



### **Private Dining**

The Doubletree Hotel San Pedro offers private dining, conventions, space for meetings and banquets for groups up to 500. Our professional Catering and Banquet Staffs are prepared to assist and execute an affair to remember.

### **Hours of Event**

An afternoon event is reserved from 11:00am – 4:00pm. An evening event is reserved from 6:00pm – 12:00am (midnight). Entertainment must cease by 12:00am (midnight).

You may begin set-up 1 ½ hours prior to your event's start time.

### **Decorations**

Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fixed fixtures and furnishings of the hotel. Glitter and confetti are strictly prohibited. Customer agrees to take full responsibility for any damage to the function room or any other part of the hotel caused by the customer, their guests, invitees, employees, independent contractor or other guests under the customer's control.

### **Meeting Space**

Private meeting rooms are available for all types of events. A room rental/labor fee will apply.

### **Payment/Credit**

Full payment by cash, cashier's check or credit card, is due ten (10) business days prior to your event. Credit may be established with the hotel. Applications must be received a minimum forty-five (45) days prior to the scheduled event, and is subject to approval.

A deposit will be required in advance. Prices are subject to change.

### **Support and Special Services**

Hotel Accommodations: Marina View, Pool View, Standard Rooms and Suites are available to accommodate your guests

Audiovisual Equipment: Audiovisual equipment can be pre-ordered on a rental basis through our in-house audiovisual company

High Speed Wired Internet Access Available at \$125.00 per connection, per day

Please Pre-Order with your Catering Manager prior to your event.

### **Deposits and Cancellations**

In order to secure a definite space for an Event, a deposit and signed contract will be required.

In the event of a cancellation, all deposits are non-transferable and non-refundable and a fee will apply.

### **Guest Guarantee**

A guaranteed count of the total number of guests is required ten (10) business days prior to your function.

You will be charged for your guarantee or actual count, whichever is greater.

### **Miscellaneous Charges**

Service Charge and Sales Tax: Menu prices quoted do not include 21% taxable service charge, applicable State Sales Tax, and Room Labor Fees.

Bartender Fee is \$125.00 per Bar

Menus Selections: All menus are established to meet the individual needs of our customers. With the exception of buffets, entrée selections are limited to one (1). Should more than one selection be required, the higher priced entrée will apply. All prices are subject to change. Please note that a minimum guest count of 50 people is required for two (2) or more entrées. A minimum guest count of 100 is required for three (3) entrées.

### **Parcel, Mailing, Shipping**

Should you have materials associated with your upcoming function, items will be accepted forty-eight (48) hours in advance. Please forward them to the hotel addressed as follows in order to avoid misunderstanding:

Organization of Party Name

Doubletree Hotel San Pedro | Attn: Your Catering Representative

2800 Via Cabrillo Marina | San Pedro, CA 90731

Prices subject to 21% taxable Service Charge and applicable State Sales Tax

Doubletree Hotel San Pedro | 2800 Via Cabrillo Marina | San Pedro, CA 90731

Telephone (310)514-3344 | Fax (310) 521-5330 | Website [www.sanpedro.doubletree.com](http://www.sanpedro.doubletree.com)



## Breakfast Express

### The Continental

Assorted Breakfast Pastries, Chilled Orange and Cranberry Juices  
Freshly Brewed Regular and Decaffeinated Coffees and Assorted Hot Herbal Teas **\$11.75**

### The Deluxe Continental

Sliced Fresh Fruit, Assorted Breakfast Pastries, Chilled Orange and Cranberry Juices  
Freshly Brewed Regular and Decaffeinated Coffees and Assorted Hot Herbal Teas **\$13.75**

### Marvelous Muffins

Freshly Baked Assorted Muffins Served with Butter and Fruit Preserves,  
Chilled Orange and Cranberry Juices, Freshly Brewed Regular and Decaffeinated Coffees  
And Assorted Hot Herbal Teas **\$11.75**

### The California Breakfast

Sliced Fresh Fruit, Freshly Baked Assorted Muffins with Butter and Fruit Preserves  
Assorted Cold Cereals, Assorted Yogurts, Chilled Orange and Cranberry Juices, Fresh Milk  
Freshly Brewed Regular and Decaffeinated Coffees and Assorted Hot Herbal Teas **\$15.75**

### Bagel Mania

Assorted Bagels with Cream Cheese, Chilled Orange and Cranberry Juices,  
Freshly Brewed Regular and Decaffeinated Coffees and Assorted Hot Herbal Teas **\$11.75**



### **Plated Breakfast Selections**

15 Person Minimum – 50 Person Maximum

All Breakfast Selections Include Chilled Orange and Cranberry Juices, Freshly Baked Breakfast Pastries, Butter and Fruit Preserves, Freshly Brewed Regular and Decaf Coffees, and Assorted Hot Herbal teas

<b>All American</b>	<b>\$13.25</b>
Fluffy Scrambled Eggs with Crispy Bacon, Ham or Sausage Links And Skillet Breakfast Potatoes	
<b>Steak and Eggs</b>	<b>\$18.95</b>
Petit Filet Mignon and Fluffy Scrambled Eggs And Skillet Breakfast Potatoes	
<b>Eggs Benedict</b>	<b>\$16.75</b>
Poached Eggs and Canadian Bacon on an English Muffin Served with Hollandaise Sauce and Skillet Breakfast Potatoes	
<b>Cinnamon French Toast</b>	<b>\$14.75</b>
Cinnamon Wheat Bread with Butter and Maple Syrup Choice of Crispy Bacon or Sausage Links	
<b>Smoked Salmon Scramble</b>	<b>\$17.50</b>
Fluffy Scrambled Eggs with Smoked Salmon, Mushrooms and Chives Served on a Toasted Bagel with Skillet Breakfast Potatoes	
<b>Western Breakfast</b>	<b>\$15.25</b>
Fluffy Scrambled Eggs with Mushrooms, Bell Peppers and Cheddar Cheese Skillet Breakfast Potatoes and Choice of Crispy Bacon, Ham or Sausage Links	
<b>Belgian Waffles</b>	<b>\$14.75</b>
<b>(25 Guests Maximum)</b> Served with Fresh Strawberries, Butter, Whipped Cream Warm Maple Syrup and Skillet Breakfast Potatoes Choice of Crispy Bacon or Sausage Links	
<b>Breakfast Burrito</b>	<b>\$13.95</b>
Chorizo Sausage, Fluffy Scrambled Eggs, Potatoes, Refried Beans And Cheese, Wrapped in a Flour Tortilla Served with Home Made Salsa and Sour Cream	



