



Quinceañeras



**EMBASSY
SUITES**

by HILTON™

Los Angeles - International Airport/North

EDITH ALVAREZ

Catering Manager

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WEDDING PACKAGES

ELEGANCE, CONVENIENCE & VALUE IN ONE STOP

The Embassy Suites LAX North 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 mass basked in warm sunlight complete with a refreshing waterfall or an evening mass with a sunset bathing you in a glowing amber ambient lighting, we create the perfect setting for a beautiful 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 the celebration of your child. 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 LAX North 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.

MASS

\$1,250 for up to 120 guests

Package includes:

Atrium with Natural Light & Waterfall
White Folding Chairs
Changing room for Princess
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 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

Vini's Party Rentals

310-527-6632

nayma@vinispartyrentals.com

vinispartyrentals.com

ENTERTAINMENT

Banquet Sound

855-968-7351

info@banquetsound.com

banquetsound.com

DJ Richard

562-755-2997

FLORAL

Inspirations Floral Artistry

424-558-8053

sales@inspirationsfloralartistry.com

inspirationsfloralartistry.com

PHOTOGRAPHY

Image of Love

310-280-8517

Imageoflovephoto.com

Static Fox Photography

949-395-6936

staticfoxphoto@gmail.com

staticfox.com

LIGHTING/PIPING/DRAPING

Entertainment Services

661-251-6468

ron@entertainment-srvcs.com

EVENT PLANNING

Demetra Cunningham

310-644-9400 office

323-459-1569 mobile

demetra@sbdevent.com

sbdevent.com

Monet's Events

909-578-5676

monetspc@gmail.com

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