



## Long Beach Marriott



Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

# Breakfast

## Breakfast Buffets

### **Elite Continental | \$25**

Fresh Seasonal Fruit  
Assortment of Fruit-Filled Danishes, Muffins, Cinnamon Rolls & Croissants  
Chilled Assortment of Fruit Juices  
Freshly Brewed House Coffee  
Selection of Hot Tazo® Teas

### **Marquis Continental | \$29**

Fresh Seasonal Fruit  
Assortment of Fruit-Filled Danishes, Muffins, Cinnamon Rolls & Croissants  
Assorted Flavored Yogurt  
Homemade Almond Granola  
Assorted Individual Cold Cereals with Whole, 2% & Non-Fat Milk  
Chilled Assortment of Fruit Juices  
Freshly Brewed House Coffee  
Selection of Hot Tazo® Teas

### **Platinum Breakfast Buffet | \$36**

(30 Guest Minimum or \$100 Labor Charge)  
Fresh Seasonal Fruit  
Assortment of Fruit-Filled Danishes, Muffins, Cinnamon Rolls & Croissants  
Fruit Parfait  
Oatmeal with Assorted Toppings  
Assorted Individual Cold Cereals with Whole, 2% & Non-Fat Milk  
Freshly Scrambled Eggs  
Chicken Apple Sausage  
Crispy Bacon  
Breakfast Potatoes  
Chilled Assortment of Fruit Juices  
Freshly Brewed House Coffee  
Selection of Hot Tazo® Teas

### **BREAKFAST ENHANCEMENTS**

#### **Starbucks® Coffee Upgrade | \$2**

Freshly Brewed Starbucks® Coffee replaces House Coffee on any Breakfast

#### **Assorted Flavored Yogurts | \$4**

#### **Variety of Cold Cereals | \$6**

with Whole, 2%, Soy & Non-Fat Milk

#### **Breakfast Burrito | \$8**

Scrambled Egg, Chorizo & Aged Cheddar Cheese with Fire-Roasted Salsa

**Breakfast Club Sandwich | \$8**

English Muffin, Scrambled Egg, Maple Pepper Bacon, Jack Cheese & Sliced Tomatoes

**Hot Cakes | \$5.50**

Choice of Buttermilk, Blueberry, Banana or Chocolate Chip with Maple Syrup

**Sourdough French Toast | \$5.50**

Sliced Sourdough Baguette with Fresh Peaches topped with Caramel Syrup & garnished with Funnel Crisps

**BREAKFAST ENHANCEMENTS -ACTION STATIONS**

One Attendant per 100 people required.

\$100 Attendant Fee, per Attendant applies.

**Filet Benedict | \$12**

Poached Egg, Seared Filet Mignon & Béarnaise on a bed of Hashed Browns

**Omelets to Order | \$12**

Ham, Spinach, Onions, Peppers, Tomatoes, Cheddar Cheese, Mushrooms & Salsa

# Breakfast

## Plated Breakfast

All Plated Breakfasts Include

Fresh Orange Juice, Freshly Baked Pastries, Freshly Brewed House Coffee & Selection of Hot Tazo® Teas

**All-American | \$26**

Freshly Scrambled Eggs & Crips Bacon Strips or Sausage Links served with Breakfast Potatoes

**Traditional Eggs Benedict | \$26**

Poached Eggs & Canadian Bacon with Hollandaise Sauce on an English Muffin served with Breakfast Potatoes

**Benedict Florentine | \$26**

Poached Eggs, Spinach, Roasted Tomato and Hollandaise Sauce on an English Muffin served with Breakfast Potatoes

**Southwest Scramble | \$26**

Fresh Eggs Scrambled with Turkey Sausage, Jack Cheese & Pico de Gallo served with Breakfast Potatoes

**Breakfast Burrito | \$27**

Scrambled Egg, Chorizo & Aged Cheddar Cheese with Fire-Roasted Salsa served with Roasted Potatoes with Peppers & Onions

**Fruit Plate | \$26**

Honeydew, Watermelon, Strawberries, Oranges, Cantaloupe & Pineapple served with Cottage Cheese or Flavored Yogurt

**Smoked Salmon Platter | \$30**

Served with a Bagel, Cream Cheese, Capers, Red Onions, Tomatoes, Hard Boiled Eggs & Lemons

\*Substitute Turkey Sausage or Turkey Bacon available upon request

### BREAKFAST ENHANCEMENTS

**Starbucks® Coffee Upgrade | \$2**

Freshly Brewed Starbucks® Coffee replaces House Coffee on any Breakfast

**Steel Cut Oatmeal Brûlée | \$6**

Topped with Bananas & Caramelized to a Crisp Finish

**Fruit Parfait | \$6**

Layer of Low Fat Yogurt, Homemade Almond Granola & Fresh Seasonal Fruit

**Half Grapefruit | \$4**

**Hard-Boiled Eggs | \$3**

Served Hot or Cold

# Breakfast Brunch

\$49 per person

50 Person Minimum or \$100 Labor Charge

Fresh Seasonal Fruit  
Assortment of Fruit-Filled Danishes, Muffins, Cinnamon Rolls & Croissants  
Fruit Parfait  
Oatmeal with Assorted Toppings  
Assorted Individual Cold Cereals with Whole, 2% & Non-Fat Milk  
Freshly Scrambled Eggs  
Chicken Apple Sausage  
Crispy Bacon  
Breakfast Potatoes  
Freshly Baked Rolls & Butter  
Chef's Choice of Fresh Seasonal Vegetables

#### **Choice of One Green Salad**

Garden Salad  
Caesar Salad  
Spinach Salad  
Signature Berry Salad

#### **Choice of One Composed Salad**

Chicken Sonoma Salad  
Healthy Tuna Salad  
Pesto Linguini Salad  
Tomato Mozzarella Salad

#### **Choice of One Accompaniment**

Smashed Potatoes  
Garlic Smashed Potatoes  
Smashed Sweet Potatoes  
Roasted Red Potatoes  
Rice Pilaf  
Sun-Dried Tomato Rice  
White Cheddar Risotto

#### **Choice of Two Entrées**

Breaded Chicken Breast, Roasted Tomato, Provolone Cheese, Marinara Sauce  
Grilled Chicken Breast with Wild Mushroom Sauce  
Rotisserie Roasted Chicken with Honey-Rosemary Demi Sauce  
Home-Style Meatloaf with Mushroom Sauce  
Sliced Beef, Green Peppercorn Sauce & Fried Shoestring Onions  
Beef Burgundy  
Grilled Sea Bass with Lemon Butter Sauce  
Seared Salmon, Roasted Tomato, Corn, Relish & Spicy Cream Sauce  
Swordfish with Citrus Sauce & Mango Papaya Relish

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

**Dessert**

Delectable Selection of Petite French Pastries

**Beverages**

Chilled Assortment of Fruit Juices

Iced Tea

Freshly Brewed House Coffee & Selection of Hot Tazo® Teas

# Refreshment Breaks

## A La Carte Break Items

### BEVERAGES

Freshly Brewed Regular or Decaffeinated House Coffee | \$58 per gallon

Freshly Brewed Regular or Decaffeinated Starbucks® Coffee | \$68 per gallon

Assorted Hot Tazo® Tea | \$58 per gallon

Hot Cocoa | \$58 per gallon

Chilled Fruit Juice (Orange, Cranberry, Apple or Grapefruit) | \$59 per gallon

Iced Tea, Nestea® Raspberry Iced Tea or Lemonade | \$58 per gallon

Milk (Whole, Non-Fat, Soy or 2%) | \$4 each

Agua Frescas (Lima-Limon, Tamarindo, Pineapple, Jamaica or Horchata) | \$55 per gallon

