

# Fiesta Palace Banquet Packaes

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## Saturday & Holiday Weekend Event Packages

### Gold Package

\$32 | Plated Meal

\$35 | Family Style Meal

Room Rental for Six Hours

Four Hours of Open Premium Bar

Multi-Course Dinner

Attentive Waitstaff & Bartenders

White Linen Table Cloths & White Napkins

Elegant White Chair Covers with Color Sash

Cake Cutting Served w/ Ice Cream

Complimentary Champagne for Head Table

Choice of One of the Following:

- One Specialty Beer
- One Butler Style Hors d'Oeuvre

*200 guest minimum*

### Platinum Package

\$36 | Plated Meal

\$39 | Family Style Meal

Room Rental for Six Hours

Four and a Half Hours of Open Premium Bar

Multi-Course Dinner

Attentive Waitstaff & Bartenders

White Linen Table Cloths & White Napkins

Elegant White Chair Covers with Color Sash

Cake Cutting Served w/ Ice Cream

Complimentary Champagne for Head Table

- Choice of One Specialty Beer &

- Choice of One Butler Style Hors d'Oeuvre

*200 guest minimum*

## Friday & Sunday Event Packages

### Gold Package

\$30 | Plated Meal

\$33 | Family Style Meal

*See Above for Package Details*

*100 guest minimum*

### Platinum Package

\$34 | Plated Meal

\$37 | Family Style Meal

*See Above for Package Details*

*100 guest minimum*

### Silver Package

\$26 | Plated Meal

\$29 | Family Style Meal

Room Rental for Five Hours

Includes Three Hours of Domestic Beer,

House Wine & Soft Drinks

Multi-Course Dinner

Attentive Waitstaff & Bartenders

White Linen Table Cloths

Elegant White Chair Covers with Color Sash

Iced Tea or Lemonade and Coffee Station

Cake Cutting Served with Ice Cream

*100 guest minimum*

### Bronze Package

*Lunch Banquet (1:00 pm - 5:00 pm)*

\$18 | Plated Meal

\$21 | Family Style Meal

*Dinner Banquet (After 4:00 pm)*

\$20 | Single Plated Meal

\$23 | Family Style Meal

Room Rental for Four Hours

Multi-Course Dinner

Attentive Waitstaff & Bartenders

White Linen Table Cloths & White Napkins

White Chair Covers

Cake Cutting Served with Ice Cream

*100 guest minimum*

Prices are subject to change without notice | Local Sales Taxes, Administrative Service Fee & Security will be added to total  
A \$1000 non-refundable deposit and a signed contract are required to reserve your event.

