



## **Quinceañera Package**

**All of our Quinceañeras include the following touches:**

- ∞ Beautiful Reception
- ∞ Cheese Display with Assorted Crackers
- ∞ Fresh Vegetable Display with Dipping Sauce
- ∞ Delicious Quinceañera Cake
- ∞ Canded Centerpieces
- ∞ Parquet Wood Dance Floor
- ∞ Elegant Gift Table, Guest Book Table, and Cake Table
- ∞ Ivory Quinceañera Linen
- ∞ Banquet Captain at your Service
- ∞ Complimentary Sparkling Cider Toast
- ∞ Two Rehearsals based on our availability





## Quinceañera Package #1

This Quinceañera package includes all the basics you will need to create the most memorable day for you, your family and guests.

### At the Reception:

- ☞ Cheese Display with Assorted Crackers
- ☞ Fresh Vegetable Display with Dipping Sauce
- ☞ Complimentary Sparkling Cider Toast
- ☞ Delicious Quinceañera Cake

### For Your Dining Pleasure:

☞ Please select any of the following buffet or exquisite plated menu selection from the following page.

*\$ 36.95 per person Lunch*

*\$ 40.95 per person Dinner*

Minimum of 100 guests





## Quinceañera Package #2

This Quinceañera package includes all the basics you will need to create the most memorable day for you, your family and guests.

### At the Reception:

- œ Cheese Display with Assorted Crackers
- œ Fresh Vegetable Display with Dipping Sauce
- œ Complimentary Sparkling Cider Toast
- œ Delicious Quinceañera Cake
- œ Two items from our Hors d'Oeuvres Menu

### For Your Dining Pleasure:

- œ Please select any of the following buffet or exquisite plated menu selection from the following page.

*\$ 46.95 per person Lunch*  
*\$ 50.95 per person Dinner*

Minimum of 100 guests





## Quinceañera Package #3

This Quinceañera package includes all the basics you will need to create the most memorable day for you, your family and guests.

### At the Reception:

- ☞ Cheese Display with Assorted Crackers
- ☞ Fresh Vegetable Display with Dipping Sauce
- ☞ Complimentary Sparkling Cider Toast
- ☞ Delicious Quinceañera Cake
- ☞ Two items from our Hors d'Oeuvres Menu
- ☞ One hour hosted bar with well liquor, House Wine, Domestic Bottled Beer and Soft Drinks
- ☞ A Beautiful Ice Sculpture to enhance your Reception

### For Your Dining Pleasure:

- ☞ Please select any of the following buffet or exquisite plated menu selection from the following page.

*\$ 56.95 per person Lunch*

*\$ 60.95 per person Dinner*

Minimum of 100 guests





## Dining Selections

All Entrees are served with First Course Selection, Garden Medley of Vegetables, Appropriate Starch, Fresh Baked Breads and Spreads, Fresh Brewed Coffee, Decaf, Gourmet Tea Selection and Iced Tea.

### **First Course**

**(Please select one)**

Traditional Caesar Salad  
With Baked Parmesan Crouton

Select Field Greens  
With Raspberry Vinaigrette

Fresh Fruit Cup

### **Entrees**

#### **ROAST PRIME RIB**

Slow Roasted Certified Prime Rib, Served with Au Jus and Creamed Horseradish

#### **NEW YORK SIRLOIN**

Seasoned Seared New York Sirloin Topped with Mushroom Burgundy Sauce

#### **CHICKEN MARSALA**

Grilled Chicken Breast  
Served with a Marsala Wine Sauce

#### **ASIAGO CHICKEN**

Roasted Chicken Breast  
stuffed with Asiago Cheese and Sun dried Tomatoes  
topped with a Basil Cream Sauce

#### **CHICKEN PICCATA**

Sautéed Chicken Breast  
served with a Lemon Caper Sauce

#### **STUFFED SALMON**

Fresh Atlantic Salmon stuffed with Crabmeat  
served with a Lemon Butter Sauce

#### **BAKED HALIBUT**

served with an Herb Cream Sauce





**Buffet Features**

Mixed Field Greens with Black Beans, Sweet Peppers and Roma Tomatoes, Tortilla Chips tossed with Sun-dried Tomato Cilantro Vinaigrette, Antipasto Salad and a Creative Seasonal Fresh Fruit Display, Fresh Baked Breads and Spreads and Chef's Appropriate Selection of Starch and Fresh Vegetable.  
Fresh Brewed Coffee, Decaf, Ice Tea, and Gourmet Tea Selection.

