



rehearsal ceremony afternoon evening enhancements brunch our hotel



4700 Airport Plaza Drive T 562-627-8040 F 562-421-1075 <u>sales@lbmarriott.com/lgblb</u>



relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



evenino

enhancement

brunch

our hotel





Congratulations!

Conveniently located between Los Angeles and Orange County, the Long Beach Marriott offers a warm and pleasantly inviting location. Our staff will oversee every detail being placed, ensuring that your day will be a memorable one.

Choose from a variety of beautiful ceremony locations, including our signature garden Gazebo, amidst flowers and cascading waterfalls. You and your guests will have fond memories as you walk down the aisle.

For a truly memorable occasion, our large patio area with a fire pit offers a perfect venue for that outdoor California cocktail reception. Enjoy the fresh air, soothing warmth of the fire and intimate ambience.

For those whose guest list just keeps growing, the Grand Ballroom is the perfect solution. Contemporary in style, the elegant ballroom offers stylish chandeliers and plenty of room for dancing. Large foyer space provides the perfect place for a cocktail reception prior to dinner. For smaller affairs, our Rickenbacker/Hughes offers an intimate gathering option.

Whether it's a rehearsal dinner, wedding ceremony, or reception, our staff is prepared to anticipate every detail for the perfect setting of your romantic beginning!



Marriott Certified Wedding Professionals

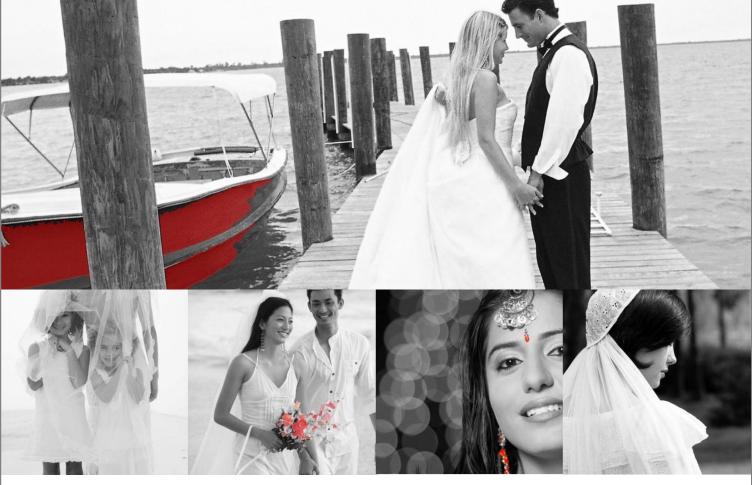
Our Marriott Certified Wedding Planners will provide you with a personalized tour of the Long Beach Marriott. Each Planner is dedicated to providing a customized wedding package to meet your needs and budget, working with you to establish food and beverage minimums.

Our Marriott Certified Wedding Planners will also provide you with space availability and reserve a date and time for your special day.

Confirmation will be provided to you in a written sales agreement, outlining the details of your wedding event requests. Upon receiving written confirmation, your personal Certified Wedding Planner will oversee every detail of your event and will be your key point of contact all the way and through your wedding day. She will also recommend special event professionals that are able to provide wedding coordination, music, floral, and photography services.

Your Certified Wedding Planner will provide the following services:

- -Menu consultation for all food and beverage selections, along with arranging and attending menu tasting with you
- -Detail your event order (EO) and wedding resume outlining every detail, ensuring that it is communicated flawlessly to the hotel operational team
- -Prepare an estimate of charges outlining financial commitments. Monitor the status of the guestroom reservation block (if applicable), and personally oversee the details of the bride and groom's room reservations (if applicable)
- -Oversee the ceremony and reception room set-up, food preparation and other hotel operations.
- -Ensure a seamless transition to the hotel's Banquet Captain once the Grand Entrance has occurred. On the day of your event, our Banquet Manager, along with their assistants, will coordinate each detail that has been communicated through your Event Manager
- -Review your banquet checks for accuracy prior to the completion of the final bill.



rehearsal **ceremony** afternoon evening enhancements brunch our hotel

it's about tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Ceremony

Your Wedding Ceremony may be held Poolside at our beautiful signature garden Gazebo amidst flowers and cascading waterfalls.

