

Quinceañeras



*Extraordinary Venue, Exceptional Service, An
Unforgettable Experience*

Crowne Plaza Strives For Perfection. With A Variety Of Packages To Choose From, A Newly Renovated Space, & The Ability To Cater To Large Or Small Groups Our Team Is Equipped To Turn Your Special Day Into A Fairytale.



Every Girl Deserves to be a Crowne Princess

Quinceañera Package

The Crown Plaza Los Angeles Commerce Casino Is Pleased To Offer The Following With All Event Packages:

- Custom Menus
- Premiere Menu Tasting For Up To 4 Guests (Once Contract Signed)
- Five Hours Of Reception Space To Include One-Hour Cocktail Hour
- Basic Linen (Black/White) Offered. Upgraded Linens, Chair Covers, & Sashes Can Be Priced Out For Your Event
- Choice Of 2 Hors D'oeuvre Displays For Cocktail Hour
- Hardwood Dance Floor
- Champagne Or Sparkling Cider Toast
- Special Guest Room Rates

(60 Guest Minimum For All Packages. Groups Smaller Than 60 Guests Require Additional Fees.)



Plated Event Packages

Classic Package Selection Of One Salad, Choice Of One Entrees, Selection Of Two Accompaniments \$98 Per Person

Divine Package Includes Everything In The Classic Package Plus: Three Hour Premium Hosted Bar \$113 Per Person

Decadent Package Includes Everything In The Divine Package Plus: Additional Hour Of Premium Hosted Bar (4 Hours Total) Upgrade To Premium Table Linens & Napkins \$138 Per Person

Buffet Event Packages

Sapphire Package

Selection Of One Salad, Choice Of Two Entrees, Selection Of Two Accompaniments
\$108 Per Person

Diamond Package Includes Everything In The Sapphire Package Plus: Three Hour Premium Hosted Bar \$128 Per Person

Crown Jewel Package Includes Everything In The Diamond Package Plus: Additional Hour Of Premium Hosted Bar (4 Hours Total) Upgrade To Premium Table Linens & Napkins \$148 Per Person

All Packages Include Warm Rolls & Butter, Freshly Brewed Coffee, Selection Of Herbal Teas, Water Or Iced Tea

\$8 Additional Per Person For 3rd Entrée Selection

Upgrade To Super Premium Bar For Additional \$7 Per Person

Cake Cutting & Service \$150

Event Package Hors D'oeuvres

Select (2) Displays

Antipasto Grilled Vegetables, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers Kalamata Olives, Genoa Salami, Fresh Mozzarella, Provolone & Tomatoes

Imported & Domestic Cheeses Garnished With Fresh Seasonal Fruit & Berries Served With Baguettes & Assorted Crackers

Vegetable Crudité Shooters Assorted Julienne Cut Vegetables Served With Creamy House Made Ranch Sauce

Tropical Fruit Display Pineapples, Cantaloupe, Honeydew, Seasonal Berries, Mango, Kiwi & Papaya Served With Fresh Yogurt Dip

Upgraded Display Options

Baked Brie En Croute (& \$5 Per Person) Served With Raspberry Compote, Sliced Rustic Breads

Crab Parmesan Dip (Add \$6 Per Person) Served With Toasted Pita Points

Assorted Sushi Rolls (& \$8 Per Person) Variety Of Chef's Choice Rolls With Soy Sauce, Pickled Ginger, Wasabi & Chopsticks

Butler Passed Hors D'oeuvres

Hot:

Scallops Wrapped In Bacon Sweet Chili Bacon Wrapped Tomatoes House-Made Mini Crab Cakes With Remoulade Sauce Spring Rolls Swedish Meatballs Stuffed Mushrooms Beef Or Chicken Sate Skewers With Peanut Sauce Pulled-Pork Sliders Coconut Shrimp

Cold:

Mini Chicken Salad Cups Smoked Salmon With Dill Sauce & Cucumber Wells Summer Rolls Crab Salad Stuffed Tomatoes Iced Shrimp With Cocktail & Remoulade Sauce Brie Cheese, Apple, & Walnut On Crispy Crostini Gazpacho Shooter Cucumber Soup Shooters Assorted Deli Sliders With Ham & Turkey Prosciutto-Wrapped Asparagus Spears

