



MARRIOTT
LONG BEACH



EVENTS MENU

BREAKFAST BUFFETS

ELITE CONTINENTAL BREAKFAST | \$27

- 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 BREAKFAST | \$31

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

POWER CONTINENTAL BREAKFAST | \$33

- Fresh Seasonal Fruit
- Assorted Flavored Yogurts
- Homemade Almond Granola
- Hard-Boiled Eggs
- Chilled Assortment of Fruit Juices
- Freshly Brewed House Coffee
- Selection of Hot Tazo® Teas

ELITE PLUS BREAKFAST | \$36

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

PLATINUM BREAKFAST | \$38

- (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% Milk, 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

ALL FOOD & BEVERAGE PRICES ARE INCLUSIVE OF 5% SERVICE CHARGE & 10.25% SALES TAX

Long Beach Marriott
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PLATED BREAKFAST

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

Gluten-Free available upon request

Substitute Turkey Sausage or Turkey Bacon available upon request

All-American | \$29

Freshly Scrambled Eggs, Crisp Bacon Strips or Sausage Links, Breakfast Potatoes

Traditional Eggs Benedict | \$30

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

Benedict Florentine | \$30

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

Southwest Scramble | \$29

Fresh Eggs, Jack Cheese, Pico de Gallo, served with Chicken Apple Sausage and Breakfast Potatoes

Breakfast Burrito | \$29

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

Fruit Plate | \$29

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

Chilaquiles | \$29

Scrambled Eggs, Beans, Corn Tortilla, Cojita Cheese, Salsa

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BREAKFAST ENHANCEMENTS

Starbucks® Coffee Upgrade | \$2.50 per person
Freshly Brewed Starbucks® Coffee replaces House Coffee on any Breakfast

Assorted Flavored Yogurts | \$4 each

Assorted Flavored Greek Yogurts | \$6 each

Fruit Parfait | \$6 each
Layers of Low Fat Yogurt, Homemade Almond Granola & Fresh Seasonal Fruit

Steel Cut Oatmeal Brûlée | \$6 each
Topped with Bananas & Caramelized to a Crisp Finish

Eggs | \$3 each
Scrambled or Hard-Boiled

Three Bacon Strips | \$8

Three Sausage Links | \$8

Breakfast Burrito | \$9 each
Scrambled Egg, Chorizo & Aged Cheddar Cheese with Fire-Roasted Salsa

Breakfast Club Sandwich | \$9 each
English Muffin, Scrambled Egg, Maple Pepper Bacon, Jack Cheese & Sliced Tomatoes

Bagel Sandwich | \$9 each
Cream Cheese, Fried Eggs, Sliced Red Onion, Tomato, Jalapeno

Hot Cakes | \$6 per person
Choice of Buttermilk, Blueberry, Walnuts or Chocolate Chip with Maple Syrup

Sourdough French Toast | \$6 per person
Sliced Sourdough Baguette with Fresh Peaches topped with Caramel Syrup & garnished with Funnel Crisps

BREAKFAST ACTION STATIONS

One Attendant per 100 people required. \$100 Attendant Fee, per Attendant applies.

Omelets to Order | \$12 per person
Ham, Spinach, Onions, Peppers, Tomatoes, Cheddar Cheese, Mushrooms & Salsa

Waffle Station | \$8 per person
Whipped Butter, Maple Syrup, Candied Walnuts, Whipped Cream, Fresh Strawberries

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A LA CARTE BREAK ITEMS

BEVERAGES

- Freshly Brewed House Coffee (Regular or Decaffeinated) | \$64 per gallon
- Freshly Brewed Starbucks® Coffee (Regular or Decaffeinated) | \$75 per gallon
- Assorted Hot Tazo® Tea | \$64 per gallon
- Hot Cocoa | \$64 per gallon
- Chilled Fruit Juice (Orange, Cranberry, Apple or Grapefruit) | \$64 per gallon
- Iced Tea, Lemonade or Nestea® Raspberry Iced Tea | \$64 per gallon
- Milk (Whole, Non-Fat, 2%) | \$5 each
- Agua Fresca (Lima-Limon, Tamarind, Pineapple, Jamaica or Horchata) | \$64 per gallon
- Assorted Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist) | \$5 each
- Imported Soft Drinks (Jarritos Flavored Sodas, Iberia Flavored Aloe Waters, Flavored Sparkling Waters) | \$6 each
- Bottled Water | \$5 each
- Bottled Juice | \$6 each
- Naked® Fruit Smoothies, Bottled | \$7 each
- Red Bull® | \$7 each
- Starbucks® Double Shot, Can | \$7 each
- Starbucks® Frappuccino, Bottle | \$7 each
- Starbucks® Iced Coffee, Bottle | \$7 each

