

The Grand

LONG BEACH

GRAND WEDDING PACKAGES

ALL PACKAGES INCLUDE:

- 5-Hour Event Time Inclusive of Ceremony*
- Two Hour Access Window Prior to Event Start*
- Served Champagne & Sparkling Cider Toast*
- Personalized, Tiered Wedding Cake From Local Bakery*
- Customized Room Setup*
- Choice of White or Ivory Linens for all Tables*
- Selection of Napkin Color[s]*
- All China, Glassware, & Flatware*
- Complimentary Parking for all Guests*
- Uniformed, Professional Staff*

THE SILVER - Lunch \$44.95 | Dinner \$54.95

“The Standard” Menu

Complimentary Entrées for Bride & Groom
Choice of Two “To Start” Displayed Appetizers
Wine Service with Dinner [two bottles per table]
Served Champagne & Sparkling Cider Toast
Personalized, Tiered Wedding Cake from Local Bakery
Cake Cutting & Serving

THE GOLD - Lunch \$55.95 | Dinner \$65.95

“The Grand Standard” Menu

Complimentary Entrées for Bride & Groom
90 Minute Limited Hosted Bar
Choice of Three “To Start” Displayed Appetizers
Choice of Two Tray Passed Hors D’oeuvres
Wine Service with Dinner [two bottles per table]
12” Mirrored Round for Each Guest Table
Personalized, Tiered Wedding Cake from Local Bakery
Cake Cutting & Serving

PLATINUM PACKAGE - Lunch \$69.95 | Dinner \$79.95

“The Choura Standard” Menu

Complimentary Entrées for Bride & Groom
90 Minute Hosted Bar w/Signature Drink
Choice of Three “To Start” Displayed Appetizers
Choice of Three Tray Passed Hors D’oeuvres
Wine Service with Dinner [two bottles per table]
12” Mirrored Round for Each Guest Table
Chair Covers with Colored Sash or Chiavari Chairs
Personalized, Tiered Wedding Cake from Local Bakery
Cake Cutting & Serving
Additional Event Hour

SAY, "I DO..."

GARDEN CEREMONY

Minimum 100 guests

Without Reception

\$12.00/PERSON

With Reception

\$8.00/PERSON

Includes:

- Iced Water Station
- White Wood Chairs
- Serene Garden Setting
- Wedding Arch OR Columns
- White Aisle Runner
- Bridal Suite

ITEMS NOT IN PACKAGE:

Groom's Room, Wedding Coordinator, Photographer, Decorations, Clergy and Music

REFERRALS AVAILABLE UPON REQUEST

BRIDAL ROOM PACKAGES

Each package serves six people.

AFTERNOON TREAT

| \$51.95

Ice Cream Bars

Assorted Cookies

Coffee, Decaf, Assorted Sodas and Milk

SPICE IT UP

| \$68.95

Mini Chicken Quesadillas

Guacamole and Pico de Gallo

Tortilla Chips

Assorted Sodas, Coffee, and Decaf

NAPA VALLEY

| \$68.95

Marinated Olives, Goat Cheese, Grapes, and Crostinis

Sliced Seasonal Fruit and Berries

Assorted Sodas, Mineral Water, Coffee, Decaf, and Tea

BALANCE

| \$78.95

Assorted Granola Bars

Whole Fruit

Vegetable Crudités with Dip

Assorted Vitamin Water

TIME FOR TEA

| \$89.95

Freshly Baked Scones

Assorted Tea Sandwiches

Fresh Strawberries with Whipped Cream

Assorted Hot Teas

ULTIMATE RELAXATION

| \$135.95

Premium House Chardonnay and Cabernet Sauvignon

International Cheese Display with Dried Fruit and Nuts

Sliced Seasonal Fruit and Berries

Assorted Baguettes and Crostinis

Mineral Water

TO START - Displayed - *A la Carte* | **\$3/PERSON**

Fromage Platter - Gourmet Cheese, Dried Fruit, Roasted Nuts, & Assorted Crackers

Fruit Platter - Assorted Seasonal Melon & Berries

Vegetable Crudités - Herb Ranch Dip

Antipasto Platter - Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus - Served with Pita Chips

HORS D'OEUVRES - Tray Passed or Displayed - *A la Carte* | **\$3.50/PERSON**

Served Cold

Antipasto Skewers - Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Boccaccini Mozzarella

Sesame Crusted Goat Cheese - on Wonton Crisp

Prosciutto Wrapped Melon

California Sushi Roll - with Soy Sauce & Wasabi

NY Steak Crostini - With Caramelized Onions & Gorgonzola Cream

Jumbo Shrimp - with Cocktail Sauce & Lemon Wedges

Pan Seared Ahi - Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli

Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin

Caprese Skewers - Cherry Tomato, Boccaccini Mozzarella, Fresh Basil, & Basil Pesto