**Entrees**

**SOUTHWEST CHICKEN**

Breast of Chicken Stuffed with Green Chiles and Monterey Jack Cheese served with a Cilantro Cream Sauce

**CHICKEN PICCATA**

Sautéed Chicken Breast served with a Lemon Caper Sauce

**CHICKEN MARSALA**

Sautéed Chicken Scallopine served with a Marsala Wine Sauce

**GRILLED ATLANTIC SALMON**

Fresh Grilled Atlantic Salmon served with a Lemon Butter Sauce

**GRILLED PORK CHOP**

Served with Sweet Potato Puree and Apple Cider Sauce

**NEW YORK SIRLOIN**

with a Burgundy/Mushroom Sauce

**ROASTED PRIME RIB**

Slow Roasted Certified Prime Rib, Served with Au Jus and Creamed Horseradish  
(please add \$ 3.00 per person)

*Choose any Two Entrees – Package Price*  
*Choose any Three Entrees – Please add \$ 3.00 Per Person*





## Banquet Beverage Service

### Cash Bar or Hosted Bar, Priced Per Drink

| <b>Hosted</b>         |        | <b>Cash</b>           |        |
|-----------------------|--------|-----------------------|--------|
| House Brands          | \$4.50 | House Brands          | \$5.00 |
| Call Brands           | \$5.00 | Call Brands           | \$5.50 |
| Premium Brands        | \$5.50 | Premium Brands        | \$6.00 |
| Domestic Bottled Beer | \$3.75 | Domestic Bottled Beer | \$4.00 |
| Imported Bottled Beer | \$4.25 | Imported Bottled Beer | \$4.50 |
| House Wine            | \$5.00 | House Wine            | \$5.50 |
| Cordials              | \$6.00 | Cordials              | \$6.50 |
| Soft Drinks           | \$2.25 | Soft Drinks           | \$2.50 |
| Bottled Water         | \$2.50 | Bottled Water         | \$2.75 |
| House Champagne       | \$4.25 | House Champagne       | \$4.50 |

### Host Bar Packages

Minimum 50 people

|                  | <b>House Brands</b> | <b>Call Brands</b> | <b>Premium Brands</b> |
|------------------|---------------------|--------------------|-----------------------|
| One Hour Bar     | \$13.00 per person  | \$15.00 per person | \$17.00 per person    |
| Two Hour Bar     | \$18.00 per person  | \$20.00 per person | \$22.00 per person    |
| Three Hour Bar   | \$23.00 per person  | \$25.00 per person | \$27.00 per person    |
| Four Hour Bar    | \$27.00 per person  | \$30.00 per person | \$32.00 per person    |
| Additional Hours | \$4.00 per person   | \$4.00 per person  | \$4.00 per person     |

### Draft Beer

|                         |                               |
|-------------------------|-------------------------------|
| Domestic ½ Barrel       | \$285.00 (serves approx. 140) |
| Domestic ¼ Barrel       | \$165.00                      |
| Premium/Import ½ Barrel | \$395.00                      |

### Punches

|   |                    |
|---|--------------------|
| Ultimate Margaritas                     | \$80.00 per gallon |
| Champagne Mimosas                       | \$85.00 per gallon |
| Fruit Punch or Lemonade (non-alcoholic) | \$30.00 per gallon |

### Wine By The Bottle- Stone Cellars by Berringer

Cabernet Sauvignon ~ Merlot ~ Chardonnay ~ White Zinfandel

\$24.00 per Bottle

A full selection of Bottled Wines is available

A \$50.00 Bartender fee per bar will apply for all cash bars not having a minimum of \$300 in sales. (Minimum of two hours)

Minimum of 100 guests





## Hors d'Oeuvres Menu

Prices are based on one hundred pieces per selection unless otherwise specified

### Hot Selections

|  |          |
|--|----------|
| Southwestern or Swedish Meatballs                        | \$160.00 |
| Spicy Buffalo Wings with Bleu Cheese Dip                 | \$175.00 |
| Smoked Chicken Brochettes                                | \$190.00 |
| Mini Quiche Lorraine                                     | \$195.00 |
| Mushroom Caps with Feta Cheese & Spinach                 | \$165.00 |
| Spring Rolls with Sweet & Sour Sauce                     | \$160.00 |
| Mini Chimichangas with Salsa Fresca                      | \$150.00 |
| Smoked Chicken Quesadilla                                | \$185.00 |
| Mini Crabcakes with Remoulade                            | \$225.00 |
| Jumbo Stuffed Mushroom Caps with Spinach and Feta Cheese | \$165.00 |
| Jumbo Stuffed Mushroom Caps with Crabmeat                | \$195.00 |
| Sea Scallops wrapped in Bacon                            | \$250.00 |
| Swedish Meatballs  | \$160.00 |
| Chicken or Beef Sate with Peanut Dipping Sauce           | \$190.00 |
| Mini Quiche Lorraine                                     | \$195.00 |
| Mini Chimichangas with Salsa Fresca                      | \$150.00 |
| Bite-Size Eggrolls with Sweet and Sour Sauce             | \$160.00 |
| Fried Ravioli with Marinara Sauce                        | \$175.00 |
| Potstickers with Dipping Sauce                           | \$195.00 |
| Spanakopita  | \$180.00 |
| Crab Rangoon with Dipping Sauce                          | \$195.00 |
| Roasted Eggplant, Roma Tomato & Tortilla Crisp           | \$225.00 |
| Fig & Goat Cheese Flat Bread                             | \$200.00 |
| Bleu Cheese and Red Wine Marinated Pear Star             | \$200.00 |
| Portobello Mushroom Empanada with Fresh Herbs            | \$200.00 |

