

EMBASSY SUITES BY HILTON

DOWNEY, CA

OFFERING A HISTORIC DESTINATION AND ELEGANT SETTING, YOUR SPECIAL EVENT WILL BE PROFESSIONALLY HANDLED BY OUR SEASONED SALES AND CATERING TEAM.

PRICING INCLUDES:

SCHEDULED MENU TASTING
CHOICE OF WHITE, IVORY OR BLACK LINENS AND NAPKINS
CHOICE OF WHITE, IVORY OR BLACK CHAIR COVERS
CAKE, REGISTRATION AND GIFT TABLES
DANCE FLOOR
DAY OF EVENT PARKING FOR GUESTS
CAKE CUTTING SERVICE
CHAMPAGNE OR SPARKLING CIDER TOAST

AVAILABLE AT AN ADDITIONAL CHARGE:

SPECIALTY LINENS AND NAPKINS
AUDIO VISUAL SERVICES
CHANGING ROOMS
CHIFFON CEILING DRAPING WITH LIGHTS AND CHANDELIER
BACKDROP DRAPING
WHITE LOUNGE FURNITURE
CHIAVARI CHAIRS
CHAIR SASHES

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SILVER PLATED

SALADS

Choice of One:

Mixed Green Salad, Baby Tomatoes, Sliced Fuji Apples, Shaved Pecorino Cheese and Champagne Vinaigrette

Classic Caesar Salad (Romaine or Kale), Parmesan Cheese, Asiago Croutons and Caesar Dressing

ENTRÉES

Choice of One:

Herb Roasted Chicken with Rosemary and Garlic, Garlic Herb Mashed Potatoes and Fresh Seasonal Vegetables

Braised Pork Chops, Rice Pilaf and Fresh Seasonal Vegetables

Penne Pasta Primavera, Zucchini, Squash & Artichokes

DESSERTS

Choice of One:

New York Style Cheesecake topped with Fresh Berries and Chocolate Drizzle

Chocolate Cake with Crème Anglaise

\$45 PER PERSON

GOLD PLATED

SALADS

Choice of One:

Mixed Green Salad, Baby Tomatoes, Sliced Fuji Apples, Shaved Pecorino Cheese and Champagne Vinaigrette

Classic Caesar Salad (Romaine or Kale), Parmesan Cheese, Asiago Croutons and Caesar Dressing

ENTRÉES

Choice of Two:

Herb Roasted Chicken with Rosemary and Garlic, Garlic Herb Mashed Potatoes and Fresh Seasonal Vegetables

Braised Pork Chops, Rice Pilaf and Fresh Seasonal Vegetables

Grilled Tri Tip, Rosemary Roasted Red Potatoes and Parmesan Risotto

Penne Pasta Primavera, Zucchini, Squash & Artichokes

DESSERTS

Choice of One:

New York Style Cheesecake topped with Fresh Berries and Chocolate Sauce

Chocolate Cake with Crème Anglaise

\$55 PER PERSON

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PLATINUM PLATED

SALADS

Choice of Two:

Baby Spinach Salad, Tomatoes, Walnuts, Pomegranate Seeds and Pomegranate Vinaigrette
Mixed Green Salad, Baby Tomatoes, Sliced Fuji Apples, Shaved Pecorino Cheese and Champagne Vinaigrette

Classic Caesar Salad (Romaine or Kale), Parmesan Cheese, Asiago Croutons and Caesar Dressing

ENTRÉES

Choice of Two:

Seared Salmon with Lemon & Caper Beurre Blanc, Rice Pilaf and Sautéed Green Beans

Herb Roasted Chicken with Rosemary and Garlic, Garlic Herb Mashed Potatoes and Fresh Seasonal Vegetables

Braised Pork Chops, Rice Pilaf and Fresh Seasonal Vegetables

Grilled Tri Tip, Rosemary Roasted Red Potatoes and Parmesan Risotto

Penne Pasta Primavera, Zucchini, Squash & Artichokes

DESSERTS

Choice of Two:

New York Style Cheesecake topped with Fresh Berries and Chocolate Sauce

Chocolate Cake with Crème Anglaise

Carrot Cake

\$65 PER PERSON

SOBO SILVER BUFFET

SALADS

Mixed Green Salad, Baby Tomatoes, Sliced Fuji Apples, Shaved Pecorino Cheese and Champagne Vinaigrette

