

the belamar
TAPESTRY COLLECTION
by Hilton™



Say "I Do" at The Belamar

At The Belamar, weddings are soulful soirees, held in either an indoor or outdoor setting and ideal for both intimate occasions and larger-than-life affairs.

CEREMONY PACKAGE

Sunset Garden

Maximum Capacity: 120 Guests

This outdoor garden venue is an idyllic place for an intimate wedding ceremony. The Belamar Hotel's Sunset Garden provides a romantic backdrop for the outdoor wedding of your dreams.

The Ceremony Package includes:

- Outdoor Ceremony Site
- White Garden Chairs
- Patio Umbrellas and Heaters (as needed)
- Complimentary Guest Parking
- Gift Table with Floor-Length Linen
- One Display Easel
- Citrus-Infused Water Station
- One Hour Rehearsal at Pre-Designated Time

****Rehearsals schedule is limited to weekdays between 10am-5pm.**

ADD-ON

- Sound System with Standing Microphone | \$150

CEREMONY TIMES

- 10:30am-11am
(Sunset Garden reserved from 10am-11:30am)
- 5:30pm-6:00pm
(Sunset Garden reserved from 5pm-6:30pm)

CEREMONY PACKAGE PRICING

DAY	10:30am	5:30pm
SATURDAY	\$1,500	\$2,000
SUNDAY	\$1,000	\$1,500
MONDAY - FRIDAY	NA	\$1,500

All ceremonies must be followed by a reception in one of our banquet rooms.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).



THE BELAMAR RECEPTION PACKAGE

Sunset Ballroom

Minimum Required: 50 Guests

Celebrate and dance the night away in our graceful ballroom, offering more than 2,000 square feet of open space and elaborate cathedral-style ceilings for up to 120 guests.

Enjoy the added option of hosting a pre-dinner cocktail hour in the beautiful al fresco setting of the Sunset Garden before retreating to the privacy of the Sunset Ballroom for dinner and dancing.



EVENT HOURS:

Saturday - 10:00 am to 3:00 pm or 6:00 pm to 11:00 pm

Sunday - 10:00 am to 3:00 pm or 5:00 pm to 10:00 pm

Monday – Friday - 6:00 pm to 10:00 pm

The Belamar Reception Package

For a minimum of 50 guests, The Belamar offers the following as part of the package:

Standard Banquet Tables
Banquet or Chiavari Chairs

White Floor-Length House Linen and Napkins (your choice of white, ivory, or black)

Table Mirror Centers with Flameless Votive Candles

Use of Hotel China, Glassware, and Silverware

Parquet Dancefloor

Complimentary Guest Parking during the event

Plated Menu with your Choice of Salad and Entree

Elegantly Decorated Custom Wedding Cake from Torrance Bakery

A Glass of Sparkling Wine or Cider Toast

One Complimentary Overnight Stay on your Wedding Night

with a Complimentary Bottle of Sparkling Wine or Cider and

Chocolate-Covered Strawberries

Special Group Room Rates for Your Family and Guests (minimum of 10 rooms)



The Belamar Wedding Menu

An elegant menu, ending with a slice of your Wedding Cake for dessert.
Includes Bread Rolls and Butter and Freshly Brewed Coffee or Select Teas

SALAD

(select one)

Organic Mix, Sliced Apples,
Candied Almonds, Gorgonzola

Mixed Greens, Tear Drop Tomatoes,
Hearts of Palm, Sliced Mushrooms

Fresh Mozzarella, Sweet Basil,
Heirloom Tomatoes, Crispy Parmesan

Caesar, Grilled Romaine Heart,
Garlic Herb Crostini, Homemade Dressing

ENTRÉE

Multiple entrée selection is limited to 2 and will be at the higher priced entrée

Duet Plate: Steak and Salmon, \$96
*Skirt Steak (prepared medium) with Chimichurri Sauce,
Salmon with Lemon Butter Sauce,
Seasonal Vegetables, Mashed Potatoes*

Duet Plate: Chicken and Salmon, \$88
*Marinated Chicken Breast with Brown Butter Reduction,
Salmon with Lemon Butter Sauce,
Seasonal Vegetables, Mashed Potatoes*

Grilled New York Steak (prepared medium), \$88
*Herb Roasted Potatoes, Pesto Rubbed Grilled Tomato,
Demi-Glace*

