

Wedding Banquet
Dinner Menus



The Waterfront Beach Resort
A Hilton Hotel



21100 Pacific Coast Highway
Huntington Beach CA 92648
Tel: 714.845.8000 Fax: 714.845.8424
www.waterfrontbeachresort.hilton.com

Wedding Dinner Packages

Kindly select three courses from the selections below. Pricing is based on entrée selection

Includes Fresh Baked Bread and Butter, Fresh Brewed Coffee, Decaffeinated Coffee and Iced Teas

Dinner Soups

Roma Tomato Soup

Garlic Croutons

Forest Mushroom Soup

Tarragon

Potato Leek Soup

Chives

Dinner Salads

Butter Lettuce Salad

Ricotta Cheese, Crispy Shallots, Apple Cider Vinaigrette

Traditional Caesar Salad

Garlic Croutons and Parmesan Cheese

Baby Spinach Salad

Roasted Yukon Gold Potatoes, Red Onions, and Warm Bacon Dressing

Farm Field Greens

Pear Tomatoes, Crumbled Goat Cheese, Balsamic Vinaigrette

Warm Goat Cheese

Frissee, Tomatoes, Smoked Bacon, Hazelnut Dressing

Mediterranean Salad

California Field Greens, Kalamata Olives, Tomato, Cucumber and Feta Cheese, Herb Dressing

Caprese Salad

Buffalo Mozzarella and Tomato, Balsamic Drizzle

Sorbet Intermezzo Course

Served in Martini Glass with Mint Leaf Garnish

Lemon Sorbet

Champagne Sorbet

Dinner Desserts

Classic Crème Brûlée

Pistachio Biscotti

Dark Chocolate Mousse Cake

Espresso Sauce

New York Cheesecake

Blueberry Compote

Tirami Su'

Lemon Tart

Whipped Cream and Raspberry Sauce

Sorbet Trio Martini

Topped with Mint Garnish

Dinner Selections

Main Courses

Grilled Filet of Salmon

Jasmine Fried Rice, Young Carrots and Ginger Butter

Grilled Swordfish

Vegetable and Bell Pepper "Putanesca", Buttermilk Whipped Potatoes

Herb Seared Halibut

Asparagus, Red Potatoes and Sweet Corn Broth

Pan Seared Chicken Breast

Provençal Vegetables, Basil Whipped Potatoes and Tomato Broth

Sautéed Mahi-Mahi

Basmati Rice, Asparagus, Mango Relish

Sage Grilled Chicken Breast

Kalamata Olives, Artichokes, Roasted Tomato and Yukon Gold Potatoes

Pepper Seared Beef Filet

Wild Mushroom Risotto, Asparagus and Roasted Carrots

Roasted Prime Rib

Twice Baked Potatoes, Broccolini and Roasted Roma Tomato, Red Wine Sauce

New York Steak

Smashed Yukon Gold Potatoes, Asparagus and Roasted Carrots

Dinner Selections

(continued)

Duet Entrées

Select two of the following entrées \$83.50 per person (Excluding Lobster Tail – at Market Price)

Beef Filet Medallion

Roasted Beef Sirloin

Pan Seared Chicken Breast

Atlantic Salmon Filet

Grilled Swordfish

Garlic Marinated Shrimp

Lobster Tail

Market Price

Served with your choice of two of the following accompaniments:

Haricot Verte

Broccoli with Balsamic Glazed Tomato

Jumbo Asparagus with Roasted Red Pepper

Roasted Red or Yukon Gold Potatoes

Twice Baked Potatoes

Garlic or Basil Mashed Potatoes

Wild Mushroom Risotto with Asparagus and Roasted Carrots

Jasmine Fried Rice

Distinguished Courses

Enhance your menu by replacing one of the courses above with one of the premium courses below. Simply add the cost of each item onto the entrée price