Assorted Soft Drinks | \$4 each

Bottled Water | \$4 each

Bottled Juices | \$4.50 each

Naked® Fruit Smoothies, Bottled | \$6 each

Red Bull® | \$6 each

Starbucks® Double Shot, Can | \$6 each

Starbucks® Frappuccino, Bottle | \$6 each

Starbucks® Iced Coffee, Bottle | \$6 each

## **SNACKS**

Fresh Seasonal Fruit Display | \$6 per person

Whole Fruit | \$26 per dozen

Breakfast Pastries | \$42 per dozen

Assorted Bagels | \$42 per dozen

Cold Cereal with Whole, 2% & Non-Fat Milk | \$6 per person

Assorted Individual Yogurts | \$4 each

Silver Dollar Sandwiches (Ham, Turkey or Roast Beef) | \$50 per dozen

Tea Sandwiches (Cream Cheese & Cucumber, PB & J, BLT or Ham Mousse with Arugula) | \$35 per dozen

Granola or Energy Bars | \$4 each

String Cheese | \$3 each

Assorted Cookies or Brownies | \$40 per dozen

Assorted Individual Bags of Chips or Popcorn | \$4 each

Homemade Chips (Potato, Tortilla or Terra) | \$20 per pound

Dips (Guacamole, Herb, Onion, Ranch or Salsa) | \$22 per pint

Pretzels | \$20 per pound

Yogurt Covered Raisins or Yogurt Covered Mini Pretzels | \$22 per pound

Mixed Nuts | \$26 per pound

Gourmet Mixed Nuts | \$28 per pound

Trail Mix or Pub Mix | \$20 per pound

Assorted Full Size Candy Bars | \$4 each

Haagen Dazs® Ice Cream Bars | \$6 each

Assorted Frozen Juice Bars | \$5 each



# Refreshment Breaks

## Refreshment Breaks

### Pricing Per Person

20 Person Minimum or \$100 Labor Charge, unless otherwise noted

#### **Simple Beverage Break | \$11**

Can be added to any Refreshment Break  
(5 Person Minimum or \$100 Labor Charge)  
Freshly Brewed House Coffee (Regular &  
Decaffeinated) Selection of Hot Tazo® Teas  
Assorted Soft Drinks  
Bottled Waters

#### **Fancy Beverage Break | \$13**

Can be added to any Refreshment Break  
(5 Day advance notice required, 5 Person Minimum or \$100 Labor Charge)  
Freshly Brewed House Coffee (Regular & Decaffeinated)  
Selection of Hot Tazo® Teas  
Fruit Infused Water  
Assorted Deluxe Flavored Beverages & Bottled Waters

#### **Starbucks® Coffee Upgrade | \$2**

Freshly Brewed Starbucks® Coffee replaces House Coffee on any Breakfast

#### **All Day Beverage Package (Refreshed throughout the day) | \$19**

(5 Person Minimum or \$100 Labor Charge)  
Freshly Brewed House Coffee (Regular & Decaffeinated)  
Selection of Hot Tazo® Teas  
Assorted Soft Drinks  
Bottled Waters

#### **Southwestern Flare | \$14**

Warm Corn Tortilla Chips, Fresh Guacamole  
Fire-Roasted Salsa, Pico de Gallo  
Warm Pepper Cheese Dip  
Buñuelos dusted in Cinnamon & Sugar

#### **Good vs Evil | \$12**

Assorted Gourmet  
Cupcakes  
Energy & Protein Bars  
Seasonal Whole Fruit

#### **Fresh & Frozen | \$11**

Fresh Seasonal Fruit Display & Whipping Cream  
Assorted Haagen Dazs® Ice Cream Bars  
Assorted Frozen Fruit Bars

**Healthy Choice | \$14**

Fresh Cut Vegetables & Lite Dressings  
Fresh Seasonal Fruit Display  
Granola Bars, Freshly Baked Oatmeal Cookies

**Snack Shop | \$14**

Full Size Candy Bars, Granola Bars  
Mixed Nuts  
Bags of Chips, Popcorn & Mini Pretzels

**Afternoon Energizer | \$17**

Domestic & Imported Meats & Cheeses (Salami, Ham, Pepperoni, Pepper Jack, Swiss & Cheddar)  
Dried Fruit  
Mixed Nuts  
Seasonal Whole Fruit  
Freshly Baked Cookies & Brownies

**Italian Market | \$19**

Caprese Skewers  
Fresh Mixed Berries  
Biscotti Tiramisu  
Assortment of S. Pellegrino® Flavored Italian Waters

**Sundae Bar | \$14**

(50 person minimum required)  
Chocolate, Vanilla & Strawberry Ice Cream  
Chocolate Sauce, Caramel Syrup  
Strawberries, Bananas, Nuts, Candy Sprinkles  
Whipped Cream, Cherries

**Additional Toppings Available | \$1 each**

Butterfinger Pieces, M&M's, Milk Chocolate Chips, Reese's Pieces,  
Yogurt Chips, Gummy Bears, Crumbled Oreos, Granola Crunch, Coconut,  
Almonds or ask about your favorite topping!

# Lunch

## Plated Light Lunches

Three-Course Plated Light Lunches include Assorted Rolls & Butter, Soup of the Day, Choice of Dessert, Iced Tea, Freshly Brewed House Coffee & Selection of Hot Tazo® Teas

### ENTRÉE OPTIONS

#### **Asian Chicken Salad** | \$36

Mixed Greens, Grilled Chicken Breast, Carrots, Celery, Red Onion, Black Sesame Seeds, Cilantro & Fried Wontons with a Mandarin Orange Dressing

#### **Roast Tenderloin Wrap** | \$40

Beef Tenderloin with a Creamy Horseradish Spread, Green Leaf Lettuce & Vine-Ripened Tomatoes in a Spinach Wrap

#### **Cobb Salad** | \$40

Mixed Greens with Grilled Chicken, Avocado, Bacon, Egg, Tomato, Bleu Cheese & Choice of Dressing

#### **Southwestern Salad** | \$39

Romaine & Spring Mix Lettuces, Diced Peppers, Onions, Cilantro, Corn, Tri-Colored Tortilla Strips & Dressing with choice of Grilled Chicken or Steak

#### **Salmon Salad** | \$40

Spring Mix Lettuce, Seared Herbed Salmon, Fresh Papaya & Blueberries with Raspberry Dressing

### DESSERT OPTIONS

Orange Angel Crinkle Cake

Lemon Charlotte

Fruit Salad with Whipping Cream & Fresh Berries

Carrot Cake

Raspberry Sorbet

# Lunch

## Plated Lunch

Three-Course Plated Lunches include Assorted Rolls & Butter, Choice of Soup of the Day or Salad, Chef's Selections of Accompaniments, Choice of Dessert, Iced Tea, Freshly Brewed House Coffee & Selection of Hot Tazo® Teas

### **FIRST COURSE** (Choose One)

#### **Included in Menu Price:**

Soup of the Day

House Salad –Mixed Greens, Shaved Red Onions, Maytag Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette

Caesar Salad –Romaine, Asiago Cheese, Croutons

Garden Salad –Chopped Iceberg & Romaine with Red Cabbage, Shredded Carrot, Cucumber Slices, Tomato Wedge, Choice of Dressing

#### **Upgrade Options:**

Bread - Sweet Butter Blend, Goat Cheese, Cream Cheese & Butter topped with Sun-Dried Tomatoes drizzled with Extra Virgin Olive Oil | \$8 per table

