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HOTEL  
& SPA

21080 PCH

PASÉA

WEDDING  
PACKAGES



# FOREVER STARTS HERE

Welcome to PASÉA HOTEL & SPA, where the sun meets the sea. Begin the next chapter of your love story in a modern oasis just across the shore from Huntington Beach. With 35,000 square feet of both indoor and outdoor space and 250 guest rooms, Paséa is ready to host you. Our team is committed to creating a once-in-a-lifetime experience for you and your guests.

# WEDDING SPACES





## OCEAN LAWN & TERRACE

The OCEAN LAWN is Paséa's signature outdoor wedding space, complete with an iconic ocean backdrop, three firepits and connecting space to Sapphire Foyer and Sapphire Ballroom.

Size 14,600 SQ FT

Capacity 800



## SAPPHIRE BALLROOM

Transform the SAPPHIRE BALLROOM into the ceremony or reception venue of your dreams. As the only ballroom in Orange County with a full ocean view, this elegant open-air concept space features vaulted ceilings and elegant furnishings, and also opens to the Sapphire Foyer and Ocean Lawn.

Ceiling 19'

Dimensions 119' x 70'

Size 8,400 sq ft

Capacity 550

# BLUE ROOM & TERRACE

The BLUE ROOM & TERRACE features ocean views, floor-to-ceiling convertible window panels, outdoor firepits and an indoor bar. This modern space is the perfect venue for your ceremony, reception, rehearsal dinner or bridal shower.

Ceiling	14'
Dimensions	36' x 84'
Size	6,150 sq ft
Capacity	150



# WEDDING PACKAGES

## CEREMONY INCLUSIONS

### DISCOUNTED ROOM BLOCK

*Minimum of 10 rooms required over two-night stay*

### CUSTOM WEDDING TASTING FOR TWO

### WEDDING NIGHT ROOM ACCOMMODATIONS FOR COUPLE

### EASELS TO DISPLAY ENGAGEMENT PHOTOS

### DEDICATED BANQUET CAPTAIN AND SERVICE TEAM ON-SITE

### CEREMONY INCLUSIONS:

*Market Lights, White Padded Chairs, Infused Water Station, Sound System, Welcome Tables, Staging*

### EVENT SERVICE MANAGER

*Available to assist with detailed planning with your hired Wedding Planner*

## RECEPTION INCLUSIONS

### SPARKLING WINE OR CIDER TOAST

### TWO TRAY-PASSED HORS D'OEUVRES

### ONE-HOUR PREMIUM BAR DURING COCKTAIL HOUR

*\*Does not include signature cocktails*

### GLASSWARE, PLATEWARE & FURNITURE

*Modern Glassware, Silverware, Plateware, Colored Polyester or Satin Floor-Length Linens and Napkins, Clear Votive Candles, Chiavari Chairs, Beaded Acrylic Chargers, Staging and 20'x20' Wood Parquet Dance Floor (Sapphire Ballroom)*

### WEDDING CAKE FROM PREFERRED BAKERY

### COFFEE & TEA SERVICE

*Peerless decaf & regular coffee, plus NUMI Organic Tea*

## WEDDING ENHANCEMENTS

SEAMLESS WHITE DANCE FLOOR	\$3.50 per sq. ft.
PERSONALIZED MONOGRAM	\$4.00 per sq. ft.
DRAPING	\$20.00 per sq. ft.
WHITE CARPET	\$3.50 per sq. ft.
GLASS BEADED CHARGERS	Starting at \$5.00



