



**MAINSAIL**

Suites Hotel & Conference Center



# *Quinceañera Packages*

*2011-2012*

*Marquise and Princess Packages*  
*include the following customary enhancements:*

- CHEF PREPARED MENU TASTING FOR FOUR GUESTS
- ONE-BEDROOM SUITE FOR THE NIGHT OF YOUR EVENT
- DOUBLE PRESSED FLOOR LENGTH LINEN
- CHAIR COVERS AND SASHERS IN YOUR CHOICE OF COLOR (SHOWN BELOW ON THE LEFT)
- HURRICANE GLOBE CENTERPIECES WITH MIRROR AND VOTIVES
- BEAUTIFULLY APPOINTED BALLROOM WITH DANCE FLOOR
- ASSISTANCE IN SELECTION OF FLORIST, PHOTOGRAPHER AND ENTERTAINMENT
- AIRPORT SHUTTLE SERVICE PROVIDED FOR ALL IN-HOUSE GUESTS TO AND FROM THE AIRPORT
- COMPLIMENTARY PARKING FOR ALL GUESTS

*Emerald Packages*  
*include the following customary enhancements:*

- ALL OF THE ABOVE MENTIONED
- UPGRADE TO CHIAVARI CHAIRS IN GOLD OR SILVER (SHOWN BELOW ON THE RIGHT)
- CHARGER PLATES IN GOLD OR SILVER



# *Marquise Plated Package*

(3) HOURS OF HOSTED SODA BAR

## CHOICE OF SALAD

CLASSIC CAESAR  
WILD FIELD GREENS WITH YOUR CHOICE OF  
DRESSING

BIBB SALAD WITH GOAT CHEESE CROUTONS  
BABY LEAF SPINACH WITH WARM BACON  
DRESSING

## PLATED ENTRÉE

GRILLED CHICKEN DIJON  
SEASONED CHICKEN BREAST WITH A CREAMY  
DIJON DEMI

PARMESAN CRUSTED CHICKEN  
REGIANO PARMESAN CRUSTED CHICKEN  
COMPLIMENTED WITH A WILD MUSHROOM  
TOMATO COULI

TUSCAN CHICKEN  
PAN-SEARED CHICKEN BREAST WITH  
ARTICHOKES, ROASTED PEPPERS AND SPANISH  
OLIVES WITH SUN DIED TOMATO PESTO

TILAPIA  
SAUTÉED PICCATA STYLE AND SERVED  
WITH A LEMON GRASS SAUCE

GRILLED RIB EYE  
WITH A SUN-DRIED TOMATO INFUSED  
COMPOUND BUTTER

SLICED ROAST PORK TENDERLOIN  
SERVED WITH ROSEMARY SAUCE AND APPLE  
CHUTNEY

**\$46.00 PER PERSON**

MINIMUM OF 80 GUESTS REQUIRED

ENTRÉES SERVED WITH DINNER ROLLS, CHOICE VEGETABLE AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Marquis Buffet Package*

(3) HOURS OF HOSTED SODA BAR

## DINNER BUFFET

WILD FIELD GREEN  
GARNISHED WITH FRESH GARDEN TOMATOES,  
CUCUMBERS  
CAESAR SALAD  
ROMAINE LETTUCE, PARMESAN CHEESE,

GARLIC CROUTONS AND CAESAR DRESSING  
BOW TIE PASTA SALAD WITH TOMATO, BASIL  
AND OLIVE OIL  
PLUM TOMATO AND CUCUMBER SALAD  
TROPICAL FRUIT SALAD

