

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 \$53.00 | Dinner \$63.00

"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 & Serving

THE GOLD - Lunch \$64.00 | Dinner \$74.00

"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 & Serving

THE PLATINUM - Lunch \$78.00 | Dinner \$88.00

"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 & Serving
Additional Event Hour

LONG BEACH

SAY, "I DO..."

GARDEN CEREMONY

Minimum 100 guests

Without Reception

\$15.00/PERSON

With Reception

\$12.00/PERSON

Includes:

Iced Water Station

White Wood Chairs

Serene Garden Setting

Wedding Arch *or* Columns

White Aisle Runner

Bridal Suite – Available on

a "First Come, First Served"

Basis



ITEMS NOT IN PACKAGE:

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

REFERRALS AVAILABLE UPON REQUEST

*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 | \$55.00

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

SPICE IT UP | \$72.00

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

NAPA VALLEY | \$72.00

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

BALANCE | \$82.00

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

TIME FOR TEA | \$93.00

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

ULTIMATE RELAXATION | \$139.00

*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* | **\$4.00/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 | **\$5.00/PERSON** Displayed |

\$6.00/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 | \$5.00/PERSON Displayed | \$6.00/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 – served with biodegradable disposable ware unless otherwise requested. For split menu **[ADD \$3.00/PERSON]**. For buffet choose additional salad & entrée **[ADD \$4.00/PERSON]**.

THE STANDARD

For duet plate **[ADD \$3.00/PERSON]**

Choose one:

Lemon Rosemary Chicken - Bone-in Chicken Breast with Lemon Capers 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

For duet plate **[ADD \$4.50/PERSON]**

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

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THE CHOURA STANDARD

For duet plate **[ADD \$6.00/PERSON]**

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 - with Béarnaise Sauce **[MP]**

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]

VEGETARIAN OPTIONS

Pasta Primavera – Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce

Eggplant Parmesan - Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce

Grilled Portobello Mushroom Cap – Filled with Roasted Vegetables and topped with a Tomato Coulis **[Vegan & Gluten Free]**

Roasted Butternut Squash – Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze **[Vegan & Gluten Free]**

KIDS MEALS – Chicken Strips, Macaroni & Cheese, French Fries, Fresh Fruit & Juice or Milk | **\$20.95**

VENDOR MEALS – Chef's Choice | **\$25.00**

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

<i>Spice Rub Pork Loin - Ancho Chile Demi & Avocado Corn Relish</i>	add\$9/PERSON
<i>Turkey Airline Breast - Cranberry Relish & Sage Turkey Gravy</i>	add\$9/PERSON
<i>Smoked Pitt Ham - Honey Clove Orange Glaze & Ground Mustard</i>	add\$9/PERSON
<i>Herb Roasted Prime Rib of Beef - Horseradish cream & Au Jus</i>	add\$12/PERSON
<i>Peppercorn Crusted Beef Filet - Béarnaise & Bordelaise Sauce</i>	add\$13/PERSON
<i>Pig Lechon - Extra Large 70lb Pig</i>	\$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

Spinach Citrus Salad – Spinach, Red Onions, Mandarin Orange, Toasted Pecans, Sesame Seeds,
Feta Cheese with Orange Marmalade 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 | \$11.00/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 | \$10.00/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

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:

Choose 3		\$10
Choose 4		\$11
Choose 5		\$13

FLOAT HOME STATION – Attendant Required; additional labor fee applies | **\$4.00/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	\$8/PERSON
Choose Four	\$10/PERSON
Choose Five	\$11/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>	\$450
Import/Specialty Keg <i>[approx 150 servings]</i>	\$500

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	\$13
2 Hours	\$17
3 Hours	\$21
Each Additional Hour	\$6

Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

HOSTED *[cost per person]*

1 Hour	\$17
2 Hours	\$24
3 Hours	\$29
Each Additional Hour	\$8

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

PREMIUM HOSTED *[cost per person]*

1 Hour	\$20
2 Hours	\$31
3 Hours	\$36
Each Additional Hour	\$11

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

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