Pan Seared Chicken Breast, \$74
*Roasted Vegetables Risotto Cake,
Creamy Tomato Sauce*

Grilled Filet Mignon, \$95
*White Truffle Mashed Potatoes,
Grilled Asparagus, Baby Carrots, Demi-Glace*

Brie and Asparagus Stuffed
Airline Chicken Breast, \$78
Garlic Mashed Potatoes, Roasted Tomato Sauce

Pan Seared Atlantic Salmon, \$76
*Seasonal Vegetables, Garlic Mashed Potato,
Lemon Butter Sauce*

Grilled Herb Marinated Chicken Breast, \$70
*Vegetables and Potato Medley,
Brown Butter Reduction*

Ginger-Crusted Mahi Mahi, \$74
*Seasonal Vegetables, Wasabi Flavored
Mashed Potatoes, Ponzu Sauce*

Grilled Portobello Mushroom Steak, \$70
*Roasted Potatoes, Seasonal Vegetables,
Chimichurri Sauce*

Pan Seared Gnocchi, \$70
*Wild Mushrooms, Broccolini, Roasted Tomatoes,
Shaved Parmesan, Truffle Oil*

Sesame Crusted Tofu, \$70
*Ginger Roasted Sliced Potatoes,
Tear Drop Tomatoes*

Pricing is based on a per person basis.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).
Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.

TBMB2024

HORS D'OEUVRES

Minimum of 25 pieces per item.

Tray-pass option: attendant fee of \$200 per attendant will apply

WARM

Apple and Brie Empanada, Fig Jam
Herbed Goat Cheese Stuffed Mushroom
Grilled Chicken Skewer, Thai Peanut Sauce
\$8 per piece

Mini Burger, Bacon, Gruyere Cheese
Mini Crab Cakes, Spicy Aioli
Grilled Salmon Skewer, Sweet and Sour Sauce
Cilantro Rub Grilled Shrimp Skewer
Mini Filet Mignon Wellingtons
\$9 per piece

CHILLED

Heirloom Tomato, Basil, Fresh Mozzarella on Crostini
Sesame Crusted Tofu on a Sliced Cucumber, Spicy Aioli
Hummus, Roasted Pepper Medley, on Toasted Pita
\$8 per piece

Grilled Shrimp, Cocktail Sauce
Blackened Chicken, Guacamole, Cilantro on a Tortilla Crisp
Seared Ahi, Avocado, Cucumber Slice, Pickled Ginger
Spicy Ahi Tartar, Cucumber Slice, Avocado, Cilantro
Mini Vietnamese Shrimp Roll, Cashew Sauce
\$9 per piece

RECEPTION DISPLAYS

Small – serves 25

Medium – serves 50

Large – serves 75

FRESH FRUIT

Sliced seasonal fruits and berries platter

Small - \$375 | Medium - \$750 | Large - \$1,125

CHEESE & CHARCUTERIE

Imported and domestic cheeses, thin-sliced meats. Served with assorted crackers, nuts, dried fruit, honey, and accompaniments.

Small - \$500 | Medium - \$1,000 | Large - \$1,500

MEDITERRANEAN DISPLAY

Roasted red pepper hummus
Vegetable crudité
Tzatziki (Greek yogurt with cucumber dip)
Marinated olives
Pita bread and crackers

Small - \$400 | Medium - \$800 | Large - \$1,200

CRUDITÉ (Cold Display)

Grilled and raw vegetable display
Herbed ranch and aioli

Small - \$350 | Medium - \$700 | Large - \$1,050

ICED SEAFOOD

Oysters, Shrimp Cocktail, Crab Claws
Served with Assorted Sauces and Mignonettes

Small - \$875 & up | Medium - \$1,750 & up | Large - \$2,525 & up

Based on MP

SUSHI

Assorted Sushi Rolls
To Include California Rolls, Spicy Tuna, Salmon, and Vegetarian Rolls

Small - \$450 | Medium - \$900 | Large - \$1,350

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Bar & Beverage Menu

BEVERAGE PACKAGES

Bartender Fee of \$250 will be applied to all bars

TOP-SHELF BAR

Unlimited Select Cocktails, House Wine, Imported & Domestic Beers, Soft Beverages