# WEDDING MENUS



## WEDDING MENUS

### PASSED HORS D'OEUVRES

#### COLD

*\$12 per piece*

##### **THAI MANGO SALAD SHOOTER** DF/GF

Roasted Chicken, Mango, Bell Pepper, Red Onion, Curry  
Coconut Cream GF

##### **CHICKEN CURRY CHIP** DF/GF

Chicken Curry, Masala Spiced Pita Chip,  
Micro Cilantro

##### **STUFFED ARTICHOKE HEARTS** VG

Feta and Cream Cheese Stuffed Artichoke Hearts,  
Herb Bread Crumbs

##### **MINI LOBSTER ROLL**

Topped with Tobiko Caviar

##### **PEPPERED AHI CAVIAR**

Wasabi Cream, Wonton Crisp

##### **AHI TUNA POKE SPOON** DF

Ponzu Sauce, Togarashi, Wasabi Avocado Purée

##### **CALIFORNIA ROLL TOSTADA** DF

Seasoned Crab, Spicy Mayo, Cucumber,  
Wonton Chip

##### **STUFFED APRICOTS** GF

Dried Apricot Stuffed with Boursin and Almond, Honey

##### **CARAMELIZED FIG** GF

Caramelized Fig, Sage Goat Cheese, Walnuts, Maple Glaze

##### **SHRIMP CEVICHE SHOOTER** DF/GF

Shrimp, Tomato, Cucumber, Lemon Juice,  
Red Onion

##### **SEA BASS CEVICHE** DF/GF

Plantain Chip, Tomato, Red Onion,  
Cucumber, Cilantro

##### **NAAN BREAD** DF/VE

Eggplant Caponata

#### HOT

*\$12 per piece*

##### **ADOBO CHICKEN SKEWER** GF

Cilantro, Chipotle Crema

##### **COCONUT CHICKEN**

Red Curry Sauce

##### **MINI BEEF WELLINGTON** DF

Lemon Herb Aioli

##### **ANTICUCHO STYLE BEEF SKEWERS** DF

Aji Verde Sauce

##### **BACON WRAPPED DATES** GF

Manchego, Spicy Honey Glaze

##### **MINI SHEPHERD'S PIE**

Phyllo Cup, Ground Beef, Peas, Carrots, Mashed Potato

##### **BRAISED PORK BELLY BAO BUNS**

Cilantro, Mint, Cucumber, Shredded Carrots, Hoisin Aioli

##### **KOFTA MEATBALLS**

Tzatziki Sauce

##### **WILD MUSHROOM ARANCINI** VG

Arrabbiata Sauce

##### **VEGETABLE LUMPIA** VG

Cilantro Sweet Chili

##### **SEARED SCALLOP** DF/GF

Corn Purée, Chorizo Oil

##### **COCONUT SHRIMP** DF

Mango Jalapeño Chutney

##### **ANCHO CHARRED CAULIFLOWER BITES** VG

Cilantro Lime Sauce

##### **STEAKHOUSE CRAB CAKE** DF

Rosemary Remoulade

VG – Vegetarian   VE – Vegan   GF – Gluten Free   DF – Dairy Free

*All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.*

## WEDDING MENUS

### DISPLAYS

#### CRUDITÉ AND DIPS

*\$25 per guest*

Market Fresh Vegetables, Lemon Hummus, Buttermilk-Herb Dip, Grilled Flatbread

#### ANTIPASTI

*\$28 per guest*

Prosciutto, Soppressata, Mortadella, Roasted Peppers, Jardinière Vegetables, House Olive Mix, Grilled Zucchini and Asparagus, Basil Pesto, Focaccia

#### ARTISAN CHEESE BOARD

*\$36 per guest*

International and Domestic Artisanal Cheeses, Marcona Almonds, Fig Cake, Assorted Jams, Honey Comb, Artisanal Bread & Crackers

#### YAKITORI STATION

*\$30 per guest*

*Requires chef \$250*

Kalbi Beef – Scallion, Korean Barbeque

Lemongrass Chicken – Sesame Seed, Yuzu Dipping

#### SUSHI DISPLAY (3 PCS EACH)

*\$32 per guest*

Assorted Selection of Maki Rolls and Nigiri

Pickled Ginger, Wasabi, Soy Sauce

#### BREADS & SPREADS

*\$29 per guest*

Grilled Foccacia, Ciabatta Crostini, Lavosh, Garlic Naan, Pita Chips

Cranberry Feta Dip Topped with Pistachio and Pomegranate Seeds

Beet Hummus, Sour Cream and Onion Dip, Sundried Tomato Tapanade

Spanish Salsa Verde

#### CHARCUTERIE BOARD

*\$37 per guest*

Chef's Selection of Cured Meats

Assorted Mustards, Pickled Vegetables, Artisanal Bread



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# WEDDING MENUS

## PLATED DINNER

Selections include 3 courses and are priced on a per person basis.

Highest priced entrée will prevail for all guests. Additional courses are \$10 per course, per person. Served with water, freshly brewed Peerless coffee, decaffeinated coffee and Numi Organic Teas.

### APPETIZERS

#### HEIRLOOM TOMATO & BURRATA <sup>VG</sup>

Whipped Avocado, Baby Arugula, Ciabatta

#### LUMP CRAB CAKE (CAN BE PREPARED GF)

Preserved Lemon Aioli, Shaved Fennel Salad

#### SHORT RIB ROLLATINI

Pasta, Mozzarella and Ricotta, Pomodoro, Basil

#### FRESH CAVATELLI PASTA <sup>VE</sup>

Butternut Squash, Sage, Pepitas, Cashew Ricotta

### SOUPS & SALADS

#### SOUPS

##### ROASTED TOMATO & EGGPLANT SOUP

#### LOBSTER BISQUE

#### SHRIMP & POLENTA

#### SALADS

##### CHARRED CAESAR <sup>VG</sup>

Romaine Hearts, Charred Brussels Sprouts & Baby Kale, Parmesan Cheese, Crostini, House Caesar Dressing

##### STRAWBERRY FIELDS <sup>VG</sup>

Artisan Greens, Breakfast Radish, Strawberries, Valbreso Feta Cheese, Pickled Onion, Marcona Almonds, Strawberry Basil Vinaigrette

##### ARUGULA & SPICED APPLE <sup>VG</sup>

Roasted Apple, Dried Cranberry, Walnut, Shaved Fennel, Gorgonzola Cheese, Spiced Apple Cider Vinaigrette

##### SUPERFOOD <sup>VE</sup>

Kale, Quinoa, Blueberries, Broccoli, Walnuts, Golden Raisins, Yellow Beets, Heirloom Carrot, Poppy Seed Dressing

##### ORGANIC BUTTER LETTUCE

Blue Cheese, Crispy Prosciutto, Heirloom Tomato, Sunflower Seed, Herb Buttermilk Dressing

### ENTRÉES

Entrées are limited to a maximum of two selections plus a vegetarian option. Highest priced entrée will prevail for all guests. Halal protein available for 25% of advertised entrée price.