3 hour use of Ceremony location for set up and use One (1) Standing Microphone and speaker system CD player
Banquet Chairs
Water station
Book Table & Gift Table Changing
Rooms for Bride & Groom
Ceremony rehearsal one to two days prior to event

Daytime events are scheduled between 9:00am to 12:00pm Evening events are scheduled between 4:00pm to 7:00pm

Ceremony Fees Gazebo Ceremony Only - \$1,500 – Saturday \$1,200 Sunday -Friday

Gazebo Ceremony in conjunction with Wedding Reception \$1,000 – Saturday \$800 Sunday-Friday





taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.



rehearsal ceremony **afternoon** evening enhancements brunch our hote

package | hors d'oeuvre | lunch | beverage





Basic Package

Design Your Own Wedding Reception

- Six Hour Wedding Reception
- Lemonade and Infused Water Display
- Wedding Cake cutting fee waived
- Customized Room Setup including Dance Floor, Tables, Staging, etc.
- Floor-Length Table Linens Standard White or Ivory
- Linen Napkins Choice of Available Colors
- China, Flatware and Glassware
- Mirrors, Votive Candles and Table Numbers with Stands
- Staff to Service Event
- Complimentary Parking
- Special Group Rate for Overnight Guests (10 room minimum per night)

Prices \$36-\$74 Inclusive of service charge and tax



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- Six Hour Wedding Reception
- Cocktail Reception

Lemonade and Infused Water Display International Cheese Display Fresh Vegetable Crudités Mixed Nuts

- Complimentary Entrées for Bride & Groom
- Champagne & Sparkling Cider Toast
- Customized Tiered Wedding Cake
- Customized Room Setup including Dance Floor, Tables, Staging, etc.
- Floor-Length Table Linens Standard White or Ivory
- Linen Napkins Choice of Available Colors
- China, Flatware and Glassware
- Mirrors, Votive Candles and Table Numbers with Stands
- Staff to Service Event
- Complimentary Parking
- Complimentary Guest Room for Bride & Groom with Deluxe Continental Breakfast for Two delivered to room following morning
- Special Group Rate for Overnight Guests (10 room minimum per night)

Prices \$56-\$95 Inclusive of service charge and tax







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Platinum Package

Six Hour Wedding Reception

- Six Hour Wedding Reception
- Cocktail Reception

One Hour Hosted Bar (House Brands) Lemonade and Infused Water Display International Cheese Display Fresh Vegetable Crudités Mixed Nuts Selection of 3 Hors d'oeuvres

- Complimentary Entrées for Bride & Groom
- Champagne & Sparkling Cider Toast
- Customized Tiered Wedding Cake
- Cake Served with Vanilla Ice Cream in a Champagne Glass drizzled with Chocolate, Caramel or Strawberry Sauce
- Customized Room Setup including Dance Floor, Tables, Staging, etc.
- Elegant Upgraded Table Linens Choice of Ivory Pin tuck or Golden
- Linen Napkins Choice of Available Colors
- China, Flatware and Glassware
- Mirrors, Votive Candles and Table Numbers with Stands
- Chair Covers with Decorative Sashes or Chiavari Chairs
- Staff to Service Event
- Complimentary Parking
- Complimentary Guest Room for Bride & Groom with Deluxe Continental Breakfast for Two delivered to room following morning
- Special Group Rate for Overnight Guests (10 room minimum per night)

Prices \$101-\$140 Inclusive of service charge and tax





experience with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.

Afternoon events available 10am-4pm Evening events available 6pm-12am



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Menu

All entrées are complemented by Rolls and Butter, Choice of Salad, Choice of Accompaniments, Chef's Selection of Vegetables, Iced Tea, Starbucks® Coffee & Tazo® Tea Service.