Grey Goose, Ketel One, Patron Silver, Bacardi Silver, Captain Morgan, Bombay Sapphire, Chivas 12 yr., Seagram's 7, Jameson, Crown Royal, Knob Creek, Makers Mark, Hennessy VSPO, Malibu, Grand Marnier, Jägermeister, Kahlua, Baileys, Disaronno, Midori, Johnny Walker Black
House Red & White Wines
Assorted Domestic and Imported Beers
Assorted Soda, Flat and Sparkling Water, Fruit Juices

1st Hour: \$30 per person | 2nd Hour: \$24 per person | Additional Hour: \$16 per person

PREMIUM BAR

Unlimited Select Cocktails, House Wine, Imported & Domestic Beers, Soft Beverages

Helix One Vodka, Sauza Gold Tequila, Don Q Rum, Beefeater Gin, Famous Grouse, Jim Beam, Jack Daniels, Seagrams 7
House Red & White Wines
Assorted Domestic and Imported Beers
Assorted Soda, Flat and Sparkling Water, Assorted Juices

1st Hour: \$25 per person | 2nd Hour: \$18 per person | Additional Hour: \$14 per person

BEER & WINE BAR

Unlimited House Wine, Imported & Domestic Beers, Soft Beverages

House Red & White Wines
Assorted Domestic and Imported Beers
Assorted Soda, Flat and Sparkling Water, Assorted Juices

1st Hour: \$20 per person | 2nd Hour: \$16 per person | Additional Hours: \$12 per person

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).
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Hosted Bar (per drink)

On consumption

Imported Beer **\$9**
Domestic Beer **\$8**
House Champagne **\$14**
House Wine **\$12**
Top Shelf Cocktail **\$16**
Premium Cocktail **\$14**
Martini **\$18**
Cognac **\$18**
Soft Drinks **\$6**
Red Bull **\$8**
Assorted Juices **\$6**
Bottled Water **\$6**

Bartender fee | \$250 each
Hosted Bar prices are subject to
Administrative Fee, Gratuity, and Sales Tax.

Cash Bar (per drink)

Imported Beer **\$12**
Domestic Beer **\$10**
House Champagne **\$16**
House Wine **\$14**
Top Shelf Cocktail **\$18**
Premium Cocktail **\$16**
Martini **\$20**
Cognac **\$20**
Soft Drinks **\$8**
Red Bull **\$9**
Assorted Juices **\$8**
Bottled Water **\$8**

Bartender fee | \$250 each
Cash Bar prices already include
Administrative Fee, Gratuity, and Sales Tax.

Soft Beverage Bar

\$250 Bartender Fee applies

2 Signature Mocktails (non-alcoholic specialty drinks)
Assorted Soft Drinks, Lemonade & Iced Tea
Assorted Juices, Still & Sparkling Waters

1st Hour: \$15 per person
Additional Hour: \$10 per person

- All hourly beverage packages are based on a consecutive timeframe
- Hourly bar packages do not include table-side wine or cocktail service, tray-passed beverages, or shots
- Liquor consumption is based on a per ounce pour
- Minimum of \$500 in hosted or cash bar sales required, per bar
- Bartender Fee of \$250 will be applied to all bars
- Wine List is available upon request

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).
Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.

Extras & Enhancements

Children's Menu, \$35 each

For kids under 12 years old

Includes Fruit Cup, Cookie, and Milk or Juice

SELECT ONE:

Chicken Tenders and Fries

Macaroni and Cheese

Spaghetti with Marinara Sauce

Cheeseburger and Fries

Vendor Meal, \$40 each

Boxed Meal Includes:

Choice of: Turkey, Ham, or Vegetarian Wrap

A Bag of Chips,

Cookie

Bottled Water



second story welcome reception

Maximum Restaurant Capacity: 20 guests

Ready to kick-off the wedding celebration?

Welcome and greet your family and wedding guests over
cocktails and hors d'oeuvres in Second Story!
Or host your Rehearsal Dinner at the restaurant.

Please ask your catering specialist for additional details.

FAREWELL BRUNCH

There is no better way to end the celebration than brunch with new family and friends! Host a post-wedding brunch buffet with some Bloody Marys and mimosas in Sunset Garden or one of our private function rooms.

