



Quinceañera Menus

2023

37 NE LOOP 410 | SAN ANTONIO | TEXAS | 78216



Package

CELEBRATION PACKAGE

Designed with you in mind, social events of 100 attendees or more,
The Estancia del Norte offers the special amenity package.

All Food & Beverage Packages include:
**Food & Beverage minimums apply*

- 5-Hour event time
- Banquet round tables set for up to 10
- White or black linen and napkins
- Glass cylinder centerpieces with floating candles
- Honoree Head Table
- Welcome table, gift table and cake table
- China, stemware and flatware
- Complimentary dance floor



All menu items are subject to 24% service fee and applicable tax

Ceremony

COURTYARD

Ceremony Only \$2,500

Ceremony with Reception \$1,500

Ceremony fees include reserved space for (1) hour and white folding chairs for up to 100



We are happy to recommend preferred florists and decorators for any additional decorating

RECEPTION

Estancia Ballroom

Our largest space boasts soothing earth tones and beautiful lighting
The ballroom can be sectioned into 3 salons to accommodate events from ranging from 100-400 guests.

Food & Beverage minimums will apply and may vary



All menu items are subject to 24% service fee and applicable tax

Dinner

PLATED

\$60 PER PERSON

Each Plated meal is based on 1-hour service time

All dinners included fresh baked house rolls, dairy fresh butter, water, iced tea and coffee service

SALAD

Select (1):

Spinach Salad

*With red onion, bacon, feta cheese and mushroom
Served with raspberry vinaigrette*

Caesar Salad

Romaine lettuce, house made croutons, parmesan shavings and Caesar dressing

House Salad

Mixed greens, carrots, tomatoes and watermelon radish with a citrus vinaigrette

ENTREE

Select (1):

Roasted Airline Chicken Breast

Choice of Lemon Butter Cream, Pesto Cream, Poblano or Mushroom

Parmesan Crusted Chicken Breast

With Picatta sauce

Bacon Wrapped Pork Tenderloin

With cranberry chutney

Grilled Atlantic Salmon

*Choice of Dill or Cajun cream sauce
(Add \$5 per person)*

Sliced Beef Tenderloin

*Choice of Jalapeno Béarnaise, Bordelaise, Peppercorn or Mushroom
(Add \$5 per person)*

Served with roasted seasonal vegetables and a choice of starch:

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Wild Rice

Pasta with choice of sauce

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Dinner

BUFFET

\$72 PER PERSON

*Each Buffet meal is based on 1-hour service time
All dinners included fresh baked house rolls, dairy fresh butter, water, iced tea and coffee service*

SALAD

Select (1):

Spinach Salad

*With red onion, bacon, feta cheese and mushroom
Served with raspberry vinaigrette*

Caesar Salad

Romaine lettuce, house made croutons, parmesan shavings and Caesar dressing

House Salad

Mixed greens, carrots, tomatoes and watermelon radish with a citrus vinaigrette

ENTREE

Select (2):

Roasted Airline Chicken Breast

Choice of Lemon Butter Cream, Pesto Cream, Poblano or Mushroom

Parmesan Crusted Chicken Breast

With Picatta Sauce

Bacon Wrapped Pork Tenderloin

With Cranberry Chutney

Grilled Atlantic Salmon

*Choice of Dill or Cajun Cream Sauce
(Add \$5 per person)*

Sliced Beef Tenderloin

*Choice of Jalapeno Béarnaise, Bordelaise, Peppercorn or Mushroom
(Add \$5 per person)*

Served with roasted seasonal vegetables and a choice of starch:

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Wild Rice

Pasta with choice of sauce

DISPLAY STATION

Select (1):

Fresh Fruit and Berry Display and Assorted Domestic Cheeses

Served with French Bread and Crackers

Dessert Bar

Assorted cookies, brownies, rice krispie treats, miniature cheese cakes, chocolate covered strawberries

All menu items are subject to 24% service fee and applicable tax

Dinner

CHILDREN'S MENU

\$25 PER PERSON
(AGES 1-10)

All children's dinners include a cup of fruit and choice of soft drink, juice or milk

Select (1):

Crispy Chicken Tenders
Served with tater tots

Junior Burger
Served with French Fries

Grilled Cheese
Served with French Fries

All menu items are subject to 24% service fee and applicable tax

Dinner

FOOD BARS (MINIMUM OF 50 GUESTS)

