Weddings by Hilton

HILTON ORANGE COUNTY/ COSTA MESA

YOUR CHOICES, YOUR MEMORIES
YOUR UNFORGETTABLE DAY

714.540.7000
3050 Bristol Street, Costa Mesa, CA 92626
www.orangecounty.hilton.com

Congratulations!

The Hilton, Orange County/Costa Mesa cordially invites you to join us for your special day!

Planning a wedding at any stage is one of the most important challenges in your lifetime. The biggest step is to choose a site for this special occasion. When you select the Hilton Orange County/Costa Mesa you can be assured that your wedding will be smoothly orchestrated and a memorable event for you, your family, and friends.

Because the success of your affair is our goal, we pride ourselves on understanding our customer's needs and providing first class service along with outstanding food quality and presentation. The staff will pamper your guests, and our beautiful facilities will leave a lasting impression. Our professionalism and attention to detail will allow you to relax and enjoy this unique day.

Welcome to the Hilton Orange County/Costa Mesa.

Relax and let us show you how easy it is to be a guest at your own affair.

Best Wishes!

The Catering and Banquet Staff
Hilton Orange County/Costa Mesa

Our Services

We are proud to offer many services at no additional cost,
assuring you and your guests a memorable event.

With Our Compliments

Complete Individual Consultations to Plan Your Ceremony and Reception

Formal White and Ivory Linens and Napkins for Tables

Dance Floor

Upgraded Guest Room for the Newlyweds

Elevated Head Table

Elevated Cake Table

Tray Passed Hors D'oeuvres During the Reception

Champagne Toast

(2) Bottles of Wine Per Table

Hosted Self Parking

Votive Candles at each Table

Cake & Cutting Fee

Champagne and Chocolate Dipped Strawberries for the Newlyweds

Your Wedding Ceremony

Choose from our relaxing outdoor terrace with it's green surroundings,

Refreshing fountain and cascading waterfall

~ or ~

Choose one of our beautiful indoor or outdoor locations

Your Ceremony Includes:

Chairs & Set-Up

Two Tall White Columns and Two Shorter Columns topped with Decorative Urns on a Riser

Standing Microphone and Sound System

Complimentary Bride & Groom Dressing Rooms

Ceremony Cost From $1,300.00

Gazebo Additional $250.00

Wedding Dinner Package 1

Hors d'oeuvres Reception *(Butler Style Service)*

Greek Spanakopitas With Sour Cream & Dill Dip

Assorted Miniature Quiche

Mushroom Caps Florentine Stuffed with Fresh Sautéed Spinach

Dim Sum with Teriyaki Sauce

Salad *(Choice of One)*

Sonoma Valley
Field Greens, Radicchio, Blue Cheese, Red Onion, Pinenuts with Cabernet Vinaigrette

Roma Salad
Mixed Greens, Shredded Carrots, Sliced Mushrooms, Julienne of Yellow & Green Zucchini Roma Tomatoes, Parmesan Cheese & Cracked Black Pepper With Red Wine Vinaigrette or Ranch Dressing

Entrée *(Choice of One)*

Grilled Breast of Chicken
Breast of Chicken with Choice of: Marsala Wine Sauce, Lemon Fresh Herb Beurre Blanc Sauce or Champagne Sauce $71.00 Per Person

Chicken Florentine
Breast of Chicken Stuffed with Spinach, Pinenuts, and Boursin Cheese Served with Florentine Sauce $71.00 Per Person

Grilled Filet of Salmon
Served with Dilled Hollandaise Sauce $75.00 Per Person

Chargrilled Top Sirloin
With Shallot Merlot Sauce $75.00 Per Person

Wine Service

House Wines served with Dinner. Two Bottles per table of 10.

Dessert *(Select One)*

Chef's Choice of Sorbet
Lemon or Raspberry with Fresh Berries & Strawberry Sauce

Vanilla Bean Ice Cream
with Fresh Berries in a Chambord Sauce

Champagne Toast
Wedding Cake

Rolls & Butter, Fresh Brewed Regular Coffee, Hot Herbal Tea, Decaffeinated Coffee

Prices Do Not Include Applicable Service Charge and Sales Tax/ Prices Subject to Change Without Notice
Firm Pricing given 6 Months before Wedding

