



Hilton

WOODLAND HILLS / LOS ANGELES



FOREVER STARTS HERE

We invite you to celebrate your wedding day at the Hilton Woodland Hills / Los Angeles.
Our enticing menus and superior staff help to make your dream a memory.
These packages are designed to guide you through the planning of your big day!

Our offers to you:

- four butler passed hors d'oeuvres
- one reception display
- three course dinner / buffet
(salad, entrée, wedding cake)
- one hour open premium bar
- wine service during dinner
- champagne toast

Our gifts to you:

- personal wedding specialist to assist in transforming your day into a memory
- personal suite for the newlyweds the night of the wedding with an amenity
- tables, banquet chairs, white/black/ivory linen, and votive candles
- requested staging for entertainment and lovely dance floor
- elevate your palate with a chef's table for up to four guests
- discounted valet & self parking for you and your guests

Prices Starting at \$80.00 per person

For additional information
and further details call our
wedding specialist Joanie
at 818.596.4568

a 14% service charge and 7% administrative fee of the total food and beverage revenue
(plus all applicable taxes) will be added

RECEPTION

COCKTAIL

Selection of four (4) butler passed hors d'oeuvres
One (1) display table

cold hors d'oeuvres

- . brie & grape crostini with almonds and honey
- . wild mushroom crostini, mascarpone & sherry vinegar
- . bruschetta, roma tomatoes, fresh basil & crushed garlic
- . California vegetable sushi rolls: avocado with garnishments
- . smoked salmon & herb cream cheese pinwheel
- . grilled market fruit brochettes, herbed marmalade
- . walnut, cranberry cream cheese on endive
- . Caprese skewer with balsamic drizzle

enhancements + 3.00pp

- . shrimp cocktail shooter
- . Ahi tuna on sesame crisp with guacamole dot

hot hors d'oeuvres

- . mac-n-cheese poppers
- . phyllo baked raspberry and brie cheese
- . braised short rib on a spoon
- . vegetable spring roll, plum dip
- . chicken & waffle on a stick with herb marmalade
- . garlic & thyme quinoa cake, pesto aioli
- . petite beef wellington, mushroom duxelle
- . spanakopita, spinach and feta cheese
- . zucchini eggplant quesadilla, hummus, roasted pepper smear

enhancements + 3.00pp

- . Maryland jumbo lump mini crab cakes
- . baby lamb chops with mint chutney

display tables

SELECT ONE

- . market stand: fresh garden vegetable crudite with roasted red pepper hummus & orange zest ranch
- . cheese board: international and domestic cheeses, fruit and nuts garnish with artisan breads and crackers
- . toppings bar: heirloom tomato bruschetta, black olive tapenade, red pepper hummus with baked pita chips, crostini's and baby hearts of romaine
- . inspired fruit: local & seasonally sliced fruits garnished with berries, Greek 2% vanilla yogurt dip

enhancements

- . seafood display: poached colossal prawns, bay oysters and clams, Alaskan snow crab claws, house made cocktail sauce and fresh lemons 16pp additional
- . sushi display: variety of rolls including spicy tuna, California, eel, salmon and vegetables rolls, along with fresh ginger, wasabi and soy sauce, served with chop sticks. 20pp additional

based on 60 minutes of continuous service during cocktail hour
a 14% service charge and 7% administrative fee of the total food and beverage revenue
(plus all applicable taxes) will be added

DINNER

BUFFET

Enticing: (2) Starters, (3) Entrees, (2) Sides 80 per person

Irresistible: (3) Starters, (3) Entrées, (3) Sides 89 per person

- . includes dinner rolls with butter, freshly brewed coffee, decaffeinated coffee & hot water with assorted Tazo teas.
- . wedding cake sliced and served (designed by wedding couple)

starters

- . pear & endive salad, candied walnuts, roasted pear with ruby port vinaigrette
- . traditional Caesar salad, hearts of romaine, cheese garlic croutons, parmesan and Caesar dressing
- . Tuscan kale salad, red cabbage and shredded carrots with lemon oregano vinaigrette
- . summer salad, watermelon radish and avocado with citrus vinaigrette
- . fresh sliced heirloom tomatoes, buffalo mozzarella cheese and fresh basil drizzles with balsamic & olive oil
- . chopped salad, artichoke hearts, tomatoes, black olives
- . seasonal soup selection

