

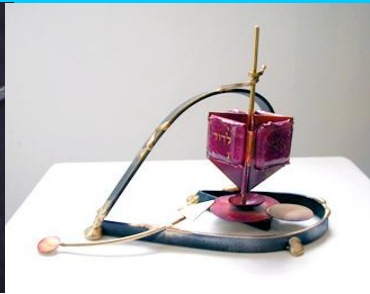
Warner Center Marriott

21850 Oxnard Street | Woodland Hills | CA 91367

818.227.4800 | www.warnercentermarriott.com

events by Marriott

kosher



Mazel Tov

Celebrate
Two Become One
Rite of Passage

hors d'oeuvres packages

Package No. 1 | \$12.00 per guest

Assorted Sponge and Marble Cakes
Fresh Vegetable Crudités, Honey Mustard
Seasonal Sliced Fresh Fruits

Package No. 2 | \$18.00 per guest

Fresh Vegetable Crudités, Honey Mustard
Seasonal Sliced Fresh Fruits
Artichoke Bottom with Salmon Mousse
Potato Knish

Package No. 3 | \$22.00 per guest

Seasonal Sliced Fresh Fruits
Chicken Satay Skewers, Thai Peanut Sauce
Potato Knish
Beef and Mushroom in Phyllo
Penne Pasta with Sun-dried Tomato,
Garlic, and Pine Nuts

Rabbinical Supervision fees will be at additional cost.



Package No. 4 | \$29.00* per guest

Grilled and Marinated Vegetables
Seasonal Sliced Fresh Fruit
Stuffed Mushrooms, Breadcrumbs, Fresh Basil
Smoked Salmon on Pumpnickel
Chicken Satay, Thai Peanut Sauce
Carving Station to include Roast Turkey and
Pastrami, Silver Dollar Rolls and Assorted
Condiments

*(100.00 Carver Fee)

hors d'oeuvres stations

Italian | \$13.50 per guest

Penne Pasta and Bowtie Pasta
With choice of 2 Sauces :
Spicy Marinara, Pesto or Sun Dried Tomato with
Pine Nuts, and Fresh Basil

Middle Eastern Display | \$15.00 per guest

Traditional Hummus, Sun Dried Tomato Hummus,
Spicy Eggplant Salad, Kalamata Olives, and
Pita Wedges, Marinated Vegetable Salad,
Cous Cous Salad

Treasures of the Sea | \$18.00 per guest

Whole Poached Salmon, Smoked Whitefish
Salad, Miniature Melba rounds and Crackers
Decorated with Fresh Lemon, chopped
tomatoes, red onion and capers

From the Deli | \$19.00 per guest*

Corned Beef Brisket and Fresh Roast Turkey,
Assorted Mustards and Silver Dollar Rolls

*(\$100.00 Attendant Fee)



Asian Stir Fry Station | \$23.50 per guest

Sautéed Beef with Red Peppers and Water
Chestnuts, Sweet and Sour Chicken, Vegetable Lo
Mein with Bok Choy, Red Cabbage and Snow
Peas, Fried Rice

Sushi Station | \$26.00 per guest

California Rolls, Vegetarian Rolls, Assorted Sushi
and Sashimi, Soy Sauce, Ginger and Wasabi

Sundae Bar | \$15.50 per guest

*Chocolate and Vanilla Tofutti, Chocolate and
Caramel Sauces, Assorted Toppings*



Red Oak Leaf Lettuce, Frisee, Belgian Endive

Enoki Mushrooms, Caramelized Walnuts,
Champagne Vinaigrette

Italian Salad Garden Greens, Frisee Lettuce,
Salami, Garbanzo Beans, Black Olives, Cherry
Tomatoes, Cucumbers, Italian Dressing

starter courses

Valley Green Salad

*Mixed Baby Greens, Shredded Carrots
Red Cabbage, Sliced Cucumber,
Cherry Tomato, Croutons,
Honey Mustard Dressing*

Oriental Salad

*Mixed Greens with Rice Noodles,
Mandarin Oranges and Purple Cabbage
Ginger Soy Dressing*

Mock Caesar Salad

*Hand Torn Romaine with Oversized Garlic
Croutons, Mock Caesar Dressing*

Sparkling Green Salad

*Mixed Baby and Field Greens
Sugared Walnuts, Craisins and
Sliced Pear, Raspberry Vinaigrette
Dressing*

entree selections

Vegetarian Wellington | \$40.00 Per Person

Seasonal Roasted Vegetables
Wrapped in Flaky Pastry
Red Bell pepper Coulis

Salmon | \$49.00 Per Person

Papaya Mango Chutney

Baked Cornish Game Hen | \$48.00

Wild Rice, Mushrooms,
Red Wine Sauce

Chicken Monterey | \$48.00 Per Person

Marinated French Cut
Breast of Chicken
Topped with Sliced Mushrooms
and Artichoke Bottoms,
Light Lemon Sauce

*Customized Packages can be
created by your catering manager
upon request.

Chicken Dijonnaise | \$49.00 Per Person

Boneless French Cut
Breast of Chicken encrusted with
Herbed Bread Crumbs,
Stone Ground Mustard Sauce

Pistachio Crusted Chicken | \$51.00 Per Person

Boneless French Cut Breast of Chicken
encrusted with Pistachios, Fresh Berry
Sauce

Miso Seabass | \$53.00 Per Person

Ginger Soy Glaze

Roasted Prime Rib of Beef | \$53.00 Per Person

Au Jus and Fresh Horseradish

Rib Eye Steak | \$55.00 Per Person

Port Wine Demi Glaze



Entrées Include:

Ceremonial Challah
Rolls and Margarine, Starter Course,
Dessert, Entrée with Choice of Garlic
Mashed Potatoes, Rice, Roasted Red
Skin Potatoes, Chef's Selection of
Roasted Seasonal Vegetables and
Freshly Brewed Coffee, Decaffeinated
Coffee and Select Herbal Teas, Served
with Non Dairy Creamer

dessert selections

Chocolate Tulip

Chocolate Shell Filled with Rich Chocolate Mousse Topped with Seasonal Berries

Fruit Tart

Rich Bavarian Filling Decorated with Seasonal Fruits and Berries

Hazelnut Torte

Rich Hazelnuts and Chocolate Served in a fresh Pastry Shell

Fruit Sorbet

Topped with Seasonal Berries

Chocolate Ganache Layer Cake

Gelato Truffle

Vanilla or Cappuccino Tofutti Raspberry Sorbet Center Covered in a rich dark Chocolate Shell

Trio of Pastries*

Mini Napoleon, Mini Fruit Tart, Mini Chocolate Box with Chocolate Mousse
*(Additional \$3.25 per person)

Poached Pear Tart

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

All Desserts Served on Elegant Painted Plate with Fresh Berry Garnish





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

NOTE: labor charge of \$100.00 will be applied for all bars.

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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.

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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.