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# banquet menu

Marriott Long Beach Downtown

2025



Marriott Long Beach Downtown

111 East Ocean Boulevard, Long Beach, California, USA

562-437-5900

[marriott.com/lgbmc](https://marriott.com/lgbmc)



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## Breakfast

Priced per Person

### Breakfast Buffet

#### Continental Breakfast

Freshly Squeezed Orange Juice and Assorted  
Chilled Juices  
Seasonal Sliced Fruits and Plain Yogurt  
Freshly Baked Breakfast Breads, Croissants, Muffins,  
& Pastries, Preserves & Honey & Butter  
Assorted Kellogg's Cereals  
House-Made Granola  
Assorted Milk  
Freshly Brewed Starbucks Regular & Decaf Coffee, &  
a Selection of Tazo Teas  
\$46.00

Price increase of \$10 per person if minimum of 25 guests is not reached.

All per person buffet charges based on 1.5 hours duration. \$8 per person will be applied for each additional half hour.

All prices are subject to a 20% taxable staff charge of the retail price. 100% of this fee will be distributed to the banquet staff.

Prevailing California sales tax(currently 10.50%) subject to change

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## Breakfast Buffet (cont.)

### Sunrise Breakfast

Freshly Squeezed Orange Juice and Assorted Chilled Juices  
Seasonal Sliced Fruits and Berries  
Freshly Baked Breakfast Breads, Croissants, Muffins, & Pastries, Preserves & Honey & Butter  
House-Made Granola  
Cage Free Scrambled Eggs  
Applewood Smoked Bacon  
Breakfast Potatoes  
Assorted Milk  
Freshly Brewed Starbucks Regular & Decaf Coffee, & a Selection of Tazo Teas  
\$60.00

### Morning Start Breakfast

Freshly Squeezed Orange Juice & Assorted Chilled Juices  
Seasonal Sliced Fruits and Berries  
Freshly Baked Breakfast Breads, Croissants, Muffins, Pastries, Preserves, Honey & Butter  
House-Made Granola  
Steel Cut Oatmeal, Brown Sugar, Golden Raisins, Coco Nibs, Toasted Marcona Almonds & Organic Honey  
Cage-Free Scrambled Eggs  
Applewood Bacon  
Pork Sausage Links  
Breakfast Potatoes  
Assorted Milk  
Freshly Brewed Starbucks Regular & Decaf Coffee & A Selection of Tazo Tea  
\$66.00

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## Plated Breakfast

### French Toast

Freshly Squeezed Orange Juice and Assorted  
Chilled Juices  
Seasonal Sliced Fruits and Berries  
Brioche French Toast, Fruit Compote, Powder Sugar,  
Maple Syrup, Citrus Whipped Cream  
Freshly Brewed Starbucks Regular & Decaf Coffee,  
and Selection of Tazo Teas  
\$48.00

### All American

Freshly Squeezed Orange Juice and Assorted  
Chilled Juices  
Seasonal Sliced Fruits and Berries  
Scrambled Eggs, Applewood Smoked Bacon  
Breakfast Potatoes, Grilled Tomato  
Freshly Brewed Starbucks Regular & Decaf Coffee,  
and Selection of Tazo Teas  
\$50.00

### Seasonal Quiche

Freshly Squeezed Orange Juice and Assorted  
Chilled Juices Seasonal  
Sliced Fruits and Berries  
Seasonal Quiche served with Garden Green Salad  
and Roasted Potatoes  
Freshly Brewed Starbucks Regular & Decaf Coffee,  
and Selection of Tazo Teas  
\$52.00

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# Coffee Break

Priced Per Person

All breaks are based on 30 minutes of Continuous Service



## Breaks

### Toast Bar Bites

Nutella & Strawberry, Ricotta Cheese, Seasonal Fruit,  
Avocado Toast, Smoked Salmon  
Regular & Decaf Starbucks Coffee  
\$30.00

