



ASTORIA  
BANQUETS & EVENTS







## QUINCEANERA OR SWEET 16 PACKAGE

*Todo Incluido: Salón, Banquete, Decoración, Bebidas y Planificación Experta*



**Party Time—5 Hours**  
*Includes dinner, drinks & décor*



**Open Bar for 4 Hours**  
*Includes premium liquor & bottled beer*



**Unlimited Soft Drinks**



**Plated Dinner**  
*Built into the package price! Includes soup, salad & sides*



**Private Dressing Suite**



**Glass Candle Centerpieces**



**Free Parking**



**Round Tables**  
**Ivory Linens & Cloth Napkins**



**Discounted Hotels**  
*Offering Shuttle Service*



**Chiavari Chairs**  
*The go-to-choice for luxury party seating*

**Smart Pricing Every Guest** *Lower rates for young adults, & children, plus extra savings on Fridays & Sundays.*

Season	Saturday	Friday/Sunday
Adults <i>Prices are per person</i>	\$60	\$55
Young Adults (12-17)	\$50	\$45
Kids (3-11)	\$30	\$30
*Smart Planning Tip: Fridays, Sundays & off-peak months offer the same luxury celebration—with more flexibility & added value.		



## THE ROYAL TREATMENT UPGRADE \$16/person



**Party Time—6 Hours**



**Cake**  
*Custom-designed with your colors & flavors*



**Custom-Color Uplighting**  
*To coordinate with your colors*



**Honors Table with Double Backdrop**



**Napkin Color Choice**



**Chiffon Ceiling Draping**



**Luxury Centerpieces**



**Bar Upgrade: Imported Beer**



## THE MENU

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*Plated chicken entrée of your choice, included. Upgrades are priced per person.*

### CHICKEN

Chicken Vesuvio, Garlic White Wine Sauce  
Chicken Marsala, Mushrooms, Sweet Marsala Wine  
Chicken Champagne, Champagne Cream Reduction, Sun-dried Tomatoes  
Chicken Parmesan, Parmesan Cheese & Marinara  
Chicken Picatta, Velvety Lemon Butter Sauce, Capers  
Chipotle Chicken, Smoky Pepper Adobo Sauce  
Tuscan Chicken, Creamy Garlic Parmesan Sauce, Spinach

### BEEF

London Broil Beef, Red Wine Mushroom Sauce \$9  
Filet Mignon, Red Wine Reduction \$22  
Chargrill Rib Eye Steak, Herbed Butter \$22  
Prime Rib of Beef, Creamy Horseradish Sauce \$22

### SEAFOOD

Salmon, Dill Butter Sauce \$10  
Steamed Cod, Lemon Beurre Blanc \$10

### VEGETARIAN

Lasagna Ricotta, Cheese & Spinach  
Pasta Primavera, Cream Sauce, Seasonal Veggies  
Grilled Seasonal Veggie Plate, Balsamic Glaze (Vegan)

### GLUTEN FREE/DAIRY FREE

Grilled Chicken Breast, Baked Potato, Steamed Veggies

### COMBO PLATES

London Broil Beef & Chicken **BEST VALUE** \$10  
Petit Filet Mignon & Chicken \$25  
Petit Filet Mignon & Salmon \$30

### CHILDREN'S PLATE \$30

Chicken Fingers Potato, Veggie (includes soup & salad) ages 3 - 11

Want to offer entrée choices? It's \$5 per guest for each extra option, with final meal selections due with final guest counts.  
Special dietary requests like gluten-free or vegetarian are gladly accommodated, and do not incur this fee.







## Your soup, salad, sides & veggies are included!



### SOUP

Cream of Broccoli & Cheese    Minestrone    Cream of Mushroom    Cream of Chicken & Rice



### SALAD

#### Caesar

Romaine  
Croutons  
Parmesan

#### Garden

Garden Greens  
Carrots,  
Cucumber,  
Tomato  
Ranch and  
Italian Vinaigrette

#### Greek

Mixed Greens  
Feta  
Kalamata Olives

#### Caprese

Tomato  
Mozzarella  
Basil  
Balsamic  
\$3



### SIDES

Butter-Whipped    Garlic Mashed    Garlic/Herb Oven Roasted



### VEGGIES

Green Beans    Broccoli Spears    Harvest Medley: Green Beans, Yellow Beans, Baby Carrots

## Popular Enhancements



### HORS D'OEUVRES

#### **Chef's Selection \$8**

Tomato Basil Bruschetta  
Chicken Quesadillas  
BBQ Meatballs

#### **Selection of Four \$9**

#### **Selection of Five \$10**

Tomato Basil Bruschetta  
Chicken Quesadillas  
BBQ Meatballs  
Teriyaki Beef Skewers  
Scallops Wrapped in Bacon  
Mozzarella Marinara Bites  
Spanakopita, Spinach & Feta  
Fresh Fruit & Cheese Kabobs  
Italian Sausage  
Stuffed Mushrooms  
Fried Calamari Rings, Marinara  
Cocktail Franks in Puff Pastry  
Dates Wrapped in Bacon  
Fried Shrimp, Cocktail Sauce



