



La Quinceañera Package

Courtyard by Marriott Los Angeles Westside

6333 Bristol Parkway

Culver City, California 90230

(310) 590-2515

La Quinceañera

All Packages Include the Following

TABLE SPECIFICATIONS

Head Table, Riser, Cake Table, Gift Table,
DJ Table, White Garden Chairs and Dance Floor

LINENS

White Floor Length Tablecloths and a Variety of Napkin Colors, White or Black
Chairs Covers with an Assortment of Sash Colors

BEVERAGES

Each Package Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas
& Lemonade or Horchata Station

OVERNIGHT ACCOMMODATIONS

Guest Rooms for Out-of-Town Guests are Available at Special Rate

HANSEN'S QUINCEAÑERA CAKE

Your Choice of Any Hansen's Cake in the "Contemporary Series"
Complimentary Cake Cutting Service

CHAMPAGNE & CIDER TOAST

One Glass per Person for the Traditional Toast

VIDEO MONTAGE

Presentation Package includes LCD Projector with 6 Foot Screen

SLEEPING ROOM

After Your Celebration Relax in a Complimentary Guest Room

REHEARSAL

One Rehearsal Prior to Event Based on Availability

SECURITY GUARD

One Complimentary Security Guard for the Duration of your Celebration

CHILDRENS MENUS

Available Upon Request for Ages 3-11

La Princesa

Hors D' Oeuvres

Choice of Two

- MINIATURE FINGER SANDWICHES** - Assorted Tuna, Turkey & Ham on a Variety of Breads
- CRUDITE DISPLAY** - Assortment of Garden Vegetables with Ranch & Hummus Dips
- CLASSIC CHIPS & DIP** - Tortilla Chips with Salsa & Guacamole
- FRESH FRUIT DISPLAY** - A Selection of Seasonal Sliced Fruit
- CHEESE QUESADILLAS** - Grilled Flour Tortilla filled with Cheese
- SPANAKOPITAS** - Spinach & Feta in a Puff Pastry
- MEATBALLS** – Served with Marinara Sauce

Salads

Choice of One Served with Warm Rolls and Butter

- GREEN SALAD** - Baby Mixed Greens, Tomatoes, Cucumbers & Carrots with Ranch & Italian Dressing
- TRADITIONAL CAESAR SALAD** - Crisp Romaine Lettuce with Garlic Croutons & Parmesan Shavings with a Caesar Dressing

Entrées

Choice of One

Choice of Garlic Butter Rice, Herbed Tri-Color Roasted Potatoes or Buttermilk Mashed Potatoes with Chives

Choice of Haricot Vert with Mushrooms, Baby Carrots or Grilled Asparagus

- HALF ROASTED CHICKEN** - Served with a Fine Herb Sauce
- CHICKEN FLORENTINE** - Chicken Breast Stuffed with Mushrooms and Spinach Covered in a Creamy Alfredo Sauce
- ROASTED LONDON BROIL** - Served with a Rich Peppercorn Sauce
- ROASTED TRI-TIP** - Slow Roasted Beef Tri-Tip Served with Bordelaise Sauce
- ATLANTIC SALMON** - Served with a Beurre Blanc Sauce
- CORVINA FISH** – Served with a Coconut Ginger Sauce

\$40.00++ Per Person for Lunch

\$48.00++ Per Person for Dinner

La Reyna

This Package Comes with Floor Length Satin Tablecloths

Hors D' Oeuvres

Choice of Two

- MINIATURE FINGER SANDWICHES** - Assorted Tuna, Turkey & Ham on a Variety of Breads
- CRUDITE DISPLAY** - Assortment of Garden Vegetables with Ranch & Hummus Dips
- FRESH FRUIT DISPLAY** - A Selection of Seasonal Sliced Fruit
- CLASSIC CHIPS & DIP** - Tortilla Chips with Salsa & Guacamole
- SPANAKOPITAS** - Spinach & Feta in a Puff Pastry
- CHEESE QUESADILLAS** - Grilled Flour Tortilla filled with Cheese
- MEATBALLS** - Served with Marinara Sauce
- BEEF SLIDERS** - Beef with Caramelized Onions & Sharp Cheddar Cheese
- NACHO STATION** - Tortilla Chips, Jalapenos, Diced Tomatoes, Black Olives, Scallions, Sour Cream, Cilantro & Nacho Cheese