## **Breakfast Buffet**

### **The All American Buffet (15 Guest Minimum)**

Chilled Orange and Cranberry Juices  
Sliced Fresh Fruit  
Assorted Breakfast Pastries  
Butter and Fruit Preserves  
Fluffy Scrambled Eggs  
Crispy Bacon and Sausage Links  
Skillet Breakfast Potatoes with Sautéed Onions and Bell Peppers  
Freshly Brewed Regular and Decaffeinated Coffees  
Assorted Hot Herbal Teas  
**\$17.95 per Person**

### **The Deluxe American (20 Guest Minimum)**

Chilled Orange, Apple and Cranberry Juices  
Sliced Fresh Fruit  
Assorted Breakfast Pastries  
Butter and Fruit Preserves  
Assorted Breakfast Pastries  
Fluffy Scrambled Eggs with Diced Ham and Cheese  
Crispy Bacon and Sausage Links  
Skillet Breakfast Potatoes with Sautéed Onions and Bell Peppers  
Cinnamon Swirl French Toast  
Butter and Maple Syrup  
Assorted Cold Cereals with Milk  
Freshly Brewed Regular and Decaffeinated Coffees  
Assorted Hot Herbal Teas  
**\$22.95 per Person**

**Ham Steak: Add \$1.75 per Person**  
**Sliced Beef Sirloin: Add \$3.50 per Person**



**Brunch Buffet**  
**(40 Guest Minimum)**

**Available Between 11:00 AM and 2:00 PM**

Chilled Orange, Cranberry and Apple Juices  
Sliced Fresh Fruit  
Assorted Breakfast Pastries  
Butter and Fruit Preserves  
Fluffy Scrambled Eggs with Green Onions and Tomatoes  
Crispy Bacon Strips and Sausage Links  
Skillet Breakfast Potatoes with Sautéed Onions and Bell Peppers  
French Toast with Butter and Warm Maple Syrup  
Assorted Bagels with Cream Cheese

Grilled Salmon with Lemon Butter Sauce  
Classical Greek Chicken with Spinach and Feta Cheese

Assorted Mini Desserts  
Freshly Brewed Regular and Decaffeinated Coffees  
Assorted Hot Herbal Teas  
**\$29.95 per Person**

**Carving Station: Add \$5.25 per Person**

**Choice of One:**

Carved Roasted Beef  
Roasted Whole Turkey  
Honey Baked Ham

**Carving Station Labor Fee of \$100.00 per Carver**

**Mimosa Station: Add \$5.50 per Person**

**Bloody Mary Bar: add \$8.50 per Person**



## Experience the Break

All Breaks Include Freshly Brewed Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas and Soft Drinks

### **Bakery Break**

**\$9.75 per Person**

Choice of One of the Following:

- Apple Strudel Bar
- Blondie Bar
- Brownie Cheesecake Bar
- Strawberry Bar
- Cappuccino Bar

Served with our Signature Doubletree Cookies

### **The Power Session**

**\$11.75 per Person**

Assorted Yogurts, Granola Bars, Trail Mix, Fresh Fruit Cocktail

Served with Mineral Water and Chilled Fruit Juices

### **Siesta Fiesta Break**

**\$15.95 per Person**

(15 Guest Minimum)

Fresh Tortilla Chips, Three-Layered Bean Dip, Jalapeño Cheese Sauce

Taquitos Served with Sour Cream, Home Made Salsa and Guacamole

### **Chocoholic Break**

**\$13.75 per Person**

(15 Guest Minimum)

Chocolate Dipped Strawberries, Chocolate Brownies, Chocolate Chip Cookies

And Chocolate Cake, Served with Chocolate and Regular Milk

### **Ice Cream Sundae Bar**

**\$11.25 per Person**

(15 Guest Minimum)

Vanilla Ice Cream with all the Fixings: Chocolate Syrup, Caramel Topping,

Crushed Peanuts, M&Ms, Whipped Cream and Maraschino Cherries

(Add Brownies or Cookies at \$24.00 per Dozen)

### **Strawberry Shortcake Break**

**\$8.50 per Person**

(25 Guest Minimum)

Assemble Your Own Strawberry Short Cake!

Freshly Baked Pound Cake, Whipped Cream and Fresh Strawberries

### **Mashed Potato Bar**

**\$9.50 per Person**

(100 Guest Maximum)

Garlic Mashed Potatoes Served with the Following Mix-Ins:

Diced Grilled Chicken, Bacon Bits, Scallions, Cheddar Cheese and Sour Cream

### **9<sup>th</sup> Inning Stretch**

**\$8.50 per Person**

All Beef Hot Dogs and Ballpark Buns

Ketchup, Mustard, Mayonnaise, Diced Onions and Pickled Relish



## Breaks and Refreshers

### Beverages

Individual Cup of Mixed Nuts Accompanied with Bottled Water	\$5.00 per Person (15 Guest Minimum)
Freshly Brewed Coffee, Regular and Decaffeinated	\$36.00 per Gallon
Assorted Herbal Teas	\$36.00 per Gallon
Bottled Water	\$3.00 Each
Regular and Diet Soft Drinks	\$2.75 Each
Hot Chocolate	\$18.00 per Pot
Fruit Punch	\$40.00 per Gallon
Flavored Bottled Iced Tea	\$3.50 Each (15 Guest Minimum)
Lemonade or Iced Tea	\$18.00 per Pitcher
Whole, Low Fat or Nonfat Milk	\$2.25 per Person
Vitamin Water	\$4.00 Each (15 Guest Minimum)
Energy Drinks	\$4.00 Each (15 Guest Minimum)