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Guestroom Accommodations

The Belamar Hotel offers 127 guest rooms, including 7 Junior Suites, with modern décor inspired by the sand, sea, and sun. Ask us about special discounted rates for you and your guests at The Belamar Hotel.



YOUR BIG DAY IS WAITING — AND SO ARE THOUSANDS OF BONUS POINTS.

Inquire about accommodations for your out-of-town guests or dressing rooms for your wedding party.

Reserve a group room block (minimum of 10 rooms on the peak night required) and earn Hilton Honors Event Planner bonus points. Group room block must be included in your catering contract in order to qualify.

Hilton Honors Event Planner Program

Your wedding is a celebration...let us reward you.

Earn thousands of Hilton Honors Bonus Points that could be used toward your dream honeymoon, premium merchandise, unforgettable experiences, and more.

Earn 1 Bonus Point for every \$1USD of eligible spend.
To learn more, visit www.HiltonHonors.com/EventPlanner

POLICIES AND PROCEDURES



DEPOSITS AND FINAL PAYMENT

Your Catering Manager will determine your group's minimum revenue guarantee at the time of the event booking. This will be considered your minimum financial guarantee, not subject to reduction. The Hotel requires a non-refundable deposit to confirm the desired space, with a payment schedule for all other deposit and payment requirements. Full payment is due ten (10) business days prior to the event date. A credit card authorization form is required for charges on consumption. We accept the following forms of final payment: Cashier's Check, Visa, MasterCard, American Express or Discover. Please make checks payable to The Belamar Hotel. Check payments will only be accepted one month prior to the event.

WEDDING COORDINATOR

The Hotel requires that a wedding coordinator be hired by you for your special day. The coordinator is responsible for duties such as: timeline for your wedding day, including the ceremony & reception, confirming details with all the vendors prior to the event, delivering & arranging ceremony programs, favors, place cards & personal items, coordinating the ceremony, grand entrance, first dance, toasts, cake cutting, and other operations during the event

DECORATIONS

The Hotel will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape or any other substances. No rice, glitter, or confetti may be used on the tables or for decorating purposes. No fog/smoke machines are allowed. Vendors may access your function room 1 hour prior to the scheduled event time to setup. Additional setup time may be added and is subject to availability and may incur an additional charge of \$750 labor fee for each hour.

GUEST ROOMS ACCOMMODATIONS: Special guestroom rates are available for your friends and family. Our check-in time is 3:00 pm and check-out time is 11:00 am. Discounted group rates are available for parties that will guarantee a minimum of 10 rooms per night. Please consult your Catering Specialist for details.

AMENITIES/GIFTS

There is a delivery charge of \$5 per room for any amenities, gifts, or other items delivered to guests' rooms; \$2 each if handed out at the Front Desk and must not be personalized. The front desk must be notified in advance to arrange for deliveries

MENU PLANNING

No food or beverages (alcoholic or otherwise) shall be brought into the hotel or taken outside of the hotel. For the best service, we suggest that you select one entrée for your group. For multiple entrée selections, you are required to provide individual place cards indicating the guest choice of entrée. Menu selections must be finalized 10 days prior to the event, any changes after may be subject to an additional fee or chef's choice.

MENU TASTING

Menu tastings are by-appointment only and may be attended by a maximum of 2 guests. Your menu selections must be submitted (10) days prior to tasting. The menu tasting includes 2 salad options, 2 entrée options & one vegetarian entrée. Additional menu items may be tasted for an additional charge.

MUSIC

All music must end in the function rooms at 11:00 pm on Friday and Saturday, or 10:00 pm Sunday through Thursday.

PARKING

Please inform your guests that they must park in the hotel lot. As a courtesy to our neighbors, street and residential parking is not permitted. Overnight parking is \$25 per vehicle per night.

SMOKING

Smoking is NOT permitted in the room balcony, garden, or function rooms. Please see the Front Desk for the designated smoking area outside the hotel.

SECURITY

The Hotel will not assume responsibility for the damages or loss of any merchandise or articles left in the Hotel prior to, during, or following the function. A minimum of 2 security guards are required, hired by The Belamar Hotel, at approximately \$200 per guard for weddings and events utilizing both the Sunset Ballroom and Garden. One guard may be required for smaller events. Rates are dependent on event hours.