

*Restaurant & Banquets On The Hill*

*Quality & Tradition  
Since 1971*

**LUMINARIAS**

*Special Occasion Package 2009*

*Luminarias Restaurant is a beautiful landmark  
offering a spectacular view of the  
San Gabriel Valley, with  
Latin influenced décor.*

*3500 Ramona Boulevard  
Monterey Park, California 91754  
Catering Office (323) 268-4363  
Office Fax (323) 268-1165*

# Luminarias

## Preferred Vendors for Special Occasions

### BAKERY

Rosita's Bakery (323) 583-2927

[www.rositasbakery.com](http://www.rositasbakery.com)

Diamond Bakery (626) 452-8020

[www.diamondcakes.com](http://www.diamondcakes.com)

Pasadena Baking Co. (626) 796-5093

La Baking Co. (800) 336-9191

[www.laBaking.com](http://www.laBaking.com)

### FLOWERS

Andres Floral & Event Design  
(323)960-0144

[www.andresflorals.com](http://www.andresflorals.com)

Instyle Blooms (562) 774-6175

Sophisticated Parties (818) 920-0029

### DECORATIONS

Imagination Party Services

(323) 697-1434 (323)933-7541

[www.imaginationweddings.com](http://www.imaginationweddings.com)

Festive Ballonz (818) 859-6664

### INVITATIONS

Rene Graphics & Printing  
(323) 567-8560

Penelope Designs (626) 536-9477

### ENTERTAINMENT

Elegance Elegancia (562) 607-7173

[www.EleganceElegancia.com](http://www.EleganceElegancia.com)

It's Party Time Ent. (626) 862-1104

[www.djescandalo.com](http://www.djescandalo.com)

Willie-Will Mobile DJ (626)688-9712

[www.djwilliewill.com](http://www.djwilliewill.com)

Nite Time Entertainment (562) 947-2615

[www.nitetimeentertainment.com](http://www.nitetimeentertainment.com)

Team Entertainment Pro (866)494-5984

[www.TeamEntertainmentPro.com](http://www.TeamEntertainmentPro.com)

### LIVE ENTERTAINMENT

Grupo Ornelas (323) 541-3740

### MINISTERS

Reverend Jim (562) 965-6870

### CATHOLIC SERVICES

Padre Jorge (888) 282-0532

### ACCOMMODATIONS

Double Tree Hotel (323) 722-8800

### HAIR STYLIST

The Hair Shaper (626) 448-6388

Hair Design (626) 962-8213

### BRIDAL GROWNS

Minguita's Bridal Shop

(213) 626-7858

### TUXEDOS

Friar Tux Shop (323) 980-9598

### MAKE UP ARTIST

Studio 69 (323) 816-5163

Make Up Your Mind Already

(562) 695-6922

### PHOTOGRAPHY &

#### VIDEO

Photography by Sonia

(818) 634-6758

Frank Giron Photography

(323) 821-1289

[www.frankgiron.com](http://www.frankgiron.com)

Personal Touch Video

(626)967-2659

Gustavo Villareal (323) 633-8283

[www.gustavovillareal.com](http://www.gustavovillareal.com)

Photography with Heart & Video

(866) 732-2499

[www.photographywithheart.com](http://www.photographywithheart.com)

### AUDIO VISUAL

714-279-6164

## *Traditional Package*

Butler Passed Hors d'oeuvres, 4 pieces per person  
*Selection of Four Hors D'oeuvres*

One Hour of Open Bar

*Featuring Unlimited Well Brand Cocktails, Imported & Domestic Beer,  
Wine, Assorted Juices and Soft Drinks*

### **Three Course Plated Dinner**

#### Salads:

*Please Select One*

Traditional Caesar Salad  
Organic California Baby Greens

#### Entrée Selections:

**Lemon Pepper Chicken \$45.50**

*Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce*

**Chicken Chardonnay \$45.50**

*Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce*

**Luminarias Chicken \$45.50**

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,  
Roasted Poblanos and laced with a Guajillo Cream Sauce*

**Balsamic-Glazed Fresh Salmon \$46.50**

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with  
White Wine Balsamic Glaze*

