



EMBASSY SUITES

by HILTON™

Los Angeles - International Airport/South

YOUR MEETING IS OUR BUSINESS

CATERING MENU



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BREAKFAST

(Minimum of 10 Guests — 1.5 Hours of Service)

CONTINENTAL | 19

- FRESHLY BAKED PASTRIES & GOURMET MUFFINS
- SEASONAL FRUIT
- FRESH SQUEEZED ORANGE JUICE, FRESHLY BREWED REGULAR & DECAF COFFEE AND TAZO TEAS

HEALTHY CHOICE | 22

- INDIVIDUAL YOGURT PARFAIT
- FRESH BAKED BAGELS
- SEASONAL FRUIT
- NAKED JUICES, FRESHLY BREWED REGULAR & DECAF COFFEE AND TAZO TEAS

AMERICAN BREAKFAST BUFFET | 28

- SCRAMBLED EGGS
- COUNTRY POTATOES
- SMOKED BACON AND SAUSAGE
- FRESHLY BAKED PASTRIES & FRUIT MUFFINS
- SEASONAL FRUIT
- FRESH SQUEEZED ORANGE JUICE, FRESHLY BREWED REGULAR & DECAF COFFEE AND TAZO TEAS

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICH OR BURRITO | 6 per person

CINNAMON ROLLS | 42 per dozen

HARD BOILED EGGS | 36 per dozen

CRÈME BRULÉE FRENCH TOAST | 7 per person

SMOKED SALMON WITH MINI BAGELS | 8 per person

YOGURT PARFAIT | 6 per person

*All food & beverage functions are subject to a 15% Service Charge, 6% Administrative Fee for a total of a taxable 21% and applicable Sales Tax
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MORNING BREAKS

9-5 BEVERAGES | 16

- FRESHLY BREWED REGULAR AND DECAF COFFEE
- ASSORTED GOURMET TAZO TEAS
- ASSORTED SODA
- BOTTLED WATER

SMOOTHIES | 16

MADE WITH CHOBANI GREEK YOGURT

- STRAWBERRY
- MANGO
- MIXED BERRY

BAGEL BREAK | 13

- SELECTION OF BAGELS
- REGULAR & LIGHT CREAM CHEESE, BUTTER

TREE HUGGER | 17

- NAKED JUICE
- MINI KIND BARS
- NATURE VALLEY BARS
- CLIFF BARS

AFTERNOON BREAKS

BALL PARK CONCESSIONS | 14

- SOFT PRETZELS
- POPCORN
- KETTLE CHIPS
- CORN DOGS

WINE COUNTRY | 16

- ASSORTED IMPORTED & DOMESTIC CHEESE
- WATER CRACKERS
- MIXED COUNTRY OLIVES
- GRAPE BUNCHES

PROTEIN PUNCH | 19

- ASSORTED NUTS
- CHEESE STICKS
- CHOBANI GREEK YOGURT
- PRETZELS
- HUMMUS
- CARROT & CELERY STICKS

AFTERSCHOOL DELIGHT | 15

- FRESHLY BAKED COOKIES
- BROWNIES
- LEMON BARS
- MILK
- CHOCOLATE MILK

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BREAK ENHANCEMENTS

BEVERAGES

NAKED JUICE	6 each
VITAMIN WATER	4
GATORADE	4
STARBUCKS FRAPPUCCINO	6
RED BULL	6
PELLEGRINO	6 each
PERRIER	5
EVIAN	5
ASSORTED TROPICANA JUICES	4 each
COFFEE	65 per gallon
ICED TEA	33
LEMONADE	33
APPLE CIDER	45

SNACKS

CLIFF BAR	4 each
NATURE VALLEY BAR	4
KIND BAR	4
ASSORTED CANDY BARS	3
INDIVIDUAL CEREALS	5 each
INDIVIDUAL YOGURTS	4
INDIVIDUAL OATMEAL	5
MIXED NUTS	4 each
CHIPS OR POPCORN BAGS	3
ASSORTED MUFFINS	28 per dozen
CHOCOLATE FUDGE BROWNIES	38
ASSORTED COOKIES	38

