



Congratulations!

As you embark upon one of the most exciting times of your life, there are countless details to be arranged. At the Sheraton Cerritos Hotel, you can rely on the creativity of our Executive Chef and the experience of our Catering Staff to take the worry out of your arrangements and help fill your Birthday or Quinceañera celebration with wonderful memories.

Our Catering Facilities can accommodate from 20 to 400 guests. We look forward to the opportunity of being your host for this special, once in a lifetime event and await your call to set up a personal tour of our beautiful facility.

For more information
contact our *Catering Department*
at (562) 403-2009

*Sheraton Cerritos Hotel 12725 Center Court Drive, Cerritos, CA 90703
www.sheratoncerritos.com 562-809-1500 main*





General Information

Event Specialists

Our Birthday/Quinceañera packages include a hotel Certified Birthday/Quinceañera Specialist to work with you to reserve your dates, plan the schedule of events and coordinate all food and beverage details. From menu design to linens, as well as assist with other aspects of your Birthday/Quinceañera experience.

Menu Creations

Our Executive Chef, Carlos Garcia, prides himself on culinary creativity and offers an extensive array of menus to choose from. We can completely custom-design a menu for you, along with your beverages. Whatever the event, from an intimate family brunch to a sophisticated cocktail buffet to a grand reception, our team will assist you from planning to execution.

Photos

The entire property offers many beautiful venues for pictures that are available to those parties hosting events at the hotel. Please contact your event specialist for arrangements.

Flowers

The hotel will be pleased to provide a list of recommended florists to design the perfect floral arrangements for your special day.

Preferred vendors and service coordination

At your request, we can provide a list of recommended vendors for all your needs, from photographers to entertainment.

Transportation

At your request, the Sheraton Cerritos Hotel can assist in arranging local transportation for you or your visiting guests.



Sheraton Cerritos Birthday / Quinceañera Package Includes

Infused Lemonade Station

Champagne or Sparkling Cider Toast

Two Appetizer displays

Buffet Menu or Three Course Dinner with choice of starter, entrée, soda and coffee service

An elegant tiered Birthday/Quinceañera cake

Cerritos Ballroom, Crystal Ballroom & Garden Terrace

Included for all events:

Round tables seating for 8-10 guests

Choice of linen and napkin colors

Mirrors and votive candles on the tables

Dance floor

Band staging / riser

Head table or sweet heart table

Diagram of the seating arrangements

Tables for Guest book, Cake and Gifts



Specialty Linens and Décor options are available upon request. For more information regarding chair covers please contact our Birthday/Quinceañera specialist.

Standard Chair Cover with Organza Sash

Satin Chair Cover with Organza Sash

Chiavari Chairs (Gold, White, Black, Natural Wood or Mahogany)

Satin Floor Length Table cloths

Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax

The Celebration Buffet

Infused Lemonade Station

Appetizer Display

Choose Two (2)

- *Fresh Garden Vegetable Crudités with Zesty Dip
- *Palette of International and Domestic Cheese Served with Water Crackers and Baguettes
 - *Baked Brie En Croute
 - *Bruschetta Station
 - *Nacho Bar

Champagne or Sparkling Cider Toast

Custom Birthday Cake

Tri color tortilla chips

Mexican Caesar Salad

Romaine Lettuce, Tortilla Strips, Parmesan Cheese and Cilantro Lime Dressing

Cheese Enchiladas

Corn Tortillas, Jack and Cheddar Cheese rolled and topped with Classic Red Chili Sauce

Half Roasted Chicken

Mesquite Marinated Chicken with Achiote, Onions, Garlic, Cilantro, Citrus Juices

Salsa Bar

Pico de Gallo, Salsa Roja , Guacamole and Sour Cream

Tortillas

Flour and Corn

Spanish Rice and Pinto Beans

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service and Lemonade

Lunch and Dinner

Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax

The Tiara Buffet

Infused Lemonade Station

Appetizer Display

Choose Two (2)

- *Fresh Garden Vegetable Crudités with Zesty Dip
- *Palette of International and Domestic Cheese Served with Water Crackers and Baguettes
- *Baked Brie En Croute
- *Bruschetta Station
- *Nacho Bar

Champagne or Sparkling Cider Toast

Custom Birthday Cake

Caprese Salad

Sliced Beef Steak Tomatoes, Mozzarella Cheese, Red Onion, Fresh Basil and Balsamic Syrup

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Croutons with Caesar Dressing

Lasagna

Layered Noodles with Ground Sirloin Ricotta and Mozzarella Cheese and Tomato Sauce

Chicken Picatta

Lightly Floured Chicken Breast with Lemon Caper White Wine Sauce

Italian Roasted Vegetables

Italian Breads and Rolls

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service and Lemonade

Lunch and Dinner

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The Fairy Tale Buffet

Infused Lemonade Station

Appetizer Display

Choose Two (2)

*Fresh Garden Vegetable Crudités with Zesty Dip

*Palette of International and Domestic Cheese Served with Water Crackers and Baguettes