**Mango Mahi Mahi \$46.50**

*Pan Grilled Fresh Mahi Mahi laced with Mango Salsa*

**Tequila Steak \$47.50**

*Tender Rib Eye Steak marinated in Tequila Sauce*

**Roast Prime Rib of Beef, Au Jus \$48.50**

*With Creamy Horseradish*

**Filet Mignon \$53.50**

*In a Black Pepper Crust*

*All Meals are served with choice of Spanish Rice, Rice Pilaf, Mashed Potato or Oven Browned  
Rosemary Potatoes, Seasonal Vegetable Medley, Warm Rolls and Butter  
Freshly Brewed Coffee and Tea*

Special Occasion Cake  
Complimentary Cake Cutting  
Champagne Toast  
Unlimited Fruit Punch Station  
Elegant Ivory Linen Chair Covers  
Choice of Linen Colors

## ❧ *Elegant Package* ❧

Butler Style Hors d'oeuvres, 6 pieces per person

*Selection of Four Hors D'oeuvres*

⦿ Two Hours of Open Bar

### **Three Course Plated Dinner**

#### Salads:

*Please Select One*

Traditional Caesar Salad

Organic California Baby Greens

#### Entrée Selections:

**Lemon Pepper Chicken \$55.50**

*Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce*

**Chicken Chardonnay \$55.50**

*Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce*

**Luminarias Chicken \$55.50**

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,  
Roasted Poblanos and laced with a Guajillo Cream Sauce*

**Balsamic-Glazed Fresh Salmon \$56.50**

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with  
White Wine Balsamic Glaze*

**Mango Mahi Mahi \$56.50**

*Pan Grilled Fresh Mahi Mahi laced with Mango Salsa*

**Tequila Steak \$57.50**

*Tender Rib Eye Steak marinated in Tequila Sauce*

**Roast Prime Rib of Beef, Au Jus \$58.50**

*With Creamy Horseradish*

**Filet Mignon \$63.50**

*In a Black Pepper Crust*

*All Meals are served with choice of Spanish Rice, Rice Pilaf, Mashed Potato or Oven Browned Rosemary Potatoes,  
Seasonal Vegetable Medley, Warm Rolls and Butter  
Freshly Brewed Coffee and Tea*

Special Occasion Cake

Complimentary Cake Cutting

Champagne Toast

⦿ Unlimited Soft Drinks throughout the event

⦿ Cappuccino Station After the Meal

Elegant Ivory Linen Chair Covers

⦿ With Organza Colored Sash

Choice of linen colors

## ❧ Premier Package ❧

❧ Butler Passed Hors d'oeuvres, 8 pieces per person  
*Selection of Four Hors D'oeuvres*

❧ Three Hours of Open Bar

### Three Course Plated Dinner

#### Salads:

*Please Select One*

Traditional Caesar Salad  
Organic California Baby Greens

#### Entrée Selections:

#### **Lemon Pepper Chicken \$65.50**

*Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce*

#### **Chicken Chardonnay \$65.50**

*Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce*

#### **Luminarias Chicken \$65.50**

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,  
Roasted Poblanos and laced with a Guajillo Cream Sauce*

#### **Balsamic-Glazed Salmon \$66.50**

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with  
White Wine Balsamic Glaze*

#### **Mango Mahi Mahi \$66.50**

*Pan Grilled Fresh Mahi Mahi laced with Mango Salsa*

#### **Tequila Steak \$67.50**

*Tender Rib Eye Steak marinated in Tequila Sauce*

#### **Roast Prime Rib of Beef, Au Jus \$68.50**

*With Creamy Horseradish*

#### **Filet Mignon \$73.50**

*In a Black Pepper Crust*

*All Meals are served with choice of Spanish Rice, Rice Pilaf, Mashed Potato or Oven Browned  
Rosemary Potatoes, Seasonal Vegetable Medley, Warm Rolls and Butter  
Freshly Brewed Coffee and Tea*

