



# Weddings



## EMBASSY SUITES

by HILTON™

Los Angeles - International Airport/North

**EDITH ALVAREZ**

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# WEDDING PACKAGES

## ELEGANCE, CONVENIENCE & VALUE IN ONE STOP

The Embassy Suites LAXNorth Hotel boasts a gorgeous garden atrium full of lush plants, an open-air feeling and a cascading waterfall surrounded by an eight-story column of two-room suites. This unique setting of the hotel offers an extraordinary environment for your special day. Whether it is an afternoon ceremony basked in warm sunlight complete with a refreshing waterfall or an evening ceremony with a sunset bathing you in a glowing amber ambient lighting, we create the perfect setting for a romantic moment. A gazebo located in the center of this courtyard next to the waterfall provides the perfectly intimate area for friends and family to gather to witness this special occasion. With two ballrooms to choose from - Our Catalina Ballroom, hosts up to 80 guests in banquet rounds and our Pacific Ballroom up to 180 guests- both allow versatile space to convert into your dream reception. Overnight guests can enjoy a two- room suite, free cooked-to-order breakfast and complimentary Evening Reception. The banquet staff at the Embassy Suites LAXNorth Hotel holds countless accolades for their services throughout their combined 20+ years of experience. As a recipient of the J.D. Power & Associates award for upscale hospitality service, we offer unparalleled service and pampering for our guests. Our team will be at your service from beginning to end to create a memorable reception for your guests. Our exquisite cuisine will have your guests talking long after the reception.

## CATERING SERVICE AND GENERAL INFORMATION

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

**PAYMENT SCHEDULE-** *All social events require a deposit when the contract is signed. 30% 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 14 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 wedding event, a maximum of (2) guests may attend the menu tasting. All menu tastings must be scheduled at least (2) weeks in advance from Tuesday- Saturday 10AM-4PM. 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-** *Wedding packages include standard white, black or ivory table cloths with an assortment of napkins to choose from at no additional cost.*

**CAKE-** *Please contact our preferred bakery Torrance Bakery to schedule your cake tasting.*

**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.*

**DECORATIONS, 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 to 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.*

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

## **CEREMONY**

\$1,250 for up to 120 guests

Package includes:

Atrium with Natural Light & Waterfall  
Runner and Unity Table  
White Folding Chairs  
Changing room for Bride  
Preferred Room Rates for Overnight Guests  
Fruit Infused Water Station

## **RECEPTION**

For up to 180 guests

Package includes:

Custom Floor Length Linen and Napkin Selections  
Complimentary Wood Sectional Dance Floor  
Complimentary Round Mirrored Coaster & Glass Votive Candle Holder  
Personalized Seating Diagram  
Preferred Room Rates for Overnight Guests  
Champagne/Cider Toast  
Tiered Wedding Cake from Torrance Bakery  
Private Menu Tasting for Couple

Upgrades:

Spandex Covers with Band or Sash  
Plate Chargers & Embellished Flutes  
Chivari Chairs  
Piping & Draping

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## **BRONZE PACKAGE**

Lunch \$45 | Dinner \$55

Includes Freshly Baked Artisan Rolls & Butter, Local Grown Seasonal Vegetables, Freshly Brewed Coffee, Decaf and Hot Tea Service

### **SALADS (choose one)**

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Raspberry Vinaigrette

### **MAIN COURSE (choose two and a sauce)**

Vegetarian Ratatouille | Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Pepper, Seasoned Garlic and Herbs | Steamed White Rice

Oven Roasted Chicken | Herb Fingerling Potatoes | Marsala, Piccata, Mushroom Au Jus

Grilled Sirloin | Sour Cream Chive Mashed Potatoes | Peppercorn, Shitake Jus

Pan Seared Salmon | Horseradish Mashed potatoes | Chardonnay Dill, Roasted Tomato Cream

