



Congratulations

We realize how important this day is to you and your family where adulthood is a sign of maturity and would like to assist you in the planning of this event. Enclosed is information regarding our services and meal selection. This information is only a guide and we welcome special arrangements.

SweetQuince Menu Packages Include:

Package Includes Your Choice Of Salad & Entrée As Well As The Following Items:

Sparkling Apple Cider Toast

Custom Cake from Cinderella Bakery
(No cake cutting fee)

Deluxe Accommodations on the Night of the event for your parents

SweetQuince Complimentary Amenities:

Complimentary Room Rental

All China and Glassware

Complimentary Dance Floor and Stage for Entertainment

Choice of Selected Linen Colors

Skirted Head Table (on riser if requested), Place Card Table, Gift Table, Guest Book Table and Cake Table

Round Mirror & Candles (4) in Center of Each Table

White or Ivory Chair Covers with your Color Choice of Sash

All Menu Packages are subject to 21% service charge and applicable sales tax



SweetQuince Plated Menu Selections

Served with choice of one Salad, Assorted Pan, Bolillo and Butter
Chef's Choice of Papas or Arroz, Seasonal Vegetables or Black Bean Chili, Cinderella Cake
Java, Decaf Java and Herbal Teas

SweetQuince Salads

(Choice of one)

XV Garden Green Salad with Roasted Corn, Black Beans, Carrot Curls,
Tomatoes with Honey Lime Cilantro Vinaigrette

South of the Border Caesar Salad, Manchego Croutons with
Chipotle Caesar Dressing

Fiesta Salad - Avocado, Baby Tomatoes, Tortilla Crisps, Pico de Gallo with
Tomatillo Vinaigrette

Spinach Salad with Cotija Cheese, Spiced Pepitas, Pickled Red Onions,
Cucumbers with XV Year old Sherry -Pomegranate Dressing

SweetQuince Plated Entrees

(Choice of One)

XV Spiced Airline Chicken Breast with Roasted Tomatillo Sauce

Package Lunch \$30.00 Dinner \$40.00

Coriander and Cumin Crusted Airline Chicken with a Habanera Jicama Salsa
and Lemon Butter Sauce

Package Lunch \$30.00 Dinner \$40.00

Pan Roasted Semi Boneless Free Range Half Chicken with Queso Fresco and
Natural Jus

Package Lunch \$31.50 Dinner \$41.50



New Mexican marinated Pork Tenderloin with Bourbon- Guajillo Chile Glaze and Caramelized Pineapple- Cilantro Salsa

Package Lunch \$31.50 Dinner \$41.50

Top Sirloin with Smoked Tomatoes and Chile Lime Butter

Package Lunch \$33.00 Dinner \$43.00

Grilled Line Caught Salmon with Mango Relish and a Prickly Pear and Plum Butter Sauce

Package Lunch \$34.00 Dinner \$44.00

Grilled Filet Mignon with a Pasilla Chile-Mushroom Sauce

Package Lunch \$35.00 Dinner \$45.00

SweetQuince Entrée Combination Selections

XV Spiced Chicken Breast with Roasted Tomatillo Sauce and Blue Corn Crusted White Mexican Shrimp with Jalapeno Crema

Package Lunch \$37.00 Dinner \$47.00

Top Sirloin with Smoked Tomatoes and Chile Lime Butter Sauce and Coriander and Cumin Crusted Airline Chicken with a Habanera Jicama Salsa

Package Lunch \$40.00 Dinner \$50.00

Petit Filet Mignon with a Pasilla Chile-Mushroom Sauce and Pumpkin Seed Crusted Corvina Sea Bass with Warm Citrus Vinaigrette

Package Lunch \$42.00 Dinner \$52.00

Above Prices Subject to a Taxable 21% Service Charge and 7.75% Sales Tax



SweetQuince Buffet Menu

(Minimum of 50 Guests for Buffet Service)

Package Lunch \$35.50 Dinner \$45.50

Fresh Garden Salads

(Choice of 3 for Lunch)

(Choice of 4 for Dinner)

XV Garden Green Salad with Roasted Corn, Black Beans, Carrot Curls,
Tomatoes and Honey Lime Cilantro Vinaigrette