### Create Your Own Trail Mix

Nuts: Pistachios, Almonds, Walnuts and Pecans  
Dried Fruits: Cranberries, Banana Chips & Cherries  
Sweets: M&M's, Peanut Butter Chips & Chocolate  
Chips  
Grains: Granola, Pretzels and Chex Cereal  
\$39.00

### Donut Bar

Assortment of Donuts to include: Traditional Glaze,  
Double Chocolate, Apple Spiced, Maple Iced,  
Blueberry, Vanilla Frosted & Old Fashion  
Regular & Decaf Starbucks Coffee  
\$35.00

### Cookies and Milk

Chocolate Chip, Oatmeal Raisin & Peanut Butter  
Chocolate, Whole, 2% and Almond Milk  
Regular & Decaf Starbucks Coffee  
\$37.00

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## Breaks (Cont.)

### Afternoon Fiesta

Tortilla Chips  
Fresh Tomato Salsa & Guacamole  
Churro Bar: Chocolate, Caramel & Strawberry Sauce  
Aqua Fresca: Jamaica, Melon, Tamarindo  
\$39.00

### Smoothie and Juice Bar Choice of 3

Strawberry Banana: Strawberry, Banana, Milk Mango  
Madness: Mango, Banana, Pineapple & Coconut  
Juice Berry Blast: Strawberry, Blueberry & Yogurt  
PB&J: Almond Milk, Strawberry & Peanut Butter  
Ginger Zinger: Carrot, Lemon & Ginger Green  
Machine: Cucumber, Apple & Celery  
\$28.00

### Beverage Break

coffee, decaf, teas & assorted pepsi soft drinks...kept  
refreshed  
2 hours beverage only 21 | per person  
4 hours beverage only 30 | per person  
8 hours beverage only 41 | per person

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## A La Carte Selection

### Food A La Carte

Assorted Breakfast Pastries | Croissant, Chocolate  
Croissant & Fruit Danish 62 | per dozen

Assorted Bagels | Strawberry & Whipped Cream  
Cheese 60 | per dozen

Yogurt Parfait | House-Made Granola & Berries 9 |  
each

Individual Bagged Trail Mix 9 | each

Individual Candy Bars 7 | each

Kind Bars 10 | each

Individual Bags of Chips 7 | each

House-Made Cookies 66 | per dozen

Seasonal Sliced Fruit 15 | per person

Whole Seasonal Fruit 8 | per person

### Beverages A La Carte

starbucks regular coffee 103| per gallon

starbucks decaf coffee 103| per gallon

starbucks cold brew 103| per gallon

teavana hot teas 99 | per gallon

iced tea 82 | per gallon

lemonade 79 | per gallon

starbucks cold brew 10 | each

bottled mineral water 8 | each

assorted pepsi soft drinks 8 | each

bottled fruit juices 8 | each

naked juice 13 | each

bubbly 8 | each

red bull 11 | each

little west cold-pressed juices 13 | each

fine feathers kombucha 13 | each

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# Lunch

## Box Lunch

### Priced per Person

Entree Choice of 2 Includes whole fruit, chips, chocolate chip cookies, and bottled water and cutlery kit

Roasted Tomatos, Buffalo Mozzarella, Arugula, Basil Mayo, Herb Focaccia

Grilled Vegetable Panini, Roasted Red Pepper Hummus, Ciabatta Bread or Wrap

Fra'Mani Mortadella, Salami, Soppressata, Provolone, Mamma Lil's Peppers, Shaved Lettuce, Shaved Red Onion, Dijonnaise, Artisan Bread

Grilled Chicken Breast, Baby Arugula, Pesto, Roasted Tomato Aioli, Ciabatta or Wrap

Roasted Turkey, Smoked Bacon, Heirloom Tomatoes, Bibb Lettuce, Whole Grain Mustard Spread, Artisan Bread or Wrap  
\$59.00



