



## ***Celebration Menu***

Includes Bread Presentation, Chef's Selection of Vegetables,  
Freshly Brewed Coffee or Decaffeinated Coffee, Assorted Teas

### **HORS D'OEUVRES**

Vegetable Crudite, Selection of Olives with Bleu Cheese or Italian Dip  
**(PLUS CHOICE OF THREE FROM EITHER COLD OR HOT SELECTIONS)**

#### **COLD**

Eggplant Crostini  
Tomato Bruschetta  
Tartlet of Hummus, Tomato, Feta Cheese

#### **HOT**

Cheese Quesadilla  
Spinach and Feta in Phyllo  
Chicken or Beef Sate, Peanut Dip

### **STARTER COURSE**

**California Field Greens** Tomatoes, Carrots, Mushrooms, Cucumbers, Choice of Dressing  
**Classic Caesar Salad** Reggiano Cheese, Herb Croutons, Caesar Dressing

### **MAIN COURSE**

Includes Chef's Selection of Vegetables, Airtel Bread Presentation,  
Freshly Brewed Coffee or Decaffeinated Coffee, Assorted Teas.  
Any Entrée Starch Can Be Substituted with a Baked Potato or Mac 'n Cheese

**Lemon Thyme Roasted Chicken Breast** Garlic Mashed Potatoes,  
Oven Roasted Tomatoes, Natural Pan Jus

**Grilled Chicken Breast** Wild Mushroom Ravioli, Red Wine Sauce

**Roast Salmon** Honey Truffle, Asiago Polenta, Madeira Sauce

**Horseradish Crusted Salmon** Yellow Squash with Dill, Candied Baby Carrots,  
Crème Fraiche Beurre Blanc

**Steak Rub Seasoned Filet Mignon Tip Roast** Mushrooms, Scalloped Leeks and Potatoes,  
Bordelaise Sauce

**Caramelized Pork Chop** Lyonnaise Potatoes, Bacon, Spiced Apple Chutney,  
Southern Comfort Cider Sauce

**Four Cheese and Prosciutto Stuffed Breast of Chicken** Red Bliss Potatoes, Tomato Demi Glaze

***FOR PRICING, PLEASE CONTACT OUR SALES DEPT AT (818) 263-8300***

20% Service Fee and Applicable Sales Tax is added to All Food and Beverage



## ***Upgrades on Main Courses to our Celebration Menu***

**Alaskan Black Cod** Grilled Scallions, Black Bean Sauce

**Jumbo Shrimp Scampi** Confetti Rice, Garlic Butter Sauce

**Grilled Swordfish** Wild Mushrooms Orzo Pasta, Smoked Red Pepper Coulis

**Crispy Skin Striped Bass** Parmesan Potatoes, Broccolini, Tomato, Basil, Olive Oil

**Braised Short Ribs** Whipped Potatoes, Root Vegetables

**Grilled Filet of Beef** Chanterelle Mushrooms, Asparagus, Red Wine Sauce

**Roasted Duck Breast** Israeli Couscous, Wild Mushrooms, Swiss Chard, Zinfandel Sauce

**Roasted Veal Chop** Polenta, Marsala Sauce

**Lamb Chops** Macaroni and Cheese Gratin, Baby Carrots

**Beef Wellington** Sauce Perigueux

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## ***WEDDING PACKAGE***

### **Welcome Reception:**

- Selection of a 3 course lunch or dinner
- Selection of 2 tray-passed hors d'oeuvres
- Champagne or Sparkling Cider toast
- Fresh Vegetable Crudite Platter
- Fruit Punch or Lemonade Station
- Custom designed Wedding Cake
- Complimentary tasting

### **The following are included in your package:**

- Dance floor and staging
- Chair covers and sashes
- Table, choice of white or ivory linen
- Reduced room rates for wedding guests
- Complimentary one night's stay for the bride and groom on their wedding night
- Complimentary champagne delivered to your guest room
- Wedding ceremony rehearsal 24-48 hours prior to your event

### **This package price is applicable for the following rooms:**

Concorde Ballroom – minimum 200 + guests in attendance up to 380 guests

Gulfstream Ballroom - minimum 150 + guests in attendance up to 220 guests

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AIRTEL  
PLAZA  
HOTEL

## ***CEREMONY PACKAGE***

- Beautiful outdoor ceremony site
- Use of microphone and speaker
- 150 white wooden chairs
- Ice water station, gift and guest book tables
- Wedding ceremony rehearsal 24-48 hours prior to your wedding

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## ***QUINCEÑERA PACKAGE***

### **Welcome Reception**

- Selection of a 3 course lunch or dinner
- Selection of 2 tray-passed hors d'oeuvres  
(Tomato Basil Bruschetta and Cheese Quesadilla with Salsa)
- Fruit Punch Station
- Champagne and Sparkling Cider Toast
- Fresh Vegetable Crudite platter
- Custom Designed Wedding Cake

### **The following are included in your package**

- Dance floor
- Chair covers and sashes, special linens
- One rehearsal 24 hours prior to your event
- One complimentary overnight stay (based on availability)

### **Security requirements**

150 guests or less – 1 Security Officer

151 – 250 guests – 2 Security Officers

251 guests or more – 3 Security Officers

Minimum of 5 hours required

### **This package price is applicable for the following rooms:**

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Gulfstream Ballroom - minimum 150 + guests in attendance up to 220 guests

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