
QUINCEAÑERA PACKAGES



QUINCEAÑERA PACKAGE A

Lunch \$41 per person • **Dinner** \$45 per person • **Minimum of 100 Guests**

Cheese Tray

imported and domestic cheese, gourmet crackers garnished with fruit

SALAD select one

House Salad

baby greens, cucumbers, carrots, tomatoes, raspberry vinaigrette or ranch dressing

Classic Caesar

Parmesan crust, tomatoes, seasoned croutons

CHOICE OF ENTRÉE

Chicken Marsala

mushrooms, Marsala wine sauce

Oven Roast Tri Tip of Beef

Burgundy reduction

Swai Fillet

lemon cayenne pepper sauce

CHOICE OF SIDE

Mashed Potatoes

Rice Pilaf

Red & White Rosemary Potatoes

served with fresh seasonal vegetables, fresh rolls and butter, iced water, freshly brewed coffee and hot tea service

INCLUDES

Catering Staff dedicated staff to oversee every aspect of your special day

Cider Toast one glass of sparkling apple cider per guest

Tiered Quinceañera Cake includes cake and cake cutting provided by Tropicana's Bakery

Dance Floor

Valet Parking up to five complimentary valet parking for you and your family

Guest Parking complimentary self-parking

Menu Tasting scheduled menu tasting for four

Tables round table seating and flatware for 8-10 guests per table; cake table, gift table, head table, registration table

Linen white, ivory or black tablecloths and napkins

Lycra Seat Covers white, ivory or black with choice of colored band

Room Rates special rates for 10 or more rooms for family and guests

Spa Treatment enjoy exclusive spa rates for you and your damas

QUINCEAÑERA PACKAGE B

Lunch \$47 per person • **Dinner** \$52 per person • **Minimum of 100 Guests**

BUTLER-PASSED HORS D'OEUVRES select two

Thai Coconut Shrimp

sweet chili sauce

Pulled Pork & Gouda Sliders

Thai Chicken Satay

peanut sauce, cucumber salad

Pan Seared Pork Dumplings

ponzu sauce

Vegetable Egg Rolls

Habanero Wings

SALAD select one

Wine Country Salad

baby greens wrapped in cucumber, candied walnuts, dried cranberries, crumbled bleu cheese; raspberry vinaigrette or ranch dressing

Classic Caesar

Parmesan crust, tomatoes, seasoned croutons

CHOICE OF ENTRÉE

Champagne Chicken

creamy garlic Champagne sauce with green grapes

Braised Short Rib

Burgundy reduction

Swai Fillet of Sole Florentine

spinach, bacon and pine nuts, lemon wine cream sauce

CHOICE OF SIDE

Mashed Potatoes

Rice Pilaf

Red & White Rosemary Potatoes

served with fresh seasonal vegetables, fresh rolls and butter, iced water, freshly brewed coffee and hot tea service

INCLUDES

Catering Staff dedicated staff to oversee every aspect of your special day

Cider Toast one glass of sparkling apple cider per guest

Tiered Quinceañera Cake includes cake cutting and cake provided by Tropicana's Bakery

Dance Floor

Valet Parking up to five complimentary valet parking for you and your family

Guest Parking complimentary guest self-parking

Room Rates special rates for 10 or more rooms for family and guests

Spa Treatment enjoy exclusive spa rates for you and your damas

Menu Tasting scheduled menu tasting for four

Tables round table seating and flatware for 8-10 guests per table; cake table, gift table, head table, registration table

Linen white, ivory or black tablecloths and napkins

Chiavari Chairs mahogany, silver or gold

QUINCEAÑERA PACKAGE C

Lunch \$50 per person • **Dinner** \$55 per person • **Minimum of 100 Guests**

BUTLER-PASSED HORS D'OEUVRES select three

Thai Coconut Shrimp

sweet chili sauce

Pulled Pork & Gouda Sliders

Thai Chicken Satay

peanut sauce, cucumber salad

Pan Seared Pork Dumplings

ponzu sauce

Vegetable Egg Rolls

Habanero Wings

SALAD select one

Wine Country Salad

baby greens wrapped in cucumber, candied walnuts, dried cranberries, crumbled bleu cheese; raspberry vinaigrette or ranch dressing

Classic Caesar

Parmesan crust, tomatoes, seasoned croutons

CHOICE OF ENTRÉE

Chicken Cordon Bleu

ham, cheese, mushroom cream sauce

Atlantic Salmon

prima donna sauce

Filet Mignon

Gorgonzola butter crust, cognac sauce

CHOICE OF SIDE

Mashed Potatoes

Rice Pilaf

Red & White Rosemary Potatoes

served with fresh seasonal vegetables, fresh rolls and butter, iced water, freshly brewed coffee and hot tea service

INCLUDES

Catering Staff dedicated staff to oversee every aspect of your special day

Cider Toast one glass of sparkling apple cider per guest

Tiered Quinceañera Cake includes cake and cake cutting provided by Tropicana's Bakery

Dance Floor

Valet Parking up to 5 complimentary parking for you and your family

Guest Parking complimentary guest self-parking

Room Rates special rates for 10 or more rooms for family and guests

Spa Treatment enjoy exclusive spa rates for you and your damas

Menu Tasting scheduled menu tasting for four

Tables round table seating and flatware for 8-10 guests per table; cake table, gift table, head table, registration table

Linen white, ivory or black tablecloths and napkins

Chiavari Chairs mahogany, silver or gold

10-Foot Backdrop for head table

QUINCEAÑERA BUFFET PACKAGE

Lunch \$54 per person • **Dinner** \$59 per person • **Minimum of 100 Guests**

BUTLER-PASSED HORS D'OEUVRES select two

Thai Coconut Shrimp

sweet chili sauce

Pulled Pork & Gouda Sliders

Thai Chicken Satay

peanut sauce, cucumber salad

Pan Seared Pork Dumplings

ponzu sauce

Vegetable Egg Rolls

Habanero Wings

SALAD

House Salad

baby greens, cucumbers, carrots, tomatoes; raspberry vinaigrette or ranch dressings

