



Celebration Package Upgrades:

- ◇ Pre - Reception in Courtyard
\$750 Minimum Purchase of
Hors D' oeuvres
- ◇ Tray Passed Hors D' oeuvres
\$60 per Waiter Plus Current
Hors D' oeuvres prices
- ◇ 2 Hours Hosted Bar @\$20.00++
Per Person
Domestic Beer & House Wine
Additional \$1.00++ for Imported Beer
- ◇ 1 ½ Hour Signature Drink @ \$15.00++ pp
(Choice of 1) Mai Tai, Wine Spritzer or
Margarita on the Rocks
- ◇ Chocolate Fountain \$5.50++
Per Person
(Buffet set for 1 ½ hours)
Dark Chocolate, Whole Strawberries,
Banana Chunks, Marshmallows &
Rice Krispies Treat Squares
- ◇ Second Night in Suite \$150+ tax
(++ 21% Service Charge & Current Sales Tax)

HIGHLIGHTS

The Hotel features 616 deluxe guest rooms

Complimentary, exclusive 24-Hour Shuttle
service to LAX and area shopping

Enjoy a meal in Carrasco's Restaurant
voted Best Breakfast at LAX

Beautifully landscaped courtyards and
fountains located
throughout our full- service property

Relax in the heated outdoor pool and spa

Double H Club Dancing Nightly

Ample Guest Parking Only \$8 per day &
\$4 Banquet Event Parking

Only 8.065% Room Tax- Lowest at LAX!
Subject to Change

Hacienda Hotel & Conference Center
Catering Department
525 North Sepulveda Boulevard
El Segundo, California 90245
(310) 615-0015 ext. 4181 or (800) 421-5900
Fax: (310) 322-2992
www.HaciendaHotel.com



HACIENDA
HOTEL & CONFERENCE CENTER AT LAX

Celebration Package

Celebration Package Includes:

- ◇ Private Banquet Room
Wooden Dance Floor
Ballroom Tables and Chairs
Selection of Table Linen Colors
- ◇ Custom Fitted Chair Covers & Sashes
from Elegant Event Decoration Services
- ◇ Specialty Cake from Torrance Bakery
or Mayer's Bakery
- ◇ Complimentary Bartender fees
- ◇ Champagne and Sparkling
Cider Toast
Based on one Glass per Person
- ◇ Unlimited Non Alcoholic
Fruit Punch,
Lemonade or Pink Lemonade
- ◇ Brewed Coffee, Decaf, Hot or Iced Tea
Served During Meal
- ◇ Complimentary Suite on Night of Event
for Guest of Honor
- ◇ Special Room Rates for
Overnight Guests
- ◇ Choice of Either Served
or Buffet Menu

Lunch \$36.95++ Per Person
Dinner \$40.95++ Per Person

(*21% Service Charge & Current Sales Tax)

50 Person Minimum
Prices Subject to Change

Served Menu

Salad (choice of one)
Tossed Green Salad, two Dressings
Caesar Style Salad
Spinach Salad, Hot Bacon Dressing

Main Entrée (choice of one)
Herb Roasted 1/2 Chicken
Chicken California
Chicken Picatta
Pollo Campero
Pepper Seared Top Sirloin Steak
Prime Rib
Grilled Carne Asada
Pescado A' La Veracruzana
Herb Crusted Salmon

Side Dish and Seasonal Vegetables
to Complement your Entrée Choice
Warm Rolls & Butter or Warm Tortillas

Mexican Classic Buffet

Seasonal Fresh Fruit Tray
Chips with Salsa & Guacamole
Cheese Enchiladas with Red Chili Sauce
Grilled Carne Asada
Pollo Campero
Diced Onions & Tomatoes
Shredded Lettuce, Grated Cheese
Salsa Ranchera, Sour Cream & Guacamole
Frijoles Charros
Mexican Style Rice
Warm Corn & Flour Tortillas

Classic Dinner Buffet

Tossed Green Salad,
Selection of Two Cold Salads
Crudités with Herb Dip
Assorted Cheese Tray
Sliced Seasonal Fresh Fruit Platter

Main Entrées (choice of two)
Herb Roasted 1/2 Chicken
Chicken Marsala
Chicken Teriyaki
Roast Turkey with Gravy
Rigatoni with Creamy Bolognese
Roast Pork Loin, Maui Onion
Apple Sauce
Filet of Sole, Lemon Caper Sauce
Catfish Creole
3-Hour Pot Roast
Beef Tips, Mushrooms & Peppers
Baron of Beef, with carver add
\$150.00

Side Dish and Seasonal Vegetables
to Complement your Entrée choices
Warm Rolls & Butter

Italian Classic Buffet

Caesar Style Salad
Antipasto Salad with Cured Meats
Grilled Vegetable Salad with
Balsamic Dressing
Lasagna Bolognese with
Ricotta & Mozzarella
Chicken Parmesan with
Marinara & Mozzarella
Cheese Ravioli
with Creamy Pesto
Broccoli Limoné
Warm Garlic Bread
with Parmesan