### Pastries

Assorted Mini Danish or Mini Croissants	\$26.00 per Dozen
Assorted Muffins or Donuts	\$26.00 per Dozen
Assorted Bagels with Cream Cheese	\$30.00 per Dozen
Brownies	\$24.00 per Dozen
Assorted Breakfast Breads	\$26.00 per Dozen
Assorted Freshly Baked Cookies	\$24.00 per Dozen

### Breaks

Assorted Whole Fruit	\$18.00 per Dozen
Assorted Flavored Yogurts	\$2.00 Each
Granola Bars	\$26.00 per Dozen
Mixed Nuts	\$2.75 per Person
Fresh Tortilla Chips, Salsa and Guacamole	\$3.50 per Person (15 Guest Minimum)



### Specialty Appetizer

Available for Plated Lunch and Dinner

<b>Shrimp Cocktail</b> Two Jumbo Prawns Served with a Tangy Cocktail Sauce	<b>\$6.00 Additional</b>
<b>Spinach and Crab Dip</b> Served with Garlic Crostini	<b>\$4.50 Additional</b>
<b>Caprese Salad</b> Fresh Mozzarella Cheese, Sliced Tomatoes with Fresh Basil Served with a Balsamic Vinaigrette Dressing	<b>\$6.00 Additional</b>
<b>Sushi Plate</b> One Piece of California roll, Spicy Tuna Roll and Cucumber Roll	<b>\$8.00 Additional</b>
<b>Artichoke Gratinée</b> Served with Sourdough Bread	<b>\$5.00 Additional</b>
<b>Smoked Salmon Canapés</b> Served with Cream Cheese and Capers	<b>\$6.00 Additional</b>

### Cold Luncheon Plates

Includes Assorted Rolls and Butter, Assorted Mini Cakes, Coffee and Tea Service

<b>Oriental Chicken Salad</b> Grilled Chicken Breast on Baby Greens with Sliced Almonds, Fried Wonton Strips Mandarin Oranges, Served with a Sesame Ginger Dressing	<b>\$18.75</b>
<b>Poached Salmon Salad</b> On Mixed Greens with Tomatoes, Bell Peppers and Marinated Vegetables Served with a Spicy Mustard Sauce	<b>\$23.00</b>
<b>San Pedro Deli</b> Assorted Deli Meats and Cheeses, Red Rose Potato Salad, Pickles and Sliced Tomatoes Served with French Rolls	<b>\$19.00</b>
<b>Fruit Plate</b> Fresh Honey Dew filled with Cottage Cheese, Fresh Fruit, Berries and Orange Slices Served with Freshly Baked Mini Croissants	<b>\$18.75</b>
<b>Seafood Salad</b> Calamari, Bay Shrimp and Crabmeat Salad Mixed with Celery and Onions Served with Sliced Avocado and Lemon Wedges	<b>\$21.00</b>
<b>Fried Chicken Caesar Salad</b> Romaine Lettuce with Batter Fried Chicken Tenders, Croutons, Parmesan Cheese Served with Caesar Dressing	<b>\$18.50</b>

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### Hot Luncheon Plates

Includes House Salad with Mixed Garden Greens, Candied Walnuts, Crumbled Blue Cheese, Drizzled with Light Vinaigrette Dressing, Garlic Mashed Potatoes, Julienne Carrots and Green Beans, Assorted Rolls and Butter, Choice of Dessert, Coffee and Tea Service and Iced Tea upon Request

<b>Chicken Marsala</b> Grilled Breast of Chicken with Fresh Mushrooms and Marsala Wine Sauce	<b>\$20.00</b>
<b>Chicken Mediterranean</b> Grilled Breast of Chicken Stuffed with Asparagus and Bread Crumbs Topped with a Lemon Cream Sauce	<b>\$23.00</b>
<b>Classical Greek Chicken</b> Baked Breast of Chicken Stuffed with Spinach and Feta Cheese Topped with a Garlic Cream Sauce	<b>\$23.00</b>
<b>Grilled Pork Loin</b> Medallions of Grilled Pork Loin, Glazed with Honey Red Wine Sauce	<b>\$23.50</b>
<b>Grilled Sirloin Tip</b> Grilled Sliced Sirloin Tip with Fresh Herbs and Pinot Noir Bordelaise	<b>\$23.50</b>
<b>London Broil</b> Sliced London broil with Fresh Thyme and Garlic Mushroom Bordelaise	<b>\$24.00</b>
<b>Prime Rib</b> (30 Guest Minimum) Slow Roasted Prime Rib Served Au Jus with Creamy Horseradish Sauce	<b>\$26.00</b>
<b>Grilled Salmon</b> Grilled Filet of Salmon with Lemon Herb Butter	<b>\$23.50</b>
<b>Shrimp Scampi</b> Jumbo Prawns Sautéed in Butter, Fresh Garlic and Sweet Vermouth Served over Linguini Pasta	<b>\$26.50</b>
<b>Vegetarian Plate</b> Stir Fried Vegetables Served on a Bed of Steamed Rice	<b>\$20.00</b>
<b>Children's Plate</b> Choice of Chicken Fingers with French Fries and Ranch Dip or Macaroni and Cheese Served with Fresh Fruit Cup, a Glass of Milk or Soft Drink, and a Doubletree Chocolate Chip Cookie	<b>\$19.95</b>

#### Please Select One of the Following Desserts:

Banana Caramel  
Cappuccino Mousse Cup  
Chocolate Decadent Round  
Snow White Grand Marnier  
Tiramisu Supremo

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## Hot Luncheon Plate Duets

Includes House Salad with Mixed Garden Greens, Candied Walnuts, Crumbled Blue Cheese, Drizzled with Light Vinaigrette Dressing  
Garlic Mashed Potatoes, Julienne Style Carrots and Green Beans, Assorted Rolls and Butter, Choice of Dessert, Coffee and Tea Service and Iced Tea upon Request

