



Hilton

WOODLAND HILLS/LOS ANGELES

Mitzvah

We know how to throw a party here at the Hilton Woodland Hills! Come enjoy this milestone in your child's life with us. Our superior service and enticing menus are just the start to your perfect Simcha. This package is based on a minimum of 50 guests and accommodates up to 350 of your friends & family.

Our offer to you:

ADULTS PACKAGE

one hour open bar | butler passed hors d'oeuvres |
reception display | 3 course plated dinner

KIDS PACKAGE

stationary hors d'oeuvres | open soda bar |
buffet dinner | ice cream station

Our gifts to you:

Personal on site planner to make sure every detail is perfect
Tables, banquet chairs, white/black/ivory linen
Staging for entertainment, and lovely dance floor
Complimentary valet parking for you and your guests

Please call Joanie Allen for additional information at 818.596.4568

a 14% service charge and 7% administrative fee of the total food and beverage revenue
(plus all applicable taxes) will be added

ADULT COCKTAIL RECEPTION

Selection of four (4) butler passed hors d'oeuvres
One (1) display table

hot hors d'oeuvres

- ~ petite beef wellington, mushroom duxelle
- ~ chicken satay, stone ground mustard dipping
- ~ mac-n-cheese poppers
- ~ zucchini, eggplant quesadilla, hummus, and roasted pepper salsa
- ~ raspberry and brie cheese in phyllo dough
- ~ potato pancakes with chunk applesauce

enhancements + 3.00pp

- ~ baby lamb chops with mint chutney

cold hors d'oeuvres

- ~ caprese skewer with balsamic drizzle
- ~ smoked salmon and cream cheese pinwheel
- ~ wild mushroom crostini
- ~ bruschetta, roma tomatoes, basil & garlic
- ~ grilled market fruit brochettes, honey mint sauce

enhancements + 3.00pp

- ~ ahi tuna on sesame crisp with guacamole dot

display tables

- ~ market stand: fresh garden vegetable crudité with roasted red pepper hummus & orange zest ranch
- ~ cheese board: international and domestic cheeses, fruit and nuts garnish with artisan breads and crackers
- ~ toppings bar: heirloom tomato bruschetta, black olive tapenade, red pepper hummus with baked pita chips, crostini's and baby hearts of romaine
- ~ inspired fruit: local & seasonally sliced fruits garnished with berries, Greek 2% vanilla yogurt dip

enhancements

- ~ sushi display: variety of rolls including spicy tuna, California, eel, salmon and vegetables rolls, along with fresh ginger, wasabi and soy sauce, served with chop sticks. 20pp additional

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ADULT DINNER

Dinner includes: Salad, Entrée (see selection for package pricing), dessert, bread basket, and coffee service

Please note if two entrees are selected the higher price will prevail for all.

Maximum of three entrees and selection must be provided to hotel 14 days in advance of event.

salad

SELECT ONE

- ~ arugula and endive, zinfandel poached pear and candied walnuts with lemon thyme vinaigrette
- ~ classic Caesar salad, shaved asiago cheese, garlic croutons, Caesar dressing
- ~ Caprese salad, tomato, sliced fresh mozzarella, fresh basil leaves, with greens, olive oil & balsamic
- ~ quinoa salad, bibb lettuce, red quinoa, market fresh beets, feta cheese with raspberry vinaigrette

entrées -(all entrées accompanied with seasonal vegetable)

- ~ vegetable wellington - seasons best vegetables with tomato coulis 72
- ~ charred chicken breast - California citrus, caper relish, with wild rice 74
- ~ grilled salmon - Sal's mango salsa and cauliflower mash 77
- ~ filet mignon - mushroom port wine sauce & sweet potato mash 85
- ~ boneless half chicken - garlic smashed potatoes 76
- ~ seasonal white fish - tamarind sauce, red quinoa and bok choy 75
- ~ signature short ribs - braised beef ribs with cherry tarragon sauce, creamy polenta 84
- ~ duet plate: braised short ribs with natural au jus, market white fish with sweet ginger sauce and jalapeno mashed potatoes 93

desserts

SELECT ONE

- ~ chocolate molten cake
- ~ New York style cheesecake with berries
- ~ trio of chocolate drizzled profiteroles
- ~ sorbet trio in champagne flute
- ~ rainbow of fruit, custard tart

dessert enhancement

Viennese table - bread pudding with caramel sauce, assortment of French miniature pastries, chocolate dipped berries, mini fresh fruit tartlets, apple tarte, pastry swans, fancy gourmet cookies
15 per person



