



## QUINCEAÑERA PACKAGE INCLUDES

Your Choice of Four Beautifully Decorated Ballrooms

Beautifully Landscaped Patio Area for Photos

Selected Choice of Linen Colors to Complement Your Quinceañera

Mirrors & Votive Candles to Complement Your Centerpieces

Selected Choice of Skirting for Head Table and Cake Table

Choice of White or Ivory Chair Cover and your choice of Sash

Sparkling Apple Cider for Your Toast

Complimentary Cake-Cutting Service

Punch Station During Reception

Soft Drink Station with Dinner Service

Dance Floor

Staging for your Band or DJ

Professional Catering Manager to Help Coordinate Your Special Event

Experienced Banquet Staff Specializing in Anticipating Your Every Need

Special Guest Room Rates for Out of Town Guests

### HOSTED DISCOUNTED PARKING

\$4.00 per car

### NON-HOSTED DISCOUNTED PARKING

\$6.00 per car



# ENHANCE YOUR QUINCEAÑERA PACKAGE

## ADD A TOUCH OF CLASS

The below selections are priced per piece. Minimum order of 50 pieces per canape

### COLD CANAPES

Stuffed tomato, boursin cheese; Fresh melon, prosciutto and mint chamboris; Smoked chicken salad, mango relish;  
Roasted vegetable pinwheels on New York flat bread; Pecan chicken profiteroles;  
Salami cornucopia, herbed cream cheese; Strawberries, brie and pistachio; Bruschetta,  
red and yellow tomatoes on garlic baguette

**5.00 per piece**

### HOT CANAPES

Spanakopita, spinach and feta cheese; Mushroom caps, spinach and cheese;  
Chicken sate, spicy peanut sauce; Cajun chicken drummettes, bleu cheese dip;  
Empanada, black beans and mushrooms, house salsa, guacamole; Vegetable lumpia, spicy plum sauce;  
Mini pizza, goat cheese and sundried tomatoes; Grilled chicken and cheese quesadilla, house salsa and guacamole;  
Mini chicken Wellington; Southwest chicken and black bean spring roll

**5.00 per piece**

## ADD A TOUCH OF ELEGANCE

One (1) hour of Champagne and Cider Reception, served White Glove Butler Style

**An Additional 4.25 per Person**

## A LA CARTE SELECTIONS

### ANTIPASTO PLATTER

Nicoise olives, sicilian olives, mushrooms, dry salami, prosciutto, grilled marinated provencal vegetables,  
mozzarella, tomatoes, artichoke hearts, marinated peppers and grissini sticks  
(minimum of 25 guests)

**9.00 per person**

### DOMESTIC AND IMPORTED CHEESE DISPLAY

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers  
(minimum of 25 guests)

**9.00 per person**

### FRESH FRUIT DISPLAY

Sliced fresh seasonal fruit served with raspberry yogurt dip  
(minimum of 25 guests)

**9.00 per person**



# PRINCESS BUFFETS

(Minimum of 50 guests)

## SELECTION #1

Chicken Tortilla Soup  
Mixed Baby Greens with Chile-Lime Vinaigrette  
Corn Salsa Salad with Avocados  
Jicama and Orange Salad  
Nacho Chips and Fresh Salsa

Beef and Chicken Fajitas  
Cheese Enchiladas  
Spicy Ground Beef Tacos

Shredded Lettuce, Cheddar Cheese, Chopped Onions, Guacamole and Sour Cream  
Spanish Rice and Refried Beans  
Corn Taco Shells & Corn and Flour Tortillas  
Soft Drink Station with Dinner Service  
Fresh brewed micro-roasted Starbucks® coffee, Decaffeinated coffee, and Assorted teas  
**Luncheon 32.00 / Dinner 42.00 per person**

## SELECTION #2

Chicken Tortilla Soup  
Mixed Baby Greens with Chile-Lime Vinaigrette  
Corn Salsa Salad with Avocados  
Jicama and Orange Salad  
Blue Corn Tortilla Chips and Fresh Salsa

### Choice of Three Entrees:

Shrimp Fettuccine with Chili Cream Sauce  
Chicken Enchiladas with Green Chili Sauce  
Salsa Marinated Flank Steak  
Red Snapper Veracruz

Spanish Rice and Black Beans  
Jalapeno Rolls & Freshly Baked Breads  
Soft Drink Station with Dinner Service  
Fresh brewed micro-roasted Starbucks® coffee, Decaffeinated coffee, and Assorted teas  
**Luncheon 34.00 / Dinner 44.00 per person**



## RECEPTIONS

6:00 p.m. - 12:00 a.m.

### Plated Dinner Entrees Include

Choice of Salad

Fresh Baked Artisan Breads

Fresh brewed micro-roasted Starbucks® coffee, Decaffeinated coffee, and Assorted teas

## SALAD SELECTIONS

### CAESAR SALAD

Romaine Leaves, fresh Parmesan and Herb Croutons with Classic Caesar Dressing

### BABY MIXED GREENS

Fresh Seasonal Greens and tossed Pecan Salad with Sliced Pear, Crumbled Bleu Cheese and Sherry Vinaigrette Dressing

### FRESH SPINACH SALAD

Red onion, Strawberries, Toasted Almonds, and Raspberry Vinaigrette.

