





# **OUR PROMISE:**

Our professional catering staff will be there every step of the way to create your special menu, help you with decorating ideas, refer vendors to you, and assist you with the wedding planning process. Our goal is to create beautiful memories that last a lifetime for you and your family.

# PACKAGE INCLUDES



- Complimentary suite or room for the bride and groom (some restrictions apply)

- Special group rates for your out of town guests (minimum of 10 rooms)

- Beautiful reception rooms in a gorgeous setting. Panoramic city view on the penthouse level

- White, ivory, or black linens and napkins

- Dance floor, gift table, head table, table mirrors, and votive candles

- Professional Catering Manager to assist with details for your special day

- Reception with butler passed Hors D'oeuvres, champagne, and cider for one (1) hour

- Champagne or cider toast (will be poured either upon the Bridal party being seated or at the cake cutting)

- Elegantly decorated tiered wedding or special occasion cake from Torrance Bakery

- Freshly brewed Mr. Espresso coffee, assorted hot tea, and iced tea

- Packages can be customized to fulfill your dreams

Prices Subject to 23% taxable Service Charge and applicable State Sales Tax Prices Subject to change and upon availability DoubleTree by Hilton Torrance - South Bay | 21333 Hawthorne Boulevard | Torrance, CA 90503 Telephone (310)540-0500 | Catering (310)765-4426 | Fax (310)540-7785 | www.TorranceSouthBay.DoubleTree.com

# HORS D'OEUVRES

Please select Three (3) Items Below (1) Piece of each per person

**VEGETABLE SPRING ROLLS** 

ASSORTED MINI QUICHE

#### **BUFFALO WINGS**

SPINACH AND FETA SPANAKOPITA

BEEF SLIDERS WITH CHEESE (CHEDDAR CHEESE, GRILLED ONIONS, REMOULADE SAUCE, BRIOCHE BUN)

EMPANADAS (CHICKEN, BEEF OR VEGETARIAN)

#### COCONUT SHRIMP

BRUSCHETTA (GARLIC, BASIL, AND TOMATO)

VEGGIE SLIDERS (BELL PEPPERS, ZUCCHINI, EGGPLANT, MOZZARELLA, PESTO, BRIOCHE BUN)

# <u>SALADS</u>

Please select One (1)

CAESAR SALAD CRISP ROMAINE LETTUCE, GARLIC CROUTONS, SHAVED PARMESAN CHEESE, AND CREAMY ANCHOVY DRESSING

GARDEN SALAD BABY MIXED GREENS, CARROTS, LETTUCE, TOMATOES, AND BALSAMIC DRESSING

#### SOUTH BAY SALAD

(upgrade \$4.00 per person) ALMONDS, FETA CHEESE, ROMAINE, RADICCHIO, SPINACH, DRIED BLUEBERRIES, PEPITAS, AND POMEGRANATE DRESSING

## ANDRE'S SALAD

(upgrade \$4.00 per person) GARDEN FRESH BABY MIXED GREENS, CELERY, APPLES, RED ONIONS, GRAPES, DRIED CRANBERRIES, AND WHOLE GRAIN MUSTARD-POMEGRANATE DRESSING

CAPRESE SALAD (upgrade \$6.00 per person)

VINE RIPE TOMATOES, FRESH MOZZARELLA CHEESE, BASIL, GREEN AND BLACK OLIVES, BASIL INFUSED OLIVE OIL, AND BALSAMIC GLAZE



# <u>ENTREES</u>

For multiple entree choices: the higher priced entree will be the price for all entree choices Please select one (1)

## CHICKEN | \$89 PER PERSON

### **Roasted Chicken**

Half Chicken Roasted and Marinated with Fresh Herbs, Whole Grain Mustard in a White Wine Demi-Glaze; Sautéed Mixed Vegetables, and Garlic Mashed Potatoes

#### Chicken Piccata

Breast of Chicken Lightly Floured and Sautéed with Fresh Lemon, Butter, White Wine, Caper Sauce, Sautéed Mixed Vegetables, and Garlic Mashed Potatoes

## Chicken Parmesan

Breast of Chicken Breaded with Grated Parmesan Cheese, Baked and Finished with our Classic Marinara Sauce and topped with Fresh Mozzarella Cheese; Sautéed Mixed Vegetables, and Garlic Mashed Potatoes

### Chicken Cognac

Breast of Chicken Breaded and Finished with an Elevated Brandy Mushroom Sauce, Sautéed Mixed Vegetables, and Garlic Mashed Potatoes

#### Chicken Marsala

Breast of Chicken Lightly Floured and Sautéed with Mushrooms and Italian Marsala Wine Sauce; Sautéed Mixed Vegetables, and Garlic Mashed Potatoes



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## BEEF | \$99 PER PERSON

### Braised Beef Brisket

Angus Beef Brisket Sliced with Au Ju; Sautéed Mixed Vegetables, and Garlic Mashed Potatoes

## Pasta with Short Ribs Ragu

Pasta Tubes with Short Ribs Ragu, Mushrooms, Sautéed Mixed Vegetables, Marinara, and Grated Parmesan Cheese

## Short Ribs

Boneless Short Ribs Braised with Porcini Mushrooms, Harvested Root Vegetables, Tomatoes and Red Wine; Sautéed Mixed Vegetables, and Garlic Mashed Potatoes

## Filet Mignon

6oz Filet Grilled with Balsamic Glaze; Sautéed Mixed Vegetables, and Garlic Roasted Potatoes