### Chicken and Salmon Duet

\$27.50

Grilled Chicken Piccata with Lemon Caper Sauce  
Served with Grilled Salmon Fillet with Garlic Cream Sauce

### Filet Mignon and Grilled Chicken Duet

\$29.00

(25 Person Minimum)

Grilled Petit Filet Mignon with Brandy Peppercorn Sauce  
Served with Grilled Chicken Breast Topped with Cilantro Lime Cream Sauce

### Filet Mignon and Prawns Duet

\$31.00

(25 Person Minimum)

Grilled Petit Filet Mignon with Brandy Peppercorn Sauce  
Served with Sautéed Prawns

#### Please Select One of the Following Desserts:

Banana Caramel  
Cappuccino Mousse Cup  
Chocolate Decadent Round  
Snow White Grand Marnier  
Tiramisu Supremo

## Light Luncheon Buffets

(20 Guest Minimum)

All Buffets Include Coffee and Iced Tea Service

### Executive Express

\$23.50

Mixed Baby Greens with choice of Dressing  
Assorted Sliced Meats: Roast Beef, Honey Cured Ham, Roasted Turkey Breast  
Cheddar, Swiss and Provolone Cheeses, Sliced Red Onions, Tomatoes and Pickles  
Bowtie Pasta Salad, Crunch Apple and Chicken Salad, Potato Chips, Cole Slaw  
Served with Freshly Baked French Rolls and Assorted Mini Cakes

### The Deli Bar

\$21.00

Tossed Green Salad with Assorted Dressings  
Honey Cured Ham, Roasted Turkey Breast, Roast Beef, and Assorted Cheeses  
Sliced Red Onions, Tomatoes and Pickles, Vegetable Pasta Salad and Potato Chips  
Served with Freshly Baked French Rolls and Assorted Cookies

### Healthy Connection

\$23.00

Tossed Baby Greens with Choice of Dressing  
Fresh Seasonal Fruit Display, Tuna Salad, Egg Salad, Cottage Cheese  
Sliced Roasted Turkey Breast, Red Onions, Tomatoes and Condiments,  
Vegetable Pasta Salad and Red Rose Potato Salad  
Served with Freshly Baked French Rolls, Low Carb Cookies and Assorted Diet Soft Drinks

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### **Boxed Lunches**

Boxed Lunches are served with Whole Fresh Fruit  
Potato Chips  
Signature Doubletree Cookie  
Soft Drink or Bottled Spring Water

### **Savory Croissant Sandwich**

**Choice of:**

Grilled Breast of Chicken, Smokey Barbeque Sauce, Leaf Lettuce  
Jumbo Tomatoes and Provolone Cheese

**Or**

Tuna Fish with Rustic Mayonnaise, Garden Carrots, Leaf Lettuce  
Jumbo Tomatoes and Cheddar Cheese

**Also Available:**

### **Turkey Sandwich**

Roast Turkey Breast with Rustic Mayonnaise, Leaf Lettuce,  
Jumbo Tomatoes and Swiss Cheese on a French Roll

### **Garden Delight**

Fresh Grilled Garden Vegetables with Sun Dried Tomato Pesto, Leaf Lettuce  
And Mozzarella Cheese, Served on a French Roll

**\$20.95 per Person**



## **Lunch and Dinner Buffets (40 Guest Minimum Required)**

All Buffets Include Julienne Style Carrots and Green Beans  
Oven Roasted Potatoes or Bowtie Pasta with Pesto Sauce  
Assorted Rolls and Butter  
Assorted Mini Cakes  
Coffee and Tea Service  
Iced Tea upon Request

### **Salad Selection**

Mixed Green Salad  
Chicken Waldorf Salad  
Curried Chicken, Apple and Raisin Salad  
Antipasto Salad  
Marinated Tomato and Cucumber Salad  
Traditional Spinach Salad with Dried Cranberries

Classical Caesar Salad  
Greek Salad  
Tri-Colored Pasta Salad  
German Style Potato Salad  
Three Bean Salad  
Traditional Potato Salad

### **Entrées**

**Slow Roasted Sliced Sirloin of Beef**  
Served Au Jus with Creamy Horseradish Sauce

**Home Made Meatloaf**  
Topped with Country Brown Gravy

**Roasted Top Sirloin**  
With Cabernet Sauce

**Roast Pork Loin**  
With Caramelized Onions

**Teriyaki Mahi Mahi**  
With Soy Ginger Glaze

**BBQ Baby Back Pork Ribs**

**Grilled Chicken**  
Topped with Cilantro Lime Cream Sauce

**Chicken Marsala**  
With Marsala Wine Sauce and Fresh Mushrooms

**Classical Greek Chicken**  
Stuffed with Spinach and Feta Cheese  
Topped with a Garlic Cream Sauce

**Sliced Roasted Turkey Breast**  
With Gravy

**Grilled Salmon**  
With Lemon Butter Dill Sauce

**Lunch: \$33.00 per Person**  
**Choice of 2 Salads and 2 Entrées**

**Dinner: \$38.00 per Person**  
**Choice of 3 Salads and 2 Entrées**

**Individual Chinese Chicken Salads Presented with Chopsticks: Add \$48.00 per Dozen**  
**Grilled Chicken Caesar Salad Wraps: Add \$5.00 per Person**  
**Roasted Leg of Lamb: Add \$3.50 per Person**  
**Honey Cured Ham: Add \$2.00 per Person**  
**Whole Roasted Turkey: Add \$2.00 per Person**  
**Prime Rib: Add \$3.50**

**Please note: \$100 Labor Fee for Carving Stations**

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### **Plated Dinners**

Includes House Salad with Mixed Garden Greens, Candied Walnuts, Crumbled Blue Cheese, Drizzled with Light Vinaigrette Dressing  
Garlic Mashed Potatoes, Julienne Style Carrots and Green Beans, Assorted Rolls and Butter, Choice of Dessert, Coffee and Tea Service and Iced Tea upon Request

