Come celebrate your "Special Occasion" with us

2018 Celebration Packages and Menus

Holiday Inn Northwest ~ SeaWorld 10135 State Highway 151 San Antonio, Texas 78251 (210) 451-6885 dcohen@pacificahost.com Holiday Inn

NORTHWEST - SEAWORLD

December 2017





Celebration Package 1~ 32 per person

(Minimum guarantee of 100ppl)

Choice of Three Plated Entrées

♀ Dance Floor (15x21)

Complimentary Parking

Discounted Sleeping Rooms

Complimentary use of Cambrian Ballroom

> Votive Candles around the Celebration Cake

Hurricane Lamp with Pillar Candle on Beveled Round Mirror as Centerpieces

Celebration Cake Cutting with Coffee and Punch Service

Specialty Tables for Head Table, Cake, Gift, Registration and DJ

→ Ballroom Set-up with Chairs, China, Flatware,
Glassware and Tables

Celebration Package 2 ~ 41 per person

(All of the above package plus the following)

☼ Choice of Plated Entrée or Buffet Menu Options

Upgraded Centerpieces

⋄ Cash Bar with Bartender

→ Upgraded Dance Floor (15x24)

⋄ Celebration Cake by Blanca's Cakes

∞ Complimentary Guest Room the Night of the Event

 ு Upgraded Table Overlays with Chair Covers and Colored Satin Sash for all Guest Tables along with Cake, Gift, Registration and Head Table by Got It Covered



Plated Entrée Selections

All plated entrees include choice of one salad and two accompaniments, rolls with butter, coffee, decaf, iced tea and water.

Salad Selections (select one)

Please choose one of the following Dressings: Caesar, House Balsamic Vinaigrette, Mango Chardonnay and Ranch

- Mixed Garden Greens with Tomatoes, Cucumbers and Candied Pecans
 - Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
 - ➤ Baby Spinach with Strawberries and Gorgonzola Cheese

Entrée Selections (select one)

Please choose one of the following sauces:
Citrus Beurre Blanc, Chipotle Cream, Lemon Dill, Marsala,
Piccata, and Wild Mushroom Demi Glace
Dual entrée at 1.50++ per person, Split Dual Entrée at 2.50++ per person

- > Grilled Chicken Breast (recommendation any sauce)
- Marinated Sliced London Broil (recommendation dark, sauce)
 - ➤ Grilled Atlantic Salmon (recommendation white sauce)

Accompaniment Selections (select two)

Baby Carrots with Dill Butter & Cilantro Rice & Green Beans with Sliced Onions and Carrots & Rice Pilaf & Roasted Baby New Potatoes

- Medley of Fresh Seasonal Vegetables 🗞 Risotto with Mushroom
- Sweet Corn with Roasted Red Peppers



Buffet Entrée Selections

All buffets include coffee and iced tea

Across the Border

Southwest Caesar Salad & Jicama Cole Slaw & Grilled Vegetables & Spanish Rice & Charro Beans & Pico de Gallo & Guacamole & Sour Cream & Warm Flour Tortillas, Crisp Tri-color Tostada hips with Salsa

Choose two of the following entrees:

Chicken Enchiladas with Green Chili Sauce Steamed Tamales Cheese Enchiladas with Chili con Carne Chicken Fajitas Shrimp Quesadillas Beef Fajitas

A Roman Feast

Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese Marinated Pasta Salad Linguini with Pesto and Sun-Dried Tomatoes Sautéed Italian Green Beans with Tomatoes, Onions and Red Peppers Breadsticks with butter Scrilled Marinated Italian Vegetable Platter

Choose two of the following entrees:

Tortellini with Chicken with Herb Cream Sauce & Sautéed Chicken Marsala & Parmesan Crusted Chicken Breast & Vegetable or Beef Lasagna & Penne Pasta with Italian Sausage in a Basil Marinara & Chicken Cacciatore & Eggplant Parmesan Roasted Pork loin with Oregano and Lemon Demi Glace