Special Occasion Cake

Complimentary Cake Cutting

Champagne Toast

❧ Accompanied with a Fresh Strawberry

❧ A Glass of Wine Served with Dinner

Unlimited Soft Drinks throughout the event

Cappuccino Station After the Meal

Elegant Ivory Linen Chair Covers

❧ With Organza Colored Sash

Choice of linen colors

❧ Beautiful Ceremony Overlooking the San Gabriel Valley

# *Hors D'oeuvre Selections ~ Butler Passed*

Four Selections

Traditional Package - 4 pieces per person: Elegant Package - 6 pieces per person

Premier Package - 8 pieces per person

## *Hot Selections*

Mushroom vol-a-vent

Bay Shrimp Quesadilla

Jalapeno Stuffed with Cream Cheese Wrapped in Bacon

Chicken or Beef Satay with Peanut Sauce

Honey Glazed Chicken Wrapped in Bacon

Buffalo Chicken Rolls

Beef Taquitos, with Pico De Gallo

Petite Mozzarella Marinara

Coconut Chicken with Apricot Dip

Spanikopitas in a Puff Pastry

Mushroom Puffs

Mini Beef Wellington

Crab Stuffed Mushrooms with Hollandaise Sauce

## *Cold Selections*

Fresh Sliced Fruit Tray

*Marshmallow & Cream Cheese Dip and Chili Piquin Seasoning Mix*

Tortilla Chips with Salsa & Guacamole

Mozzarella, Tomato & Prociutto

Crunchy Cucumber Rounds

Shrimp & Avocado Cocktail

Fresh Garden Vegetables with Dip

California Rolls with Wasabi

Please deduct 10% per person for Friday & Sunday dinner receptions or \$5.00 per person for an afternoon function (Only one discount to apply). Packages available January through November. Prices & Packages Subject to Change without previous notice.

Linen selection available for parties larger than 80 guests. Prices are Subject to a 20% Service Charge and Current Sales Taxes .

# ∞ Grand Buffet ∞

*Pricing on next page*

## Lunch

Choice of Four Salads,  
Two Entrees and Two Accompaniments

## Dinner

Choice of Five Salads,  
Three Entrées and Three Accompaniments

## *Salads:*

Organic California Greens  
Penne & Bay Shrimp Salad  
Greek Vegetable Salad  
Mushroom Vinaigrette  
Asian Chicken Salad  
Sliced Seasonal Fruit Tray  
Baby Red Potato Salad with Dill

Fresh Vegetable Crudités  
Assorted Cold Cuts  
Traditional Caesar Salad  
Baby Greens with Bleu Cheese and  
Candied Walnuts  
Ambrosia Salad  
Jicama-Cucumber-Citrus Salad

## *Main Course Selection:*

### Poultry & Meats

Lemon Pepper Chicken  
Mozzarella Chicken  
Chicken Il Fornaio  
Mediterranean Chicken  
Stuffed Loin of Pork

### Pasta

Shrimp & Scallop Fettuccini  
Tri Color Tortellini

### Seafood

Grilled Shrimp Skewers  
Baked Fresh Salmon with Beurre  
Blanc  
Collage of Seafood Newburg

### Carving Stations (max of 1)

Roast Turkey  
Roast Top Sirloin of Beef  
Honey Baked Ham

## *Accompaniments*

Scalloped Potatoes  
Rice Pilaf  
Oven Brown Rosemary Potatoes

Medley of Seasonal Vegetables  
Green Beans Amandine  
Zucchini Provencal

### ***☞ Traditional Package ~ Buffet ☛***

Butler Passed Hors d'oeuvres, 4 pieces per person  
*Selection of Four Hors D'oeuvres*

One Hour of Open Bar  
*Featuring Unlimited Well Brand Cocktails, Imported & Domestic Beer,  
Wine, Assorted Juices and Soft Drinks*  
Special Occasion Cake  
Complimentary Cake Cutting  
Champagne Toast  
Unlimited Fruit Punch Station  
Elegant Ivory Linen Chair Covers  
Choice of Linens

**\$51.50 per person**

### ***☞ Elegant Package ~ Buffet ☛***

Butler Passed Hors d'oeuvres, 6 pieces per person  
*Selection of Four Hors D'oeuvres*

Two Hours of Open Bar  
*Featuring Unlimited Well Brand Cocktails, Imported & Domestic Beer,  
Wine, Assorted Juices and Soft Drinks*  
Special Occasion Cake  
Complimentary Cake Cutting  
Champagne Toast  
*Unlimited Soft Drinks throughout the event  
Cappuccino Station after meal*  
Elegant Ivory Linen Chair Covers  
*with Organza Colored Sash*  
Choice of Linen Colors

