



QUINCEAÑERA PACKAGE INCLUDES

Beautifully Landscaped Patio Area for Photos

Four Beautifully Decorated Ballrooms

Selected Choice of Linen Colors to Compliment Your Theme

Mirrors & Votive Candles to Compliment Your Centerpieces

Lace Skirting for Head Table or Cake Table

Risers for Head Table and Cake Table

Choice of White or Ivory Chair Cover and Sash

Punch Station During Reception

Champagne or Sparkling Apple Cider for Your Toast

Complimentary Cake-Cutting Service

Soft Drink Service with Dinner

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 Rates for Out of Town Guests

HOSTED DISCOUNTED PARKING

\$4.00 per person

NON-HOSTED DISCOUNTED PARKING

\$6.00 per car



LUNCHEON RECEPTIONS

11:00 a.m. - 4:00 p.m.

Plated Luncheon Entrees Include

Choice of Salad

Warm Rolls & Butter

One (1) Pitcher of Pepsi per Table • One (1) Pitcher of Sierra Mist per Table
Freshly Brewed House Blend, Decaffeinated Coffee and Iced Tea

SALAD SELECTIONS

CAESAR SALAD

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

MIXED GREENS

Fresh Seasonal Greens, teardrop Tomatoes, Cucumber wheels and shredded Carrots served with Ranch Dressing

FRESH SPINACH SALAD

With sliced Mushrooms, Bacon Bits and Sunflower Seeds, served with Honey Mustard Dressing

ENTREE SELECTIONS

ANGEL HAIR MARGARITA

\$35.00

Fresh Angel Hair Pasta tossed with Fresh diced Roma Tomatoes and Basil Salsa, drizzled with Herb Pesto and topped with grated Parmesan Cheese

HERB CRUSTED CHICKEN BREAST

\$36.00

Served with Roasted Anna Potatoes, julienne Vegetables, Lemon Herbed Butter Sauce

ALMOND CRUSTED CHICKEN BREAST

\$36.00

Served with Red Mashed Potatoes, julienne Seasonal Vegetables and topped with Dijon Mustard Sauce

ROSEMARY GRILLED FLANK STEAK

\$37.00

Served with Roasted Anna Potatoes, julienne Vegetables and topped with a Mushroom-Madeira Sauce

MAPLE AND BOURBON GLAZED PORK LOIN

\$37.00

Lean slices of Pork Served with Roasted Corn and Chive Mashed Potatoes, topped with a Mustard Pork Reduction Sauce

CHARBROILED CHILI CRUSTED SALMON

\$38.00

Served with Wild Mushrooms, Risotto and toasted Corn Vinaigrette relish

PRIME RIB OF BEEF AU JUS

\$43.00

Slow roasted and served with Horseradish Creamed, Baked Potato with Sour Cream, Bacon Bits, Chives & Butter

CHICKEN DUNGENESS

\$38.00

Fresh Boneless Breast topped with Dungeness Crabmeat, roasted Almonds and Mornay Sauce, served with Rice Pilaf

BROILED FILET MIGNON

\$47.00

Center cut Tenderloin with Cabernet Sauce and a Mushroom Cap, stuffed Baked Potato with Fresh Broccoli topped with Cheese



DINNER RECEPTIONS

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

Plated Dinner Entrees Include

Choice of Salad

Warm Rolls & Butter

One (1) Pitcher of Pepsi per Table • One (1) Pitcher of Sierra Mist per Table
Freshly Brewed House Blend, Decaffeinated Coffee and Iced Tea

SALAD SELECTIONS

CAESAR SALAD

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

MIXED GREENS

Fresh Seasonal Greens, teardrop Tomatoes, Cucumber wheels and shredded Carrots served with Ranch Dressing

FRESH SPINACH SALAD

With sliced Mushrooms, Bacon Bits and Sunflower Seeds, served with Honey Mustard Dressing

ENTREE SELECTIONS

ALMOND CRUSTED CHICKEN BREAST

Dijon Mustard Cream Sauce

\$43.00

CHICKEN BREAST FLORENTINE

Tender Chicken Breast stuffed with savory Spinach and Cheese topped with a Parmesan Cream Sauce

\$46.00

CHICKEN BREAST CALIFORNIA

Rosemary Chicken Stuffed with Brie Cheese, sweet Apples and Cranberry Stuffing

\$47.00

TERIYAKI GRILLED SALMON

With Black Bean-Bok Choy Stir Fry and Chili-Mango Glaze

\$47.00

CRAB-CRUSTED HALIBUT FILET

With Sautéed Spinach Leaves and a Creamy Chive Butter Sauce

\$47.00

SHRIMP SCAMPI

Jumbo Shrimp Sautéed with Garlic Shallots, White wine, diced Tomato and fresh Basil, finished with Light Cream Sauce and served with Linguine Pasta

