

Presents

# Quinceanera Celebrations

Events By Marriott





**Racine Marriott**  
7111 Washington Avenue  
Racine, Wisconsin 53406  
262-886-6100

## **Racine Marriott Hotel**

The Racine Marriott is proud to offer our premier services for this memorable celebration. Our experienced service team will focus on serving all of your guests' needs. Our talented culinary team is here to ensure that your attendees are treated to a creative and scrumptious assortment of food and beverage.

The following event packages represent basic menu alternatives to assist you in your planning efforts. We are more than pleased to assist you in any special requests to personalize your special day. Please ask if there is anything you are interested in discussing that you do not readily see in the following materials.

### **Your Quinceanera services will include:**

Ballroom set up to your specifications, Ivory Linen and Skirting, Mirrors and Votives for all Dinner Tables, Cake Table, Gift Table, Staging, Dance Floor and Bartender Fees, Audio Visual Screen and Microphone.

### **Deposits and Guarantees**

A Deposit will be required to guarantee facility space for your event. A food and beverage minimum will be required based on the day/date of your event. Please consult your event coordinator. Final Payment and number of attendees will be due 5 working days prior to your event.

## Pre-Dinner Reception

add any of the following hors 'd oeuvres selections for your guests enjoyment prior to dinner service

prices listed per 50 persons/pieces

- fresh fruit display | \$125
- cheese and cracker display | \$150
- chorizo stuffed mushrooms | \$75
- cheese quesadillas | \$75
- chicken and chorizo quesadillas | \$80
- grilled vegetable quesadillas | \$80
- pork empanadas | \$80
- spicy beef empanadas | \$80
- tortilla chips with chili con queso | \$60
- spicy catfish fingers | \$75
- grilled shrimp with cilantro | \$125
- fiesta chicken, southwestern ranch | \$80
- southwestern chicken egg roll | \$80
- mini sope bar | \$150  
~ mini fried corn tortillas with toppings: sour cream, guacamole, shredded chicken, pica de gallo

## Beverages

based on consumption

	gold standard	top shelf
liquor per ounce	\$4.25	\$5.00
wine	\$5.00	\$8.00
domestic beer	\$3.75	\$3.75
imported beer	\$4.50	\$4.50
soda	\$1.75	\$1.75
bottled water	\$2.50	\$2.50
domestic keg beer	\$200	

please consult your event coordinator to discuss special beverage arrangements and pricing

a \$75.00 bartender fee will be applied per bar. the fee will be waived with sales over \$600 per bar.





## Buffet Uno | \$27

### tumbleweed salad bowl

greens, bell peppers, onions, roasted corn, cucumbers and olives  
cilantro vinaigrette and southwestern ranch

### mexican corn salad

### tri color tortilla chips with home made salsa

### beef and chicken fajitas

sautéed with peppers and onions. flour and corn tortillas, shredded  
lettuce, grated cheese, pico de gallo, guacamole, sour cream

### bean and cheese enchiladas with ranchero sauce

### pork chimichangas

### spanish rice

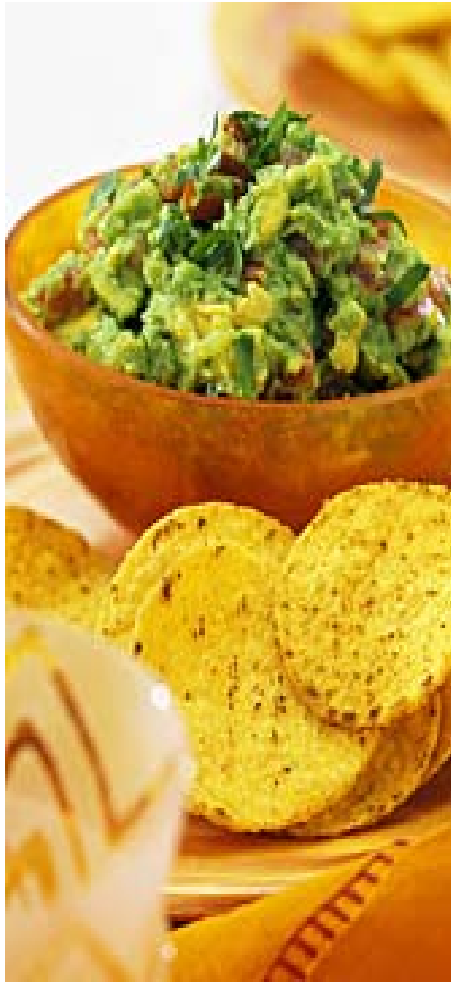
### refried beans

### flour and corn tortillas

### corn muffins with honey butter

### strawberry shortcake torte

50 person buffet minimum



## Buffet Dos | \$30

### tumbleweed salad bowl

greens, bell peppers, onions, roasted corn, cucumbers and olives  
cilantro vinaigrette and southwestern ranch

grilled pineapple platter with citrus cream

tri color tortilla chips with home made salsa

chicken mole

chicken and chorizo enchilada with ranchero sauce

grilled vegetable quesadillas

sautéed beef with onions and bell peppers

chili relleno casserole

spanish rice

pinto beans with smoked sausage

flour and corn tortillas and  
corn muffins with honey butter

tres leches

100 person buffet minimum



## Buffet Tres | \$35

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### tumbleweed salad bowl

greens, bell peppers, onions, roasted corn, cucumbers and olives  
cilantro vinaigrette and southwestern ranch

