

TIS THE SEASON

Your holiday catered event at Embassy Suites LAX South includes:

Choice of White, Ivory or Black Linens

Spandex Chair Covers - White or Black

Choice of White, Ivory, Black, Red, Gold or Green Napkins

China and Glassware

Parquet Dance Floor

Complimentary Event Parking

Complimentary (1) Night Stay in our Spacious 2 Room Suites

includes hot breakfast, evening reception & wifi

Fully Decorated Christmas Tree in Banquet Room

Gift Table

Guest Registration Table

"Take the Elevator Home" Discounted Sleeping Room Rates

Available at an Additional Charge:

Specialty Linens & Napkins

Audio Visual

Upgraded Holiday Centerpeices

Marvin Navor, Senior Sales Manager Maria Aguirre, Conference Services Manager Direct: 310.469.0037 Hotel: 310.640.3600 marvin.navor@hilton.com maria.aguirre2@hilton.com www.laxsouth.embassysuites.com 1440 East Imperial Ave, El Segundo 90245

HOLIDAY PLATED MENU

Includes freshly baked artisan rolls & butter, Starbucks coffee, decaf and lemon iced tea Lunch \$51.00 Dinner \$61.00

> Let's Begin (choose one)

Baby Spinach Salad

Cherry Tomatoes, Candied Pecans, Champagne Vinaigrette, Bacon

Winter Greens Salad

Kale, Roasted Pear, Candied Pecans, Parmesan, Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Parmesan Cheese, Toasted Breadcrumbs, Caesar Dressing

choose two + vegetarian

The Main Event

served with winter vegetables, country mashed potatoes or roasted fingerling potatoes

Roasted Chicken

Mushroom Jus

Pan Seared Salmon

Tomato Cream Sauce

Beef Tenderloin

Brandy Peppercorn

Braised Short Rib

Red Wine Reduction

Vegetable Ravioli Melange

Zucchini, Eggplant, Carrot, Spinach, Garlic, Basil with Braised Swiss Chard and San Marzano Tomato Sauce

(choose one)

New York Cheesecake with Berry Coulis Red Velvet Cake

Chocolate Mousse Cake with Freshly Whipped Cream

All food and beverage functions are subject to applicable sales tax and a taxable 17% Gratuity and 8% Facilities charge.

Prices are per person and are subject to change.

Embassy Suites LAX South! 1440 East Imperial Ave I El Segundo, CA 90245

HOLIDAY BUFFET MENU

Includes freshly baked artisan rolls & butter, Starbucks coffee, decaf and lemon iced tea Lunch \$55.00 Dinner \$65.00

(choose one, add a second for \$5 more pp)

Baby Spinach Salad

Cherry Tomatoes, Candied Pecans, Champagne Vinaigrette, Bacon

Winter Greens Salad

Kale, Roasted Pear, Candied Pecans, Parmesan, Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Parmesan Cheese, Toasted Breadcrumbs, Caesar Dressing

(choose two + vegetarian) add a third protein for \$7 more per person

Roasted Chicken

Piccata, Marsala or Chicken Jus Sauce

Pan Seared Salmon

Tomato Cream Sauce

Beef Tenderloin

Mushroom Demi or Brandy Peppercorn

Braised Short Rib

Red Wine Reduction

Pasta Primavera

Sundried Tomatoes, Basil, Garlic, Parmesan

add a third for \$5 more pp

Country Mashed Potatoes Sage Stuffing

Roasted Root Vegetables

Caramelized Brussels Spouts with Bacon

Roasted Fingerling Potatoes

Wild Rice Pilaf

Cajun Mac & Cheese

display of tarts, tortes & holiday treats

HOLIDAY ENHANCEMENTS

Main Entrée Carving Options

May be ordered as an Enhancement to a Buffet or a Reception. Minimum of 20 guests. \$150 chef attendant fee per station. Stations are designed for 90 minutes of service.

