



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 item

COLD ITEMS

Stuffed Tomato, Boursin Cheese; Fresh Melon, Prosciutto and Mint Chamboris; Smoked Chicken Salad, Mango Relish;
Roasted Vegetable Pinwheel 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.

4.00 per piece

HOT ITEMS

Spanakopita, Spinach and Feta Cheese; Mushroom Caps, Spinach and Cheese; Empanada, Black Beans and Mushrooms,
House Salsa and Guacamole; Southwest Chicken and Black Bean Spring Roll

4.00 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 SELECTION

(serves 50 guest)

ANTIPASTO PLATTER

Nicoise Olives, Sicilian Olives, Mushrooms, Dry Salami, Prosciutto, Grilled Marinated Provencal Vegetables, Mozzarella,
Tomatoes, Artichoke Hearts, Marinated Peppers and Grissini Sticks

225.00 per tray

IMPORTED AND DOMESTIC CHEESE

Tillamook Cheddar, Swiss, Pepper Jack, Brie, Dill Havarti and Smoked Gouda, Served with assorted crackers

325.00 per tray

FRESH FRUIT DISPLAY

Sliced Fresh Seasonal Fruit served with Raspberry Yogurt Dip

275.00 per tray



PRINCESS BUFFETS

(Minimum of 50 guests)

Includes cake through Rossmoor Pastries

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
Freshly Brewed House Blend, Decaffeinated Coffee and Ice Tea
32.00 / 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
Freshly Brewed House Blend, Decaffeinated Coffee and Ice Tea
34.00 / 44.00 per person



RECEPTIONS

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

Plated Dinner Entrees Include

Choice of Salad

Warm Rolls & Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Hot Tea

Rossmoor Cake

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

FAMILIAR BRANDS

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

FAVORITE BRANDS

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

APPRECIATED BRANDS

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

CORDIALS & COGNACS

Amaretto Di Sorono, Baileys Irish Cream, Drambuie, Kahlua, Grand Marnier,
Courvoisier VSOP
8.25 Host / 9.00 Cash

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light
4.50 Hosted/ 4.75 Cash

IMPORTED BEER SELECTIONS

Corona, Heineken
5.25 Hosted/ 5.50 Cash

HOUSE WINES

Beringer "Stone Cellars", California
White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot
6.25 Hosted per glass/ 6.50 Cash per glass
25.00 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 & 8.75% 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 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.