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A LA CARTE BREAK ITEMS

BEVERAGE

FRESHLY BREWED DECAFFEINATED & REGULAR COFFEE	65 per gallon
HERBAL AND BLACK TEA, HONEY AND LEMON	54
CLASSIC LEMONADE, STRAWBERRY LEMONADE OR ICED TEA	35
ASSORTMENT OF NAKED JUICE	8 each
ASSORTED CLASSIC ARTESIAN SODA & SPARKLING MINERAL SPRING WATER	4
ASSORTED STARBUCKS REFRESHERS ENERGY DRINKS & ICED FRAPPUCCINO	8

SNACKS

FRESHLY BAKED COOKIES, LEMON BAR OR BROWNIES	38 per dozen
ASSORTED MUFFINS AND BREAKFAST PASTRIES	35
GOURMET BAGELS AND ASSORTED FLAVOR CREAM CHEESE	35
MIXED NUTS	38 per pound
ASSORTED KASHI GRANOLA BARS	6 each
VARIETY OF HERSHEY BARS	4
SEASONAL WHOLE FRUIT	4
SOFT FILLED CHEESE CHEDDAR JALAPENO PRETZELS OR REGULAR SOFT PRETZELS WITH DIJON	7 per person
GARDEN VEGETABLE CRUDITÉS WITH RANCH AND GUACAMOLE DIP	7 per person
SLICED FRESH SEASONAL FRUIT & MIXED BERRIES	9
TORTILLA CHIPS WITH FRESH SALSA, BLACK BEAN & GUACAMOLE DIP	9
ASSORTED BAGS OF MISS VICKIE'S KETTLE CHIPS	6

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MEETING PLANNER PACKAGE | 89

(minimum of 8 guests)

CONTINENTAL BREAKFAST

ASSORTED DANISH & MUFFINS | SEASONAL FRUIT
FRESHLY BREWED REGULAR & DECAF COFFEE & ASSORTED GOURMET TEA | ORANGE JUICE

LUNCH

(Includes Iced Tea)
(CHOOSE ONE)

OPTION 1

Char-Grilled Hearts of Romaine with Caesar Dressing
Penne Fra Diavolo (v)
Herb Grilled Roasted Chicken with Pesto Cream
Parmesan Garlic Bread
Chef's Small Sweet Bites

OPTION 2

Baby Iceberg Wedges with Bacon Bits &
Bleu Cheese Dressing
Homemade Coleslaw
Black Forest Ham & Smoked Turkey Sandwiches
Chef's Small Sweet Bites

AFTERNOON BREAK

FRESHLY BREWED REGULAR & DECAF COFFEE | ASSORTED GOURMET TEA
COOKIES & BROWNIES | SOFT DRINKS

INCLUDES FREE DAY PARKING FOR ATTENDEES AND MEETING ROOM RENTAL

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BOXED LUNCHES | 28

ALL BOXED LUNCHES ARE SERVED WITH A BAG OF MISS VICKIE'S POTATO CHIPS, GALA APPLE, CHOCOLATE CHIP COOKIE, AND BOTTLED WATER.

(Please select 2 OPTIONS-MINIMUM OF 15 GUESTS)

1. TURKEY & BACON CLUB

SMOKED TURKEY BREAST, SWISS CHEESE, NUESKE WOOD BACON, LETTUCE & TOMATO, WHOLE WHEAT BREAD

2. BLACK FOREST HAM SANDWICH

VERMONT TILLAMOOK SHARP CHEDDAR, LETTUCE & TOMATO, SOURDOUGH BREAD

3. CAESAR CHICKEN WRAP

GRILLED CHICKEN, GARLIC CROUTONS, PARMESAN CHEESE, TOMATOES, ROMAINE, WHOLE WHEAT TORTILLA

4. ROASTED VEGETABLE WRAP

SEASONAL GRILLED VEGETABLES IN A WHOLE WHEAT TORTILLA

PLATED LUNCH

Minimum of 25 guests
(Includes Iced Tea)

Choice of CAESAR SALAD or GARDEN SALAD
AND RICE PILAF or MASHED POTATOES

Choice of two:

