

*Quinceañera, Sweet 16 &  
Social Packages at the  
Embassy Suites Downey*



**EMBASSY SUITES**

by HILTON™

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Los Angeles - Downey

- 8425 Firestone Boulevard, Downey, CA. 90241 -  
Telephone: (562) 299 1653 – Fax: (562) 923 6603

## *Congratulations on your Special Day!*

*Thank you for considering the Embassy Suites Hotel for your Special Event!*

*We offer an elegant setting with professional friendly service,  
Exquisite cuisine and an acute attention to detail.  
Our dedicated team will cater to special events of all sizes,  
ranging from 25 to 250 guests.*

*Following is a complete list of catering menus prepared by our Executive Chef.  
In addition, we are more than happy to create a menu that fits your needs.*

*The Embassy Suites, Los Angeles-Downey features two Ballrooms, the Brickstones Grill and a private patio, Perfect for intimate events, receptions, rehearsal dinners & ceremonies.  
Special room rates are available for you and your out-of-town guests.*

*Our catering staff will work closely with you to plan an event that reflects  
your personal taste and style down to the smallest detail.  
Please call to schedule an appointment to tour the hotel and discuss  
The details that will make your special day perfect.*

*Our Professional Catering Staff can be reached at:  
(562) 299-1653 or (562) 299-1651*

*We look forward to guiding you in planning your special day.  
You can count on our expertise and personalized service to make your event a  
Day to remember.*

*On behalf of the Embassy Suites Hotel Los Angeles-Downey,  
Congratulations on your Special Day!*



# *Quinceañera, Sweet 16 & Social*

*Our catering department would like to assist you in planning your special event to create everlasting memories.*

*All of our Quinceanera Packages include the following amenities:*

- ❖ *Choice of White, Ivory or Black Linens*
- ❖ *Choice of White, Ivory or Black Napkins*
- ❖ *Choice of White, Ivory or Black Chair Covers, with your choice of colored sash*
  - ❖ *All China and Glassware*
  - ❖ *Scheduled Menu Tasting for two*
- ❖ *Round Tables Seating 8-10 Guests*
  - ❖ *Head Table*
- ❖ *Skirted Cake, Gift and Guest Book Tables*
  - ❖ *Dance Floor*
  - ❖ *Sparkling Cider Toast*
- ❖ *Complimentary Cake Cutting Service*
  
- ❖ *Special Room Rates for Family and Attendees on the Quinceanera Day*
  - ❖ *Complimentary Guest Parking*

*Available at addition charge:*

*Specialty Linens (Colored Napkins & Tablecloths, Chair Covers, Sashes)  
Audio Visual Equipment  
Twilight Tulle Canopy  
Hosted or Cash Bar*



*Prices are subject to change without notice and are quoted per person  
Service charge of 20% and sales tax 9% will apply to all charges*

## BANQUET POLICIES

*An initial non-refundable deposit of 25% is required at the time of the signed contract and will be applied to your event to reserve your date. A credit card authorization must be on file for all accounts. Payment in full with a cashier's check or credit card is required five (10) days prior to your event. Deposits are nonrefundable.*

*All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Room minimums do not include Service Charge or State Sales Tax. The requirements are quoted prior to booking the event and are stated in the Catering Confirmation Agreement. For minimum requirements for an event under consideration, please contact the catering department.*

*The customary 20% Service Charge and State Sales Tax, currently at 9% will be added to all food and beverage. The Service Charge is taxable in the state of California. The service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the Event.*

*All events have a maximum time limit of six (6) hours. If additional time is required, arrangements may be made with the catering department prior to the event. Additional charges will apply.*

*Event Vendors may enter the ballroom for set up one hour prior to your event.*

*Please contact the Catering office at least one month prior to your event to review and confirm the details for your event, including menus, decorations, entertainment and beverage service. Upon review of your event requirements, a Banquet Event Order will be sent to you to confirm all final arrangements and prices. These BEO's must be signed and returned to the Catering office 15 days prior to the event, unless otherwise noted.*

*We ask that you confirm the total number of guests that will be attending 7-5 business days prior to the date of your event. The Hotel will provide an allowance of 5% above your final guest Count/Guarantee. The attendance figure you provide by that date will not be subject to reduction. Entrée selections are limited to one per person. If a split entrée menu is selected the higher price prevails, plus an additional \$5.00 plus applicable service charge and tax will apply. Exact numbers of each entrée must be provided and must be specified at each place setting for ease of service.*

*There will be a labor fee of \$150.00 per bartender, we suggest one bartender per 100 guests.*

*Due to State law, you may not bring into the Hotel any food, alcoholic or non-alcoholic beverages from an outside source. Additionally, no Event food or Beverage may be taken off premises.*

