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HOTEL
& SPA

21080 PCH

PASÉA

WEDDING
PACKAGES

A full-page background image of a wedding couple walking outdoors. The bride is on the left, wearing a white lace gown and holding a bouquet of white flowers. The groom is on the right, wearing a dark tuxedo with a bow tie. They are holding hands and looking at each other. The background features palm trees and a clear sky.

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 sqft
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 Focaccia, 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 ^{VG}

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 ^{VE}

Butternut Squash, Sage, Pepitas, Cashew Ricotta

SOUPS & SALADS

SOUPS

ROASTED TOMATO & EGGPLANT SOUP

LOBSTER BISQUE

SHRIMP & POLENTA

SALADS

CHARRED CAESAR ^{VG}

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

STRAWBERRY FIELDS ^{VG}

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

ARUGULA & SPICED APPLE ^{VG}

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

SUPERFOOD ^{VE}

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 JIDORI CHICKEN BREAST ^{GF} \$155 per guest

Fingerling Potato, Heirloom Carrot, Wild Mushroom Marsala

SEARED SALMON ^{GF} \$160 per guest

Pearl Pasta, Micro Vegetables, Citrus-Fennel Salad

PACIFIC STRIPED BASS \$165 per guest

Ratatouille, Heirloom Tomato, Pickled Herbs

FARRO RISOTTO ^{VE} \$145 per guest

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

SPINACH RAVIOLI ^{VG} \$145 per guest

Parmesan Cream, Olive Oil, Crushed Chilies, Cured Tomato

CHILI-BRAISED SHORT RIBS ^{GF} \$165 per guest

Whipped Potatoes, Asparagus, Baby Carrot, Campari Tomato

PRIME FILET MIGNON ^{GF} \$175 per guest

Scalloped Parmesan Potatoes, Broccolini, Bordelaise

PRIME STRIP LOIN ^{GF} \$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

\$40 per guest

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

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

\$18 per drink

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

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

PLATINUM BRANDS

\$22 per drink

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

HOUSE WINES

\$56 per bottle

Selection of four:

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

RESERVE WINES

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

\$250 per bartender.

Tablesides 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

\$10 per drink

Coors Light
Sierra Nevada Pale Ale
Stone IPA
Modelo

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

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



\$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.

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

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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

PREMIUM BRANDS

\$20 per drink

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

HOUSE WINES

\$17 per drink

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

ULTIMATE BRANDS

\$22 per drink

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

BEER SELECTIONS

\$11 per drink

Coors Light
Sierra Nevada Pale Ale
Stone IPA
Modelo

PLATINUM BRANDS

\$25 per drink

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

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

MINERAL WATER, SOFT DRINKS & JUICES

\$8 per drink

\$250 per bartender.

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

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WINE LIST

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

SPARKLING & CHAMPAGNES

	<i>per bottle</i>
CAMPO VIEJO CAVA Spain	\$60
LUCIEN ALBRECHT BRUT ROSÉ Alsace, France	\$69
DOMAINE CHANDON Napa, CA	\$73
DOMAINE CHANDON ROSÉ Napa, CA	\$83
VEUVE CLICQUOT-YELLOW LABEL BRUT Reims, France	\$199

CHARDONNAY

	<i>per bottle</i>
SEBASTIANI BUTTERFIELD STATION North Coast, CA	\$56
TRINITAS CELLARS CHARDONNAY Napa Valley, CA	\$59
CHALONE CHARDONNAY Monterey County, CA	\$74
FLOWERS CHARDONNAY Sonoma, CA	\$79
CHALK HILL ESTATE Russian River Valley, CA	\$89

SAUVIGNON BLANC & OTHER WHITES

	<i>per bottle</i>
DASHWOOD SAUVIGNON BLANC Marlborough, NZ	\$54
ACROBAT ROSÉ Oregon	\$59
SAUVETAGE SAUVIGNON BLANC Vin de France	\$59
FERRARI CARANO FUME BLANC Sonoma County, CA	\$62

