



The Perfect Place for the Perfect Moment!

The day you have been dreaming about since your childhood has finally come: the dress, the flowers, the food, the cake, the perfect moment. You know exactly what your dream wedding reception entails, now that reality has set in – all of the arrangements, coordinating, making sure all your important invites are taken care of – there's so much to do! The **Ontario Airport Hotel & Conference Center** wants to make sure your wedding day is everything you have ever wanted... and more.

From unforgettable ceremonies to grand receptions, we offer elegant event spaces, beautiful accommodations and exceptional food and beverages for weddings of every size.

The team of the **Ontario Airport Hotel & Conference Center** takes great pride in delivering exceptional service in its planning. We will assist and advise you on every detail. Your meal selections are virtually endless as we offer a variety of choices in both buffet and plated meals with a number of accompaniment selections, hors d'oeuvres and other "extras". We are willing to customize our packages to your taste and make your day completely your own.

The **Ontario Airport Hotel & Conference Center** is here to make your wedding dreams come true.

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice



Rose Garden Ceremony

Our rose garden is the perfect place for an outdoor ceremony, picturesque Gazebo, Blooming Roses, Lush Green Lawn, Shaded by Beautiful Jacaranda Trees. Our Team will Preschedule your one-hour rehearsal, then advise you every step of the way.

Rose Garden Ceremony - \$1200.00

- ☐ gazebos
- ☐ white foldable plastic chair
- ☐ aisle runner
- ☐ wired microphone and speaker
- ☐ (cucumber/lemon) infused water station
- ☐ upgrade to wooden chairs for \$1.50/person

Atrium Ceremony - \$2000.00

- ☐ Indoors under 40' ceilings with Sky Lights
- ☐ White foldable plastic chair
- ☐ Aisle runner
- ☐ Wired microphone and speaker
- ☐ (Cucumber/lemon) infused water station
- ☐ Upgrade to wooden chairs for \$1.50/person

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Our Day Packages

Featuring

Overnight accommodations for the Bride & Groom

Import & Domestic Cheese & Cracker Tray

Crudité & Dip

Wedding Punch – Presented in a beautifully displayed cascading fountain

Champagne or Sparkling Apple Cider toast

White Floor length table linen and napkins

Chiavari or Chair Covers with Organza Sash

Round Tables seated for 10 guests

Polished Oak Dance floor

Special Guest Room rates for Out of Town Guests

Children plates are available

Day packages available from 10:00am to 4:00pm

Bliss Package

Plated Entrée

Mixed Field Greens with assortment of dressings

Select One

Breast of chicken prepared with fresh Herbs

sundried tomatoes with Capers with a Hint of Lemon

Breast of Chicken in a Cream Sauce

Garlic Rubbed Strip Steak with mushroom Sauce

\$43 per guest

*Includes selection of Rice Pilaf or Mashed Potato, seasonal Fresh Vegetables, Warm Rolls & Butter Freshly
Brewed Coffee & Iced Tea*

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Our Day Packages

Harmony

Served Buffet Style

(Select Two)

Mixed Field Greens with Assortment of Dressings

Caesar Salad

Fresh Seasonal Fruit

Pesto Potato Salad

(Select Two)

Baked Breast of Chicken served with Roasted Garlic Cream Sauce

Flank Steak rolled with Spinach, Sun Dried Tomatoes, Mushrooms

Grilled Salmon with Fresh Basil & Tomato

Includes selection of Rice Pilaf or Mashed Potato, seasonal Fresh Vegetables, Warm Rolls & Butter Freshly

Brewed Coffee & Iced Tea

\$54.00 per Guest

Choice of Three Items \$60 per guest

Buffet Service Limited to 1 ½ Hour



All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Our Evening Packages

Overnight accommodations for the Bride & Groom

Import & Domestic Cheese & Cracker Tray

Crudit  & Dip

Champagne or Sparkling Apple Cider toast

Glass of House Wine with Dinner

White Floor length table linen and napkins

Chiavari or Chair Covers with Organza Sash

Round Tables seated for 10 guests

Polished Oak Dance floor

Special Guest Room rates for Out of Town Guests

“Children plates are available”

Evening packages available from 6:00pm to 12:00 midnight

Elegant

(Select One)

Mixed Field Greens, Feta, Walnuts served with a light citrus vinaigrette

Hearts of Romaine Lettuce, Crumbled Bleu Cheese & candied Walnuts

Served with a light raspberry vinaigrette

Plated Entr e

Petite New York Steak & Chicken, served with a herb butter sauce

Strip Loin & Shrimp Scampi, served with a garlic lemon butter

Char-grilled Salmon Filet with a Chardonnay & Sundried Tomato Sauce

Includes selection of Rice Pilaf or Mashed Potato, seasonal fresh Vegetables, Warm Rolls & Butter Freshly