GRILLED CHICKEN | MARSALA SAUCE | MUSHROOM MEDLEY | 30

YUCATAN CHICKEN | FIRE ROASTED TOMATILLOS SAUCE | MARKET VEGETABLES | 30

GRILLED SALMON | SMOKED PAPRIKA OIL | BEURRE BLANC | 32

SPICY ARRABBIATA CHEESE RAVIOLI (V) | 26

DESSERT OPTIONS | 5

- CRÈME BRULÉE NEW YORK CHEESECAKE
- 3 CHOCOLATE MOUSSE CAKE
- CARROT CAKE
- FRUIT PLATE

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LUNCH BUFFETS

ALL BUFFETS INCLUDE ICED TEA AND WATER SERVICE (1.5 Hours of Service — Minimum of 25 guests*)

CLASSIC DELI | 35

- POTATO SALAD | TUNA SALAD
- HOUSE ROAST BEEF | SMOKED TURKEY | BLACK FOREST HAM
- TILLAMOOK SHARP CHEDDAR | PROVOLONE | SWISS CHEESE
- TOMATOES | LETTUCE | PICKLES
- FRESH BAKED BOOKIES & BROWNIES

PALERMO | 39

- CLASSIC CAESAR | ORECCHIETTE PASTA SALAD | PARMESAN GARLIC BREAD | TUSCAN VEGETABLES
- CHICKEN PARMIGIANA | CHEESE TORTELLINI WITH MARINARA & ALFREDO SAUCE
- TIRAMISU

SOUTHERN AT HEART | 40

- POTATO SALAD | COLLARD GREENS
- BBQ BABY BACK RIBS | FRIED CHICKEN
- CORNBREAD | MAC & CHEESE
- WATERMELON & RED VELVET CAKE

SOUTHWESTERN | 42

- TACO SALAD | TENDERLOIN CARNE ASADA | CHICKEN ASADA | CHEESE ENCHILADA
- TEX-MEX RICE | REFRIED BEANS | GRILLED CORN TORTILLAS
- SHREDDED CHEDDAR CHEESE | FIRE ROASTED SALSA | GUACAMOLE | SOUR CREAM
- AGUA FRESCA | TRES LECHES CAKE

THE PICNIC LUNCH | 40

- CREAMY COLESLAW | ROASTED CORN | BBQ BAKED BEANS
- BBQ BEEF TOP ROUND | GRILLED CITRUS CHICKEN | LOUISIANA HOT LINKS
- BISCUITS WITH HONEY | CINNAMON BUTTER | APPLE PIE | FRESH BAKED COOKIES

* Administrative Fee of \$150.00 will apply to groups with buffets under 25 Guests *

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PLATED DINNER

(Includes: Rolls & Butter, Iced Tea, and Coffee)

Choice of CAESAR SALAD or GARDEN SALAD
AND RICE PILAF or MASHED POTATOES

Choice of two:

VEGETARIAN SUN-DRIED TOMATO RISOTTO | SHAVED PARMESAN | 36

HERB GRILLED CHICKEN | SMOKED PAPRIKA SAUCE | STEAMED VEGETABLE MEDLEY | 36

TEQUILA-LIME MARINATED CHICKEN | PINEAPPLE MANGO RELISH | 36

MAHI MAHI | SOY-GINGER BEURRE BLANC | 42

SLICED TRI TIP | RED WINE REDUCTION | STEAMED VEGETABLE MEDLEY | 42

NY PEPPER STEAK | BRANDY DEMI GLAZE | GRILLED ASPARAGUS | 45

DESSERT OPTIONS | 5

- CRÈME BRULÉE NEW YORK CHEESECAKE
- 3 CHOCOLATE MOUSSE CAKE
- CARROT CAKE
- FRUIT PLATE

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DINNER BUFFETS

ALL BUFFETS INCLUDE ICED TEA AND WATER SERVICE (1.5 Hours of Service — Minimum of 25 guests*)

