

The Grand

LONG BEACH

WEDDING PACKAGES

ALL PACKAGES INCLUDE

- 5-Hour Event Time Inclusive of Ceremony*
- Two Hour Access Window Prior to Event Start*
- Served Champagne & Sparkling Cider Toast*
- Customized Room Setup*
- Choice of White or Ivory Linens for all Tables*
- Selection of Napkin Color[s]*
- All China, Glassware, & Flatware*
- Complimentary Parking for all Guests*
- Uniformed, Professional Staff*

THE SILVER - Lunch \$47.95 | Dinner \$57.95

"The Standard" Menu

Complimentary Entrées for Bride & Groom

Choice of Two "To Start" Displayed Appetizers

Wine Service with Dinner [two bottles per table]

Served Champagne & Sparkling Cider Toast

Cake Cutting Fee Waived if Purchased through Rossmoor Pastries

THE GOLD - Lunch \$58.95 | Dinner \$68.95

"The Grand Standard" Menu

Complimentary Entrées for Bride & Groom

90 Minute Limited Hosted Bar

Choice of Three "To Start" Displayed Appetizers

Choice of Two Tray Passed Hors D'oeuvres

Wine Service with Dinner [two bottles per table]

Served Champagne & Sparkling Cider Toast

10" Mirrored Round for Each Guest Table

Cake Cutting Fee Waived if Purchased through Rossmoor Pastries

THE PLATINUM - Lunch \$72.95 | Dinner \$82.95

"The Choura Standard" Menu

Complimentary Entrées for Bride & Groom

90 Minute Hosted Bar w/ Signature Drink

Choice of Three "To Start" Displayed Appetizers

Choice of Three Tray Passed Hors D'oeuvres

Wine Service with Dinner [two bottles per table]

Served Champagne & Sparkling Cider Toast

10" Mirrored Round for Each Guest Table

Chair Covers with Sash OR Chiavari Chairs

Cake Cutting Fee Waived if Purchased through Rossmoor Pastries

Additional Event Hour

LONG BEACH

SAY, "I DO..."

GARDEN CEREMONY

Minimum 100 guests

Without Reception

\$14.00/PERSON

With Reception

\$10.00/PERSON

Includes:

- Iced Water Station
- White Wood Chairs
- Serene Garden Setting
- Wedding Arch OR
Columns
- White Aisle Runner
- Bridal Suite

ITEMS NOT IN PACKAGE:

Groom's Room, Wedding Coordinator, Photographer, Decorations, Clergy and Music

REFERRALS AVAILABLE UPON REQUEST

LONG BEACH

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax
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BRIDAL ROOM PACKAGES

Each package serves six people.

AFTERNOON TREAT | \$53.95

*Ice Cream Bars
Assorted Cookies
Coffee, Decaf, Assorted Sodas and Milk*

SPICE IT UP | \$70.95

*Mini Chicken Quesadillas
Guacamole and Pico de Gallo
Tortilla Chips
Assorted Sodas, Coffee, and Decaf*

NAPA VALLEY | \$70.95

*Marinated Olives, Goat Cheese, Grapes, and Crostinis
Sliced Seasonal Fruit and Berries
Assorted Sodas, Mineral Water, Coffee, Decaf, and Tea*

BALANCE | \$80.95

*Granola Bars
Whole Fruit
Vegetable Crudités with Dip
Assorted Vitamin Water*

TIME FOR TEA | \$91.95

*Freshly Baked Scones
Assorted Tea Sandwiches
Strawberries with Whipped Cream
Assorted Hot Teas*

ULTIMATE RELAXATION | \$137.95

*Premium House Chardonnay and Cabernet Sauvignon
Gourmet Cheese Display with Dried Fruit and Nuts
Seasonal Fruit Platter
Assorted Breads & Crostinis
Mineral Water*

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TO START - Displayed - *A la Carte* | **\$3.50/PERSON**

Domestic Cheese Platter – Domestic Cheese, Dried Fruit, Roasted Rosemary Nuts, & Assorted Crackers

Gourmet Cheese Platter - Gourmet Cheese, Dried Fruit, Roasted Nuts, & Assorted Crostinis & Crackers **[ADD \$1.50/PERSON]**

Fruit Platter - Assorted Seasonal Melon & Berries

Vegetable Crudités - Herb Ranch Dip

Antipasto Platter - Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus - Served with Pita Chips. Add Grilled Vegetables for additional **\$2.00/PERSON**

