & tomato served on a sourdough baguette

Caesar Chicken Wrap

Grilled chicken, garlic croutons, parmesan cheese, tomatoes, romaine, whole wheat tortilla

Roast Beef Sandwich

Pepper roast beef, pepper jack, arugula, roasted tomatoes served on a ciabatta roll

Chicken Salad Sandwich

Roast chicken, celery, grapes, green onions, yogurt served on a croissant

Grilled Vegetable Wrap

Grilled vegetables, zucchini, squash, onion, tomato, asparagus, hummus, seasonal greens, feta, sun dried tomato served in a spinach tortilla

LUNCH BUFFET

All buffets are priced per person for 90 minutes of service and include iced tea & water. Based on a minimum of 20 guests, for events with 19 or fewer guests an additional \$10 per person will be added to the price.

Day of Week Lunches \$55

To serve a day of the week lunch any day please add on additional \$10 per person to the price.

Monday

Garlic rolls

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

Grilled BBQ tri tip

Lemon garlic marinated grilled chicken breast

Grilled seasonal vegetables

Cajun mac & cheese

Tuesday

Tortilla chips

Barcotta salad, corn, black beans, tomato, pepper jack, cilantro lime vinaigrette

Chicken tinga

Marinated carne asada, grilled & sliced

Corn tortillas, lettuce, salsa verde, crema

Spanish rice, slow cooked black beans

Wednesday

Garlic bread

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

Roasted seasonal vegetables

Chicken parmigiana

Pan seared salmon with roasted tomato cream sauce

Pasta primavera

Grated parmesan, chili flakes, parsley, olive oil

LUNCH BUFFET

All buffets are priced per person for 90 minutes of service and include iced tea & water. Based on a minimum of 20 guests, for events with 19 or fewer guests an additional \$10 per person will be added to the price.

Day of Week Lunches \$55

To serve a day of the week lunch any day please add on additional \$10 per person to the price.

Thursday

Hawaiian rolls, butter
Mixed greens, carrot, ginger sesame vinaigrette or macaroni salad
Kalua pig, charred pineapple, cabbage
Chicken teriyaki
Fried rice or stir fried noodles

Friday

Seasonal field greens, shaved carrots, cucumber, feta cheese, balsamic vinaigrette Orzo salad, shallots, celery, parsley, sherry vinegar, roasted garlic aioli Roasted turkey & applewood smoked bacon, lettuce, tomato, French baguette Roast chicken, celery, cashews, grapes, green onions made with Greek yogurt, croissant Grilled vegetables, zucchini, roasted peppers, avocado, seasonal greens, tortilla wrap (v) Pickles | Condiments | Kettle chips

Saturday

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

Braised beef short ribs, roasted cipollini, red wine reduction Herb roasted chicken with picatta Whipped garlic mashed potatoes Charred Broccolini

Sunday

Petite wedge salad, cucumbers, tomatoes, red onions, smoked bacon, chipotle ranch dressing Biscuits with honey butter
Corn on the cob
BBQ baked beans

Grilled citrus chicken BBQ beef tri tip

PLATED LUNCH SERVICE

lunch includes freshly baked artisan rolls & butter, locally grown seasonal vegetables, whipped potato pureé, ice tea and water

SALADS (choose one)

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

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

MAIN COURSE (choose two entrees with a sauce)

oven roasted chicken | mushroom marsala or picatta \$42

6 oz. beef tenderloin | teriyaki, shitake mushroom jus, brandy peppercorn \$46

pan seared salmon | roasted tomato cream sauce \$48

barcotta salad | corn, black beans, tomato, avocado, pepper jack, cheddar,

cilantro lime vinaigrette \$27

(add chicken \$10 or salmon \$15)

(v) vegetable ravioli mélange | roasted zucchini, eggplant, carrot, sautéed spinach, garlic, basil with braised swiss chard and san marzano tomato sauce \$37

DESSERT OPTIONS

Add \$8.00 (choice of one)

new york cheesecake with berry coulis

red velvet cake

chocolate mousse cake with freshly whipped cream

(v) vegan

PLATED DINNER

dinner includes freshly baked artisan rolls & butter, seasonal vegetables, choice of side, freshly brewed Starbucks® premium coffee, decaf, and hot tea service