SNACKS

- Fresh Seasonal Fruit Display | \$10 per person
- Whole Fruit | \$30 per dozen
- Breakfast Pastries | \$45 per dozen
- Assorted Bagels | \$45 per dozen
- Assorted Doughnuts | \$45 per dozen
- Cold Cereal with Whole, 2% & Non-Fat Milk | \$6 per person
- Assorted Individual Yogurts | \$4 each
- Assorted Individual Greek Yogurts | \$6 each
- Silver Dollar Sandwiches (Ham & Cheese, Turkey or Roast Beef) | \$52 per dozen
- Snack Wraps (Ham & Cheese, Turkey or Veggie) | \$53 per dozen
- Granola, Energy or Protein Bars | \$5 each
- String Cheese | \$3 each
- Assorted Cookies or Brownies | \$46 per dozen
- Assorted Individual Bags of Chips, Pretzels or Popcorn | \$5 each
- Homemade Chips (Potato, Tortilla or Terra) | \$22 per pound
- Dips (Guacamole, Herb, Onion, Ranch or Salsa) | \$23 per pint
- Pretzels | \$22 per pound
- Yogurt Covered Raisins or Yogurt Covered Mini Pretzels | \$24 per pound
- Gourmet Mixed Nuts | \$30 per pound
- Caramelized Mixed Nuts | \$32 per pound
- Trail Mix or Pub Mix | \$22 per pound
- Assorted Full Size Candy Bars | \$4 each
- Haagen Dazs® Ice Cream Bars | \$8 each
- Assorted Frozen Juice Bars | \$6 each

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REFRESHMENT BREAKS

Pricing Per Person

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

GOOD VS EVIL | \$13

Assorted Gourmet Cupcakes
Energy & Protein Bars
Seasonal Whole Fruit

SNACK SHOP | \$14

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

SOUTHWESTERN FLARE | \$15

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

HEALTHY CHOICE | \$16

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

AFTERNOON ENERGIZER | \$19

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

Roasted Vegetable Skewers
Antipasto Platter
(Olives, Cherry Peppers, Pear Tomatoes, Salami, Pepperoni,
Prosciutto, Pepper Jack Cheese, Provolone with Baguette)

Fresh Mixed Berries
Biscotti

MOROCCAN BISTRO | \$15

Tabouli Salad
Sliced Cucumber, Baby Carrots, Kalamata Olives
Pita Chips
Hummus

WHEN LIFE GIVES YOU LEMONS | \$19

Lemon Bars
Lemon Pound Cake
Lemonhead Candies
Lemon Cupcakes
Fresh-Squeezed Lemonade

SIMPLE BEVERAGE BREAK | \$13

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

UPGRADED BEVERAGE BREAK | \$15

5 Day advance notice required
5 Person Minimum or \$100 Labor Charge Applied
Freshly Brewed House Coffee (Regular & Decaffeinated)
Selection of Hot Tazo® Teas
Fruit Infused Water
Assorted Deluxe Flavored Beverages & Bottled Waters
(Jarritos Flavored Sodas, Iberia Flavored Aloe Waters,
Flavored Sparkling Waters)

BOTTOMLESS BEVERAGES | \$22

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

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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

Available until 2:00pm

ENTRÉE OPTIONS:

Asian Chicken Salad | \$39

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

Southwestern Salad | \$39

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

Chicken Caesar Wrap | \$39

Sliced Chicken Breast, Asiago, Romaine, Tomatoes, Classic Caesar Dressing in a Spinach Tortilla

