



*Once Upon a Time,
a Little Girl had a Dream...*

QUINCEAÑERA PACKAGES



Let us Help You make her Quinceañera Dreams Come True

It's an exciting time to be planning one of the most memorable days of a young girl's life. The most important step is selecting the right location for this special day as these memories will be cherished for a lifetime. Our team here at the DoubleTree by Hilton San Bernardino looks forward to helping you plan for this unforgettable occasion.

Our warm and appealing atmosphere offers the perfect backdrop for everyone's dream Quinceañera. We are located in the business district of San Bernardino on Hospitality Lane just off the I-10 Freeway where the I-10 and I-215 meet, making the hotel easy to find. Some of the cities just minutes away are Redlands, Riverside, Colton, Highland,

We realize how important this day is and we look forward to making it as memorable as possible.

Warmest regards,

The DoubleTree by Hilton San Bernardino Catering Team





All Packages Include:

- Two Hors d'Oeuvres During the Reception
- Glass of Sparkling Cider or Champagne for your celebratory toast
- Complimentary Cake Cutting
- Choice of Plated or Buffet dinner selections. Vegetarian/Vegan Entrée Options are Available.
- Choice of Tablecloth and Napkin Colors
- Mirror Tile centerpieces and lit votive candles on all guest tables to accent your centerpieces
- Dance Floor
- Head Table
- Stage/Riser (if requested)
- Easels for Portraits and/or Seating Chart
- Table Numbers & Stands
- Complimentary Guest Parking



Plated Dinner

\$37 per person



HORS D'OEUVRES

Please Select Two

Mini Tacos Dorados

Oaxaca Cheese Quesadilla with Chipotle Aioli

Ceviche Shooters

Vegetable Potstickers

Vegetable Spring Rolls

Sliced Seasonal Fresh Fruit (Tajin Available)

Tortilla Chips with Salsa and Guacamole

SALADS

Choice of One

Garden Green Salad with Assorted Dressings

(Mixed Greens and Romaine lettuce, Cucumber, Shredded Carrot, Heirloom Tomatoes)

Chopped Salad

Romaine Hearts, Black Beans, Corn Kernels, Cucumber, Jicama, Bell Pepper, Red Onion, and Cotija Cheese with Cilantro Ranch Dressing

Mexican Caesar Salad

Romaine Hearts, Roma Tomato, Queso Fresco, Chopped Cilantro, and Tortilla Strips with Serrano Chile Vinaigrette

Continued...



Plated Dinner *(continued)*



ENTRÉES

You Choose 2 Entrees for Your Guests to Select.

One Week Prior to Your Event the Hotel requires the Number of Each Selection.

Beef Birria

Spicy Stew

Beef or Chicken Fajitas

Chicken Poblano

Served with Sauteed Onions and Corn, in a Creamy Poblano Sauce

Pork or Chicken Tamales

Pork Carnitas

Simmered in Lard, resulting in a very tender and juicy meat

Chicken or Cheese Enchiladas

Chicken Enchiladas bathed in Tomatillo Sauce or Cheese Enchiladas in our Guajillo Sauce

Chile Rellenos

Fire Roasted Green Chiles Stuffed with Cheese and Fried in an Egg White Batter

Chicken Cordon Bleu

Chicken Breast Stuffed with Cheese and Ham, Breaded and served with a Parmesan Cream Sauce

Mahi Mahi

Served with Coconut Rice, Mango Salsa and Hericot Verts

SIDES

Please Select Two

Spanish Rice • Charro Beans • Refried Beans

ACCOMPANIMENTS

Chef's Choice of Seasonal Vegetables

Assorted Rolls and Creamy Butter

Coffee, Decaf, Hot & Iced Tea

OPTIONAL

Champurrado and Caramel Stuffed Churros, \$4* per person additional

**Pricing is subject to applicable service charge and State sales tax*

Buffet Dinner

\$40 per person



HORS D'OEUVRES

Please Select Two

Mini Tacos Dorados
Oaxaca Cheese Quesadilla with Chipotle Aioli
Ceviche Shooters
Vegetable Potstickers
Vegetable Spring Rolls
Sliced Seasonal Fresh Fruit (Tajin Available)
Tortilla Chips with Salsa and Guacamole