SALADS (choose one)

petite wedge salad, cucumbers, tomatoes, red onions, smoked bacon, chipotle ranch 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 (limited to 2 protein items and 1 vegetarian/vegan)

oven roasted chicken | chicken mushroom au jus \$49
pan seared salmon | roasted tomato cream sauce \$55
6 oz. beef tenderloin | shitake jus \$52
surf 'n turf petit sirloin and jumbo shrimp scampi | brandy peppercorn \$63
braised short rib, crispy shallots | red wine reduction \$56

- **(v) vegetable ravioli melange** | roasted zucchini, eggplant, carrot, sautéed spinach, garlic, basil with braised swiss chard and san marzano tomato sauce \$44
- (v) sautéed quinoa | market vegetables, braised greens, chimichurri \$44

SIDES (choose one)

herb roasted fingerling potatoes whipped garlic mashed potatoes rice pilaf parmesan polenta

DESSERTS

Add \$8.00 (choice of one)

new york cheesecake with berry coulis

red velvet cake

chocolate fondant cake, freshly whipped cream

(v) vegan

DINNER BUFFETS

dinner buffet includes assorted artisan breads, creamy butter, choice of (1) salad, choice of entrées, (2) sides, (1) desserts, freshly brewed Starbucks® premium coffee, decaf, and hot tea service (1.5 Hours of Service — Minimum of 25 guests)

SALADS

petite wedge salad, cucumbers, tomatoes, red onions, smoked bacon, chipotle ranch 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

ENTRÉES

herb roasted chicken with mushroom marsala, picatta or teriyaki sauce pan seared salmon with roasted tomato cream sauce sliced tri-tip with caramelized onion red wine sauce or bbq sauce braised beef short ribs, roasted cipollini, red wine reduction kalua pig, charred pineapple, cabbage campanella pasta with tomato-garlic cream sauce, pine nuts, zucchini (v) orzo risotto, mushrooms, herbs (v)

SIDES

whipped mashed potatoes roasted heirloom fingerling potatoes sautéed green beans with almonds local seasonal vegetables rice pilaf cajun mac & cheese

DESSERTS

new york cheesecake with berry coulis red velvet cake chocolate fondant cake, freshly whipped cream tiramisu, lady fingers, espresso mascarpone filling

Choice of (2) protein entrees plus 1 vegetarian—\$65 Choice of (3) protein entrees plus 1 vegetarian—\$72

^{**}Vegetarian option will be served plated**

HORS D'OEUVRES

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	

CHILL

\$8 per person

Minimum of 25 pieces per order

Shrimp cocktail shooters (2 pcs)

Gazpacho shooters (2 pcs)

Roasted tomato bruschetta (3 pcs)

Watermelon + feta, tajin (3 pcs)

WARM

\$9 per person

Minimum of 25 pieces per order

Vegetable spring roll with sweet chili sauce (3 pcs)

Mac & cheese balls (3 pcs)

Petit beef wellington (2 pcs)

Beer battered mozzarella sticks with marinara sauce (3 pcs)

Mini beef sliders (2 pcs)

upgrades \$10 per person
Mini beef kabob with teriyaki (2 pcs)
Thai peanut chicken skewers(2 pcs)
Chicken quesadilla served with pico, guacamole, sour cream (2 pcs)
Sweet & spicy chicken wings with ranch (2 pcs)

CARVING STATIONS

Your selection will be prepared by a uniformed chef attendant. Chef carved items accompanied by handcrafted rolls. 1 chef per 50 guests

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)

CHEFS IN ACTION

Action stations require 1 chef per 50 quests.

WOK ON

Choice of jasmine rice or chow mein noodles Snow peas, mushroom, sweet peppers, scallion, ginger, egg Ground pork, marinated flank, tofu Sesame, soy \$25.00 pp

LATE NIGHT CRAVINGS

Homemade sliders, chip & dip, wings with buffalo sauce, quesadillas \$30.00pp

HOSTED BAR PACKAGES

Price per guest. One bartender per 75 guests is provided. For consumption bars, a \$500 minimum beverage revenue is required or a \$150 bar charge will apply. Bar service not to extend beyond 5 hours.