Barbeque Chicken Wrap | \$39

Sliced Chicken Breast, Barbeque Sauce, Cheddar, Lettuce, Tortilla Strips, Ranch in a Spinach Tortilla

Salmon Salad | \$40

Organic Baby Greens, Blue Cheese Crumbles, Shredded Carrots, Sliced Almonds, Sliced Fiji Apples, Dried Cranberries, Passion Fruit Vinaigrette

Cobb Salad | \$40

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

DESSERT OPTIONS:

Lemon Charlotte

Fresh Fruit with Whipping Cream

Carrot Cake

Raspberry Sorbet

New York Cheesecake

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PLATED LUNCHES

Three-Course Plated Lunches include Assorted Rolls & Butter, 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

Available until 2:00pm

FIRST COURSE (Choice of One)

Included in Menu Price:

Soup of the Day

Signature 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

SECOND COURSE (Choose One Entrée)

Honey-Rosemary Chicken | \$45

Meyer Lemon-Infused Natural Pan Drippings, Basmati Risotto, Chef's Selection of Vegetables

Long Beach Chicken | \$47

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

Braised Boneless Short Ribs | \$49

Red Wine Zinfandel Reduction, Mashed Potatoes, Chef's Selection of Vegetables

Mango Salmon (Gluten Free, Dairy Free) | \$49

Mango Relish, Saffron Rice, Chef's Selection of Vegetables

Chicken Mediterranean | \$45

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

Citrus Chicken | \$45

Seared Breast of Chicken, Bruere Blanc, Rice Pilaf, Chef's Selection of Vegetables

Carne Asada | \$49

Tortillas (in lieu of Rolls & Butter), Cilantro Rice, Black Beans, Pico de Gallo

Grilled Bruschetta Chicken (Gluten Free) | \$45

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

Tuscan Pasta (Vegetarian)

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

Teriyaki Tofu (Vegan)

With Vegetable Stir Fry & Steamed Rice

Roasted Vegetable Tower (Vegetarian)

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

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PLATED LUNCHEES (CONT.)

THIRD COURSE (Choose One Dessert)

Included in Menu Price

- Lemon Charlotte – Lemon Cake, Lemon Frosting
- Tiramisu – Coffee-Flavored Cake, Espresso Frosting
- Mocha Cake – Chocolate Cake, Mocha Frosting
- Chocolate Decadence – Chocolate Cake, Dark Chocolate Frosting
- Carrot Cake – Cream Cheese Frosting
- Cheesecake – Fresh Seasonal Berries
- Tropical Cake – Pineapple Cake, Coconut Frosting

DESSERT UPGRADE OPTIONS

- Crème Brûlée (Vanilla Bean or Banana) | add \$3
- Apple Strudel with Vanilla Bean Sauce | add \$3
- Key Lime Pie | add \$3
- Lemon Meringue Tart Raspberry Coulis | add \$3
- Fruit Tart | add \$3
- Warm Apple Berry Cobbler a la mode | add \$5.50

LUNCH ENHANCEMENTS

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

- Soup of the Day | add \$3
- Roasted Tomato Bisque en Croute | add \$6.50
- Wild Mushroom en Croute | add \$6.50
- Lobster Bisque | add \$6.50
- White Bean & Sausage Soup | add \$4

APPETIZERS

- Tenderloin Bruschetta | add \$9
- Filet Mignon, Tomato-based Relish, Melted Provolone, Sliced Baguette | add \$19
- Crab Cakes | add \$16.50
- Lump Crab Cake Duo, Tropical Relish, Red Pepper Tartar Sauce | add \$19

ENTRÉE UPGRADE OPTIONS

- Shrimp Brochette | add \$25
- Lobster Tail with Drawn Butter | add \$30
- Petit Filet | add \$30

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À LA MINUTE LUNCH MENU

A LA MINUTE [ah-la-min-OOT] – French Term for Cooked to Order

Available for Groups of 25 – 100 People

Appetizer

Salad

Intermezzo

Choice of One (1) of Three Options for Entrée
Chicken, Beef and Fish Option will be provided