*Baked Brie En Croute

*Bruschetta Station

*Nacho Bar

Champagne or Sparkling Cider Toast

Custom Birthday Cake

Mixed Greens Salad

Assorted Dressings

Pineapple Cole-Slaw

Orange Smoked Chicken

Mesquite Marinated Chicken with Orange Marmalade and Black Tea

Tri Tip

Char-Broiled Tri Tip, cooked to Medium Rare Studded with Garlic Gloves

Mashed Potatoes

Fresh Seasonal Vegetables

Warm Dinner Rolls and Butter

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service
and Lemonade

Lunch and Dinner

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The Ultimate Princess Buffet

Infused Lemonade Station

Appetizer Display

Choose Two (2)

- *Fresh Garden Vegetable Crudités with Zesty Dip
- *Palette of International and Domestic Cheese Served with Water Crackers and Baguettes
- *Baked Brie En Croute
- *Bruschetta Station
- *Nacho Bar

Champagne or Sparkling Cider Toast

Custom Birthday Cake

Starters

Choose Two (2)

Baby Field Greens Salad

Baby Field Greens with Candied Walnuts, Red Onions, Gorgonzola Cheese and Raspberry Vinaigrette

Classic Caesar Salad

Crisp Hearts of Romaine, Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

Caprese Salad

Sliced Beefsteak Tomatoes, Mozzarella Cheese, Red Onion, Fresh Basil and Balsamic Syrup

Entrees

Grilled Chicken Breast

Grilled Chicken Breast with Garlic White Wine Sauce

Seared Salmon Filet

Citrus Beurre Blanc

Roasted Prime Rib Carving Station

Au Jus, Creamy Horseradish and Stone Ground Mustard
(Chef Attendant Required @ \$100.00)

Chef's Choice of Potato, Rice or Pasta

Seasonal Fresh Vegetables

Warm Rolls and Butter

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service
and Lemonade

Lunch and Dinner

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Three Course Plated Menu

Infused Lemonade Station

Appetizer Display

Choose Two (2)

*Fresh Garden Vegetable Crudités with Zesty Dip

*Palette of International and Domestic Cheese Served with Water Crackers and Baguettes

*Baked Brie En Croute, *Bruschetta Station or *Nacho Bar

Champagne or Sparkling Cider Toast

Custom Birthday Cake

Choice of Starter:

Choose One (1)

Butternut Squash Soup

Cardamom Cream and Chive

Butter Lettuce Wedge

Topped with Crumbled Bleu Cheese, Diced Pear and Crispy Shoestring Onions and Bleu Cheese Dressing

Baby Field Greens Salad

Baby Field Greens with Endive, Fresh Raspberries, Roasted Pine Nuts, Goat Cheese and Raspberry Vinaigrette

Caprese Salad

Sliced Beefsteak Tomatoes, Mozzarella Cheese, Red Onion, Fresh Basil and Balsamic Syrup

Choice of Entrée:

Choose One (1)

Roasted Breast of Chicken

Bone-in Breast of Chicken with a Garlic White Wine Sauce served with Roasted Red Potatoes

Chicken Breast Florentine

Herb Roasted Chicken Breast Stuffed with Spinach and Swiss Cheese, Roasted Red Pepper Garlic Sauce
Served with a Wild Mushroom Champagne Risotto

Grilled Salmon Filet

Fresh Grilled Salmon Filet with Spiced Tomato Cream Relish and Garlic Orzo

Herb Rubbed Prime Rib

Roasted Savory Prime Rib, Garlic au Jus and Creamy Horseradish with Yukon Gold Mashed Potatoes

Flat Iron Steak

Sliced Thin and Served with Achiote Soy Sauce, Chorizo and Potato Hash

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service
and Lemonade

Lunch and Dinner

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Reception

Fresh Fruit Display

A Selection of Sliced Seasonal Fruits & Berries

Mediterranean Display

Tabbouleh, Hummus and Baba Ghanoush, Grilled Vegetables, Greek Olives, Feta Cheese, Toasted Pita & Lavosh

Baked Brie en Croute

Brie Wheel Baked in Flakey Pastry with Fresh Fruit and Sliced French bread Baguettes

Traditional Paella

Sautéed Chicken, Ham and Chorizo Sausage, Vegetables and Saffron Rice Presented in Large Paella Pan

Seafood Paella

Shrimp, Lobster, Mussels and Clams combined with Chorizo Sausage, Vegetables & Saffron Rice Served in Large Paella Pan

Italian Antipasto Platter

Sliced Spicy Capicola, Mortadella, Genoa Salami and Prosciutto and Relishes

SEAFOOD DISPLAYS

Priced per piece

Chilled Jumbo Shrimp

Large Shrimp with Lemon Wedges and Cocktail Sauce

California Sushi Rolls

California Roll, Crab, Avocado & Cucumber and Tuna Rolls with Pickled Ginger and Wasabi

Ahi Tuna Sushi Rolls

Tuna Roll Wrapped in Seaweed & Rice with Pickled Ginger, Wasabi and Soy Sauce

Crab Cake Station

Small Lump Crabmeat Cakes Cooked Crisp & Golden Brown to Order, Served with Spicy Remoulade

Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax

Reception (continued)