### **\*\*\* CHOICE OF TWO ENTRÉES \*\*\***

ROAST SLICED SIRLOIN WITH A HUNTER SAUCE

CHICKEN PICCATA WITH A LEMON CAPER SAUCE

PECAN CRUSTED PORK LOIN WITH APPLE  
BRANDY SAUCE

TENDERLOIN TIPS WITH TORTELLINI IN A  
MUSHROOM CREAM SAUCE

BLACKENED SALMON WITH A TROPICAL FRUIT  
SALSA

BAKED TILAPIA PROVENCAL

GRILLED CHICKEN WITH LEMON CHIVE SAUCE

CHICKEN CORDON BLEU WITH A HERB CREAM  
SAUCE

LONDON BROIL WITH A BURGUNDY SAUCE

BEEF MEDALLIONS AIOLI

**\$52.00 PER PERSON**

MINIMUM OF 80 GUESTS REQUIRED

CHOICE OF SEASONAL VEGETABLES AND STARCH

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Princess Plated Package*

## MOCKTAIL HOUR

(4) HOURS OF HOSTED SODA BAR

NON-ALCOHOLIC SIGNATURE COCKTAIL CUSTOMIZED TO THE COLOR OF YOUR PARTY



## FRESH VEGETABLE CRUDITÉ

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS

CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS

SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

## CHOICE OF SALAD

CLASSIC CAESAR

WILD FIELD GREENS WITH YOUR CHOICE OF  
DRESSING

BIBB SALAD WITH GOAT CHEESE CROUTONS

BABY LEAF SPINACH WITH WARM BACON  
DRESSING

## PLATED ENTRÉE

GRILLED CHICKEN DIJON

SEASONED CHICKEN BREAST WITH A CREAMY  
DIJON DEMI

PARMESAN CRUSTED CHICKEN

REGIANO PARMESAN CRUSTED CHICKEN  
COMPLIMENTED WITH A WILD MUSHROOM  
TOMATO COULI

TUSCAN CHICKEN

PAN-SEARED CHICKEN BREAST WITH  
ARTICHOKES, ROASTED PEPPERS AND SPANISH  
OLIVES WITH SUN DIED TOMATO PESTO

TILAPIA

SAUTÉED PICCATA STYLE AND SERVED  
WITH A LEMON GRASS SAUCE

GRILLED RIB EYE

WITH A SUN-DRIED TOMATO INFUSED  
COMPOUND BUTTER

SLICED ROAST PORK TENDERLOIN

SERVED WITH ROSEMARY SAUCE AND APPLE  
CHUTNEY

**\$56.00 PER PERSON**

MINIMUM OF 80 GUESTS REQUIRED

CHOICE OF SEASONAL VEGETABLES AND STARCH

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Princess Buffet Package*

## MOCKTAIL HOUR

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SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

## DINNER BUFFET

WILD FIELD GREEN  
GARNISHED WITH FRESH GARDEN TOMATOES,  
CUCUMBERS  
CAESAR SALAD  
ROMAINE LETTUCE, PARMESAN CHEESE,

GARLIC CROUTONS AND CAESAR DRESSING  
BOW TIE PASTA SALAD WITH TOMATO, BASIL  
AND OLIVE OIL  
PLUM TOMATO AND CUCUMBER SALAD  
TROPICAL FRUIT SALAD

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CHICKEN PICCATA WITH A LEMON CAPER SAUCE

PECAN CRUSTED PORK LOIN WITH APPLE  
BRANDY SAUCE

TENDERLOIN TIPS WITH TORTELLINI IN A  
MUSHROOM CREAM SAUCE

BLACKENED SALMON WITH A TROPICAL FRUIT  
SALSA

BAKED TILAPIA PROVENCAL

GRILLED CHICKEN WITH LEMON CHIVE SAUCE

CHICKEN CORDON BLEU WITH A HERB CREAM  
SAUCE

LONDON BROIL WITH A BURGUNDY SAUCE

BEEF MEDALLIONS AIOLI

**\$62.00 PER PERSON**

MINIMUM OF 80 GUESTS REQUIRED

CHOICE OF SEASONAL VEGETABLES AND STARCH

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Emerald Plated Package*

## MOCKTAIL HOUR

(4) HOURS OF HOSTED SODA BAR

NON-ALCOHOLIC SIGNATURE COCKTAIL CUSTOMIZED TO THE COLOR OF YOUR PARTY



## FRESH VEGETABLE CRUDITÉ

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

## CHOICE OF SALAD

CLASSIC CAESAR  
WILD FIELD GREENS WITH YOUR CHOICE OF  
DRESSING

BIBB SALAD WITH GOAT CHEESE CROUTONS  
BABY LEAF SPINACH WITH WARM BACON  
DRESSING

## PLATED ENTRÉE

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SEASONED CHICKEN BREAST WITH A CREAMY  
DIJON DEMI

PARMESAN CRUSTED CHICKEN  
REGIANO PARMESAN CRUSTED CHICKEN  
COMPLIMENTED WITH A WILD MUSHROOM  
TOMATO COULI

TUSCAN CHICKEN  
PAN-SEARED CHICKEN BREAST WITH  
ARTICHOKES, ROASTED PEPPERS AND SPANISH  
OLIVES WITH SUN DIED TOMATO PESTO