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## Lunch Buffet

### Pine Ave Buffet

Chopped Salad Iceberg and Romaine Lettuce, Red Cabbage, Green Onion, Chickpeas, Olives, Artichoke, Tomato, Pecorino Romano, Champagne Dressing

Baby Arugula, Cherry Tomato, Manchego Cheese, Toasted Pine Nuts, Lemon Dijon Vinaigrette

Grilled Chicken Breast Roasted Cipollini Onions, Madera Sauce

Hanger Steak Blistered Tomato, Chimichurri

Roasted Garlic Mashed Potatoes

Grilled Asparagus Citrus Aioli, Spiced Breadcrumbs

Chef Seasonal Dessert  
\$77.00

### The Pike Buffet

Gem Lettuce Caesar Salad, Shaved Parmesan, Chives, Focaccia Croutons, Classic Caesar Dressing

Beet Salad, Arugula, Spiced Hazelnuts, Goat Cheese, Pickled Onions, Pomegranate Seeds, Hazelnut Vinaigrette

Herb Marinated Grilled Chicken Breast, California Za'atar

Local Seabass, Fire Roasted Pepper Relish

Garlic and Herb Peewee Potatoes

Roasted Heirloom Carrots, Spiced Yogurts, Sesame, Herbs

Chef Seasonal Dessert  
\$77.00

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## Lunch Buffet (Cont.)

### The Long Beach Buffet

Baby Iceberg Lettuce Salad, Spice Bacon, Point Reyes Blue Cheese, Crumble, Cherry Tomato, Chives, Green Goddess Dressing

Quinoa Salad, Baby Spinach, Olives, Hot House Cucumber, Chickpea, Mint, Parsley, Feta Cheese, Citrus Vinaigrette

Chicken, Locally Sourced Mushroom, Red Wine Sauce

Citrus Brined Pork Tenderloin, Salsa Verde

Crispy Potato Stack

Roasted Brussel Sprouts & Carrots  
Fermented Honey, Tart Cherries

Chef Seasonal Dessert  
\$77.00

### Ocean Ave Buffet

Grilled Gem Lettuce Spears, Roasted Tomato, Shaved Fennel, Radish, Chives, Creamy Herb Dressing

Mixed Greens, Feta Cheese, Tomato, Cucumbers, Shaved Red Onion, Lemon Oregano Vinaigrette

Roasted Chicken Breast Lemon and Capers

Herb Seared Salmon Orange, Fennel, and Citrus Broth

Potato Gnocchi Arugula Pesto Cream Sauce, Blistered Tomato, Shaved Parmesan

Charred Broccolini Garlic, Red Pepper Flakes, Red Wine Vinegar

Chef Seasonal Dessert  
\$80.00

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## Lunch Buffet (Cont)

Alamitos Beach Buffet

Market Greens, Strawberries, Dried Cranberries,  
Pepita Seeds, Ricotta Salata, Creamy Balsamic  
Dressing

Tomato and Mozzarella Salad, Torn Basil, EVOO,  
Balsamic Reduction

Seasonal Local Fish, Calamasi Bur Blanc

Skirt Steak, Chimichurri

Chive Mashed Potatoes

Roasted Corn Succotash, Zucchini, Tomato, Red  
Onion, Beans, Herbs

Roasted Farmers Market Vegetables

Chef Seasonal Dessert

\$82.00

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## Plated Lunch

Priced per person

Entree Salad Choice of 1

GARDEN SALAD Frisee, Radicchio, Endive,  
Marinated Artichokes, Roasted Tomatoes, Grilled  
Asparagus, Quinoa, Shaved Parmesan Cheese,  
Pecan, Balsamic Vinaigrette 33 | per person

WEDGE SALAD Iceberg Lettuce, Crisp Pancetta,  
Cherry Tomato, Chives, Point Reyes Blues Cheese  
Dressing 35 | per person

SOUTHWEST COBB SALAD Fresh Romaine Lettuce,  
Cherry Tomato, Roasted Corn, Avocado, Hard Boiled  
Egg, Queso Fresco, Crispy Tortillas, Chipotle Ranch  
41 | per person