#### HERB-ROASTED \$155 per guest

##### JIDORI CHICKEN BREAST <sup>GF</sup>

Fingerling Potato, Heirloom Carrot, Wild Mushroom Marsala

#### SEARED SALMON <sup>GF</sup> \$160 per guest

Pearl Pasta, Micro Vegetables, Citrus-Fennel Salad

#### PACIFIC STRIPED BASS \$165 per guest

Ratatouille, Heirloom Tomato, Pickled Herbs

#### FARRO RISOTTO <sup>VE</sup> \$145 per guest

Toasted Farro, Butternut Squash, Mushrooms, Sage, Baby Kale

#### SPINACH RAVIOLI <sup>VG</sup> \$145 per guest

Parmesan Cream, Olive Oil, Crushed Chilies, Cured Tomato

#### CHILI-BRAISED SHORT RIBS <sup>GF</sup> \$165 per guest

Whipped Potatoes, Asparagus, Baby Carrot, Campari Tomato

#### PRIME FILET MIGNON <sup>GF</sup> \$175 per guest

Scalloped Parmesan Potatoes, Broccolini, Bordelaise

#### PRIME STRIP LOIN <sup>GF</sup> \$175 per guest

King Trumpet Mushroom, Spinach Purée, Sauce Au Poivre

### ENHANCEMENTS

#### LOBSTER TAIL \$26 per guest

#### JUMBO PRAWNS \$18 per guest

#### SCALLOPS \$22 per guest

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## WEDDING MENUS

### OTHER MENUS

#### CHILDREN'S MENU

*Includes Beverage*

##### COURSE ONE

Carrots, Cucumber, Ranch Dipping

##### COURSE TWO

*Choose One*

Chicken Tenders & Fries

Mac-N-Cheese

Grilled Chicken, Rice, Broccoli

##### COURSE THREE

*Choose One*

Ice Cream Sundae

Warm Chocolate Chip Cookie, Milk

**\$40 per guest**

#### VENDOR MEALS

*Choose One*

##### PLATED WEDDING ENTRÉE

**\$85 per guest**

##### CHEF'S CHOICE HOT PLATED ENTRÉE

**\$50 per guest**

Protein, Starch, Seasonal Vegetable



## WEDDING MENUS

### STATIONS

#### LATE NIGHT SNACKS

*Late Night Snacks are based on 90 minutes of service.*

**SOFT PRETZEL BAR** *\$25 per guest*

Assorted Savory and Sweet Pretzels

Pretzel Bites, Beer Cheese, Whole Grain Mustard, Honey Mustard, Brown Butter Maple Syrup

**CHICAGO DOG STATION** *\$21 per guest*

All Beef Hot Dogs, Assorted Buns, Sauerkraut, Diced Tomatoes, Onions, Sweet Pickle Relish, Sport Peppers, Ketchup, Mayonnaise, Mustards

**TACO BAR GF** *\$25 per guest*

Achiote Chicken, Steak Asada, Corn Tortillas, Salsa Quemada, Salsa Verde, Pico de Gallo, Cotija Cheese, Cilantro, Limes, Guacamole, Onion

**FLATBREADS** *\$25 per guest*

Tomato, Mozzarella, Basil

Sausage, Fennel, Pomodoro

Broccoli, Pepper, Mushroom, Spinach

**HAWAIIAN BUN SLIDERS** *\$25 per guest*

Beef, Cheddar, Onions & Special Sauce

BBQ Pork & Tangy Slaw

Housemade Potato Chips

**FRENCH FRIES** *\$22 per guest*

*\$250 chef fee. Outdoors only.*

Hand Cut French Fries, Waffle Fries

Ketchup, Malt Vinegar, Hot Sauce, Special Sauce

#### DESSERT STATIONS

*Action Station upon request with additional fee.*

*Dessert Stations are based on 90 minutes of service.*

*One chef attendant per 100 guests, \$250 per chef attendant.*

**ASSORTED MINI DESSERTS** *\$21 per guest*

Mini Praline Cream Puff, Moelleux Chocolate, Moelleux Pistachio-Lemon, Moelleux Coco-Dulce, Red Berry Opera Cake, Mango Opera Cake, Tiramisu Cake, Opera Cake

**CHOCOLATE DESSERTS** *\$23 per guest*

S'mores Bars, Salted Chocolate Brownies, Fudge Brownies, Dulce de Leche, Red Velvet Cake

**CUPCAKES** *\$64 per dozen*

Red Velvet, Chocolate, Vanilla

*Minimum Order of Four Dozen*

**S'MORES STATION** *\$21 per guest*

Chocolate, Peppermint, Traditional Marshmallows, Hershey Bars, Reese's Peanut Butter Cups, Chocolate Chip Cookies, Graham Crackers