Dessert

\$99.00 Inclusive per Person

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LUNCH BUFFETS

All Lunch Buffets include Iced Tea & Freshly Brewed House Coffee & Selection of Hot Tazo® Teas
50 person minimum or \$100 Labor Charge applies, unless otherwise noted

Available until 2:00pm

RUNWAY DELI BUFFET | \$38

15 Person Minimum or \$100 Labor Fee will be Applied

- Choice of Two: Soup of the Day, House Salad, Caesar Salad, Traditional Potato Salad, Pasta Salad, Cole Slaw, Fresh Fruit Salad or 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 | \$47

30 Person Minimum or \$100 Labor Fee will be Applied

- Caesar Salad
- Asian Barbeque Chicken Salad
- Seared Ahi Tuna
- An Assortment of Pre-Made Entrée Sandwiches:
- Chicken Pesto on Herb Focaccia
- Tenderloin of Beef with Horseradish Boursin & Onion Straws
- Grilled Vegetable Wrap
- Homemade Yukon Gold Chips
- Apple Cheesecake with Caramel Sauce

SALAD BAR | \$38

- 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 Sonora Salad, Pasta Salad, Antipasto Salad or Chilled Shrimp Chow Mein Salad
- Classic Cheesecake

CHEF'S CHOICE BUFFET | \$38

15 Person Minimum or \$100 Labor Fee will be Applied

- Rolls & Butter
- Chef's Choice of Salad
- Chef's Choice of Chicken Entrée
- Chef's Choice of Starch
- Chef's Selection of Vegetables
- Chef's Choice of Dessert

PASTA BAR | \$41

25 Person Minimum or \$100 Labor Charge

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

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LUNCH BUFFETS (CONT.)

AMERICAN BUFFET | \$52

- Rolls & Butter
- Garden Salad with Choice of Two Dressings
- Cole Slaw
- Seasonal Vegetables
- Roasted Chicken
- Braised Beef with Root Vegetables
- Mashed Potatoes Bar with Cheese, Sour Cream, Bacon & Chives
- Carrot Cake

ITALIAN BUFFET | \$52

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

MEDITERRANEAN BUFFET | \$52

- Naan & Pour Bread
- Greek Salad
- Ratatouille Couscous Salad
- 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 BUFFET | \$52

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

ASIAN BUFFET | \$52

- Thai Chicken Lettuce Wraps
- Chilled Chow Mein Salad
- Hoisin Turkey Pot Stickers
- Beef & Broccoli
- Sesame Orange Chicken
- Vegetable Stir Fry
- Fried Rice
- Pineapple Coconut Cake

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BOXED LUNCH

Boxed Lunches include Fresh Whole Fruit, Chilled Salad, Condiments, Bag of Chips, Freshly Baked Cookie & Soft Drink or Bottled Water, Cutlery, Napkin, Salt & Pepper Boxed To-Go

Pre-selected counted due three days prior to event

Gluten-Free Bread available upon request

CHOOSE UP TO THREE SANDWICHES | \$38

Herb Roast Beef

Aged Cheddar, Crisp Lettuce, & Tomatoes on a French Roll

Roasted Turkey Breast

Mozzarella, Fresh Spinach & Julienne Pepperoncini on Rosemary Ciabatta

Black Forest Ham

Aged Swiss, Crisp Romaine & Tomatoes on Multi-grain Bread

Basil Pesto Chicken Breast

Fresh Mozzarella, Baby Lettuces, Vine-Ripened Tomatoes & Fresh Basil on Ciabatta

Grilled Veggie

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

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PLATED DINNER

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

FIRST COURSE (Choice of One)

Included in Menu Price

Soup of the Day

Signature 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

FIRST COURSE UPGRADE OPTIONS

Signature Berry Salad | add \$2

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

Mediterranean Insalata Mista | add \$2

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

SECOND COURSE (Choose One Entrée)

Herb Crusted Chicken | \$55

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

Porcini Crusted New York Steak | \$66

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

Pan-Seared Salmon | \$60

Chardonnay Sauce, served with Basmati Risotto & Chef's Selection of Vegetables

Chilean Sea Bass | \$70

In Lemon Butter Sauce, Israeli Couscous, Chef's Selection of Vegetables

Rib Eye Steak | \$70

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

Prime Filet Mignon | \$72

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

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PLATED DINNER (CONT.)