**Tiered Wedding Cake from Torrance Bakery & Champagne/Cider Toast**

## **SILVER PACKAGE**

Lunch \$55 | Dinner \$65

Includes the Bronze Package, plus:

### **(3) HOR D'OEUVRES**

Assorted Mini Quiche, Roasted Tomato Bruschetta, Santa Fe Chicken Spring Rolls, Vegetable Spring Roll with Sweet Chili Sauce, Mini Beef Kabob, Crab Rangoon with Plum Sauce, Beer Battered Mozzarella Sticks with Marinara Sauce, Chicken Quesadillas

## **GOLD PACKAGE**

Lunch \$65 | Dinner \$75

Includes the Silver Package, plus:

**One (1) Hour Hosted Soft Bar:** House Red and White Wine, Sparkling Wine, Microbrews, Imported & Domestic Beer, Soft Drinks, Mineral Water and Juice

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# GRAND BUFFETS

Pricing based on \$5 more than selected package

## LEANING TOWER OF PASTA

Cheese Stuffed Ravioli  
Tri-Colored Cheese Tortellini  
Linguini with Alfredo & Marinara Sauce  
Chicken Breast with Pesto Sauce  
Meatballs with Marinara Sauce  
Seasonal Vegetables  
Crisp Caesar Salad with Parmesan Cheese  
Focaccia Bread  
Olive oil & Sautéed Garlic Cloves

## CANTINA

Chicken Fajitas  
Cheese Enchiladas  
Refried Beans  
Spanish Rice  
Tri-Colored Tortilla Chips  
Flour and Corn Tortillas  
Fresh Garden Salad with Ranch & Italian Dressing  
Fresh salsa, sour cream  
Guacamole

## ISLAND GETAWAY

Teriyaki beef kabobs  
Hawaiian style chicken breast  
Seasonal vegetables  
Fresh garden salad with ranch & Italian dressing  
Pineapple, carrot & raisin salad  
Fried rice  
Sourdough rolls  
Tropical fresh fruit display

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# HORS D' OEUVRES

Displays (*serves up to 25 guests*)

Vegetable Crudit , Crostini and Buffalo Chicken Spread - \$110

Sliced Seasonal Fruit and Berries Selection - \$100

Artisan Domestic Cheese with Gourmet Crackers, Crostini & Assorted Charcuterie - \$150

Mediterranean Platter, Hummus, Tzatziki, Olives, Feta, Crackers, Vegetable Crudite - \$110

Choose one dip: Spinach Artichoke, Pimento Cheese, Beer Dip - \$100

*Served with Assorted Crackers, Pretzels, Pita Chips*

## Per Piece

### **COLD | \$5 per piece**

*Minimum of 25 pieces per order*

Tortilla Chips & Salsa

Gazpacho Shooters

Ceviche Shooters

Mediterranean Antipasto Skewers

Roasted Tomato Bruschetta

Hummus, Olives, Feta on a Pita Chip

### **Upgrades**

Prosciutto Wrapped Melon | \$12

Tuna Tartare | \$12

Cocktail Shrimp on Ice | \$13

### **HOT | \$7 per piece**

*Minimum of 25 pieces per order*

Pot Stickers with Soy Sauce

Chicken Quesadilla

Honey BBQ Chicken Wings

Buffalo Chicken Wings

Vegetable Egg Rolls with Sweet & Sour Sauce

BBQ Meatballs

Spanakopita

Assorted Quiche

Smoked Brisket Empanada

Santa Fe Chicken Spring Roll

Mac & Cheese Melt

Thai Peanut Chicken Skewers

Beer Battered Mozzarella Sticks with Marinara Sauce

BBQ Pork Sliders

### **Upgrades**

Coconut Shrimp with Mango Salsa | \$13

Bacon Wrapped Scallops | market price

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# TORRANCE BAKERY

## 6 Best Selling Cake Flavors

Chocolate Cake with Strawberry Mousse & Chocolate French Cream Filling  
Wedding White Icing