Chipotle Caesar Salad (Romaine or Kale), Parmesan Cheese, Asiago Croutons and Chipotle Caesar Dressing

ENTRÉES & ACCOMPANIMENTS

Chicken and Beef Fajitas

Cheese Enchiladas with Red or Green Sauce

Spanish Rice & Refried Beans

Mexican Corn & Calabasitas (Sautéed Zucchini)

Flour and Corn Tortillas

Organic Tortilla Chips with Fresh Salsa, Pico de Gallo, Chili Verde and Guacamole

DESSERT

Warm Stuffed Churros

\$48 PER PERSON

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GOLD BUFFET

SALADS

Choice of One:

Mixed Green Salad, Baby Tomatoes, Sliced Fuji Apples, Shaved Pecorino Cheese and Champagne Vinaigrette

Classic Caesar Salad (Romaine or Kale), Parmesan Cheese, Asiago Croutons and Caesar Dressing

ENTRÉES

Choice of One:

Herb Roasted Chicken with Rosemary and Garlic

Braised Pork Chops

Grilled Tri Tip

Penne Pasta Primavera

ACCOMPANIMENTS

Choice of Two:

Rice Pilaf

Sautéed Green Beans

Fresh Seasonal Vegetables

Garlic Herb Mashed Potatoes

Rosemary Roasted Red Potatoes

Parmesan Risotto

DESSERTS

Choice of One:

New York Style Cheesecake topped with Fresh Berries and Chocolate Sauce

Chocolate Cake with Crème Anglaise

\$58 PER PERSON

EMBASSY SUITES BY HILTON

PLATINUM BUFFET

SALADS

Choice of Two:

Baby Spinach Salad, Tomatoes, Walnuts, Pomegranate Seeds and Pomegranate Vinaigrette

Mixed Green Salad, Baby Tomatoes, Sliced Fuji Apples, Shaved Pecorino Cheese and Champagne Vinaigrette

Classic Caesar Salad (Romaine or Kale), Parmesan Cheese, Asiago Croutons and Caesar Dressing

ENTRÉES

Choice of Two:

Seared Salmon with Lemon & Caper Beurre Blanc

Herb Roasted Chicken with Rosemary and Garlic

Braised Pork Chops

Grilled Tri Tip

Penne Pasta Primavera

ACCOMPANIMENTS

Choice of Three:

Rice Pilaf

Sautéed Green Beans

Fresh Seasonal Vegetables

Parmesan Risotto

Garlic Herbed Mashed Potatoes

Rosemary Roasted Red Potatoes

Parmesan Risotto

DESSERTS

Choice of Two:

New York Style Cheesecake topped with Fresh Berries and Chocolate Sauce

Chocolate Cake with Crème Anglaise

Carrot Cake

Warm Stuffed Churros

Individual Assorted Desserts

\$68 PER PERSON

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DOWNEY, CA

HORS D' OEUVRES

WARM

Vegetable Pot Stickers

\$36

Mini Crab Cakes with Lemon Tarragon Aioli

\$42

Chicken Satay Skewers with Peanut Sauce

\$36

Vegetable Spring Rolls with Plum Sauce

\$36

Mini Beef Wellingtons with Béarnaise

\$42

Sweet Corn Cakes topped with Avocado Salsa

\$40

Coconut Shrimp with Marmalade Chutney

\$42

Spanakopita

\$40

CHILLED

Tomato Bruschetta with Olive Tapenade

\$30

Prosciutto Wrapped Melon

\$36

Antipasto Skewers with Pesto Dressing

\$42

Smoked Salmon Crostini

\$44

Ceviche Cucumber Cups

\$48

Seasonal Fruit Kabobs

\$36

ENHANCEMENTS

A fee of \$150 is required for each chef attendant

Requires a minimum of 30 guests

ACTION STATIONS

Maple Brown Sugar Glazed Ham

\$16 per person

Pepper Crusted Roast Beef with Rosemary Au Jus,

Horseradish Cream & Sourdough Rolls

\$19 per person

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ENHANCEMENTS

Artisan Cheese and Fruit Display Station

Selection of Imported and Domestic Cheese and Crackers
Selection of Seasonal Sliced Fruit
\$12 per person

Customized Specialty Drink

\$6 per person

Corkage Fee

\$20 per bottle
(Wine or Champagne only. Each bottle is charged even if unopened)

Fruit Punch or Lemonade (non-alcoholic)