CAPRESE SALAD Burrata Cheese, Opal Basil, Olive  
Tapenade, Balsamic Reduction 37 | per person

\*\*Add Chicken \$13, Seared Ahi Tuna \$17, Grilled  
Hanger Steak \$19.00 per person

Dessert Choice of 1

FRUIT TART Seasonal Fruit, Vanilla Custard,  
Shortbread Crust

CREME BRULEE TART Creamy Custard, Chantilly  
Cream, Seasonal Berries

CHOCOLATE CRUNCH Chocolate Mousse, Hazelnut,  
Flourless Cake

TIRAMISU Berry Puree, Fresh Berries, Chopped  
Pistachio

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## Plated Lunch (Cont)

Salad Choice of 1

FARMERS MARKERT GREENS SALAD Shaved Cucumber, Radish, Fennel, Heirloom Tomato, Cream Herb Dressing

CLASSIC CAESAR SALAD Romaine Hearts, Parmesan Cheese, Croutons, Caesar Dressing

WILD ARUGULA SALAD Arugula, Cucumber, Teardrop Tomatoes, Shaved Parmesan Cheese, Candied Pecans, Balsamic Vinaigrette

KALE AND QUINOA SALAD Frisee, Baby Kale, Dried Cherries, Marcona Almonds, Quinoa, Citrus Vinaigrette

FRISSE AND BEET SALAD Herb Goat Cheese, Frisee, Citrus Segments, Basil, Hazelnut Vinaigrette

Entree Choice of 2 (Higher Price Prevails)

ROASTED CHICKEN BREAST Mushroom Risotto, Asparagus, Caramelized Shallot Au Jus, Roasted Tomatoes  
64 per person

CITRUS BRINE CHICKEN BREAST Roasted Corn, Green Beans, Fingerling Potato Hash, Ancho Demi-Glaze, Yellow Tomato Pico De Gallo  
66 per person

BRAISED SHORT RIBS Potato Gratin, Charred Broccolini, Bordelaise  
73 per person

PETITE FILET MIGNON Roasted Shallot Mashed Potato, Honey Glazed Carrots, Grilled Asparagus, Cabernet Demi  
77 per person

GINGER GLAZED SALMON Forbidden Black Rice, Carrot Puree, Asparagus  
69 per person

SEARED PACIFIC SEA BASS Grilled Corn Succotash, Crispy Confit Potato, Calamansi Bur Blanc  
\$71.00 per person

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## Plated Lunch (Cont)

Dessert Choice of 1

FRUIT TART Seasonal Fruit, Vanilla Custard,  
Shortbread Crust

CREME BRULEE TART Creamy Custard, Chantilly  
Cream, Seasonal Berries

CHOCOLATE CRUNCH Chocolate Mousse, Hazelnut,  
Flourless Cake

TIRAMISU Berry Puree, Fresh Berries, Chopped  
Pistachi

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# Reception



## Hors D'oeuvres

Priced per Piece

*Minimum order of 25 pieces per selection*

### Cold Hors D'Oeuvers

- Roasted Heirloom Tomato Whipped Burrata, Balsamic Reduction, Micro Basil, Toast \$11.00
- Roasted Wild Mushroom Chives, Parmesan, Truffle Oil, Creme Fraiche on Crostini \$11.00
- Deviled Eggs Prosciutto Crisp, Espelette Pepper \$11.00
- Southwest Beef Toast Black Bean Puree, Cotija Cheese, Citrus Radish Slaw, Corn Tostada \$11.00
- Togarashi Spice Tuna Shaved Radish, Garlic Aioli, Crispy Wonton \$13.00
- Lobster BLT Applewood Smoked Bacon, Heirloom Tomato, Micro Greens, Brioche \$13.00
- Tuna Tart Ginger Soy Marinade, Chives, Spicy Aioli, Wonton \$13.00
- Surf N Turf Beef Tartare, Shrimp Cracker, Stone Ground Mustard, Fried Caper, Truffle Aioli \$13.00