### IMPORT BEER

Modelo \$4.50 pp/adults  
Corona \$4.50 pp/adults

### LATE NIGHT SNACK

To enjoy after dinner, during dancing

Cheese Pizza \$6  
Mini Sliders & Fries \$6  
Baked Mac & Cheese \$6  
Taco Station \$6  
Ramen Bowl Station \$6  
Mashed Potato Station \$8



### DESSERT

Pastries \$9

Tempting Treat Sweet Table \$15  
Chocolate Fountain \$14  
Donuts Holes & Cold Milk Shots \$6  
Fruit Platter \$295 (serves 100)  
Ice Cream with your cake \$4





## MORE FROM THE MENU

*Multi-course dinner: Soup, salad, sides, veggies & fresh rolls with butter, included.  
Coffee & Tea Station Service, after dinner.*

### SOUPS

Cream of Broccoli & Cheese  
Sopa de Tortilla  
Minestrone  
Cream of Mushroom  
Tomato Basil  
Cream of Chicken & Rice

### SIDES

Butter Whipped Potatoes  
Garlic Mashed Potato  
Garlic & Herb Oven Roasted Potatoes

### VEGGIES

Harvest Medley: Green & Yellow Beans, Baby Carrots  
Broccoli Spears  
Green Beans

### SALADS

Caesar: Romaine, Croutons, Parmesan  
Served with Caesar Dressing  
  
Garden: Greens, Carrots, Cucumber, Tomato  
Served with Ranch & Italian Vinaigrette  
  
Greek: Mixed Greens, Feta, Kalamata Olives  
Served with Greek Dressing  
  
Mexican: Lettuce, Tomato, Corn, Kidney Beans, Spring  
Onion Served with Chili-Garlic Citrus Vinaigrette  
  
Chopped Italian: Romaine, salami, mozzarella, tomato,  
pepperoncini, and black olives  
Served with Italian vinaigrette \$4  
  
Southwest: Romaine, corn, black beans, crispy tortilla  
strips, cheddar, served with chipotle ranch \$4

## POPULAR ADD ONS

### APPETIZERS

*Served during cocktail hour*

**CHEF'S SELECTION \$9\*    SELECT FOUR \$11    SELECT FIVE \$12**

\*Tomato Basil Bruschetta  
\*Chicken Quesadillas  
\*BBQ Meatballs  
Stuffed Mushrooms  
Italian Sausage, Marinara  
Teriyaki Beef Skewers  
Scallops Wrapped in Bacon

Spanakopita, Spinach & Feta  
Fresh Fruit & Cheese Kabobs  
Fried Calamari Rings, Marinara  
Cocktail Franks in Puff Pastry  
Dates Wrapped in Bacon  
Fried Shrimp, Cocktail Sauce  
Mozzarella Marinara Bites

### LATE NIGHT SNACK

Cheese Pizza \$8  
Mini Sliders & Fries \$8  
Baked Mac & Cheese \$8  
Ramen Bowl Station \$8  
Taco Station \$8  
Mashed Potato Station \$10

### DESSERT

Assorted Pastries \$11  
Sweet Table \$18  
Chocolate Fountain \$16  
Donut Holes & Cold Milk Shots \$8  
Fresh Fruit Tray \$325 (serves 100)  
Ice Cream (with your cake) \$4

### IMPORTED BEER

Modelo \$5    Corona \$5



## FAMILY STYLE SERVICE OR BUFFET

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### FAMILY STYLE \$10

*Treat your guests to a generous spread of shared platters at each table  
—perfect for creating a warm, interactive dining experience.*

*Add soup \$2*

### BUFFET \$12

*1.5 hour service*

*Invite your guests to enjoy a bountiful buffet  
—great for keeping the celebration relaxed, social, and full of choice.*

*Add soup \$2*

### BUILD YOUR CUSTOM MENU:

*Choose one item from each category*

SALAD	CHICKEN	BEEF	PASTA	SIDE	VEGGIE
Caesar	Chicken Mole	London Broil	Mostaccioli Marinara	Butter Whipped Potatoes	Green Beans
Garden	Chicken Fajitas	Bistec a la Mexicana	Penne Alfredo	Garlic Mashed Potatoes	Harvest Medley Green & Yellow Beans, Baby Carrots
Greek	Chicken Vesuvio	Tex-Mex Beef			
Mexican	Chicken Champagne	Sliced Sirloin	Penne Tomato Vodka Cream	Garlic & Herb Roasted Potatoes	Refried Beans
Southwest	Chicken Marsala	Roasted Pork Loin	Baked Mac 'n' Cheese	Rice & Beans	Broccoli Spears
Chopped Italian	Chipotle Chicken	Beef Fajitas		Spanish Style Yellow Rice	
	Tuscan Chicken				
	Homestyle Fried Chicken				
	Chicken Parmesan				
	Tequila Lime Chicken				

### FAMILY STYLE ADD ONS

#### Upgrade to Dual Salads \$3

Serve two salad varieties family-style for more variety & guest choice.

#### Additional Entrée \$4-\$6

Add a second meat or pasta selection to expand your menu.