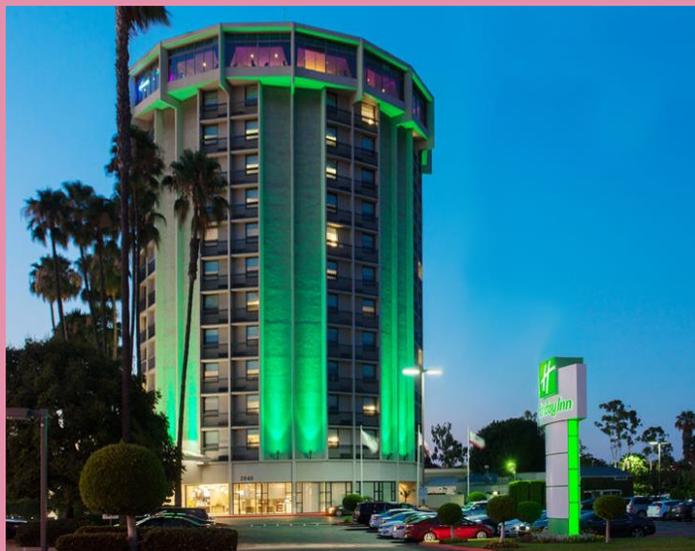




Quinceañeras

at

Holiday Inn Long Beach Airport



2460 N Lakewood Blvd,
Long Beach, CA 90815

T: 562.597.4401

F: 562.597.0601

Catering Direct Line
562.498.5410

www.hilongbeach.com

CONGRATULATIONS!

Congratulations on your Quinceañera! We are honored that you are considering our hotel for your upcoming event.

Enclosed you will find our menus that have been created just for you! Please know that we can customize any package that fits exactly what you have envisioned for your special day. Remember, we are more than a reception venue; we are your partner, dedicated to making your dreams come true.

If you should have any questions, please do not hesitate to give me a call in the catering office at 562.498.5422. I would welcome the opportunity to speak to you!

Sincerely,

Robin Hoppes

Senior Catering Manager
Rhoppes@hiltonbeach.com

CEREMONY PACKAGE

Our Courtyard is the perfect setting for your ceremony. This picturesque site seats up to 150 guests and includes use of our white gazebo, chairs and water station

\$560

Your Reception Package Includes

Banquet Round Tables of 10
Ivory or White Tablecloths with Coordinating Napkins
Elevated Head Table, Guest Book Table, Glassware, Mirrors with Votive Candles, Silverware and China
Dance Floor
Complimentary Sparkling Cider Toast
Complimentary Menu Tasting for up to 4 people
Complimentary Self Parking
One complimentary overnight accommodation for group of 200 persons or more
Special Hotel Room Rates for your Overnight Guests*

**based upon availability*

Required Fees

Bartender Fee

A bartender labor fee of \$150 per bartender for the first three hours, and \$25 for each additional hour if \$500 bar minimum is not met. Beverage Server fee is \$150 per server for the first three hours and \$25 for each additional hour.

Security

One security guard per 100 guests at a charge of \$30 per hour per guard with a 4-hour minimum

UPGRADES

Chair Covers and Assorted Color Sashes
\$6.00 each

Corkage Fee
\$18.00++ per 750 ml. bottle

- Chiavari Chairs 8 Colors Options
 - \$8.00 per chair

Upgraded Linens Available on Request for an Additional Charge



DINNER BUFFET MENU

BUFFET SERVICE 1.5 HOURS

Salads

Garden Green Salad with Choice of Ranch and Italian Dressings
Seasonal Sliced Fresh Fruit

Entrees

Select from the Following

Chicken Enchiladas
Beef Taquitos
Beef Fajitas
Cheese Enchiladas
Grilled Chicken with Black Bean Salsa
Chile Verde
Carne Asada with Verde Tomatillo de Salsa
Beef Barbacoa

Accompaniments

Fiesta Rice, Refried Beans, Tortilla Chips with Salsa, Sour Cream and Guacamole
Corn & Flour Tortillas or Warm Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Lemonade

Choice of 1 Entree - \$45 per person
Choice of 2 Entrees - \$50 per person
Choice of 3 Entrees - \$55 per person
Child's Menu (Ages 3-10) offered at half price
Children under 3 at no charge

PLATED DINNER MENU

Salad

Garden Green Salad with Choice of Ranch and Italian Dressings

Entrees

Chicken Enchilada Poblanos

Two corn tortillas filled with shredded Chicken and covered with Poblano Chili Sauce
\$38 per person

Grilled Salmon

Lemon herb cream sauce
\$40 per person

Carne Asada Con Verde Tomatillo Salsa

Sliced Marinated Flank Steak with Green Tomato Salsa
\$40 per person

Chicken Marsala

A rich Mushroom Marsala Wine Sauce topped
with Parmesan Cheese
\$44 per person

Braised Short Rib

Red wine demi glace
\$45 per person

Accompaniments

Your choice of two

Spanish Rice, Squash Medley in Jalapeno Butter, Roasted Redskin Potatoes or Rice Pilaf
Corn & Flour Tortillas or Warm Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Child's Menu (Ages 3-10) offered at half price Children under 3 at no charge