HORS D'OEUVRES - Tray Passed | **\$4.50/PERSON** Displayed | **\$5.50/PERSON**

Served Cold

Antipasto Skewers - Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella

Chopped Heirloom Tomato Salad - Baby Arugula, Crushed Pistachios, Goat Cheese, Basil & Dijon Vinaigrette on Endive Spear

Sesame Crusted Goat Cheese - on Wonton Crisp

Ahi Poke – Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp

White Fish Ceviche - on Tostada Round

Grilled Peach Crostini – Balsamic Glaze, Goat Cheese & Honey Drizzle

NY Steak Crostini - with Caramelized Onions & Gorgonzola Cream

Open Faced NY Steak Sandwich Bite - Arugula & Spicy Aioli

Jumbo Shrimp - with Cocktail Sauce & Lemon Wedges **[ADD \$1.50/PERSON]**

Grilled Shrimp - Thai Chili Sauce **[ADD \$1.50/PERSON]**

Pan Seared Ahi - Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli

Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin

Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Fresh Basil, & Basil Pesto

Roasted Artichoke Crostini - with Fennel Herb Goat Cheese

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HORS D'OEUVRES cont... - Tray Passed | \$4.50/PERSON Displayed | \$5.50/PERSON

Served Warm

Homemade Meatballs - Teriyaki, Turkey, or Italian

Buffalo Chicken Drumettes - with Ranch Dressing

Crispy Chicken Spring Rolls - with Sweet + Sour Dipping Sauce

Pork & Shrimp Egg Rolls - with Sweet Chili Hoisin Sauce

Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce, or Teriyaki Pineapple

Spanakopita - Flaky Phyllo Stuffed with Spinach & Feta Cheese

Sicilian Stuffed Mushrooms - Sicilian Sausage & Cheddar

Yucatan Beef Empanadas - with Avocado Crème

*Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots
Duxelle, & Madera Wine Demi Glaze*

Lump Crab Cakes - with Cilantro Lime Aioli

Mongolian Beef Skewers - with Grilled Scallions

Short Rib Quesadilla - with Chipotle Crème

Soup Shooter - Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider - Bleu Cheese & Port Wine Pickled Onions [ADD \$1.00/PERSON]

Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita

Italian Surf & Turf - Shrimp Scampi and Italian Sausage Bite

Lobster Corndogs - with Green Peppercorn Aioli [ADD \$1.50/PERSON]

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MAIN COURSE - Served

All entrées include homemade rolls & butter, one gourmet salad, one starch, & one vegetable. Beverage service includes coffee, iced tea & iced water. For buffet choose additional salad & entrée **[ADD \$4.00/PERSON]**. For split menu or split plate **[ADD \$3.00/PERSON]**.

THE STANDARD

Choose one:

Lemon Rosemary Chicken - Bone-in Chicken Breast with Lemon Caper Beurre Blanc

Chicken Parmesan - Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

Chicken Marsala - Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

Beef Brisket - Fork Tender Roasted Beef Brisket with Natural Jus

Spiced Pork Loin - Roasted Poblano Ancho Chile Demi

Asian Inspired Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction **[ADD \$1.50/PERSON]**

THE GRAND STANDARD

Choose one:

Chicken Wellington - Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madeira Wine Demi Glaze

California Chicken - Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic, Toasted Pine Nuts & Fresh Basil

Beef Stroganoff - Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

Red Snapper - with Chipotle Cream & Roasted Poblano Chiles

Pistachio Crusted Mahi Mahi - with Mango Relish

Coconut Crusted Salmon - with Coconut Lychee Cream

Turf and Turf - Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi **[Served Meal Only]**

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THE CHOURA STANDARD

Choose one:

Classic Beef Wellington - Filet Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Braised Short Ribs - with Aromatics & Chipotle Honey Jus

Chicken Cordon Bleu - Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

Chicken Florentine - Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with Parmesan Cream Sauce

Prime Rib - with Green Peppercorn Demi

Filet Mignon Medallions - with Béarnaise Sauce

Chilean Sea Bass - Garlic Fennel Rubbed with Blood Orange Beurre Blanc **[MP]**

Spice Rubbed Halibut - with Lemon Cilantro Crema **[MP]**

Land and Sea - Petite Filet & Pan Seared Shrimp with Demi Glaze

Ribeye - Pan Seared with Thyme, Bellini Onions, & Cabernet Demi

[ONLY AVAILABLE DURING DINNER SERVICE]

CARVING STATION ENHANCEMENT - Chef Required; additional labor fees apply.