entrées

- . stuffed chicken, sun dried tomatoes & mushrooms
- . roasted pork tenderloin with cherry tarragon
- . market white fish, lemongrass chardonnay sauce
- . grilled vegetable wellington, tomato coulis
- . broiled salmon, ginger soy sauce
- . thyme spice rubbed sirloin of beef with port wine
- . braised short ribs, natural jus, tamarind sauce
- . vegetable lasagna marinara sauce

sides

- . Yukon gold potatoes
- . gorgonzola potato gratin
- . grilled asparagus
- . California medley of vegetables steamed or grilled
- . roasted fingerling potatoes
- . cheesy creamy polenta
- . broccolini provencal
- . organic red quinoa
- . saffron rice

wedding cake

With our recommended bakery you are sure to find your sweetest cake ever:

- . Delicious Bakery - 818.349.5700

Please call to set up a tasting and learn what is included in your package with hotel.

based on 90 minutes of continuous service during dinner
a 14% service charge and 7% administrative fee of the total food and beverage revenue
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DINNER

PLATED

- . Dinners Include: Salad, Entrée (see selection for package pricing), Wedding Cake, Bread Basket, and Coffee Service.
- . Please note if two entrées are selected the higher price will prevail for all.
- . Maximum of three entrées and selection must be given to hotel 14 days in advance of your wedding.

salads

SELECT ONE

- . arugula and endive, zinfandel poached pear and candied walnuts with lemon thyme vinaigrette
- . classic Caesar salad, shaved asiago cheese, garlic croutons, Caesar dressing
- . Caprese salad, tomato, sliced fresh mozzarella, fresh basil leaves, garnished with greens, olive oil & balsamic
- . quinoa salad, bibb lettuce, red quinoa, market fresh beets, feta cheese with raspberry vinaigrette

entrées - (all entrées accompanied with seasonal vegetable)

- . filet mignon - mushroom port wine sauce & sweet potato mash 88
- . grilled NY steak - paint your own sauce, potatoes 2% au gratin 85
- . vegetable wellington - seasons best vegetables with tomato coulis 76
- . charred chicken breast - California citrus, caper relish, with wild rice 76
- . grilled salmon - Sal's mango salsa and cauliflower mash 79
- . boneless half chicken - garlic smashed potatoes 78
- . seasonal white fish - tamarind sauce, red quinoa and bok choy 77
- . signature short ribs - braised beef ribs with cherry tarragon sauce, creamy polenta 86
- . duet plate: braised short ribs with natural au jus, market white fish with sweet ginger sauce and jalapeno mashed potatoes 95

wedding cake

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enhancements

- . Santa Barbara smoked salmon, tossed arugula, sweet corn & jicama with cumin cream dressing, lavosh crackers 8
- . spinach ravioli, wild mushroom & asiago sauce 10
- . open faced lobster and crab crepe, grilled leeks and peas, saffron cream 8
- . ceviche parfait of bluenose bass, garlic, jalapenos, red onion and avocado mousse 10

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BEVERAGES

CHAMPAGNE SPARKLES AND GUESTS ARE AGLOW

premium brands

ONE HOUR INCLUDED IN PACKAGE

- . Grey Goose Vodka
- . Bombay Sapphire Gin
- . Patron Silver Tequila
- . Gentleman Jack Whiskey
- . Johnnie Walker Black Scotch
- . Crown Royal
- . Bacardi Superior Rum
- . Domestic brews
- . Imported brews
- . Premium white and red wines
- . Assorted soft drinks and juices

additional hours open

- . second hour 10
- . third hour 8
- . each additional hour 7

additional hours cash

- . premium 10 / drink
- . domestic brew 6.5 / bottle
- . imported brew 7.5 / bottle
- . premium wine 7.5 / glass
- . soft drinks & juices 4.5 / bottle

additional hours consumption

- . premium 9 / drink
- . domestic brew 6 / bottle
- . imported brew 7 / bottle
- . premium wine 7 / glass
- . soft drinks & juices 4 / bottle