### Cold Selections

|  |          |
|--|----------|
| Fresh Fruit Display                                  | \$225.00 |
| Fresh Vegetable Display with Dipping Sauce           | \$185.00 |
| Cheese Display with Lavosh & Crackers                | \$295.00 |
| Assorted Deluxe Canapés                              | \$195.00 |
| Proscuitto Wrapped Melon                             | \$155.00 |
| Salami Coronets with Brie Cheese                     | \$275.00 |
| Southwestern Tortilla Pinwheels                      | \$180.00 |
| *Chilled Jumbo Shrimp                                | \$265.00 |
| *Smoked Salmon on Sliced Baguettes                   | \$275.00 |
| Marinated Artichoke Stuffed with Crabmeat            | \$195.00 |
| Salmon Pinwheel with Caviar                          | \$250.00 |
| Salami Coronets Stuffed with Herbed Cream Cheese     | \$165.00 |
| Southwest Pinwheels                                  | \$180.00 |
| Assorted High Tea Finger Sandwiches                  | \$195.00 |
| Chilled Jumbo Shrimp                                 | \$295.00 |
| Assorted Canapés                                     | \$195.00 |
| Marinated Asparagus Tips wrapped with Proscuitto     | \$225.00 |
| Tri-Color Tortellini Skewers                         | \$175.00 |
| Southwest Beef with Black Bean Relish and Sour Cream | \$250.00 |
| Sesame Chicken Teriyaki on Ginger Rice Cracker       | \$275.00 |
| Cherry Tomato with Boursin Cheese on Focaccia        | \$250.00 |
| Whipped Brie with Spicy Apple Chutney                | \$225.00 |
| Shrimp Indienne Filo Star (HOT)                      | \$240.00 |

\* Not Included in the Packages

Prices are subject to change without notice  
Prices do not reflect applicable sales tax or service charge



## Preferred Vendors

| Company                              | Contact                  | Phone Number |
|--------------------------------------|--------------------------|--------------|
| <b>DJs</b>                           |                          |              |
| All American DJ                      | Chad Trapeur             | 623-869-9790 |
| Andre's Music with Personality       | Andre Noe                | 602-795-5055 |
| Birkett Entertainment                | Chris Birkett            | 480-607-5531 |
| Dr. DJs                              | Tim O'Connor             | 602-866-7372 |
| DJ One Productions                   | Pete Parshall            | 602-332-4827 |
| Figueroa DJ Service                  | Mathew Figueroa          | 602-361-6070 |
| Mega Sound                           | Chuck Wetzel             | 602-371-1642 |
| Welter Entertainment                 | Peter Welter             | 480-812-1701 |
| <b>Photo/Video</b>                   |                          |              |
| Bob Coates Photography               | Bob Coates               | 877-746-8646 |
| Encore Presentations Photography     | Denise/Armando Guillen   | 480-838-1370 |
| Dreams and Images                    | Jim Scott                | 480-759-6278 |
| Love Stories By Carrie               | Carrie Blevins           | 480-966-9269 |
| James Allen Photography              | James Allen              | 602-790-1720 |
| Arizona Video Productions            |                          | 602-820-8096 |
| <b>Florist</b>                       |                          |              |
| *Rita's Floral Design                | Rita Vanek               | 602-864-8939 |
| La Paloma Flowers and Gifts          |                          | 480-515-1478 |
| Set the Mood Floral                  | Malia & Dortha           | 623-363-7323 |
| <b>Cake</b>                          |                          |              |
| Bamboo Bakery                        |                          | 602-246-8061 |
| <b>Officiates</b>                    |                          |              |
| Mike Kennedy Wedding Ceremonies      | Mike Kennedy             | 602-469-2677 |
| Arizona Weddings                     | Phillip Waring           | 480-502-0707 |
| The Wedding Minister Arizona         | Rev. Charles Kellim, PPC | 602-334-3214 |
| <b>Miscellaneous</b>                 |                          |              |
| Balloon Paradise                     | Debbie Crowl             | 480-367-9627 |
| Lisa Pressman Ensemble               |                          | 602-906-4060 |
| Arizona Wedding Music                | Adrienne Bridgewater     | 480-443-1164 |
| Smith & Sons Limo                    |                          | 623-249-4666 |
| Sky Mountain Limousines              | Tom Bolenbach            | 480-830-3944 |
| Mary's White Wings<br>(Dove Release) | Mary Morgan              | 480-966-1729 |