Buffet Entrée Selections

All buffets include coffee and iced tea

Hill Country Bar-B-Que

Texas Field Greens with Candied Pecans and Citrus Vinaigrette & Baby Red Potato Salad & Sliced Watermelon & Sliced Onions, Pickles and Peppers & Creamy Cole Slaw & Baked Macaroni and Cheese or Corn on the Cob & Bourbon Baked Beans & Jalapeno Corn Bread and Butter

Choose two of the following entrees:

Smoked Brisket of Beef in BBQ Sauce Grilled Chicken Breast with Memphis BBQ Cajun Andouille Sausage Spicy St. Louis Style Ribs Sliced Smoked Turkey Breast

Some Enchanted Evening

Field Salad with Feta Cheese and Roasted Pepitas 🔦 Penne Pasta Salad with Asparagus Spears 🗞 Fresh Fruit Montage with Seasonal Berries 🗞 Grilled Seasonal Vegetables 🗞 Garlic Mashed Potatoes 🗞 Rolls with Butter

Choose two of the following entrees:

Roasted Porkloin with Apple-Brandy Sauce Soliced New York Strip with a Merlot Sauce Soliced With a Crabmeat Brandy Sauce Chicken Marsala with a Mushrooms and Artichoke Stuffed Chicken Breast Florentine Soliced Atlantic Salmon with a Lemon Dill Sauce



Hors d'Oeuvres Selection

Cold Displayed Presentation

Antipasto Platter: Variety of Meats, Cubed Domestic Cheese
and Marinated Italian vegetables

Assortment of Domestic Cheese with Gourmet Crackers

Brochette with Crostini

Crudités of Fresh Seasonal Vegetables with a Chipotle Ranch Dip

Exotic presentation of Fresh Seasonal Fruit with Crème Fraiche

Tri-colored Tortilla Chips with Salsa and Warm Queso

Hot Hors d'Oeuvres

Assorted Petite Quiche

Cheese stuffed Jalapeno Poppers

Chicken Satays with a Garlic Sesame Drizzle

Crisp Oriental Spring rolls with Plum Sauce

Chicken Mini Empanadas with a Chipotle Ranch Dip

Southwestern Pinwheels

Sausage Stuffed Mushrooms

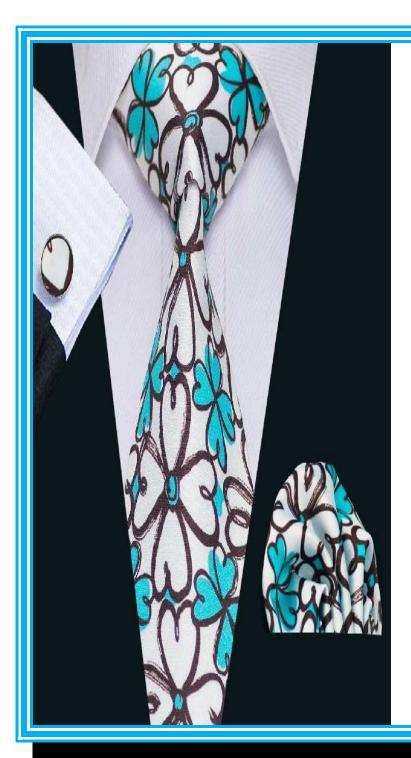
BBQ or Swedish Meatballs

Taquitos with Salsa

Butler Style, Tray Passed @ \$75++ per Butler

If requesting to purchase hors d' Oeuvres separately:

Cold @ 2.75 per person, minimum 50 ppl 🖘 Tray @ 3 each, minimum 60 pieces



Children's Plated Entrees

(Children between the ages of 3-11 years)

Starter

Mixed Fresh Fruit Cup

Entrée Selections (select one)

Chicken Tenders
Corn Dog
Grilled Cheese Sandwich
Mini Hamburger Sliders
Spaghetti and Meatballs

<u>Accompaniment Selections</u> (select one)

French Fries Green Beans Corn on the Cob Chips

Celebration Package $I \sim 18$ per child Celebration Package $2 \sim 23$ per child

Note:

If clients select the buffet the children will utilize the same buffet as the adults