## New York Steak

New York Steak Grilled with Green Peppercorn and Cognac Reduction Sauce; Sautéed Mixed Vegetables, and Garlic Roasted Potatoes

## **Beef Strips**

Beef Strips Braised with Onions; Bell Peppers, Seasoned and Marinated

Our quality of meats are Angus certified, USDA 1st choice



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## SEAFOOD | \$95 PER PERSON

#### **Grilled Atlantic Salmon**

Salmon Grilled with Grain Mustard Dill Cream Sauce, Sautéed Mixed Vegetables, and Garlic Roasted Potatoes

### Pasta Tubes with Scampi

Large Tiger Shrimps Tossed in a Light Spicy and Roasted Garlic Sauce

### Chef's Choice Fish of the Day

White Fish Fillet Flat Grilled with Kalamata Olives, Anchovies, Chili, and Tomatoes; Sautéed Mixed Vegetables, and Garlic Roasted Potatoes

## PORK | \$95 PER PERSON

## Pork Chop

Bone-in Pork Chop Marinated and Grilled with Herbs and Finished with a Blueberry Liquor Reduction Sauce Served with Sautéed Mixed Vegetables, and Garlic Roasted Potatoes

# <u>ENTREES</u>

For multiple entree choices: the higher priced entree will be the price for all entree choices Please select one (1)

## COMBINATION | \$99 PER PERSON

#### Grilled New York Steak and Scampi

Steak Grilled with Green Peppercorn and Cognac Reduction Sauce; Sautéed Prawns with Roasted Garlic Sauce; Sautéed Mixed Vegetables, and Garlic Roasted Potatoes

#### Chicken and Scampi

Chicken Breast Sautéed with Mushrooms and Marsala Wine; Sautéed Prawns with Roasted Garlic Sauce; Sautéed Mixed Vegetables, and Garlic Roasted Potatoes

## VEGETARIAN | \$84 PER PERSON

#### Roasted Vegetable Plate

Oven Roasted Parsnips, Turnips, Shallots, Carrots, Potatoes, Olive Oil, Fresh Garden Herbs, Lemon, Baked Tomatoes, and Garlic Spinach

#### Ravioli

Cheese Ravioli with Marinara Sauce Topped with Parmesan Cheese, and Brown Sugar Sage Butter

#### Pasta Primavera

Large Pasta Tubes with Mixed Vegetables, Roasted Garlic, Basil and Homemade Marinara Sauce

#### Fresh Fruit Plate

Seasonal Fresh Fruit with Natural Greek Yogurt, and Sliced Seven Grain Bread

## VEGETARIAN STRUDEL | \$89 PER PERSON

Hand Crafted Puff Pastry Stuffed & Wrapped with Mixed Vegetables, Ricotta Cheese, and Roasted Bell Pepper Aioli

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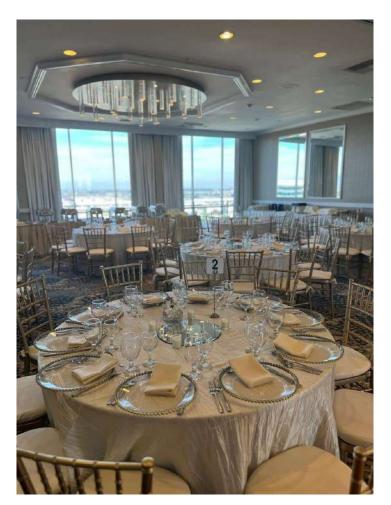
# POLICIES & PROCEDURES

#### Miscellaneous Charges

Service fee and sales tax: menu prices do not include 23% taxable service fee, applicable sales tax and room rental. If changes are made within 24 hours prior to the event day, additional labor fee will apply.

#### Beverage & Corking Fees

For any wine or champagne bottle \$20 plus service charge and sales tax, per 750ml bottles and \$40 per magnum. Alcohol fee (\$500) will be charged for any bottle of liquor found during your event.



#### Vendors & Decorations

All decorations incorporating candles must meet the approval of the Torrance Fire Department. Items will not be attached to any stationary wall, floor, window, or ceiling with nails, staples, masking tape or any other substance.

#### Saftey & Security

The emergency exits/fire exits should not be blocked for safety reasons. However, anybody/anything obstructing the exits; the hotel management will have the authority to forcibly clear these obstructions for your own safety.

<u>Availability</u> Morning events: 6:00am - 10:00am Afternoon events: 11:00am - 4:00pm Evening events: 6:00pm - 12:00am



# OUR COLLABORATIONS

#### LIST OF PARTNERS

Avant-Garde Photo Booth Phone: (310) 743-5308 - Janet Estrada Email: avantgardephotobooth.gododdysites.com

K&P Photo Booth Entertainment Phone: (310) 489-1323 Email: Kypphotoboothrental@icloud.com Instagram: @kypphotobooth

DJ Alan Ochoa Phone: (323) 695-2486 Website: www.deejayao.com

DJ Pekas Entertainment Phone: (310)505-6864 Website: Djpekas1981@gmail.com Instagram: @DjPekas State of the Art Audio Visual Equipment Phone: (310) 328-1100 Email: admin@stateoftheart-av.com

Torrance Bakery Phone: (310) 320-2722 ext. 230 Email: weddings@torrancebakery.com

True Luxe Events Michael Kaintz, Master Planner Phone: (626) 393-2875 Website: www.trueluxeevents.com

Magnolia Banquets & Design Doralicia or Estela Store Phone: (310) 219-1820 Cell Phone: (562) 200-9664



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