Wedding Dinner Package 2

Hors d'oeuvres Reception *(Butler Style Service)*

Chicken Sate
Served with a Spicy Peanut Sauce

Deep Fried Artichokes
With Bleu Cheese

Mushroom Cap
Filled with Crabmeat

Hors D'oeuvres Buffet

Domestic and Imported Cheeses & Chilled Fresh Vegetable Platter

Salad *(Choice of One)*

Mediterranean Salad
Romaine Lettuce, Feta Cheese, Black Olives, Sun-Diced Tomato, Cucumbers & Red Onions
Traditional Mediterranean Dressing

Bristol Salad
Baby Mesclun Salad, Caramelized Pecans, Gorgonzola Cheese and Tomato Wedge with Northern Wild Raspberry Vinaigrette

Entrée *(Choice of One)*

Prime Rib of Beef
Served Au Jus and Horseradish Sauce
$85.00 Per Person

Filet of Salmon
Served with Crab Meat, Spinach and Tequila Lime Beurre Blanc
$85.00 Per Person

Chicken Forrestiere
Roasted Breast of Chicken Filled with Savory Wild Mushrooms, Pancetta and Herbs Served with Port Wine Demi Glaze
$85.00 Per Person

Chateaubriand and Chicken
Sliced Beef with Béarnaise Sauce and Sautéed Breast of Chicken with Marsala Sauce
$85.00 Per Person

Wine Service

House Wines served with Dinner
Two Bottles per table of 10

Dessert *(Select One)*

Fresh Seasonal Berries
With Vanilla Bean Ice Cream And Chambord

Chef's Choice of Sorbet
Lemon or Raspberry with Fresh Berries and Strawberry Sauce

Champagne Toast
Wedding Cake

Rolls & Butter, Fresh Brewed Regular Coffee, Hot Herbal Tea, Decaffeinated Coffee

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Wedding Dinner Buffet Package

Reception *(Butler Style Service)*

Assorted Canapés
Smoked Salmon Pinwheels & Trout Liver Mousse, Liver Pate Bouchee, Salami Coronets,
Roast Beef Roll with Herbed Goat Cheese, Shrimp & Asparagus

Buffet Dinner

Salads

Marinated Mushrooms with Tomato Onion Salsa
Mediterranean Seafood Salad
Provence Salad
Oriental Chicken Salad
Sliced Fresh Seasonal Fruits
Cucumber Dill Salad

Entrees

Sautéed Breast of Chicken with Wild Mushrooms
Carved to Order, Roast Prime Rib of Beef served with Fresh Horseradish
Poached Filet of Salmon in Vermouth Sauce

Accompanied By:
Fresh Seasonal Vegetables
Chef's Selection of Pasta, Rice, or Potatoes
$90.00 Per Person

Wine Service

House Wines Served with Dinner
Two Bottles per table of 10

Wedding Cake

~and~
Assorted French Pastries and Cakes

Champagne Toast

Rolls and Butter, Freshly Brewed Regular Coffee, Hot Herbal Tea, Decaffeinated Coffee

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Wedding Package Specialties

Appetizers at an Additional Cost

Mediterranean Bruschetta
Crispy Ciabatta Bread, Roasted Eggplant & Pepper Relish, Imported Serrano Ham
$8.00 Per Person

Yellow Fin Ahi Tuna Tartar
Japanese Cucumber Fan, Petite Greens, Soy-Chili-Sesame Vinaigrette
$13.00 Per Person

Fresh Scallop & Rock Shrimp Margarita
Lime-Serrano Salsa, Jicama & Tomatoes, Three Color Tortilla Confetti
$12.00 Per Person

Hot Selections

Crab Cakes
On a Bed of Shiitake Mushrooms, Ancho Chili Beurre Blanc
$13.50 Per Person

Wild Mushroom Tart with Goat Cheese
With Field Greens, Pommery Mustard Vinaigrette
$7.00 Per Person

Japanese Beef With Soba Noodles
Miso-Sesame Glaze, Scallion Oil, Garlicky Spinach
$12.50 Per Person

Vegetable Ravioli
Braised Belgian Endives & Frisee, Balsamic-Port Syrup
$8.00 Per Person

Soup

$3.50 Per Person

Cold Selections
Vichyssoise
Cold Cucumber-Dill Soup
Asian Gazpacho
Chilled Melon

Hot Selections
Poblano and Corn Chowder
Tomato & Basil
New England Clam Chowder
Cream of Wild Mushroom
Lobster Bisque

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Wedding Package Specialties

Entrees at an Additional Cost Per Person

(Choice of One)