**\$61.50 per person**

### ***☞ Premier Package ~ Buffet ☛***

Butler Passed Hors d'oeuvres, 8 pieces per person  
*Selection of Four Hors D'oeuvres*

Three Hours of Open Bar  
*Featuring Unlimited Well Brand Cocktails, Imported & Domestic Beer,  
Wine, Assorted Juices and Soft Drinks*  
Special Occasion Cake  
Complimentary Cake Cutting  
Champagne Toast *with Fresh Strawberry*  
*A glass of wine served with dinner*  
Unlimited Soft Drinks throughout the event  
Cappuccino Station after meal  
Elegant Ivory Linen Chair Covers  
*with Organza Colored Sash*  
Choice of Linen Colors

*Beautiful Ceremony Overlooking the San Gabriel Valley*

**\$71.50 per person**

# *Additional Menu Considerations*

## ***Luminarias Taco Bar***

*Sizzling Carne Asada & Boneless Chicken Strips Sautéed with Green Peppers & Onions, Flour Tortillas, Salsa, Shredded Lettuce, Guacamole & Sour Cream*

*Chicken \$4.00 Per Person  
Carne Asada \$5.00 Per Person  
Bay Shrimp \$6.00 Per Person*

## ***Pasta Bar***

*Penne, Angel Hair & Cheese Tortellini Pasta Marinara, Alfredo & Pesto Sauce, Fresh Vegetables, Chicken & Bay Shrimp topped with Fresh Grated Parmesan Cheese*

*Chicken \$4.00 Per Person  
Add Shrimp & Scallops \$6.00 Per Person*

## ***Carved Specialty Station***

*(2oz per serving)*

<i>Roast Turkey Carving Station</i>	<i>50 Servings</i>	<i>\$225.00</i>
<i>Roast Top Sirloin Carving Station</i>	<i>50 Servings</i>	<i>\$300.00</i>
<i>Honey Baked Ham Carving Station</i>	<i>50 Servings</i>	<i>\$225.00</i>

## ***Ice Carving***

*Your Choice of a Variety of Designs  
\$300.00 per block*

## ***Chocolate Fountain Station***

***\$5.00 pp – Min 50 guests***

*Whole Strawberries, Bananas, Pineapple, Mini Éclairs, Marshmallows,  
Mini Rice Crispy Treats, Mini Donut Holes  
With Melted Belgian Chocolate*

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## General Information

**Hours:** Lunch 4 Hour Reception

*Additional charge of \$150.00++ per extended hour for afternoon events.*

Afternoon events may not extend past 4:00 pm, unless written confirmation is received from the catering office.

Dinner 6 Hour Reception.

*Additional charge of \$300.00++ to \$350.00++ per extended hour for evening events.*

### ***Deposit:***

30% from grand total of function is required as first deposit. A second deposit is required midway from day of contract & date of function. All deposits are nonrefundable and nontransferable.

### ***Cakes:***

The Special Occasion Packages includes a customized cake. You may contact our contracted bakeries to make a cake tasting appointment. Cake size is made according to number of guests guaranteed. You may choose from selected icing, fillings and decorations included in your package. Any upgrades will be additional, charged by bakery to guest. In the event you choose to provide your own cake we substitute the cake included in package for customary cake cutting fee.

### ***Ceremonies:***

All ceremonies include set up of our patio chairs. A person fee of \$5.00++ will be applied based on the same minimum guaranteed for reception if package does not include ceremony (up to 200 guests at gazebo & 90 guests at upper patio). Luminarias is not responsible for weather or climate changes and does not provide additional lighting at patios.

### ***Rehearsals:***

Rehearsals may be arranged, because this is a courtesy provided by Luminarias rehearsals are based on availability.

### ***Risers:***

Risers (platforms) are available for honoree tables only. Since this is a complimentary service Luminarias does not provide platforms for entertainment. Please inform our Catering Department if you decide to contract an outside vendor for this service in order to make the necessary arrangements.

### ***Bar & Bartender Fees:***

If package does not include hosted bar, complete bar service is available with a required minimum of \$350.00++ in sales or a \$125++ bartender fee will be assessed. **No** alcoholic beverages may be dispensed unless provided by Luminarias.