*An Entertainment Agreement must be completed and signed by your DJ and Entertainment providers prior to your event. All events must end by 12:00am midnight.*

*Arrangements for delivery of packages must be made through the Catering office. Receiving, handling and shipping charges may apply.*

*Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover hotel costs and additional labor. If equipment required exceeds hotel's inventory, then you agree to pay for the cost of renting this additional equipment. All room sets must be in compliance with the local Fire Department regulations pertaining to occupancy load, mandatory aisles, ceiling clearance and fire exits.*

*Security fee charges may apply.*

*Daytime events are scheduled between 10:00am to 4:00pm. Evening function events are scheduled between 6:00pm to 12 midnight. Access to your function room prior to the scheduled event time, for the purpose of decoration, etc., is subject to availability and may incur an additional charge. In the event that the ballroom is occupied past the contracted closing time, the client agrees to pay \$500.00 per hour (non-negotiable).*

# *La Muñeca Dinner*

*House Salad*

*Plated Entrée*

*Roasted Breast of Grilled Chicken*

*with your choice of the following Sauce Selections:*

*Piccata Sauce - Lemon Butter and Cappers*

*Marsala Sauce - wine, olive oil, mushrooms and spices.*

*Rosemary & Garlic Sauce*

*Accompaniments*

*choice of:*

*Rice Pilaf*

*Rosemary Red Roasted Potatoes*

*Garlic Herb Mashed Potatoes*

*Sautéed Fresh Vegetable Medley*

*Fresh Rolls & Butter*

*Freshly Brewed Coffee, Decaf and Iced Tea*

*(served upon request)*

*Dinner: \$38.00*

*\*Minimum 100 people*

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# *La Niña Bonita Buffet*

*House Salad with choice of two dressings*

*Tri Color Chips*

*House Salsa, Chile Verde and Guacamole*

*Chicken and Beef Fajita Bar*

*Cheese Enchiladas*

*Spanish Rice & Refried Beans*

*Mexican Corn & Calabasitas*

*Flour and Corn Tortillas*

*Ice Cream*

*Fruit Punch Fountain*

*Freshly Brewed Coffee, Decaf and Iced Tea  
(served upon request)*

*\*Minimum 100 people*

***Dinner: \$40.00***

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# Quince Años Dinner

## Choice of two Appetizers

### Starter

(choice of one:)

*Classic Caesar Salad - crisp Romaine Lettuce, Parmesan Cheese and Croutons with Classic Caesar Dressing*  
*Mixed Seasonal greens, tomatoes, cucumbers with herb vinaigrette dressing*  
*Spinach Salad*

### Plated Entrées

(select one:)

- ❖ *Chicken Cordon Bleu*  
*Breast of Chicken coated with Panko Bread Crumbs,*  
*Stuffed with Black Forest Ham and Swiss Cheese*
- ❖ *Roast Prime Rib of Beef*
- ❖ *New York Steak*
- ❖ *Fresh Salmon with Zesty Lime Butter Sauce*

### Accompaniments

choice of:

*Rice Pilaf ~ Rosemary Red Roasted Potatoes ~ Garlic Herb Mashed Potatoes*  
*Sautéed Fresh Vegetable Medley*  
*Fresh Rolls & Butter*  
*Fruit Punch Fountain*  
*Freshly Brewed Coffee, Decaf and Iced Tea (served upon request)*

*\*Minimum 100 people*

**Dinner: \$50.00**

*If you elect to offer your guests a choice of two entrees, please add \$5.00 per person*  
*An Exact Count of Each Entrée is required 7 days prior to event.*  
*Place cards with guest's name, table number and entrée selection is required*  
*Prices are subject to change without notice and are quoted per person*  
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# Los Padrinos Reception

## Choice of three Appetizers

### Starter

(choice of one:)

*Classic Caesar Salad - crisp Romaine Lettuce, Parmesan Cheese and Croutons with Classic Caesar Dressing  
Mixed Seasonal greens, tomatoes, cucumbers with herb vinaigrette dressing ~ Spinach Salad*

### Plated Entrées (select one:)

#### ❖ Chicken Cordon Bleu

*Breast of Chicken coated with Panko Bread Crumbs,  
Stuffed with Black Forest Ham and Swiss Cheese*

#### ❖ Roast Prime Rib of Beef

#### ❖ New York Steak

#### ❖ Baked Salmon with Zesty Lime Mustard Sauce

### Accompaniments:

choice of:

*Choice of Rice Pilaf, Red Roasted Potatoes, Garlic Mashed Potatoes*

*Sautéed Fresh Vegetable Medley*

*Rolls and Butter*

*Fruit Punch Fountain*

*Freshly Brewed Coffee, Decaf and Iced Tea (served upon request)*

*\*Minimum 100 people*

**Dinner: \$55.00**

*If you elect to offer your guests a choice of two entrees, please add \$5.00 per person*