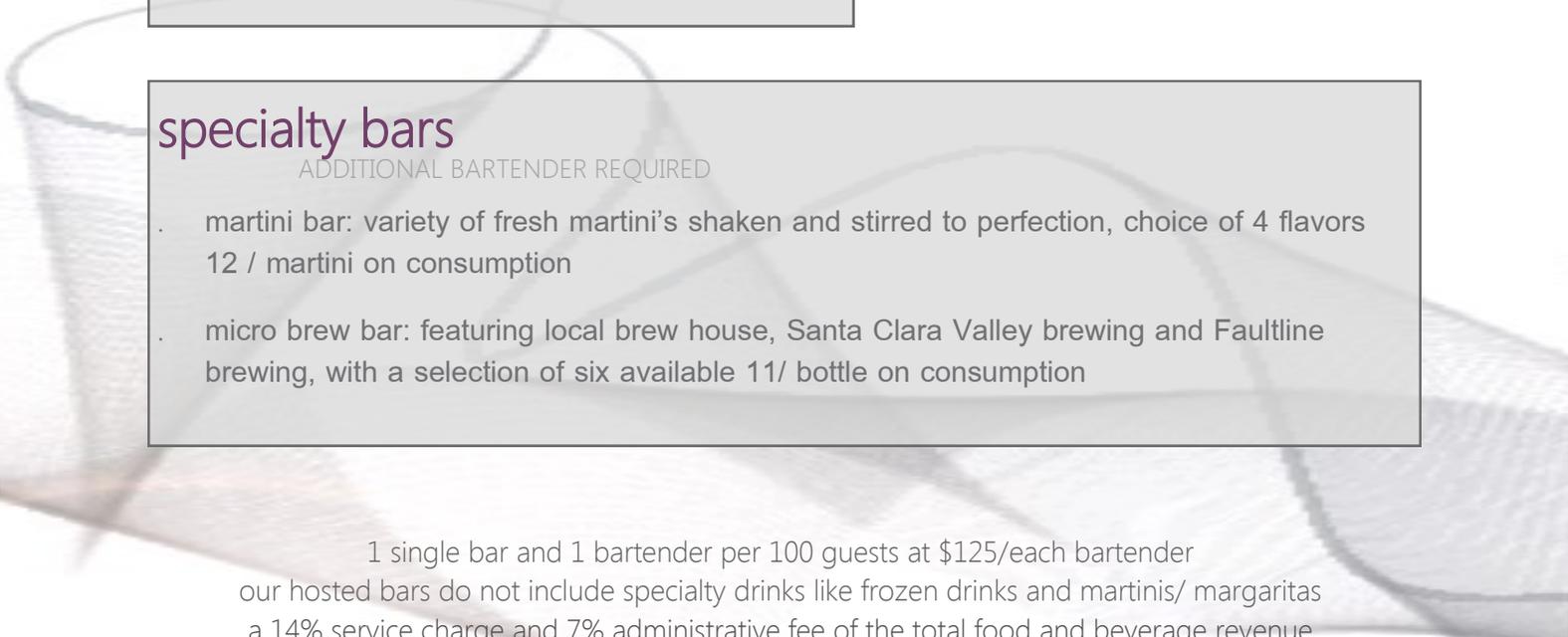
corkage fee

- . 750mL wine 25 / bottle
- . 1.5L wine 35 / bottle

specialty bars

ADDITIONAL BARTENDER REQUIRED

- . martini bar: variety of fresh martini's shaken and stirred to perfection, choice of 4 flavors
12 / martini on consumption
- . micro brew bar: featuring local brew house, Santa Clara Valley brewing and Faultline brewing, with a selection of six available 11/ bottle on consumption