SECOND COURSE (CONT.)

Long Beach Chicken | \$60

Chicken Breast Stuffed with Roasted Mushrooms, Garlic, Brie Cheese, Cream Sauce, Rice Pilaf, Chef's Selection of Vegetables

Herb Crusted Salmon | \$60

Roasted Potatoes, Braised Lemon Asparagus

Pan-Seared Halibut | \$70

Lemongrass Beurre Blanc, Jasmine Rice, Chef's Selection of Vegetables

Chicken Mediterranean | \$59

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

Citrus Chicken | \$59

Seared Breast of Chicken, Citrus Buerre Blanc, Rice Pilaf, Chef's Selection of Vegetables

Maple Glazed Pork Loin | \$57

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

Mojito Chicken | \$55

Citrus Mint Marinade, Arroz Cubano, Chef's Selection of Vegetables

Filet Mignon & Shrimp Scampi Duet | \$76

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

Salmon & Chicken Duet | \$70

Salmon Lemon Buerre Blanc, Chicken Marsala, 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

Roasted Vegetable Tower (Vegetarian)

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

Roasted Vegetable Strudel (Vegetarian)

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

Parmesan Tofu (Vegetarian)

Marinara Sauce, Grilled Portabella, Asparagus Spears

ENTRÉE UPGRADE OPTIONS

Shrimp Brochette | add \$35

Lobster Tail with Drawn Butter | add \$40

Petit Filet | add \$35

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PLATED DINNER (CONT.)

THIRD COURSE (Choose One Dessert)

Included in Menu Price

Lemon Charlotte – Lemon, Lemon Frosting

Tiramisu – Coffee-Flavored Cake, Espresso Frosting

Cheesecake – Fresh Seasonal Berries

Chocolate Decadence – Chocolate Cake, Dark Chocolate Frosting

Carrot Cake – Cream Cheese Frosting

Vanilla Bean Ice Cream - Drizzled with Chocolate, Caramel or Strawberry Sauce

DESSERT UPGRADE OPTIONS

Crème Brûlée (Vanilla Bean or Banana) | \$4

Fruit Tart | \$4

Old-Fashioned Bread Pudding Whiskey Sauce | \$4

Warm Apple Berry Cobbler a la mode | \$6.50

Dessert Trio | \$8

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

DINNER ENHANCEMENTS

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

Soup of the Day | add \$4

Roasted Tomato Bisque en Croute | add \$6.50

Wild Mushroom en Croute | add \$6.50

Lobster Bisque | add \$6.50

APPETIZERS

Tomato Soup & Grilled Brie | add \$7

Tomato Basil Soup Shot served with Mini Grilled Brie Cheese

Crab Salad & Avocado Tartlette | add \$7

Tenderloin Bruschetta | add \$9

Filet Mignon atop a Tomato-based Relish, melted Provolone on Sliced Baguette

Seafood Trio | add \$16.50

Asparagus Skewered Shrimp, Ahi Tartare on Wonton Shell, Citrus-Seared Scallops

Wild Mushroom Strudel | add \$11.50

Shitake, Oyster & Portabella Mushrooms, Cream Reduction, Brie Sauce, Rosemary Veal Glaze

Lump Crab Cake Duo | add \$16.50

Tropical Relish, Red Pepper Tartar Sauce

Intermezzo Sorbet | \$4

Mango, Lemon, Apple or Orange Basil

ALL FOOD & BEVERAGE PRICES ARE INCLUSIVE OF 5% SERVICE CHARGE & 10.25% SALES TAX



Long Beach Marriott
4700 Airport Plaza Drive
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À LA MINUTE DINNER MENU

A LA MINUTE [ah-la-min-OOT] – French Term for Cooked to Order

Available for Groups of 25 – 100 People

Appetizer

Salad

Intermezzo

Choice of One (1) of Three Options for Entrée
Chicken, Beef and Fish Option will be provided