CLASSIC ITALIANO | 45

- CLASSIC CAESAR | CAPRESE SALAD | GARLIC BREAD
- CHICKEN PARMESAN | BAKED ZITI | RATATOUILLE
- CLASSIC TIRAMISU

LATIN TWIST | 48

- TOSSED GREENS WITH CILANTRO LIME DRESSING | SPANISH RICE
- CHIPOTLE GRILLED CHICKEN | TENDERLOIN CARNE ASADA
- WARM FLOUR & CORN TORTILLAS | FIRE ROASTED TOMATO SALSA | FRESH GUACAMOLE
- FLAN, TRES LECHES & FRESH AGUA FRESCA

SOUTHERN AT HEART | 47

- POTATO SALAD | COLLARD GREENS
- BBQ BABY BACK RIBS | FRIED CHICKEN
- CORNBREAD | MAC & CHEESE
- WATERMELON & RED VELVET CAKE

AMERICAN BISTRO | 47

- MIXED GREENS WITH CHAMPAGNE VINAIGRETTE | ROLLS & BUTTER
- GRILLED TRI TIP | MICROBREW BEER MARINATED CHICKEN
- SEASONAL VEGETABLES | ROASTED HEIRLOOM POTATOES
- CLASSIC NEW YORK CHEESECAKE | FLOURLESS CHOCOLATE CAKE

We can create a menu specifically tailored to you. Share your vision with us!

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DINNER BUFFET ENHANCEMENTS

*Each station requires a \$125 chef attendant fee, (1) chef per 50 guests

PASTA STATION | 16

- BOW TIE PASTA | CHEESE TORTELLINI
- ALFREDO, PESTO AND MARINARA SAUCES
- SUNDRIED TOMATOES | BLACK OLIVES | PARMESAN CHEESE | GARLIC BREAD

MASHED POTATOES MARTINI SERVICE | 16

- GARLIC MASHED POTATOES SERVED IN MARTINI GLASS
- SHREDDED CHEESE | GRAVY | SOUR CREAM | BACON BITS

SOUTHWESTERN FAJITA STATION | 20

- CHICKEN FAJITAS | SMOKED PEPPER GROUND BEEF | ROASTED PEPPERS & ONIONS
- SOUR CREAM | DICED TOMATOES | SHREDDED LETTUCE
- CHOPPED ONIONS & FRESH SALSA | GUACAMOLE

MINI SLIDER STATION | 20

- MADE TO ORDER MINI BEEF SLIDERS
- LETTUCE | TOMATO | ONION | SHARP CHEDDAR | TRADITIONAL CONDIMENTS

CARVING STATION

*Each station requires a \$125 chef attendant fee, (1) chef per 50 guests

PEPPER CRUSTED ROAST BEEF | 450 (serves 30)

- AU JUS, HORSERADISH SOUR CREAM
- MUSTARD AND SILVER DOLLAR ROLLS

HERB ROASTED TURKEY | 325 (serves 30)

- TRADITIONAL GRAVY, CRANBERRY RELISH
- SILVER DOLLAR ROLLS

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HORS D'OEUVRES

DISPLAYS

(Serving Size Per Person — Minimum of 50 Guests)

VEGETABLE CRUDITÉ WITH BUFFALO CHICKEN DIP	9
FRESH SLICED SEASONAL FRUIT	11
ARTISAN DOMESTIC & IMPORTED CHEESE WITH GOURMET CRACKERS	15

COLD

(Pricing based on a minimum of 100 pieces per selection)

ROASTED VEGETABLE TAPENADE WITH GOAT CHEESE	6
SHRIMP COCKTAIL SHOOTERS	7
MOZZARELLA AND TOMATO BRUSCHETTA	6
TOMATO CAPRESE SKEWERS	6
PROSCIUTTO WRAPPED ASPARAGUS	6
TURKISH APRICOT STUFFED W/ PISTACHIOS CREAM CHEESE	6

HOT

(Pricing based on a minimum of 100 pieces per selection)

CHICKEN TAQUITOS WITH GUACAMOLE	6
MEDITERRANEAN CHICKEN, FIG & TOMATO SKEWER	6
BEEF KABOB SKEWERS	7
VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE	6
BRIE, PEAR & ALMOND BEGGAR'S PURSE	6
VIETNAMESE CHICKEN SPRING ROLL WITH TAMARIND SAUCE	7
TERIYAKI CHICKEN SKEWERS	6
COZY SHRIMP	7