1 single bar and 1 bartender per 100 guests at \$125/each bartender
our hosted bars do not include specialty drinks like frozen drinks and martinis/ margaritas
a 14% service charge and 7% administrative fee of the total food and beverage revenue
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ENHANCEMENTS

COCKTAIL RECEPTION

carving stations

MINIMUM OF 50 GUESTS

- . cracked pepper sirloin of beef: au jus, Dijon mustard and creamed horseradish - 14pp
- . roasted turkey: orange citrus cranberry sauce - 9pp
- . honey baked glazed ham: mustard and mayonnaise - 9pp
- . whole steamship round of beef: au jus, rosemary mayonnaise, cracked mustard - 12pp
- . cedar plank baked pacific salmon: lime dill mayonnaise - 11pp

action stations

- . touch of Italy station - cheese ravioli arribota pesto and gnocchi, whole wheat penne pasta & roasted garlic sauce with sautéed mushrooms, florette's broccoli, toasted pine nuts, fresh basil, asiago and parmesan grated cheeses - 21pp
- . tri-potato bar - build your own potato sundae with Yukon gold potatoes, sweet potatoes, potato skins, mushroom medley, bacon bits, scallions, cheddar cheese, butter, sour cream & classic brown gravy, julienne vegetables - 16.5pp
- . wick craft station - hand crafted sliders (select 2)
~braised short ribs ~pulled smoked bbq pork
~blasted and shredded chicken all served with sauces and cabbage slaw - 10.5pp
- . gourmet grilled cheese station - sourdough, cheddar & sunflower seed, whole wheat jalapeno cheese & pickled jalapeno, rye with Swiss cheese dried cranberries and tomato basil soup - 13pp

dessert stations

- . grand Viennese table - variety of decadent bite size desserts, tarts, chocolate, fruits and pastries - 16pp
- . chocolate fountain - your choice of dark or milk chocolate, marshmallows, fresh fruit skewers, cookies and pretzel sticks - 13pp

all action stations must be accompanied by a chef at a charge of \$125 each
for the 60 minute service during cocktail reception
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ENHANCEMENTS

THE CELLAR

white wines by the bottle

CHARDONNAY

- . Flip Flop (CA) medium bodied, soft vanilla & pineapple - 34
- . Ferrari Carano, (Alexander Valley, CA) full bodied, apple, citrus, pear & marshmallow - 58
- . Columbia Crest (Columbia Valley, WA) tropical fruit aromas, soft oak - 42

SAUVIGNON BLANC

- . Sterling Vinter's Collection (Central Coast, CA) aromas of passion fruit, honeydew & orange - 34
- . Dry Creek (Sonoma, CA) fresh lemon-lime, kiwi & grapefruit notes - 50
- . Kim Crawford (Marlborough, NZ) fresh, juicy, peach, passion fruit, citrus - 44

OTHER WHITES

- . Cavit Collection Pinot Grigio (Italy) balanced, bright straw gold color, appealing aroma & fruit flavor - 34
- . Kung Fu Girl Riesling (Columbia Valley, WA) notes of white peach, linden leaves and slate with mandarin orange - 34

red wines by the bottle

CABERNET SAUVIGNON

- . Beringer Founders (CA) black, bright fruit with caramel notes - 46
- . Coppola, Ivory Label (CA) garnet, cherry & pomegranate aromas, oak finish - 64
- . Simply Naked (CA) medium-full bodied, black cherry & cinnamon spice - 38

MERLOT

- . J. Lohr Estates Los Osos (Paso Robles, CA) savory fruit, with cocoa & cedar - 42
- . Joseph Carr (Napa Valley) soft chocolate with black cherry vanilla & cherry finish - 58

PINOT NOIR

- . Mark West (Appellation, CA) delicate & juicy medium bodied with sweet cherry & nutmeg - 38
- . Gloria Ferrer (Sonoma) cherries, mandarin orange, maple with creamy middle - 76
- . La Crema (Sonoma Coast) lush cherry, red plum, black tea spice, dark chocolate - 50