Spice Rub Pork Loin - Ancho Chile Demi & Avocado Corn Relish

add\$7/PERSON

Turkey Airline Breast - Cranberry Relish & Sage Turkey Gravy

add\$7/PERSON

Smoked Pitt Ham - Honey Clove Orange Glaze & Ground Mustard

add\$7/PERSON

Herb Roasted Prime Rib of Beef - Horseradish cream & Au Jus

add\$11/PERSON

Peppercorn Crusted Beef Filet - Béarnaise & Bordelaise Sauce

add\$12/PERSON

Pig Lechon - Extra Large 70lb Pig

\$700/WHOLE

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SALAD - *Select One*

Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

Arugula – Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Spinach - Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette

Panzanella - Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons,
& Creamy Basil Dressing

Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto

Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette

Antipasto - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats,
Provolone Cheese, Olives, & Italian Dressing

Potato Salad - Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish

Caesar - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

Spanish Caesar - Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan
Cilantro Dressing

Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette

BLT - Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette

Spinach + Melon - Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, &
Citrus Vinaigrette

Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette

Boston Wedge - Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, &
Ranch Dressing **[ADD \$1.25/PERSON]**

Caprese - Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, &
Balsamic Vinaigrette **[ADD \$1.25/PERSON]**

Deconstructed Salad – Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu
Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing **[ADD
\$1.25/PERSON]**

Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, &
Buttermilk Ranch **[ADD \$1.25/PERSON]**

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STARCH - *Select One*

Brown Rice

White Jasmine Rice

Wild Rice Pilaf

Roasted Red Potato

Scalloped Potatoes

Sweet Potato

Butter Quinoa

Couscous

Roasted Garlic Mashed Potatoes

Cauliflower Mash

VEGETABLE - *Select One*

Vegetable Medley

Ratatouille

Baby Carrots

Grilled Zucchini

Grilled Bok Choy

Spicy Green Beans

French Green Beans

Root Vegetable Hash

Roasted Brussel Sprouts w/ Pancetta & Balsamic Glaze

Roasted Asparagus **[ADD \$1.00/PERSON]**

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LIVE COOKING STATIONS – *Chef Required; additional labor fees apply. Minimum 25 ppl.*

MASHED POTATO BAR | \$9.00/PERSON

Select Two:

Red Bliss Mash | Cheddar & Chive Mash | Wasabi Mash | Garlic Mash | Sweet Potato Mash

Select Two:

Garlic Chive Butter Shrimp **[ADD \$1.50/PERSON]** | Shredded Rotisserie Chicken | Beef Short Ribs | Sautéed Mushrooms | Chili | BBQ Brisket

Includes All:

Sharp Cheddar | Smoked Bacon Bits | Sour Cream | Whipped Butter | Blue Cheese Crumbles | Shoe-String Onions | Scallions

MAC N' CHEESE MARTINIS | \$8.00/PERSON

Select Two:

Cheddar Cheese Sauce | White Cheddar | Brown Ale Bacon Cheddar | Swiss Chive Roasted Garlic

Select Two:

Shredded Rotisserie Chicken | Chili | BBQ Brisket | Sautéed Mushrooms | Beef Short Ribs

Includes All:

Sharp Cheddar | Sour Cream | Smoked Bacon Bits | Scallions | Shoe-String Onions

TACO CART | \$9.00/PERSON

Select Two:

Carne Asada | Pollo Asado | Carnitas | Barbacoa | Chorizo

Includes All:

Cheese | Sour Cream | Salsa | Cilantro | Onion | Corn OR Flour Tortillas

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CHINESE "TO-GO" CUP | \$8.00/PERSON

Select One:

Kung Pao Chicken | Teriyaki Chicken | Stir Fry Veggies | Add Shrimp for **\$1.50/PERSON**

Includes All:

Wonton Strips | Scallions | Roasted Peanuts | Toasted Sesame Seeds | Sriracha | Soy Sauce

SLIDER STATION | \$8.00/PERSON

Select Two:

Kahlua Pulled Pork on Hawaiian Roll | Angus Beef w/ Caramelized Onions & Blue Cheese |
Blackened Chicken w/ Honey Mustard & Swiss | Southwest Black Bean w/ Pepperjack & Guac

Includes All:

Cheddar | Lettuce | Tomato | Onion | Pickles | Thousand Island | Ketchup | Mustard | Mayo