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## Hot Hors D'oeuvres

- Spinach and Feta Cheese Spanakopita \$11.00
- Vegetable Samosa Yogurt Dill Sauce \$11.00
- Vegetable Spring Rolls Sweet and Spicy  
Sauce \$11.00
- Chicken Empanadas Chimichurri \$11.00
- Coconut Shrimp Mango Habanero Dipping  
Sauce \$13.00
- Mini Crab Cakes Remoulade \$13.00
- Mini Beef Sliders Aged Cheddar, Onion Jam,  
Garlic Aioli \$13.00
- Beef Wellington Stone Ground Mustard \$13.00

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## Reception Stations

Priced per Person

### Charcuterie Display

Selection of Artisan Meats, Grilled Onion Jam,  
Mustards, Pickles, Relishes, Lavash, Grissini,  
Baguette Crostini

\$41.00

### California Cheese Station

Selection of Artisan Cheese, Grapes and Berries,  
Toasted Walnuts, Almonds, Lovosh Grissini, Bauette  
Crostini

\$39.00

### Shellfish Display

Oyster, Scallops, Snow Crab, Shrimp, Cocktail Sauce,  
Mignonette (2 pieces of each per person)

\$73.00

### Street Taco Bar Choice of 2 Meats

Carne Asada, Pork Belly in Salsa Verde, Chicken  
Asada, Pico de Gallo, Salsa Verde, Salsa Quemada,  
Pickled Red Onion, Guacamole, Tortillas

\$43.00

### Giant Paella

Clams, Prawns, Calamari, Spanish Chorizo, Peas,  
Saffron, Fresh Herbs

\$43.00

### Dessert Display

Mini Assorted Petit Fours

\$30.00

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## Carving Stations

Priced per Person.

All Stations Require a Chef attendant per 100 guests | \$300 each attendant

All Stations are served with freshly baked rolls and butter

### MINT & GARLIC ROASTED LEG OF LAMB

Lavender Honey, Rosemary Jus, and Mint Jelly  
\$39.00

### FENNEL POLLEN & CUMIN DUSTED PORK LOIN

Spiced Apple Chutney and Honey Mustard Bourbon  
BBQ Sauce  
\$33.00

### ROASTED FREE RANGE TURKEY BREAST

Cranberry Orange Compote, Creamy Country Style  
Pan Gravy  
\$28.00

### PEPPERCORN CRUSTED NEW YORK STRIP LOIN

Garden Herb, Sea Salt, Crushed Peppercorn  
Seasoned Whole Grain Mustard Cream Sauce  
\$40.00

### SLOW ROASTED PRIME RIB OF BEEF

Au Jus, Horseradish Cream  
\$41.00

### WOOD SMOKED BRISKET

Southern Style BBQ Sauce, Crispy Fried Onion  
\$40.00

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# Dinner

Priced per Person

## Dinner Buffet

SALAD OR SOUP Choice of 2

HEIRLOOM BEET SALAD Golden and Candied Striped Beets, Rocket Arugula, Goat Cheese, Spiced Pecan Brittle, Pickled Red Onion, Malt Vinaigrette

FARMERS MARKET GREENS Baby Greens Shaved Fennel, Watermelon Radish, Carrot Ribbons, Champagne Vinaigrette

BABY WEDGE Gem Lettuce, Crispy Lardons, Blue Cheese Crumble, Heirloom Cherry Tomato, Green Onion, Shaved Radish, Green Goddess Dressing

BLOOMSDALE SPINACH SALAD Castelvetrano and Nicoise Olives, Sweet Cherry Tomato, Feta Cheese, Toasted Pine Nuts, Ciabatta Croutons, Honey-Garlic Dressing

ARUGULA & RADICCHIO SALAD Endive, Shaved Parmesan, Crispy Shallots, Sherry Vinaigrette