Signature Mango Salad - Mache, Romaine & Frisee Lettuces with Fresh Mango & Shredded Carrots in a Mango Vinaigrette | add \$3

Mediterranean Insalata Mista - Romaine, Feta, Roma Tomatoes, Kalamata Olives & Red Onions with a Sweet Basil Vinaigrette | add \$3

Tomato & Fresh Mozzarella - Vine-Ripened Tomatoes, Fresh Mozzarella & Micro Greens with Basil-Infused Extra Virgin Olive Oil | add \$4

### **SECOND COURSE** (Choose One Entrée)

#### **Honey-Rosemary Roasted Chicken** | \$42

In Natural Pan Drippings infused with Meyer Lemon, Basmati Risotto, Chef's Selection of Vegetables

#### **Cellentani Pasta with Italian Sausage** | \$42

Grilled Italian Sausage with Bolognese Sauce, Chef's Selection of Vegetables

#### **Long Beach Chicken** | \$44

Baked Chicken Breast Stuffed with Roasted Mushrooms, Garlic & Brie Cheese, Creamy Roasted Mushroom Sauce, Rice Pilaf, Chef's Selection of Vegetables

#### **Halibut** | \$50

Pan-Seared Halibut, Lemongrass Beurre Blanc, Jasmine Rice, Chef's Selection of Vegetables

#### **Tuscan Grilled Pork Chop** | \$46

Port Wine Balsamic Reduction, Herbed Red Roasted Potatoes, Chef's Selection of Vegetables

#### **Flat Iron Steak** | \$46

With a Zinfandel Reduction, Scalloped Potatoes, Chef's Selection of Vegetables

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

**Grilled Salmon | \$45**

Seasoned Grilled Lemon, Garlic Smashed Potatoes, Mixed Vegetables

**Chicken Mediterranean | \$42**

Seared Breast of Herbed Chicken, Artichoke Hearts, Garlic, Olives, Capers, Sun-dried Tomatoes, Lemon Butter Sauce, Rice Pilaf, Chef's Selection of Vegetables

**New York Steak | \$50**

Cabernet Reduction, Green Peppercorns, Yukon Smashed Potatoes, Chef's Selection of Vegetables

**Mojito Chicken | \$42**

Citrus Mint Marinade, Sofrito Black Beans, Chef's Selection of Vegetables

**Pan-Seared Salmon | \$45**

Chardonnay Sauce, Basmati Risotto, Chef's Selection of Vegetables

**Citrus Cilantro Chicken | \$42**

Seared Breast of Chicken marinated in California Citrus Fruits, Citrus Cilantro Beurre Blanc, Rice Pilaf, Chef's Selection of Vegetables

**Grilled Bruschetta Chicken (Gluten Free) | \$42**

Boneless Breast of Chicken, Tomato Basil Relish, Roasted Potatoes, Chef's Selection of Vegetables

**Seven Spices Seared Salmon (Gluten Free) | \$45**

Grilled Lemon & Basil Oil, Rice Pilaf, Ratatouille Vegetables

**Tuscan Pasta (Vegetarian Option)**

Whole Wheat Pasta, Eggplant, Tofu, Arugula, Feta Cheese, Oven-Dried Tomato Sauce

**Teriyaki Tofu (Vegan Option)**

Vegetable Stir Fry, Steamed Rice

# Lunch

## Plated Lunch (Continued)

### Combination Plate | \$50

#### Choice of Two Entrees

London Broil, Peppercorn Demi-glaze  
Grilled Breast of Chicken, Creamy Roasted Mushroom  
Roasted Pork Loin, Zinfandel Reduction  
Grilled Salmon Lemon Beurre Blanc

#### Entrees served with Chef's Selection of Vegetables & Choice of One Accompaniment

Scalloped Potatoes  
Basmati Risotto  
Garlic Smashed potatoes

#### THIRD COURSE (Choose One Dessert)

Lemon Charlotte  
Tiramisu  
Mocha Cake  
Chocolate Decadence  
Carrot Cake  
Cheesecake with Fresh Seasonal Berries

#### Upgrade Options

**Crème Brûlée | \$3**  
Vanilla Bean or Banana

**Fruit Tart | \$3**

**Apple Strudel | \$3**  
Vanilla Bean Sauce

**Chocolate Lava Cake | \$3**  
Raspberry Sauce

**Key Lime Pie | \$3**

**Lemon Meringue Tart | \$3**  
Raspberry Coulis

**Warm Apple Berry Cobbler a la mode | \$5.50**  
Drizzled with Caramel Sauce, Vanilla Bean Ice Cream

## **LUNCH ENHANCEMENTS**

Turn a Three-Course Lunch into a Four or Five-Course Event with One or More of the Following Selections

### **Soups**

**Roasted Tomato Bisque En Croute** | \$6.50

**Wild Mushroom En Croute** | \$6.50

**Lobster Bisque** | \$6.50

**White Bean & Sausage Soup** | \$4

### **Appetizers**

**Tenderloin Bruschetta** | \$9

Filet Mignon, Tomato-based Relish, Melted Provolone on sliced baguette

**Crab Cakes** | \$16.50

Lump Crab Cake Duo served with Tropical Relish & Red Pepper Tartar Sauce

# Lunch

## Lunch Buffets

### LUNCH BUFFETS

Unless otherwise noted, 50 person minimum or \$100 Labor Charge applies

All Lunch Buffets include Iced Tea & Freshly Brewed House Coffee

#### Runway Deli Buffet | \$36

(15 Person Minimum or \$100 Labor Charge)

Choice of Two: Soup of the Day, House Salad, Caesar Salad, Traditional Potato Salad, Pasta Salad, Cole Slaw, Fresh Fruit Salad, Homemade Yukon Gold Chips

Assorted Rolls, Sliced Breads

Deli Sliced Ham, Turkey Breast & Roast Beef

Cheddar Cheese & Swiss Cheese

Tomatoes, Red Onions, Pickles & Lettuce

Assorted Relishes & Condiments

Freshly Baked Assorted Cookies

#### Platinum Deli Buffet | \$45

(30 Person Minimum or \$100 Labor Charge)

Caesar Salad

Asian BBQ Beef Salad

Seared Ahi Tuna

An Assortment of Pre-Made Entrée Sandwiches:

- Chicken Pesto on Herb Focaccia with Red Pepper Aioli
- Tenderloin of Beef with Creamy Horseradish Boursin & Onion Straws
- Grilled Vegetable Wrap

Homemade Yukon Gold Chips

Apple Cheesecake with Caramel Sauce

#### Salad Bar | \$36

Whole Wheat Rolls & Butter

Soup Du Jour

Mixed Salad Greens

Shredded Carrots, Cucumber Slices, Tomato Wedges, Garbanzo Beans, Red Kidney Beans, Black Olives, Croutons

Choice of Two Dressings

Choice of Two: Chicken Sonoma Salad, Pasta Salad, Antipasto Salad or Chilled Shrimp Chow Mein Salad

Choice of Dessert: Fruit Kabobs, Fruit Sorbet (Raspberry or Mango) or Cheesecake

#### Chef's Choice Buffet | \$36

(15 Person Minimum or \$100 Labor Charge)

Rolls & Butter

Choice of Soup of the Day, House Salad or Caesar Salad

Chef's Choice of Chicken Entrée

Chef's Choice of Starch

Chef's Selection of Vegetables

Chef's Choice of Dessert

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.