TILAPIA  
SAUTÉED PICCATA STYLE AND SERVED  
WITH A LEMON GRASS SAUCE

GRILLED RIB EYE  
WITH A SUN-DRIED TOMATO INFUSED  
COMPOUND BUTTER

SLICED ROAST PORK TENDERLOIN  
SERVED WITH ROSEMARY SAUCE AND APPLE  
CHUTNEY

**\$65.00 PER PERSON**

MINIMUM OF 80 GUESTS REQUIRED

CHOICE OF SEASONAL VEGETABLES AND STARCH

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Emerald Buffet Package*

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(4) HOURS OF HOSTED SODA BAR

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WILD FIELD GREEN  
GARNISHED WITH FRESH GARDEN TOMATOES,  
CUCUMBERS  
CAESAR SALAD  
ROMAINE LETTUCE, PARMESAN CHEESE,

GARLIC CROUTONS AND CAESAR DRESSING  
BOW TIE PASTA SALAD WITH TOMATO, BASIL  
AND OLIVE OIL  
PLUM TOMATO AND CUCUMBER SALAD  
TROPICAL FRUIT SALAD

### **\*\*\* CHOICE OF TWO ENTRÉES \*\*\***

ROAST SLICED SIRLOIN WITH A HUNTER SAUCE

CHICKEN PICCATA WITH A LEMON CAPER SAUCE

PECAN CRUSTED PORK LOIN WITH APPLE  
BRANDY SAUCE

TENDERLOIN TIPS WITH TORTELLINI IN A  
MUSHROOM CREAM SAUCE

BLACKENED SALMON WITH A TROPICAL FRUIT  
SALSA

BAKED TILAPIA PROVENCAL

GRILLED CHICKEN WITH LEMON CHIVE SAUCE

CHICKEN CORDON BLEU WITH A HERB CREAM  
SAUCE

LONDON BROIL WITH A BURGUNDY SAUCE

BEEF MEDALLIONS AIOLI

**\$71.00 PER PERSON**

MINIMUM OF 80 GUESTS REQUIRED

CHOICE OF SEASONAL VEGETABLES AND STARCH

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Additional Enhancements*

PLEASE SEE BILL OF FARE IN BACK OF PACKAGE FOR PRICING

## **HORS D' OEUVRES DISPLAY**

FRESH SEASONAL SLICED FRUIT DISPLAY  
DISPLAY OF SLICED CANTALOUPE, HONEY  
DEW, PINEAPPLE, GRAPEFRUIT, STRAWBERRIES,  
KIWI, ORANGES, GRAPES, AND SEASONAL  
BERRIES

ANTIPASTO DISPLAY  
IMPORTED PROVOLONE, FRESH MOZZARELLA,  
SLICED PROSCUTTO, GENOA SALAMI, CAPICOLA  
HAM,

KALAMATA OLIVES, MARINATED GRILLED  
VEGETABLES, FRESH BASIL PESTO,  
ITALIAN FOCACCIA & GRILLED BAGUETTES

CHILLED SEAFOOD DISPLAY  
GULF SHRIMP, GREEN BACK MUSSELS AIOLI,  
OYSTERS ON THE HALF SHELL  
SCALLOP CEVICHE, LEMON WEDGES  
TABASCO AND COCKTAIL SAUCE  
MINI BAGELS & CARR'S CRACKERS

## **COLD HORS D' OEUVRES**

ASSORTED CANAPÉ  
BEEF TENDERLOIN, SMOKED SALMON  
CUCUMBER, THAI CURRY CHICKEN  
SHRIMP, SALAMI CORNETTE AND CHERRY  
TOMATO BOURSIN

