



## HOLIDAY MENU PACKAGE

*For your convenience,  
buffet and plated meal  
services include the  
following items:*

- rental of cocktail reception area and event space
- choose from buffet or three course menus
- champagne toast
- festive holiday tree and décor
- dance floor and staging
- round tables of 10 guests per table
- festive table linens
- votive candles and round mirror centerpieces
- discounted guest room rates
- discounted parking



## HOLIDAY BUFFET MENU

*Create your own crowd pleasing dinner buffet by selecting items of your choice from each category. Dinners include assorted artisanal breads and butter, freshly brewed Starbucks® coffee, Tazo® teas and iced tea. A minimum of (25) guests is required.*

**THE WESTIN**  
LONG BEACH

### FESTIVE HOLIDAY BUFFET

Select Two Entrées \$72.00  
Select Three Entrées \$75.00

---

#### ***SELECT TWO STARTERS***

Mushroom Bisque  
with crème fraiche

Sweet Potato and Red Lentil Bisque  
with pomegranate arils

Winter Greens Salad  
mesclun, candied walnuts, crumbled gorgonzola, flamed apples,  
balsamic vinaigrette

Roasted Beet Salad  
arugula and frisée, toasted pine nuts, chèvre, maple balsamic vinaigrette

Grilled Romaine Salad  
hearts of romaine, kumquats, red radishes, cherry tomatoes, creamy  
tarragon dressing

---

#### ***SELECT ENTRÉES***

Traditional Baked Ham  
glazed honey and brandy pineapple sauce

Roasted Turkey  
traditional gravy and apple cranberry sauce

Braised Chicken  
with holiday spiced wine

Roasted Salmon  
with pomegranate glaze

Seared Striploin Steak  
with peppercorn sauce

New York Steak  
with caramelized shallots

Braised Beef Short Ribs (Boneless)  
with orange cinnamon demi-glace

*All food and beverage prices are subject to 14% service charge and 10.25% state sales tax (subject to change without notice).*



## HOLIDAY BUFFET MENU

*Dinner buffet includes assorted artisanal breads and butter, freshly brewed Starbucks® coffee, Tazo® teas and iced tea. A minimum of (25) guests is required.*

### **FESTIVE HOLIDAY BUFFET, *Continued***

#### ***SELECT TWO ACCOMPANIMENTS***

Wild and White Rice Pilaf Medley

Mushroom Risotto

Traditional Stuffing

Roasted Garlic Mashed Potatoes

Al Dente Penne Pasta  
with a light herb crème sauce

Baked Yams  
cinnamon and brown sugar

---

#### ***SELECT ONE VEGETABLE SIDE***

Fresh Steamed Asparagus Spears

Roasted Brussel Sprouts  
with pancetta

Sautéed Haricot Vert

Mélange of Roasted Seasonal Vegetables

---

#### ***SELECT TWO DESSERTS***

Pumpkin Cheesecake

Red Velvet Cheesecake

Chocolate Ganache Yule Log

Rustic Apple Cranberry Torte

Pecan Torte

**THE WESTIN**  
LONG BEACH

*All food and beverage prices are subject to 14% service charge and 10.25% state sales tax (subject to change without notice).*



## PLATED DINNER

*Create your own 3 course dinner by selecting one item from each category. Plated dinners include assorted artisanal breads and butter, freshly brewed Starbucks® coffee, Tazo® teas and iced tea. A minimum of (20) guests is required.*

*All plated dinner includes seasonal vegetables and starch.*

*A maximum of 3 entrée choices including a vegetarian entrée.*

*The higher-priced entrée will prevail for all entrées.*

### PLATED HOLIDAY MENUS

#### ***SELECT ONE STARTER***

Mushroom Bisque  
with crème fraiche

Sweet Potato and Red Lentil Bisque  
with pomegranate arils

Winter Greens Salad  
mesclun, candied walnuts, crumbled gorgonzola, flamed apples,  
balsamic vinaigrette