### southwestern caesar salad

romaine, garlic croutons, parmesan and ancho chili caesar dressing

### mexican corn salad

### tri color tortilla chips with home made salsa

### chicken picado

spicy marinated chicken, red chili sauce, grilled onions, tomatoes, bell peppers

### southwestern penne pasta

penne pasta with roasted corn, ancho tomato cream sauce

### mexican cowboy steak

marinated sliced top sirloin strip steak with jalapeño onion straws and glazed  
chipotle barbeque sauce

### chicken tamale

### chili relleno casserole

### spanish rice

### pinto beans with smoked sausage

### flour and corn tortillas, corn muffins with honey butter

### mexican pineapple flan cheesecake with toasted coconut

100 person buffet minimum



## plated dinners

all plated dinners are served with your selection of starter, flour tortillas, chips and salsa, dessert and brewed coffees, teas and milk

### starters (select one)

#### tumbleweed salad

greens, peppers, onions, tomato, roasted corn, cucumbers, olives, cilantro vinaigrette and southwestern ranch

#### southwestern caesar

romaine, garlic croutons, parmesan, ancho chili caesar dressing

#### tomato and avocado salad

greens, diced tomato, chunky avocado, tortilla strips, garlic dressing

#### pozole soup

traditional hominy and pork soup

#### chicken quesadilla soup

shredded chicken, black bean, corn, enchilada broth with a hint of cilantro



**plated entrée selections (select one)**

mesquite grilled chicken | \$24  
ancho chili rubbed breast

mexican cowboy steak | \$30  
8 ounce marinated top sirloin with jalapeño onion straws and  
glazed with chipotle barbeque sauce

chicken and shrimp combo | \$31  
grilled chicken with garlic rubbed prawns vera cruz style

carne asana steak | \$33  
rib eye with pico de gallo

chicken mole | \$23  
chicken breast in a hearty mole sauce

chicken picado | \$24  
spicy marinated chicken with red chili sauce, grilled onions,  
tomatoes and bell peppers

chicken poblana | \$25  
sautéed chicken breast with creamed poblano sauce and  
topped with chihuahua cheese

pork chilies de arbol | \$28  
slow roasted pork loin with smoky blackened and chunky  
de arbol pepper salsa

all plated entrées are served with your selection of starch  
and fresh vegetable accompaniment



### dessert selections (select one)

#### strawberry shortcake torte

delicate layers of shortcake with strawberry preserves and thick whipping cream filling

#### apple crisp

with fresh whipped cream

#### crème brulee' cheesecake

#### fried cinnamon bananas

served over french vanilla ice cream and garnished with cinnamon churro

#### carrot cake

layered with cream cheese icing

#### caramel mousse

caramel flavored mousse in chocolate cup

#### tres leches

#### pineapple flan cheesecake (\$2.00 additional)

flan cheesecake with cojeta and toasted coconut

## food service

prices are based on the selection of one entrée. requests for multiple entrée selections will be handled on an individual basis and are subject to an additional \$1 per entrée cost. guarantees for split entrees are due five (5) working days prior to the function.

private parties of 20 persons or less will be subject to an additional service charge of \$35.

buffet service for less than the stated minimum will be subject to additional charges.

modified entrees required due to dietary restrictions must be requested no later than at the time the guaranteed count is provided. If additional entrees must be prepared at the time of meal service, additional charges will be applied for those entrees.

## service charges and sales tax

a 20% service charge and 5.1% state tax will be added to all food, beverage, and audio visual costs. wisconsin law states that the service charge is subject to sales tax. service charge is subject to change.

## billing

billing agreements for all events must be made in accordance with the policies of the hotel. the racine marriott will not direct bill any event unless prior arrangements have been made and credit reference checks have been completed. if a deposit is required, it is considered non-refundable and non-transferrable.

## guarantee of attendance

banquet guaranteed attendance is requested in order to make your banquet a success. please notify your event manager with the number of guests attending at least four business days prior to the function. once given, this guarantee is not subject to reduction. we will provide seating for an additional five percent beyond the guaranteed number. if a guarantee has not been received at the appropriate time, we will consider the expected count to be your guarantee and charges will be made accordingly.

## cancellations

in the event of a cancellation, the deposit is non-refundable. deposits are non-transferable. additional cancellation charges may apply in keeping with the terms of the catering contract. please refer to our catering contract for specific details

## decorations

the use of glitter, confetti, smoke machines and aerosol foam string is prohibited. If this policy is violated, a cleanup fee of \$250 will be added to the event bill. decorating fees will be applied based on anticipated man hours required. open flames and sparklers are prohibited by fire code.

the racine marriott is a  
**smoke-free** environment