



# *Wedding Package*

## Ontario Airport Hotel & Conference Center

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The Ontario Airport Hotel & Conference Center wants to make sure your special day is everything you've ever wanted... and more. From an unforgettable ceremony to grand receptions, we offer elegant event spaces, beautiful accommodations, and exceptional menus for up to 350 Guests.

We will assist and advise you on every detail. Your meal selections are virtually endless as we offer a variety of choices in both buffet and plated meals with a number of accompaniment selections, hors d'oeuvres and other "extras". We are willing to customize our packages to your taste and make your day completely your own.



The Ontario Airport Hotel & Conference Center is here to help you have a memorable event.



# *Glistening Gold*

*(100 guest minimum)*

Colored Tablecloths and Napkins

Gold Chiavari Chair, Polished Oak Dance Floor

Full Cash Bar and Bartender

Vegetable Crudit  and Fruit Display

Glass of Champagne or Apple Cider for Toast,

Wedding Cake by Sweet Art Cakes

One Complimentary Room Night

Complimentary Self-Parking

## *Dinner Entrees*

Mixed Field Greens, Shredded Carrots, Cucumbers  
(Served with Ranch or Italian Dressing)

Top Sirloin Steak Served with a  
Peppercorn Demi Glaze  
\$61 per Person

Farm Fresh Vegan Delight  
Gluten Free Pasta tossed with Olive Oil,  
Garlic and Basil Seasonal Vegetables  
\$57 per person

Breast of Chicken stuffed with Apples and  
Almonds, with an Orange Honey Glaze  
\$57 per person

Grilled Salmon Filet Prepared in a  
Chardonnay and Sun-Dried Tomato Sauce  
\$60 per person

Served with a Choice of Rice Pilaf, Garlic Mashed Potatoes, or Herb Roasted Red Potatoes  
Fresh Seasonal Vegetables, Rolls and Butter  
Freshly Brewed Coffee, Hot Tea and Iced Tea

**All prices are subject to 21% Service Charge & Sales Tax**



# *Sparkling Silver Package*

*(100 guest minimum)*

Floor Length Tablecloth Black, White, or Ivory & with Color Napkins

Gold Chiavari Chair, Polished Oak Dance Floor

Full Cash Bar and Bartender

Assorted Cheese, Cracker, and Fruit Display

Choice of Two Butler Passed Hors d'oeuvres

Glass of Champagne or Apple Cider for Toast,

Glass of White Or Red Wine with Dinner

Wedding Cake by Sweet Art Cakes

One Complimentary Room Night for Bride and Groom

Complimentary Self-Parking

## *Dinner Entrees*

Choice of One Salad

Mixed Field Greens, Feta Cheese and Candied Walnuts

(Served with a light Citrus Vinaigrette)

Fresh Spinach Salad with Feta Cheese and Mandarin Oranges

(Served with a citrus Vinaigrette)

New York Steak and Breast of Chicken  
Complimented with herb butter sauce  
\$69 per person

Grilled Salmon and Breast of Chicken  
Chardonnay and a Sun-Dried Tomato Sauce  
\$71 per person

New York Steak and Shrimp Scampi  
with a Garlic Lemon Butter Sauce  
\$75 per person

New York Steak and Grilled Salmon  
with a Garlic Lemon Butter Sauce  
\$75 per person

Served with a Choice of Rice Pilaf, Garlic Mashed Potatoes, or Herb Roasted Red Potatoes  
Baby Carrots and Asparagus, Rolls and Butter  
Freshly Brewed Coffee, Hot Tea and Iced Tea

**All prices are subject to 21% Service Charge & Sales Tax**



# *Dazzling Diamond Buffet*

*(100 guest minimum)*

Floor Length Tablecloth Black, White, or Ivory with Color Napkins

Gold Chiavari Chair, Polished Oak Dance Floor

Full Cash Bar and Bartender

Assorted Cheese, Cracker, and Fruit Display, Choice of Three Butler Passed Hors d' oeuvres