Dessert

\$120.00 Inclusive per Person

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DINNER BUFFET

Buffet Dinner includes Freshly Baked Rolls & Butter, Fresh Seasonal Vegetables, Iced Tea & Freshly Brewed House Coffee & Selection of Hot Tazo® Teas

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

TWO ENTRÉES | \$65
THREE ENTRÉES | \$70

GREEN SALADS (Choice of One)

Signature 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, Mixed Greens, Red Cabbage, Carrot, Cucumber, Tomato, Dressing

Spinach Salad –Spinach, Onions, Mushrooms, White Balsamic Vinaigrette

COMPOSED SALADS (Choice of Two)

Chicken Sonoma Salad

Fruit Salad

Broccoli Salad

Healthy Tuna Salad

Pesto Linguini Salad

Arugula Tomato Mozzarella Salad

Antipasto Salad

Penne with Roasted Mushroom Salad

Kale Quinoa Salad

CHICKEN ENTRÉE OPTIONS

Chicken Marsala –Grilled Chicken Breast, Wild Mushroom Sauce

Chicken Parmesan –Breaded Chicken Breast, Mozzarella, Marinara

Honey Rosemary Chicken –Seared Chicken, Honey-Rosemary Reduction

Stuffed Chicken Breast | Add \$3

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

BEEF ENTRÉE OPTIONS

Beef Burgundy –Tenderloin with Potatoes, Carrots, Onions

Simmered Brisket –Barbeque Sauce

London Broil –Mushroom Sauce

Sliced Top Round –Green Peppercorn Sauce, Fried Shoestring Onions

Beef Pot Roast –Celery, Carrots, Merlot

Short Ribs –Root Vegetables

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DINNER BUFFET (CONT.)

FISH ENTRÉE OPTIONS

Seared Salmon –Roasted Tomato Corn Relish, Spicy Cream Sauce

Fried Cod –Chipotle Tartar

Baked Basil Sole –Roasted Red Pepper Coulis

ACCOMPANIENTS (Choice of Two)

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

DESSERTS (Choice of Three)

Lemon Charlotte

Tiramisu

Cheesecake

Carrot Cake

Chocolate Decadence

Cappuccino Mousse Cake

Pecan Bar

Pineapple Coconut Cake

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THEMED DINNER BUFFET

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

MEDITERRANEAN BUFFET

TWO ENTRÉES | \$60
THREE ENTRÉES | \$65

Tuscan Hummus & Pita Chips
Naan & Pour Bread
Greek Salad with Feta Cheese, Olives, Cucumbers & Onions
Ratatouille Cous Cous Salad -Zucchini, Yellow Squash,
Bell Peppers, Lite Italian Dressing
Balsamic Chicken, Slow Roasted Plum Tomatoes
Maple Glazed Salmon, Garlic Spinach
White Wine Steamed Mussels
Creamy Risotto, Asiago Cheese
Seasonal Vegetables
Baklava
Freshly Brewed Coffee

MEXICAN BUFFET

TWO ENTRÉES | \$60
THREE ENTRÉES | \$65

House Made Tortilla Chips
Southwestern Salad -Pico de Gallo Ranch
& Cilantro Vinaigrette Dressings
Orange Jicama Salad
Chicken Fajitas
Carne Asada
Carnitas
Spanish Rice
Refried Beans,
Warm Flour Tortillas
Green Salsa, Pico de Gallo, Guacamole, Sour Cream
Flan
Freshly Brewed Coffee

ASIAN BUFFET

TWO ENTRÉES | \$60
THREE ENTRÉES | \$65

Thai Chicken Lettuce Wraps
Chilled Chow Mein Salad
Hoisin Turkey Pot Stickers
Beef & Broccoli
Orange Chicken
Walnut Shrimp
Asian Stir Fried Vegetables
Fried Rice
Pineapple Upside-down Cake
Freshly Brewed Coffee, Tea, Iced Tea

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RECEPTION

ELITE HORS D' OEUVRES | \$4.50 EACH

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 EACH

50 piece minimum per item

Cold

Smoked Salmon Roulade
Artichoke Bottoms filled with Crabmeat Salad
Beef Tenderloin with Ancho Chili Mayonnaise