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BAR PACKAGES

CASH BAR

(Price per person)

*Prices include State Sales Tax

WELL BRANDS	8
CALL BRANDS	9
PREMIUM BRANDS	10
HOUSE WINE BY THE GLASS	8
DOMESTIC BEER	7
IMPORTED BEER	8
SOFT DRINKS & JUICES	6
MINERAL WATER	5

HOSTED

(Price per person)

*Subject to gratuity, service charge, & CA State tax

WELL BRANDS	7
CALL BRANDS	8
PREMIUM BRANDS	9
HOUSE WINE BY THE GLASS	7
DOMESTIC BEER	6
IMPORTED BEER	7
SOFT DRINKS & JUICES	5
MINERAL WATER	4

**Administrative Fee \$150 will apply per bar if \$400 minimum has not been reached

HOSTED BAR

(Price per person based on final guarantee)

PREMIUM COCKTAIL, HOUSE WINE, BOTTLED BEER, SOFT DRINKS & JUICE

25 PER PERSON	FOR THE FIRST HOUR	16 EXCLUDING PREMIUM COCKTAILS
30 PER PERSON	FOR A TWO HOUR BAR	21 EXCLUDING PREMIUM COCKTAILS
35 PER PERSON	FOR A THREE HOUR BAR	26 EXCLUDING PREMIUM COCKTAILS

*After 4 hours a \$150 Admin fee will apply per each additional hour

HOUSE WINES BY BOTTLE

HOUSE WINE (CHARDONNAY, CABERNET SAUVIGNON, MERLOT)	28 PER BOTTLE
SPARKLING WINE	30 PER BOTTLE
CHAMPAGNE/RUM PUNCH	45/55 PER GALLON
OUTSIDE GLASS HANDLING FEE	20 PER BOTTLE
SPARKLING CIDER (NON-ALCOHOLIC)	18 PER BOTTLE

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AUDIO VISUAL EQUIPMENT

PROJECTION & SCREENS

- LCD Projector Data or Video 2500 Lumens with 8' Tripod Screen | 375
- LCD Projector Support Package with 8' Tripod Screen, AC Cord & Power Strip | 150
- Fast Fold Screen with Dress kit 6' X 8' | 250
- Flat Screen TV/DVD Package with 32" Flat Panel TV with Rolling Cart, DVD and cables | 325
- Upgrade Flat Screen Package to 42" | 75
- Laser Pointer: Red / Green | 75
- Wireless 'Clicker' RF Mouse for PowerPoint | 50

MICROPHONES & MIXERS

- Wired Microphone (Table Top or Floor Standing | 60
- Wireless Lavalier Microphone | 150
- Wireless Handheld Microphone | 150
- 4-Channel Microphone Mixer | 75
- Mackie 8-Channel Microphone Mixer | 130
- Sound System Package Includes (1) Wired Mic, (1) 4-channel mixer, (2) Speakers on Stands | 275
- Patch to House Sound | 55
- Laptop/I-Pod Audio Package with Connection to House Sound or Speaker | 175

MISCELLANEOUS ITEMS

- Display Easel | 25
- Extension Cord | 25
- Power Strip | 25
- Flipchart Package, Plain Pad & Markers / Post-It Pad & Markers | 60 / 75
- Whiteboard with Markers & Eraser 3'X4' / 4'X6' (circle one) | 50 / 100
- DVD (or) Blue-Ray Player | 100
- PC Base Laptop | 250
- Polycom Conference Speakerphone & Phone Line | 250*
- * Separate Charges apply for Local, Long Distance, & Toll Free Calls per hour
- Black Velour Drape Backdrop per Linear Foot | 15
- On-Site AV Tech (per hour/ 4 hour minimum) | 70/ 80 (weekends and Holidays)

GENERAL INFORMATION

SHIPPING & RECEIVING:

Due to limited storage, we request that shipments not arrive any earlier than three days prior to your arrival. A surcharge of **\$25.00** per package, per day will be applied to packages being stored for more than three (3) business days prior to scheduled event.