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

PREMIUM BRANDS 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, 1800 Silver Tequila, Microbrews/Imported Beers, Upgraded Red/

White Wine

SOFT BAR

One Hour \$18++ | Two Hours \$22++ | \$10++ each additional hour Selection of House wines to include 2 Whites, 2 Reds and 1 Sparkling, Microbrews/Imported/Domestic Beer, Soft Drinks, Mineral Water and

Juice

CASH/NON-HOSTED BAR (includes tax, must meet sales minimum or fee to apply**)

Well Brands	\$13
Call Brands	\$15+
Premium Brands	\$18+
Domestic Beers	\$9
Imported/Microbrew Beers	\$10
Soft Drinks/Juice	\$6
House Wine by the Glass	\$11
Sangria by the Glass	\$12
Premium Wine by the Glass	\$13
Red Bull—regular and sugar free	\$8
Mineral Water	\$7

NON-ALCOHOLIC & SODA BAR PACKAGES

Unlimited Soft Drinks & Juice Service \$17 per person for 4 hours

Sparkling Cider (Non-Alcoholic) \$22 per bottle

SPECIALTY COCKTAILS

\$16 per drink

Up to 2 for your hosted bar enhancements, not available in conjunction with no host bars

EL SEGUNDO BLUE

Ketel One, Blue Curacao, Pineapple Juice, Coconut Water

SPICY HACIENDA MARGARITA

1800, Jalapeno, Cucumber, Lime, Grand Marnier, Cilantro

JOSE'S OASIS

Malibu, Strawberry, Pineapple, OJ, Sweet & Sour, Myers Dark Rum, Mint, Cherry & Basil

PALOMA

Casamigos, Sparkling Grapefruit Soda, Fresh Lime

WINE LIST BY THE BOTTLE

sparkling

House Champagne	\$35
Mionetto Prosecco, Veneto, Italy	\$40
Chandon Brut Classic, California	
rosé & whites	
Sofia Rosé, Monterey, California	\$4 <i>6</i>
Chateau St. Michelle Riesling, Columbia Valley, Washington	\$40
Casa Lunardi Pinot Grigio, Veneto, Italy	\$40
Sonoma-Cutrer Chardonnay, California	\$55
Martin Ray Chardonnay, Sonoma, California	\$49
reds	
Murphy Goode Pinot Noir, Sonoma, California	\$44
Greystone Merlot, Napa, California	\$43
Coppola Director's Cut Cabernet Sauvignon, Sonoma/San Luis Obispo, California	\$58
Terrazas Altos Del Plata Malbec, Mendoze, Argentina	\$43
Apothic Red Blend, California	
Storypoint Cabernet Sauvignon, California	\$49

bottles—domestic

Budweiser Blue Moon Michelob Ultra Coors Lite Bud Lite

bottles—imported/microbrew

Newcastle

Corona Extra

Heineken

Guinness

Stella Artois

Modelo

Lagunitas

Sierra Nevada

Dos Equis

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AUDIO VISUAL EQUIPMENT

We have partnered with Spectrum AV to provide onsite services for our meetings and events. Should you decide to hire an outside company or bring in your own Audio Visual equipment, there is a 10% charge per total revenue that will be applied to your final bill.

POPULAR PACKAGES

LCD Projector Packages Includes LCD Projector, 8' Tripod Screen (up to 1024x768 Resolution & 5000 Lumens Brightness) \$450

LCD Projector Packages Includes LCD Projector, 8' Tripod Screen (up to 1024x768 Resolution & 7000 Lumens Brightness) \$600

Upgrade either LCD Projector Package to a 10' Roll Up Screen \$150

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 \$250 Fast Fold Screen Package Includes Fast-Fold Screen with drape kit, Projector table or AV cart & AC cable with a strip: 6'x8' Fast Fold Screen (Front or Rear Projection) \$250

Hardwire Internet Connection \$150

Podium with Wired Microphone \$125

Flipchart Package Includes easel, pad & markers \$100

Upgrade to Self-Adhesive Pad \$125

Pipe & Drape (per foot) \$20

Wash Lights for Pipe & Drape (each) \$60

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) \$250

Sound System Package A Includes (1) Wired microphone, (1) 4-channel mixer & (2) Speakers on stands \$400

Sound System Package B Includes (1) Wireless microphone (Lavaliere or Handheld-please specify), (1) 4-channel mixer & (2) speakers on stands \$450

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

Polycom Speakerphone Sound Package includes a Polycom speakerphone with the audio patched through the in-house sound system or a portable self-powered speaker \$125

Web Video Conferencing Package (for Zoom, Teams) includes an LCD Projector Package with an 8ft screen, audio mixer, one wireless microphone (lavaliere or handheld), sound patch for incoming Zoom audio, a tripod and camera (tech for the duration of the meeting is available for an additional charge) - client to provide the laptop and video conferencing account \$1,200

AUDIO VISUAL EQUIPMENT CONTINUED...