# Banquet Menu

**Plated Meal:** Garden Salad, One Chicken Entrée, One Potato & One Vegetable

**Plated Meal:** Garden Salad, Two Entrées, One Pasta, One Potato & One Vegetable

## Entrées

**Da Vinci Chicken** - Chicken breast in a savory white wine sauce with roasted peppers & mushrooms.

**Chicken Marsala** - Pan seared chicken breast served with wild mushrooms in a Marsala wine demi glace.

**Chicken Parmesan** - Chicken breast breaded with panko topped with red sauce topped w/ cheese.

**Chicken Piccata** - Chicken breast in a lemon & wine sauce topped with capers.

**Chicken ala Lusiana** - Roasted chicken in a creamy citrus & spice sauce.

**Baked Chicken** - Marinated bone-in chicken baked to perfection. (Only available for Family Style)

**Fried Chicken** - Chicken in a homemade batter, freshly fried to a golden crisp. (Only available for Family Style)

**Oven Fried Chicken Breast** - Chicken breast lightly breaded with panko and herbs baked to perfection.

**Champagne Chicken** - Lightly fried and topped with sun-dried tomatoes, mushroom & champagne cream.

**Barbecue Chicken Breast** - Grilled boneless breast of chicken with a sweet and tangy barbecue sauce.

**Roast Beef Sirloin** - Slow roasted beef sirloin in au jus accompanied with roasted peppers and mushrooms.

**Pepper Steak** - Succulent sirloin beef sautéed with red and green peppers in a homemade tomato sauce.

**Beef Milanese** - Thin slice of beef breaded and lightly fried topped with a corn relish.

**Beef Bourguignon** - Red wine braised beef with onions, mushrooms, potatoes, peas and carrots.

**Sirloin Kabob** - (+ \$5) Sirloin skewered with grilled peppers, onions and button mushrooms.

**Fillet Mignon w/ mushroom Sauce** - (+ \$7)

**Roast Turkey** - Roasted turkey breast served w/ our homemade dressing and gravy.

**Baked Sugar Ham** - Glazed ham in a sweet & savory honey pineapple sauce.

**Italian Sausage** - Italian sausage sautéed with onions and peppers in a tomato basil sauce

**Polish Sausage w/ Sauerkraut** - Polish sausage served with beer infused sauerkraut

**Roast Pork Tenderloin** - Roasted loin of pork in a homemade wine demi glace.

**White Fish** - (+ \$1) Cod fish lightly fried until golden

**Tilapia** - (+ \$2) Tilapia fish baked in lemon butter sauce.

**Salmon** - (+ \$4) Garlic butter baked salmon with citrus glaze.

## Pasta

Pasta Primavera

Penne allaodka

Mostaccioli w/ Meat Sauce

Rigatoni w/ Marinara Sauce

Fettuccine Alfredo w/ Broccoli

Three Cheese Ravioli w/ Marinara Sauce

Spicy Rigatoni w/ Italian Sausage

## Potato

Mashed Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Roasted Lemon Potatoes

## Vegetable

Green Beans Almondine

Sautéed Green Beans

Glazed Baby Carrots

Corn with Red Pepper

Roasted Vegetables

Vegetable Medley

# Mexican Menu

## Mexican Single Plated Style Includes:

Chips & Salsa, Garden Salad, Warm Tortillas, One Chicken Entrée & Two Sides

## Mexican Family Style Includes:

Chips & Salsa, Garden Salad, Warm Tortillas, Two Entrées & Two Sides

## Mexican Entrées

Fajitas de Res - (+ \$1.75 per person) Sautéed seasoned strips of beef with grilled onions and peppers.

Fajitas de Pollo - Sautéed seasoned strips of chicken with grilled onions and peppers.

Pollo en Salsa Ranchera con Papas - Chicken breast in a ranchera sauce with potatoes.

Pollo Poblano - Grilled Chicken Breast served with grilled onions and peppers topped w/ Chihuahua cheese.

Pollo a la Parrilla - Grilled seasoned chicken breast.

Pollo a la Naranja - Chicken Breast made in an orange chipotle sauce.

Pollo en Mole - Chicken breast in a homemade rich chile sauce with a hint of chocolate.

Bistec con Papas - Strips of sirloin beef served with potatoes in a homemade sauce.

Bistec a la Mexicana - Chopped sirloin beef sautéed with onions, peppers and tomatoes.

Bistec con Rajas y Queso - Strips of grilled sirloin beef sautéed with peppers, onions and topped cheese.

Pollo con Rajas y Queso - Strips of grilled chicken sautéed with peppers, onions and topped with cheese.

Carne con Chile - Pork slices simmered in a chile & tomato sauce that is spicy and delicious.

Puerco en Salsa de Chile de Arbol - Chopped pork in a spicy red chile sauce.

Lomo en Salsa de Chile de Arbol - (+ \$1.75 per person) Strips of rib eye in a spicy red chile sauce.

Lomo Asado - (+ \$1.75 per person) Grilled rib eye steak, w/ grilled onions & peppers. (Plated Meal Only)

Puerco Asado Al Pastor - Grilled pork loin, al pastor style served with grilled onions and grilled pineapples.