Select a Salad

Signature

Baby Field Greens, Shaved Red Onions, Candied Walnuts, and Maytag Bleu Cheese, served with a Balsamic Vinaigrette

Signature Berry

Baby Field Green Lettuce with Strawberries, Blueberries, Candied Walnuts in Raspberry Vinaigrette

Signature Walnut

Romaine, Spring Mix Lettuce with Gorgonzola Cheese, Carrots, Candied Walnuts and Dried Pears in Pomegranate vinaigrette

Caesar

Romaine, Asiago Cheese, Roasted Tomato served with Classic Caesar Dressing.

Spinach

Spinach with Onions and Mushrooms with a Balsamic Vinaigrette

Garden

Romaine, Spring Mix Lettuce, Cucumber, Tomato and Carrots with a Red Wine Vinaigrette



package | hors d'oeuvre | dinner | beverage

evening



Poultry

Chicken Marsala

Boneless Breast of Chicken Served with Roasted Mushrooms & Marsala Sauce

Chicken Mediterranean

Seared Breast of Herbed Chicken with Artichoke Hearts, Garlic, Olives, Capers, Sun-dried Tomatoes & a Lemon Butter Sauce

Citrus Cilantro Chicken

Boneless Breast of Chicken Marinated in California Citrus Fruits served with a Citrus Cilantro Beurre Blanc

Pecan Crusted Chicken

Flattened Breast of Chicken Drenched in a Pecan Crust Lightly Baked and served with an Apricot Reduction

Chicken Florentine

Boneless Chicken Breast Stuffed with Pine Nuts, Spinach, Boursin, Mozzarella & Goat Cheeses in a Champagne Sauce

Fish

Pan Seared Salmon

Served with Oven Roasted Tomatoes and a Chardonnay-Tarragon Sauce

Sautéed Yellow Tail

Served with a Charred Lime and a Basil Lime Sauce

Baked White Fish

Infused with Soya, Lemon Grass, Ginger and Garlic, Served with a Passion Fruit Reduction

Shrimp Scampi

Served with Tomatoes, Artichoke Hearts and Olives



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Beef

Sliced Roast Sirloin of Beef Served with a Champignon Wine Sauce

New York Sirloin Steak Grilled to Perfection and Served with a Zinfandel Reduction

Filet Mignon Grilled Filet with Cabernet Demi-Glaze

Accompaniments

Entrees served with Chef's Selection of Vegetables and Choice of One of the Following:

Asparagus Risotto and Aged Asiago Cheese Israeli Couscous Roasted Garlic Smashed Potatoes Maytag Blue Cheese Scalloped Potatoes Jasmine Rice Roasted Potatoes

*Your Event Manager will be happy to customize a special menu at your request.



package | hors d'oeuvre | dinner | beverage

evening





Buffet

Includes Freshly Baked Rolls and Butter, Iced Tea, Freshly Brewed Starbucks® Coffee Service and Hot Tazo® Teas

Select Two:

- Garden Salad
- Caesar Salad
- Spinach Salad
- Signature Berry Salad

Select Two:

- Whole Grain Mustard Potato Salad
- Chicken Sonoma Salad
- Fruit Salad
- Tuna Salad
- Pesto Linguini Salad
- Tomato Mozzarella Salad
- Antipasto Salad
- Roasted Mushroom Pasta Salad

Select Two:

- Smashed Potatoes
- Smashed Sweet Potatoes with Nutmeg
- Roasted Potatoes
- Chef's pasta served with Marinara, Alfredo or Pesto Sauce
- Basmati White Rice, Rice Pilaf, or Wild Rice
- Sun-Dried Tomato Rice
- Creamed Risotto
- Asparagus Risotto
- Ratatouille Couscous

Chef's Selection of Fresh Seasonal Vegetables



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Chicken Entrée Dish:

- Chicken Parmesan
- Sliced Chicken with Honey-Rosemary Demi Sauce
- Grilled Chicken Breast with Wild Mushroom Sauce
- Chicken Piccata
- Chicken Marsala
- Citrus Grilled Chicken with Tropical Relish

Beef Entrée Dish:

- Beef Burgundy
- Beef Stroganoff
- Sliced Beef with Wine Peppercorn Sauce
- Beef Brisket
- Short Ribs

