



LUXURIATE
BANQUETS

Paragon of Parties



Events

Luxuriate Banquets is committed to making any event a precious, unforgettable experience. Below are just some of the events we can host. Anything is possible!

Events

- ☐ Wedding Reception
- ☐ Wedding Ceremonies
- ☐ Engagements

Social Events

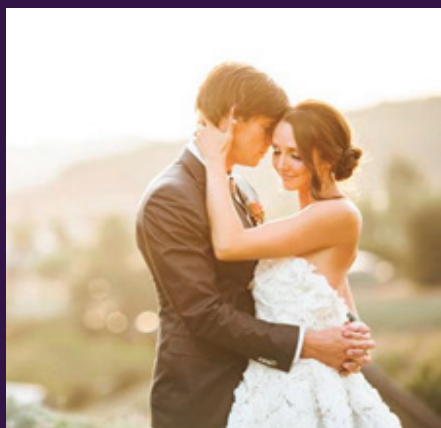
- ☐ Sweet Sixteens
- ☐ Quinceaneras
- ☐ Bar/Bat Mitzvahs
- ☐ Graduations
- ☐ Prom

Corporate Events

- ☐ Meetings
- ☐ Conferences
- ☐ Fundraising/ Charity Events

Event Packages

- ☐ Bronze Package
- ☐ Silver Package
- ☐ Gold Package
- ☐ Platinum Package



Event Packages

Bronze Package

- Monday - Thursday Package - open until 1:00 am - \$40 per person
- Friday & Sunday Package (minimum 100 people) open until 2:00am - \$42 per person
- Saturday Package (minimum 100 people) open until 3:00am - \$45 per person
 - ☐ 4 hours of hall privileges
 - ☐ 4 hours open bar
 - ☐ Personalized Decor
 - ☐ Choice of 3 centerpieces
 - ☐ Cake, cutting, plating, and service
- Children - from 2 to 10 years old 50% off

Choice of

- ☐ 3 Cold H'Dourves
- ☐ 3 Hot H'Dourves
- ☐ 2 Non Vegetarian Entrees
- ☐ 2 Vegetarian Entrees
- ☐ 2 Seafood Entrees
- ☐ 3 Desserts

Event Packages

Silver Package

- **Monday - Thursday Package** - open until 1:00 am - \$40 per person
- **Friday & Sunday Package** (minimum 100 people) open until 2:00am - \$42 per person
- **Saturday Package** (minimum 100 people) open until 3:00am - \$45 per person
 - ☐ 5 hours of hall privileges
 - ☐ 5 hours open bar
 - ☐ Personalized Decor
 - ☐ Choice of 5 different centerpieces
 - ☐ Cake, cutting, plating, and service
- **Children** - from 2 to 10 years old 50% off

Choice of

- ☐ 3 Cold H'Dourves
- ☐ 3 Hot H'Dourves
- ☐ 3 Non Vegetarian Entrees
- ☐ 3 Vegetarian Entrees
- ☐ 3 Seafood Entrees
- ☐ 3 Desserts

Event Packages

Gold Package

- **Monday - Thursday Package - open until 1:00 am - \$40 per person**
- **Friday & Sunday Package (minimum 100 people) open until 2:00am - \$42 per person**
- **Saturday Package (minimum 100 people) open until 3:00am - \$45 per person**
 - ☐ 6 hours of hall privileges
 - ☐ 6 hours open bar
 - ☐ Personalized Decor
 - ☐ Choice of 10 different centerpieces
 - ☐ Cake, cutting, plating, and service
 - ☐ Toast (using any drink of your choice)
- **Children - from 2 to 10 years old 50% off**

Choice of

- ☐ 4 Cold H'Dourves
- ☐ 4 Hot H'Dourves
- ☐ 4 Non Vegetarian Entrees
- ☐ 4 Vegetarian Entrees
- ☐ 4 Seafood Entrees
- ☐ 4 Desserts

Event Packages

Platinum Package

- **Monday - Thursday Package** - open until 1:00 am - \$40 per person
- **Friday & Sunday Package** (minimum 100 people) open until 2:00am - \$42 per person
- **Saturday Package** (minimum 100 people) open until 3:00am - \$45 per person
 - ☐ 7 hours of hall privileges
 - ☐ 7 hours open bar
 - ☐ Personalized Decor
 - ☐ Choice of 15 different centerpieces
 - ☐ Cake, cutting, plating, and service
 - ☐ Deluxe candy table coordinated to your color scheme
 - ☐ Toast (using any drink of your choice)
 - ☐ Photo and Video Montage Services
- **Children** - from 2 to 10 years old 50% off