Action Station

Pasta Station \$18 Per Person Spinach Fettuccini, Penne & Tortellini Pastas Served With Fresh Vegetables, Sliced Mushrooms, Diced Peppers, Italian Sausage & Grilled Chicken With Your Choice Of Marinara, A La Vodka Or Alfredo Sauce

Fajita Station \$24 Per Person Marinated Chicken & Beef With Sautéed Onions & Peppers In Herbs & Spices, Shredded Lettuce, Monterey Jack & Cheddar Cheeses, Guacamole, Diced Tomatoes, Diced Jalapeños & Salsa

Oriental Stir Fry Station \$22 Per Person Chicken, Beef, & Shrimp Stir Fry To Order, A Selection Of Oriental Vegetables & Lo Mein Noodles Or Rice To Be Served With Teriyaki Sauces, Or Sweet & Sour Sauce.

Garden Bar \$16 Per Person Mixed Greens, Crisp Romaine Lettuce, Assorted Toppings: Carrots, Tomatoes, Cucumbers, Shredded Cheese, Parmesan Cheese & Croutons, Assorted Dressings, Warm Rolls & Butter

Prime Rib Carving Station \$26 Per Person Slowly Roasted Prime Rib Served With Creamy Horseradish, Au Jus Sauce, Assorted Dinner Rolls.

Includes The Following: Freshly Brewed Coffee, Selection Of Herbal Teas, Water & Iced Tea

\$95 Per Person (Priced Based On All Action Stations)

A \$150 Attendant Fee Applies For All Stations

One Attendant Per Station/ Per 100 Guests Required

Carving Stations (Per Person Charges)

Bbq Brisket - \$25 Served With Horseradish Or Citrus Bbq Sauce, Assorted Dinner Rolls.

Whole Suckling Pig (Market Value) Served With Assorted Mustards, Petite Rolls.

Whole Roasted Turkey \$21 Classic Garniture, Miniature Dinner Rolls.

Slowly Roasted Prime Rib \$26 Served With Creamy Horseradish, Au Jus Sauce, Assorted Dinner Rolls

60 Guest Minimum; \$150 Chef Charge

Event Package Entrées

Chicken

Grilled Chicken Breast Served With Choice Of Piccata, Pesto Or Mushroom Marsala Sauce

Airline "Bone-In" Chicken Breast Grilled Herb-Crusted Breast Of Chicken

Beef

Slow-Roasted Prime Rib Prime Rib Rubbed With Our Seasonings, Served With Horseradish,

Pork

Herb Roasted Pork Loin With Apple Onion Chutney

Fish

Grilled Salmon Served With A Lemon- Butter Sauce

Coconut Macadamia Crusted Mahi Mahi Topped With Fresh Pineapple Salsa

Vegetarian

Mediterranean Pasta Penne Pasta Sautéed With Onions, Artichokes Hearts, Black Olives, Capers, Roma Tomatoes, Roasted Red Peppers & Feta Cheese Served With Garlic Bread

Vegetarian Lasagna Served With House-Made Marinara Sauce, Parmesan Cheese, & A Slice Of Garlic Buttered Bread.

Wild Mushroom Ravioli Mushroom Ravioli, Artichoke, Kalamata Olives, Feta Cheese, & Sun-Dried Tomatoes.

Duo-Plated Dinner Entrées

Petite Filet (4-Oz.) & Garlic Jumbo Shrimp

Petite Filet (4-Oz.) & Chicken

Chicken & Grilled Salmon

Upgraded Options: (Add \$13 Per Person/Per Selection) Halal

Chicken

Herb Crusted Prime Rib Au Jus



Event Package Salads & Sides

Salads

Caesar Salad With Crisp Romaine, Garlic Croutons, Parmesan & Caesar Dressing, Mixed Field Greens With Cucumber, Tomato, Carrots & Assorted Dressings, Spinach Salad, Caprese Salad Stack* With Buffalo Mozzarella, Fresh Sliced Heirloom Tomato, Fresh Basil & Balsamic Reduction