**ICE CREAM STATION** *\$28 per guest*

Vanilla Bean and Chocolate Ice Cream, Seasonal Sorbet, Chantilly Cream, Sprinkles, M&M's, Candied Pecans, Chocolate Chips, Cookie Crumbles, Chocolate Sauce, Caramel Sauce

***Ice Cream Sandwich Enhancement +10 per person, includes Sugar, Chocolate Chip and Snickerdoodle Cookies***

***Server attendant required at \$250***

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# BEVERAGES



## BEVERAGES

### HOSTED BARS

#### PREMIUM BRANDS

SKYY Vodka  
Gordon's Gin  
Sauza Hacienda Tequila  
Cruzan Aged Light Rum  
Evan Williams Black Label Bourbon  
Teacher's Blended Scotch

*\$18 per drink*

#### HOUSE WINES

*\$56 per bottle*

*Selection of four:*

Dashwood Sauvignon Blanc  
Gambino Prosecco  
EOS Pinot Grigio  
EOS Chardonnay  
EOS Cabernet  
EOS Merlot

#### ULTIMATE BRANDS

*\$20 per drink*

Absolut Vodka  
Beefeater Gin  
Astral Blanco Tequila  
Bacardi Rum  
Elijah Craig Small Batch Bourbon  
Dewar's White Label Blended Scotch

#### RESERVE WINES

*Add reserve wines to your bar package. Pricing is per bottle, and can be referenced on page 20.*

#### PLATINUM BRANDS

*\$22 per drink*

Ketel One Vodka  
Nolet's Silver Gin  
Espolòn Blanco Tequila  
Bacardi Rum  
Bulleit Bourbon  
Johnnie Walker Black

*\$250 per bartender.*

*Tableside wine service not included in bar packages, but is available for an additional cost (priced per bottle).*

*Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.*

*Brands subject to change based upon availability.*

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## BEVERAGES

### HOSTED BARS

#### BEER SELECTIONS

Coors Light  
Sierra Nevada Pale Ale  
Stone IPA  
Modelo

*\$10 per drink*

#### ADD-ONS

LIQUEURS, CORDIALS *\$20 per drink*  
MINERAL WATER, SOFT DRINKS & JUICES *\$7 per drink*  
ZERO PROOF COCKTAILS *\$17 per drink*  
Lyre's Clasico Sparkling, Lyre's Gin and Tonic, Lyre's Amalfi Spritz

#### LOCAL CRAFT BEER

*\$12 per drink*

Bad Hombre – Mexican Lager  
Boomtown Brewing, Los Angeles  
Bulbous Flowers – Hazy IPA  
Societe Brewing Company, San Diego  
Hayabusa – Japanese Rice Lager  
Beachwood Brewing, Huntington Beach

#### BLOODY MARY BAR

*\$21 per drink*

Trio of Bloody Mary Mixes  
Bacon, Cheese, Olives, Celery, Pickles, Persian Cucumbers, Jalapeño, Onions  
Fresh Mint, Basil, Dill  
Salt, Sugar, Tajín Citrus  
*Upgrade to Platinum Brands +\$6*



#### MIMOSA BAR

*\$19 per drink*

Fresh Orange, Pineapple, Watermelon, Strawberry, Mango Juices  
Strawberries, Blueberries, Raspberries, Orange, Pomegranate  
Fresh Mint, Basil, Citrus

*\$250 per bartender.*

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## BEVERAGES

### HOURLY BAR PACKAGES

*Includes selection of 4 house wine options.*

TIME	PREMIUM	ULTIMATE	PLATINUM
ONE HOUR	\$34 per person	\$39 per person	\$41 per person
TWO HOURS	\$46 per person	\$54 per person	\$56 per person
THREE HOURS	\$60 per person	\$66 per person	\$68 per person
FOUR HOURS	\$74 per person	\$81 per person	\$83 per person
FIVE HOURS	\$85 per person	\$96 per person	\$98 per person

### SIGNATURE COCKTAILS *\$21 per drink*

*Addition to Beverage Package: 1 Cocktail +\$13 per person, 2 Cocktails +\$20 per person.*