CONFERENCE AIDS

Wireless Presenter with Laser Pointer \$75

Polycom Speakerphone \$125

PC Laptop Computer \$250

Flipchart Easel (no paper) \$50

Display Easel \$35

3x4 Whiteboard includes Markers & Eraser \$125

4x6 Whiteboard Includes Markers & Eraser \$175

AV Cart or Projection Stand \$35

Power Package (1 Extension Cord, 1Power Strip) \$35

42" Confidence Monitor \$175

AUDIO EQUIPMENT

Wired Microphone (Table Top or Floor Standing) \$85

Wired Push To Talk Gooseneck Mic \$125

Wireless Microphone (Lavaliere) \$175

Wireless Microphone (Handheld) \$175

Wireless Microphone (Headset) \$175

4 Channel Audio Mixer \$125

8 Channel Audio Mixer \$250

Portable Self-Powered Speaker \$150

Laptop/ipod Audio Connection/Sound Patch \$175

(Add to any Sound System Package)

Patch Fee Charge—for clients to connect their own audio equipment to the house sound system \$100

VIDEO EQUIPMENT

LCD Projector 2500 Lumens XGA (no screen) \$300

LCD Projector 5000 Lumens XGA (no screen) \$400

DVD Player \$85

Scalar/Scan Converter Provides Seamless Switching between VGA, HDMI & Video Sources \$275

2-in-1-out VGA Switcher \$95

4-in-1 out VGA Switcher \$125

VGA Extension Cable 25' \$30

VGA Extension Cable 50' \$35

HDMI Cable 25' \$35

VGA 4-Way Splitter (to connect multiple projectors to a single laptop/source or to a switcher/scaler) \$250

Apple Mac Mini-Display Port to VGA Adaptor \$40

HDMI to VGA Adaptor \$40

LABOR RATES

On-site AV Tech (per hr, 4 hr minimum) Monday-Friday \$100

On-Site AV Tech (per hr, 4 hr minimum) Weekends & Holidays \$125

Technical Support Package to assist clients who provide their own AV \$150

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GENERAL INFORMATION

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.

Receive, store, deliver packages to your meeting rooms – charge per package:

0 to 10 pounds, up to 3 boxes: complimentary A \$5.00 per box charge will be assessed after the first three

11 pounds to 50 pounds: \$15.00

Over 50 pounds: \$25.00

Pallets - \$75.00

Crates - dependent upon size/weight

A handling fee will be charged for outbound shipments as well. For crates and pallets delivered through UPS and FedEx there will be an additional lift charge dependent upon size/weight.

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.

ROOM BLOCKS:

Room blocks are available for your event. Depending on the time of year discounts may be available. Should you wish to reserve a block of rooms one of our Sales Managers will be happy to get in touch with you and provide you with details. A courtesy block of up to 10 rooms may be reserved at a discounted rate, reservations will need to be made by each individual prior to 21 days before your function, otherwise the special rate will drop back into inventory and each guest will be subject to our best available rate.

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.

LABOR CHARGES/EVENT TIMES:

Your event includes 5 hours of event time. Additional reception time may be added. Labor charges in the amount of \$150 per hour for events with up to 200 guests or \$300 per hour for events of more than 200 guests will apply to the final bill. Overtime charges do not include additional food and/or beverage.

A \$150 administrative fee will be applicable for any buffet food functions with fewer than 25 guests. A \$150 administrative fee will be applicable for all bartenders, carver fees, chef's fees and attendant fees. All labor charges are subject to current facilities charge and state sales tax.

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.

PARKING:

The hotel is not responsible for loss or damage to the automobiles or their contents while parked on or off hotel property. The hotel is pleased to offer a discounted day of event parking rate for your event attendees.

GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS

A Food & Beverage Minimum will be included on your Event Contract. This figure is the least amount of money you will spend on a combination of food and beverage at your event. The minimum does not include service charge, tax, bartender and/or labor fees, cash bar revenue, incurred overtime, rentals arranged through the hotel or other ancillary food and/or beverage purchased outside of your contracted event. The minimum is guaranteed when your contract has been received by the hotel.

Your Catering Manager will create an initial estimate of charges outlining suggested food and beverage options that will get you to your Food & Beverage Minimum. The estimate is a proposal that is subject to change during the planning of your event and is not guaranteed with your contract.