Receive, store, deliver packages to your meeting rooms – charge per package:

0 to 10 pounds, up to 3 boxes: complimentary

A **\$5.00** per box charge will be assessed after the first three 11 pounds to 50 pounds: **\$15.00**

Over 50 pounds: **\$25.00**

Pallets - **\$75.00**

Crates – dependent upon size/weight

A handling fee will be charged for outbound shipments as well. For crates and pallets delivered through UPS and FedEx there will be an additional lift charge dependent upon size/weight.

ROOM ASSIGNMENTS:

Function rooms are assigned based on the expected number of guests. If the final guaranteed number of attendees drops or increases, the hotel reserve the right to change, with notification, reassign function to a room suitable of accommodating the group and requirements.

ROOM BLOCKS:

Room blocks are available for your wedding. Depending on the time of year discounts may be available. Should you wish to reserve a block of rooms one of our Sales Managers will be happy to get in touch with you and provide you with details.

SECURITY:

The hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the hotel for securing a limited number of valuable items. If additional security with respect to such items or for any other reason is requested, the Hotel can assist in making these arrangements with the hotel's authorized security agency.

We have no insurance for and are not responsible for any loss or damage to your property. If required, in our sole judgment, in order to maintain adequate security measures in light of the size and/or nature of your function, you will provide at your expense, security personnel supplied by the hotels security agency.

LABOR CHARGES/EVENT TIMES:

Your event includes 5 hours of event time. Additional reception time may be added. Labor charges in the amount of \$150 per hour for events with up to 200 guests or \$300 per hour for events of more than 200 guests will apply to the final bill. Overtime charges do not include additional food and/or beverage.

A **\$150** administrative fee will be applicable for any buffet food functions with fewer than 25 guests. A **\$125** administrative fee will be applicable for all bartenders, carver fees, chef's fees and attendant fees. All labor charges are subject to current facilities charge and state sales tax.

DAMAGE TO FUNCTION SPACE:

Client will agree to pay for any damage to the function space that occurs during your event. client will not be responsible, however, for ordinary wear and tear or for damage that they can show was caused by persons that were not their function attendees.

PARKING:

The hotel is not responsible for loss or damage to the automobiles or their contents while parked on or off hotel property

GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS

A Food & Beverage Minimum will be included on your Event Contract. This figure is the least amount of money you will spend on a combination of food and beverage at your event. The minimum does not include service charge, tax, bartender and/or labor fees, cash bar revenue, incurred overtime, rentals arranged through the hotel or other ancillary food and/or beverage purchased outside of your contracted event. The minimum is guaranteed when your contract has been received by the hotel.

Your Catering Manager will create an initial estimate of charges outlining suggested food and beverage options that will get you to your Food & Beverage Minimum. The estimate is a proposal that is subject to change during the planning of your event and is not guaranteed with your contract.

Food and beverage pricing is subject to change and will be guaranteed in writing, upon request, 90 days from the date of your event.

SERVICE CHARGE AND TAX

Prices do not include service charge (currently 21%) or applicable sales tax (currently 9%). California Law stipulates that the service charge is taxable. Sales tax is subject to change without notice.

ADVANCE PAYMENTS

To confirm your event date at Embassy Suites LAX South, we require an initial 30% deposit, along with a signed Contract, issued by your Catering Manager. The final balance of full estimated charges is due (14) days prior to your event. All deposits are non-refundable and will be applied to your final balance.

HIGH SPEED INTERNET ACCESS

Is available in guest suites at a daily rate of **\$9.95** per 24 hour period. (Complimentary for HHonors Gold & Diamond Members.) HSIA is available in the meeting and dining rooms - arrangements must be made through the event department. (charges are based on # of connections and equipment needs)

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BANQUET EVENT ORDER

Your Catering Manager will create a Banquet Event Order, or BEO, detailing your final food and beverage selections, set up specifications and event details and send to you for review on or before (21) days prior to the date of your event. Signed & approved BEO's are required to be returned with your preliminary guest count and final estimated payment (14) days prior to the date of your event.

GUEST COUNT GUARANTEE

Preliminary guest counts must be submitted (14) days prior to the event. Your final guest count is due (3) days prior to your event. For your convenience, we will prepare food for 3% over the final guaranteed number of guests. This guarantee is not subject to reduction after the (3) day deadline.