SALADS

Choice of One

Garden Green Salad with Assorted Dressings
(Mixed Greens and Romaine lettuce, Cucumber, Shredded Carrot, Heirloom Tomatoes)
Chopped Salad
Romaine Hearts, Black Beans, Corn Kernels, Cucumber, Jicama, Bell Pepper, Red Onion, and Cotija Cheese with Cilantro Ranch Dressing
Mexican Caesar Salad
Romaine Hearts, Roma Tomato, Queso Fresco, Chopped Cilantro, and Tortilla Strips with Serrano Chile Vinaigrette

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Buffet Dinner *(continued)*



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Beverage & Bar



CASH BAR*

Select Brands	\$8
Premium Brands	\$10
Superior Brands	\$12
Specialty Cocktails Starting at ...	\$11
Domestic Beer	\$5
Imported Beer	\$6
House Wine.....	\$8
Soft Drinks	\$4
Bottled Water.....	\$4

HOSTED BAR*

Select Brands	\$7
Premium Brands	\$9
Superior Brands	\$11
Specialty Cocktails Starting at	\$10
Domestic Beer	\$4
Imported Beer.....	\$5
House Wine.....	\$7
Soft Drinks	\$3
Bottled Water.....	\$3

Service charge is taxed in accordance with California state law for Hosted Bar.

HOSTED HOURLY BAR PACKAGES

Prices are per guest. All bar packages include domestic & imported beer, house wine, assorted soft drinks and bottled water. Package bar hours must be consecutive.

Duration	Soft Drinks	Beer & Wine	House Brands	Premium	Top Shelf
One Hour	\$8.00	\$13.00	\$17.00	\$21.00	\$28.00
Two Hours	\$10.00	\$16.00	\$21.00	\$26.00	\$34.00
Each Additional Hour	\$3.00	\$4.00	\$5.00	\$6.00	\$7.00

OTHER BEVERAGE SERVICES

- House Wine (Red and White) - \$20 per bottle
- House Champagne - \$15 per bottle
- Sparkling Cider - \$7 per bottle
- Non-Alcoholic Lemonade or Fruit Punch - \$15 per gallon (20 cups)
- Corkage Fee (Outside Wine/Champagne) - \$12 per bottle

**Pricing is subject to applicable service charge and State sales tax*

Catering



ROOM CAPACITIES

The DoubleTree by Hilton San Bernardino has banquet facilities to accommodate groups of 10 to 400. Ask our catering staff which banquet room would best serve your needs.

EVENT HOURS

Afternoon: 11:00am – 4:00pm / Evening: 6:00pm – 12:00am

MENU SELECTION

All menus must be confirmed three weeks prior to your function. Exact numbers of each selection must be provided seven (7) days in advance. Due to insurance regulations, no remaining food or beverage shall be removed from the premises. At conclusion of the function such food and beverage becomes the property of the hotel.

BARTENDER FEES

Bartender fees are waived. The DoubleTree by Hilton San Bernardino reserves the right to discontinue alcoholic beverage service at any time. Only alcoholic beverages purchased from the hotel are permitted to be served in public areas.

GUARANTEED GUEST COUNT

The expected guest count is required seven (7) days prior to the event by noon. This will be considered your minimum guarantee not subject to reduction. If no guarantee is received by the Catering Department, the DoubleTree by Hilton San Bernardino will use the number of guests estimated on the original contract as the guarantee.



Services



SERVICE AND LABOR CHARGES

A 22% service charge, California Tourism Assessment and the California sales tax will be added to all food, beverage, corkage, cake cutting, chair covers, chair rentals, and audio visual totals. California law stipulates that the service charge is taxable. If room set-up changes are necessary 24 hours or less prior to commencement of your function, a \$125 labor set-up fee will be added.

DECORATIONS

Hotel provides mirror tiles and votive candles as centerpieces. Anything additional is the responsibility of the Client. Open flamed candles must be in glass holders and require prior hotel approval. The Hotel does not permit confetti, glitter or rose petals of any type, the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless prior approval is given by the Catering office.

MUSIC, ENTERTAINMENT, FLORISTS, BAKERIES

Recommendations for various vendors are available through our Catering Department. Entertainers must take into consideration hotel guests when setting their volume level during sound check, therefore without exception the volume of all music must be adjusted down by 10:30pm with last song at 11:45pm for an ending time no later than 12:00am. All parties must sign Entertainment Policy Agreement.

CATERING & BANQUET MANAGER

Your Catering Manager will assist you in the pre-planning of your agenda, menu, set-up, and linen selections all the way up to your special day. The Banquet Manager/Captain will be present the day of the event to coordinate the set up and food & beverage particulars of your event.

GUEST ROOMS AND RATES

Guest room discount rates will be offered based upon availability.