Roasted Artichoke Crostini - with Fennel Herb Goat Cheese

HORS D'OEUVRES - Tray Passed or Displayed - *A la Carte* | **\$3.50/PERSON**

Served Warm

Homemade Meatballs - Sweet + Sour, Teriyaki, Swedish, or Italian

Buffalo Chicken Drumettes - with Ranch Dressing

Crispy Chicken Spring Rolls - with Sweet + Sour Dipping Sauce

Risotto Croquettes - Crispy Pancetta and Spicy Arrabiata Sauce

Petite Quiche Lorraine - Egg, Bacon, Swiss or Cheddar, & Scallions

Chicken Satay - with Spicy Peanut Sauce or Teriyaki Pineapple

Spanakopita - Flaky Phyllo Stuffed with Spinach & Feta Cheese

Sicilian Stuffed Mushrooms - Sicilian Sausage & Cheddar Cheese

Yucatan Beef Empanadas - with Avocado Crème

Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots
Duxelle, & Madera Wine Demi Glaze

Lump Crab Cakes - with Cilantro Lime Aioli

Mongolian Beef Skewers - with Grilled Scallions

Short Rib Quesadilla - with Chipotle Crème

Soup Shooter - Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider - Bleu Cheese & Port Wine Pickled Onions

Turkey Meatloaf Bites - Red Wine Demi

Lobster Corndogs - with Green Peppercorn Aioli

MAIN COURSE - Served

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert. Beverage service includes coffee, iced tea & iced water. For buffet choose additional salad & entree **[add \$4/PERSON]** For split menu or split plate **[add \$3/PERSON]**

THE STANDARD

Choose one:

Lemon Rosemary Chicken - Bone-in Chicken Breast with Lemon Caper Beurre Blanc

Chicken Parmesan - Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

Chicken Marsala - Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

Beef Brisket - Fork Tender Roasted Beef Brisket with Natural Jus

Beef Stroganoff - Braised Beef Tips, Mushrooms, & Demi Sauce

Spiced Pork Loin - Roasted Poblano Ancho Chile Demi

Asian Inspired Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction

THE GRAND STANDARD

Choose one:

Chicken Wellington - Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

Red Snapper - with Chipotle Cream & Roasted Poblano Chiles

Pistachio Crusted Mahi Mahi - with Mango Relish

Coconut Crusted Salmon - with Coconut Lychee Cream

Turf and Turf - Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi

THE CHOURA STANDARD

Choose one:

Classic Beef Wellington - Filet Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Braised Short Ribs - with Aromatics & Chipotle Honey Jus

Center Cut Prime - with Green Peppercorn Demi

Filet Mignon - with Béarnaise & Bordelaise Sauce

Chilean Sea Bass - Garlic Fennel Rubbed with Blood Orange Beurre Blanc

Spice Rubbed Halibut - with Lemon Cilantro Crema

Land and Sea - Petite Filet & Pan Seared Shrimp with Demi Glaze

Bone-in Ribeye - Pan Seared with Thyme, Bellini Onions, & Cabernet Demi

CARVING STATION ENHANCEMENT - Chef Required; additional labor fees apply.

<i>Spice Rub Pork Loin</i> - Ancho Chile Demi & Avocado Corn Relish	add \$5/PERSON
<i>Turkey Airline Breast</i> - Cranberry Relish & Sage Turkey Gravy	add \$6/PERSON
<i>Smoked Pitt Ham</i> - Honey Clove Orange Glaze & Ground Mustard	add \$6/PERSON
<i>Herb Roasted Prime Rib of Beef</i> - Horseradish cream & Au Jus	add \$6/PERSON
<i>Wild King Salmon Coulibiac</i> - Roasted Garlic Chive Beurre Blanc	add \$7/PERSON
<i>Peppercorn Crusted Beef Filet</i> - Béarnaise & Bordelaise Sauce	add \$8/PERSON
<i>Boneless Leg of Lamb</i> - Chimichurri Sauce & Rosemary Au Jus	add \$8/PERSON
<i>Pig Lechon</i> - Extra Large 70lb Pig	\$500/WHOLE

SALAD - *Select One:*

Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

Spinach - Smoked Bacon, Mushrooms, Goat cheese, & Caramelized Onion Bacon Vinaigrette