CABERNET SAUVIGNON & BLENDS

	<i>per bottle</i>
TRINITAS CELLARS CABERNET SAUVIGNON Napa Valley, CA	\$99
FIRESTONE ESTATE Paso Robles, CA	\$56
THREE RIVERS Columbia Valley, WA	\$60
LEVIATHAN CABERNET BLEND California Coast	\$125
BANSHEE Sonoma County, CA	\$76
ROTH ESTATE Alexander Valley, CA	\$84
FOLEY JOHNSON ESTATE CABERNET SAUVIGNON Napa, CA	\$175

PINOT NOIR & OTHER REDS

	<i>per bottle</i>
RICKSHAW PINOT NOIR Central Coast, CA	\$60
BANSHEE PINOT NOIR Sonoma County, CA	\$76
BELLE GLOS PINOT NOIR Santa Barbara, CA	\$79
TRINITAS CELLARS MYSTERIAMA BLEND Napa Valley, CA	\$60
FIRESTONE WALKER MERLOT Santa Ynez County, CA	\$60
NIETO MALBEC Mendoza, Argentina	\$56

\$250 per bartender.

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

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BEVERAGES

KOSHER BAR MENU

WINES (CASH BAR)

\$17 per drink

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

WINES (BY THE BOTTLE)

WHITES & SPARKLING:

LINEAGE MOMENTUS SPARKLING
California

\$64 per bottle

BARKAN CLASSIC SAUV BLANC
Adulam, Israel

\$64 per bottle

LINEAGE CHARDONNAY
Clarksburg, CA

\$64 per bottle

REDS:

LINEAGE PINOT NOIR
Clarksburg, CA

\$64 per bottle

LINEAGE CABERNET SAUVIGNON
Paso Robles, CA

\$64 per bottle

OLD VINE ZINFANDEL
Lodi, CA

\$64 per bottle

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

BEER SELECTIONS

\$9 per drink (cash or hosted)

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

\$250 per bartender.

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DRESSING ROOM MENUS



DRESSING ROOM MENUS

GETTING READY

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

LIGHT BREAKFAST

\$25 per guest

AVOCADO TOAST

SEASONAL FRUIT

STRAWBERRIES

MINI CROISSANTS

Jam & Butter

ASSORTED ORGANIC NUMI TEAS

ORANGE & CRANBERRY JUICE

CALIFORNIA BURRITOS

\$18 per guest

Flour Tortilla, Carne Asada, French Fries, Avocado Salsa,
Scrambled Eggs

TEA SANDWICHES

\$25 per guest

TUNA SALAD

SMOKED SALMON

CUCUMBER & CREAM CHEESE

CHICKEN SALAD

HAM & GRUYERE

FRESH BERRIES

ASSORTED ORGANIC NUMI TEAS

INDIVIDUAL SNACKS

TORTILLA CHIPS, SALSA, GUACAMOLE \$18 per guest

HOUSE POTATO CHIPS,
CARAMELIZED ONION DIP \$15 per guest

CRUDITE AND HUMMUS \$16 per guest

CHOCOLATE COVERED STRAWBERRIES \$30 per guest
Six Pieces

BOOZY UPGRADES

BLOODY MARY *OR* BLOODY MARIA \$21 per drink

– House Bloody Mary Mix and Skyy Vodka

– House Bloody Maria Mix and Sauza Hacienda Tequila

*Includes Tajin rimmed glasses, celery stalk,
vegetable skewer, and citrus*

Upgrade to Platinum Brands +\$6

CRAFT BEER & KETTLE POTATO CHIPS \$12 per drink

Bad Hombre–Mexican Lager,

Bulbous Flowers–Hazy IPA,

Hayabusa–Japanese Rice Lager

MIMOSAS \$19 per drink

Sparkling Wine and Choice of Orange,
Cranberry, or Watermelon Juice

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, Capers, 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 unforgettable 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™

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21080 Pacific Coast Highway, Huntington Beach, CA 92648

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