Starches

Wild Mushroom Risotto, Rosemary Roasted Red Potatoes, Garlic Whipped Mashed Potatoes, Wild Rice Pilaf

Vegetables

Fresh Seasonal Vegetables, Fresh Steamed Asparagus Spears*, Oven Roasted Baby Vegetables, Glazed Baby Carrots, Mashed Cauliflower

*\$5 Upgrade Per Item/Per Person

Kids & Vendor Meals

Kids Meal

(One Entrée Choice For All Children Ages 10 & Under)

Macaroni & Cheese, Fried Tenders, Two Cheeseburger Sliders, Two Fired Chicken Sliders

Includes The Following: Cocktail Hour, Hors D'oeuvres, Linens, Lemonade, French Fries, Fruit Cup, Warm Rolls & Butter \$33 Per Person

Vendor Meal

Choice Of Meal From Your Selected Event Package

Includes The Following: Freshly Brewed Coffee, Selection Of Herbal Teas, Water Or Iced Tea \$40 Per Person

Bar Selections

Premium Brands

Smirnoff
Bacardi
Cuervo Gold
Beefeater
Stolichnaya
Tanqueray
Jack Daniels
Seagram's Vo
Johnny Walker Red Label
Christian Brothers

Super Premium Brands

Belvedere
Cuervo Gold 1800
Crown Royal
Chivas Regal
Kettle One
Makers Mark
Midori
Courvoisier Vs
Hennessy

Domestic & Imported Beers & House Wine

Bar Packages

Assorted Sodas, Bottled Still & Bottles Sparkling Water Included In All Bar Packages

Prices Listed Are Per Person (Doubles & Shooters Not Included In Hosted Bar Packages)

One (1) Bartender Per 100 Guests Required \$150 Fee Per Bartender Required With Cash Bars, Unless Minimum Of \$400 Per Bar Is Reached.

Outside Wine Is Allowed With A \$25 Per Bottle Corkage Fee

	Premium Hosted Bar	Super Premium Hosted Bar	Beer & Wine Hosted Bar	Mocktail Bar	Soft Drink Bar
One Hour	\$16	\$20	\$15	\$12	\$5
Two Hours	\$23	\$27	\$20	\$19	\$7
Three Hours	\$30	\$34	\$25	\$25	\$9
Four Hours	\$37	\$41	\$30	\$32	\$11
Five Hours	\$42	\$46	\$33	\$38	\$13

Policies & General Information

Minimums: If Food & Beverage Purchase Equal Or Exceed The Set Minimum, No Room Rental Fee Will Be Charged. If Less Is Purchased, The Difference Between The Set Minimum & The Actual Purchase Will Be Assessed As A Room Rental Fee. Food & Beverage Minimums Do Not Include Service Charge Or Sales Tax.

Service Charge & Sales Tax: A 24% Service Charge & 10% Sales Tax Applies To All Charges, Charges Are Subject To Change Without Notice.

Guarantees: Final Guarantee Attendee Count Is Required 14 Business Days Before Event, This Guarantee Is Not Subject To Reduction. If No Guarantee Is Given 14 Days In Advance, We Will Use Your Contracted Number Of Guests As Your Guaranteed Number.

Ihg Rewards: 3 Ihg Reward Club Points Can Be Earned For Every Pre-Tax Dollar Spent On Events & Guest Rooms. Sign Up For Your Free Membership Today At www.ihg.com/rewardsclub.

Deposits: We Require A Non-Refundable Deposit Of 25% Of The Estimated Food & Beverage Revenue Or All Social Events, This Deposit Will Be Applied To Your Final Balance At Full Value.

Payment Terms: 90 Days Prior To Event, 50% Of Estimated Food & Beverage Revenue Is Due, & Final Payment Is Due 14 Days Prior To Event.

Decorations: You Are Allowed To Decorate The Room For Your Event! No Tacks Or Nails Are Allowed When Applying Decorations To The Walls, Doors Or Ceilings. Open Flames Are Not Permitted, & We Ask That No Loose Confetti Or Glitter Be Used.

Event Time: Daytime Event Hours Are 11:00am-4:00pm, Evening Event Hours Are 6:00pm-12:00am, & Ceremonies May Begin Up To One Hour Prior To Event Time.