South of the Border Caesar Salad with Manchego Croutons and Chipotle
Caesar Dressing

Fiesta Salad - Spring Lettuces, Avocado, Baby Tomatoes, Tortilla Crisps,
Pico de Gallo and Tomatillo Vinaigrette

Pear Salad with Spanish Bleu Cheese, Spiced Pecans, Grapes and Scarlet
Orange Vinaigrette

Grilled Beefsteak Tomato Salad with Cilantro Pesto, Queso Blanco, XV year
Old Balsamic Vinegar and Extra Virgin Olive Oil

Assorted Warm Rolls & Butter

Side Dishes

(Choice of 2 for Lunch)

(Choice of 3 for Dinner)

Seasonal Vegetables

Cilantro Spanish Rice

Black Beans with Ham Hock

Twice Baked Potatoes with Horseradish and Crème Fraise

Roasted Garlic Mashed Potatoes

Classic Refried Beans



SweetQuince Hot Entrees

(Choice of 2 for Lunch)
(Choice of 3 for Dinner)

Grilled Breast of Chicken with Ancho Chile Molè
Pan Roasted Chicken Breast with Toasted Cumin Vinaigrette
Grilled Chicken Breast with Mexican Papaya Chutney
Smoked Chicken Enchiladas with Green Chile Enchilada Sauce
Tortilla Crusted Catfish with Habanera Chile Lime Tartar Sauce
Grilled Salmon with Warm Roasted Corn Vinaigrette and Black Bean Salsa
Braised BBQ Pork Ribs with Apple Cider BBQ Sauce
Grilled Flank Steak with Cabrales Cabernet Sauce
Roasted Garlic Marinated Skirt Steak topped with Mango Avocado Relish
and Bordelaise Sauce

Cinderella Cake
Java, Decaf Java and Herbal Teas



Children's Menu (10 Years old and under)

Fresh Fruit Cup
Milk or Soft Drink
(Choice of one item below)
Captain Crunch and Corn Flake Crusted Chicken Fingers and French Fries
Creamy Macaroni and Cheese
Mini Cheeseburgers with French Fries
All Beef Frank with French Fries
\$25.00

Vendor Meal:

Chef's choice of Sandwich, Fruit and French Fries
Soft Drink or Bottled water
\$25.00

Above Prices Subject to a Taxable 21% Service Charge and 7.75% Sales Tax

SweetQuince Policies

To help make your event successful, we ask for your cooperation in complying with the following stipulations:

1. A minimum attendance is required seven (7) business days prior to your event. If you do not contact us with the specified time, your expected attendance will serve as your guarantee. This minimum guarantee is not subject to reduction and charges will be made accordingly. The hotel will set places and have food on hand, but not necessarily prepared, for 5% over the final guarantee.
2. An initial deposit of 25% is required at the time of a signed contract. The balance of the estimated charges is required 14 days prior to your event. Deposits are non refundable and non-transferable, but will be applied toward the balance due. A credit card authorization form must be on file for all accounts.
3. Payment in full with a cashier's check or credit card is required fourteen (14) business days prior to your event.
4. Function rooms are assigned by the hotel according to your guaranteed minimum of people anticipated. We reserve the right to relocate your function.
5. To all prices a taxable 21% service charge and sales tax will be added.
6. All food and beverage must be purchase solely through Atrium Hotel and consumed on premises.
7. All prices are subject to change due to market fluctuations. Confirmed price will be quoted six (6) months prior to the function.
8. With the exception of buffets, entrée selections are limited to one. If a split entrée menu is selected the higher price prevails per person.
9. There will be a labor fee of \$100.00 per bartender, we suggest one bartender per 100 guests
10. Audio Visual equipment and services, music and entertainment, decorations and floral can be arranged through your Catering Manager. All outside vendors must be approved.
11. Event times are reserved from 11:00 am - 4:00 pm or from 6:00 pm - 12:00 am. Any event that would like to end at 1:00 am, will be subject to an additional fee of \$500.00

Atrium Hotel at Orange County Airport
18700 MacArthur Blvd.
Irvine, CA 92612
949-833-2770

Prices are subject to change without notice.