\$49.00

GRILLED NEW YORK STEAK

Served with Shitake Mushrooms, fresh Thyme and Green Peppercorn Sauce

\$51.00

HERBED CRUSTED SALMON AND CHICKEN

With a Caper Butter Sauce

\$53.00

8 OZ. BROILED FILET MIGNON

Center cut Beef Tenderloin with Cabernet Sauce and Wild Mushrooms

\$55.00

PETITE FILET AND SALMON

Rosemary Demi-glaze and Lemon Butter Sauce

\$57.00

PETITE FILET AND PRAWNS

Roquefort-Shallot Sauce

\$59.00



BUFFET SELECTIONS

(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
One (1) Pitcher of Pepsi per Table • One (1) Pitcher of Sierra Mist per Table
Freshly Brewed House Blend, Decaffeinated Coffee and Iced Tea

\$30.00 per person (Lunch Reception)
\$36.00 per person (Dinner Reception)

SELECTION #2

Chicken Tortilla Soup
Mixed Baby Greens with Seasonal Dressing
Corn Salsa Salad with Avocados
Jicama Orange Salad
Blue Corn Tortilla Chips with 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
Jalapeño Rolls & Freshly Baked Breads
One (1) Pitcher of Pepsi per Table • One (1) Pitcher of Sierra Mist per Table
Freshly Brewed House Blend, Decaffeinated Coffee and Iced Tea

\$35.00 per person (Lunch Reception)
\$40.00 per person (Dinner Reception)



COLD HORS D'OEUVRES

minimum of 8 dozen per item

SMOKED SALMON PINWHEELS

Filled with Cream Cheese and served on toasted French Bread
Baguette with Caper Garni
\$36.00 per Dozen

ICED JUMBO PRAWNS

Served with Cocktail Sauce
\$45.00 per Dozen

CUCUMBER RONDELE

Seafood Salad of Bay Shrimp and Crab Meat on a slice of
Cucumber
\$32.00 per Dozen

MARINATED FRESH MUSHROOMS

Filled with Spinach and Cream Cheese
\$28.00 per Dozen

SMOKED SALMON ON A POTATO SLICE

With Dill Sauce and Garni
\$36.00 per Dozen

DEVEILED EGGS

Topped with fresh Herbs
\$26.00 per Dozen

MELON AND PROSCIUTTO

Melon sections wrapped with thinly sliced Prosciutto Ham
\$32.00 per Dozen

FRUIT BROCHETTE

Assorted Fruit in Season
\$28.00 per Dozen

CELERY WITH CREAM CHEESE

Herbed Cream Cheese filled Celery
\$24.00 per Dozen

STRAWBERRIES, BRIE AND PISTACHIO

Fresh Strawberries filled with Brie and Pistachio Nuts
\$28.00 per Dozen

TRIPLE DECKER FINGER SANDWICHES

Alternating Wheat and White Bread with your choice of
Chicken Salad, Chunky Tuna Salad, Egg Salad, Chive Cream
Cheese, Avocado with Alfalfa Sprouts or Ham and Cheese
\$26.00 per Dozen

SMOKED AHI & CAPER CREAM

On toasted Baguette Slice
\$36.00 per Dozen

ROASTED EGGPLANT WITH GOAT CHEESE

On Focaccia Toast with Olive Tapenade
\$32.00 per Dozen

FIG WITH GORGONZOLA CHEESE

Wrapped in Prosciutto
\$42.00 per Dozen

SALAMI CORNUCOPIA

With herbed Cream Cheese
\$32.00 per Dozen

CHICKEN AND PROSCIUTTO PINWHEEL

With fresh Sage
\$34.00 per Dozen

PROFITEROLES

With Goat Cheese & Roasted Peppers topped with Horseradish
spiked Crabmeat
\$46.00 per Dozen

SEARED BEEF TENDERLOIN

With herbed Cream Cheese on a Toasted Crostini with sweet
Onion Confit
\$42.00 per Dozen

ROASTED RED PEPPER & GOAT CHEESE PROFITEROLES

\$36.00 per Dozen

GRILLED SHRIMP

With Mango and Papaya Chutney on toasted Crostini
\$44.00 per Dozen

SOUTH WESTERN GRILLED CHICKEN

On sweet Corn Pancakes with Chipotle Chile Aioli
\$38.00 per Dozen

JUMBO FRESH ASPARAGUS SPEARS

Wrapped in Prosciutto
\$32.00 per Dozen

BELGIAN ENDIVE

Stuffed with Boursin Cheese and toasted Walnut
\$32.00 per Dozen

BRUSCHETTA

Garlic toasted French Bread topped with Tomato, Basil, Olive Oil
and fresh Mozzarella Cheese
\$28.00 per Dozen

CARPACCIO OF BEEF TENDERLOIN

With Truffle Oil, Balsamic reduction and spicy petite Green Salad
\$46.00 per Dozen

AHI TUNA CARPACCIO

With Olive, Tomato and roasted Fennel Salad, drizzled with
Balsamic glaze and Basil Oil
\$38.00 per Dozen