<b>Grilled Chicken Marsala</b> Grilled Breast of Chicken with Marsala Wine Sauce and Fresh Mushrooms	<b>\$28.00</b>
<b>Grilled Chicken Breast</b> With Pesto Cream and Roasted Peppers	<b>\$28.00</b>
<b>Classical Greek Chicken</b> Chicken Breast Stuffed with Spinach and Feta Cheese Topped with Garlic Cream Sauce	<b>\$30.00</b>
<b>Sliced Sirloin of Beef</b> Served Au Jus with Creamy Horseradish Sauce	<b>\$30.00</b>
<b>Filet Mignon</b> With Fresh Herbs in a Mushroom Bordelaise Sauce	<b>\$34.00</b>
<b>Roast Prime Rib</b> Served Au Jus with Creamy Horseradish Sauce	<b>\$33.00</b>
<b>Grilled Jumbo Prawns</b> Served in a Tri-Colored Pepper Cream Sauce	<b>\$33.00</b>
<b>Grilled Salmon</b> With Lemon Butter Sauce	<b>\$32.00</b>
<b>Seared Peppered Halibut</b> With Cilantro Lime Butter	<b>\$37.00</b>
<b>Vegetarian Plate</b> Stir Fried Vegetables Served on a Bed of Steamed Rice	<b>\$28.00</b>
<b>Children's Plate</b> Choice of Chicken Fingers with French Fries and Ranch Dip or Macaroni and Cheese Served with Fresh Fruit Cup, a Glass of Milk or Soft Drink, and a Doubletree Chocolate Chip Cookie	<b>\$19.95</b>

### **Please Select One of the Following Desserts:**

Banana Caramel  
Cappuccino Mousse Cup  
Chocolate Decadent Round  
Snow White Grand Marnier  
Tiramisu Supremo

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### **Plated Dinner Duets**

Includes House Salad with Mixed Garden Greens, Candied Walnuts, Crumbled Blue Cheese, Drizzled with Light Vinaigrette Dressing  
Garlic Mashed Potatoes, Julienne Style Carrots and Green Beans, Assorted Rolls and Butter, Choice of Dessert, Coffee and Tea Service and Iced Tea upon Request

**Chicken Breast and Salmon Filet Duet** **\$34.00**  
Grilled Breast of Chicken Served with Cilantro Lime Cream Sauce  
And Salmon Filet Served with Dill Butter

**Filet Mignon and Chicken Duet** **\$37.00**  
**(30 Person Minimum)**  
Petit Filet Mignon  
Grilled Chicken Breast Topped with Garlic Cream Sauce

**Filet Mignon and Salmon Duet** **\$39.00**  
**(25 Person Minimum)**  
Petit Filet Mignon with a Bordelaise Sauce  
Served with Grilled Salmon with Lemon Butter Sauce

**Filet Mignon and Shrimp Duet** **\$41.00**  
**(25 Person Minimum)**  
Tenderloin of Beef with Peppercorn Brandy Sauce  
Served with Jumbo Shrimp Scampi

**Chicken and Shrimp Duet** **\$38.00**  
Chicken Breast Stuffed with Spinach and Feta Cheese  
Topped with a Garlic Cream Sauce  
Served with Sautéed Jumbo Prawns

### **Please Select One of the Following Desserts:**

- Banana Caramel
- Cappuccino Mousse Cup
- Chocolate Decadent Round
- Snow White Grand Marnier
- Tiramisu Supremo



**Theme Buffets**  
**(40 Guest Minimum)**

**Mexican Buffet**

Marinated Tomato and Cucumber Salad  
Mexican Caesar Salad  
Grilled Vegetables  
Fresh Tortilla Chips, Home Made Salsa and Guacamole  
Beef Fajitas  
Chicken Mole  
Spanish Rice  
Refried Beans  
Corn & Flour Tortillas  
Mini Churros  
**Carne Asada: Add \$3.00 per Person**

**Asian Buffet**

Cole Slaw with Diced Apples and Raisins  
Iceberg Salad with Carrots and Cucumbers  
Fried Pot Stickers  
Ginger Sesame Chicken  
Stir Fry Pork  
Fried Rice  
Stir Fry Vegetables  
Assorted Rolls and Butter  
Assorted Mini Cakes  
Fortune Cookies  
**Kalbi Beef: Add \$5.00 per Person**

**Italian Buffet**

House Salad with Mixed Garden Greens  
Candied Walnuts, Crumbled Blue Cheese  
Drizzled with Light Vinaigrette Dressing  
Antipasto Salad  
Grilled Salmon Fillet with Basil Cream  
Baked Pasta Alforno  
Grilled Chicken Marsala  
Rice Rafael  
Green Beans and Julienne Style Carrots  
Assorted Rolls and Butter  
Tiramisu Supremo  
**Lasagna Bolognese: Add \$2.50 per Person**

**Southwestern BBQ**

Caesar Salad  
Red Rose Potato Salad  
Cole Slaw  
BBQ Baby Back Pork Ribs  
Grilled Cilantro Lime Chicken  
Oven Roasted Garlic Potatoes  
Ranch Beans  
Southwestern Corn and Chilies  
Assorted Rolls and Butter  
Fruit Tarts  
Pecan Bars

All Buffets Include:  
Freshly Brewed Regular and Decaffeinated Coffees  
Assorted Hot Herbal Teas  
Iced Tea Available Upon Request

**Lunch: \$29.00 per Person**  
**Dinner: \$35.00 per Person**



### Cocktail Reception

(Cocktail Reception Items Cannot Be Sold Individually As Dinner Entrées)

#### Cold Hors D'Oeuvres

Priced per dozen – Four (4) Dozen Minimum

California Sushi Rolls	\$28.00	Prosciutto and Melon	\$28.00
Assorted Fresh Canapés	\$28.00	Smoked Salmon Canapés	\$28.00
Fresh Fruit Skewers	\$28.00	Ham & Asparagus Pinwheels	\$28.00