**Pasta Bar | \$39**

(25 Person Minimum or \$100 Labor Charge)

Garlic Bread, Rolls & Butter  
House Salad, Caesar Salad or Soup of the Day  
Pasta Alfredo  
Pasta Marinara  
Choice of Chicken, Meatballs or Sausage  
Seasonal Vegetables  
Tiramisu

**American | \$49**

Rolls & Butter  
Garden Salad with Choice of Two Dressings  
Green Bean Salad  
Seasonal Roasted Vegetables  
Roasted Chicken  
Braised Beef with Root Vegetables  
Smashed Potatoes Bar with Cheese, Sour Cream, Bacon & Chives  
Carrot Cake

**Italian | \$49**

Rolls & Butter  
Garlic Breadsticks  
Caesar Salad  
Caprese Salad  
Oregano Roasted Chicken  
Italian Sausage with Pepper & Onion  
Cellentani Pasta with Bolognese  
Seasonal Vegetables  
Cannoli

**Mediterranean | \$49**

Naan & Pour Bread  
Greek Salad with Feta Cheese, Olives, Cucumbers & Onions  
Ratatouille Cous Cous Salad (Zucchini, Yellow Squash & Bell Peppers in a Lite Italian Dressing)  
Balsamic Chicken with Slow Roasted Plum Tomatoes  
Maple Glazed Salmon with Garlic Spinach  
Creamy Risotto with Asiago Cheese  
Seasonal Vegetables  
Tuscan Hummus & Pita Chips  
Fresh Fruit Kabob with Honey Yogurt

**Mexican | \$49**

Southwestern Salad  
Chicken Fajitas  
Carne Asada  
Spanish Rice, Refried Beans,  
Chips, Green Salsa, Pico de Gallo,  
Guacamole, Sour Cream  
Warm Flour Tortillas  
Churros

**All American Picnic | \$39**

(25 Person Minimum or \$100 Labor Charge)

Potato Salad, Watermelon  
Hamburgers, Hot Dogs  
Chili Beans, Assorted Condiments  
Potato Chips  
Apple Pie

**Asian Buffet | \$49**

Thai Lettuce Wraps  
Chilled Chow Mein Salad  
Hoisin Turkey Pot Stickers  
Beef & Broccoli  
Sweet Garlic Chicken  
Asian Stir Fry  
Fried Rice  
Pineapple Coconut Cake or Orange Wedges & Lychees

# Lunch

## Boxed Lunch

### **BOXED LUNCH | \$35**

Boxed Lunches include Fresh Whole Fruit, Chilled Salad, Condiments, Chips, Freshly Baked Cookie & Soft Drink or Bottled Water.

Choose up to Three Sandwiches.

Pre-selected count due three days prior to event. May be served Family-Style upon request

### **Herb Roast Beef**

Aged Cheddar, Crisp Lettuce, Tomato on a Pretzel Roll

### **Roasted Turkey Breast**

Mozzarella Cheese, Fresh Spinach, Julienne Pepperoncini on Rosemary Ciabatta

### **Black Forest Ham**

Aged Swiss Cheese, Crisp Romaine, Tomato on Dark Rye

### **Basil Pesto Chicken Breast**

Fresh Mozzarella, Baby Lettuces, Vine-Ripened Tomato, Fresh Basil on Ciabatta

### **Grilled Veggie**

Marinated & Grilled Yellow Squash, Zucchini, Portobello Mushroom, Spinach, Tomato, Roasted Pepper on Multi-Grain Bread

# Plated Dinner

## Plated Dinner, First Course

Three-Course Plated Dinners include Assorted Rolls, Butter, Choice of Soup of the Day or Salad, Chef's Selections of Accompaniments, Choice of Dessert, Iced Tea, Freshly Brewed House Coffee & Selection of Hot Tazo® Teas

### **FIRST COURSE** (Choose One)

Included in Menu Price:

Soup of the Day

House Salad -Shaved Red Onions, Maytag Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette

Caesar Salad –Romaine, Asiago Cheese & Croutons, Caesar Dressing

Garden Salad –Chopped Iceberg & Romaine with Red Cabbage, Shredded Carrot, Cucumber Slices, Tomato Wedge, Choice of Dressing.

### **Upgrade Options:**

#### **Bread** | \$8 per table

Sweet Butter Blend, Goat Cheese, Cream Cheese, Butter topped with Sun-Dried Tomatoes, drizzled with Extra Virgin Olive Oil

#### **Signature Berry Salad** | add \$4

Mache & Romaine Lettuces with Fresh Strawberries, Blueberries, Candied Walnuts, Raspberry Vinaigrette

#### **Mediterranean Insalata Mista** | add \$4

Romaine, Feta, Roma tomatoes, Kalamata Olives, Red Onions, Sweet Basil Vinaigrette

#### **Tomato & Fresh Mozzarella** | add \$5

Vine-Ripened Tomatoes, Fresh Mozzarella, Micro Greens, Basil-Infused Extra Virgin Olive Oil

#### **Steakhouse Wedge Salad** | add \$4

Iceberg Wedge, Crumbled Bleu Cheese, Maple Pepper Bacon Bits, Tomato, Gorgonzola Dressing

#### **Pear Salad** | add \$5

Frisée, Watercress, Arugula, Poached Baby Pear, Sage Bleu Cheese, Candied Walnuts, Port Wine Vinaigrette

# Plated Dinner

## Plated Dinner, Second Course

### SECOND COURSE (Choose One Entrée)

#### **Herb Crusted Chicken | \$55**

Shallot Pan Jus, Roasted Potatoes, Chef's Selection of Vegetables

#### **Porcini Crusted New York Steak | \$66**

Topped with Bleu Cheese Crumbles, Potato Spinach Au Gratin, Chef's Selection of Vegetables

#### **Roasted Herb Salmon | \$60**

Roasted Potatoes, Braised Lemon Asparagus

#### **Chilean Sea Bass | \$70**

Lemon Butter Sauce, Israeli Cous Cous, Chef's Selection of Vegetables

#### **Rib Eye Steak | \$70**

Merlot Reduction, Garlic Smashed Potatoes, Chef's Selection of Vegetables

#### **Prime Tenderloin | \$72**

Herb-Crusted Tenderloin, Cabernet Demi Glaze, Maytag Bleu Cheese Scalloped Potatoes, Chef's Selection of Vegetables

#### **Long Beach Chicken | \$60**

Baked Chicken Breast Stuffed with Roasted Mushrooms, Garlic & Brie Cheese, Creamy Roasted Mushroom Sauce, Rice Pilaf, Chef's Selection of Vegetables.

#### **Halibut | \$70**

Pan-Seared with Lemongrass Beurre Blanc, Jasmine Rice, Chef's Selection of Vegetables

#### **Pan-Seared Salmon | \$60**

Chardonnay Sauce, Basmati Risotto, Chef's Selection of Vegetables

#### **Chicken Mediterranean | \$59**

Seared Breast of Herbed Chicken, Artichoke Hearts, Garlic, Olives, Capers, Sun-dried Tomatoes, Lemon Butter Sauce, Rice Pilaf, Chef's Vegetables

#### **Citrus Cilantro Chicken | \$59**

Seared Breast of Chicken marinated in California Citrus Fruits, Citrus Cilantro Beurre Blanc, Rice Pilaf, Chef's Selection of Vegetables

#### **Cellentani Pasta with Italian Sausage | \$53**

Grilled Italian Sausage, Bolognese Sauce, Chef's Selection of Vegetables

#### **Maple Grilled Pork Chop | \$57**

Apple Maple Reduction, Roasted Potatoes, Chef's Selection of Vegetables

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

**Mojito Chicken | \$55**

Citrus Mint Marinated Chicken, Sofrito Black Beans, Chef's Selection of Vegetables

