

Ayres Hotel & Suites

And

Ayres Courtyard Grille

*Let Us Make Your Event
Unforgettable*

*1945 E. Holt Boulevard
Ontario, CA 91761
909-390-7778*

Greetings,

First of all, let us say Congratulations and thank you for your interest in the Ayres Hotel & Suites Ontario! At the Ayres Hotel & Suites you can say good-bye to boring and hello to the charm of a European boutique hotel. Take in the refined elegance of a grand lobby superbly decorated with wood paneled walls, classic art prints and a large marble fireplace. Ayres Hotel & Suites gives you both the comforts of today coupled with the elegance of days past. Our endeavor is to provide you with the finest venue in the Inland Empire for your special occasion.

Here at the Ayres we pride ourselves on our commitment to guest service. Whether it is special menus, decorating ideas, or referrals to top notch professionals, you are in great hands. The Ayres Hotel & Suites Ontario would be honored to host your special day! As special event professionals we will be there every step of the way to ensure an enjoyable planning process.

Please take a moment to look over our selections, keeping in mind that all of our packages include unlimited coffee, iced tea, and water, complimentary white linens, a complimentary dancefloor, and complimentary cutting of your cake.

The special events staff at Ayres Hotel & Suites understands each individual function is a memory that you want to cherish for a lifetime. Whether you are planning the wedding of your dreams or celebrating a special event, we will help you make it the most memorable time of your life. Nothing is left to chance at the Ayres Hotel & Suites.

*The Ayres Hotel & Suite Suites
A Place to Celebrate Love & Friendship*

Cobblestone Courtyard

Host your special event in our peaceful garden and cobblestone courtyard. The lush foliage, splashing fountains and statues provide a welcome ambiance.

Our cobblestone courtyard is a charming setting for your outdoor Ceremony or makes the perfect location for your cocktail and hors d'oeuvres hour.

Ceremony

Aisle runner and white café chairs are provided. Your florist/decorator may decorate the ceremony area as you would like.

Cost:

\$600.00 Standard Courtyard Ceremony charge

\$750.00 Upgraded Courtyard Ceremony charge

Upgrade includes white wooden padded chairs

Cocktail and Hors D'Oeuvres Hour

The courtyard makes an ideal location for the cocktail and hors d'oeuvres hour for your event! Your guests can mingle in the courtyard, experiencing the ambiance that lush greens and the splashing fountain provides while enjoying the hors d'oeuvres that you have carefully selected!

Cost:

\$500.00 without reception

Waived with reception (Courtyard as Set)

Rehearsal

Your rehearsal can be arranged with your bridal party, minister, wedding coordinator, and catering representative.

Join us for your rehearsal dinner! *We offer specialized packages and menus with your option of a private ballroom or our spectacular "Ayres Courtyard Grille"!*
Ask your catering representative for details. The Hotel does not provide wedding coordination.

Platinum Package

Hors D'Oeuvres - Attractively presented buffet style

Bacon Wrapped Scallops

Coconut Fried Shrimp

Hibachi Beef Skewers

Assorted Quiche

Chicken Sate

Fruit Display Platter

Toast

Champagne or Cider Toast Service

One Glass of Champagne or Cider will be offered to each guest

Dinner

Served with Seasonal Baby Vegetable Medley & Dinner Rolls

(Select One Salad)

Traditional Baby Caesar Salad with Parmesan Herbed Croutons and Parmesan Cheese

Mescaline Greens with Candied Walnuts, Tomato, Feta Cheese with Balsamic Vinaigrette

(Select One Entrée)

Chicken with Wild Mushrooms

Salmon au Poivre with Port and Red Wine

Petite Prime Rib with Seared Prawns

Herb Crusted Halibut with Chardonnay Wine Sauce (market price)

(Select One Starch)

Rice Pilaf

Garlic Mashed Potatoes

Mashed Potatoes

Roasted Baby Red Potatoes with Herbs and Garlic

Cake – Client to Provide Own (See vendor list for suggestions)

Cake cutting fees waived

Beverages Included

Two Bottles of House Brand Wine, House Champagne or Cider per Table of Eight

Unlimited: Coffee, Iced Tea and Water

Tropical Fruit Punch Fountain - 5 gallons

Fifty-Three dollars per person

Prices do not include sales tax or service charge. Prices subject to change.