TOMATO BISQUE  
POTATO LEEK SOUP  
BLACK-EYE PEA SOUP  
GARDEN VEGETABLE SOUP



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## Dinner Buffet (Cont)

### ENTREES Choice of 2

MARY'S FREE-RANGE CHICKEN BREAST Chicken  
Demi, Roasted Pearl Onions

HANGER STEAK Chimichurri, Roasted Sweet  
Peppers

PETITE FILET MIGNON with BORDELAISE  
Add \$19 per person

SMOKED TRI TIP Mustard Red Wine Reduction

SEASONAL LOCAL CATCH Lemon Butter Sauce,  
Fried Fennel, Capers

ROASTED KING SALMON Orange Ginger Butter  
Sauce, Grilled Citrus

PORK TENDERLOIN Madeira Mushroom Sauce

### STARTCHES Choice of 1

ROASTED HEIRLOOM SWEET POTATO

WHIPPED POTATO PUREE

CRISPY POTATO STACKS

GARLIC and HERB RICE PILAF

FARROW with GARDEN HERBS

COUS COUS with ROOT VEGTABLES

SPICE BELUGA LENTILS

GLAZED GIGANTE BUTTER BEANS

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## Dinner Buffet (Cont)

VEGETABLES Choice of 1

CHARRED BRUSSEL SPROUTS with BACON &  
DATES

ROASTED FENNEL with CIPOLLINI ONIONS &  
ORANGES

GRILLED BROCCOLINI with GARLIC & CRUSHED  
RED PEPPER FLAKES

SWEET POTATO HASH

ROASTED FORAGE MUSHROOMS

CHARRED ASPARAGUS with CITRUS AIOLI

HONEY GLAZED BABY CARROTS

DESSERT Choice of 1

MINI CHEESECAKE ASSORTMENT New York,  
Pumpkin, Berry, Crème Brulee, Triple Chocolate

MINI TART ASSORTMENT Key Lime, Crème Brulee,  
Chocolate Raspberry, Macadamia Nut, Dark  
Chocolate

MINI CUPCAKE ASSORTMENT Double Chocolate,  
Red Velvet, Espresso, Orange Chocolate, Vanilla  
Bean

FRENCH PASTRIES ASSORTMENT Cream Puff,  
Chocolate Ganache, Opera, Raspberry Chocolate,  
White Chocolate Lemon Mousse

ITALIAN PASTRIE ASSORTMENT Tiramisu, Chocolate  
Panna Cotta, Hazelnut Crunch, Lemon Cone,  
Pistachio

\$105 per person

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## Plated Dinner

SALAD or SOUP Choice of 1

FARMERS MARKET GREENS SALAD Shaved Cucumber, Radish, Fennel, Heirloom Tomato, Cream Herb Dressing

GEM CAESAR SALAD Baby Gem, Shaved Radish, Chives, Parmesan Cheese, Croutons, Caesar Dressing

WILD ARUGULA SALAD Arugula, Cucumber, Teardrop Tomatoes, Shaved Parmesan Cheese, Candied Pecans, Balsamic Vinaigrette

FRISÉE AND BEET SALAD Herb Goat Cheese, Frisée, Citrus Segments, Basil, Hazelnut Vinaigrette

TOMATO BISQUE

POTATO LEEK SOUP

SWEET POTATO AND CHORIZO SOUP

ROASTED CORN CHOWDER SOUP

ENTREE Choice of 1

GARLIC & HERB CHICKEN BREAST Chive Mashed Potato, Grilled Asparagus, Butter Glazed Carrots, Chicken Au Jus 80 | Per Person

SALMON Forbidden Black Rice, Carrot Puree, Asparagus, Lemon Butter Sauce 86 | Per Person

PACIFIC SEA BASS Roasted Corn Risotto, Baby Zucchini, Yellow Patty Pan, Poblano Cream Sauce, Pepper Chimichurri 88 | Per Person