**Filet & Jumbo Shrimp Combination | \$76**

Port Wine Demi Glaze, Creamy Risotto, Chef's Selection of Vegetables

**Salmon & Chicken Combination | \$70**

Salmon Lemon Beurre Blanc, Chicken Marsala, Pesto Smashed Potatoes, Chef's Selection of Vegetables

**Grilled Bruschetta Chicken (Gluten Free) | \$55**

Boneless Breast of Chicken, Tomato Basil Relish, Roasted Potatoes, Chef's Selection of Vegetables

**Seven Spices Seared Salmon (Gluten Free) | \$60**

With Grilled Lemon, Rice Pilaf, Ratatouille Vegetables, Basil Oil

**Roasted Vegetable Tower (Vegetarian Option)**

Portobello, Eggplant, Summer Squash, Goat Cheese, Oven-Dried Tomato Sauce

**Roasted Vegetable Strudel (Vegetarian Option)**

Puff Pastry stuffed with Asparagus, Peppers, Spinach, Boursin, Pomodoro Sauce

**Portabella Marinara (Vegan Option)**

Grilled Portabella, Parmesan Tofu, Marinara Sauce, Asparagus Spears

# Plated Dinner

## Plated Dinner, Third Course

### **THIRD COURSE** (Choose One Dessert)

Included in Menu Price

Lemon Charlotte  
Tiramisu  
Cheesecake  
Cappuccino Mousse  
Chocolate Decadence  
Carrot Cake  
Vanilla Bean Ice Cream  
Drizzled with Chocolate, Caramel or Strawberry Sauce

### **UPGRADE OPTIONS**

#### **White Chocolate Cheesecake | \$4**

Pecan Caramel Sauce

#### **Crème Brûlée | \$4**

Vanilla Bean or Banana

#### **Chocolate Truffle Cake | \$4**

#### **Fruit Tart | \$4**

#### **Chocolate Lava Cake | \$4**

Raspberry Sauce

#### **Chocolate & Banana Bread Pudding | \$4**

Whiskey Sauce

#### **Warm Apple Berry Cobbler A La Mode | \$6.50**

Drizzled with Caramel Sauce & topped with Vanilla Bean Ice Cream

#### **Dessert Trio | \$8**

Chocolate Decadence with Almond Biscotti, Berries Zabaglione & Lemon Crème Brûlée

# Plated Dinner

## Dinner Enhancements

Turn a Three-Course Dinner into a Four or Five-Course Event with One or More of the Following Selections

### SOUPS

**Roasted Tomato Bisque en Croute** | \$6.50

**Wild Mushroom en Croute** | \$6.50

**Lobster Bisque** | \$6.50

**White Bean & Sausage Soup** | \$4

### APPETIZERS

**Tomato Basil Soup Shot** | \$7  
with Mini Grilled Brie Cheese

**Crab Salad & Avocado Tartelette** | \$7

**Tenderloin Bruschetta** | \$9  
Filet Mignon, Tomato-based Relish, Melted Provolone on Sliced Baguette

**Seafood Trio** | \$16.50  
Asparagus Skewered Shrimp, Ahi Tartare on Wonton Shell & Citrus-Seared Scallops

**Wild Mushroom Strudel** | \$11.50  
Shitake, Oyster & Portabella Mushrooms, Cream Reduction & Brie Sauce with Rosemary Veal Glaze

**Crab Cakes** | \$16.50  
Lump Crab Cake Duo served with Tropical Relish & Red Pepper Tartar Sauce

### INTERMEZZO

**Sorbet** | \$4  
Mango, Lemon, Apple or Orange Basil



# Plated Dinner

## VIP Dinner

### À LA MINUTE DINNER MENU | \$100

À la minute [ah-la min-OOT] - French term for cooked to order  
(25 Person Minimum, 100 Person Maximum)

Appetizer Salad

Intermezzo

Guests choose One of Three Entrees (excluding combinations)

Dessert

\*Printed Menus Included

# Plated Dinner

## Dinner Buffet

### **DINNER BUFFET**

50 person minimum or \$100 Labor Charge.

**With Choice of Two Entrees - \$65**

**With Choice of Three Entrees - \$70**

Freshly Baked Rolls & Butter

### **Choice of One Green Salad**

House Salad –Mixed Greens, Shaved Red Onions, Maytag Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette

Caesar Salad –Romaine, Asiago Cheese, Croutons, Caesar Dressing

Garden Salad –Chopped Iceberg & Romaine with Red Cabbage, Shredded Carrot, Cucumber Slices, Tomato Wedge, Choice of Dressing

Spinach Salad –Spinach, Onions & Mushrooms, Balsamic Vinaigrette

### **Choice of Two Composed Salads**

Roasted Potato Salad

Chicken Sonoma Salad

Fruit Salad

Healthy Tuna Salad

Pesto Linguini Salad

Tomato Mozzarella Salad

Pesto Potato Salad

Antipasto Salad

Penne with Roasted Mushroom Salad

### **Chicken Entrée Options**

Chicken Marsala –Grilled Chicken Breast with Wild Mushroom Sauce

Chicken Parmesan –Breaded Chicken Breast with Mozzarella Cheese & Marinara Sauce

Honey Rosemary Chicken –Sliced Chicken with Honey-Rosemary Reduction

### **Stuffed Chicken Breast Options | Add \$5**

- Capri Chicken –Sun-Dried Tomatoes, Boursin Cheese, Basil, Creamy Tomato Sauce
- Long Beach Chicken –Roasted Wild Mushrooms, Brie Cheese, Mushroom Cream Sauce
- Tarragon Chicken –Zucchini, Carrots, Roasted Red Pepper, Boursin Cheese, Tarragon Cream Sauce

### **Beef Entrée Options**

Beef Burgundy –Cubed Tenderloin, Potatoes, Carrots, Onions, Burgundy Sauce

Simmered Brisket, Barbeque Sauce

London Broil, Mushroom Sauce

Sliced Top Round, Green Peppercorn Sauce, Fried Shoestring Onions

Beef Stroganoff -Chuck Roast, Potatoes, Carrots, Onion Demi-Glaze

Short Ribs with Root Vegetables

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

**Fish Entrée Options**

Seared Salmon, Roasted Tomato Corn Relish, Spicy Cream Sauce  
Cumin Breaded Tilapia, Citrus Sauce, Mango Papaya Relish  
Sole, Roasted Red Pepper Sauce

Chef's Choice of Fresh Seasonal Vegetables

**Choice of Two Accompaniments**

Yukon Gold Smashed Potatoes  
Honey Smashed Sweet Potatoes  
Roasted Red Potatoes  
Pasta & Sauce – Penne, Spaghetti or Cellentani Pasta with Marinara, Alfredo or Pesto Sauce  
Basmati White Rice, Rice Pilaf or Wild Rice  
Soft Gorgonzola Polenta  
Mushroom & Asparagus Creamed Risotto  
Israeli Couscous

**Dessert****Choice of Three**

Desserts Lemon  
Charlotte Tiramisu  
Cheesecake  
Carrot Cake  
Chocolate Decadence  
Cappuccino Mousse  
Pecan Tart

Iced Tea, Freshly House Brewed Coffee & Assorted Hot Tazo® Teas

# Reception Packages

## Reception Packages

All Reception Packages include Chef's Selection of Petite French Pastries, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tazo Teas

Prices are based on two (2) pieces per Hors d'oeuvre per Person.