Brewed Coffee & Iced Tea

\$68 per guest

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Classic

(Select Three)

Fresh Spinach Salad, Feta cheese, Mandarin Oranges, served with a light citrus vinaigrette

Mixed Field Greens with Assortment of Dressings

Hearts of Romaine Lettuce, Crumbled Bleu Cheese & candied Walnuts served with a light raspberry vinaigrette

Pasta Salad or Oriental Salad

(Select Two)

Chicken Breast stuffed with Apples, Walnuts with a honey Glaze

Filet of Salmon with a hint of Garlic & Sundried cranberries

Baked breast of Chicken with Spinach & Monterey Jack Cheese

Carved Prime Rib of Beef, served with Horseradish & Au Jus

Roasted Pork Tenderloin with creamy Gravy

(Select two)

Rice Pilaf, Mashed Potato or Pasta

includes seasonal fresh Vegetables, Warm Rolls & Butter Freshly Brewed Coffee & Iced Tea

Chef required ~ \$100 Carver fee

Buffet service limited to 1 ½ Hour

\$78.00 per guest

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Unforgettable

(Select One)

Mixed Field Greens with Assortment of Dressings

*Hearts of Romaine Lettuce, Crumbled Blue Cheese & Candied Walnuts
Served with a light Raspberry Vinaigrette*

(Select Two Entrees)

Chicken Marsala

Served With Crimini Mushrooms & Marinated Tomatoes

Top Sirloin

Served with Peppercorn Demi- Glaze

Grilled Red Snapper with Tomatoes and Capers

*Includes selection of Rice Pilaf, Pasta or Potato In
Season Fresh Vegetables Warm Rolls and Sweet butter with
Freshly brewed coffee and Iced teas*

Subject to \$50/ Guest



All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Serenity

*Additional Hor d'Ouevres Served Durring the Reception Hour
Petite Quiche& Swedish Meatballs*

(Select One)

Mixed Field Greens, Feta, Walnuts~ Served with a Light Citrus Vinaigrette

Hearts of Roamine Lettuce, Crumbled Bleu Cheese & Candied Walnuts

(Select two entrées)

Breast of chicken stuffed with apples and almonds with a honey glaze

Grilled Seabass with a Chardonnay and Sun-Dried Tomato sauce

Roast Beef tenderloin with Béarnaise Sauce

Selection of Rice Pilaf, Pasta or Potato and seasoned Fresh Vegetables

Warm Rolls and Sweet Butter

Served with freshly brewed coffee and iced teas

Subject to \$50 per guest

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Reception Enhancements

Mashed potato bar

*Elegantly served in a martini glass with cheese,
chives, bacon, sour cream and mushroom
\$9/guest and Attendant fee of \$100*

Ultimate coffee station

*Rock candy sticks, sweet whipped cream,
cinnamon sticks and chocolate shavings
\$3/guest*

Chocolate fountain

*Milk chocolate with cookies, marshmallows,
graham crackers, fresh fruit and pretzels
\$9/ guest*

Ice cream station

*Vanilla and chocolate ice cream, chocolate,
raspberry, pineapple and caramel sauces,
nuts, sprinkles, sweet whip cream and cherries
\$10/ guest and attendant fee of \$100*

Unlimited soda bar

\$6/ guest~Four hour maximum

Ice carving ~ start at

\$500 with 30 day advance order

Specially linen Package

Please consult your social catering manager for options

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Alcoholic Beverages

Beverage Packages

Two hours of hosted well \$21/guest

Each additional hour \$13/ guest

Two hours of hosted premium 29 per guest

Each additional hour \$18 / guest

****Bartender fee a bartender fee of \$100 will apply*

*when liquor sales are below \$450 per bar****

<i>Beverage</i>	<i>Hosted</i>	<i>Cash</i>
<i>House Well</i>	<i>\$6</i>	<i>\$6.50</i>
<i>House Wine</i>	<i>\$6</i>	<i>\$6.50</i>
<i>Premium</i>	<i>\$7</i>	<i>\$7.50</i>
<i>Cordial</i>	<i>\$8.5</i>	<i>\$9</i>
<i>Ultra Premium</i>	<i>\$11.50</i>	<i>\$12</i>
<i>Bottled Domestic Beer</i>	<i>\$4</i>	<i>\$4.50</i>
<i>Bottled Imported Beer</i>	<i>\$5</i>	<i>\$5.50</i>
<i>Bottled Non-Alcoholic Beer</i>	<i>\$4</i>	<i>\$4.50</i>
<i>Bottled H₂O (Still)</i>	<i>\$3</i>	<i>\$3.50</i>
<i>Soft Drinks</i>	<i>\$3</i>	<i>\$3.50</i>
<i>Fruit Juice</i>	<i>\$3</i>	<i>\$3.50</i>
<i>House Wine~ Bottle</i>	<i>\$24</i>	<i>\$24.50</i>

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Wedding Policies

Menu selection and pricing

Final menu selections must be submitted to the Ontario airport hotel and conference center catering manager at least (14) fourteen days in advance of the event otherwise selected items cannot be guaranteed.