Salads

Choice of One Served with Warm Rolls and Butter

- GREEN SALAD** - Baby Mixed Greens, Tomatoes, Cucumbers & Carrots with Ranch & Italian Dressing
- TRADITIONAL CAESAR SALAD** - Crisp Romaine Lettuce with Garlic Croutons & Parmesan Shavings with a Caesar Dressing
- AZTEC SALAD** - Black Beans, Chopped Onions, Sliced Red, Green Bell Peppers, Sweet Corn & Tomatoes with a Cilantro Dressing

Entrées

Choice of Two

- Choice of Garlic Butter Rice, Herbed Tri-Color Roasted Potatoes or Buttermilk Mashed Potatoes with Chives
- Choice of Haricot Vert with Mushrooms, Baby Carrots or Grilled Asparagus

- HALF ROASTED CHICKEN** - Served with a Fine Herb Sauce
- CHICKEN FLORENTINE** - Chicken Breast Stuffed with Mushrooms and Spinach Covered in a Creamy Alfredo Sauce
- ROASTED LONDON BROIL** - Served with a Rich Peppercorn Sauce
- ROASTED TRI-TIP** - Slow Roasted Beef Tri-Tip Served with Bordelaise Sauce
- ATLANTIC SALMON** - Served with a Beurre Blanc Sauce
- CORVINA FISH** - Served with a Coconut Ginger Sauce
- TRADITIONAL FAJITAS** - Chicken or Carne Asada Fajitas with Bell Peppers, Onions, Sour Cream, Shredded Lettuce and Grated Cheeses (Flour or Corn Tortillas)

\$50.00++ Per Person for Lunch

\$58.00++ Per Person for Dinner

All Prices are Subject to 23% Service Charge and Applicable Tax. Prices are Subject to Change Without Notice.

La Fantasia

This Package Comes with Floor Length Satin Tablecloths, Chiavari Chairs and Uplighting

Hors D' Oeuvres

Choice of Three

MINIATURE FINGER SANDWICHES – Assorted Tuna, Turkey & Ham on a Variety of Breads
CRUDITE DISPLAY - Assortment of Garden Vegetables with Ranch & Hummus Dips
FRESH FRUIT DISPLAY - A Selection of Seasonal Sliced Fruit
SPANAKOPITAS - Spinach & Feta in a Puff Pastry
CHICKEN EMPANADAS - Served with a Spicy Avocado Sauce
NACHO STATION - Tortilla Chips, Jalapenos, Diced Tomatoes, Black Olives, Scallions, Sour Cream, Cilantro & Nacho Cheese
CLASSIC CHIPS & DIP - Tortilla Chips with Salsa & Guacamole
CHEESE QUESADILLAS - Grilled Flour Tortilla filled with Cheese
BEEF SLIDERS - Beef with Caramelized Onions and Sharp Cheddar Cheese
SHRIMP CEVICHE - Fresh Shrimp with Cilantro, Tomatoes, Onions, Cucumbers and Lime Juice Served with Tortilla Chips

Salads

Choice of One Served with Warm Rolls and Butter

GREEN SALAD – Baby Mixed Greens, Tomatoes, Cucumbers & Carrots with Ranch & Italian Dressing
TRADITIONAL CAESAR SALAD - Crisp Romaine Lettuce with Garlic Croutons & Parmesan Shavings with a Caesar Dressing
AZTEC SALAD – Black Beans, Chopped Onions, Sliced Red, Green Bell Peppers, Sweet Corn & Tomatoes with Cilantro Dressing
SPINACH PEAR SALAD - Spinach Leaves, Crumbled Gorgonzola Cheese & Candied Walnuts with a Citrus Vinaigrette Dressing

Entrées

Choice of Two

Choice of Garlic Butter Rice, Herbed Tri-Color Roasted Potatoes or
Buttermilk Mashed Potatoes with Chives
Choice of Haricot Vert with Mushrooms, Baby Carrots or Grilled Asparagus