Roasted Beet Salad  
arugula and frisée, toasted pine nuts, chèvre and maple balsamic  
vinaigrette

Grilled Romaine Salad  
hearts of romaine, kumquats, red radishes, cherry tomatoes and creamy  
tarragon dressing

---

#### ***SELECT ONE ENTRÉE***

Gnocchi \$50.00  
forest mushrooms, butternut squash, spinach, oregano and parmesan  
tossed in brown butter

Vegetable Ratatouille \$50.00  
made from the season's best stewed vegetables with brown rice

Pan Seared Herb Crusted Airline Chicken \$59.00  
with lemon thyme crème

Half Roasted Chicken \$62.00  
black fig and bacon demi-glace

Roasted Salmon \$64.00  
with pomegranate glaze

Pistachio Crusted Striped Bass \$66.00  
with sundried tomato beurre blanc

Pan Seared New York Steak \$68.00  
with porcini mushroom bordelaise

**THE WESTIN**  
LONG BEACH

*All food and beverage prices are subject to 14% service charge and 10.25% state sales tax (subject to change without notice).*



## PLATED DINNER

*Create your own 3 course dinner by selecting one item from each category. Plated dinners include assorted artisanal breads and butter, freshly brewed Starbucks® coffee, Tazo® teas and iced tea. A minimum of (20) guests is required.*

*All plated dinner includes seasonal vegetables and starch.*

*A maximum of 3 entrée choices including a vegetarian entrée.*

*The higher-priced entrée will prevail for all entrées.*

### **PLATED HOLIDAY MENU, *Continued***

Braised Beef Short Rib (Boneless) with orange cinnamon demi-glace	\$70.00
Filet Mignon with mushroom ragout	\$72.00
Grilled Chicken and Sea Bass pinot noir reduction and citrus gastrique	\$75.00
New York Steak and Jumbo Scallops cabernet reduction and manhattan sauce	\$77.00
Prime Cut Lamb Chop and Salmon roasted garlic chimichurri and chardonnay crème	\$78.00
Petite Filet Mignon & Crab Stuffed Prawn port wine reduction and mango relish	\$80.00

---

### ***SELECT ONE DESSERT***

- White Chocolate Cheesecake
- Triple Chocolate Mousse
- Classic Chocolate Cake
- Rustic Apple Cranberry Torte
- Petite Trio of Desserts

**THE WESTIN**  
LONG BEACH

*All food and beverage prices are subject to 14% service charge and 10.25% state sales tax (subject to change without notice).*



## EAT, DRINK & BE MERRY

*Celebrate with your colleagues after work with your own two hour reception! A minimum of (20) guests is required.*

### **MIX AND JINGLE RECEPTION**

**\$35.00**

( 4 ) pieces per person of tray passed canapés

#### ***SELECT TWO COLD CANAPÉS***

Mozzarella Antipasto Brochette  
with balsamic marinade

Shrimp Cocktail  
with zesty gazpacho

Dill & Bacon Deviled Eggs

White Fig Crostini  
blue cheese and frisée

Pomegranate & Cranberry Relish Crostini  
chèvre and fresh basil

#### ***SELECT TWO HOT CANAPÉS***

Quesadilla Cornucopia  
a zesty blend of cheeses and herbs wrapped in a soft tortilla

Pacific Tiger Prawn Brochette  
jumbo shrimp tossed in tequila and fresh herbs

Mini Baked Brie En Crouete  
warm baked brie in a puff pastry

Inside Out Beef Wellington  
sautéed mushrooms and micro greens

Chicken Skewers  
thai peanut sauce and fresh herbs

#### ***INCLUDES***

( 2 ) Drink Tickets Per Person  
choice of beer or wine

---

### **BAR RENTAL FEE**

**\$175.00**

( 1 ) bar station required per 75 guests

**THE WESTIN**  
LONG BEACH

*All food and beverage prices are subject to 14% service charge and 10.25% state sales tax (subject to change without notice).*