Classic Caesar

Parmesan crust, tomatoes, seasoned croutons

CHOICE OF ENTRÉE select two

Oven Roasted Tri Tip of Beef

Burgundy reduction

Pasta Primavera

creamy pesto sauce

Champagne Chicken

creamy garlic Champagne sauce with green grapes

Swai Fillet

lemon cayenne pepper sauce

Chicken Marsala

mushroom cream reduction

CHOICE OF SIDE

Mashed Potatoes

Rice Pilaf

Red & White Rosemary Potatoes

served with fresh seasonal vegetables, fresh rolls and butter, iced water, freshly brewed coffee and hot tea service

INCLUDES

Catering Staff dedicated staff to oversee every aspect of your special day

Cider Toast one glass of sparkling apple cider per guest

Tiered Quinceañera Cake includes cake and cake cutting provided by Tropicana's Bakery

Dance Floor

Valet Parking up to 5 complimentary parking for you and your family

Guest Parking complimentary guest self-parking

Room Rates special rates for 10 or more rooms for family and guests

Spa Treatment enjoy exclusive spa rates for you and your damas

Menu Tasting scheduled menu tasting for four

Tables round table seating for 8-10 guests per table; cake table, gift table, head table, registration table

Linen white, ivory or black tablecloths and napkins

Lybra Seat Covers white, ivory or black with choice of colored band

VEGETARIAN & CHILDREN'S SELECTIONS

PLATED VEGETARIAN OPTIONS

includes fresh rolls and butter, coffee and tea service

Pasta Primavera Alfredo

fusilli pasta, rich creamy garlic sauce,
fresh vegetables

(may be prepared in tomato-basil marinara sauce)

Vegetarian Lasagna

lasagna noodles, mozzarella cheese,
tomato chive cream sauce, roasted
vegetables

Steamed Garden Vegetable Plate

array of fresh garden vegetables

CHILDREN'S OPTIONS ages 3-10; includes fresh fruit cup and milk

Chicken Tenders

lunch \$16 • dinner \$22

French fries

Spaghetti & Meatballs

lunch \$16 • dinner \$22

Chicken Fettucini

lunch \$16 • dinner \$22



QUINCEAÑERA ENHANCEMENTS

Fruit Punch with Fresh Fruit \$35/gal.

Chiavari Chairs \$6 ea.

gold, silver or mahogany with white or ivory cushion

Satin Overlay \$7/table

array of colors, designed overlays priced individually

10-Foot Backdrop \$200

12-Foot Backdrop \$350



GENERAL INFORMATION

BILLING & DEPOSITS

Billing arrangements for all events must be made in accordance with hotel policies. A 25 % deposit is required at the time of signing the contract or Banquet Event Order (BEO). All advance deposits are considered non-refundable and non-transferable. Full amount is due 30 days prior to the event along with the Credit Card authorization form for any additions and guest count increases. All requests for Direct Bill must be authorized by our Credit Department 30 days prior to the event date.

FOOD

The Hotel & Casino must supply all food and beverage items. Menu selections, room requirements and all other arrangements must be received 30 days prior to the event date. Our Catering menus are suggested for your consideration, but, if you prefer, we would be pleased to tailor a menu for your review.

BEVERAGE

The Bicycle Hotel as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with California ABC regulations. If alcoholic beverages are to be served on the premises (or elsewhere under the Hotel alcoholic beverage license) the Hotel and Casino will require that the beverages be supplied and dispensed only by Hotel and Casino's staff. The Hotel alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to an obviously intoxicated guest.

GUARANTEES

The exact number of attendee's is required 72 hours prior to the event date. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. The Hotel will set up 5% over the meal final guarantee figure; however, food is prepared for the guarantee only. If the guaranteed attendance is not received in the catering office, the expected number of people will serve as your guarantee.

DECORATIONS

The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples and tacks or any other substance. No confetti, bird seed, pyrotechnics, bubbles or fog machines. A \$ 500.00 clean up fee will be charged to the client, if this policy is compromised. Please consult with the Catering Department should you need assistance in finding a Florist, Decorator or Entertainment.

LOST AND FOUND

The Security Office administrates the Lost and Found. The Hotel cannot be responsible for damage or loss of any articles or merchandise left in the Hotel prior to or following you banquet or meeting function. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended anytime.

FUNCTION ROOM AND SET-UP FEES

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the Hotel reserves the right to accordingly reassign the banquet function room. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. A function room set-up fee will be charged where applicable.

ENGINEERING OR AUDIO VISUAL

Special engineering requirements must be specified to our Catering Department at least 72 hours prior to the event date. Audio-Visual requirements are available through our in-house department. Price list available and quoted upon request. A \$ 50.00 Electrical/Sound patch fee will apply for all outside audio-visual equipment.

LIABILITY

The Bicycle Hotel and Casino reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto Hotel premises.

SERVICE CHARGE AND SALES TAX

All Food and Beverage functions including Meeting Room rental and Audio/Visual are subject to 10% Service fee, 11% facilities fee and applicable Sales Tax. All Buffet meals functions under 50 people are subject to a Labor Charge.

CANCELLATION POLICY

Should it be necessary to cancel an event function after you have signed the Contract or BEOs, the Hotel will be entitled to fees based upon contracted amount for food, beverage, room rental, miscellaneous and/or audio-visual.

For more information or to book your Quinceañera today, please contact Laura Lovato at llovato@thebike.com or call (562) 806-4646 ext. 7219.

