

Warner Center Marriott

21850 Oxnard Street | Woodland Hills | CA 91367

818.227.4800 | www.warnercentermarriott.com

events by Marriott

mitzvah



## Mazel Tov

Celebrate  
Congratulations  
Rite of Passage



Prices Include The Following:  
Hotel Linens, Dance Floor,  
Tables, Chairs and Staging.  
Special Rates for Overnight  
Accommodations  
(Based on Availability)  
Bar Packages Available

## The Platinum Package

| 85.00 Per Person

Five Butler Passed Hors D'oeuvres  
by White Gloved Servers  
Two Cold Display Presentations  
Three Course Meal

## The Gold Package

| 70.00 Per Person

Three Butler Passed Hors D'oeuvres  
by White Gloved Servers  
One Cold Display Presentation  
Three Course Meal

All Three Course Meals Served with Rolls and  
Butter, Freshly Brewed Coffee, Decaffeinated  
Coffee, Selection of Herbal Teas



## butler passed hors d'oeuvres

### Hot Hors D'oeuvres

Dim Sum, Hot Chili Sauce

Asparagus and Boursin EnCroute

Cheese and Pepper Quesadilla

Beef and Mushroom in Puff Pastry

Spinach and Feta Strudel

Coconut Chicken, Tropical Salsa

Egg Rolls, Spicy Hot Mustard

Potato Pancakes, Sour Cream and Chives



### Cold Canapés

Smoked Trout Mousse in Artichoke

Tangerine Glazed Ahi with Candied Ginger

Sun-Dried Tomato and Boursin on Crostini

Salami Cornucopia with Herbed Cream Cheese

## cold display presentations

### Golden State Garden Basket

Fresh Garden Vegetables with Peppercorn Dip

### South Sea Island Fruits

Fresh Melons, Pineapple, Strawberries, Kiwi Fruit and Grapes

### International Cheese Display

Assorted Domestic & Imported Cheeses, Crackers with Fruit Garnish

### Antipasto Presentation

Prosciutto, Mortadella, Genoa Salami, Cappacola, Provolone, Eggplant, Caponata, Pepperoncini, Mushrooms ala Grecque, Roasted Red and Yellow Pepper

### Medley of Eastern Delights

Babaganoush, Hummus, Cubed Feta, Olive Assortment, Spicy Eggplant, Stuffed Grape Leaves, Pita Points





## salad selection

### Classic Caesar

Heart of Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Traditional Caesar Dressing

### Hearts of Bibb Salad

Served with Baby Cherry Tomatoes, Marinated Artichokes, Brie Cheese Dressing

### Red Oak Leaf Lettuce, Frisee, Belgian Endive Lettuce

Fresh Baby Spinach, Chopped Egg, Shaved Red Onion and Enoki Mushrooms, Honey Mustard Dressing

## entrée selection

### Baked Chicken En Croute

Mushroom Duxelle Wrapped in Puff Pastry, Mushroom Sauce

### Baked Chicken Breast

Spinach, Pine Nuts, Watercress Coulis Sauce

### Grilled Filet of Salmon

Basil White Wine Butter Sauce

### Baked Sea Bass

Orange Lemon Crust, Vermouth Sauce

### Roasted New York Steak

Shallot Red Wine Reduction

### Roasted Tournedos Rossini

Sliced Foie-Gras Pate, Black Truffle Reduction

### Vegetarian Wellington

Roasted Eggplant, Portobello Mushrooms, Zucchini and Squash Wrapped in Delicate Puff Pastry And served with a Roasted Red Pepper Oculus

### Grilled Beef Tenderloin and Pan-Roasted Halibut

with a Green Peppercorn and a Mint Tarragon Sauce

## dessert selections

### Poached Pear Tart

Almond Tart Shell Filled with Pastry Cream  
and Pears Poached in Red Wine

### Gelato Truffle

Non-Dairy Ice Cream Covered in Chocolate Shell

### Sorbet with Berries

### Tiramisu Cake

Drizzled with Coffee Reduction

### Florentine Fruit Cup

Praline Cup Laced with Dark Chocolate and  
Topped with Fresh Fruit, Drizzled with Mango Coulis