#### Hot Hors D'Oeuvres

Priced per dozen – Four (4) Dozen Minimum

Assorted Mini Quiche	\$28.00	Vegetable Spring Rolls	\$28.00
Crab Stuffed Mushrooms	\$28.00	Scallops Wrapped in Bacon	\$32.00
Beef or Chicken Skewers	\$28.00	Deep Fried Shrimp	\$32.00
Pot Stickers	\$28.00	Spanakopitas	\$30.00
Artichoke Gratinée Stuffed Mushrooms	\$28.00	Potato Boats	\$28.00
Chicken Drumettes	\$28.00	with Bacon, Cheese and Scallions	
Teriyaki Salmon Bites	\$28.00		

#### Gourmet Canapés and Sushi

Asparagus Spear Wrapped with Prosciutto	\$325.00 per 100 pieces
Brie Cheese and Date on a Toast Square	\$300.00 per 100 pieces
Seared Ahi Tuna with Sesame and Wasabi Caviar on a Toast	\$325.00 per 100 pieces

#### Displayed Hors D'Oeuvres

Fresh Chips, Salsa and Guacamole	\$3.50 per person
Deep Fried Calamari	\$4.00 per person
Tomato Bruschetta with Garlic Crostini	\$3.50 per person
Individual Chinese Chicken Salads Presented with Chopsticks	\$48.00 per dozen
Spicy Bay Shrimp Ceviche and Tortilla Chips	\$5.00 per person
Vegetable Antipasto Platter	\$4.50 per person
Shrimp and Crab Claws	\$300.00 per 100 pieces
Sliced Smoked Salmon with Cream Cheese and Condiments (Min 50 Guests)	\$6.50 per person
Artichoke Gratinée with Sourdough Bread	\$4.00 per person
Fresh Fruit Display	\$4.50 per person
Vegetable Crudité	\$4.00 per person
Assorted Mini Croissant Sandwiches	\$38.00 per dozen
Assorted Cheese and Cracker Display	\$4.50 per person
Dry Snacks Potato Chips with dips, Mixed Nuts, and Pretzels	\$3.00 per person



## Carved Specialties of the House

50 Guests Minimum Required

(Cocktail Reception Items Cannot Be Sold Individually As Dinner Entrées)

Oven Roasted Rosemary Leg of Lamb	\$9.00 per person
Honey Glazed Ham	\$5.25 per person
Roast Beef	\$6.00 per person
Roasted Whole Turkey	\$5.25 per person
Roast Tenderloin of Beef	\$10.75 per person

**Carved Specialties served with Accompaniments and Petite Rolls**

**Please note: \$100 Labor Fee for Carving Stations**

## Gourmet Stations

**Enhance your Menu by adding one of the following:**

### **Pasta, Pasta, Pasta** **\$8.50 per Person**

Three Varieties of Pasta  
Marinara, Alfredo or Pesto Sauces  
Diced Chicken, Olives, Romano Cheese, Bay Shrimp  
Broccoli, Peppers and Mushrooms  
(Requires One Attendant per 50 Guests)

### **Ceviche** **\$8.50 per Person**

Spicy Seafood Cocktail with Bay Shrimp, Crabmeat, White Fish  
Tomatoes, Onions, Cilantro and Lemon Juice  
Served with Fresh Tortilla Chips

### **Marina Seafood Bar** **\$15.00 per Person**

Zesty Shrimp Cocktail, Snow Crab Claws  
Oysters on the Half Shell Served with Lemon Wedges and Tangy Cocktail Sauce  
**\$100 Attendant Fee Available Upon Request**



### **Cocktail Reception**

Available between the Hours of 7:00 PM and 12:00 AM

#### **Includes the Following:**

##### **Pasta, Pasta, Pasta Station**

Three Varieties of Pasta  
Marinara, Alfredo or Pesto Sauces  
Diced Chicken, Olives, Parmesan Cheese, Bay Shrimp  
Broccoli, Peppers and Mushrooms

#### **And**

##### **Carving Station**

Roasted Whole Turkey or Top Sirloin  
Served with Condiments and Petit French Rolls

#### **Plus**

Assorted Cheese and Cracker Display

#### **And a Choice of One of the Following:**

Ham and Asparagus Pinwheels  
Or  
Artichoke Gratinée Stuffed Mushrooms  
Or  
Smoked Salmon Canapés

Assorted Mini Cakes Drizzled with Assorted Sauces

#### **\$34.95 per Person**

Cocktail Receptions must be Accompanied by a Cash or Hosted Bar and is Subject to \$125 Bartender Fee per Bar.

Food Stations are Available from 7:30 PM to 9:00 PM and are Subject to a \$125 Chef Attendant Fee.

Date and Availability Restrictions Apply.



## Beverages

### Beverage Stations

Champagne Punch	\$55.00 per Gallon
Mimosas	\$55.00 per Gallon
Fruit Punch with Rum	\$55.00 per Gallon
Tropical Fruit Punch with Fresh Fruit	\$40.00 per Gallon

### Bar Prices

	Hosted Bar	Cash Bar
House Selection	\$5.75	\$6.00
Call	\$6.25	\$6.25
Premium	\$7.25	\$7.75
Cognacs	\$7.50	\$8.00
House Wine by the Glass (White, Red, Blush)	\$5.50	\$6.00
Domestic Beer	\$4.25	\$5.00
Imported Beer	\$4.75	\$5.25
Soda	\$2.75	\$3.25
Mineral Water	\$2.75	\$3.25
Juice	\$2.50	\$2.75