Choice of

- ☐ 4 Cold H'Dourves
- ☐ 4 Hot H'Dourves
- ☐ 4 Non Vegetarian Entrees
- ☐ 4 Vegetarian Entrees
- ☐ 4 Seafood Entrees
- ☐ 4 Desserts

Event Packages

Diamond Package

- **Monday - Thursday Package** - open until 1:00 am - \$40 per person
- **Friday & Sunday Package** (minimum 100 people) open until 2:00am - \$42 per person
- **Saturday Package** (minimum 100 people) open until 3:00am - \$45 per person
 - ☐ 8 hours of hall privileges
 - ☐ 8 hours open bar
 - ☐ Personalized Decor
 - ☐ Choice of 20+ different centerpieces
 - ☐ Cake, cutting, plating, and service
 - ☐ Deluxe candy table coordinated to your color scheme
 - ☐ Toast (using any drink of your choice)
 - ☐ Photo and Video Montage Services
 - ☐ Red Carpet Entry
- **Children** - from 2 to 10 years old 50% off

Choice of

- ☐ 6 Cold H'Dourves
- ☐ 6 Hot H'Dourves
- ☐ 6 Non Vegetarian Entrees
- ☐ 6 Vegetarian Entrees
- ☐ 6 Seafood Entrees
- ☐ 6 Desserts

Special Services

Included Services:

- ☐ Rearranging the tables and chairs
- ☐ Changing table, chairs, and flatware color scheme
- ☐ Adjustable interior LED lights to match event theme
- ☐ Spotlights to accentuate table centerpieces
- ☐ Customizable dancefloor



Special Services:

- ☐ Valet parking
- ☐ Coat check
- ☐ Audio/ Visual Services
- ☐ Event Decorations
- ☐ Floral Arrangements
- ☐ Personalized gift bags for guests
- ☐ Custom printing and design
- ☐ Event photography and videography
- ☐ DJ/ Entertainment



Catering Options

Food is a critical part of any special event. Here at Luxuriate Banquets, we will ensure that high-quality food will be provided at your occasion. You will have a variety of food options to choose from spanning different ethnic cuisines and time periods best suited for your event. We have breakfast, lunch, and dinner menus containing food options in the Western, South Asian, East Asian, Mediterranean, and Latin American cuisines. In addition, H'Orderve, beverage, and dessert menus are available. Food items pertaining to each cuisine have vegetarian, non-vegetarian, and seafood options. They come with accompaniments as well. Each food item comes with buffet and plated options. Gluten-free options are available upon request. We are willing to do anything to satisfy your personal needs and desires. Please take a look at our catering menus shown below.





LUXURIATE

BANQUETS

Dinner Menu

Western

Vegetarian

Italian Vegetable Ciambotta

(Hearty vegetarian stew)

Ravioli Della Casa

(Homemade ravioli cheese)

Fusilli Putanesca

*(With anchovies, black olives, onions and capers in tomato
sauce)*

Risotto Con Vegetali

(With mixed vegetables in creamy sauce)



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Nonvegetarian

Orecchiette Della Casa

(With broccoli rabe, italian sausage in garlic & olive oil)

Rigattoni Toscanello

(With cream sauce, peas, sausages and gorgonzola cheese)

Double Cut Prime Pork Chop

(With wild mushroom reduction)

Pan Seared Duck Breast

(With cherries and port sauce)

Skirt Steak

*(Grilled with crushed peppercorns and topped with cognac
and shallot reduction)*



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Seafood

Capellini Con Fruta Di Mare

(With clams, shrimp, mussels & calamari)

Lobster Ravioli

(With cream tarragon sauce and a touch of pesto)

Spicy Sautéed Shrimp

(With cumin, garlic, and jalapeno pepper)

Anise and Black Pepper Crusted Yellowfin Tuna,

(Braised Red Cabbage, Spaetzle, Orange Scented Veal

Jus)



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South Asian

Vegetarian

Dal Makhani

(An assortment of Lentils cooked with fresh Onions, Garlic, Ginger and Butter)

Paneer Butter Masala

(Fresh homemade Cheese cooked in Tomato and Butter sauce)

Navrathan Khurma

(Creamy Saffron sauce cooked with Garden veggies, Almonds, Raisins and spices)

Malai Kofta

(Vegetarian dumplings simmered in a creamy sauce mild spices and Cream)

Dum Aloo Gobi

(Potatoes and cauliflower simmered in an onion tomato sauce)



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Nonvegetarian

Chilly Chicken

(Marinated Chicken sauteed in semi dry with spicy sauce)

Chicken Tikka Masala

(Marinated chicken sauteed in a creamy spicy tomato sauce)

Chicken Vindaloo

*(Tender pieces of Chicken and Potatoes cooked in spicy sauce
with a dash of Lemon)*