HOT HORS D'OEUVRES

minimum of 8 dozen per item

RED, WHITE AND GREEN TOPAS

Combination of diced Tomatoes, Red Bell Peppers and sliced Green Onions, served on a toasted French Baguette and topped with crumbled Bleu Cheese
\$28.00 per Dozen

CRISP ORIENTAL EGG ROLLS

Served with Sesame Seeds, Soy Sauce and Plum Dipping Sauce
\$28.00 per Dozen

DEEP FRIED POT STICKERS

Wonton Skins filled with Pork mixture and served with Plum dipping Sauce
\$32.00 per Dozen

DEEP FRIED COCONUT PRAWNS

Served with a Plum Sauce
\$42.00 per Dozen

DEEP FRIED SCALLOPS

Breaded and served with Tartar and Cocktail Sauce
\$36.00 per Dozen

CHICKEN STRIPS

Breaded with Panko and served with Dijon Sauce
\$29.00 per Dozen

SPINACH QUICHE FLORENTINE

Individual servings
\$26.00 per Dozen

CAJUN CHICKEN DRUMMETTES

Served with a Bleu Cheese Dip
\$28.00 per Dozen

DUNGENESS CRAB CAKES

Accompanied with Red Pepper Mayonnaise
\$42.00 per Dozen

FRESH MUSHROOM CAPS

Filled with sautéed Sausage and fresh Herbs
\$28.00 per Dozen

FILO PIZZA WITH FETA

Topped with Sun-dried Tomatoes and Olives
\$29.00 per Dozen

SPANAKOPITA

Spinach, Cream Cheese and real Greek Feta Cheese delicately laced with a hint of Garlic, then wrapped in flakey Phyllo
\$32.00 per Dozen

PARMESAN ARTICHOKE HEARTS

Stuffed with a creamy Goat Cheese and zesty Parmesan Cheese, seasoned with a hint of Garlic and lightly breaded
\$26.00 per Dozen

SCALLOPS WRAPPED IN BACON

Tender Scallops are dusted with bread crumbs, then gently wrapped with the finest pre-cooked Bacon
\$32.00 per Dozen

BEEF SATE

Juicy Beef Tenderloin skewered and then marinated with Soy, Peanut Oil, Garlic, Pineapple Syrup and Pepper Sauce that is delightfully Thai
\$34.00 per Dozen

CHICKEN SATE

Chicken Tenders, skewered and lightly seasoned with Garlic, Pineapple Syrup and Pepper Sauce
\$34.00 per Dozen

DILL CHEESE PUFFS

Pastry filled with Cream Cheese, Dill and Garlic
\$28.00 per Dozen

MINI BEEF WELLINGTON

Beef Tenderloin medallions complemented by a Shitake, Oyster and domestic Mushroom cream duxelle and seasoned with Shallots, Thyme and Garlic, all nestled in a flakey French Puff Pastry
\$36.00 per Dozen

MINI BREAST OF CHICKEN WELLINGTON

Layers of French Puff Pastry enrobe tender Chicken breast and a wild Mushroom cream duxelle made from the perfect blend of Shitake, Oyster and domestic Mushrooms, then lightly seasoned with Shallots, Thyme, Garlic and a hint of Sherry Wine
\$34.00 per Dozen

MINIATURE LAMB CHOPS

Served in Habanero mint glaze
\$38.00 per Dozen



BEVERAGE SERVICE

\$100.00 Bartender fee per bar is waived with \$400.00 in sales per bar on Cash and Hosted bars.

HOUSE BRANDS

Smirnoff Vodka, Beefeater Gin, Jim Beam, J&B, Cruzan White Rum, Cuervo Gold, Christian Brothers
\$6.00 Host & \$6.25 Cash

PREMIUM BRANDS

Absolut Vodka, Stolichnaya, Tanqueray, Bombay, Jack Daniels, Seagrams V.O., Seagrams 7, Malibu, Apple Pucker
\$6.50 Host & \$7.00 Cash

DELUXE BRANDS

Grey Goose, Crown Royal, Chivas Regal, Johnnie Walker Black, Patron, Midori
\$7.75 Host & \$8.00 Cash

CORDIALS

Courvoisier, Amaretto, Kahlua, Bailey's, Grand Marnier
\$7.25 Host & \$8.00 Cash

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light
\$4.25 Host & \$4.50 Cash

IMPORTED BEER SELECTIONS

Corona, Heineken, Samuel Adams
\$5.00 Host & \$5.25 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

HOSTED BAR

\$14.00++ per person for first hour (House Brands)
\$6.00++ per person for each additional hour (House Brands)
\$16.00++ per person for first hour (Premium Brands)
\$7.00++ per person for each additional hour (Premium Brands)

SOFT DRINK SERVICE

\$3.00++ 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

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 guests

TIMES

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

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

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 the Quinceanera 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 contracted expected attendance will become the number guaranteed. All charges will be based on your guarantee or the actual attendance whichever is greater. Quinceaneras 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 reception, a security guard is required due to minors attending the event. One security guard will be required per 100 invited guests. The fee is \$25.00 per hour, per security guard, with a minimum of six (6) hours. This fee is subject to change.