* Above price is for plated or buffet service. Combination plate offered at an additional \$4.00 per person.

* Buffet service is for one hour. A second hour is available for an additional \$2.00 per person.

* Split Entrée is available for plated service at no additional cost.

* Package available excluding hors 'de oeuvres for \$3.00 per person less

Diamond Package

Hors D'Oeuvres - Attractively presented buffet style

Assorted Quiche

Hibachi Beef Skewers

Chicken Sate

Smoked Chicken Quesadillas

Fruit Display Platter

Toast

Champagne or Cider Toast Service

One Glass of Champagne or Cider will be offered to each guest

Dinner

Served with Seasonal Baby Vegetable Medley & Dinner Rolls

(Select One Salad)

Traditional Baby Caesar Salad with Parmesan Herbed Croutons and Parmesan Cheese

Mescaline Greens with Candied Walnuts, Tomato, Feta Cheese with Balsamic Vinaigrette

(Select One Entrée)

London Broil with Green Peppercorn Sauce

Chicken with Wild Mushrooms

Pan Seared Rib Eye Steak

Salmon au Poivre with Port and Red Wine

(Select One Starch)

Rice Pilaf

Garlic Mashed Potatoes

Mashed Potatoes

Roasted Baby Red Potatoes with Herbs and Garlic

Cake - Client to Provide Own (See vendor list for suggestions)

Cake cutting fees waived

Beverages Included

One Bottle of House Brand Wine, House Brand Champagne or Cider per Table

Unlimited: Coffee, Iced Tea and Water

Forty-Six dollars per person

Prices do not include sales tax or service charge. Prices subject to change.

** Above price is for plated or buffet service. Combination plate offered at an additional \$4.00 per person.*

** Buffet service is for one hour. A second hour is available for an additional \$2.00 per person.*

** Split Entrée is available for plated service at no additional cost.*

** Package available excluding hors 'de oeuvres for \$3.00 per person less*

Gold Package

Hors D'Oeuvres - Attractively presented buffet style

Smoked Chicken Quesadillas

Assorted Petite Quiche

Hibachi Beef Skewers

Fruit Display Platter

Toast

Champagne or Cider Toast Service

One Glass of Champagne or Cider will be offered to each guest

Dinner

Served with Seasonal Baby Vegetable Medley & Dinner Rolls

(Select One Salad)

Traditional Baby Caesar Salad with Parmesan Herbed Croutons and Parmesan Cheese

Mescaline Greens with Candied Walnuts, Tomato, Feta Cheese with Balsamic Vinaigrette

(Select One Entrée)

Roasted Salmon Citrus Beurre Blanc

Sautéed Chicken with Wild Mushrooms

London Broil with Green Peppercorn Sauce

Chicken Marsala

(Select One Starch)

Rice Pilaf

Garlic Mashed Potatoes

Mashed Potatoes

Roasted Baby Red Potatoes with Herbs and Garlic

Cake - Client to Provide Own (See vendor list for suggestions)

Cake cutting fees waived

Beverages Included

Unlimited: Coffee, Iced Tea and Water

Thirty-Six dollars per person

Prices do not include sales tax or service charge. Prices subject to change.

** Above price is for plated or buffet service. Combination plate offered at an additional \$4.00 per person.*

** Buffet service is for one hour. A second hour is available for an additional \$2.00 per person.*

** Split Entrée is available for plated service at no additional cost.*

** Package available excluding hors 'de oeuvres for \$3.00 per person less*

Grand Buffet

Entrée

(Select One Entrée)

Oven Baked Turkey Breast – Golden Oven Baked Turkey Served in Turkey Gravy

Carved Roast Beef – Slices of Tender Roast Beef Served in Demi-Glaze Mushroom Sauce

Baked Honey Glazed Ham – Served in Pineapple and Honey Glaze

Salad

(Select One Salad)

Garden Salad – Mixed Field Greens with Vine Ripened Tomatoes and Marinated Olives