### ***Food & Beverage:***

No food or beverage may be brought onto or taken off the premises with exception of the wedding cake. Wine or champagne (only) is permitted, with a \$19.00++ corkage fee PER STANDARD BOTTLE. Corkage fee may vary depending in Champagne and Wine brand.

### ***Plated Entrée Selection:***

Luminarias requests that you limit your entree selection to ONE entree, however if 2 choices are needed you will be required to pay the higher price of the two for the entire group. If necessary to choose two Chicken entrées within same price range an additional dollar per person will apply.

***Parking:*** Valet parking service is provided on Friday and Saturday evenings as well as Sunday during Brunch hours. All other event times will be self-parking unless deemed necessary by restaurant.

### ***Guarantees & Final Payment:***

Final Guest count is due 10 business days prior to event and must meet or exceed the original minimum guarantee. This will be considered our minimum guarantee not subject to reduction. Function rooms are assigned by the number of guests anticipated to attend. The Catering Department reserves the right to change assigned rooms to comfortably accommodate your guests. Balance is due in full 9 business days prior to event in the form of **CASH OR CASHIER'S CHECK. NO PERSONAL CHECKS OR CREDIT CARDS** will be accepted within 45 business days of function.

***Cancellation Policy:*** All cancellations must be sent in writing to Luminarias Catering Department as terms and conditions/contract agreements.

### ***Service Charge & Sales Tax:***

**All prices are subject to a mandatory taxable service charge (20%) plus applicable state and local taxes.**

### ***Decorations:***

Place cards, party favors, centerpieces etc... are the responsibility of the client. Please advise Florist/Disc Jockeys they may have no more than one hour prior to the event. No nails, tape or staples to be used on walls, etc... Client will be charged for any damages.

Luminarias does not assume any responsibility for damages or loss of property or articles of clothing left on the premises prior to or following an event. No bubble/fog machines are permitted.

All linen services can be rented through Luminarias for an additional charge; no outside linen vendors are permitted unless previously approved by the Catering Department in writing.

### ***Candles:***

A permit from Monterey Park Fire Department is required for any candles to be lit during event. You may contact the Monterey Park Fire Department at 626.307.1308 or 1313.

***Audio-Visual Equipment:*** Audio-visual equipment may be arranged through our Catering Department.

***Security:*** All Quinceañeras, Sweet 16, Jr. High Graduations, High School Receptions, etc. must have security at an additional cost to guest. This is mandatory through Specialty Restaurants Corporation. **NO EXCEPTIONS.**

No verbal agreement nor anything not expressed in contract will be recognized by Luminarias Restaurant.

# Luminarias

## Add a Special Touch...

Red, White or Black Chair Covers additional	3.00 per person
Color Sash	1.00 per person
Gold Chargers	1.00 per person
Double Overlay Table Cloths	Cotton 8.00 per table Organza 10.00 per table Organza with Satin Trim 12.00 per table
Double Fold Napkins	5.00 per table
Strawberry Accompanied w/ Champagne Toast	1.00 per person
Patio Ceremony	5.00 per person
Ice Carving (one block)	300.00 per ice carving

### HOSTED BAR

	1 <sup>ST</sup> Hour	2 <sup>nd</sup> Hour	3 <sup>rd</sup> Hour	4 <sup>th</sup> Hour	5 <sup>th</sup> Hour	6 <sup>th</sup> Hour
House Bar	\$ 11.00	\$ 8.00	\$ 6.00	\$ 5.00	\$ 4.00	\$ 3.00
Call	\$ 14.00	\$ 11.00	\$ 9.00	\$ 8.00	\$ 7.00	\$ 6.00
Premium Bar	\$ 17.00	\$ 14.00	\$ 10.00	\$ 9.00	\$ 8.00	\$ 7.00

### HOSTED BAR UPGRADES

Upgrade From	Upgrade To	Additional Charge
Traditional Pkg..	Call Bar	\$ 3.00
	Premium Bar	\$6.00
Elegant Pkg.	Call Bar	\$ 6.00
	Premium Bar	\$12.00
Premium Pkg.	Call Bar	\$ 9.00
	Premium Bar	\$14.00

All prices are per person and subject to a 20% service fee and current sales tax