### Martini Bar

Dean Martini	Sky Vodka, Spritz of Vermouth
Watermelon Martini	Ketel One Vodka, Watermelon Pucker and Sprite
Peach Patch	Stolichnaya Vodka, Peach Pucker, Grenadine and Sprite
Mandarin Martini	Absolut Mandarin Vodka, Triple Sec and Sprite
Apple Martini	Ketel One Vodka, Apple Pucker and Sprite
Cosmopolitan	Smirnoff Vodka, Triple Sec, Cranberry Juice with a Squeeze of Lemon
Sapphire Martini	Bombay Sapphire Gin, Spritz of Vermouth, Green Olive or Lemon Twist
Ocean Potion	Absolute Vodka, Triple Sec, Cranberry, Orange and Pineapple Juice

**A Bartender Fee of \$125 per Bar will Apply to All Events Requiring a Bar.**



## Wine List

### Champagne/Sparkling Wines/Sparkling Cider

<b>J. Roget, Brut, California</b>	<b>\$21.00</b>
A very refreshing and crisp sparkling wine for any occasion	
<b>Freixenet, Cordon Negro Brut, Spain</b>	<b>\$25.00</b>
Apple and pear scents over notes of almond and caramel in the bouquet	
<b>Gloria Ferrer, Blanc de Blanc, Sonoma, California</b>	<b>\$33.00</b>
Delicate and light bodied. Full of zest and sparkle	
<b>Chandon Brut, Napa, California</b>	<b>\$38.00</b>
Bubbly and fresh sparkling wine with a delightful finish	
<b>Moet et Chandon, "White Star", France</b>	<b>\$62.00</b>
Honey and Citrus are backed by a vibrant structure in this firm, persistent bubbly.	
<b>Sparkling Apple Cider</b>	<b>\$16.00</b>

### Chardonnay

<b>La Terre, California</b>	<b>\$21.00</b>
Floral aromas, citrus and white fruit flavors. Crisp, refreshing and delicious	
<b>Meridian, California</b>	<b>\$25.00</b>
Pineapple, tropical fruit and flavors typical of Santa Barbara County	
<b>Kendall-Jackson, California</b>	<b>\$33.00</b>
Beautiful floral aromas bring a tropical feel to the nose with a well-balanced finish	
<b>Charles Krug, Sonoma, California</b>	<b>\$39.00</b>
Elegant hand-picked grapes packed with flavors of green apple, pear and peach aromas	
<b>Robert Mondavi, Carneros, California</b>	<b>\$47.00</b>
Abundance of very clean, fresh fruit flavors, lemon, pear and figs. Artfully balanced with a slight hint of oak	



## Wine List

### Other Whites and Blushes

<b>La Terre, Pinot Grigio, California</b> Floral aromas, citrus and white fruit flavors. Refreshing and delicious	<b>\$21.00</b>
<b>Ecco Domani, Pinot Grigio, Italy</b> Pale, straw-yellow in color with intense aromas. Dry in flavor with pleasant apple after taste	<b>\$24.00</b>
<b>Robert Mondavi, Private Selection, Fumé Blanc, California</b> Refreshing fruit, orange blossom notes in the aromas and light, sweet, crisp flavors	<b>\$28.00</b>
<b>Woodbridge by Robert Mondavi, Sauvignon Blanc, California</b> Tropical fruit along with notes of citrus makes this a crisp, refreshing white wine	<b>\$24.00</b>
<b>Geyser Peak, Sauvignon Blanc, Sonoma, California</b> Classic aromas of grapefruit, balanced by crisp, bright acidity and a snappy, lingering finish	<b>\$33.00</b>
<b>La Terre, White Zinfandel, California</b> Soft, round, and spicy with overtones of plumbs, and blueberries	<b>\$21.00</b>
<b>Beringer, White Zinfandel, California</b> Fresh, red berry, citrus and melon aromas and flavors of fresh fruits	<b>\$24.00</b>

### Cabernet Sauvignon

<b>La Terre, California</b> Concentrated on the rich fruitiness of the varietals, bringing forward ripe cherry flavors	<b>\$21.00</b>
<b>Santa Rita "120", Chile</b> Velvety layers of blackberry, plumb and cassis with rich, ripe characters and tannins	<b>\$26.00</b>
<b>Robert Mondavi, Private Selection, California</b> Aromas of blackberry brambles, layers of dark cherry, chocolate and cassis	<b>\$31.00</b>
<b>Estancia, Paso Robles, California</b> Ripe fruit notes of blackberry and cherry. Silky finish and sweet tannins that linger on the palate	<b>\$39.00</b>
<b>Mount Veeder, Carneros, California</b> Wild berries, hints of spice, pepper and herbs like lavender, anise and sage	<b>\$53.00</b>



## Wine List

### Merlot

<b>La Terre, California</b> Rich with ripe plum and fresh blueberries. Finishes with a hint of spice	<b>\$21.00</b>
<b>Colombia Crest, Washington</b> Aromas of “just-picked” raspberries and black cherries Leaves a subtle hint of cocoa flavor on the palate	<b>\$24.00</b>
<b>Fetzer, Eagle Rock, California</b> Deep red color with rich fruit flavor and a nice fruit touches. Subtle oak, plum, cherry flavors and toasted vanilla finish	<b>\$27.00</b>
<b>Rodney Strong, Sonoma, California</b> Plum and blueberry flavors. Toasty, spicy vanilla character and lingering berry cream finish	<b>\$35.00</b>
<b>Sterling, Napa, California</b> Classic aromas of grapefruit, balanced by crisp, bright acidity and a snappy, lingering finish	<b>\$39.00</b>

### Other Reds

<b>Camelot, Pinot Noir, California</b> Classic aromas, a complex palate and rich viscosity	<b>\$24.00</b>
<b>Robert Mondavi, “Private Selection”, Pinot Noir, California</b> Classic and elegant and overwhelmingly delicious	<b>\$38.00</b>
<b>Alice White, Shiraz, Australia</b> Appealing dark fruit aromas with generous flavors of black cherry, plum and spice	<b>\$24.00</b>
<b>Rosemount, Shiraz, Australia</b> Fragrant aromas of ripe plum with focused flavors of red berry and spice	<b>\$30.00</b>
<b>Rancho Zabaco, “Dancing Bull” Zinfandel, California</b> Soft, round and spicy with overtones of plum and blueberry	<b>\$25.00</b>
<b>Gabbiano, Chianti, Italy</b> Intense aromas, velvety tannins, lingering finish	<b>\$23.00</b>