Caesar Salad – Fresh Romaine Lettuce Leaves, Parmesan Cheese and Croutons Tossed with Classic Caesar Dressing

Potato Salad – Country Style with Chopped Celery, Mayonnaise, Mustard and Olive Oil Dressing

Pasta Salad – Chef's Choice of Pasta Variety

Vegetable

(Select One Vegetable)

Mixed Vegetables Caribbean Blend

Broccoli with Cheese Sauce

Buttered Corn

Meal Includes:

Candied Yams and Jellied Cranberry Sauce

Choice of Mashed Potatoes with Gravy or Cornbread Stuffing

Choice of Dinner Rolls and Butter or Cornbread

Cake - Client to Provide Own (See vendor list for suggestions)

Cut and Served Buffet Style by our Staff at No Charge

Beverages Included

Unlimited: Coffee, Iced Tea and Water

Lunch: \$20.95 per person

Dinner: \$25.95 per person

Prices do not include sales tax or service charge. Prices subject to change.

** Buffet service is for one hour. A second hour is available for an additional \$2.00 per person.*

** An additional \$3.00 per person will apply for each additional entrée.*

** Lunch price available with service before 4:00 pm. Dinner price available with service after 4:00 pm.*

Baja Fiesta Buffet

Entrée

(Select One Entrée)

Fajita Bar – Choice of Seasoned Beef or Chicken, Cheddar Cheese, Jack Cheese, Shredded Lettuce, Diced Tomatoes, Chopped Onions, Chopped Olives, Hot or Mild Salsa, Guacamole and Sour Cream

Enchiladas – Choice of Beef or Chicken baked in a Corn Tortilla with Ranchero Sauce and Assorted Cheeses, Accompanied by Pico de Gallo

Carnitas – Slow Cooked Pork Made with our Special Herbs and Spices

Roasted Chicken – Marinated Chicken Roasted in our Special Blend of Herbs and Spices

Salad

Mexican Garden Salad – Mixed Greens with Vine Ripened Tomatoes and Marinated Olives, Shredded Cheese, Crispy Tortilla Strips with Cilantro Dressing

Meal Includes:

Refried Beans

Spanish Rice

Flour and Corn Tortillas

Shredded Lettuce, Guacamole, Sour Cream, Shredded Cheese, Salsa, and Sliced Lemons

Cake - Client to Provide Own (See vendor list for suggestions)

Cut and Served Buffet Style by our Staff at No Charge

Beverages Included

Coffee

Iced Tea

Water

Beverages Included

Unlimited: Coffee, Iced Tea and Water

Lunch: \$21.95 per person

Dinner: \$26.95 per person

Prices do not include sales tax or service charge. Prices subject to change.

** Buffet service is for one hour. A second hour is available for an additional \$2.00 per person.*

** An additional \$3.00 per person will apply for each additional entrée.*

** Lunch price available with service before 4:00 pm. Dinner price available with service after 4:00 pm.*

Western BBQ Buffet

Entrée

(Select One Entrée)

BBQ Chicken – Marinated and Grilled to a Savory Flavor

Pulled BBQ Beef – Top Round of Beef Slow Roasted for 8 Hours

Grilled Beef Ribs – Grilled until Tender and Falling Off the Bones

Salad

(Select One Salad)

Garden Salad – Mixed Field Greens with Vine Ripened Tomatoes and Marinated Olives

Caesar Salad – Fresh Romaine Lettuce Leaves, Parmesan Cheese and Croutons Tossed with Classic Caesar Dressing

Potato Salad – Country Style with chopped celery, mayonnaise, mustard and olive oil dressing

Pasta Salad – Chef's Choice of pasta variety

Starch

(Select Two Starches)

BBQ Beans

Corn Cobbette's

Baked Potatoes

Meal Includes:

Dinner Rolls and Butter

Cake - Client to Provide Own (See vendor list for suggestions)

Cut and Served Buffet Style by our Staff at No Charge

Beverages Included

Unlimited: Coffee, Iced Tea and Water

Lunch: \$21.95 per person

Dinner: \$26.95 per person

Prices do not include sales tax or service charge. Prices subject to change.