### Trio of Pastries

Mini Napoleon, Chocolate Box and Fruit Tart Served  
on Painted Plate



## teen menu | Platinum \$50.00 Per Teen

Gold \$40.00 Per Teen

### Hors D'oeuvres

Adult Package Selections

### Beverages

Unlimited Soda Bar

### Dinner Menu

#### (Kindly Select One)

Caesar Salad Hearts of Romaine, Toasted Croutons  
Served with a Caesar Dressing

Or Valley Green Salad

Served At The Table

### Buffet Dinner

#### (Kindly Select Three Entrees)

Chicken Fingers Served with Honey Mustard &  
Barbecue Sauces

Lasagna with Meat Sauce

Vegetarian Lasagna

Orange Chicken

Full Size Hamburgers & Foot Long Frankfurters Served  
with Buns, Sliced Tomato, Relish, Ketchup & Mustard  
Served with Golden French Fries and Jumbo Onion  
Rings



### Dessert

Make Your Own Sundae Bar Vanilla & Chocolate Ice  
cream, Served with Chocolate, Caramel, & Strawberry  
Sauces, Crushed Oreo Cookies, Chocolate & Rainbow  
Sprinkles, Chopped Nuts, Whipped Cream &  
Maraschino Cherries

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# beverage



## ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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## red wines

### Pinot Noir

Goldeneye, Andersen Valley, Ca	\$100.00
Mark West, Sonoma County, Ca	\$34.00
Kim Crawford, Marlborough, New Zealand	\$42.00

### Cabernet Sauvignon

Aquinas, Napa Valley, Ca	\$38.00
Estancia, "Keyes Canyon Ranches" , Paso Robles, Ca	\$34.00
Franciscan, Napa Valley, Ca	\$48.00
Mount Veeder Winery, Napa Valley, Ca	\$70.00
Beringer Stone Cellars, House Selection	\$28.00

### Merlot

Duckhorn, Napa Valley, Ca	\$95.00
Clos Du Bois, North Coast, Ca	\$36.00
Beringer Stone Cellars, House Selection	\$28.00



## white wines and champagne

### Sparkling

Moet Chandon, Dom Perignon, Epernay, France	\$210.00
Veuve Clicquot, Brut, "Yellow Label", Champagne, France	\$95.00
Moet Chandon, White Star, Epernay, France	\$86.00
Moet Chandon, White Star, Epernay France 375ml	\$40.00
Mumm, Cuvee Napa, Brut Prestige, Napa Valley	\$40.00
J. Roget, House Selection	\$28.00

### Chardonnay

Cakebread Cellars, Chardonnay, Napa Valley, Ca	\$100.00
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, Ca	\$56.00
Sterling, Chardonnay, "Vintner's Collection" Central Coast, Ca	\$42.00
Clos Du Bois, Chardonnay, North Coast, Ca	\$28.00
Beringer Stone Cellars, House Selection	\$28.00

### White Specialties

Santa Margherita, Pinot Grigio, Valdadige, Italy	\$60.00
Kenwood, Sauvignon Blanc, Sonoma County, Ca	\$38.00
Meridian Vineyards, Pinot Grigio, California	\$26.00
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	\$22.00
Beringer Stone Cellars, Pinot Grigio, Ca., House Selection	\$28.00

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NOTE: Cash Bar Service available at an additional \$.50 per drink surcharge. A labor charge of \$100.00 will be applied for all bars.