TACO BAR | \$15.00/PERSON

Select Two:

Carne Asada | Pollo Asado | Carnitas | Barbacoa | Chorizo

Includes All:

Cheese | Sour Cream | Salsa | Cilantro | Onion | Corn OR Flour Tortillas | Black OR Pinto
Beans | Spanish Rice

****Any Add On +\$2.50/PERSON**

SWEET TOOTH - Served or Displayed -A la Carte | **\$4.00/PERSON**

Assorted Dessert Bars - Lemon & Pecan

Tres Leches Cake

Gourmet Homemade Pie - Caramel Apple or Chocolate Mousse

Mini Bundt Cakes - Carrot, Lemon, or Chocolate

Mini Cupcakes - PBJ, Lemon, Chocolate, Red Velvet, Vanilla or Mint Chocolate Chip

Individual Fruit Tarts

Tuxedo Trifle Mousse Cake - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell

Cheesecake - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust

Cinnamon Apple Tart - with Fresh Whipped Cream

Dolce Italiano - Hazelnut Macaroons & Mini Chocolate Chip Cannolis

Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

Churros - with Caramel Sauce

Chocolate Tartlet - with Salted Caramel

CUSTOM DESSERT BAR - Displayed [COST PER PERSON]

Select from Sweet Tooth list above:

<i>Choose 3</i>	\$10
<i>Choose 4</i>	\$11
<i>Choose 5</i>	\$13

FLOAT HOME STATION - Attendant Required; additional labor fee applies | **\$3.00/PERSON**

Select Two Soda Flavors - served with Vanilla Ice Cream

Root Beer | Orange | Grape | Coke

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CHOCOLATE FOUNTAIN - *\$350 Rental Fee*

*Warm Belgium Chocolate cascades off a three-tier fountain, specially designed for fondue.
Minimum 25 ppl.*

Includes:

- Three Hour Fountain Rental
- 20lbs of Belgium Chocolate [choice of dark, semisweet, milk, or white]
- Round, Skirted Table
- Napkins, Mini Plates, & 8in Skewers

Dipping Items:

Choose Three	\$7.50/PERSON
Choose Four	\$9/PERSON
Choose Five	\$10/PERSON

Choice Of:

- Cheesecake Bites
- Brownie Squares
- Strawberries
- Apples
- Oreo Cookies
- Caramel
- Bananas
- Peanut Butter Balls
- Nutter Butter Cookies
- Shortbread Cookies
- Snickers Pieces
- Pretzel Rods
- Cream Puffs
- Pineapple
- Rice Krispie Treats
- Graham Cracker Squares
- Coconut Macaroons
- Coconut Balls
- Biscotti
- Marshmallows

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WET YOUR WHISTLE

CASH BAR - \$150 per bartender - One bartender per 75 guests recommended

BEER

Domestic Beer	\$6
Import/Specialty Beer	\$7
Domestic Keg <i>[approx 150 servings]</i>	\$375
Import/Specialty Keg <i>[approx 150 servings]</i>	\$430

WINE

Wine by the Glass	\$7 - \$8
Wine by the Bottle	\$24 - \$36
Champagne by the Glass	\$8 - \$10
Champagne by the Bottle	\$20 - \$105

MIXED COCKTAILS

Well Brand	\$8
Call Brand	\$9 - \$10
Premium Brand	\$10
Martinis	\$11

NON-ALCOHOLIC

Bottled Water	\$3 - \$5
Pellegrino Sparkling Water	\$4 - \$6
Soft Drinks	\$3
Juices	\$2
Sparkling Cider <i>[per bottle]</i>	\$13
Unlimited Sodas <i>[per person]</i>	\$4
Corkage Fee <i>[per bottle]</i>	\$15

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HOSTED BARS

*NOTE - \$500 minimum for flat-rate hosted bars
Bartender fee waived when bar is hosted by client*

LIMITED HOSTED *[cost per person]*

1 Hour	\$11
2 Hours	\$17
3 Hours	\$19
Each Additional Hour	\$5

Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

HOSTED *[cost per person]*

1 Hour	\$15
2 Hours	\$25
3 Hours	\$27
Each Additional Hour	\$7

Well Drinks
Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

PREMIUM HOSTED *[cost per person]*

1 Hour	\$18
2 Hours	\$31
3 Hours	\$34
Each Additional Hour	\$10

Call Drinks
Well Drinks
Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

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