## Sides

Mexican Rice | Frijoles ala Mexicana | Chorizo Cheesy Potatoes | Roasted Potatoes, Poblanos & Corn  
Calabazitas a la Mexica | Pasta Poblano | Corn w/ Red Pepper

\*Substitute Garden Salad for an additional side - Family Style Only

## Hors D'Oeuvres

+\$ | per person

Assorted Bruschetta | Fresh Fruit Salad in Champagne Flute | Fried Ravioli | Cheese Quesadillas | BBQ Meatballs

Premium Hors d'Oeuvres +\$2 per person

Cucumber Cup Chicken Salad | Basil Ricotta Crostini | Spinach and Artichoke Crostini | Assorted Flatbread Pizzas  
Stuffed Mushrooms | Chicken Tenders | Chicken Wings | Chicken Quesadillas | Veggie Quesadillas | Beef Taquitos |  
Guacamole & Chips | Pineapple Pico de Gallo & Chips | Mini Chicken Flautas

## Late Night Snack

Fiesta Bar: 4.00 per person

Includes: Tortilla Chips, Nacho Cheese, Ground Beef, Salsa, Jalapeños, Sour Cream, Lettuce and Tomato.

All-American Snacks: 6.00 per person

Served Butler Style - Choice of Two: Mini Beef Sliders, Mini Hot Dogs or Flatbread Pizzas. Served with French Fries.

Sweet Table - 350.00 for every 100 guests.

Includes: Mini Chocolate Fountain with Assorted Dipping Items

# Additional Information

Fiesta Palace is a full service facility hosting all types special occasions since 2002. The owners have been in the hospitality business for over 25 years. Our goal is to provide elegant and stress free events for an affordable price.

Our banquet facility accommodates up to 300-315 guest. Events held on a Saturday or Holiday Weekend require a minimum of 200 adults & a open bar package. Events held on Friday or Sunday require a minimum of 100 adults.

A deposit and signed contract is required to secure your date. The first non-refundable deposit is:

\$1,000 (weddings, quinceaneras, and evening events) or \$500.00 (showers, luncheons, fundraisers, school events)

Additional deposits are required, and they are divided into two, three or four additional payments it just depends on how many months are from the initial contract date and the banquet date.

Payments may be made in cash, cashiers check our credit card. There is a 3% surcharge on all credit card transactions. You may make payments in person, check by mail or credit card over the phone. Please attach a note to the checks with your name and the date of your event. Once the mailed check or phone credit card transactions have been deposited we will email over a receipt.

Ten days prior to your event, we ask that All details be finalized and final payment made. At this time, your deposits and any payments you have made are deducted from your total bill based on your final count. Any additional expenses incurred during your event must be satisfied prior to your departure the evening of the event.

## Ceremonies

Ceremony in Reception Room: \$400

- One additional hour of room time
- Four crystal pillars with silk white and ivory flower arrangement
- One 1 hour rehearsal on the Tues or Wed of the week of the wedding

## Important Information

Decorations: You may bring in your own arch, flower arrangements, accessories & you may also bring your own aisle runner.

Please Note: You are responsible for all decorations that are brought in to the facility. That includes the setup and tear down after the ceremony within a timely manner.

Rehearsals: If you need more than the hour or if your ceremony rehearsal goes over the one and half hours included there is a charge of: \$50 per hour. Times for rehearsal are as follows: 4:00pm - 5:00pm; 5:00pm -6:00pm or 6:00pm - 7:00pm. Fiesta Palace is not be available after 7:00pm.

Please Note: The Fiesta Palace doors open 1-2 hours before the event starts, based on the package choosen. Please check with the office secretary for the exact time allowed for set up. If you need additional set up time there may be a fee.



## Upgrades

Centerpiece Rental

Eiffle Tower vase w/ White Artificial Floral - \$5.00 ea

Candelabra w/ Tea Lights - \$10.00 ea

Gold Manzanita Tree w/ Crystals - \$20 ea (Qty:15)

Set Up Fee - \$50 - \$150

If you would like our staff to set up your centerpieces, escort cards, linen, table favors, etc. We offer a convenience fee for any additional set up. The price is based on the volume and detail for your particular event decor. All items must be brought unwrapped, assembled and ready to place on tables 10 days before the event.

