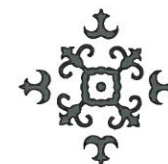


## Wedding Package Upgrades:

- ◇ 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](http://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  
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  
Cheese Ravioli with Creamy Pesto  
Lasagna Bolognaise with  
Ricotta & Mozzarella  
Chicken Parmesan with  
Marinara & Mozzarella  
Broccoli Limoné  
Warm Garlic Bread with Parmesan