Fish Entrée Dish:

- Grilled Tilapia with Cajun Lemon Butter
- Seared Salmon with Tomato Corn Relish & Spicy Sauce
- Seasoned White Fish with White Wine & Herbed Butter
- Swordfish with Citrus Sauce & Mango Papaya Relish
- Sole Fish in a Roasted Red Pepper Coulis



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Basic Lunch

One entrée for entire party: Poultry entrée \$36 / Fish entrée \$41 / Beef entrée \$46

Combination, choice of two entrées: Poultry, Fish or Beef entrées \$51

Combination choice of three entrées: Poultry, Fish and Beef entrées \$56

Buffet for entire party: \$48

Basic Dinner

One entrée for entire party: Poultry entrée \$54 / Fish entrée \$59 / Beef entrée \$64

Combination, choice of two entrées: Poultry, Fish or Beef entrées \$69

Combination choice of three entrées: Poultry, Fish and Beef entrées \$74

Buffet for entire party: \$67

If offering more than one entrée selection to your guests, the higher price prevails.

rehearsal ceremony afternoon **evening** enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage



Elite Lunch

One entrée for entire party: Poultry entrée \$56 / Fish entrée \$61 / Beef entrée \$66

Combination, choice of two entrées: Poultry, Fish or Beef entrées \$72

Combination choice of three entrées: Poultry, Fish and Beef entrées \$77

Buffet for entire party: \$69

Elite Dinner

One entrée for entire party: Poultry entrée \$74 / Fish entrée \$79 / Beef entrée \$86

Combination, choice of two entrées: Poultry, Fish or Beef entrées \$91

Combination choice of three entrées: Poultry, Fish and Beef entrées \$95

Buffet for entire party: \$87

If offering more than one entrée selection to your guests, the higher price prevails.

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package | hors d'oeuvre | dinner | beverage



Platinum Lunch

One entrée for entire party: Poultry entrée \$101 / Fish entrée \$106 / Beef entrée \$111

Combination, choice of two entrées: Poultry, Fish or Beef entrée \$117

Combination choice of three entrées: Poultry, Fish and Beef entrées \$122

Buffet for entire party: \$114

Platinum Dinner

One entrée for entire party: Poultry entrée \$119 / Fish entrée \$124 / Beef entrée \$129

Combination, choice of two entrées: Poultry, Fish or Beef entrées \$134

Combination choice of three entrées: Poultry, Fish and Beef entrées \$140

Buffet for entire party: \$131

If offering more than one entrée selection to your guests, the higher price prevails.



unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



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Vendor Meals

Your photographer, videographer, DJ or band can be served the Chef's choice of salad and entrée or from your buffet

\$47 per person

Children's Meals

Available for children 11 and under.

Includes fresh fruit course, chicken strips with French fries and vanilla ice cream with chocolate sauce. Choice of Milk or Soft Drink.

\$28 per person





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Enhance The Cocktail Hour or offer your guests some "Late night snacks"

Hors d'oeuvres

Cold | 50 pieces minimum

Elite- \$4.50 per piece

Brie & Date on Toast Point Bruschetta with Focaccia Toast Prosciutto Wrapped Cantaloupe Artichoke Bottoms filled with Crabmeat Salad

Marquis - \$6.00 per piece

Asian Spoons with:

- Brie, Sundried Tomatoes & Candied Pecans
- Mongolian Beef
- "Larb Gai" Thai Chicken
- Spicy Shrimp & Papaya Salad
- Sesame Scallops

Platinum - \$7.00 per piece



Shrimp Cocktail Shooter Pico de Gallo Tomato Sauce Beef Tenderloin with Ancho Chili Mayonnaise Asparagus Skewered Grilled Shrimp with Mango Papaya Relish Seared Ahi on Japanese Cucumber with Wasabi Cream Shrimp with Cocktail Sauce



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Hors d'oeuvres

Hot | Trays of 50 pieces

Elite- \$4.50 per piece

Vegetable Spring Roll Jalapeno Poppers filled with Cheese Quesadilla Cornucopia Meatballs, Bordelaise or Teriyaki Southwestern Spring Rolls French Fries Gourmet House Made Chips