SLOW ROASTED HERB RUBBED WHOLE TURKEY

serves 25 people Served with Cranberry Relish & Turkey Gravy, Dinner Rolls \$475.00

HONEY BOURBON GLAZED HAM

serves 25 people Served with Hawaiian Pineapple Relish & Hawaiian Dinner Rolls \$500.00

SLOW ROASTED GARLIC CRUSTED PRIME RIB

serves 25 people

Served with Creamy Horseradish, Caramelized Onion Jam & Au Jus, Dinner Rolls \$650.00

HORS D'OEUVRES



serving size per person - serves up to 25 guests

Vegetable crudite, crostini and buffalo chicken spread \$130

Sliced seasonal fruit and berries selection \$155

Artisan domestic cheese with gourmet crackers crostini & assorted charcuterie \$205 Mediterranean platter, hummus & tzatziki with olives, feta, crackers, vegetable crudites \$180 Dip platter (choose one): Spinach artichoke, Pimento cheese, Beer dip \$130 served with assorted crackers, pretzels, pita chips

CHILL

minimum order of 25 pieces per item required \$7pp

Shrimp cocktail shooters (2 pcs)

Gazpacho shooters (2 pcs)

Roasted tomato bruschetta (3 pcs)

Watermelon + feta, tajin (3 pcs)

WARM

minimum order of 25 pieces per item required \$8pp

Vegetable spring roll with sweet chili sauce (3 pcs)

Mac & cheese balls (3 pcs)

Petit beef wellington (2 pcs)

Beer battered mozzarella sticks with marinara sauce (3 pcs)

Mini beef sliders (2 pcs)

Chicken quesadilla served with pico, guacamole, sour cream (2 pcs)

Sweet & spicy chicken wings with ranch (2 pcs)

HOSTED BAR SERVICES

Price per guest. One bartender per 75 guests is provided. For consumption bars, a \$500 minimum beverage revenue is required or a \$150 bar charge will apply. Bar service not to extend beyond 5 hours.

HOUSE BRANDS

Well brand vodka, gin, rum, tequila, whiskey, domestic/imported beers, house red/white wine

\$25 First Hour \$29 Second Hours \$10++ each additional hour

CALL BRANDS

Bacardi, Smirnoff, Tanqueray, Canadian Club, Seagram's 7, Jim Beam, Jack Daniel's, Jose Cuervo, Captain Morgan, Malibu, domestic/imported beers, red/wine wine

\$31 First Hour \$35 Second Hour \$12++ each additional hour

PREMIUM BRANDS

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

\$35 First Hour \$39 Second Hour \$15++ each additional hour

SOFT BAR

Selection of House wines to include 2 Whites, 2 Reds and 1 Sparkling, Microbrews/Imported/Domestic Beer, Soft Drinks, Mineral Water and Juice

\$18 First Hour \$22 Second Hour \$10++ each additional hour

Corkage \$20 per bottle

Beer, wine and spirits listed are examples and are subject to change based upon availability.

INFORMATION

A non-refundable 25% deposit, which is applied to your event total, is required to reserve your date. We will gladly hold a room for 72 hours after which time a deposit is required to guarantee the space. 100% of the final estimated balance is due 5 days prior to your event date in the form of credit card, cashiers check or cash.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Room minimums do not include Service Charge or State Sales Tax. The requirements are quoted prior to booking the event and are stated in the Catering Confirmation Agreement. For minimum requirements for an event under consideration, please contact the catering department.

All items are subject to a taxable 17% gratuity, 8% facilities fee. Current State Sales Tax is 9.5% and subject to change.

Unless you have established credit in advance with us, your final payment (entire contract price) must be made by cash or cashiers check or credit card 5 days prior to your event. If additional time for your event is required, arrangements may be made with the catering department prior to the event. Additional charges will apply.

Please contact the Catering office at least one month prior to your event to review and confirm the details for your event, including menus, decorations, entertainment and beverage service. Upon review of your event requirements, a Banquet Event Order will be sent to you to confirm all final arrangements and prices. These BEO's must be signed and returned to the Catering office 5 days prior to the event. We ask that you confirm the total number of guests that will be attending 5 business days prior to the date of your event. A Seating chart will be provided at that time, with an allowance of 3% above your final guest Count/Guarantee. The attendance figure you provide by that date will not be subject to reduction.

Due to State law, you may not bring into the Hotel any food, alcoholic or non-alcoholic beverages from an outside source. Additionally, no Event food or Beverage may be taken off premises without prior written approval from the Food and Beverage Director. An Entertainment Agreement must be completed and signed by your DJ and Entertainment providers prior to your event. A Dance Floor Fee may apply. Arrangements for delivery of packages must be made through the Catering office. Receiving, handling and shipping charges may apply. Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover hotel costs and additional labor. If equipment required exceeds hotel's inventory, then you agree to pay for the cost of renting this additional equipment. The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples and tacks or any other substance. No confetti, bird seed, pyrotechnics, bubbles or fog machines. A \$500 clean-up fee will be charged to the client if policy is compromised. Please consult with the Catering Department should you need assistance in finding a Florist, Decorator or Entertainment.