\$42 per gallon

Beer Kegs

domestic: \$375 imported: \$410

Dessert Bar

Selection of Mini Cupcakes and Cookies
Assorted Individual Dessert Cups
\$15 per person

Slider Station

Angus Beef with Wisconsin Cheddar
Chipotle Ranch Slider with Pickles and Grilled Onions
Mini Grilled Cheese
\$22 per person

Taco Bar

Warm Corn Tortillas, Grilled Chicken
Fresh Salsa, Cilantro, Onions
\$17 per person
Carne Asada
add \$5

Coffee Bar

Freshly Brewed Coffee
Whipped Cream, Chocolate Shavings
Amaretto, Bailey's, Kahlua, Assorted Syrups
\$15 per person

Champagne Tower

\$300(Tower will be set up with 50 glasses/servings. The balance of glasses/servings being tray passed)

Children's Meals (12 and under; Includes One Entrée Selection, Fresh Fruit, Dessert and Beverage)

Chicken Strips served with Macaroni and Cheese, Cheeseburger served with French Fries
Pasta with Marinara and Meatballs
\$22 per child

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HOSTED BAR SERVICES

One (1) Bartender per 120 guests.

All Bars are subject to a Bartender Labor Charge of \$150 (plus tax) per Bartender.

Pricing is Per Person

Gold Service

Beer: Budweiser, Bud Light, Miller Lite, Corona, Extra or Corona Light, Heineken

Spirits: Gordon's Vodka, Gordon's Gin, Ron Castillo Rum, El Toro Silver Gold Tequila, Early Times Bourbon, Windsor Canadian Whiskey, Grant's Scotch, Hiram Walker Cordials

Wine: Proverb Chardonnay and Cabernet Sauvignon

Sparkling: Riondo, Prosecco Spumante DOC

\$18 First Hour \$13 Second Hour \$8 Third+ Hour

Silver Service

Beer: Blue Moon Belgian White, Bud Light, Miller Lite, Corona Extra or Corona Light, Stella Artois, Heineken

Spirits: Smirnoff Vodka, New Amsterdam Gin, Myers's Platinum Rum, Sauza 100% Blue Agave Silver, Tequila, Jim Beam Bourbon, Canadian Club Whiskey, J & B Scotch, Hiram Walker Cordials

Wine: Proverb Chardonnay and Cabernet Sauvignon

Sparkling: Riondo, Prosecco Spumante DOC

\$21 First Hour \$16 Second Hour \$11 Third+ Hour

Platinum Service

Beer: Blue Moon Belgian White, Bud Light, Miller Lite, Stella Artois, Corona Extra or Corona Light, Local Craft IPA

Spirits: Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniel's Bourbon, Canadian Club Whiskey, Dewar's White Label Scotch and Hiram Walker Cordials

Wine: Greystone Chardonnay and Cabernet Sauvignon

Sparkling: Domaine Ste. Michelle Brut

\$23 First Hour \$18 Second Hour \$13 Third+ Hour

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

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GENERAL 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 10 days prior to your event date in the form of credit card, cashier's 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 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.

The customary current service charge and current sales tax will be added to all charges. The service charge is taxable in the state of California. The service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the Event.

Unless you have established credit in advance with us, your final payment (entire contract price) must be made by cash or cashier's check or credit card 10 days prior to your event.

All events have a maximum time limit of six (6) hours. If additional time is required, arrangements may be made with the catering department prior to the event. Additional charges will apply. All evening events must end at 12 midnight. If additional security is requested/needed for your event, additional labor 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 10 days prior to the event.

We ask that you confirm the total number of guests that will be attending 10 business days prior to the date of your event. An allowance of 3% above your final guest count/guarantee. The attendance figure you provide by that date will not be subject to reduction.

No food, alcoholic or non-alcoholic beverages from an outside source may be brought in without proper written consent of the property. Additionally, no food, alcoholic or non-alcoholic beverages may be taken off the property.

An entertainment agreement must be completed and signed by your entertainment providers prior to your event. Additional dance floor fees 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, elaborate staging or last minute setup changes 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 ceiling with nails, staples and tacks or any other substance. No confetti, bird seed, pyrotechnics, bubbles or fog machines are permitted. Embassy Suites by Hilton Los Angeles Downey reserves the right to inspect and control all private functions. Liability for damage to the premises will be charges accordingly. The hotel cannot assume responsibility for personal property and /or equipment brought unto the Hotel premises.