Slider Bar \$ 3 5 0
Beef burgers, chicken burgers and assorted condiments to include mayonnaise, ketchup, mustard, pickles, lettuce, onions, sauteed onions, tomatoes, cheddar cheese, American cheese, Swiss cheese, sauteed mushrooms and bacon bits

Nacho Bar \$ 3 2 5
Tortilla chips, salsa, cheddar sauce, refried beans, seasoned ground beef, black olives, diced onions, shredded lettuce, diced tomatoes, jalapenos

Potato Bar \$ 2 7 5
Mashed potatoes, shredded cheese, broccoli, bacon bits, green onions, sour cream, butter, roasted red peppers, sundried tomatoes, basil pesto and gravy

Pasta Station \$ 5 9 5
Penne, fettuccini, tortellini pasta, tomatoes, mushrooms, onions, bell peppers, broccoli, olives, artichokes, grilled chicken, meatballs, alfredo and marinara sauce.

DESSERT BARS (MINIMUM OF 50 GUESTS)

***CHEF'S FEE:** \$125

Dessert Bar \$275
Assorted cookies, brownies, rice krispie treats, miniature cheese cakes, chocolate covered strawberries

Candy Bar \$475
Glasses full of assorted candies based on choice of theme

Chocolate Fountain Station* \$325
Milk Chocolate or pink chocolate, assorted fruit slices, marshmallows, pretzel sticks, rice krispy treat and doughnut holes



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Drinks

BAR OPTIONS

Bartender Fee: \$125/bartender for up to 3 hours, \$50 each additional hour thereafter

***We recommend (1) bartender to every 100 guests*

BEER & WINE BAR

1ST HOUR: \$13/PERSON
EACH ADDITIONAL HOUR: \$7/PERSON

Domestic & Import Beer
House Wines
House Champagne
Soft Drinks

TEXAS BAR

1ST HOUR: \$15/PERSON
EACH ADDITIONAL HOUR: \$8/PERSON

Margarita on the Rocks
Domestic & Premium Beer
House Wines
Soft Drinks

CALL BRAND BAR

1ST HOUR: \$22/PERSON
EACH ADDITIONAL HOUR: \$11/PERSON

Call Brand Liquor
Domestic & Premium Beer
House Wines
Soft Drinks

PREMIUM BAR

1ST HOUR: \$25/PERSON
EACH ADDITIONAL HOUR: \$12/PERSON

Premium Brand Liquor
Domestic, Premium and Import Beer
House Wines
Soft Drinks

CASH BAR

Bartender Fee: \$125/bartender for up to 3 hours, \$50 each additional hour thereafter

Cashier Fee: \$100/cashier for up to 3 hours, \$25 each additional hour thereafter

Call	\$11
Premium	\$12
Cordials	\$12
Domestic Beer	\$7
Imported Beer	\$8
House Wine	\$8
Soft Drinks	\$4
Bottled Water	\$4

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Additions

PRICING

Linen Package \$60 per table

- Floor length linen with choice of sateen, pintuck, crinkle or shantung in a color of your choice
- Up to 10 chair covers per table in white, ivory or black
- Up to 10 chair sashes matching the table linen
- Complimentary table cloth for the head table, cake table and welcome table

Centerpiece Package \$75 per table

- Floral centerpiece for each banquet round table
- Floral centerpiece for the head table

Linen and Centerpiece Package \$125 per table

- Floor length linen with choice of sateen, pintuck, crinkle or shantung in a color of your choice
- Up to 10 chair covers per table in white, ivory or black
- Up to 10 chair sashes matching the table linen
- Complimentary table cloth for the head table, cake table and welcome table
- Floral centerpiece for each banquet round table
- Floral centerpiece for the head table



All menu items are subject to 24% service fee and applicable tax

To Note

PACKAGES

Celebration packages are based upon a 100 person minimum event guarantee.

Ballroom size will be based upon contracted number of guests and food and beverage minimum.

Events wishing an extension of event time must request no later than three weeks prior to the event date.

(Additional rates of \$500-\$750 per half hour)

We are happy to assist your smaller more intimate events that host under 100 guests! Please share your desires with our Director of Catering and we will be happy to provide you with costs.

Mari Morua-Gonzales, Director of Catering
Mari.Morua-Gonzales2@hilton.com

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