BRAISED SHORT RIB Roasted Garlic & Chive Mashed Potato, Grilled Asparagus, Pickled Mustard Seeds, Bordelaise 93 | Per Person

BEEF TENDERLOIN Potato Gratin, Honey Roasted Globe Carrots, Jumbo Asparagus, Cabernet Demi 102 | Per Person

HERB MARINATED PETITE FILET MIGNON & SHRIMP Garlic Mashed Potato Gratin, Maitake Mushroom, Jumbo Asparagus, Cabernet Demi 111 | Per Person

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DESSERT Choice of 1

FRUIT TART Seasonal Fruit, Vanilla Custard,  
Shortbread Crust

CREME BRULEE TART Creamy Custard, Chantilly  
Cream, Seasonal Berries

CHOCOLATE CRUNCH Chocolate Mousse, Hazelnut,  
Flourless Cake

TIRAMISU Berry Puree, Fresh Berries, Chopped  
Pistachio

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## Beverages

### Cocktails

#### Hosted Bar

well cocktails/cordials 14 l each  
premium cocktails/cordials 17 l each  
domestic beer 11 l each  
imported beer 13 l each  
regional craft beer 13 l each  
well wine 14 l each  
premium wine 18 l each  
seltzer 10 l each  
pepsi soft drinks 8 l each  
bottled water 8 l each

#### Package Bar

well, the first hour 29 l per person  
second hour 25 l per person  
each additional hour 20 l per person  
permium, the firsthour 31 l per person  
second hour 27 l per person  
each additional hour 22 l per person  
beer and wine, the first hour 22 l per person  
second hour 17 l per person  
each additional hour 14 l per person

Bartender Fee \$200 per Bar

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## Premium Bar

johnnie walker black label  
bombay sapphire  
gin grey goose vodka  
bacardi superior rum  
captain morgan spiced rum  
knob creek  
jack-daniels  
crown royal  
patron silver tequila  
hennessy privilege vsop  
hirman walker triple sec  
martini rossi rosso  
martini rossi extra dry  
chardonnay, snoqualmie “washington”, usa  
cabernet sauvignon, sledgehammer, North Coast,  
California

## Beer

### **domestic**

bud light | budweiser | blue moon | heineken 0.0 (n/a)

### **imports**

corona extra | stella artois

### **regional craft**

ballast point sculpin ipa | firestone walker 805 seltzer  
truly hard

## Well Bar

dewar’s white label scotch  
beefeater gin  
smirnoff vodka  
cruzan rum  
captain morgan spiced rum  
jim beam bourbon  
jack-daniels  
canadian club whiskey  
jose cuervo traditional silver  
courvoisier vs  
hirman walker triple sec  
martini rossi rosso  
martini rossi extra dry  
house chardonnay  
house merlot  
house cabernet sauvignon

## Cash Bar

well bar 15 | each  
premium bar 19 | each  
imported / regional craft beer 14 | each  
domestic beer / seltzer 12 | each  
well wine 15 | each  
premium wine 19 | each  
pepsi soft drinks/bottled water/fruit juices 9 | each

All prices are subject to a 20% taxable staff charge of the retail price. 100% of this fee will be distributed to the banquet staff.

Prevailing California sales tax(currently 10.50%) subject to change

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## White, Blush and Sparkling Wine

brut, mumm napa, "prestige, chef de caves" napa valley, california 71 | per bottle

rosé, sirena del mare, italy, 73 | per bottle

riesling, charles smityh, "kung fu girl", ancient lakes, washington, usa 60 | per bottle