Hot

Crab Stuffed Mushrooms
Shrimp Egg Rolls
Bacon Wrapped Scallops
Chicken Pineapple Kabobs
Feta & Sun-Dried Tomato Turnovers

PLATINUM HORS D' OEUVRES | \$7.00 EACH

50 piece minimum per item

Cold

Smoked Salmon Roulade
Artichoke Bottoms filled with Crabmeat Salad
Beef Tenderloin with Ancho Chili Mayonnaise

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

HORS D' OEUVRES DISPLAYS

Serves Approximately 50 Guests

Fresh Vegetable Cruudités | \$229
Assorted Dips

International & Domestic Cheese Display | \$354
Assorted Crackers

Grilled & Chilled Local Vegetables | \$254
Balsamic Reduction

Fresh Sliced Seasonal Fruit | \$304
Honey Yogurt Dip

HORS D' OEUVRES TRAYS

Cold | 50 pieces per tray
Mini Croissant Sandwiches | \$244
Mini Wraps (Turkey, Barbeque Chicken
or Chicken Caesar) | \$229
Ham & Cheese Tea Sandwiches | \$154
Crab Claws | \$395
Jumbo Shrimp with Cocktail Sauce | \$395
Canapes, Assorted | \$304

Hot | 50 pieces per tray
Margarita Flat Bread | \$204
Quesadillas (Chicken or Beef) | \$229
Meatballs (Bordelaise or Teriyaki) | \$229
Chicken Drumettes (Traditional or Sweet Chili Sauce) | \$254
Chicken Empanadas | \$254
Smoked Brisket Empanadas | \$304
Chicken Pot Stickers with Shoyu Barbeque Sauce | \$254
Jalapeño Poppers | \$229
Barbeque Brisket Slider | \$304
Brie and Apricot Purses | \$229

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RECEPTIONS (CONT.)

TAPAS STYLE PLATES

Attendant Optional: \$100 Fee per Attendant

Lobster Avocado Tower | \$15

With Crème Fraiche & Chili Oil

Caprese Salad | \$6

Fresh Bocconcini Mozzarella, Heirloom Tomato, Basil-Infused Extra Virgin Olive Oil, Balsamic

Tenderloin & Brie | \$9

Caramelized Onion Reduction served with Yukon Gold Smashed Potatoes

Sesame Seared Ahi Pop | \$9

Seaweed Salad

Wild Mushroom Strudel | \$14

Shitake, Oyster, Portobello Mushrooms, Brie Cheese enveloped in Puff Pastry

Braised Short Ribs | \$15

White Cheddar Macaroni & Cheese

Honey & Truffle Oil Chicken | \$14

Asiago Risotto, Oven Roasted Tomato

Bruschetta, Hummus, Tapenade | \$8

Tomato, Basil & Garlic Bruschetta

Hummus served with Sourdough Crostinis, Pita Chips & Naan Bread

Wild Mushroom Tapenade

Olive Tapenade

CARVING STATIONS

Attendant Required. \$100 Fee per Attendant

Roasted Tenderloin (approximately 25 servings) | \$550

Pure Horseradish, Creamy Horseradish, Dinner Rolls

Roasted Pork Loin (approximately 40 servings) | \$375

Apple Sauce, Mayonnaise, Mustard, Dinner Rolls

Roasted Turkey (approximately 30 servings) | \$400

Cranberry Sauce, Aioli, Mustard, Dinner Rolls

Roasted New York Strip Loin (approximately 35 servings) | \$575

Pure Horseradish, Creamy Horseradish, Dinner Rolls

Prime Rib (approximately 40 servings) | \$550

Pure Horseradish, Creamy Horseradish, Dinner Rolls

Ham (approximately 50 servings) | \$400

Apple Sauce, Mayonnaise, Mustard, Dinner Rolls

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RECEPTIONS (CONT.)