** Buffet service is for one hour. A second hour is available for an additional \$2.00 per person.*

** An additional \$3.00 per person will apply for each additional entrée.*

** Lunch price available with service before 4:00 pm. Dinner price available with service after 4:00 pm.*

Luau Buffet

Entrée

(Select One Entrée)

Pineapple Chicken – Boneless Breast of Chicken Grilled and Served with Pineapple Chunk Sauce

Beef or Chicken Kabobs – Marinated Beef or Chicken Skewers with Onion and Bell Peppers

Teriyaki Chicken or Beef – Boneless Breast of Chicken Served in Teriyaki Sauce

Orange Chicken – Boneless Breast of Chicken Served in an Orange Glaze

Salad

(Select One Salad)

Garden Salad – Mixed Field Greens with Vine Ripened Tomatoes and Marinated Olives

Caesar Salad – Fresh Romaine Lettuce Leaves, Parmesan Cheese and Croutons Tossed with Classic Caesar Dressing

Pasta Salad – Chef's Choice of Pasta Variety

Oriental Salad – Fresh Mescaline Bed of Greens, Mushrooms, Vine Ripened Tomatoes and Crispy Rice Noodles Served with Toasted Sesame Oriental Dressing

Rice

(Select One Rice)

Fried Rice – Cooked with Mixed Vegetables, Eggs and Soy Sauce

Steamed White Rice

Meal Includes:

Stir Fry Vegetables

Fresh Hawaiian Bread and Butter

Cake - Client to Provide Own (See vendor list for suggestions)

Cut and Served Buffet Style by our Staff at No Charge

Beverages Included

Unlimited: Coffee, Iced Tea and Water

Lunch: \$21.95 per person

Dinner: \$26.95 per person

Prices do not include sales tax or service charge. Prices subject to change.

** Buffet service is for one hour. A second hour is available for an additional \$2.00 per person.*

** An additional \$3.00 per person will apply for each additional entrée.*

** Lunch price available with service before 4:00 pm. Dinner price available with service after 4:00 pm.*

Italian Buffet

Entrée

(Select One Entrée)

Ravioli – (Choose One) Three Cheese, Spinach or Mushroom

Stuffed Tortellini – (choose one sauce) Alfredo, Marinara or Pesto Sauce. Pasta filled with your choice of Meat, Spinach or Cheese

Chicken Cacciatore – Breast of Chicken Sautéed in a Fresh Tomato Herb Marinara Sauce

Chicken Limóné – Sautéed Breast of Chicken, Served in a Citrus Chardonnay Wine Sauce

Spaghetti – Served with choice of Meatballs or Italian Sausage with Marinara Sauce

Vegetable or Meat Lasagna – Served with Ricotta Cheese, Baked Fresh with your choice of Filling

Chicken Parmesan – Chicken Breast Breaded, Pan Seared and Topped with Parmesan Cheese

Salad

(Select One Salad)

Garden Salad – Mixed Field Greens with Vine Ripened Tomatoes and Marinated Olives with Your Choice of 2 Dressings

Caesar Salad – Fresh Romaine Lettuce Leaves, Parmesan Cheese and Croutons Tossed with Classic Caesar Dressing

Meal Includes:

Penne Pasta Alfredo - (pasta with creamy Alfredo Sauce)

Fresh Seasonal Baby Vegetable Medley and Fresh Garlic Bread

Cake - Client to Provide Own (See vendor list for suggestions)

Cut and Served Buffet Style by our Staff at No Charge

Beverages Included

Unlimited: Coffee, Iced Tea and Water

Lunch: \$20.95 per person

Dinner: \$25.95 per person

Prices do not include sales tax or service charge. Prices subject to change.

** Buffet service is for one hour. A second hour is available for an additional \$2.00 per person.*

** An additional \$3.00 per person will apply for each additional entrée.*

** Lunch price available with service before 4:00 pm. Dinner price available with service after 4:00 pm.*

Children's Menu

(Children 10 and under)

Chicken Tenders with French Fries

*

Hamburger or Cheeseburger with French Fries

*

Spaghetti with Meat Sauce

*

Penne Pasta with Meat Sauce

\$14.95 per child

Prices do not include sales tax or service charge. Prices subject to change.