Glass of Champagne or Apple Cider for Toast,

Bottle of Red and White Wine on Table

Wedding Cake by Sweet Art Cakes

One Complimentary Room Night for Bride and Groom

Complimentary Self-Parking

## *Salads*

*(Choice of Three)*

Spinach, Mandarin Oranges, Feta cheese and Candied Walnuts

Mixed Field Greens, Feta Cheese and Candied Walnuts

Caesar Salad, Pesto Pasta Salad

Grilled Vegetable Salad, Fresh Seafood Salad

## *Entrees*

*(Selection of Two)*

Filet of Salmon with a Hint of Garlic and Sundried Cranberries

Herb Roasted Chicken Garlic Cream Sauce

Seared Top Sirloin Steak with Peppercorn Glaze

Carved Traditional Roasted Turkey with Country Gravy

Hand Carved Prime Rib of Beef, with traditional Creamed Horseradish and Au Jus

## *Sides*

*(Selection of Two)*

Rice pilaf, Garlic Mashed Potatoes, Herbed Roasted Red Potatoes

Fresh Seasonal Vegetables

Rolls and Butter , Freshly Brewed Coffee, Hot Tea and Iced Tea

\$73 per person

\$100 Carver Fee

**All prices are subject to 21% Service Charge & Sales Tax**



# *Hors d'oeuvres*

## *Butler Passed Hot Hors d'oeuvres*

*\*Vegetable Spring Rolls @ \$3.00 each*

*\*Jalapeno Cream Cheese Poppers @ \$3.00 each*

*\*Chicken Pot Stickers @ \$4.00 each*

*\*Chicken Skewers @ \$4.00 each*

*Mini Beef Wellington @ 5.00each*

*Coconut Breaded Shrimp @\$5.00 each*

## *Butler Passed Cold Hors d'oeuvres*

*\*Tomato Bruschetta @4.00 each*

*\*CA Rolls with Pickled Ginger @ \$4.00 each*

*Shrimp Salad on Cucumber @ \$5.00 each*

*Prawns with Cocktail Sauce @5.00each*

## *Stationed Hors D'Oeuvres*

*Serves 50 Guests*

*Vegetable Crudites with Creamy Ranch Dressing \$175.00*

*International and Domestic Cheese Display with Crackers \$350.00*

*Seasonal Fruits and Berries Display with Honey Yogurt Dip \$250.00*

*Mediterranean Grilled Vegetables Crudites, Pita Triangles, Sesame Hummus \$325.00*

*\*Hors d'oeuvres Included in Glistening Gold and Dazzling Diamond Package\**

**All prices are subject to 21% Service Charge & Sales Tax**



## *Alcoholic Beverage Options*

	<i>Hosted</i>	<i>Cash</i>
House Well	\$6.00	\$7.00
Call	\$8.00	\$9.00
Premium	\$11.00	\$12.00
House Wine (Sycamore Lane)	\$8.00	\$9.00
Bottled Domestic Beer	\$6.00	\$7.00
Bottled Imported Beer	\$8.00	\$9.00
Bottled Non-Alcoholic Beer	\$4.00	\$5.00
Bottled Water (Still)	\$3.00	\$4.00
Soft Drinks	\$3.00	\$4.00
Fruit Juice	\$3.00	\$4.00

### *~ Beverage Packages ~*

House Well: \$18.00 per person, per hour  
Each additional hour is \$10.00 per person, per hour

Call \$21.00 per person, per hour  
Each additional hour is \$13.00 per person, per hour

**Domestic Keg \$450.00 (180 cups)**  
**Imported Keg \$550.00 (180 Cups)**

Prices do not include sales tax or service charges

# *Ceremony*

Rose Garden Gazebo Ceremony - \$1200

White Foldable Plastic Chair

\*Upgrade to Wooden Chairs for \$1.50/person

Aisle Runner

Infused Water Station

Bridal Room

Atrium Ceremony- \$2000

Indoors under 40' Ceilings with Sky Lights

Chiavari Chairs

Wired Microphone and Speaker

Infused Water Station

Bridal Room

## *Signature Details*

If you are allowing your vendors to eat and drink at your wedding, please include them in your final head count.

Vendor Meals are \$35 Chef's Choice Entrée. All vendors will be instructed to utilize our loading area.

There are no additional fees for dietary restrictions. Please let the Catering Director know the number of specialty meals one week prior to event. Kids meals are from 2-10 years old, Chicken Fingers, French Fries and Fruit at \$30.

## *Set Up & Decorating & Event Hours*

Your group will be allowed access to the event space 2 hours prior to the function. The banquet manager works with your vendors to schedule their set up needs. For highly detailed functions please work with the Director of Catering to discuss your specific needs. Event is for a total of five hours, if ceremony is added total of event is six hours. Additional Hour to the event is \$5.00 per person, per hour.

**Parking** Complimentary self-parking. We are conveniently located close by the Ontario International Airport.



## Food & Beverage Minimums:

All of our banquet rooms have spaces available to accommodate 40-400 guests. Food & Beverage minimums will range from \$2500 - \$15,000 depending upon the space needed for you and your guests. This is the minimum amount you must spend on food and beverage for the rental of the ballroom to be complimentary. Your full total will be determined by the number of guests and the space required.

## Tasting:

Once a contract is signed and we receive your deposits, we will be delighted to set a time for a menu tasting. Expect this meeting to be about 3 months in advance. You'll taste 2 entrée options, limited two guests only.

\*Please note alcoholic beverages and hors d'oeuvres are not offered for tastings. \*

## Group Blocks:

Discounted group rates are available. Please talk to the Director of Catering about the size of the block. Room rates are subject to availability and will be released 1 month prior to the event.

## Securing your event and payments:

In order to secure the date and ballroom, a \$1500.00 non-refundable or transferable deposit will be required. 50% of the total payment is required 90 days before the event, and the remaining balance is due 15 days prior to your event, with final details and diagram. **All prices are subject to a 21% Service Charge and 7.75% California State Sales Tax**

## Site Tours:

Before deciding, we would love to show you around. Please allow us to check availability and schedule a site tour to show you and your important ones what Ontario Airport Hotel & Conference Center can offer.

## Package Modifications:

Every Wedding is unique. If you are interested in customizing one of our packages, please contact our Director of Catering and together we can create something that is just right for you.

## Outside Catering:



Food from outside sources is permitted with signed waivers and copy of liability insurance with a \$30 per person fee and a dollar amount minimum that must be met. Alcoholic beverages are NOT permitted from any third-party vendors. Check with our Director of Catering on the rental fees and details associated with these events.