#### JALAPEÑO MARGARITA

Blanco Tequila, Lemon Citrus Sour, Triple Sec, Jalapeños

#### SKINNY MARGARITA

Blanco Tequila, Lime, Soda Water

#### CUCUMBER GIN FIZZ

Gin, Lime, Simple, Club Soda,  
Fresh Cucumber

#### BEE'S KNEES

Gin, Lemon, Honey Syrup, Lemon Wedge

#### CUCUMBER DELIGHT

Cucumber Mint Vodka, Citrus Sour Mix, Triple Sec,  
Fresh Cucumber

#### MAKE-YOUR-OWN MULE

Spirit of Choice, Lime, Simple Ginger Beer

#### ESPRESSO MARTINI

Vodka, Coffee Liqueur, Vanilla Simple, Espresso

#### POMEGRANATE CRUSH

Vodka, Lemon, Triple Sec, Pomegranate Juice

#### MOJITO

White Rum, Simple, Lime, Mint, Citrus Soda

#### MAI TAI

Spiced Rum, Orange and Pineapple Juices, Grenadine,  
Maraschino Cherry

#### MANHATTAN

Whiskey, Sweet Vermouth, Angostura Bitter,  
Maraschino Cherry

#### GOLD RUSH

Whiskey, Lemon, Honey Syrup, Lemon Wedge

#### CHOOSE YOUR OLD FASHIONED

*Select one from each category:*

Whiskey: Bourbon, Rye or Scotch

Bitters: Angostura, Orange or Black Walnut

Sugar: Traditional, Vanilla or Spiced

Garnish: Maraschino Cherry, Orange Twist or  
Cinnamon Stick

*\$250 per bartender.*

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## BEVERAGES

### ZERO-PROOF COCKTAILS *\$16 per drink*

*Addition to Beverage Package: 1 Cocktail +\$8 per person, 2 Cocktails +\$15 per person.*

*All mocktails made with Ritual Zero Proof alternatives. Ritual Zero Proof is made with all natural botanical flavors, no gluten, peanuts or tree nuts, and is free of Alcohol.*

#### MARGARITA

Ritual Tequila Alternative, Lime Juice, Agave Nectar, Salt Rim

#### PASÉA PALOMA

Ritual Tequila Alternative, Grapefruit, Grenadine, Cranberry Juices, Lemon Twist

#### MEXICAN MULE

Ritual Tequila Alternative, Lime Juice, Ginger Beer, Lime Wedge

#### NEGRONI

Ritual Gin Alternative, Ritual Aperitif, Orange Slice

#### THE COSMO

Ritual Gin Alternative, Cranberry, Lime & Orange Juice, Simple Syrup, Lime Wheel

#### GIN & JUICE

Ritual Gin Alternative, Orange & Pineapple Juices

#### OLD FASHIONED

Ritual Whiskey Alternative, Bitters, Simple Syrup, Orange Peel

#### MANHATTAN

Ritual Whiskey Alternative, Ritual Aperitif, Red Grape Juice, Orange Bitters, Orange Peel & Cherry

#### JOHN COLLINS

Ritual Whiskey Alternative, Lemon Juice, Simple Syrup, Club Soda, Maraschino Cherry & Orange

#### MOJITO

Ritual Rum Alternative, Mint, Lime, Soda Water, Simple Syrup, Mint Sprigs

#### ITALIAN GREYHOUND SPRITZ

Ritual Gin Alternative, Ritual Aperitif, Grapefruit Juice, Sparkling Water

#### TIKI BUCK

Ritual Gin Alternative, Lime Juice, Pineapple, Bitters, Ginger Beer, Simple Syrup, Pineapple Wedge

#### DARK & STORMY

Ritual Gin Alternative, Lime Juice, Ginger Beer, Lime Wedge

*\$250 per bartender.*

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## BEVERAGES

### CASH BAR PACKAGES

<b>PREMIUM BRANDS</b>	<i>\$20 per drink</i>	<b>HOUSE WINES</b>	<i>\$17 per drink</i>
SKYY Vodka		Dashwood Sauvignon Blanc	
Gordon's Gin		Gambino Prosecco	
Sauza Hacienda Tequila		EOS Pinot Grigio	
Cruzan Aged Light Rum		EOS Chardonnay	
Evan Williams Black Label Bourbon		EOS Cabernet Sauvignon	
Teacher's Blended Scotch		EOS Merlot	
<b>ULTIMATE BRANDS</b>	<i>\$22 per drink</i>	<b>BEER SELECTIONS</b>	<i>\$11 per drink</i>
Absolut Vodka		Coors Light	
Beefeater Gin		Sierra Nevada Pale Ale	
Astral Blanco Tequila		Stone IPA	
Bacardi Rum		Modelo	
Elijah Craig Small Batch Bourbon		<b>LOCAL CRAFT BEER</b>	<i>\$12 per drink</i>
Dewars White Label Blended Scotch		Bad Hombre – Mexican Lager Boatman Brewing, Los Angeles	
<b>PLATINUM BRANDS</b>	<i>\$25 per drink</i>	Bulbous Flowers – Hazy IPA Societe Brewing Company, San Diego	
Ketel One Vodka		Hayabusa – Japanese Rice Lager Beachwood Brewing, Huntington Beach	
Nolet's Silver Gin		<b>MINERAL WATER, SOFT DRINKS &amp; JUICES</b>	<i>\$8 per drink</i>
Espolòn Blanco Tequila			
Bacardi Rum			
Bulleit Bourbon			
Johnnie Walker Black			

*\$250 per bartender.*

*Tableside wine service not included in bar packages, but is available for an additional cost (priced per bottle).*