Vegetarian Entrees

(Entrees below can be substituted at no charge)

Eggplant Parmesan

*

Pasta Primavera

*

Fettuccini Alfredo with Broccoli Flowerettes

*

Ravioli Stuffed with Cheese in Marinara Sauce

Hors D' Oeuvres

Hot (50 individual pieces per tray)

<i>Empanadas</i>	\$ 75.00 per tray
<i>Smoked Chicken Quesadillas</i>	\$ 85.00 per tray
<i>Vegetable Quesadillas</i>	\$ 80.00 per tray
<i>Parmesan Artichoke Hearts</i>	\$100.00 per tray
<i>Crabmeat Mushroom Caps</i>	\$150.00 per tray
<i>Mini Crab Cakes</i>	\$150.00 per tray
<i>Mini Beef Wellington</i>	\$150.00 per tray
<i>Scallops Wrapped in Bacon</i>	\$150.00 per tray
<i>Assorted Petite Quiche</i>	\$ 75.00 per tray
<i>Hibachi Beef Skewers</i>	\$100.00 per tray
<i>Beef Sate</i>	\$110.00 per tray
<i>Chicken Sate</i>	\$100.00 per tray
<i>Chicken Brochette</i>	\$100.00 per tray
<i>Beef Brochette</i>	\$110.00 per tray
<i>Coconut Deep Fried Shrimp</i>	\$250.00 per tray
<i>BBQ Meatballs</i>	\$ 75.00 per tray
<i>Mini Burritos</i>	\$ 75.00 per tray
<i>Hot Buffalo Wings</i>	\$125.00 per tray
<i>Chocolate Fountain</i>	\$ 4.00 per person

*Includes: Krispy Treats, Marshmallows,
Strawberries and Pineapples Chunks*

Cold (50 individual pieces per tray)

<i>Assorted Vegetable Tray with Dip</i>	\$100.00 per tray
<i>Seasonal Fruit Tray</i>	\$110.00 per tray
<i>Assorted Cheese and Crackers</i>	\$110.00 per tray
<i>Assorted California Rolls</i>	\$110.00 per tray
<i>Assorted Finger Sandwiches (Premium Breads add \$20.00)</i>	\$ 85.00 per tray
<i>Raspberry and Brie in Phyllo</i>	\$100.00 per tray
<i>Cold Assorted Canapes</i>	\$110.00 per tray
<i>Chicken and Ripe Olive</i>	
<i>Smoke Salmon with Caper</i>	
<i>Cheddar Cheese and Smoked Almond</i>	
<i>Salami Cornet with Cream Cheese and Spanish Olive</i>	
<i>Ham Horn with Ham Mousse</i>	
<i>Crab Claws on Ice with Cocktail Sauce (per dozen)</i>	\$ 75.00 per tray
<i>Jumbo Prawns on Ice with Cocktail Sauce (per dozen)</i>	\$ 60.00 per tray

Prices do not include sales tax or service charge. Prices subject to change.

Bar Service

Cash Bar

Individual guests pay for their own drinks, gratuity not included.

A minimum of \$350 in sales per bar is required. A \$75 bar set up fee will apply.

Hosted Bar

Organization or designated person pays for all drinks.

Prices do not include sales tax or service charge. Prices subject to change.

A minimum of \$350 in sales per bar is required. A \$75 bar set up fee will apply.

Price per Drink

<i>House Brands</i>	\$ 5.50
<i>Call Brands</i>	\$ 6.50
<i>Premium Brands</i>	\$ 7.50
<i>Cordials</i>	\$ 7.00
<i>Domestic Beer</i>	\$ 3.00
<i>Imported Beer</i>	\$ 4.00
<i>House Wine</i>	\$ 4.50
<i>Soft Drinks</i>	\$ 1.75