Food and beverage pricing is subject to change and will be guaranteed in writing, upon request, 90 days from the date of your event.

SERVICE CHARGE/TAX AND ADDITIONAL CHARGES

Prices do not include a 17% service charge, 8% administrative fee or applicable sales tax. California Law stipulates that the service charge is taxable. Sales tax is subject to change without notice. Additional charges may apply for changes made to your event less than 72 hours in advance or for extensive changes made after the room/venue has been set.

ADVANCE PAYMENTS

To confirm your event date at Embassy Suites LAX South, we require an initial 25% deposit, along with a signed Contract, issued by your Catering Manager. The final balance of full estimated charges is due (21) days prior to your event. All deposits are non-refundable and will be applied to your final balance.

BANQUET EVENT ORDER

Your Catering Manager will create a Banquet Event Order, or BEO, detailing your final food and beverage selections, set up specifications and event details and send to you for review on or before (21) days prior to the date of your event. Signed & approved BEO's are required to be returned with your preliminary guest count and final estimated payment (21) days prior to the date of your event. For extensive set ups or on request a diagram will be created and sent in conjunction with your BEOs. BEOs are sent out to our Banquets and Culinary teams so they can execute a flawless event.

GUEST COUNT GUARANTEE

Preliminary guest counts must be submitted (21) days prior to the event. Your final guest count is due (7) days prior to your event. For your convenience, we will prepare food for 3% over the final guaranteed number of guests. Additional guests above the guarantee will be billed to your master account.

MENU

Our Executive Chef and his team are happy to create a menu to fit the style of your event. We offer options for plated meals, buffets, and casual dinner stations featuring prepared to order selections.

Exact counts of each entrée are required with your guaranteed guest count (3) weeks prior to the date of your event. The hotel will provide meal cards to your guests so our staff may serve your guests their ordered entrée. If available, please provide your Catering Manager with a breakdown of guests and their entrée orders arranged by assigned table.

Please provide your Catering Manager details on any of your guests' dietary restrictions and/or allergies no later than (3) weeks prior to your event. We are able to accommodate Vegan, Vegetarian and Gluten Free meals. Many of our buffet menus have been created with a variety of diets in mind. On request, we can provide full details on the ingredients of items served to your guests.

GENERAL INFORMATION

MENU CONTINUED

Children's meals are available for your little guests – ages 5 to 12. Plated options are \$30 per child for lunch & dinner and buffet service is 50% of the adult buffet menu price. Consult our Event Menus for Children's meal options.

All Food must be supplied by the hotel with the exception of certain outside catering options. Additional fees may apply.

BAR

Refer to our Event Menus for host bar options. Hosted bars are available based on a per drink consumption charge or billed by the hour. Per hour package bars will be billed for each guest age 21 and over.

Your Catering Manager is happy to arrange for any special order beer, wine or hard spirit should you wish to arrange for something unique at your wedding. We can also craft a custom cocktail for your event. All special order beer and wine will be purchased outright by you and billed by the case. All special order hard liquor will be purchased outright by you and billed by the full bottle. In order to ensure availability of any special order items please have these details to your Catering Manager no later than (4) weeks prior to your event.

Please consult your Catering Manager for details on nohost bars. All no-host bars must meet a minimum of \$500, or a \$150 administrative fee will be charged.

OUTSIDE FOOD AND BEVERAGE

Outside catering for banquet events is permitted in the event the food is not able to be prepared by Embassy Suites Culinary Team. All caterers must be approved and confirmed in advance with the Embassy Suites Catering Team, with a Hold Harmless Agreement & Proof of Insurance. Food and beverage minimums for the contracted event space must be met. Due to our licensing outside alcoholic beverages are prohibited in our event spaces. Please also be aware that we do not allow outside caterers access to our kitchen.

Should you wish to provide the wines for your event, please contact your Catering Manager for advance approval. A \$20 per 750ml bottle corkage fee will apply.

AUDIO VISUAL

We use a preferred vendor for all of our AV needs. Please contact your Catering Manager for a list of pricing.

VENDORS

Your Catering Manager will provide you with a list of approved vendors. You are not required to select your team from this list though it is strongly suggested. All vendors on our preferred list have the appropriate insurance and documents on file with the hotel. We may require proof of a current business license, health department certificate (where applicable), workers compensation insurance (where applicable) and a minimum \$1,000,000 general liability insurance policy naming Embassy Suites LAX South as additionally insured.