

Perfect Quinceañera

By Embassy Suites

D/FW International Airport South

Your Quinceañera is one event in your life where memories are made and cherished.

Planning a Quinceañera involves a myriad of details that come together to shape that “perfect” moment.

You will be professionally assisted with all aspects of your reception to ensure that no detail is overlooked.

General Information

A \$1,000.00 non-refundable deposit is required to hold the space. The deposit will be applied to the balance.

The balance is due 96 hours prior to your Reception. Personal checks are accepted up to two weeks prior to your event. Payment 96 hours prior to the event may be made with cashier's check, money order, cash or credit card.

Space for the Dinner is provided on a complimentary basis with a minimum of \$28.00 per person for food.

The room rental for the dance is \$250.00 per each extra salon needed.

If there is a dance taking place, then the client must provide two of his own security guards.

Children ages 3-11 are half price. Maximum number of children pricing cannot exceed 10% of final guarantee.

Quinceañera

Quinceañera Reception

Menus

Plated Dinner Selections

All Entrées Include:

Your Choice of Salad, Chef's Selection of Fresh Seasonal Vegetables, Potato, Pasta or Rice, Warm Rolls and Butter, Coffee and Iced Tea.

Salad Selections

Harvest Salad

Fresh Romaine and Red Leaf Lettuce topped with Cherry Tomatoes, Radishes, Carrots and Bean Sprouts served with House Dressing.

Field Salad

Boston Bibb Lettuce with Mandarin Oranges topped with Pumpkin Seeds served with House Dressing.

Mixed Salad

Mixed greens, mushrooms, carrots and tomatoes.

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Entrée Selections

Seared Medallion of Beef

With Roasted Shallots and Cabernet Sauvignon Sauce
\$31.00 per Person

12-Ounce Herbed Prime Rib of Beef

With Au Jus and Creamed Horseradish
\$31.00 per Person

Potato Crusted Salmon

With Roasted Red Pepper Sauce
\$31.00 per Person

Basil Stuffed Chicken Breast

(6-ounce breast)
Stuffed with Chicken Mousse topped with Basil Cream Sauce
\$28.00 per Person

Chicken Santa Cruz

Grilled Chicken Breast topped with Artichokes and Wild Mushrooms
\$28.00 per Person

Mixed Grills

Grilled Tenderloin with Cognac Peppercorn Sauce and Grilled Chicken
with Chipotle Mushroom Sauce
\$33.00 per Person

OR

Grilled Tenderloin with Wild Mushroom Demi-Glaze and Two Gulf Shrimp Scampi
Sauteéd with Wine, Garlic, Tomato & Scallions.
\$35.00 per Person

Please add a 20% taxable service charge and 8.25% sales tax

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Dinner Buffet Selection

Coffee and Iced Tea Service Accompanies all Dinner Buffets

Southwestern Buffet

Harvest Salad with a Chipotle-Pepper cream Dressing, Tomato and Cucumber Salad with Basil Vinaigrette, Grilled Chicken Breast with a Cilantro-Cream Sauce, Oven Roasted Pork Loin with an Ancho Chile Sauce, Oven Roasted Red Potatoes, Saffron Rice, Squash Medley, Warm Rolls and Butter.

\$31.00 per Person

Fajita Buffet

Fiesta Salad, Chimichangas, Chicken and Beef Fajitas, Tortillas, Refried Beans and Spanish Rice, Jalapeños, Diced Tomatoes, Sour Cream, Green Tomatillo Sauce, Guacamole, Chile Con Queso and Tortilla Chips.

\$31.00 per Person

Italian Buffet

Fresh Romaine Lettuce and Croutons, Served with a Classic Caesar Dressing, Beef and Cheese Lasagna, Chicken Parmesan, Linguini in a Butter Sauce, Mixed Vegetable Medley, Garlic Bread Sticks.

\$33.00 per Person

Capistrano's Buffet

Caesar Salad, Cucumber and Tomato Salad with Basil Vinaigrette.

Choice of 2 Entrées: Shrimp Scampi served with Scallions and Tomatoes, Grilled Breast of Chicken topped with Artichoke and Wild Mushrooms, Spiced Pork Loin with Sauteed Tomatoes, Onions and Peppers, Carved Roast Sirloin with Portabella Mushroom Sauce, Two Seasonal Fresh Vegetables, Wild Rice Pilaf, Rosemary Roasted New Potatoes, Dinner Rolls, Coffee and Iced Tea Service.

\$34.00 per Person

Please add a 20% taxable service charge and 8.25% sales tax

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Hors d'oeuvres Buffets

- International Cheeseboard with Fresh Sliced Fruit, assorted Table Wafers and Baguettes
- Petite Croissant Finger Sandwiches with Mayonnaise and Gourmet Mustards
- A Selection of Four (4) Hot or Cold Hors d'oeuvres
- Coffee Service, Sparkling Fruit Punch
\$28.00 per Person

- Vegetable Crudités with Ranch Dip
- Steamship Round of Beef or Top Round of Beef served with Au Jus, Silver Dollar rolls, and Horseradish Sauce
- Brie En Brioche with assorted Table Wafers and Baguettes
- A Selection of Four (4) Hot or Cold Hors d'oeuvres
- Coffee Service, Sparkling Fruit Punch
\$29.00 per Person

Pasta Sauté Featuring...

- Penne Pasta Tossed with Vegetable Julienne, Garlic and Parmesan Cream Accompanied by Grated Romano Cheese
- International Cheeseboard with Fresh Sliced Fruit and assorted Table Wafers and Baguettes
- Whole Roasted Turkey Breast served with Silver Dollar Rolls and Condiments
- A Selection of Four (4) Hot or Cold Hors d'oeuvres
- Coffee Service, Sparkling Fruit Punch
\$30.00 per Person

Seafood Station Featuring...