Light and Non-Alcoholic

<i>Tropical Fruit Punch Fountain</i>	\$ 45.00 / 5 gallons
<i>Tropical Fruit Punch Refills</i>	\$ 45.00 / 5 gallons
<i>Champagne Fountain</i>	\$100.00 / 5 gallons
<i>Champagne Fountain Refills</i>	\$100.00 / 5 gallons
<i>Sparkling Apple Cider</i>	\$ 7.00 / per bottle
<i>House Champagne</i>	\$ 12.00 / per bottle
<i>House Wine</i>	\$ 13.00 / per bottle
<i>(Merlot, White Zinfandel, Chardonnay)</i>	

**Cocktail servers are available at \$50 per server, per hour*

**Corkage fee of \$7.00 per bottle will apply for any wine, champagne or cider not purchased from the Ayres Courtyard Grille. Your coordinator must be notified in advance.*

Policies and Procedures

Attendance:

The Ayres Hotel & Suites can accommodate events of up to 220 guests seated at round tables of 8 with a 12ft.x15ft. dance floor. Room reservations are for a 5-hour period. Additional time can be purchased for \$150 per hour and must be pre-approved. Your event must end by midnight (12:00 am). Room rental is waived with a food and beverage minimum in catering revenue (determined by Catering Manager) is generated (excluding tax, service charge and cash bar sales).

Table Settings:

All tables, chairs, glassware and china will be provided for your event. White linens are offered at no charge. Various linen colors are available for an additional fee.

Menu:

Our Catering Coordinator will work with you to create menus to satisfy your personal tastes. A complimentary tasting will be offered for up to (2) guests to sample your final menu selection. No left over food can be taken off the premises. Meal prices are based on your choice of one entrée. There is no additional charge for vegetarian requests. The Ayres Hotel & Suites does not allow any outside food.

Cake:

We will present your selection on an elegant cake table. Cakes from outside licensed bakeries are welcome (no homemade items allowed). Ayres Hotel & Suites does not provide cakes for any events, however cake cutting fees will be waived.

Bar:

We can provide a fully stocked bar in the ballroom for a set up fee of \$75.00 and a minimum of \$350.00 in bar sales. Absolutely no outside alcohol will be allowed to be brought in by guests. Failure to comply with this policy could result in your guests being asked to leave and could cause the event to be shut down early.

Tax and Service Charges:

A 19% service fee and 8.75% sales tax will be added to all food and beverage items. Fees are subject to change.

Service:

Our impeccably attired and experienced staff will guide you and your guests through an impressive evening of attentive service.

Security:

The hotel will provide your event with a well-experienced and professional security guard. A security charge of \$125.00 will apply.

Deposit and Payment Policy:

An initial non-refundable deposit fee of \$1000.00 is required at the time the contract is signed. Final payments are due in full, at least 4 business days prior to your event. Any payment in the form of a check will need to be received 10 business days prior to your event. A credit card will be required to be on file.

Overnight Accommodations:

Your coordinator will reserve one complimentary junior suite for the evening of your event (at coordinator's discretion). Ask our sales office about special rates for your guests (A minimum of 10 guestrooms is required). Our guestrooms include a full American breakfast in the restaurant.

Cobblestone Courtyard Ceremony:

Our beautiful Courtyard is a perfect setting for an outdoor ceremony. We can accommodate up to 175 people and a \$600.00 fee for your ceremony will apply.

Preferred Vendors

Entertainment

From Doo Wop 2 Hip Hop

(805) 587-6806 ~ www.fromdoowop2hiphop.com

Props Productions

(909) 266-0110 ~ www.propsfx.com

Decorations

C and L Linen Rentals

(626) 814-1087 or (626) 962-5826

The Finishing Touch Wedding Design

(877) 838-9333

Florists

Picazo's Flower Designs

(909) 948-2141 ~ www.picazosflowerdesigns.com

Flower Fairy Wings

(909) 429-0687 ~ www.flowerfairywings.com

Irises Designs

(909) 944-1661 ~ www.irisesdesigns.com

Cakes

Sweet Art Cakes

Upland (909) 949-3633 ~ Pomona (909) 392-3890 ~ www.sweetartcakes.com

Ontario Bakery

(909) 948-1229

Photographers

DigiZoom, Inc. Photography & Videography

(877) 652-0111 ~ www.digizoom.net

Notes

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