Marquis- \$6.00 per piece

Mushroom Florentine BBQ Baby Back Pork Ribs Sesame Chicken Shrimp Egg Rolls Spinach & Feta Cheese Turnovers

Platinum- \$7.00 per piece

Dungeness Crab Cake Sesame Shrimp Thai Beef Satay Mini Beef Wellington Mini Chicken Wellington New Zealand Lamb Chops Coconut Shrimp

Ask your Marriott Certified Wedding Planner about our Special Hors d'oeuvre Packages. Priced per person, they can be designed to fit any budget.



brunch





Beverage Options

Bartender fee of \$150.00 waived when bar sales exceed \$500.00 per

*Platinum Wedding Packages Include House Brand beverages:

House brands

Smirnoff Vodka Gordon's Gin Bacardi Superior Light Rum Souza Blue Reposado Tequila Clan McGregor Scotch Early Times Bourbon Korbel Brandy House Wines **Domestic Bottled Beers** Soft drinks and Bottled Water

Champagne Toast included in Package

Martinelli's Sparkling Cider offered as non-alcoholic option

Wine Service with Meal

Additional options available at an upgraded charge

Premium brands

Stolichnaya Vodka Beefeater Gin José Cuervo Gold Tequila Dewar's White Label Scotch Johnny Walker Red Label Scotch Captain Morgan's Original Spiced Rum Jack Daniels Tennessee Whiskey Canadian Club Whisky Courvoisier House and Premium Wines Domestic and Imported Bottled Beers Soft drinks and Bottled Water

All Prices Subject To Change

brunch





Top Shelf brands

Grey Goose Vodka Tanqueray Gin Patron Silver Tequila Johnny Walker Black Label scotch Myers Rum Makers Mark Bourbon Hennessey vsop House and Premium Wines Domestic and Imported Bottled Beers

Host or Non Hosted Bar

Cocktail - House	\$10
Cocktail - Premium	\$11
Cocktail – Top Shelf	\$12
After Dinner Cordials	\$11
Martini	\$14
House Wine	\$9
Premium Wine	\$11
Domestic Beer	\$7
Imported Beer	\$8
Champagne Toast	\$8
Soft Drinks, bottled water, juice	\$5
Domestic Keg of Beer	\$600
Imported Keg of Beer	\$700

Punch

Lemonade	\$45/gallon
Champagne Punch	\$70/gallon
Sangria	\$70/gallon
Margarita Punch	\$75/gallon
Soft Drinks by the pitcher	\$21/pitcher
Soft Drinks by the Hour	\$8/person





Special note regarding bar arrangements

The Long Beach Marriott is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission. Violations of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy prohibiting alcoholic beverages from outside sources to be brought on property without authorization or appropriate corkage.

Host Bar Packages

Beer and Wine Hourly package 1st hour |\$15 Each additional hour |\$10 Budweiser, Bud Light, Samuel Adams Seasonal, Blue Moon Belgium White, Corona Extra, Heineken

House Hourly Package

1st Hour | \$16 Each additional hour |\$11 Smirnoff Vodka, Gordon's Gin, Bacardi Superior Light Rum, Souza Blue Reposado Tequila, Clan McGregor Scotch, Early Times Bourbon, Korbel Brandy

Premium Hourly Package

1st Hour | \$18 Each additional hour |\$14

Stolichnaya Vodka, Beefeater Gin, José Cuervo Gold Tequila, Dewar's White Label Scotch, Johnny Walker Red Label Scotch, Captain Morgan's Original Spiced Rum, Jack Daniels Tennessee Whiskey, Canadian Club Whisky, Courvoisier

Top Shelf Hourly Package

1st Hour | \$19 Each additional hour |\$15

Grey Goose Vodka, Tanqueray Gin, Patron Silver Tequila, Johnny Walker Black Label scotch, Myers Rum, Makers Mark Bourbon, Hennessey VSOP