BEVERAGES

CHAMPAGNE SPARKLES AND GUESTS ARE AGLOW

premium brands

ONE HOUR INCLUDED IN PACKAGE

- ~Grey Goose Vodka
- ~Bombay Sapphire Gin
- ~Patron Silver Tequila
- ~Gentleman Jack Whiskey
- ~Johnnie Walker Black Scotch
- ~Crown Royal
- ~Bacardi Superior Rum
- ~Domestic brews
- ~Imported brews
- ~Premium white and red wines
- ~Assorted soft drinks and juices

additional hours open

- ~second hour 10
- ~third hour 8
- ~each additional hour 7

additional hours cash

- ~premium 10 / drink
- ~domestic brew 6.5 / bottle
- ~imported brew 7.5 / bottle
- ~premium wine 7.5 / glass
- ~soft drinks & juices 4.5 / bottle

additional hours consumption

- ~premium 9 / drink
- ~domestic brew 6 / bottle
- ~imported brew 7 / bottle
- ~premium wine 7 / glass
- ~soft drinks & juices 4 / bottle

specialty bars

ADDITIONAL BARTENDER REQUIRED

- ~martini bar: variety of fresh martini's shaken and stirred to perfection, choice of 4 flavors 12 / martini on consumption
- ~micro brew bar: featuring local brew house, Santa Clara Valley brewing and Faultline brewing, with a selection of six available 11/ bottle on consumption

1 single bar and 1 bartender per 100 guests at \$125/each bartender
our hosted bars do not include specialty drinks like frozen drinks and martinis/ margaritas
a 14% service charge and 7% administrative fee of the total food and beverage revenue
(plus all applicable taxes) will be added

YOUNG ADULT EVENT

Selection of three (3) stationary hors d'oeuvres
One dinner station, Ice Cream station and unlimited soft drink package - \$50 per child

hot hors d'oeuvres

- ~ pigs in a blanket with Dijon mustard
- ~ mini cheese pizza
- ~ mini cheese quesadilla
- ~ mini chicken fingers with dipping sauce
- ~ egg rolls with dipping sauce

dinner station selection

SELECT ONE

- ~Mexican~ cheese quesadillas, guacamole & fresh salsa, fajitas with chicken and beef, flour tortillas, sour cream, cheddar cheese, Spanish rice & refried beans
~enhancement – Nachos: Cheese Dipping Sauce and Jalapeno Rings 4pp
- ~Roma~ Caesar salad, tortellini pasta with marinara sauce, mini pizza's (cheese and vegetable) along with garlic bread
~enhancement - chicken parmesan 6pp
- ~Pacific Rim~ Asian salad with ginger sesame dressing, beef satay with Thai peanut sauce, stir-fried chicken chow mein along with fried rice
~enhancement - assorted dim sum with dipping sauces 6pp
- ~American~ hamburgers and hot dogs with French fries, assortment of condiments, fresh vegetable crudité with dipping sauces
~enhancement - sweet potato fries 3pp

dessert station

- ~Ice Cream Bar~ vanilla, chocolate & strawberry ice cream with sprinkles, m&m's, gummy bears, crushed oreos, chocolate & caramel syrups with whipped cream and cherries
~enhancement - fresh baked cookies and brownies 4pp
- ~upgrade – Milk Chocolate Fondue Station; Pretzel Sticks, Marshmallows, Fresh Fruits with Toffee Chips, Salted Peanuts, Candied Sprinkles, White Chocolate Chips 6pp