25 person minimum

**Elite** (choose 3) \$35 per person

**Marquis** (choose 5) \$55 per person

**Platinum** (choose 7) \$75 per person

### **Cold**

Tomato & Mozzarella Pops

Fresh Vegetable Crudités with Assorted Dips

Bruschetta on Focaccia Toast

Brie with Sun-dried Tomatoes & Candied Pecans

Artichoke Bottoms with Crab Meat Salad

Shrimp Cocktail\*

Beef Tenderloin with Ancho Chile Mayo\*

### **Hot**

Beef or Chicken Empanadas

Chicken Wontons with Sweet & Sour Sauce

Cajun Buffalo Wings

Bacon Wrapped Scallops

Spinach & Feta Turnovers

Dungeness Crab Cakes\*

Sesame Shrimp\*

\* Add \$1 per person to package price for these items

## **THE RECEPTION EXPERIENCE**

### **Sabor Mexicano (Taste of Mexico)**

50 Person Minimum

2-Hour Reception \$120 per person

3-Hour Reception \$140 per person

### **Bebidas Refrescantes (Refreshing Beverages)**

Premium Bottled Beers, California Wines, Margaritas & Aguas Frescas

### **Que Comience la Fiesta (Starters)**

Mexican-Inspired Chilled Vegetables Cucumber, Papaya, Jicama, Mango & Carrots

Queso Fresco served with Árbol Pepper Sauce.

Homemade Tortilla Chips with Mango Salsa, Black Bean Dip, Pico de Gallo, Red Salsa, and Green Salsa & Guacamole

### **Ensaladas y Mas (Salads & More)**

Alex Cardini Caesar Salad Romaine, Asiago Cheese, Roasted Corn, Roasted Red Peppers & Croutons

Southwestern Salad Roasted Corn, Onions, Cilantro, Tomatoes & Bell Peppers in a Southwestern Dressing

Ceviche Wonton Taco Shells with Shrimp Ceviche prepared with Lime Juice, Tomatoes, Cilantro, Onions & Jalapeños

### **Flavors Fantásticos (Fantastic Flavors)**

Fajita Station Casa Dragonos, Tequila Fajitas with Choice of Two: Shrimp, Chicken or Beef

Surf & Turf Tower Grilled Tenderloin, Jumbo Prawn, Grilled Tomato and Spanish rice layered atop a warm Tortilla drizzled with Tomatillo Salsa (with Attendant)

Taco Fresco (cooked to order) Warm Corn Tortillas, our Signature Avocado Salsa & Choice of Two: Seasoned Chicken, Carne Asada, Carnitas or Lemon Pepper Fish.

### **Dulces (Sweets)**

Dessert Display including Flan, Filled Churros, Bunuelos, Dulce de Guayava & Bombas Caramelos

# Reception Packages

## Hors D' Oeuvres

### **ELITE HORS D'OEUVRES** | \$4.50 per piece

50 piece minimum per item

#### **Cold**

Brie & Date on Toast Point  
Bruschetta with Focaccia Toast  
Prosciutto Wrapped Cantaloupe

#### **Hot**

Sesame Chicken  
Spring Rolls (Vegetable or Southwestern)  
Mushroom Florentine  
Spinach & Feta Cheese Turnovers  
Thai Beef Satay

### **MARQUIS HORS D'OEUVRES** | \$6.00 per piece

50 piece minimum per item

#### **Cold**

Assorted Canapés  
Artichoke Bottoms filled with Crabmeat Salad

#### **Hot**

Crab Stuffed Mushrooms  
Shrimp Egg Rolls  
Bacon Wrapped  
Scallops Chicken  
Pineapple Kabobs BBQ  
Pulled Pork Brisket  
Feta & Sun-Dried Tomato Turnovers  
Smoked Brisket Empanadas

### **PLATINUM HORS D'OEUVRES** | \$7.00 per piece

50 piece minimum per item

#### **Cold**

Shrimp Cocktail Shooters  
Beef Tenderloin with Ancho Chili Mayonnaise  
Asparagus Skewered Grilled Shrimp with Mango Papaya Relish  
Seared Ahi on Japanese Cucumber with Wasabi Cream

#### **Hot**

Maryland Lump Crab Cakes  
Mini Beef Wellington  
Mini Chicken Wellington  
New Zealand Lamb Chops  
Coconut Shrimp  
Sesame Shrimp  
Tomato Basil Soup Shot with Mini Grilled Brie Cheese  
Crab Salad & Avocado Tartelette  
Brie & Apricot Purses

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

## **HORS D'OEUVRES DISPLAYS**

Serves approximately 50 people

### **Fresh Vegetable Crudités | \$229**

Assorted Dips

### **International & Domestic Cheese Display | \$354**

Assorted Crackers

### **Grilled & Chilled Local Veggies | \$254**

Balsamic Reduction, served with Red Pepper Dip

## **HORS D'OEUVRES TRAYS**

50 pieces per tray

### **Cold**

Mini Croissant Sandwiches | \$244

Assorted Sandwiches on Silver Dollar Rolls | \$229

Ham & Cheese Tea Sandwiches | \$154

Smoked Salmon Roulade with Cream Cheese | \$254

Crab Claws | \$395

Jumbo Shrimp with Cocktail Sauce | \$395

Margarita Flat Bread | \$204

Mini BLT | \$229

### **Hot**

Quesadillas (Chicken or Beef) | \$229

Meatballs (Bordelaise or Teriyaki) | \$229

Chicken Drumettes (Traditional or Sweet Chili Sauce) | \$254

Chicken or Beef Empanadas | \$254

Chicken Pot Stickers with Shoyu Barbeque Sauce | \$254

Jalapeño Poppers | \$229

Coconut Shrimp | \$279

Sesame Shrimp | \$279

Brie & Apricot Purses | \$229

# Reception Packages

## Tapas-Style Plates

Lobster Avocado Tower, With Crème Fraiche & Chili Oil | \$15

Fresh Bocconcini Mozzarella, Basil Infused Extra Virgin Olive Oil | \$6

Tenderloin & Brie, Caramelized Onion Reduction served with Yukon Gold Smashed Potatoes | \$9

Ahi Pop, Sesame Seared Ahi with Hoisin atop a Seaweed Salad | \$9

Chilled Soup Shooter, Avocado-Cucumber, Gazpacho, or Carrot Ginger | \$6

Wild Mushroom Strudel, Shitake, Oyster, Portobello Mushrooms & Brie Cheese with a Rosemary Veal Glaze | \$14

Chipotle Braised Beef Short Ribs, Served with White Cheddar Macaroni & Cheese | \$15

Honey & Truffle Roasted Chicken, Asiago Risotto & Oven Roasted Tomato | \$14

Mexican Style Surf & Turf, Tenderloin Carne Asada & Rosarito Prawns with Spanish Rice topped with Green Salsa | \$20

Cuban Style Roast Pork, Congri Cake, Mojo Sauce & Sweet Plantain Chips | \$15

Ceviche (pre-order 5 days prior), Wonton & Tortilla Taco Shells with Choice of Shrimp or Fish prepared traditionally with Lime Juice, Tomatoes, Cilantro, Jalapeños & Onions | \$17

\*Attendant can be added. \$100 Fee per Attendant



# Reception Packages

## Carving Stations, Stations and Displays

50 Person Minimum per Station  
Attendant optional. \$100 Fee per Attendant.

### **Bruschetta, Hummus, Tapenade | \$9**

Tomato, Basil & Garlic Bruschetta  
Hummus  
Wild Mushroom Tapenade  
Olive Tapenade  
Sourdough Crostini, Pita Chips & Naan Bread

### **Taco Fresco | \$16**

Warm Corn Tortillas, our Signature Avocado Salsa  
Choice of Two: Seasoned Chicken, Carne Asada, Carnitas or Lemon Pepper Fish

### **Mashed Potato Bar | \$15**

Yukon Gold Mashed Potatoes served with:  
Grilled Portobello Mushroom  
Chives  
Sour Cream  
Creamed Horseradish  
Broccoli  
Maple Pepper Bacon  
Aged Cheddar Cheese

### **Grilled Mini Kobe Burgers | \$15**

(Five Days in Advance Notice Required)  
Classic –Cheddar Cheese, Bacon, Lettuce & Tomato  
Surf & Turf –Shrimp Salad  
Avocado-Style –Guacamole

### **CARVING STATIONS**

Attendant Required. \$100 Fee per Attendant.