Bar Prices

Cash Bar

Assorted Sodas and Bottled Water ~ 2.50 per bottle

Domestic Beers ~ 4.50 per bottle

(Budweiser, Bud Light and Miller Light)

Imported Beers ~ 5.50 per bottle

(Corona, Dos XX and Shiner Bock)

House Wines ~ 5.50 per drink

(Cabernet, Chardonnay, Merlot and White Zinfandel)

Call Brand ~ 7 per drink

(Bacardi, Beefeater, Dewars, Jim Beam, Jack Daniels, Kettle One and Jose Cuervo)

Premium Brands ~ 8 per drink

(Bacardi Select, Bombay Sapphire, Gentleman Jack, Glenlivet 12yr, Grey Goose,

Knob Creek and Patron Silver)

Hosted Bar

Assorted Sodas and Bottled Water ~ 2 each
Domestic Beers ~ 4 per bottle
Imported Beers ~ 5 per bottle
House Wines ~ 5 per drink
Call Brand ~ 6 per drink
Premium Brands ~ 7 per drink

<u>Kegs</u>

<u>Domestic @ 305 per keg</u> Bud, Bud Light, Coors, Coors Light, Miller and Miller Light

Imported @ 395 per keg
Bud Light Lime, Dos XX, Modelo, Sam Adams, Shiner Blond and Shiner Bock

Cash Bar with Bartender for Celebration Package 1 @ \$75++



Additional Enhancements

≈Easel for portrait ~ 10

&LCD Projector and Screen ~ 225

≈Dance floor (15x24), maximum ~ 250

≈ Additional Table with Chairs ~ 25 per round table of 10 ppl

> Hurricane Lamp with Pillar Candles on Beveled Round Mirror ~ 12 per set

Silk Floral Centerpieces on Beveled Round Mirror ~ 12 per set

≈ Chair Cover with Colored Sash ~ 3 per set

Satin Colored Overlay ~ 5 each

Fresh Floral Centerpieces on Glass Cylinder ~ 30 per table

General Information

- * All prices are subject to 8.25% Sales Tax and an administration fee of 22%. (This administration fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you associated the Event.)
 - ❖ Our Cambrian Ballroom can accommodate 250 quest maximum.
 - ❖ Events on Saturday evenings are from 6:00pm − 12 midnight.
- All vendors will be allowed into the ballroom 1 hour prior to event unless prior arrangements has been made with the Catering Department.
- * A non-refundable/non-transferable deposit of \$1000 will be required to secure the ballroom unless other arrangements have been made with the Catering Department and it will also be deducted from the final payment.

Highly Recommended Professional Vendors

Al's Formal Wear

Ingram Heights Shopping Center ~ Belinda Garcia (210) 680-0946
Across from North Star Mall ~ Denise Morales (210) 525-1679
I-10 and Wurzbach, Colonnade Shopping Center ~ Lani Moriel (210) 558-3622
www.alsformalwear.com

Blanca's Cakes

Blanca Valenzuela (210) 680-6333 blancascake62@yahoo.com

Brides by Elizabeth

Teresa Ashmore (210) 408-4560 info@bridesbyelizabeth.com

Flowers and Gift from the Heart

Albert and Laura Meneses
(210) 647-8001
www.mySAflorist.com

Got It Covered

Maritz Ybarra
(210) 967-3183

Marisol@gotitcoveredsa.com

Heavenly Floral Designs

Bianca Arechiga (210) 858-7868 heavenlyfloraldesigns@ymail.com

Herbalife Wellness Coach

Loida Molloy (210) 823-1773 loidamolloy@gmail.com

Knights of the Soundtable DJ

DJ: William Cantu (210) 394-4061 williamcantu@allstate.com

OMG Sounds

Joe Boisley (210) 701-1664 omgsounds@sbcglobal.net

TeamAV

Alex Aceves (210) 387-5940 alex@teamav.us

The Soiree Concierge

Normalinda Garza (210) 629-8954 thesoireeconcierge@yahoo.com

Z Bridal

Sahzia Muhammadi (210) 520-1116 www.zbridal.com