ASSORTED FINGER SANDWICHES  
ASIAN BABY SHRIMP SALAD ON A GINGER  
FRIED WONTON

HERB MARINATED PORTABELLA MUSHROOM  
DUXELLE ON BELGIUM ENDIVE

BRUSCHETTA TOPPED WITH ROMA TOMATO,  
FRESH BASIL, REGIANO CHEESE

JUMBO SHRIMP WITH COCKTAIL SAUCE OR  
REMOULADE SAUCE

ALASKAN CRAB CLAWS WITH AN ENGLISH  
MUSTARD SAUCE

## **HOT HORS D' OEUVRES**

COCONUT FRIED SHRIMP WITH A SWEET AND  
sour SAUCE

MEAT BALLS WITH A MUSHROOM BORDELAISE  
SAUCE

MINI CRAB CAKE WITH A CAJUN SAUCE

FRIED RAVIOLI WITH MARINARA SAUCE

BACON WRAP SCALLOPS

GREEK PHYLLO PASTRY STUFFED WITH FETA  
CHEESE AND SPINACH

EGG ROLLS WITH PLUM SAUCE

MINI BEEF WELLINGTON WITH WHOLE GRAIN  
MUSTARD SAUCE

CLASSIC CRAB STUFFED MUSHROOM CAPS  
TOPPED WITH BÉARNAISE SAUCE

JUMBO BOURSIN CHEESE STUFFED MUSHROOM  
CAPS

## CARVING STATIONS

CARVED TOP ROUND OF BEEF  
(CAN BE SERVED BLACKENED OR GRILLED)  
SERVED WITH CREAMY HORSERADISH SAUCE  
AND  
WHOLE GRAIN MUSTARD AND ASSORTED  
DINNER ROLLS  
(SERVED MINIMUM 50 PEOPLE)

HERB RUBBED ROASTED PRIME RIB  
SERVED WITH AUJUS, CREAM HORSERADISH AND  
WHOLE GRAIN MUSTARD AND ASSORTED  
DINNER ROLLS  
(SERVED MINIMUM 30 PEOPLE)

ROAST TENDERLOIN OF BEEF  
SERVED WITH CREAMY HORSERADISH SAUCE,  
GARLIC AIOLI AND  
WHOLE GRAIN MUSTARD AND ASSORTED  
DINNER ROLLS  
(SERVED MINIMUM 25 PEOPLE)

ROAST PORK LOIN  
SERVED WITH A ROSEMARY DEMI GLAZE  
WHOLE GRAIN MUSTARD AND ASSORTED  
DINNER ROLLS  
(SERVED MINIMUM 30 PEOPLE)

STEAM SHIP OF BEEF  
SERVED WITH CREAMY HORSERADISH SAUCE,  
GARLIC AIOLI AND  
WHOLE GRAIN MUSTARD AND ASSORTED  
DINNER ROLLS  
(SERVES 100 PEOPLE)

ROAST TURKEY BREAST  
SERVED WITH TRADITIONAL GRAVY,  
CRANBERRY RELISH  
AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 20 PEOPLE)

## CHILDREN'S PLATED MENUS

AVAILABLE FOR CHILDREN 10 YEARS AND UNDER

FRESH SEASONAL FRUIT CUP

### CHOICE OF ONE ENTRÉE

TEXAS TOAST GRILLED CHEESE SANDWICH WITH FRENCH FRIES  
PENNE PASTA WITH MARINARA OR ALFREDO SAUCE  
CHICKEN TENDERS AND FRENCH FRIES  
MACARONI AND CHEESE  
CHEESE PIZZA

**\$18.95 PER GUEST**

INCLUDES ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Beverage and Bar*

PLEASE SEE BILL OF FARE IN BACK OF PACKAGE FOR PRICING

## **BEER WINE AND SODA**

BUDWEISER, BUD LIGHT, MICHELOB ULTRA,  
AMSTEL LIGHT, CORONA, HEINEKEN AND  
MILLER LITE AND HOUSE WINES

## **PREMIUM WELL**

SMIRNOFF VODKA  
BEEFEATER GIN  
CRUZAN RUM  
SAUZA GOLD TEQUILA  
JIM BEAM BOURBON  
SEAGRAM'S VO  
DEWAR'S SCOTCH

BUDWEISER, BUD LIGHT, MICHELOB ULTRA,  
CORONA, HEINEKEN, AMSTEL LITE AND  
MILLER LITE  
PREMIUM WELL BRAND WINES

## **SUPER PREMIUM**

ABSOLUT VODKA  
TANQUERAY GIN  
BACARDI RUM  
CUERVO GOLD TEQUILA  
JACK DANIEL'S BOURBON  
CROWN ROYAL  
JOHNNIE WALKER SCOTCH  
BUDWEISER, BUD LIGHT, MICHELOB ULTRA,  
CORONA, HEINEKEN, AMSTEL LITE AND  
MILLER LITE  
PREMIUM BRAND WINES

## **CORDIALS AND COGNACS**

SAMBUCA, BAILEY'S, GRAND MARNIER,  
CHAMBORD, AMARETTO  
HENNESSY V.S AND HENNESSY V.S.O.P

THERE WILL BE ONE BARTENDER PER 100 GUESTS FOR ALL BARS.