Panzanella - Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing

Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto

Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette

Antipasto - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

Potato Salad - Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish

Caesar - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

Spanish Caesar - Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing

Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette

BLT - Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette

Spinach + Melon - Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette

Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette

Boston Wedge - Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing **[add \$1.25/PERSON]**

Caprese - Field greens, Boccaccini Mozzarella, Cherry Tomatoes, Fresh Basil, & Basalamic Vinaigrette **[add \$1.25/PERSON]**

Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch **[add \$1.25/PERSON]**

STARCH - *Select One:*

Brown Rice

White Jasmine Rice

Wild Rice Pilaf

Roasted Red Potato

Scalloped Potatoes

Smashed Yukon Gold

Roasted Garlic Mash

Candied Sweet Potato

Sweet Potato Mash

Roasted Sweet Potato

Butter Quinoa

Couscous

VEGETABLES - *Select One:*

Vegetable Ratatouille

French Green Beans

Baby Carrots

Grilled Zucchini

Grilled Bok Choy

Root Vegetable Hash

Spicy Green Beans

Roasted Asparagus **[add \$1/PERSON]**

SWEET TOOTH - Served or Displayed - *A la Carte* | **\$3.50/PERSON**

Assorted Dessert Bars - Lemon & Pecan

Tres Leches Cake

Gourmet Homemade Pie - Caramel Apple or Chocolate Mousse

Mini Bundt Cakes - Carrot, Lemon, or Chocolate

Mini Cupcakes - PBJ, Lemon, Chocolate, Red Velvet, Vanilla or Mint Chocolate Chip

Individual Fruit Tarts

Tuxedo Trifle Mousse Cake - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell

Cheesecake - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust

Cinnamon Apple Tart - with Fresh Whipped Cream

Dolce Italiano - Hazelnut Macaroons & Mini Chocolate Chip Cannolis

Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

Petite Fours [**add \$1/PERSON**]

CUSTOM DESSERT BAR - Displayed [**COST PER PERSON**]

Select from Sweet Tooth list above:

Choose 3	\$9
Choose 4	\$10
Choose 5	\$12

CHOCOLATE FOUNTAIN - \$300 Rental Fee

Warm Belgium Chocolate cascades off a three-tier fountain, specially designed for fondue.

Includes:

Three Hour Fountain Rental

20lbs of Belgium Chocolate [choice of dark, semisweet, milk, or white]

Round, Skirted Table

Napkins, Mini Plates, & 8in Skewers

Dipping Items

Choose Three

\$7.50/PERSON

Choose Four

\$9/PERSON

Choose Five

\$10/PERSON

Choice Of:

Cheesecake Bites

Brownie Squares

Strawberries

Apples

Oreo Cookies

Caramel

Bananas

Peanut Butter Balls

Nutter Butter Cookies

Shortbread Cookies

Crème De Pirouline

Snicker Pieces

Pretzel Rods

Cream Puffs

Pineapple

Rice Krispie Treats

Graham Cracker Squares

Coconut Macaroons

Coconut Balls

Biscotti

Marshmallows

WET YOUR WHISTLE

CASH BAR - \$150 per bartender - *One bartender per 75 guests recommended*

BEER

Domestic Beer	\$5
Import/Specialty Beer	\$6
Domestic Keg [approx 150 servings]	\$295
Import/Specialty Keg [approx 150 servings]	\$350

WINE

Wine by the Glass	\$7 - \$8
Wine by the Bottle	\$24 - \$36
Champagne by the Glass	\$8 - \$10
Champagne by the Bottle	\$20 - \$105

MIXED COCKTAILS

Well Brand	\$7
Call Brand	\$8 - \$9
Premium Brand	\$9 - \$10
Martinis	\$9 - \$11

NON-ALCOHOLIC

Bottled Water	\$3 - \$5
Pellegrino Sparkling Water	\$4 - \$6
Soft Drinks	\$3
Juices	\$2
Sparkling Cider [per bottle]	\$13
Unlimited Sodas [per person]	\$4
Corkage Fee [per bottle]	\$10

HOSTED BARS

NOTE - **\$500 minimum** for flat-rate hosted bars
Bartender fee waived when bar is hosted by client

LIMITED HOSTED *[cost per person]*

1 Hour	\$9
2 Hours	\$15
3 Hours	\$18
Each Additional Hour	\$5

Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

HOSTED *[cost per person]*

1 Hour	\$12
2 Hours	\$20
3 Hours	\$24
Each Additional Hour	\$7

Well Drinks
Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

PREMIUM HOSTED *[cost per person]*

1 Hour	\$15
2 Hours	\$26
3 Hours	\$33
Each Additional Hour	\$10

Call Drinks
Well Drinks
Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water