*An Exact Count of Each Entrée is required 7 days prior to event.*

*Place cards with guest's name, table number and entrée selection is required*

*Prices are subject to change without notice and are quoted per person*

*Service charge of 20% and sales tax 9% will apply to all charges*





# *Tiara Buffet*

## **Choice of two Appetizers**

### **Salads**

*(choice of three selections)*

*Caesar Salad ~ Fresh Fruit Salad (Tossed in light cream) Antipasto Salad  
~ Roma Tomato and Cucumber Salad ~ Fusilli Pasta Salad ~ Grilled Vegetables Salad*

### **Entrées**

*(two selections)*

#### ❖ *Roasted Breast of Grilled Chicken*

*with your choice of the following Sauce Selections:  
Piccata Sauce, Marsala Sauce, or Rosemary & Garlic Sauce*

#### ❖ *Roast Sirloin of Beef*

*Sliced Tender Sirloin with a Burgundy Demi Glaze*

#### ❖ *Beef Bourguignon*

*Braised Tender Marinated Beef cooked in Red Wine with Onions, Mushrooms and Bacon*

#### ❖ *Fresh Salmon Meuniere*

#### ❖ *Pasta Primavera*

*Penne Pasta with Julienne Vegetables*

#### ❖ *Steamship Barron of Beef*

*Chef Carving Station – Add \$200.00*

### **Accompaniments**

*Choice of:*

*Rice Pilaf ~ Rosemary Red Roasted Potatoes ~ Garlic Herb Mashed Potatoes*

*Sautéed Fresh Vegetable Medley*

*Fresh Rolls & Butter*

*Fruit Punch Fountain*

*Freshly Brewed Coffee, Decaf and Iced Tea (served upon request)*

*\*Minimum 100 people*

**Dinner: \$65.00**

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# *Appetizer Selections*

*~ Domestic Cheese Display with Fancy Crackers ~*  
(*\$210 per tray*)

*~ Sliced Fresh Fruit Display ~*  
(*\$190 per tray*)

*~ Crudités of Vegetables with Dip ~*  
(*\$180.00 per tray*)

*~ Spring rolls with Plum Sauce ~*  
(*\$160.00 per tray*)

*~ California Wrap Pinwheels~*  
(*\$175.00 per tray*)

*~Coconut Chicken Tenders with Pineapple Chutney Sauce~*  
(*\$175.00 per tray*)

*~Sweet Italian Sausage in Puff Pastry~*  
(*\$165.00 per tray*)

*~Mini Assorted Quiches~*  
(*\$165.00 per tray*)

*~Melon wrapped in Prosciutto~*  
(*\$195.00 per tray*)

*~ Spanokopita ~*  
(*\$190.00 per tray*)

*~ Swedish or BBQ Meatballs ~*  
(*\$160.00 per tray*)

*~ Crab Meat Stuffed Mushrooms ~*  
(*\$175.00 per tray*)

*~ Bruschetta ~*  
(*\$165.00 per tray*)

*~ Mozzarella Sticks ~*  
(*Served with Marinara Sauce - \$165.00 per tray*)

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# *Additional Services and Upgrades*