New York Pepper Steak
With Wild Mushroom Merlot Sauce
$6.00

Filet Mignon Bordelaise
Tenderloin of Beef topped with Country Ham, Julienne Leeks and Gruyere Cheese served with Bordelaise Sauce
$8.00

Prime Rib of Beef
Served Au Jus with Creamed Horseradish
$6.00

Grilled Swordfish
Topped with Fresh Papaya Sauce
$6.00

Combination Entrees

(Choice of One)

Petite Filet & Chicken
Char-grilled Tenderloin of Beef with
Brandied Peppercorn Sauce and
Boneless Breast of Chicken with Tarragon Sauce
$8.00

Supreme of Chicken & Prawns
Sautéed Breast of Chicken with Wild Mushroom Sauce and
Jumbo Prawns in Puff Pastry with Champagne Beurre Blanc
$9.00

Petite Filet & Prawns
Tenderloin of Beef with Madeira Sauce and
Jumbo Shrimp Scampi
$11.00

Mixed Grille
Petite Filet Mignon and Grilled Lamb Chop with
Brandied Peppercorn Sauce and
Grilled Breast of Chicken with Champagne Sauce
$13.00

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Wine Selections

Sparkling Wines & Champagne

Freixenet Blanc de Blanc, Spain	*35*
Segura Viudas Aria, Penedes	*40*
Korbel Natural, Russian River	*40*
Moët & Chandon, Eperney, France	*85*

Chardonnay

Hotel's Cellar Selection of California Chardonnay	*34*
Beaulieu Vineyards 'B.V.' Century Cellars, California	*35*
Trinity Oaks, California	*35*
Mirassou, Central Coast, California	*34*
Kendall Jackson, Vintners Reserve, Santa Rosa	*37*
Frei Brothers, Russian River	*48*
Sonoma Cutrer, Russian River	*55*
Robert Mondavi Reserve, Napa Valley	*65*
Jordan, Russian River Valley	*75*
Ferrari Carano, Alexander Valley	*85*
Cakebread, Napa Valley	*90*

White Zinfandel

Copperidge, Modesto Valley	*34*
Beringer, Napa Valley	*36*

Whites of Interest

Montevina, California, Sauvignon Blanc	*34*
Raymond Reserve, Napa Valley, Sauvignon Blanc	*35*
Talus, Woodbridge, Pinot Grigio	*32*
Trimbach Reserve, Alsace, Pinot Gris	*58*
Chateau Ste. Michelle Johannesburg, Riesling	*35*

Cabernet Sauvignon

Hotel's Cellar Selection of California Cabernet Sauvignon	*34*
Beaulieu Vineyards 'B.V.' Century Cellars, California.	*35*
Canyon Road, Santa Barbara, California	*36*
Wente Vineyards, SF Bay, Livermore Valley	*43*
Francis Coppola Diamond Claret, California	*58*
Robert Mondavi, Napa Valley	*72*
Jordan, Sonoma County	*95*
Fisher Vineyards, Napa Valley	*130*

Prices are Exclusive of Service Charge & Current California State Sales Tax

Wine Selections, continued

Merlot

Hotel's Cellar Selection of California Merlot	*34*
Beaulieu Vineyards 'B.V.' Century Cellars, California.	*35*
Cypress, J. Lohr, Central Coast, California	*35*
Blackstone Winery, Monterey County	*40*
Frei Brothers, Dry Creek Valley	*48*
Kenwood Reserve, Massara Vineyards, Sonoma	*65*

Reds of Interest

Echelon Vineyards, Central Coast, Pinot Noir	*60*
Robert Mondavi, Napa Valley, Pinot Noir	*72*
Estancia, Alexander Valley, Meritage	*105*
Penfolds, Thomas Hyland, Australia, Shiraz	*62*
Ravenswood, Sonoma, Zinfandel	*45*

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Food & Wine Pairing

Food and wine pairing is a highly subjective and inexact process. The old rules — primarily red wine with red meat and white wine with fish and poultry — don't take into consideration the complexity of today's multi-ethnic and subtly flavored foods and the corresponding wide range of wines from around the world that are now conveniently available to almost everyone.

These days you're more likely to hear food and wine pairing suggestions than hard and fast rules. There's considerable room for experimentation and expression of your own personality in pairing food and wine.

When pairing food and wine, the goal is synergy and balance. The wine shouldn't overpower the food, nor should the food overpower the wine.

Think of wine as if it was a condiment — it should compliment the food.