Chair Sash: \$1 per Sash

Soft Drink Bar: \$2.50 per person

Additional Hour of Room Time: \$300 per Hour

Colored Chair Covers - \$3.00 per chair

Chiavari Chairs - \$6.00 per chair

(available in black, wood, silver, and gold)

Charger Plates - \$1 - \$5 ea

Table Overlays - \$15 - \$50 ea

Table Runners - \$5 - \$15 ea

Colored Napkins - \$0.50 - \$2.00 ea

Up-Lighting - \$50 ea

Half Hour of Premium Bar - \$3 per person

See Management for details

Please, note we do not allow linens to be brought in. We work with professional companies that will help make the room look spectacular and will help enhance your event.

# Bar Menu

Our Gold Package and Platinum Package include our Premium Bar Package. The Premium Bar Package includes:

## Premium Bar

### Beer

Miller Lite | Miller Genuine Draft | Coors Light

### Wine

Merlot | Cabernet Sauvignon | Chardonnay | White Zinfandel | Moscato

### Spirits

Jose Cuervo Tequila | Jimador Tequila | Smirnoff Vodka | Bacardi Rum | Captain Morgan Rum  
Malibu Coconut Rum | Rum Haven | Seagram's Seven Crown | Seagrams Gin | Amaretto Peach Schnapps Southern Comfort  
| Brandy | Clan Macgregor Scotch | Evan Williams Black

### Mixers

Soft Drinks | Grenadine | Orange Juice | Cranberry Juice | Pineapple Juice | Sweet Lime Juice | Bloody Mary  
Triple Sec | Lime Margarita

## Specialty Beer

Please choose from:

Corona | Modelo | Dos Equis | Heineken | Blue Moon

## Signature Drink

Diamond Package Only: Please choose from:

Pina Colada | Strawberry Pina Colada | Blushing Bride | Something Blue | Lucky in Love

**Please Note:** No Substitutions. Prices and selections are subject to change without notice. All spirits served at Fiesta Palace must be purchased and dispensed through Fiesta Palaces licensed vendors.

Upgrade your Premium Bar package with one of our additional bar packages:

## Premier Bar

+ 7 per person to your premium bar package  
Includes Premium Bar items plus:

### Spirits

Cazadores Tequila | El Milagro Tequila | Jack Daniel's Whiskey |  
Dewars Scotch | Absolute Vodka  
Smirnoff Vodka | Baileys Irish Cream  
Martell Cognac | Tanqueray Gin

## Top Shelf Bar

+ 12 per person to your premium bar package  
Includes Premium Bar & Premier Bar items plus:

### Spirits

Patron Tequila | 1800 Tequila | Crown Royal Whiskey  
Chivas Regal Scotch | Buchanan's Scotch | Ketel One Vodka  
Hennessy Cognac | Maker's Mark Bourbon  
Bombay Sapphire Gin

## Individual Spirits by the Bottle

Absolut Vodka - 40 | Amaretto Di Serano - 45 | Baileys Irish Cream - 45 | Belvidere - 70 | Ciroc - 70 | Chivas Regal Scotch - 65  
Crown Royal - 70 | Dewars Scotch - 50 | Don Julio - 70 | Grand Marnier - 50 | Grey Goose - 70 | Hennessy Cognac - 65  
JB Scotch - 50 | Jameson Irish Whiskey - 60 | J Walker Black Label Scotch - 70 | Kahlua - 45 | Ketel One Vodka - 60 | Makers Mark Bourbon - 70  
| Martell Cognac - 45 | Patron Tequila - 70 | Tanqueray Gin - 50 | Tres Generaciones Tequila - 70  
1800 Tequila - 45 | Titos Vodka - 45

## Beer by the Case

Amstel Lite, Blue Moon, Corona, Lagunitas, Modelo, - 50 ea

## Wine or Champagne

House Wine or Champagne on Each Table - \$15 per table

Strawberry Champagne or Spumante Glass - \$3 per glass

Mimosa Bar (Self Service) - \$150

Includes: Orange Juice, Cranberry Juice & Pineapple Juice

Seasonal Fruit Garnish, Four Bottles of Champagne, and Champagne Glasses

Additional Juice 20 per Liter. Additional Champagne 20 per bottle.