OTHER RED

- . Zaca Mesa, Syrah (Santa Ynez Valley, CA) rich black berry, espresso, silky finish - 58
- . Sterling Vinter's Collection Syrah (Central Coast, CA) medium bodied black fruit - 34
- . Ruffino Chianti (Tuscany) intense, velvety & crisp fresh fruit with spicy hints - 46
- . Dona Paula Malbec (Argentina) aromas of berries, black cherry & spice - 42

all wines are by the bottle, each bottle pours approximately five glasses
a 14% service charge and 7% administrative fee of the total food and beverage revenue
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DINNER

REHEARSAL



mediterranean

STARTERS

- . Greek salad: hearts of romaine, Kalamata olives, chopped tomatoes, cucumber, red onion, feta cheese, red wine vinaigrette
- . antipasto with pepperoncini peppers, kalamata & queen ann olives, molinari salami, sweet red onions, artichokes, extra virgin olive oil, and shaved parmigiano reggiano cheese
- . hummus and tabbouleh

ENTREES & SIDES

- . roasted lemon chicken with fava beans
- . ground sirloin of beef, mushroom, bell pepper, onion in garlic chardonnay
- . pita breads
- . saffron basmati rice and steamed vegetables

SWEETS

- . dark chocolate dipped dried assorted fruit
- . freshly brewed coffee and assorted Tazo teas

48pp

taste of california

STARTERS

- . Tuscan kale with red cabbage and shredded carrots with lemon oregano vinaigrette
- . summer salad: watermelon radish and avocado with citrus vinaigrette

ENTREES

- . stuffed chicken, sun dried tomatoes & mushrooms
- . broiled salmon with ginger soy sauce
- . braised short ribs, natural jus, tamarind sauce

SIDES

- . California vegetables of the season
- . gorgonzola Potato Gratin
- . freshly baked rolls and whipped butter

SWEETS

- . chef's collection of tortes and cakes
- . warm mixed berry house made granola crisp
- . freshly brewed coffee and assorted Tazo teas

54pp

custom menu

Do you have a favorite recipe, or a family tradition? We would be delighted to personalize a custom menu.

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BRUNCH

FAREWELL

blissful brunch

MINIMUM OF 20 GUESTS

- . freshly brewed coffee, decaffeinated coffee and tazo tea with sweeteners & dairy options
- . selection of chilled juices including orange, grapefruit and tomato
- . sliced fresh fruit and seasonal berries
- . chef's selection of breakfast breads, muffins, marmalade and butter

ENTRÉE OPTIONS (select 2)

- . orange zest sunrise French toast with vanilla bean sauce, walnuts, warm syrup and whipped butter
- . traditional French toast, warm syrup and whipped butter
- . buttermilk or multi-grain pancakes with berries and warm maple syrup
- . farmers market frittata "cage free eggs" mushrooms, spinach, onions, bell peppers and cheese
- . whole wheat breakfast burrito with eggs, bacon, California cheese and peppers
- . cage free chive scrambled eggs with chunky salsa and shredded cheese on the side

SIDE OPTIONS (select 2)

- . breakfast potatoes, onions and bell peppers
- . crispy hash browns
- . applewood smoked bacon
- . pork sausage links
- . collection of individual fruit yogurts
- . plain yogurt, raisins and granola
- . assorted bagels with cream cheese
- . chicken apple sausage

32pp

each additional entrée 5.5pp

each additional side 3.75pp

enhancements

- . omelet station: prepared to order with a choice of mushrooms, bell peppers, asparagus, spinach, diced onions, fresh herbs, grated cheese, smoked Applewood bacon and grilled ham - 8pp
- . Belgian waffle station: market berries, whipped cream, warm syrup, marmalade and butter - 7.5pp
- . smoked salmon platter: sliced red onions, tomatoes, English cucumbers, diced eggs and capers - 14pp
- . smoothies: chilled fruit smoothies with kale, blueberry & banana / strawberry, banana & flax seed - 5pp
- . huevos rancheros: ranch-style eggs, refried beans, corn tortillas and pico de gallo - 7.5pp

brunch beverages

- . prosecco mimosas or spicy bloody mary's served on consumption - 10/drink

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