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# BEVERAGES

## WINE LIST

*Corkage Fee of \$35 will apply per 750ml bottle of outside wine.*

<b>SPARKLING &amp; CHAMPAGNES</b>		<i>per bottle</i>	<b>CABERNET SAUVIGNON &amp; BLENDS</b>		<i>per bottle</i>
CAMPO VIEJO CAVA		\$60	TRINITAS CELLARS CABERNET SAUVIGNON		\$99
Spain			Napa Valley, CA		
LUCIEN ALBRECHT BRUT ROSÉ		\$69	FIRESTONE ESTATE		\$56
Alsace, France			Paso Robles, CA		
DOMAINE CHANDON		\$73	THREE RIVERS		\$60
Napa, CA			Columbia Valley, WA		
DOMAINE CHANDON ROSÉ		\$83	LEVIATHAN CABERNET BLEND		\$125
Napa, CA			California Coast		
VEUVE CLICQUOT-YELLOW LABEL BRUT		\$199	BANSHEE		\$76
Reims, France			Sonoma County, CA		
<b>CHARDONNAY</b>		<i>per bottle</i>	<b>ROTH ESTATE</b>		<i>per bottle</i>
SEBASTIANI BUTTERFIELD STATION		\$56	Alexander Valley, CA		\$84
North Coast, CA			FOLEY JOHNSON ESTATE		\$175
TRINITAS CELLARS CHARDONNAY		\$59	CABERNET SAUVIGNON		
Napa Valley, CA			Napa, CA		
CHALONE CHARDONNAY		\$74	<b>PINOT NOIR &amp; OTHER REDS</b>		<i>per bottle</i>
Monterey County, CA			RICKSHAW PINOT NOIR		\$60
FLOWERS CHARDONNAY		\$79	Central Coast, CA		
Sonoma, CA			BANSHEE PINOT NOIR		\$76
CHALK HILL ESTATE		\$89	Sonoma County, CA		
Russian River Valley, CA			BELLE GLOS PINOT NOIR		\$79
			Santa Barbara, CA		
<b>SAUVIGNON BLANC &amp; OTHER WHITES</b>		<i>per bottle</i>	<b>TRINITAS CELLARS MYSTERICAMA BLEND</b>		<i>per bottle</i>
DASHWOOD SAUVIGNON BLANC		\$54	Napa Valley, CA		\$60
Marlborough, NZ			FIRESTONE WALKER MERLOT		\$60
ACROBAT ROSÉ		\$59	Santa Ynez County, CA		
Oregon			NIETO MALBEC		\$56
SAUVETAGE SAUVIGNON BLANC		\$59	Mendoza, Argentina		
Vin de France					
FERRARI CARANO FUME BLANC		\$62			
Sonoma County, CA					

*\$250 per bartender.*

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## BEVERAGES

### KOSHER BAR MENU

#### WINES (CASH BAR)

Dashwood Sauvignon Blanc  
Gambino Prosecco  
EOS Pinot Grigio  
EOS Chardonnay  
EOS Cabernet Sauvignon  
EOS Merlot

\$17 per drink

#### SPIRITS

\$21 per drink (cash or hosted)

*Served with all Dekuyper mixers and syrups.*

SKYY Vodka  
Gordon's Vodka Specialty 80  
Espolòn Blanco Tequila  
Cruzan Light Rum  
Jim Beam Bourbon  
Glenmorangie Single Malt Scotch 10 Year

#### WINES (BY THE BOTTLE)

##### WHITES & SPARKLING:

**LINEAGE MOMENTUS SPARKLING** \$64 per bottle  
California  
**BARKAN CLASSIC SAUV BLANC** \$64 per bottle  
Adulam, Israel  
**LINEAGE CHARDONNAY** \$64 per bottle  
Clarksburg, CA

#### BEER SELECTIONS

\$9 per drink (cash or hosted)

Blue Moon Mango Wheat Ale  
Coors Light  
Full Sail Pilsner  
Full Sail West Coast IPA

##### REDS:

**LINEAGE PINOT NOIR** \$64 per bottle  
Clarksburg, CA  
**LINEAGE CABERNET SAUVIGNON** \$64 per bottle  
Paso Robles, CA  
**OLD VINE ZINFANDEL** \$64 per bottle  
Lodi, CA

*\$250 per bartender.*

*Tableside wine service not included in bar packages, but is available for an additional cost (priced per bottle).*

*Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.*

*Brands subject to change based upon availability.*

*All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.*

# DRESSING ROOM MENUS



# DRESSING ROOM MENUS

## GETTING READY

*Day-of packages for the dressing room.  
Maximum 90 minute display. Priced per person.*

### LIGHT BREAKFAST

AVOCADO TOAST	
SEASONAL FRUIT	
STRAWBERRIES	
MINI CROISSANTS	
Jam & Butter	
ASSORTED ORGANIC NUMI TEAS	
ORANGE & CRANBERRY JUICE	

*\$25 per guest*

### BOOZY UPGRADES

BLOODY MARY OR BLOODY MARIA	<i>\$21 per drink</i>
– House Bloody Mary Mix and Skyy Vodka	
– House Bloody Maria Mix and Sauza Hacienda Tequila	
<i>Includes Tajín rimmed glasses, celery stalk, vegetable skewer, and citrus</i>	
<i>Upgrade to Platinum Brands +\$6</i>	
CRAFT BEER & KETTLE POTATO CHIPS	<i>\$12 per drink</i>
Bad Hombre–Mexican Lager, Bulbous Flowers–Hazy IPA, Hayabusa–Japanese Rice Lager	
MIMOSAS	<i>\$19 per drink</i>
Sparkling Wine and Choice of Orange, Cranberry, or Watermelon Juice	

