

Wedding Package Upgrades:

- ◇ Ceremony Site \$500++
South Lawn or Fountain Courtyard
White Garden Chairs
White Arch
Guest Book Stand
Gift Table with Linen
 - ◇ Ceremony only Site Fee
South Lawn or Fountain Courtyard
\$800++
 - ◇ 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++
Per Person (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 Wedding Suite \$150+tax
- (++ 21% Service Charge & Current Sales Tax)



HACIENDA
HOTEL & CONFERENCE CENTER AT LAX

Wedding Package

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

Wedding 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 Tiered Wedding 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 Wedding Night
for Bride and Groom
- ◇ 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, Sour Cream & Guacamole
Frijoles Charros
Mexican Style Rice
Warm Corn & Flour Tortillas

Classic Dinner Buffet

Tossed Green Salad, Two Dressings
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 Bolognaise
Roast Pork Loin, Maui Onion Apple Sauce
Filet of Sole, Lemon Caper Sauce
Cattfish 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
Cheese Ravioli with Creamy Pesto
Lasagna Bolognaise with
Ricotta & Mozzarella
Chicken Parmesan with
Marinara & Mozzarella
Broccoli Limoné
Warm Garlic Bread with Parmesan