- Iced Cocktail Shrimp or Fried Shrimp
- Scallops wrapped in Bacon and Crayfish Bouchees
- Vegetable Crudités with Ranch Dip
- A Selection of three (3) Hot or Cold Hors d'oeuvres
- Smoked Salmon Cream Cheese with assorted Table Wafers & Baguettes
- Roasted Strip Loin served with Ancho Chile Demi-Glace
- Coffee Service, Sparkling Fruit Punch
\$33.00 per Person

Please add a 20% taxable service charge and 8.25% sales tax

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Customize Your Own Hors d'oeuvres Station

Select from the following stations to design a package to meet your individual needs
(\$28.00 ++ minimum per person)

Hors d'oeuvre Station

A Selection of Three (3) Hot or Cold Hors d'oeuvres
\$10.00 per Person. Each Additional Hors d'oeuvre... \$3.00 Per Person

Vegetable/Cheese Station

International Cheese board with Fresh Sliced Fruit, Assorted Table Wafers and Baguettes,
Vegetable Crudités with Ranch Dip
\$6.50 per Person

Pasta Sauté

Penne Pasta Tossed with Vegetable Julienne, Garlic and Parmesan Cream Accompanied
by Grated Romano Cheese
\$8.50 per Person

OR

Miniature Cheese Ravioli and Tri-Color Tortellini With Alfredo and Marinara Sauces,
Fresh Grated Parmesan Cheese
\$9.50 per Person

Hot Chocolate Fountain with:

\$7.00 per Person (Minimum 100 people)

- Strawberries
- Cantelopes
- Honey Dew
- Pineapple
- Banana
- Marshmallows

Hot Hors d'oeuvre Selections

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- Cocktail Meatballs in Roasted Red Pepper Sauce
- Crab Filled Mushroom Caps Drizzled in Béarnaise Sauce
- Almond Chicken Tenders with Zesty Orange Sauce
- Cream Cheese Stuffed Jalapeños
- Shrimp or Vegetable Spring Rolls with Sweet and Sour Sauce
- Kielbasa Sausage in Puff Pastry
- Miniature Quiche
- Grilled BBQ Shrimp with Strawberry Mint Relish
- Miniature Beef Wellington
- Shrimp Tempura with Spicy Mango Chutney

Cold Hors d'oeuvre Selections

- Grilled Chicken Pesto Barquettes
- Artichoke Bottoms with Herbed Cream Cheese
- Petite Croissant Finger Sandwiches with Mayonnaise and Gourmet Mustards
- Fresh Vegetable Sushi Rolls
- Smoked Salmon Roses on Pumpnickel with Capers
- Pin Wheel Smoked Salmon with Baguettes
- Bruschetta with Dill Cream Cheese
- Mexican Dip with Chips

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Carving Stations

Each Carved Item is Accompanied by
Silver Dollar Rolls and Appropriate Condiments

- Steamship or Top Round of Beef
\$7.50 per Person
- Whole Roasted Turkey Breast
\$6.00 per Person
- Kahlua Glazed Country Ham
\$5.50 per Person
- Whole Smoked Beef Tenderloin
\$10.00 per Person

Seafood Station

- Iced Cocktail Shrimp or Fried Shrimp
- Scallops Wrapped in Bacon
- Crayfish Bouchees
\$12.00 per Person

Stir Fry Station

- Stir Fry Chicken
- Pineapple Fried Rice
- Oriental Spring Rolls
\$10.00 per Person

Coffee, Iced Tea and Punch Station

\$3.50 per Person

- Champagne Toast
\$3.00 per Person

A minimum purchase of \$28.00 per person is required.
Please add a 20% taxable service charge and 8.25% sales tax

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Beverages

Hosted Bar

(Charges Based on Consumption)

- House Brands . . . \$5.00
- Call Brands \$5.75
- Premium Brands . . \$6.25
- Domestic Beer . . . \$4.50
- Imported Beer . . . \$5.00
- House Wine \$6.00

Host Bar

(Charged by the Hour, per Person)

Charges are by the person for one hour, unlimited consumption

(Based on guaranteed attendance)

First hour

- House Brands \$12.00
- Call Brands \$15.00
- Premium Brands . . . \$18.00

Each Additional Hour

- House \$7.00
- Call \$8.00
- Premium \$9.00

Cash Bar

- House Brands . . . \$5.25
- Call Brands \$6.00
- Premium Brands . . \$6.50
- Domestic Beer . . . \$4.75
- Imported Beer . . . \$5.25
- House Wine \$6.25

Cash Bar Set-up Fee \$350.00

If the minimum revenue of \$350.00 is met (per bar set-up), the fee is refunded.

Cash Bar prices are inclusive of 20% service charge. A Bartender Fee of \$35.00 per hour, with a four-hour minimum (Per bartender, plus sales tax) will be charged on Hosted and Cash Bars.

For Your Added Pleasure

- Keg/Domestic Beer \$350.00
- Keg/Imported Beer \$450.00
- House Wine \$ 25.00/Per Bottle
- House Champagne \$ 25.00/Bottle
- Fruit Punch \$ 35.00/Gallon
- Champagne Punch \$ 50.00/Gallon
- Margarita Drinks \$375.00 per 90 Drinks
- Margarita Machine Rental . \$175.00

Please add 20% service charge.

Alcoholic beverages may not be brought into the hotel from outside source