### **Roasted Tenderloin | \$550**

(approximately 25 servings)

### **Roasted Pork Loin | \$375**

(approximately 40 servings)

### **Roasted Turkey | \$400**

(approximately 30 servings)

### **Roasted New York Strip Loin | \$575**

(approximately 35 servings)

### **Prime Rib | \$550**

(approximately 40 servings)

### **Ham | \$400**

(approximately 50 servings)

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

# Beverage

## Bar Options

One bartender per 100 guests is required. There is a bartender fee of \$150 per bartender. For hosted bars, bartender fee will be waived when bar sales exceed \$500

### HOST OR CASH BAR

House Cocktail | \$9  
Premium Cocktail | \$11  
Top Shelf Cocktail | \$12  
Cordial | \$11  
Martini | \$14  
House Wine | \$9  
Premium Wine | \$11  
Domestic Beer | \$7  
Craft Beer | \$9  
Imported Beer | \$8  
Soft Drinks, Bottled Water, Juice | \$5

### Domestic, Craft and Imported Beer Selections

Budweiser, Bud Light, Samuel Adams Seasonal, Blue Moon Belgium White, Corona Extra, Heineken, Point The Way IPA

### House Brands

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Jose Cuervo Tradicional Silver Tequila, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whisky, Korbel Brandy

### Premium Brands

Absolut Vodka, Tanqueray Gin, 1800 Silver Tequila, Maker's Mark Bourbon, Johnny Walker Red Label Scotch, Captain Morgan's Original Spiced Rum, Bacardi Superior Rum, Jack Daniels Tennessee Whiskey, Seagram's VO Whiskey, Courvoisier VS Cognac

### Top Shelf Brands

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Johnny Walker Black Label Scotch, Crown Royal Whisky, Knob Creek Bourbon, Mt. Gay Eclipse Gold Rum, Hennessy VSOP

### Special Note Regarding Bar Arrangements:

The Long Beach Marriott is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission. Violations of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy prohibiting alcoholic beverages from outside sources to be brought on property without authorization or appropriate corkage.

## **HOST BAR PACKAGES**

### **Beer and Wine Hourly package**

1st hour | \$15

Each additional hour | \$10

Budweiser, Bud Light, Samuel Adams Seasonal, Blue Moon Belgium White, Corona Extra, Heineken, Point The Way IPA, CK Mondavi, White Zinfandel, Chardonnay, Merlot or Cabernet

### **House Hourly Package**

1st Hour | \$16

Each additional hour | \$11

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Jose Cuervo Tradicional Silver Tequila, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whisky, Korbel Brandy

### **Premium Hourly Package**

1st Hour | \$18

Each additional hour | \$14

Absolut Vodka, Tanqueray Gin, 1800 Silver Tequila, Maker's Mark Bourbon, Johnny Walker Red Label Scotch, Captain Morgan's Original Spiced Rum, Bacardi Superior Rum, Jack Daniels Tennessee Whiskey, Seagram's VO Whiskey, Courvoisier VS Cognac

### **Top Shelf Hourly Package**

1st Hour | \$ 19

Each additional hour | \$15

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Johnny Walker Black Label Scotch, Crown Royal Whisky, Knob Creek Bourbon, Mt. Gay Eclipse Gold Rum, Hennessy VSOP

# Beverage

## Wines by the Bottle

### Red Wines

Stone Cellars by Beringer Cabernet | \$34  
B.V. Century Cellars Cabernet Sauvignon | \$41  
Estancia, Cabernet Sauvignon | \$82  
Stone Cellars by Beringer, Merlot | \$34  
Clos du Bois, Merlot | \$74  
B.V. Century Cellars, Merlot | \$62  
St. Francis Vineyards, Merlot | \$68  
La Crema, Pinot Noir | \$83  
Seven Falls Cabernet Sauvignon, Wahluke Slope | \$62

### Blush Wines

Beringer Vineyards, White Zinfandel | \$40

### House Wines

CK Mondavi, White Zinfandel, Chardonnay, Merlot or Cabernet | \$34

### Alcohol Free Wines

Sutter Home Free, Brut Champagne | \$37  
Sutter Home Free, White Zinfandel | \$30

### White Wines

Firestone, Johannesburg Riesling | \$68  
B.V. Century Cellars, Chardonnay | \$62  
Stone Cellars by Beringer, Pinot Grigio | \$34  
Stone Cellars by Beringer, Chardonnay | \$34  
Clos du Bois, Chardonnay | \$81  
Brancott, Sauvignon Blanc | \$49  
Pighin Friuli, Pinot Grigio | \$62  
Chateau Ste. Michelle, Riesling | \$75  
Freixenet Blanc de Blancs San Sadurni d' Anoaia | \$62  
Chateau St. Jean Chardonnay, North Coast | \$74

### Sparkling Wines

Mumm Napa "Brut Prestige" | \$41  
Freixenet Blanc de Blancs | \$62  
Korbel, Extra Dry or Brut | \$50  
Perrier Jouet, Grand Brut (France) | \$154

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

# Technology

## Audio Visual

### **Projection Package**

Includes screen, LCD projector, AV cart, proper power cables, video cable and technician to assist with set-up and connection

6' x 6' screen & 4000 Lumens Projector | \$630

8' x 8' screen & 4500 Lumens Projector | \$695

8.6' x 11' roll-up screen & 4500 Lumens Projector | \$880

9' x 16' fast fold screen & 6200 Lumens Projector | \$1720

\*Additional screen sizes and rear projection packages | Contact Hotel

### **Projection Support Package**

Includes screen, skirt, video cable, extension cord, and power strip

6' x 6' screen pkg. | \$143

8' x 8' screen pkg. | \$163

8.6' x 11' roll-up screen pkg. | \$240

9' x 16' fast fold screen pkg. | \$980

\*All Technology Projection Packages, Equipment and Meeting Enhancements are "All Inclusive" prices

# Technology

## Audio Visual (Continued)

### Equipment

All Technology Projection Packages, Equipment and Meeting Enhancements are "ALL INCLUSIVE" prices.

