



QUINCEANERA

Special guestroom rates for out of town friends and family
Based upon availability

Apple Cider for toast

Head Table on Stage

White Linens for all tables and your selection of napkin color

Skirted tables for Gifts, Cake and Guestbook

Dance floor

Votive candles on round mirror bases to compliment your Centerpieces

Experienced Banquet Staff


Nuts & mints on each table

Our Serafina Ballroom to accommodate up to 260 guests

Display of cheese and crackers

Display of Fresh vegetables & dip

Fruit Punch





Room Capacities:

President's Ballroom	200 ~ 300
President's Room B/C/D	100 ~ 150

Minimum of 100 guests required for all Saturday Receptions

Food and Beverage

All food and beverages, with the exception of decorated cakes, must be purchased through the Hotel and may not be removed from the premises.

Deposits

A \$500.00 non-refundable deposit is required to hold the space on a definite basis. The deposit will be applied towards the final bill.

Guarantee & Final Payment


A final guarantee for the number of guests must be received by our Catering Department (7) days prior to the scheduled event with payment in full. Should attendance fall below the final guaranteed count, the charges will be for the guaranteed amount or the actual attendance, and whichever is greater.


Reception Times

Day Time Receptions	10:00am ~ 4:00pm
Evening Receptions	6:00pm ~ 12:00 midnight

Additional Charges

All prices are subject to 20% Service Charge and Sales Tax.
prices are subject to change.





DINNER ENTRÉE SELECTIONS

All entrée selections include dinner rolls & butter
Freshly Brewed regular & decaffeinated coffee

SALADS

(Choice of one)

Mixed garden greens
Mixed baby greens

POULTRY Selections

CHICKEN DIJON \$32.00

Boneless chicken breast sautéed and simmered
in a French cream Dijon mustard sauce,
Served with Rice Pilaf and Fresh Vegetables.

CHICKEN NEWPORT \$32.00


Boneless chicken breast topped with Alaskan King Crab,
Béarnaise sauce and, Toasted Almonds,
Served with Rice Pilaf & Fresh Vegetables.

CHICKEN CORDON BLEU \$32.95

Boneless chicken breast stuffed with smoked ham and Swiss cheese
topped with creamy supreme sauce.

CHICKEN PICATTA \$32.95

Boneless breast of chicken with capers, lemon and herb,
Topped With a creamy garlic sauce.



BEEF Selections

LONDON BROIL \$32.95

USDA Choice beef marinated in garlic and olive oil,
lightly seasoned and char-broiled
Topped with demi-glaze sauce.

Served with roasted red potatoes and fresh vegetables

ROASTED PRIME RIB \$32.95

Oven roasted, served with au jus, horseradish sauce,
Served with garlic mashed potatoes and fresh vegetables

FILET MIGNON \$35.95

Center cut tenderloin wrapped in smoked bacon, charbroiled
and topped with béarnaise sauce

ROASTED PORK LOIN \$30.95

With red, white, green and black peppercorns oven roasted to perfection
Topped with Cabernet Sauvignon Demi-glaze

SEAFOOD Selections

MEDITERRANEAN RED SNAPPER \$32.95

Grilled red snapper topped with tomatoes, capers, onions, white wine,
fresh garlic and Basil

ORIENTAL SALMON \$30.95

A fresh filet of salmon grilled with a soy ginger glaze,
Served on a bed of steamed rice

HALIBUT AU-GRATIN \$31.95

Grilled to perfection, topped with crabmeat and béarnaise sauce

COMBINATION DINNER SELECTIONS

CHICKEN & FILET MIGNON \$38.95

4 oz Filet Mignon wrapped in smoked bacon and a 4 oz chicken breast
Laced with Chardonnay wine sauce;
Accompanied with roasted red potatoes and fresh vegetables

SALMON & FILET MIGNON \$38.95

4 oz Filet Mignon and a 4 oz salmon filet
laced with lemon butter sauce
Served with a peppercorn sauce, rice pilaf and fresh vegetables

STEAK & SHRIMP SCAMPI \$38.95

5 oz New York steak lightly seasoned and 4 shrimp sautéed with
Garlic, wine and capers and tossed with our special creamy sauce

Kids Menu

Ages 3-10

All Meals Include a Soft Drink

\$18.95

Chicken Strips

Strips of Chicken Breast served with French Fries and BBQ Sauce

Cheese Quesadillas

Cheese Quesadillas with side of Sour Cream

Spaghetti


Served with a Garlic Bread

Individual Pizza

Shrimp and Chips

Cheesy Fettuccine


Hamburger_with_fries



Cash Bar

A Variety of Import and Domestic Beers

All Domestic Beer	\$7.00
All Imported Beer	\$8.00
Well Drinks	\$6.00
Call Drinks	\$7.00
Premium Drinks	\$8.00
Glass of Wine	\$8.00
All Soft Drinks	\$3.00
All Juices	\$3.00
Bottle of House Wine	\$30.00
Bottle of House Champagne	\$30.00



Must be 21 Years of Age to consume Alcoholic Beverages
Valid Identification will be required
Outside Alcohol Beverages are not permitted
inside the banquet Rooms and on Hotel Property
Last Call for Alcohol will be Half Hour, before the Function ends