Wine drunk by itself tastes different than wine with food, because wine acts on food similar to the way a spice does. Acids, tannins and sugars in the wine interact with the food to provide different taste sensations.

Wine can enhance the flavor of food. A good match will bring out the nuances and enhance the flavors and unique characteristics of both the food and the wine.

Memorable food and wine pairing is achieved when you find similarities and/or contrasts of flavor, body (texture), intensity, and taste.

Beverage Services

Arrangements can be made for either Cash or Hosted Bar(s)
All Bars are subject to a Bartender Labor Charge of $100.00 Per Bartender.
This charge will be waived when Net Sales exceed $500.00 Per Bar/Bartender

…to impress your Guests, don't forget to upgrade your Bars with a Customized Ice Martini Luge available upon request!

	Cash	Host
Deluxe Brands	8	7.50
Premium Brands	9	8.50
Cordials	10	9.50
Martinis	10	9.50
House Wines	8	7.50
Domestic Beer	6	5.50
Imported Beer	7	6.50
Soft Drinks	4	4.50
Mineral Waters	5	4.50

Hourly Bar Service

Deluxe Brands by the Hour per Person	21
Each Additional Hour per Person	15
Premium Brands by the Hour per Person	25
Each Additional Hour per Person	16

After Dinner Cordial Cart *(Hosted Only)* — 9.5-15
Courvoisier, Bailey's, B&B, Kahlua, Galliano, Amaretto di Saronno, Grand Marnier, Frangelico & Drambuie (Per Drink)

Martini Bar *(Hosted Only)* — 9.5
Traditional Gin & Vodka, Lemon Drops, Cosmopolitans, Chocolate & Apple Martinis (Per Drink)

Dry Snacks — 6
Potato Chips, Tortilla Chips or Pretzels (Per Person)

Selection of Dips — 36
Onion, Clam, Jalapeño- Cheese or Salsa (Per Quart)

Bleu Cheese Dip *(Per Quart)* — 42

Freshly Made Guacamole *(Per Quart)* — 72

Spicy Snack Mix *(Per Pound)* — 36

Deluxe Mixed Nuts *(Per Pound)* — 54

Prices are Exclusive of Service Charge & Current California State Sales Tax

General Information

Deposit Requirements

A deposit of one fourth of the estimated total is required to secure the date and begin the planning. Six months prior to the reserved date, 50% of the estimated balance is due. Five days prior to the date a Cashiers Check or Credit Card will be accepted for the remaining balance.

Cancellations

Cancellations must be made directly with the Catering Office. All deposits are Non-Refundable.

Guarantee

The minimum revenue guarantee will be determined by the Catering Manager at the time of booking the event. This will be considered your minimum financial guarantee, not subject to reduction, for which you will be charged should less attend. Your actual attendance must be specified 72 hours in advance. We will be prepared for 3% over.

Service Charge & Sales Tax

A 22% service fee and 7.75% sales tax will be added to the cost of all food and beverage as well as audio visual charges. The 22% service fee is subject to a 7.75% state sales tax (California State Board of Equalization Regulation No. 160376).
This is subject to change.

Coat Check

Coat Check facilities are available on a hosted basis charge of $100.00 per attendant.

Responsibility/Security

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following the ceremony or reception.

Decorations

All decorations incorporating candles must meet with the approval of both the Catering Department and the Costa Mesa Fire Department. The Hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples or any other substance unless the Catering Manager gives prior approval.

Split Entree

Should you decide offer your guests a choice of (2) entrees, there will be an additional $5.00 per person charge.

2008 Outside Catering Package

We are proud to offer, at no additional cost, assuring you and your guests a memorable event.

Complimentary Guest Room for the Bride and Groom (evening of event)

Color Coordinated Formal Linens and Napkins

Staging for the Head Table, Place Card Table, Gift Table and Guest Book Table

Cake Table with Skirting on a Riser

Professional Service Staff

China, Glassware and Silverware

Standing Podium (if needed)

Dance Floor

Coffee, Hot Tea

Cake Cutting Charge (Bride and Groom provide their own cake)

2 Pitchers of Soft Drinks Per Table During Meal Service

$43.00++ Per Person ($56.53 inclusive price)

A non-refundable deposit of one third of the estimated total is required to secure the date and begin the planning stages. An additional one third of the estimated balance will be due three months prior to the date. Final payment is due five days prior to the event. For the final payment we accept credit cards, cash, or cashiers checks.

All cancellations must be made directly with the Catering Office in writing during normal business hours.