CARVING & ACTION STATIONS

Each Includes Silver Dollar Rolls & Appropriate Condiments

Chef Carving Fee Required for each station

Bourbon Glazed Ham

Roasted Turkey Breast

Salmon Wellington

Roasted Prime Rib

Prime New York Steak

Cherries Jubilee

Red Cherries with Sugar and Brandy, Served Over Vanilla Ice Cream

Fruit & Chocolate Fondue

Milk & White Chocolate Sauces with Fruit, Frozen Bananas, Rice Crispy Treats, Licorice, Marshmallows, Pretzels & Cookies with assorted toppings to Dip & Roll

Bananas Foster

Sautéed Bananas, Rum, Brown Sugar and Banana Liqueur, Served Over Vanilla Ice Cream

Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax

Hors d'Oeuvres

Prices are per piece - Minimum of 50 pieces

Hot Hors d'Oeuvres:

Teriyaki Beef Satay
Spinach and Feta Spanikopita
Shiitake Mushroom Wonton
Fried Calamari Strips on Skewers
Chicken Satay with Spicy Peanut Sauce
Vegetable Spring Rolls with Plum Sauce
Almond Stuffed Dates wrapped in Bacon
Caramelized Onion and Goat Cheese Pizza
Smoked Applewood Bacon Wrapped Scallops
Shrimp Papagayos—Crab and Cheese Stuffed and wrapped in Bacon

Cold Canapes:

Spicy Tuna Sushi Roll
Tequila Marinated Shrimp
Spicy Turkey Tortilla Wrap
Ceviche on Fried Plantain Chip
Prosciutto Wrapped Fresh Melon
Smoked Salmon Wrapped Asparagus
Mini Fruit Skewers Marinated in Muscat
Edamame Hummus on a Crisp Wonton Chip
Belgian Endive with Boursin and Gorgonzola Cheese
Herb Dusted Goat Cheese Medallion on Toasted French Bread

Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax

Beverages

HOSTED & CASH BANQUET BARS

Prices are per drink

Call Brands

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Dewars Scotch, Seagram's VO Whiskey, Bacardi Rum, Sauza Gold Tequila and Korbel Brandy

Host Cash

Premium Brands

Absolut Vodka, Tanqueray Gin, Jack Daniels Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Myers Dark Rum, Jose Cuervo Gold Tequila and Hennessy VS Cognac

Host Cash

Super Premium

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Johnny Walker Black Scotch, Patron Tequila and Remy Martin VSOP Cognac

Host Cash

Cordials

Amaretto Disaronna, Baileys Irish Cream, Grand Marnier and Kahlua

Host Cash

Wine

Salmon Creek White Zinfandel, Chardonnay and Merlot

Host Cash

Domestic Beer

Budweiser and Budweiser Light

Host Cash

Premium Beer

Corona and Heineken

Host Cash

Non-Alcoholic Beer

St. Pauli Girl

Host Cash

Soft Drinks ~ Mineral Water ~ Juice

Host Cash

BAR PACKAGES

Bartender Fee will apply for all bars

HOSTED PER PERSON per HOUR

Call Bar Premium Bar Beer & Wine

First Hour

Second Hour

Each Additional Hour

SPECIALITY DRINKS

Martini Bar

Bubble Bar

Champagne, Champagne Cocktails, Bellini and Mimosa

Non Alcoholic Drinks

Lemonade, Pink Lemonade, Fruit Punch, Flavored Waters

Wine List

*The Wines on this Progressive List are grouped in flavor categories
Wines with similar flavors are listed in a simple sequence starting with those that are
sweeter and very mild to taste, progressing to Wines that are drier and stronger in taste.
Prices are per bottle*

SPARKLING WINES & CHAMPAGNE

Moet White Star Champagne France
Korbel Brut California
Domaine Chandon Brut Classic California

SWEET WHITE / BLUSH WINES

Beringer White Zinfandel California
Kendall-Jackson Riesling California

DRY LIGHT INTENSITY WHITE WINES

Ecco Domani della Venezie Pinot Grigio Italy
Bernardus Sauvignon Blanc Carmel Valley
Pepi Sauvignon Blanc California

DRY MEDIUM INTENSITY WHITE WINES

Mirassou Chardonnay Central Coast
Edna Valley Chardonnay Edna Valley
Kendall-Jackson Chardonnay California
Cambria Katherine's Vineyard Chardonnay Santa Maria Valley
Sanford Chardonnay Santa Barbara County

DRY MEDIUM INTENSITY RED WINES

Blackstone Merlot California
MacMurray Ranch Pinot Noir Russian River
Kendall-Jackson Merlot California
Louis Martini Cabernet Sauvignon Sonoma
Mirassou Cabernet Sauvignon Central Coast
Raymond Reserve Merlot Napa
Estancia Cabernet Sauvignon Paso Robles

DRY FULL INTENSITY RED WINES

David Bruce Petite Sirah Central Coast
Peachy Canyon Westside Zinfandel San Luis Obispo
Jordan Cabernet Sauvignon Sonoma
Joseph Phelps Cabernet Sauvignon St Helena