## Audio Visual Pricing

### Screens

6 Ft. Screen	\$75.00
8 Ft. Screen	\$75.00
10 Ft. Screen	\$100.00

### Flipcharts & Whiteboards

Post-It Flipchart Packages	\$75.00
Standard Flipchart Package	\$50.00
Whiteboard	\$10.00
Whiteboard Package with Markers and Eraser	\$30.00
Easels	\$30.00

### Projectors

Overhead Projector	\$75.00
Overhead Projector Package with 6 Ft. Screen and AV Cart	\$150.00
LCD Projector	\$200.00
LCD Projector Package with VCR/DVD and Screen	\$250.00

### TVs, DVDs and VCRs

25" TV/VCR Package with AV Cart	\$190.00
25" TV	\$110.00
VCR (VHS)	\$55.00
DVD Player	\$55.00

### Microphones

Wired Microphone	\$30.00
Lavalier Wireless Microphone	\$150.00
Handheld Wireless Microphone with Stand	\$150.00

Podium with Microphone

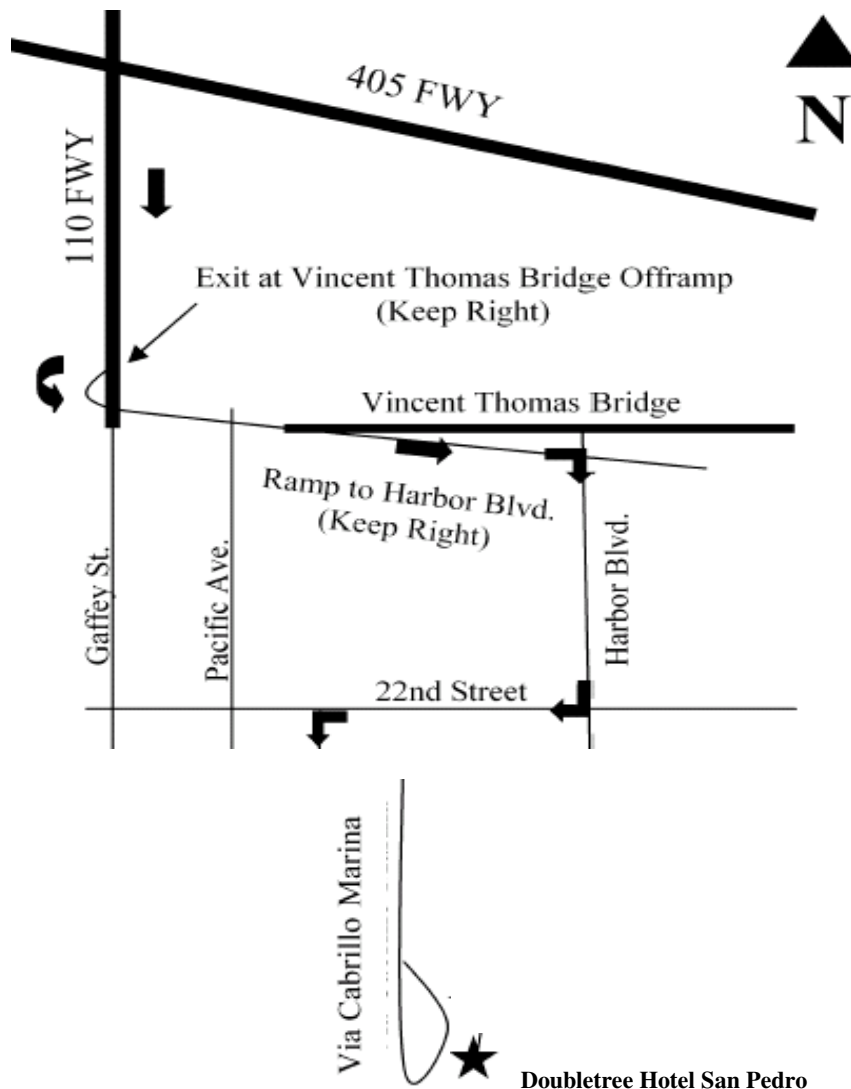
\$30.00  
(No Charge for Podium)

### Speakers and Mixers

Powered Speaker Package with Microphone and Stand	\$150.00
Patch to House Sound	\$50.00
4-Channel Mixer (For More Than One In-put)	\$75.00
6-Channel Mixer	\$125.00
12-Channel Mixer	\$160.00

### Miscellaneous

54" Black AV Cart with Skirt	\$35.00
30" Black AV Cart with Skirt	\$10.00
Power Strip	\$10.00
Extension Cord	\$5.00
Speakerphone with Access	\$125.00
Internet Connection	\$125.00 per User



### 2800 Via Cabrillo Marina

#### From the Orange County (John Wayne) Airport

Take the 405 Freeway North to the 110 Harbor Freeway South. Exit Harbor Blvd.  
Make a right on Harbor Blvd. to 22nd Street and make a right. Take 22<sup>nd</sup> Street to Via Cabrillo Marina and make a left.  
Our Hotel Porte Cochère will be on the left side

#### From Los Angeles

Take the Harbor 110 Freeway South to Harbor Blvd. Make a right on Harbor Blvd. to 22nd Street and make a right. Take 22<sup>nd</sup> Street to Via Cabrillo Marina and make a left. Our Hotel Porte Cochère will be on the left side

#### From Long Beach

From Ocean Blvd. cross over the Desmond Bridge and then over the Vincent Thomas Bridge  
To Exit Harbor Blvd. Make a right on Harbor Blvd. to 22nd Street and make a right. Take 22<sup>nd</sup> Street to Via Cabrillo Marina  
and make a left. Our Hotel Porte Cochère will be on the left side