Menu prices will be confirmed three months prior to your wedding date. Due to licensing and insurance requirements, all food and beverage to be served on the hotel property must be supplied and prepared by the hotel. In addition, no remaining food or beverage shall be removed from the premises, with the exception of the wedding cake. At the conclusion of the function such food and beverage becomes the property at the hotel.

Vegetarian and child's plates are also available for your event. Prices for children plates under the age of (12) twelve are half off the selected menu choice.

Let us customize a wine less specifically for your special day!

Deposits and payments

A nonrefundable/non-transferable deposit is required to secure your date. A deposit of 100 is due upon signing the agreement. An additional 50% of your estimated charges are due six months prior to your wedding date. Should any balances remain at the end of the event it must be paid in full in the form of cash, credit card or cashiers check.

Cancellations and refunds

Should your wedding cancel, all deposits received are nonrefundable and non-transferable please refer to your signed agreement for more information.

Service charge

All charges are subject to a 21% service charge and applicable sales tax. Taxes and service charges are subject to change without notice.

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Wedding Policies Cont...

Guarantee

The catering manager must be notified of the final guarantee no later than noon, (5) five days prior to your wedding day. Hotel agrees to set 3% over the guaranteed attendance. Guarantees of attendance are not subject to reduction and the hotel charge, at minimum, the amount due in accordance with the guaranteed attendance.

Decorations and Vendors

A vendor list will be provided when your contract with the hotel is signed. No fog machines, pyrotechnics, rice, confetti or birdseed is permitted. It is not permitted to affix any items to walls, floors or ceilings with nails, staples, carpet tape or any other substance. All outside vendors must provide \$1,000,000 liability insurance certificate to the catering manager no less than (2) two weeks prior to the wedding date.

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

. . . And Enjoy Your Day

Congratulations on your Engagement!

Your about to embark on a life filled with love, you're getting married, relish your engagement, announce it to all your friends & family. This is the time to celebrate the love you share with each other. The planning process has officially begun bridal shops, endless internet searches for that perfect idea, perfect wedding Your wedding! The day you've dreamed of since you were a little girl has arrived. We want you to know we are here for you. You're going to change your mind a million & one times; have fun you may even shed a few tears. As your planner I am here to assist you through all your options, with years of experience I can offer you my guidance, from choosing the right vendors to choosing the perfect colors.

Our promise to you is to make this experience the most enjoyable ever. Let us make your day memorable for you & your guests. We can create a signature drink from the Mr. & Mrs. ... maybe a late-night snack Smores anyone! We want to roll out the red carpet, our seasoned staff will ensure a flawless event for you & your guests. Our goal is to provide you with the peace of mind to be able to cherish every moment & capture every memory!

Sincerely yours in Hospitality

The Ontario Airport Hotel & Conference Center

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Signature Details

Outside Catering

Food from outside sources are permitted with signed waivers and a person charge plus applicable service charge/tax. Alcoholic beverages are not permitted from any outside vendors. Check with your Catering Manager for more these events.

Securing your event and payments:

At Ontario Airport Hotel & Conference Center, we are loved by the event planners. Our popular dates are always booked fast. After you do the site tour, in order to secure the date and ballroom, a \$1000.00 non-refundable deposit will be required. 45 days before the event, 50% of the total payment is required and the remaining balance is due 15 days prior to your event.

Food & Beverage Minimums:

All of our banquet rooms have spaces available to accommodate 40-500 guests. Food & Beverage minimums will range from \$2500 - \$20,000 depending upon the space needed for you and your guests. This is the minimum amount you must spend on food/beverage in order for the rental of the ballroom to be waived. Your full total will be determined by the number of guests and the space required.

Parking & Transportation:

Complimentary self-parking. We are conveniently located close by the Ontario International Airport. Shuttle pick up from the airport is based on availability. Please call 909-980-0400 for scheduling.

Set Up & Decorating:

Your group will be allowed access to the event space 2 hours prior to the function. The banquet manager works with your vendors to schedule their set up needs. For highly detailed functions please work with your Catering Manager to discuss your specific needs.

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice

Tasting:

Once a contract is signed and we receive your deposits, we will be delighted to set a time for a menu tasting.

Expect this meeting to be about 1-3 months in advance. You'll taste up to 2 entrée options, 2 starch options and 2 vegetable options. Please note alcoholic beverages and hors d'oeuvres are not offered for tastings.

Limited 2 guests.

Group Blocks:

Discounted group rates are available. Please talk to the Catering Manager about the size of the block. Room rates are subject to availability and will be released One month prior to the event.

All pricing is subject to 22% service charge and 7.75% sales tax

Subject to change without notice