ACTION STATIONS

50 Person Minimum per Station

Attendant Optional: \$100 Fee per Attendant

Grilled Mini Kobe Burgers | \$15

Classic –Cheddar Cheese, Bacon, Lettuce & Tomato

Surf & Turf –Shrimp Salad

Avocado-Style –Guacamole

Mashed Potato Bar | \$15

Homestyle Gravy

Grilled Portobello Mushroom

Broccoli

Aged Cheddar Cheese

Crumbled Bleu Cheese

Maple Pepper Bacon Bits

Sour Cream

Chives

Taqueria Tacos | \$16

Corn Tortillas, Avocado Salsa, Habanero Salsa, Cilantro, Onions, Lemon, Limes.

Choice of Two: Seasoned Chicken, Carne Asada, Carnitas or Grilled Fish

Ceviche Taco | \$17

Shrimp & Fish Ceviche, Wonton & Corn Tortilla Shells

Mexican Style Surf & Turf | \$20

Tenderloin Carne Asada & Rosarito Prawns with Spanish Rice topped with Green Salsa

All American Picnic | \$41

Outdoor Lunch Only

25 Person Minimum or \$100 Labor Fee Applies

Chef Required per 50 at \$100 per Chef

Potato Salad

Hamburgers, Hot Dogs

Chili Beans, Assorted Condiments

Potato Chips

Watermelon

Apple Pie

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RECEPTIONS (CONT.)

RECEPTION PACKAGES

25 Person Minimum per Station

All Reception Packages include Chef's Selection of Mini Desserts and Freshly Brewed Coffee

Prices are based on two (2) pieces per Hors D'Oeuvre per person

Elite (choose 3) \$35 per person

Marquis (choose 5) \$55 per person

Platinum (choose 7) \$75 per person

COLD

Fresh Vegetable Crudités with Assorted Dips

Tomato & Mozzarella Pops

Prosciutto Wrapped Cantaloupe

Brie Canape with Sun-dried Tomatoes & Candied Pecans

Artichoke Bottoms with Crab Meat Salad

Shrimp Cocktail*

Beef Tenderloin Canape with Ancho Chile Mayo*

HOT

Brisket Empanadas, Mexican Salsa

Chicken Wontons, Sweet & Sour Sauce

Bacon Wrapped Scallops, Teriyaki Dip

Spinach & Feta Turnovers, Cucumber Dill Dip

Cajun Buffalo Wings, Bleu Cheese Dip

Dungeness Crab Cakes, Sriracha Tartar Sauce*

Coconut Shrimp, Mango Sweet Chili Salsa*

(*) 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, 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 FANTASTICOS (Fantastic Flavors)

Fajita Station Casa Dragones, 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,

Buenuelos, Dulce de Guayava & Bombas Caramelos

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BEVERAGES

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 / \$10

Premium Cocktail | \$11 / \$12

Top Shelf Cocktail | \$12 / \$13

Cordial | \$11 / \$12

Martini | \$14 / \$13

House Wine | \$9 / \$10

Premium Wine | \$11 / \$12

Domestic Beer | \$7 / \$8

Craft Beer | \$9 / \$10

Imported Beer | \$8 / \$9

Soft Drinks, Bottled Water, Juice | \$5 / \$6

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

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BEVERAGES (CONT.)

HOST BAR PACKAGES

BEER & 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

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

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 I \$50

Perrier Jouet, Grand Brut (France) I \$154

ALCOHOL-FREE WINE

Sutter Home Free, Brut Champagne | \$37

Sutter Home Free, White Zinfandel | \$30

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MEETING PLANNER PACKAGES

All Meeting Planner Packages Pricing are inclusive of Service Charge and Sales Tax

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 Waters

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

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

EXPRESS MEETING PACKAGE

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

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

8:00 AM - 5:00 PM Venue rental

AM Break: Beverage Refresh & Granola/Energy Bars

Plated Light Lunch: Choose from the Light Menu

PM Break: Choose from the A La Carte 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

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TECHNOLOGY

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

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

Computer

- Laptop | \$425/day
- HP 4250 Laser Jet Printer | \$205
- Copier Call for Details

TV Package

Includes Stand, Remote, Extension Cord, and Power strip
70" LED TV Package | \$695

Lighting

- ADJ QAI2x 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

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



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GENERAL INFORMATION

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 servers 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.



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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

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.



Long Beach Marriott
4700 Airport Plaza Drive
Long Beach, CA 90815

meetings  imagined