rosé, magnolia grove by chateau st. Jean, california 50 | per bottle

chardonnay, snoqualmie, Washington, 52 | per bottle

chardonnay, quintara, california 65 | per bottle

pinot grigio, campo di fiori, italy 65 | per bottle

chardonnay, magnolia grove by chateau st. jean, california 50 | per bottle

chardonnay, kenwood vineyards, sonoma, california 65 | per bottle

sauvignon blanc, magnolia grove by chateau st. jean, california 50 | per bottle

sauvignon blanc, vin 21, california 71 | per bottle

sauvignon blanc, dashwood 70 | per bottle

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## Red Wine

pinot noir, 39, california 65 l per bottle

merlot, magnolia grove by chateau st. jean, california  
50 l per bottle

cabernet sauvignon, spellbound, California, 65 l per  
bottle

cabernet sauvignon, magnolia grove by chateau st.  
jean, California 50 l per bottle

cabernet sauvignon, sledgehammer, north coast,  
california 55 l per bottle

cabernet sauvignon, harmony and soul, california  
70 l per bottle

cabernet sauvignon, ferrari-carano, alexander valley,  
sonoma, california 82 l per bottle

red blend, fable roots, italy 73 l per bottle

## Wine List

### Corkage

you are welcome to provide your own wine at our banquet events, the corkage fee is 25 l per bottle plus service charge, and current taxes our friendly staff will open, pour, and provide glasses to guest

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# General Information

## Function Rooms

Function rooms are assigned based on the number of people attending and the room setup indicated. Room rental charges are based on your program as outlined in the contract.

Should your requirements or the size of the group change, additional room rental charges may apply. We reserve the right to make room changes in the event that the original function room becomes unavailable for reasons or causes beyond our control or if your anticipated attendance increases or decreases significantly.

The function time noted on the event order is the time that the room will be reserved for your use. Late charges may apply if you do not vacate the rooms at the time specified.

## Room Set-ups and Fees

Basic room set-ups with tables, chairs, staging, dance floor, and registration tables are done without any additional fees.

Rounds of 10's are used for all banquet functions.

Any Room Changes must be requested and approved at least 72 hours prior to the date of your event, otherwise a Fee of \$500++ will be charged

## Banquet Menus

Banquet menus, room arrangements, and other details pertinent to your function should be submitted at least (30) days prior to the function date. We will be happy to plan a menu, especially for you, or assist you in selecting the proper menu items and arrangements to ensure a successful function. Specialty and theme menus may be designed to meet your particular needs.

## Food Services

The Hotel is responsible for the quality and freshness of the food served to its guests. If you have any concerns regarding food allergies, please alert your event manager. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to its guests

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## Prices

Prices quoted do not include service charges or state and local sales tax. By law, sales tax may be charged on the service charge. Prices are subject to change without notice. Guaranteed prices will not be given more than 90 days prior to any function. There may be additional labor fees if you do not meet the minimum revenues required to cover the cost of labor to serve your function. These will be discussed.

## Guarantees and Final Counts

All Guarantees and final Entree Counts must be given 3-5 Business Days prior to your event. After the Guarantee has been given, you cannot decrease the guest count.

## Beverage Service

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and services are regulated. The Hotel, as a licensee, is responsible for the administration of regulations. Therefore, it is a policy that no liquor may be brought into the Hotel from outside sources. All dispensing of beverages must be done by the Hotel employees and not the patrons of the hotel.

## Shipping / Packages

In the event that you ship boxes for your program, you must complete and affix a hotel shipping label to each of your boxes. Due to limited storage space, we request that shipments may not arrive any earlier than three days prior to your arrival, otherwise, storage fees will apply. See your Event Manager for details.

Handling fees apply to all inbound and outbound shipments. Current fees are \$10 per box up to 50 pounds, \$25 per box up to 100 pounds, and/or \$200 per pallet for receiving and delivering to a specified meeting room. All charges will be posted to the Group Master Account unless your Event Manager is notified in advance of other arrangements.

### Hotel Shipping Info:

Marriott Long Beach Downtown  
c/o (your event manager's name)  
111 East Ocean Blvd Long Beach, CA 90802  
Hold For: (Your group's name)

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MARRIOTT LONG BEACH DOWNTOWN

111 East Ocean Boulevard, Long Beach, California, USA

562-437-5900



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