All Prices Include Service Charge and Tax



brunch







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White Wines

Firestone, Johannesburg Riesling	\$68
B.V. Century Cellars, Chardonnay	\$62
Stone Cellars by Beringer, Pinot Grigio	\$34
Stone Cellars by Beringer, Chardonnay	\$34
Clos du Bois, Chardonnay	\$81
Raymond, "Napa" Chardonnay	\$56
Louis Jadot, Macon Village, Chardonnay	\$89
Brancott, Sauvignon Blanc	\$49
Pighin Friuli, Pinot Grigio	\$62
Chateau Ste. Michelle, Reisling	\$75
Frei Brothers, Chardonnay	\$54
Champagne	
Mumm Napa, "Brut Prestige"	\$41
Freixenet Blanc de Blancs	\$62
Korbel, Extra Dry or Brut	\$50
Perrier Jouet, Grand Brut (France)	\$154



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Red Wines

Stone Cellars by Beringer Cabernet	\$34
Louis Jadot, Beaujolais Villages Cabernet	\$57
B.V. Century Cellars Cabernet Sauvignon	\$41
Estancia, Cabernet Sauvignon	\$82
Stone Cellars by Beringer, Merlot	\$34
Clos du Bois, Merlot	\$74
B.V. Century Cellars, Merlot	\$62
St. Francis Vineyards, Merlot	\$68
La Crema, Pinot Noir	\$83
Ravenswood, Zinfandel	\$62

Blush Wines

Beringer Vineyards, White Zinfandel \$40

House Wines

CK Mondavi, White Zinfandel, Chardonnay, Merlot or Cabernet \$34

Alcohol Free

Sutter Home Free, Brut Champagne \$37 Sutter Home Free, White Zinfandel \$30







Additional Dessert Options

enhancements

Candy Bar

M&M's, Hershey Kisses, Reese's Peanut Butter Cups, Twizzlers, Skittles, Ring Pops, Rock Candy Sticks, Gum Balls, \$12.00 per person

Cookies and Milk Chocolate

Chip, Oatmeal Raisin and Peanut Butter Cookies Chocolate, Whole, Non-fat & 2% Milk Hot Chocolate and whipped cream \$12.00 per person

Sweets Display

A Display of Whole Cakes, Tortes, Tarts, Crème Brule, Cookies and
Assorted Brownies
Miniature Desserts Include: Cream Puffs, Éclairs, Napoleons, Strawberries
Dipped in Chocolate
\$16.00 per person

Sundae Bar

Chocolate, Vanilla, Strawberry Ice Cream Chocolate Sauce, Caramel Syrup Strawberries, Bananas, Nuts, Candy Sprinkles Whipped Cream and a Cherry \$18.00 per person

All Prices are Inclusive of Service Charge and Tax

All Prices Subject to Change



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Recommended Vendor List

Bakeries

Rossmoor Pastries The Wedding Studio 2325 Redondo Ave. Signal Hill, CA 90806 562-498-2253

www.rossmoorpastries.com

Torrance Bakery 1341 El Prado Ave. Torrance, CA 90501 310-320-2722 ext 230 www.torrancebakery.com

Florists

Oop's A Daisy 201 S Pacific Coast Hwy Redondo Beach, CA 90277 310-798-8887 www.oopsadaisyflowers.com

Linens, Chair Covers & Florists

Stephanie's Linen's & More 562-618-8980

www.stephanieslinens.com

Magnolia Wedding Services 714-855-0222 info@magnolia4weddings.com www.magnolia4weddings.com

Music & Entertainment

DJ Alexis Bilingual DJ & MC 323-810-2396 www.djalexis.com

Celebrations Event Productions 800-354-4473 www.1800dj4hire.com

Men's Formal Wear

Friar Tux Shop 5518 E. Del Amo Blvd. Lakewood, CA 90712 562-421-8943

Photography/Cinematographer

Moving Still Pictures
Oscar Dominguez
562-440-0811
Movingstillpictures.net

Tony Perez Photography
Tony Perez
562-537-9562
www.Tonyperezphotography.com





distinctive

touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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Brunch

Don't let the celebration end just yet!