### Mixers

4-Channel | \$75

1402 Mackie Mixer (6XLR & 4 stereo 1/4) | \$165

Presonus Digital Mixer (16XLR) | \$350

Soundcraft SI EXP 2 Digital Mixer (24XLR) | \$755

### Speakers

Patch to House | \$75

10" JBL Speaker (150 watts) | \$145

15" JBL Speaker (400 watts) | \$175

Subwoofer | \$410

### Microphones

Tabletop Microphone | \$75

Wireless Handheld Microphone | \$205

Wireless Lavalier Microphone (ULX) | \$205

Gooseneck Podium Microphone | \$75

### TV Package

Includes Stand, Remote, Extension Cord, and Power strip

32' LCD TV Package | \$465

50' LED TV Package | \$1,380

60' LED TV Package | \$1,495

70' LED TV Package | \$1,605

### Lighting

ADJ QA12x LED Lights | \$165

Source 4 Leko | \$180

Elation 4-Channel Dimmer Pack | \$85

Custom Gobo (priced per gobo) | includes lighting fixture + 10 ft. Pipe and Base | \$695

Elation DMX Lighting Board | \$205

### Play/Record

5 Disc CD Player | \$130

CD Recorder Call for Details

Blu ray Player | \$105

DVD Player | \$85

Marantz MP3 Recorder (Tech Needed) | \$305

### Computer

Laptop | \$425/day

HP 4250 Laser Jet Printer | \$205

Copier Call for Details

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

**Miscellaneous Equipment**

Wireless Internet | \$50 per connection  
Pipe Drape (Black) | \$25 per foot  
Polycom Conference Phone | \$175  
Phone Line | \$139  
Post-it Flipchart with Marker | \$79  
Flipchart package | \$65  
Laser Pointer | \$70  
Power Strip/AC Cable | \$39  
Wireless Clicker | \$70  
HDMI Cable | \$75  
DI Box \$70  
Poster Easel | \$20  
Easel | \$20

**Technician on Site**

Monday-Friday 6am-5pm | \$65/hr  
Monday-Friday 5pm-12am | \$85/hr  
Saturday-Sunday | \$100/hr  
Holidays | \$125/hr

# General Information

## General Information

### Meeting Space and Seating

Function rooms are assigned and blocked in accordance with your estimated attendance. Your final guarantee is required 72 hours prior to the event. Your billing minimum will be no less than the number of people specified on your original confirmation. If no minimum guarantee has been established, your billing minimum will be no less than the estimated attendance specified on the event order.

### Service Charge and Tax

All federal, state and municipal taxes which may be imposed or applicable to the agreement and to the services rendered by the Hotel are included in menu pricing. The burden of proof for exemption from California Sales Tax and all other taxes rest with Patron. Patron will pay all taxes billed unless prior to the time that payment is due; a verified exemption certificate from such taxes is received by the hotel.

### Fees

If the Patron requests the use of the Hotel for any time beyond the Hours of the Function set forth, such request shall be subject to the approval of the Hotel, and the payment of overtime costs, fees, wages, and charges at the overtime rates in effect at the Hotel on the day of the function will be assessed.

### Deposit Policy

All monies received are nonrefundable. In the event of cancellation, if no deposit has been received, the Patron will be billed a cancellation fee to be determined by Sales Manager. Cancellation specifics will be noted in the Group Sales Agreement.

### Shipping

Materials that are received prior to the (3) day storage period will be charged a handling / storage fee for each day.

Fee schedule is as follows:

Incoming & Outgoing Fees\* Packages & Boxes \$5.00

Self-contained display unit/cases \$25.00

Pallets or oversized containers \$50.00 & up

\*The above fees apply for parcels remaining more than 24 hours after conclusion of event.

\*\*There is no grace period for pallets or oversized containers.

The Hotel's loading dock is available:

Monday – Friday 7:00am-3:00pm

Saturday 7:00am-3:00pm (advanced notice only)

Sunday advanced notice required



# General Information

## General Information Continued

### **Food & Beverage**

No Beverages or Food of any kind will be permitted to be brought into the hotel by the Patron or any of the Patron's guests or invitees from any source outside the hotel. Banquet food may not be taken from any banquet room.

### **Unattended Items**

The Hotel does not assume any responsibility or liability for the damage or loss or any merchandise left in the Hotel prior to or following the function. The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If the Patron requires additional security with respect to such items or for any other reason, the Hotel can assist in making these arrangements. All security personnel to be utilized during the Event are subject to Hotel approval.

### **Vendors**

If the Patron wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance.

### **Signage**

Signage at the Long Beach Marriott is permitted in the Ballroom area and certain areas of the lobby. At no time will signs or banners be taped or otherwise affixed to the walls. Exception to any of the above must be approved by the Hotel. Signage must be professional in appearance. Handwritten signs are not permitted. A labor fee of \$30.00 - \$150.00 per banner will apply for hanging of banners.

### **Licensing**

The Patron will be solely responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including, without limitation, music, audio, or video recordings, art, etc.) that the Patron may use or request to be used at the Hotel.

### **Beverage Service**

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license) the Hotel will require that beverages be dispensed only by Hotel servicers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

## **Liability**

The Patron shall conduct the function in an orderly manner in full compliance with applicable laws, regulations and Hotel rules. Patron assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the Hotel's premises during any time such premises are under control of Patron's agents, invitees, employees or independent contractors employed by Patron hereby indemnifies and holds harmless Hotel, Marriott Corp., its officers, directors, employees, agents and each of the foregoing, against any and all claims, liabilities or costs (including reasonable attorney's fees and whether reason of personal injury or death or property damage or otherwise) arising out of or connected with the function or the Agreement, caused or contributed to by the negligence of Patron, or any guest, invitee or agent of Patron or any independent contractor hired by Patron. Upon the request of Hotel, Patron shall procure and maintain, at its expense, policies of insurance, in such amounts, upon such terms and with such responsible insurance companies as shall be satisfactory to Hotel, including comprehensive general liability coverage.

# Meeting Packages

## Meeting Planner Packages

All Meeting Planner Packages are "All Inclusive" prices:

### **Bronze Meeting Package**

\$75.00 per person, all inclusive of service charge and sales tax.  
(10 person minimum)

Package inclusive of:

Venue rental - 8:00 AM - 5:00  
PM Elite Continental breakfast  
AM Break: Beverage refresh & Granola/Energy Bars  
Lunch on Own  
PM Break: Cookies/Brownies & Assorted Soft Drinks and Bottled

### **Choice of (1) Audio Visual Item:**

One (1) Internet line (wired or wireless)  
One (1) Flip chart package  
One (1) 6' Projection screen

### **Silver Meeting Package**

\$90.00 per person, all inclusive of service charge and sales tax.  
(10 person minimum)

Package inclusive of:

Venue rental- 8:00 AM-5:00 PM  
Elite Continental Breakfast  
Runway Deli Lunch Buffet

### **Choice of (1) Audio Visual Item:**

One (1) Internet line (wired or wireless)  
One (1) Flip chart package  
One (1) 6' Projection screen

Long Beach Marriott - 4700 Airport Plaza Drive - Long Beach, CA 90815 - (562) 425-5210 - All food and beverage prices are per person and are inclusive of 5 percent service charge and 9.75 percent sales tax.

**Express Meeting Package**

\$105.00 per person, all inclusive of service charge and sales tax. (10 person minimum)

Package inclusive of:

Venue rental 8:00 AM-5:00 PM

Elite Continental Breakfast

AM Break: Beverage Refresh & Granola/Energy Bars

Runway Deli Lunch Buffet or Chicken Buffet

PM Break: Cookies/ Brownies & Assorted Soft Drinks and Bottled Waters

**Choice of (1) Audio Visual Item:**

One (1) Internet line (wired or wireless)

One (1) Flip chart package

One (1) 6' Projection screen

**Diamond Meeting Package**

\$134.00 per person, all inclusive of service charge and sales tax.  
(10 person minimum)

Package inclusive of:

8:00 AM-5:00 PM Venue rental

Breakfast Buffet

AM Break: Beverage Refresh & Granola/Energy Bars

Plated Light Lunch-Choose from the Light Menu

PM Break: Choose from the a la cart break Menu

**Choice of (1) A/V Item:**

One (1) Internet line (wired or wireless)

One (1) Flip chart package

One (1) 6' Projection screen