## host cocktails

**Deluxe Brands | \$6.50 per drink**

Johnny Walker Red

Jim Beam Bourbon

V.O. Canadian Whiskey

Beefeater Gin

Sky Vodka

Bacardi Rum

Jose Cuervo Especial Tequila

Korber Brandy

**Premium Brands | \$7.50 per drink**

Johnny Walker Black

Jack Daniels Bourbon

Crown Royal Canadian Whiskey

Tanquery Gin

Absolut Vodka

Malibu Rum

Jose Cuervo Reserve 1800 Tequila

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[domestic beer](#) | \$5

Bud Light

Budweiser

Coors Light

Miller Genuine Draft

Miller Light

[imported beer](#) | \$5.75

Amstel Light

Corona Extra

Guinness Draft

Heineken

O'Doul's Non-Alcoholic

[cordials](#) | \$7.50

Kahlua

Amaretto Di Saronno

Grand Mariner

Bailey's

[mixed cocktails](#) | \$8.50

[wines and champagnes](#) | \$7.00

Selected house products

[soft drinks](#) | \$3

Assorted Pepsi Products

Bottled Waters – sparkling & still

[bottled Fruit Juices](#) | \$3.25

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## package bar

Package plan bar offers the same extensive selection of beverages as our hosted bar with the advantage of per hour pricing.

### Beer, Wine, and Sodas |

first hour	\$15
second hour	\$19
third hour	\$23
fourth hour	\$26
fifth hour	\$29

### Deluxe Brands |

first hour	\$17
second hour	\$21
third hour	\$25
fourth hour	\$28
fifth hour	\$32

### Premium Brands & Cordials |

first hour	\$19
second hour	\$25
third hour	\$28
fourth hour	\$31
fifth hour	\$34

# info



## Guarantees

In arranging for private functions, the attendance must be definitely specified three (3) business days in advance or the expected number will be used.

This number will be your guarantee and is not subject to reduction. We will set and prepare 3% over the guarantee for groups of 100-500.

For all Buffets the Hotel will set-up and prepare for the guarantee number only.

## Payment

The Hotel does not accept payment upon conclusion. Your total estimated charges must be pre-paid unless credit has been established with the hotel.

## Food and Beverage

All Food and Beverage, including Alcohol, must be purchased through the hotel and served only by hotel.

## Split Menus

If Split Entrees are requested, the Appetizer, Vegetable and Dessert will be the same for all guests. The cost of the higher priced Entrée will be charged.

## California Proposition 65 Warning

Pregnant and nursing women, women who may become pregnant, and young children SHOULD NOT EAT the following fish: SWORDFISH \* SHARK \* KING MACKEREL \* TUNA \* TILEFISH

## Labor Charges

Bartenders, Carvers, Station Attendants and Butler – Style Servers are available at a \$100.00 each per 4-hour shift. Overtime rate beyond each 4-hour shift is \$37.50 for each additional hour. An additional \$3.00 per person will apply for meal service of less than 40 guests. Labor fees are subject to Service Charge and California Sales Tax.

## Banquet Room Set Up

Banquet Seating is provided at rounds of 10 and 12. A change fee of \$75 will be assessed should the room set-up need to be altered.

## Service Charge and Sales Tax

A 21% taxable service charge and 8.25% state sales tax will be added to all Food and Beverage and Audio Visual, Room Rental and Miscellaneous items.

## Decorations

Arrangements for Floral Centerpieces, Special Props, and Decorations may be made through the catering office. A fire permit is needed for any use of fire, candles, candle lighting or videotaping with tri-pod or boom. The Hotel will not permit the affixing of anything to the walls or ceiling of rooms without written approval from the catering office.

## Security

The hotel may require security officers for certain events. All security must be arranged through the hotel and will be charged to the organization. The hotel strictly enforces a no weapon policy for all security functions on the property. Hotel security can be provided for a charge of \$45 per guard each per 4-hour shift. For further details contact your catering manager.

## Engineering

Electrical needs exceeding 120-volt/20-amp wall plug service must be arranged in advance and will require additional charges.

## Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are permitted.

Our hotel prohibits signs of any kind in the main lobby. However, signage is permitted in the ballroom area. Placement is subject to approval by you event manager and must meet traffic flow and safety guidelines.

## Audio Visual

A complete line of audio visual aids are available through KVL, our own in-house audio visual supplier.

## Parking

Complimentary self parking for your guests in our garage may be arranged by adding \$5.00 per parking pass to your account. Our regular parking fee per car is \$12.00 per car for day use and \$13.00 for overnight parking. Valet parking is also available at \$10.00 per pass for day use and \$19.00 per car for overnight parking (Not subject to reduction). Please let your Catering Manager know which you prefer.