HALF ROASTED CHICKEN – Served with a Fine Herb Sauce
CHICKEN FLORENTINE - Chicken Breast Stuffed with Mushrooms and Spinach Covered in a Creamy Alfredo Sauce
CHICKEN MARSALA – Tender Chicken Breast Served with a Mushroom Marsala Sauce
ROASTED LONDON BROIL - Served with a Rich Peppercorn Sauce
ROASTED TRI-TIP - Slow Roasted Beef Tri-Tip Served with Bordelaise Sauce
RED WINE BRAISED BEEF SHORT RIB - Braised Beef Marinated in a Red Wine Sauce
ATLANTIC SALMON - Served with a Lemon Dill Sauce
CORVINA FISH – Served with a Coconut Ginger Sauce
TRADITIONAL FAJITAS - Chicken or Carne Asada Fajitas with Bell Peppers, Onions, Sour Cream, Shredded Lettuce and Grated Cheeses (Flour or Corn Tortillas)

\$60.00++ Per Person for Lunch

\$68.00++ Per Person for Dinner

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Miniature Dessert Display

These options can be served as a substitution to Hansen's Cake

TRIO OF MINI MOUSSE CUPS

Chocolate Flourless
Banana Chocolate Caramel
Hazelnut Praline

ASSORTED CAKES & PASTRIES

Cheesecakes
Petit Fours
French-Style Pastries

ASSORTED CUPCAKES

Chocolate, Vanilla, Red Velvet, Lemon & Carrot
Topped with Butter Cream or Cream Cheese Frostings

\$5.00++ Per Person

Beverage Service

Orange, Cranberry, Grapefruit or Apple Juice	\$16.00++ Per Carafe
Lemonade	\$32.00++ Per Gallon
Brewed Unsweetened Iced Tea	\$32.00++ Per Gallon
Coffee, Decaffeinated Coffee & Herbal Tea	\$45.00++ Per Gallon
Starbucks Coffee	\$55.00++ Per Gallon
Gatorade & Red Bull	\$4.00++ Each

BAR SERVICE

\$125.00 Fee for Bartender
(Waived if Hosting \$500.00 in Beverages)

	HOSTED	NON-HOSTED
Soft Drinks & Bottled Water	\$3.00	\$4.00
Fruit Juices	\$4.00	\$4.50
Domestic Beer	\$4.50	\$5.50
Import Beer	\$5.50	\$6.50
House Wine	\$7.00	\$8.00
Well Brands	\$7.00	\$8.00
Call Brands	\$8.00	\$9.00
Premium Brands	\$9.00	\$10.00
Specialty	\$9.50	\$10.50

DRINK TICKETS

Hosted Drink Tickets: \$7.00++ each
Well Brands, Imported/Domestic Beer & Wine

UNLIMITED BAR SERVICE

	Well Brands	Call Brands	Premium Brands
First Hour	\$16.00	\$18.00	\$20.00
Additional Hour	\$9.00	\$9.00	\$10.00
3 rd Hour	\$8.00	\$8.00	\$9.00
4 th Hour	\$7.00	\$7.00	\$8.00
5 th Hour	\$7.00	\$7.00	\$8.00

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Wine Selections

Priced per Bottle

WHITE WINES

Beringer White Zinfandel, Napa Valley	\$31.50++
Clos du Bois Chardonnay, Sonoma	\$38.50++
Chateau St. Jean Chardonnay, North Coast	\$45.50++
Meridian Pinot Grigio, Napa Valley	\$35.00++
Brancott Sauvignon Blanc, New Zealand	\$38.50++

RED WINES

Clos du Bois Merlot, North Coast	\$45.50++
Robert Mondavi Merlot, Napa Valley	\$56.00++
La Crema Pinot Noir, Sonoma Coast	\$56.00++
Estancia Pinot Noir, Monterey County	\$45.50++
Estancia Cabernet Sauvignon, Paso Robles	\$45.50++
Franciscan Cabernet Sauvignon, Napa Valley	\$56.00++

PACKAGE CORKAGE FEE

BASED ON 750ML BOTTLE

\$13.00++ Per Bottle

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