White Cake with Lemon Mousse & Raspberry Jam Filling  
Wedding White Icing

Marble Cake with Chocolate Mousse & Fudge Filling  
Buttercream Icing

White Cake with \*Fresh Strawberry & French Cream Filling\*

Red Velvet & Cream Cheese Filling \* & Cream Cheese Icing\*

Banana Cake with Custard Filling & French Cream Icing\*

*\*premium flavor*

Each tier can be a different flavor. Wedding White and Buttercream is the preferred icing overall for its hold in color and design

1341 El Prado Ave.  
Torrance, CA 90501  
310-320-2722

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## CASH BAR SERVICE

There will be a \$150.00 Bartender Fee if the bar revenue does not exceed \$400.00. Any Wine or Champagne brought onto the hotel premises must be pre-arranged and approved by the Catering Department. A \$20.00 corkage fee per bottle will apply.

Call Brands - \$10  
Premium Brands - \$11+  
Domestic Beers - \$6  
Imported/Microbrew Beers - \$7  
Soft Drinks/ Juices - \$5  
House wine by the Glass - \$9  
Red Bull- Regular and Sugar free - \$6  
Mineral Water - \$6

### **Non-Alcoholic & Soda Bar Packages**

Drinks & Juice Service - \$8 per person  
Sparkling Cider (non-alcoholic) - \$20 per bottle

## HOST BAR PACKAGES

All hosted bars include beer, house wine and soft drinks. Pricing based per person.

### **SOFT BAR**

One Hour \$14 | Two Hours \$20 | Three Hours \$25 | Four Hours \$30  
House Red and White Wine, Sparkling Wine, Microbrews/Imported/Domestic Beer, Soft Drinks, Mineral Water and Juice

### **CALL BRANDS**

One Hour \$18 | Two Hours \$24 | Three Hours \$29 | Four Hours \$34  
Bacardi, Smirnoff, Tanqueray, Canadian Club, Seagrams 7, Jim Beam, Jack Daniel's, Jose Cuervo, Captain Morgan, Malibu, Domestic/ Imported beers, Red/white wine

### **PREMIUM BRANDS**

One Hour \$21 | Two Hours \$30 | Three Hours \$35 | Four Hours \$40  
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

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# PREFERRED VENDORS

## DÉCOR/ CHAIRS/LINENS

Exclusive Party Rentals  
310-930-5487  
[Exclusivepartyrentals@gmail.com](mailto:Exclusivepartyrentals@gmail.com)

Vini's Party Rentals  
310-527-6632  
[nayma@vinipartyrentals.com](mailto:nayma@vinipartyrentals.com)  
vinipartyrentals.com

## ENTERTAINMENT

Banquet Sound  
855-968-7351  
[info@banquetsound.com](mailto:info@banquetsound.com)  
banquetsound.com

DJ Richard  
562-755-2997

## FLORAL

Inspirations Floral Artistry  
424-558-8053  
[sales@inspirationsfloralartistry.com](mailto:sales@inspirationsfloralartistry.com)  
inspirationsfloralartistry.com

## PHOTOGRAPHY

Image of Love  
310-280-8517  
imageoflovephoto.com

Static Fox Photography  
949-395-6936  
[staticfoxphoto@gmail.com](mailto:staticfoxphoto@gmail.com)  
staticfox.com

## LIGHTING/PIPING/DRAPING

Entertainment Services  
661-251-6468  
[ron@entertainment-srvcs.com](mailto:ron@entertainment-srvcs.com)

## EVENT PLANNING

Demetra Cunningham  
310-644-9400 office  
323-459-1569 mobile  
[demetra@sbdevent.com](mailto:demetra@sbdevent.com)  
sbdevent.com

Monet's Events  
909-578-5676  
[monetspc@gmail.com](mailto:monetspc@gmail.com)

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