FOR ALL GUESTS UNDER THE AGE OF 21, THERE WILL BE A SMALL CHARGE PER GUEST FOR UNLIMITED NON-ALCOHOLIC BEVERAGES FOR THE DURATION OF THE HOSTED BAR PACKAGE.

UPON REQUEST WE HAVE A FULL SELECTION OF WINES AND SPIRITS TO ENHANCE YOUR EVENT,  
PLEASE INQUIRE WITH YOUR ONSITE CATERING PROFESSIONAL

# Bill of Fare

## HORS D' OEUVRES DISPLAY

(PRICED PER PERSON)

DOMESTIC & INTERNATIONAL CHEESES.....	8.00
FRESH VEGETABLE CRUDITÉ.....	6.00
FRESH SEASONAL SLICED FRUIT DISPLAY.....	7.00
ANTIPASTO DISPLAY.....	8.00
CHILLED SEAFOOD DISPLAY.....	15.00

## COLD HORS D' OEUVRES

(50 PIECE MINIMUM, PRICED PER 50 PIECES)

ASSORTED CANAPÉ.....	150.00
ASSORTED FINGER SANDWICHES.....	125.00
ASIAN BABY SHRIMP.....	150.00
HERB MARINATED PORTABELLA.....	150.00
BRUSCHETTA.....	125.00
JUMBO SHRIMP.....	200.00
ALASKAN CRAB CLAWS.....	200.00

## HOT HORS D' OEUVRES

(50 PIECE MINIMUM, PRICED PER 50 PIECES)

COCONUT FRIED SHRIMP.....	150.00
MEAT BALLS.....	125.00
MINI CRAB CAKES.....	175.00
FRIED RAVIOLI.....	125.00
BACON WRAP SCALLOPS.....	150.00
GREEK PHYLLO PASTRY.....	125.00
EGG ROLLS.....	125.00
MINI BEEF WELLINGTON.....	175.00
CRAB STUFFED MUSHROOMS.....	175.00
BOURSIN STUFFED MUSHROOM.....	150.00

## CARVING STATIONS

ROAST TENDERLOIN OF BEEF.....	275.00
CARVED TOP ROUND OF BEEF.....	250.00
ROAST TURKEY BREAST.....	200.00
STEAM SHIP OF BEEF.....	450.00
HERB RUBBED ROASTED PRIME RIB.....	375.00
ROAST PORK LOIN.....	200.00

## BEVERAGE AND BAR

### HOST CONSUMPTION BAR

PREMIUM WELL MIXED DRINKS.....	6.50 PER DRINK
IMPORTED BEER.....	5.50 PER DRINK
DOMESTIC BEER.....	4.50 PER DRINK
HOUSE WINE.....	6.50 PER DRINK
CORDIALS.....	7.50 PER DRINK
SODAS AND WATER.....	4.00 PER DRINK

### CASH BAR

PREMIUM WELL MIXED DRINKS.....	7.50 PER DRINK
IMPORTED BEER.....	6.50 PER DRINK
DOMESTIC BEER.....	5.50 PER DRINK
HOUSE WINE.....	7.50 PER DRINK
CORDIALS.....	8.50 PER DRINK
SODAS AND WATER.....	4.00 PER DRINK

CASH BAR PRICES NOT SUBJECT TO SERVICE CHARGE AND SALES TAX

ONE BARTENDER PER 100 GUESTS REQUIRED FOR ALL BARS PLEASE ADD  
\$75.00 FOR EACH BARTENDER

UPON REQUEST WE HAVE A FULL SELECTION OF WINES AND SPIRITS TO  
ENHANCE YOUR EVENT,  
PLEASE INQUIRE WITH YOUR ONSITE CATERING PROFESSIONAL

### OPEN BAR PACKAGES

BEER, WINE AND SODA	
PER PERSON.....	9.00
PER PERSON EACH ADDITIONAL HOUR.....	4.50

PREMIUM WELL	
PER PERSON.....	13.00
PER PERSON EACH ADDITIONAL HOUR.....	6.25

SUPER PREMIUM	
PER PERSON.....	15.00
PER PERSON EACH ADDITIONAL HOUR.....	7.50

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE  
SALES TAX