ENHANCEMENTS

Hors d'oeuvres for your Cocktail Hour

25 person minimum

Spicy Bloody Mary Shrimp Cup

\$6.00 per person

Coconut Shrimp

\$5.00 per person

Pot Stickers

\$4.00 per person

Cheese Display

\$6.00 per person

Carving Station

25 person minimum

House Smoked Turkey Breast \$15 per person

Honey Glazed Ham \$16 per person

Carved Roasted Prime Rib with Au Jus and Horseradish Sauce \$18 per person

\$100.00 Chef's Fee will apply

Chocolate Fountain

25 person minimum

Pineapple, strawberries, bananas, pound cake, brownie squares, rice crispy treats, pretzels, and marshmallows

\$19.00 per person

Beverage Station

Freshly Brewed Regular Coffee, Decaffeinated Coffee,

Assorted Specialty Teas 7.00 per person

Champagne \$5.50 per person

Sparkling Cider Toast \$3.00 per person

Sparkling Champagne Punch \$62.00 per gallon

Non-Alcoholic Fruit Punch \$41.00 per gallon

Lemonade \$41.00 per gallon

BEVERAGE STATIONS

Hosted Bar

Hosted Bars are charged on consumption and are subject to 20% service charge and applicable tax. Hosted Bar includes juices, mixers and garnishes. A bartender labor fee of \$175 per bartender for the first three hours, and \$25 for each additional hour if \$500 bar minimum is not met. Beverage Server fee is \$150 per server for the first three hours and \$25 for each additional hour.

Domestic Beer	\$5.50
Imported Beer	\$6.50
House Wine	\$7.50
Premium Wine	\$11.00
Soft Drinks	\$3.50
Well Drinks	\$7.50
Call Drinks	\$9.00
Premium Drinks	\$11.00
Super Premium Drinks	\$13.00
Cordials	\$11.00
Mineral Water or Still Water	\$3.50
Non-Alcoholic Beer	\$5.50



BEVERAGE STATIONS

Cash Bar

Cash Bar prices are inclusive of tax and includes juices, mixers and garnishes. A bartender labor fee of \$150 per bartender for the first three hours, and \$25 for each additional hour if \$500 bar minimum is not met. Beverage Server fee is \$150 per server for the first three hours and \$25 for each additional hour.

- Domestic Beer \$6.00
- Imported Beer \$7.00
- House Wine \$8.00
- Premium Wine \$12.00
- Soft Drinks \$4.00
- Well Drinks \$8.00
- Call Drinks \$10.00
- Premium Drinks \$12.00
- Super Premium Drinks \$14.00
- Cordials \$12.00
- Mineral Water or Still Water \$4.00
- Non-Alcoholic Beer \$6.50



LIQUOR SELECTIONS

Well Liquor

House vodka, gin, rum, scotch, whiskey, and bourbon single mixed drinks

Call Liquor

Smirnoff, Beefeater, Canadian Club, Jim Beam, J&B, Bacardi, Captain Morgan, Jose Cuervo, Seagrams VO, and Seagrams 7 single mixed drinks

Premium Liquor

Absolut, Stolichnaya, Tanqueray, Jack Daniels, Myers, Wild Turkey, Bombay, Makers Mark, Cutty Sark, Dewars, and Johnny Walker single mixed drinks

Super Premium

Grey Goose, Ketel One, Glenlivet, Glenfiddich, Crown Royal, Chivas Regal, Grand Marnier, Baileys, Drambuie, Courvoisier, Remy Martin, Di Sarrano, Bombay Sapphire single mixed drinks

Draft Beer by the Keg (advance order required)

Pony keg yields 7.5 gallons or approximately 75 servings*

Full keg yields 15.5 gallons or approximately 150 servings*

Domestic Pony Keg \$325 | Domestic Full Keg \$475

Imported Pony Keg \$375 | Imported Full Keg \$550

*based upon 12-ounce servings



SOME ANSWERS TO YOUR QUESTIONS...

May we choose more than one entrée?

You may choose up to two selections from our plated reception menu and up to three for our buffet. In addition, we always offer an option for vegetarians. Everyone must have the same salad selection. If you choose to serve more than one entrée the higher priced entrée will be the price of the meal. We also offer special pricing for children up to age 10.

When do I tell you my final attendance number?

For weekend events, the guaranteed attendance is due on the Tuesday before your reception, by 4:00 p.m. We will prepare for 3% over the guarantee, unless that exceeds the safe capacity of the banquet room.

How many guests will be seated at each table?

We use round tables that seat 10 very comfortably.

When can the florist, bakery, and DJ set up?

The room will be available to you two hours before your event is due to start. If you need more time than that, speak to your Catering Manager to discuss availability and possible additional room rental fees.

What times are available for receptions?

Most evening receptions begin at 6:00 p.m. and end at midnight; most daytime receptions are from 11:00 a.m. to 4:00 p.m. If your evening event needs to start before 6:00 p.m., speak to your Catering Manager to discuss what additional rental fees might apply.

May we bring in any of our own food?