## ***Chair Cover and Sashes***

*\$3.00+ per chair*

*\$4.00 + per chair (Satin Chair Covers/Satin Sashes)*

## ***Chiavari Chairs***

*(Mahogany, Silver or Gold)*

*\$7.00+ per chair*

## ***Table Overlays***

*Sheer Overlays \$12.00 per table*

*Decorative Overlays Priced Individually*

## ***Ceiling Drape with White Lights & Chandelier***

*(White, Ivory, & Black)*

*\$375.00+*

## ***Backdrop Draping***

*(White/Silver & Ivory/Gold)*

*\$175.00+*

## ***Chocolate Delight***

*Assortment of Dipped Items: (your choice of 4)*

*Strawberries, Pretzels, Marshmallows, Bananas, Melon or Cantaloupe*

*Choice of Dark, Milk or White Chocolate*

*\$395.00++ for two hours*

## ***Fruit Punch (non-alcoholic)***

*Price per Gallon: \$35.00*

*Purchase 3 gallons and receive 2 free gallons*

*Prices are subject to change without notice.*

*Service charge of 20% and sales tax 9% will apply to all charges*

# Host Bar Drink Ticket Prices

\$150.00 per bar Bartender Fee will apply for all bars

## **Domestic Beer, Wine and Well Drinks**

\$6.00 ++ per drink

**Domestic:** Budweiser, Bud light, Coors, Coors Light, MGD

**Wine:** Woodbridge Chardonnay, White Zinfandel, Cabernet, Merlot

**Well Drinks:** Jim Beam, Gordon Vodka, Castillo, Sauza,  
Seagrams 7, Korbel, Gordon Gin, Grants, Triple Sec

## **Domestic and Imported Beer, Premium Liquor**

\$8.00 ++ per drink

**Imported:** Corona, Heineken, Samuel Adams, Pacifico,  
New Castle, Guinness, Tecate, Modelo,

**Wine:** Woodbridge Chardonnay, White Zinfandel, Cabernet, Merlot

**Liquor:** Jack Daniels, Captain Morgan, Tanqueray, Absolut, Cuervo Gold, Crown Royale, Chivas Regal,  
Bacardi, Malibu, M&R Dry, M&R Sweet

## **Domestic & Imported Beer, Top Shelf Liquor**

\$10.00 ++ per drink

Baileys, Amaretto, Kalhua, Midori, Henessey, Patron, Grey Goose, Belvedere, Jim Beam, Gordon Vodka,  
Castillo, Sauza, Seagrams 7, Korbel, Gordon Gin, Grants, Triple Sec

# Beer Kegs

**Domestic:** \$375.00++ per keg    **Imported:** \$410.00++ per keg

# Host Bar Packages

Unlimited Cocktails at a set Price per person, by the hour

Call Brands:	\$13.00 first hour	Soft Bar including:	\$10.00 first hour
	\$11.00 second hour	Beer, Wine & Soft Drinks	\$7.00 second hour
	\$9.00 each hour there after		\$4.50 each hour there after

*Corkage Fee: \$10.00 per bottle*

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# *Wine List*

## *Red Wine - Cabernet Sauvignon*

2007	<i>Copperidge, California</i>	24.00
2008	<i>Salmon Creek, California</i>	24.00
2007	<i>Avalon, California</i>	25.00
2007	<i>Castle Rock, Napa</i>	26.00
2007	<i>Callaway Coastal, California</i>	28.00
2007	<i>Liberty School, Paso Robles</i>	34.00
2006	<i>Kenwood, Sonoma</i>	36.00
2005	<i>Louis M. Martini, Napa</i>	38.00
2006	<i>St. Francis, Sonoma</i>	57.00

## *Merlot*

2007	<i>Copperidge, California</i>	24.00
2008	<i>Salmon Creek, California</i>	24.00
2008	<i>Bogle, California</i>	25.00
2006	<i>Callaway Coastal, California</i>	26.00
2008	<i>Tin Roof</i>	26.00
2004	<i>Chateau Ste. Michelle, Columbia Valley</i>	37.00
2006	<i>St. Francis, Sonoma</i>	51.00

## *Other Reds*

2008	<i>Pinot Noir, Mark West, California</i>	28.00
2007	<i>Pinot Noir, Irony, Monterey</i>	30.00
2008	<i>Zinfandel, Michael David "7 Deadly Zins," Lodi</i>	37.00
2007	<i>Syrah, Bonterra, Mendocino</i>	30.00
2006	<i>Red, Folie a Deux, "Menage a Trois," California</i>	27.00
2008	<i>Port, Croft "Distinction," Porto Portugal</i>	30.00

## *White Wine - Champagne & Sparkling*

NV	<i>Korbel, Brut, California</i>	24.00
NV	<i>Domaine Ste. Michelle, Burt, "Cuvee," Columbia Valley</i>	28.00
NV	<i>Piper Sonoma, Brut, Sonoma</i>	42.00
NV	<i>Veuve Clicquot, Brut, "Yellow Label," Reims</i>	80.00
NV	<i>Moet &amp; Chandon, "White Star," Epernay</i>	80.00

## *Chardonnay*

2008	<i>Guenoc "Culinary Reserve" Lake County</i>	22.00
2008	<i>Salmon Creek, California</i>	24.00
2007	<i>Copperidge, California</i>	24.00
2006	<i>Callaway Coastal, California</i>	26.00
2008	<i>Hess, Monterey</i>	27.00
2007	<i>Simi, Sonoma</i>	34.00
2008	<i>St. Francis, Sonoma</i>	38.00
2006	<i>Robert Mondavi, Napa</i>	40.00
2008	<i>Sonoma-Cuter, Russian River Ranches"</i>	46.00

## *Other Whites*

2007	<i>White Zinfandel, Copperidge, California</i>	20.00
2008	<i>Riesling, Jekel, Monterey</i>	26.00
2008	<i>White, Folie a Deux "Menage a Trois," California</i>	27.00
2008	<i>Viognier, Michael David "Incognito," Lodi</i>	26.00
2008	<i>Sauvignon Blanc, Joel Gott, Napa</i>	26.00
2007	<i>Sauvignon Blanc, Pedroncelli, Sonoma</i>	30.00