Lamb Khurma

*(Lamb in creamy Onion sauce cooked with Onions, Saffron
and Almonds)*

Lamb Biryani

*(Moghu! delight. Basmati Rice cooked with marinated Lamb,
herbs and spices)*



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Seafood Entrees

Fish Tikka Masala

(Fish Tikka in creamy spicy tomato sauce)

Shrimp Vindaloo

(Jumbo Shrimp cooked in spicy tangy sauce)

Lobster Masala

(Lobster with mushrooms, onions, garlic, and wine)

Kerala Fish Curry

(Seasonal fish simmered in a coconut curry sauce)

Accompaniments

All South Asian Entrees comes with an Assortment of Breads (Naan, Tandoori Roti, Garlic Naan, and Onion Kulcha) along with a variety of Mint Chutney, Mango Chutney and Tamarind



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Mediterranean

Vegetarian

Vegetarian Combination

*(Falafel, grape leaves, hummus and tabouli served with
tahini sauce)*

Mujaddara Combination

*(A hearty pilaf, rice and sautéed onions served along side a
diced cucumber, tomato, green pepper salad)*

Mediterranean Medley

*(Green peppers, onions, and tomatoes, cooked in tomato sauce.
served with rice pilaf)*



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Nonvegetarian

Tunisian Short Ribs

*(Braised beef, fufel tchouma, hummus, red pearl onions,
mushrooms, pita)*

Terra Cotta Lamb Kebabs

*(Mediterranean pot pie, colorado ground lamb, charred
onion)*

Kafta

*(Spiced ground beef & lamb, sumac garlic whip, seasonal
grilled vegetables)*



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Seafood

Lobster Hummus

(Lobster, beurre monté, honshimeji & oyster mushrooms)

Scottish Salmon

(Fall vegetables, radish, boquerones, lemon butter)

Branzino

*(Mediterranean branzino, served whole or filet, taboon
baked, served with lemon soaked greek potatoes, swiss chard,
caper salsa verde)*

Accompaniments

*All Mediterranean Entrees comes with an Assortment of Pita
Breads along with a variety of Mediterranean Rice*



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East Asian

Vegetarian

House Special Tofu

*(Deep fried bean curd sauteed in spicy sweet Sesame sauce
with red peppers)*

Eggplant

in Garlic Sauce

(Stirfried Eggplant in a mildly spicy Garlic Sauce)

Pad Thai Noodles

*(Pad Thai Noodles sauteed in sweet spicy Hunan sauce with
assorted vegetables)*



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Nonvegetarian

Peeking Duck

(The tender meat of a whole duck, custom carved and served with fresh scallions, fruity hoisin sauce and soft flour crepes)

Crispy Sesame Chicken

(Tender strips of white chicken sauteed in tangy sweet Sesame sauce)

Sizzling Chicken Platter

(Strips of white meat chicken and garden vegetables on a sizzling hot platter)

Sesame Beef

(Strips of tender beef, sauteed with peppers and onions in tangy-sweet sesame)



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Seafood

Tangerine Shrimp

*(A mild tangerine sauce to compliment the flavor of the
prawn)*

East's Sizzling Seafood

*(Shrimp, scallops, lobster and Alaska king crab meat sautéed
with broccoli and snow peas in a traditional Shanghai white
sauce)*

Accompaniments

*All East Asian Entrees comes with an Assortment of
Vegetable Fried Rice, Jasmine Rice, and Brown Rice.*



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Latin American

Vegetarian

Plato Vegetariano

(Assorted sautéed vegetables with broiled Shiitake mushrooms, green and white asparagus and artichokes)

Vegetable Medley Paella

(Assorted sautéed vegetables with Saffron flavored Spanish Rice)

Berenjenas Fritas

(Fried battered eggplant drizzled with Honey served on Saffron Rice)



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Nonvegetarian

Costilla de Lombo a la "Spain"

(Broiled sirloin steak served with a mushroom sauce)

Ternera a la Francesa

(Veal cutlets prepared in a butter and lemon sauce)

Filetes de Pollo

*(Chicken cutlets with your choice of garlic, lemon or
mushroom sauce)*

Chuletas de Cerdo al Arriero

(Pork chops in garlic sauce)



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Seafood

Camarones Primavera

(Shrimps prepared in a tomato, pepper, onion, and mushroom sauce)

Merluza a la Vasca

(A traditional dish from the Basque Region prepared with whiting, clams, and shrimps in a green sauce)

Pargo a la Pastelera

(Whole red snapper broiled in a butter and lemon sauce)

Accompaniments

All Latin American Entrees comes with an Assortment of Spanish Rice, White Rice, and Brown Rice.



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Floor Plans

Luxuriate Banquets is a very spacious venue. It consists of three different-sized ballroom spaces for clients to choose from depending on the sizes of their special events. Each ballroom space comes with its own bar.