## ENTREE SELECTIONS

|   | LUNCH/ DINNER |
|---|---------------|
| <b>ALMOND CRUSTED CHICKEN BREAST</b><br>Dijon Mustard Cream Sauce   | 29.00/36.00   |
| <b>HERBED CRUSTED CHICKEN BREAST</b><br>Served with Red Mashed Potatoes, Julienne Vegetables, Lemon Herbed Butter Sauce               | 28.00/35.00   |
| <b>CHICKEN BREAST FLORENTINE</b><br>Tender Chicken Breast stuffed with savory Spinach and Cheese topped with a Parmesan Cream Sauce   | 30.00/37.00   |
| <b>CHARBROILED CHILI CRUSTED SALMON</b><br>Served with Wild Mushrooms, Risotto and toasted Corn Vinaigrette Relish                    | 32.00/39.00   |
| <b>ROSEMARY GRILLED FLANK STEAK</b><br>Served with Roasted Anna Potatoes, Julienne Vegetables and topped with Mushroom- Madeira Sauce | 32.00/39.00   |
| <b>HERBED CRUSTED SALMON AND CHICKEN</b><br>With a Caper Butter Sauce   | 38.00/45.00   |
| <b>ROASTED HALIBUT</b><br>Topped with Baby Shrimp and Caper Cream Sauce, Served with Rice Pilaf                                       | 39.00/45.00   |
| <b>PRIME RIB OF BEEF AU-JUS</b><br>Slow Roasted and Served with Horseradish Cream and Au-Jus  | 42.00/49.00   |
| <b>GRILLED NEW YORK STEAK</b><br>Served with Shitake Mushrooms, Fresh Thyme and Green Peppercorn Sauce                                | 45.00/52.00   |



# BEVERAGE SERVICE

\$100.00 Bartender Fee; Bartender fee is waived with \$400.00 in sales on all Cash and Hosted bars.  
One bartender is required for every 125 adult guests.

## FAMILIAR BRANDS

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Sauza Gold Tequila, Jim Beam Bourbon, Dewars Scotch,  
Korbel Brandy  
**6.50 Host / 6.75 Cash**

## FAVORITE BRANDS

Tanqueray, Absolut Vodka, Captain Morgan Rum, Jack Daniels Bourbon, Johnnie Walker Red Label,  
Seagrams 7, Seagrams VO  
**7.50 Host / 7.75 Cash**

## APPRECIATED BRANDS

Johnnie Walker Black Label, Chivas Regal Scotch, Grey Goose Vodka, Patron Silver Tequila,  
Crown Royal Bourbon  
**8.75 Host / 9.00 Cash**

## CORDIALS & COGNACS

Amaretto Di Sorono, Baileys Irish Cream, Kahlua, Grand Marnier,  
Courvoisier VSOP  
**9.50 Host / 10.00 Cash**

## DOMESTIC BEER SELECTIONS

Budweiser, Bud Light  
**5.00 Host / 5.25 Cash**

## IMPORTED BEER SELECTIONS

Corona, Heineken  
**5.50 Host / 5.75 Cash**

## HOUSE WINES

Beringer "Stone Cellars", California  
White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot  
**7.50 Host per glass / 8.00 Cash per glass**  
**28.00 per bottle**

## SOFT DRINK SERVICE

**4.00++ per person for two hour service**  
**8.00++ per person for unlimited service throughout the event**



# GENERAL INFORMATION

## MENU SELECTIONS

The Sheraton Park Hotel at the Anaheim Resort provides all food and beverage served in the banquet area.

## MENU PRICING

Luncheon Quinceañera Receptions are held from 11:00 a.m. - 4:00 p.m.

Dinner Quinceañera Receptions are held from 6:00 p.m. - 12:00 a.m.

Applicable California state sales tax and service charge is customary. A 20% taxable service charge & 7.75% sales tax will be added to all food & beverage items. All prices are subject to change.

Split Menus will be charged at the higher price. Client to provide place cards for service staff to determine entrée selection of each guest.

## DEPOSITS

To confirm your reception space a non-refundable deposit of \$1,000.00 is required. Pre-payment is required ten (10) days prior to your Quinceañera if paying with a personal check and seventy-two (72) hours prior if paying with cash, cashier's check or major credit card.

Credit card authorization on file will be used for any unpaid balances after the seventy-two (72) hour guarantee.

## GUARANTEES

We need your cooperation in making your event a success.

Please confirm the number of guests expected by 12 noon, three (3) business days prior to your event. This number is your minimum guarantee and may not be lowered.

If a guarantee number is not received on time, the expected attendance will become the number guaranteed. All charges will be based on your guarantee or the actual attendance, whichever is greater. Quinceañeras not meeting the required minimum number of guests will be subject to the minimum food and beverage guarantee as outlined in the contract.

Please note: The Hotel will set and prepare for an additional 5% above the guarantee.

## SECURITY

When ordering a Cash and/or Hosted Bar for your function, a security guard is required due to minors attending the function. One security guard will be required per 150 invited guests. The fee is \$30.00 per hour, per security guard, with a minimum of six hours. This fee is subject to change.