The Holiday Inn Long Beach Airport will prepare and serve all the food for your event. No outside food will be allowed inside the banquet area.

May we bring our own liquor or wine?

You may bring your own wine in advance if you like; we will charge the prevailing corkage fee to the bottles we open and serve. The hotel will provide all other liquor. Under no circumstances will individual attendees be permitted to bring liquor onto the hotel premises.

How much is the service charge? How much is the sales tax?

Currently the service charge is 20%, and the state sales tax is 10.25%. By state law, the service charge is subject to sales tax. Both service charge and sales tax are subject to change.

Does the Holiday Inn Long Beach Airport have parking available?

Yes! We provide complimentary onsite self parking. If requested, a valet parking service can be arranged with an outside company at prevailing rates.

Do you offer tastings, so we can sample the menu choices?

Yes, we do. If you would like a tasting, your Catering Manager will work with you to arrange a mutually agreeable date and time. Tastings are available for up to 4 people for one event. Banquet tastings are not available on Saturdays in June or December.



POLICIES AND INFORMATION

DEPOSITS: A non-refundable initial deposit of \$1,000.00 is required to book a date for your reception and hold space on a definite basis. The deposit is due with the signed contract two week (14 days) after the contract is sent out. If, another client, is looking to book the same date and time during the time the contract has been sent for your review and we have not received a deposit, we will contact you and provide you the first right of refusal. We will provide you 24 hours to pay the initial deposit or release the space. If you have not contacted us after the 24-hour period, the hotel reserves the right to release the space and book another client. Deposits may be made by cash, credit card or certified bank check. All payments must be made either credit card or certified bank check. In the event that you cancel your scheduled function, your deposit shall become the property of the hotel. Your Catering Sales Manager will inform you on deposit schedules.

PAYMENTS: The total costs of your wedding will be calculated by your Catering Sales Manager. Once we have received your initial deposit, we require an additional payment of 50% of the balance due ninety (90) days prior to your function date. The final balance is due ten (10) business days prior to your function. Any overage in payment will be refunded following your function and may take up to ten (10) business days to process. All payments must be made either by credit card or certified bank check. All payments must be made prior to the scheduled event.

CANCELLATION POLICY: If for any reason you decide to cancel your event, all deposits are non-refundable. If we do not receive your additional payment of 50% due ninety (90) days prior to your function or your final payment ten (10) business days prior to your event, we have the right to cancel your event, release the date and keep any deposits paid.

GUARANTEES: Entrée selection on all packages is limited up to two choices plus Chef's choice of vegetarian entrée. A two entrée pre-ordered menu requires an accurate count of each entrée to be provided to the Catering Office no later than 11:00 a.m. three business days prior to your event. In the event the guarantee number is not received by this date, the original (expected) count will be considered the minimum guarantee. The guarantee is not subject to reduction after the 72-hour business hour deadline. The hotel will be prepared to serve 3% over the guarantee number.

TAXES AND SERVICE CHARGE: A Service Charge of 20% is added to all food and beverage for payment to hourly wait staff and service associates engaged in the service of the event. Sales Taxes will be compiled in the strict accordance with federal, state and local tax regulations on all charges. California state law states all service charges are subject to tax. Sales Tax is subject to change.

MENU PRICES: Menu prices are subject to increase on an annual basis. However, menu prices may change earlier due to increases in product costs or seasonal adjustments not under our control. Menu prices are subject to change and will not be guaranteed until 90 days prior to your event. If your menu price increases, we will provide you written notice 90 days prior to your event. Please note that our Catering Sales Manager and our Chef would be delighted to work with you in designing theme parties, packages and other menus that may better suit your particular event. No food or beverage may be brought into the hotel from outside sources with the exception of wedding cakes. Outside cakes must be purchased from a licensed bakery.

BEVERAGE SERVICE: We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage sales and service are regulated by the State of California. The hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no alcoholic beverages may be brought into the hotel from outside sources. Please note that all servers are trained to discontinue beverage service to any guest at their discretion. A valid I.D. is required of all guests for beverage service.

DECORATIONS: For the safety of persons and property, no fireworks or incendiary devices may be used indoors at the hotel. No Fog Machines are allowed. All displays and/or decorations will be subject to our prior written approval and must be provided by a licensed and insured décor company. Please contact your Catering Sales Manager for a list of preferred vendors. The use of glitter, confetti, sequins or affiliated items are not permitted. The use of such items will be subject to a cleaning fee of \$500.

SECURITY: Security may be required as determined by the hotel and must be contracted by the hotel. One security guard per 100 guests is a standard at a charge of \$30.00 per hour per guard with a 4-hour minimum charge will be incurred by you.

ELECTRICAL CHARGES: DJ/Band power charges may apply. Increased power needs are subject to additional charges.

AUDIO VISUAL: The hotel has a full assortment of audio-visual equipment available for rental. Please ask your Catering Sales Manager for a list of equipment, availability and pricing.

LOSS OR DAMAGE OF YOUR PROPERTY: We are not responsible for any loss or damage to property belonging to you or your attendees and do not maintain insurance covering said losses.