Haricot Verte

Broccoli with Balsamic Glazed Tomato

Jumbo Asparagus with Roasted Red Pepper

Roasted Red or Yukon Gold Potatoes

Twice Baked Potatoes

Garlic or Basil Mashed Potatoes

Wild Mushroom Risotto with Asparagus and Roasted Carrots

Jasmine Fried Rice

Hors D'Oeuvres *(minimum 25 pieces per item)*

Cold Hors D'Oeuvres

Assorted Sushi

Smoked Salmon Roulade

On Brown Bread

Belgian Endive

With Shrimp Salad

Iced Jumbo Shrimp

With Cocktail Sauce and Lemon

Cracked Crab Claws

With Cocktail Sauce and Lemon

Cucumber Rondelles

With Salmon Mousse

Artichoke Heart

With Bay Scallop Ceviche

Asparagus and Beef Roulades

Stuffed Pea Pods

With Boursin Cheese

Pistachio Chicken Pinwheels

Over a Boursin Cheese Canapé

Shrimp Canapés

With Boursin Cheese

Lox Canapés

Smoked Salmon with Red Onion and Cilantro

Assorted Finger Sandwiches

Red Flame Grapes

Wrapped in Goat and Cream Cheese Rolled in Toasted Pecans

Prosciutto Wrapped Melon

Seared Ahi Tuna

On a Crispy Won Ton

Eggplant Caviar

Crostini with Goat Cheese and Oven Dried Tomato

Lobster Medallions

On Sesame Wonton with Mango Salsa

Hot Hors D'Oeuvres

Breaded Raviolis

Pasta filled with Ricotta and Romano Cheese

Mini Crab Cake

With Bell Pepper Aioli

Chicago Pizza Bites

Italian Sausage, Pepperoni, Green Peppers, Onion and Mushroom

Southwestern Bullet

Cream Cheese Pastry with Monterey Jack and Chili Peppers

Curry Chicken Satay

With Spicy Peanut Sauce

Coconut Shrimp

With Hawaiian BBQ Sauce

Parmesan Artichoke Hearts

With Goat and Parmesan Cheeses

Baked Stuffed Jumbo Mushrooms

With Crabmeat or with Spinach and Feta

Spring Rolls

Sweet and Sour and Hot Mustard Sauces

Mini Spinach Quiche

With Swiss and Cream Cheese

Chicken and Mushroom Phyllo

With a Sherry Caramelized Onion Dip

Spinach and Feta Phyllo Purses

Goat Cheese Quiche

With Chicken and Sundried Tomatoes

Cream Cheese Won Tons

Papaya Dipping Sauce

Herb Crusted Baby Lamb Chops

Display Pieces

Crudité

Fresh Garden Vegetables of Broccoli, Cauliflower, Tear Drop Tomatoes, Mushrooms, Jicama, Peppers, Carrots, and Celery Served with Our Own House Dipping Sauce

(Serves 50 People)

Fresh Fruit Cascade

Flower Carved Watermelon Flowing with Fresh Seasonal Berries and Fruit Brochettes Served with Banana Nut Bread and Yogurt Poppy Seed Dressing

(Serves 50 People)

Domestic and Imported Cheese

Assorted Crackers

(Serves 50 People)

Brie

Pecan and Caramel Glaze Served with Cracker Basket

(Serves 50 People)

Baked Brie En Croute

Served with Cracker Basket

(Serves 50 People)

Baked Brie En Brioche

Stuffed with Sun Dried Tomatoes, Pine Nuts and Pesto. Served with Cracker Basket

(Serves 50 People)

Sliced Fresh Fruit Display

Assorted Melons, Seasonal Berries with Banana Nut Bread and Cream Cheese

(Serves 50 People)

Smoked Salmon Side

Brown Bread, Mini Bagels, Cream Cheese, Red Onion and Capers

(Serves 30 People)

Antipasto Platter

Assorted Imported Meats and Cheeses, Marinated Mushrooms, Artichoke Salad, White Bean Salad and Kalamata Olives, Served with Bread Sticks

(Serves 50 People)

Artisan Breads and Spreads

Plain and Roasted Red Pepper Hummus, Olive Tampenade, Pita and Rustic Breads

New England Seaside

Iced Shrimp, Oysters and King Crab Legs. Limit 6 pieces per person

(Serves 50 People)

Beverage Selections

The Hilton Waterfront Beach Resort Is Proud to Serve Tunnel of Elms by Beringer as It's Banquet Tableside Wine

Domaine Ste Michelle House Champagne

Please Refer to Our Private Wine List for Other Suggestions

Hosted Bar on Consumption

* Price Includes Tax

Call Brands
Premium Brands
Cordials and Cognacs*
Wine and Champagne by the Glass
Domestic Beer
Imported Beer
Soft Drinks
Mineral Water
Non-Alcoholic

**Due to a wide variety of cordials and cognacs, prices vary depending on selected brand.*

Cash Bar Prices

Call Brands
Premium Brands
Cordials and Cognacs
Wine and Champagne by the Glass
Domestic Beer
Imported Beer
Soft Drinks
Mineral Water
Non-Alcoholic

Bartender Fee \$95.00 per Bartender

Fixed Bar Options

Call Brands

(Unlimited Consumption Pouring)

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

Premium Brands

(Unlimited Consumption Pouring)

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

Beer, Wine, and Soda Bar

(Unlimited Consumption Pouring)

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

Martini Bar

This Signature Bar will enhance your event with Specialty Liquors and Garnishes. The Waterfront Martini Bar is available at \$12.50 per drink. Additional Bartender Required for this Service.

Waterfront "OC"jito

"OC's" own Mojito
Bacardi "O" Rum, Fresh Mint, Orange Juice, White Cranberry Juice, Orange Slice, Topped with a Splash of Grand Marnier

Lemon Drop

SKYY Vodka "Citrus" Vodka, Cointreau and Fresh Lemon Juice

Cosmopolitan

SKYY Vodka, Cointreau, Cranberry and Fresh Lime Juice

Apple Martini

SKYY Vodka, Apple Schnapps and a Splash of Sprite

Vodka Selections

Absolut
Absolut "Mandarin"
Absolut "Citron"
Grey Goose
Ketel One
Ketel One "Citron"
SKYY
SKYY "Citrus"
Stolichnaya
Stolichnaya "Raspberry"
Stolichnaya "Vanilla"

Gin Selections

Bombay	Bombay Sapphire
Boodles	Beefeater
Tanqueray	Tanqueray 10

*** Warning: Drinking Distilled Spirits, Wine, Beer, Wine Coolers and other Alcoholic Beverages during pregnancy can cause birth defects.**

The Hilton Waterfront Beach Resort Advocates No Drinking and Driving
"Be Our Guest Tonight"