### CALIFORNIA BURRITOS

Flour Tortilla, Carne Asada, French Fries, Avocado Salsa, Scrambled Eggs	<i>\$18 per guest</i>
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*\$25 per guest*

### TEA SANDWICHES

TUNA SALAD	
SMOKED SALMON	
CUCUMBER & CREAM CHEESE	
CHICKEN SALAD	
HAM & GRUYERE	
FRESH BERRIES	
ASSORTED ORGANIC NUMI TEAS	

### INDIVIDUAL SNACKS

TORTILLA CHIPS, SALSA, GUACAMOLE	<i>\$18 per guest</i>
HOUSE POTATO CHIPS, CARAMELIZED ONION DIP	<i>\$15 per guest</i>
CRUDITE AND HUMMUS	<i>\$16 per guest</i>
CHOCOLATE COVERED STRAWBERRIES	<i>\$30 per guest</i>

*Six Pieces*

*A \$250 labor fee applies for groups of 25 or less.*

VG – Vegetarian    VE – Vegan    GF – Gluten Free    DF – Dairy Free

*All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.*

# BRUNCH MENUS



## BRUNCH MENUS

### BRUNCH

**\$55 per guest**

#### BRUNCH MENU

*Price includes Peerless Coffee, Numi Organic Teas.*

*Maximum 90 minute display. Priced per person.*

Seasonal Fruit and Berries, Fresh-Baked Breakfast Pastries, French Toast, Maple Syrup, Butter, Scrambled Eggs, Paséa Breakfast Potatoes, Bacon or Pork Sausage

#### BRUNCH ENHANCEMENTS

##### SMOKED SALMON DISPLAY

**\$12 per guest**

Santa Barbara Smoked Salmon

Bagels, Cream Cheese, Sliced Tomato, Cucumber, Onion, Hard Boiled Egg, Caper, Lemon

##### GREEK YOGURT PARFAIT

**\$12 per guest**

Organic Greek Yogurt, Fresh Berries, Honey, House Granola

##### PANCAKE STATION

**\$12 per guest**

*Requires Chef Attendant \$250*

Buttermilk Pancakes (*Gluten Free upon request*)

Toppings and Fillings to Include: Chocolate Chips, Bananas, Strawberries, Blueberries, Nutella, Granola, Whipped Cream, Reese's Pieces, Coconut, Pineapple, Butter, Maple Syrup

##### CHICKEN & WAFFLES

**\$12 per guest**

*Requires Chef Attendant \$250*

Made-to-Order Bacon & Savory Cheese Waffles

Fried Chicken, Maple Syrup, Hot Sauce, Butter

### BAR UPGRADES

#### BLOODY MARY BAR

**\$21 per drink**

Paséa - Tomato Juice, Skyy Vodka, Lime, Tapatio, Worcestershire, Pickle Juice, Horseradish, Celery Salt, Black Pepper

Ceasar - Clamato, Skyy Vodka, Worcestershire, Pickle Juice, Horseradish, Lemon, Celery Salt

Baja - Tomato Juice, Clamato, Skyy Vodka, Lime, Tamarind, Chipotle

Ceasar and Baja Trio, Bacon, Cheese, Olives, Celery, Pickles, Persian Cucumbers, Jalapeño, Onions, Fresh Mint, Basil, Dill Salt, Sugar, Tajín, Citrus

#### MIMOSA BAR

**\$18 per drink**

Fresh Orange, Pineapple, Watermelon, Strawberry, and Mango Juices, Strawberries, Blueberries, Raspberries, Orange, Pomegranate, Fresh Mint, Basil, Citrus

*Upgrade to Platinum Brands +\$6*



**A \$250 labor fee applies for groups of 25 or less.**

*All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.*

# PLANNING



## WEDDING SERVICE MANAGERS

Our Wedding Service Managers at Paséa will collaborate seamlessly with your Wedding Planner to craft an unforgetable wedding experience tailored just for you.

***Paséa's Wedding Service Manager will be responsible for:***

- Providing important due dates for your guest room block, menu selections, wedding questionnaires, and deposit schedules
- Scheduling and hosting your Private Wedding Tasting
- Scheduling your walk-throughs with you and your hired wedding planner, and your outside caterer (if applicable)
- Scheduling your ceremony rehearsal (if applicable)
- Creating Banquet Event Orders (BEOs), diagrams, and updating your wedding cost estimate
- Scheduling your ceremony rehearsal *\*Rehearsal location and time confirmed two-weeks prior*
- Coordinating vendor load-in schedules with your hired wedding planner
- Coordinating dinner service timing and reviewing wedding timeline provided by your hired wedding planner
- Being the hotel's liaison, working closely with your hired wedding planner
- Ensuring a seamless handoff to our Banquet Captain(s) on your wedding day
- Reviewing your final wedding invoice with you following the wedding day



# VENUE INFO & POLICIES



# VENUE INFO & POLICIES

## FOOD & BEVERAGE SERVICE

No food and/or beverage of any kind will be permitted to be brought into the Hotel, or any suites used as a hospitality suite, by the Group or any of the Group's guests. Unless otherwise arranged and contracted by Catering and Event Manager, food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the State of California. As a licensee, this hotel is responsible for the administration of the regulations. Shots are not permitted at Banquet Bars. The Hotel reserves the right to refuse to serve alcohol to any person without proof of age or to anyone based upon inappropriate behavior while on Hotel premises. All food and beverage prices quoted are subject to a 27% service charge and 7.75% sales tax. Service charge is taxable in the state of California.