We invite you and your guests to stay for a wonderful and delicious private brunch.

Please ask your Marriott Certified Wedding Planner to discuss the various brunch options with you. Choose from plated, buffet, or custom designed menus options. Interactive Omelet and /or Waffle Stations are a huge hit and a favorite for all to enjoy.

Space is available to accommodate 10-400 guests in one of our private banquet rooms. The Terrace Grille also boasts a beautiful outdoor patio overlooking the pool, gazebo, and flowing fountains, perfect for a weekend Brunch reception.

Some options will require a Minimum of 50 guests.





romance

and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.





Function Room Availability

Day events may be scheduled 10:00 am - 4:00 pmEvening events may be scheduled 6:00 pm – 12:00 am

Early access to your function room for decorating is subject to availability and may incur an additional charge. In the event that the ballroom is occupied past the contracted departure time, a per hour fee will apply. (This is to accommodate possible events occurring before and/or after your event)

Capacities

The capacity of Banquet Rooms can vary from 10 guests to 400 guests, depending on your selection of room arrangement.

Table Seating

Seating for your event will be at rounds of 10 people each, unless otherwise needed or requested. An additional Labor Fee will apply for seating variations less than 10 per table.

Decorations

The Wedding Package includes three votive candles to enhance your centerpiece.

The Long Beach Marriott can provide centerpieces for guest tables and/or head table at a package price. Ask your Certified Wedding Planners about this service.

The Client is responsible for placement of favors, name cards and self-provided centerpieces. If assistance is required (in placing these items) a labor fee will apply.

All decorations incorporating candles must meet with the approval of the Long Beach Fire Department. The hotel does not permit confetti or the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other adhesive substance.





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Cakes

We are proud to use Rossmoor Pastries and Torrance Bakery as our wedding cake providers. Please schedule an appointment with the Rossmoor Wedding Studios at (562) 498-CAKE or Torrance Bakery at (310) 320-2722 . You will have a minimum of one month prior to your event to select the style and flavor of your cake. The Pastries Specialists will advise you of the selections included in the package. You will be responsible for any cost or special request above and beyond the selections or decorations.

Should you wish to select your own bakery, a cake-cutting fee of \$3.50 per person will apply.

Additional Services

Food Carvers, Station Attendants, Cocktail Servers, and Coat Check Attendants are available at a minimal cost if required or requested.

Bars

Cash or No Host Bar – Guests pay for their own drinks Hosted Bar – Host pays for their guests' drinks. Either by the hour, by the ticket or by pre-determined dollar amount..



Package Pricings shown are Inclusive of Current Service Charge and current Sales Taxes.









Minimum Revenue Guarantee

A minimum Food & Beverage revenue guarantee will be determined at the time of booking your event. This amount will be considered your minimum financial guarantee, not subject to reductions, for which you will be charged should fewer guests actually attend your event. This minimum includes sales tax and service charges. Should your final number of guest drops below the anticipated number, your Sales & Event Manager will be happy to assist you with additional alternatives in Food & Beverage to bring you back up to the minimum revenue guarantee.

Deposits

A \$1,000 Non-Refundable Deposit and a Signed Contract are required to hold your reservation on a definite basis. 50% of the estimated balance is due six (6) months prior to your event. The final balance is due 10 days prior to your event and is payable by Cash Credit Card or Cashier's check only. Personal Checks will be accepted 14 business days before event.

The Long Beach Marriott requires either a credit card authorization or a \$500.00 cash deposit to cover any additional charges that may be incurred the day of your event.

In the event there are no additional charges, the \$500.00 deposit will be refunded promptly.







Parking

The Long Beach Marriott is pleased to offer complimentary self-parking.

Liability

The Hotel is not responsible for any loss, damage or claims arising out of Patron's activities on the Hotel premises except for any claim, loss or damages arising directly from the Hotel's negligence.

Food Take Out

All hosted food and beverage must be consumed in the banquet facilities. To ensure the safety of all the banquet guests, no food or beverage will be permitted to be taken out of the property.



