MENU

Our Executive Chef Michael Wong and his team are happy to create a menu to fit the style of your event. We offer options for plated meals, buffets, and casual dinner stations featuring prepared to order selections.

For plated dinner service a three entrée selection plus a vegetarian or vegan option can be available. If there is a price difference in the entrees the price per person will be based on the higher priced entrée. Exact counts of each entrée are required with your guaranteed guest count (72) hours prior to the date of your event. Escort card or place card meal indicators are required so our staff may serve your guests their ordered entrée. If available, please provide your Catering Manager with a breakdown of guests and their entrée orders arranged by assigned table. Should you wish to offer your guests the option of ordering their entrée at the dinner event, a \$20 per guest surcharge will apply to the dinner price.

Please provide your Catering Manager details on any of your guests' dietary restrictions and/or allergies no later than (72) hours prior to your event.

GENERAL INFORMATION

MENU CONTINUED

Children's meals are available for your little guests – ages 5 to 12. Plated options are \$22 per child for lunch & \$24 for dinner and buffet service is 50% of the adult buffet menu price. Consult our Event Menus for Children's meal options.

All Food must be supplied by the resort with the exception of certain outside catering options. Additional fees may apply.

BAR

Refer to our Event Menus for host bar options. Hosted bars are available based on a per drink consumption charge or billed by the hour. Per hour package bars will be billed for each guest age 21 and over. Reduced pricing is available for your guests under the age of 21.

Your Catering Manager is happy to arrange for any special order beer, wine or hard spirit should you wish to arrange for something unique at your wedding. We can also craft a custom cocktail for your event. All special order beer and wine will be purchased outright by you and billed by the case. All special order hard liquor will be purchased outright by you and billed by the full bottle. In order to ensure availability of any special order items please have these details to your Catering Manager no later than (4) weeks prior to your event.

Please consult your Catering Manager for details on no-host bars. All no-host bars must meet a minimum of \$400, or else a \$150 administrative fee will be charged.

TASTINGS

We offer complimentary tastings for events with a \$5,000 food and beverage minimum or higher. Tastings are hosted for up to 2 guests. Tastings include your choice of (2) selections of each course you are planning on serving at your event. Additional items can be added to your tasting at the current menu price. Additions, if any, will be charged to your master account.

TASTINGS CONTINUED

Hors d'oeuvres, Buffet items, Action Station selections or alcohol are not available for your tasting. Tastings can be scheduled Tuesday through Saturday from 11:00am to 6:00pm. Please notify us at least (3) weeks in advance to schedule your tasting. Tasting dates and times are subject to availability. It is suggested that your Event Planner or Coordinator attend the tasting.

OUTSIDE FOOD AND BEVERAGE

Outside catering for banquet events is permitted in the event the food is not able to be prepared by Embassy Suites Culinary Team. All caterers must be approved and confirmed in advance with the Embassy Suites Catering Team, with a Hold Harmless Agreement & Proof of Insurance. Food and beverage minimums for the contracted event space must be met. A fee of \$35 plus service charge and applicable tax will be assessed based upon your total guest count to provide services for the event and will go towards your minimum. Beer and liquor selections must be purchased through the hotel. Please also be aware that we do not allow outside caterers access to our kitchen.

Should you wish to provide the wines for your event, please contact your Catering Manager for advance approval. A \$20 per 750ml bottle corkage fee will apply.

AUDIO VISUAL

We use a preferred vendor for all of our AV needs. Please contact your Catering Manager for a list of pricing.

VENDORS

Your Catering Manager will provide you with a list of approved wedding vendors. You are not required to select your team from this list though it is strongly suggested. All vendors on our preferred list have the appropriate insurance and documents on file with the hotel. We may require proof of a current business license, health department certificate (where applicable), workers compensation insurance (where applicable) and a minimum \$2,000,000 general liability insurance policy naming Embassy Suites LAX South as additionally insured.

*All food & beverage functions are subject to a 15% Service Charge, 6% Administrative Fee for a total of a taxable 21% and applicable Sales Tax
Prices are per person and are subject to change*