## SERVICE CHARGE & STAFFING

All catering and banquet charges are subject to applicable 27% service charge and applicable tax, currently 7.75%. Your event will be staffed based on the following ratios, if you require additional staffing please contact your Event Manager for pricing. Buffet: 1 server per 20 guests; Plated: 1 server per 20 guests with no wine service; Plated 1 server per 15 with wine service; Reception 1 per 35; Wedding Plated 1 server per 15; Station 1 attendant per 100; Bars 1 bartender per 75. Bartender fee of \$250 for each bar. Action Station Chef of \$250 each per 100 guests.

## WEDDING PLANNER

Hotel requires Couple to hire a full-service professional Wedding Planner. Planner is also responsible for coordinating any other contracted on-site events including, but not limited to, the Ceremony rehearsal. Should you need a planner recommendation, please contact your Catering Sales Manager for Hotel's preferred partner list.

## HAZE & FOG

The use of haze, fog, and/or dry ice in the banquet spaces is strictly prohibited for safety and regulatory reasons. Unauthorized use that results in the activation of fire alarms will incur a \$5,000 fee to cover the associated costs. However, cold sparklers may be used with prior approval and notification to your event manager.

## ENTRÉE SELECTIONS & ADDITIONAL CHARGES

### PLATED EVENTS

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections, and the higher price applies to all entrées. The hotel requires that the client produce place cards amount guaranteed for a specific entrée. The client is responsible for paying for those additional meals.

### GUARANTEE

A firm guarantee of attendance is required for all private meal functions 72 business hours prior to the function. In the event that a guarantee is not given, Hotel will automatically use the current house count on your group or the last written estimate. If attendance falls below the guarantee in either case, the Group is responsible for the number guaranteed. Should additions be made within 72 hours of arrival, those additions are subject to a 27% pricing surcharge. A minimum guarantee of 25 guests is required for meal functions. If this minimum is not met, a \$150 labor charge is applied plus applicable sales taxes.

## OUTDOOR EVENT HOURS

Outdoor functions located in the Ocean Lawn will begin no earlier than 6am. Pool functions end no later than 10pm, and all outdoor lawn functions end no later than 10pm. Amplification restrictions will be provided by the Event Manager.

A \$750 Setup Fee will be applied for use of Ocean Lawn with Jumbrellas at daylight and removal at sunset.

## COAT CHECK

If coat check is desired, it requires an attendant from beginning through end of your event at \$150 for the evening, one attendant recommended per 100 guests.

# VENUE INFO & POLICIES

## ROOM SETUP & TIME CHANGES

If room setup changes are requested after your event has been set up as specified on the event banquet event order, a minimum \$150 labor charge will be posted to your account, per occurrence. On the day of your event, if the event start time is delayed more than 30 minutes past the scheduled start time, a minimum of \$150 labor charge will be posted to your account. For social events, a maximum of 6 hours is provided. If an additional hour(s) is requested and permitted by the hotel, a \$500 charge will apply per half hour.

## SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering/conference contact prior to the event (applicable fees may apply).

## DECORATIONS & SIGNAGE

Your catering/conference contact will be happy to provide you with a Vendor Guide for your flowers, centerpieces, themed décor, etc. Handwritten signage is not permitted and signage will not be allowed in the front lobby or entrance to hotel without prior approval. Signage may be provided by the hotel through your catering/conference manager. The hotel will not permit the affixing of anything to the walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. All displays must conform to applicable Building Code and Fire Ordinances, and should be freestanding without attachment to walls, ceilings or floors. A service fee is assessed for the cleanup and removal of all materials. Any fees assessed will be the responsibility of the Group, and will be charged to Group Master Account.

## FIRE HAZARDS

No open flames are permitted inside function room. The use of flames, fireworks, sparklers and sky lanterns in outdoor venues are prohibited.

## DRONES

Use of drones on Hotel property is strictly prohibited.

## DELIVERIES

All deliveries must be pre-arranged with Event Manager. Delivery hours are between 8am-4pm and are made to Hotel's receiving dock, checking in at the Security Office located adjacent to the receiving dock. The party making the delivery must provide any carts or hand trucks necessary for the delivery. Vendors and delivery services not in compliance with Hotel's safety standards will be denied access.

## SHIPMENTS

Please plan for your boxes to arrive no more than 3 days in advance of your function. The initial 200lbs is complimentary, the group will be charged \$75 for every 45lbs (or fraction of) thereafter. Please refer to drayage and shipping information document for further details.

BOOK YOUR  
DREAM WEDDING  
TODAY



PASÉA  
HOTEL & SPA™

[paseahotel.com](http://paseahotel.com) 855.622.2472

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