

events by Marriott



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breaks



lunch



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crafted for you

ANAHEIM MARRIOTT SUITES

12015 Harbor Boulevard | Garden Grove | CA 92840

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www.anaheimmarriottsuites.com

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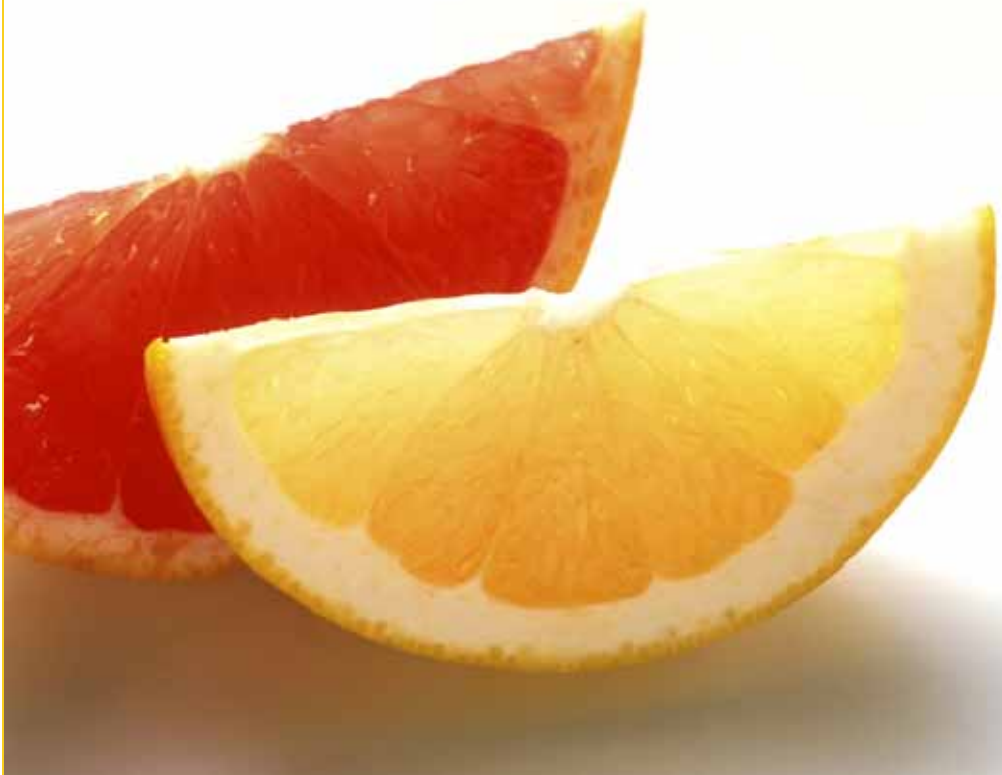
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Continental Breakfast

Option 1 | \$18

choice of two juices-

Fresh orange juice, grapefruit juice,
apple juice, cranberry juice

Sliced fresh seasonal fruits

Chef's selection of freshly baked
breakfast pastries and bagels

Fruit preserves, butter, margarine and
cream cheese

Freshly brewed Starbucks coffee and
Tazo teas

Enhancements Each |

English muffin sandwiches with egg, bacon
and cheese \$5

Breakfast burritos \$4

Quiche Lorraine \$4

Fruit smoothies \$3

Variety of cold cereals \$3

Variety of fruit yogurts \$3

Hard boiled eggs \$2

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Proteins | Each add \$4 per person

Aged dry salami

Sliced turkey

Assorted cheese

Boiled eggs

Continental Breakfast

option 2 | \$22

Fresh orange juice, grapefruit juice, apple juice, cranberry juice

Sliced fresh seasonal fruits

Yogurts with granola

Assorted cold cereals

Chef's selection of freshly baked breakfast pastries and bagels

Fruit preserves, butter, margarine and cream cheese

Freshly brewed Starbucks coffee and Tazo teas

Enhancements Each |

English muffin sandwiches with egg, bacon and cheese \$5

Breakfast burritos \$4

Quiche Lorraine \$4

Fruit smoothies \$3

Smoked salmon \$5

Hard boiled eggs \$2

Starbucks coffee \$4

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***Steak and eggs | \$31**

6 oz New York sirloin steak with fresh scrambled eggs mixed with cheddar cheese and chives

Landmark eggs | \$23

Poached eggs with wilted spinach on grilled sliced tomato and hollandaise sauce

Plated breakfast Includes |

Choice of Starter: All breakfast's served with seasonal whole fresh fruit centerpiece

Choice of two: fresh orange juice, grapefruit juice, apple juice, cranberry juice

Choice of: smoked maple – pepper bacon or country fresh sausage links

Choice of: hashed browns or bistro breakfast potatoes

Chef's selection of freshly baked breakfast pastries with fruit preserves, butter and margarine

Freshly brewed Starbucks coffee and Tazo teas

***does not include**

breakfast bacon or sausage

Fast fare | \$20

Two fresh scrambled eggs with diced ham and herbs

***Vegetable Frittata | \$20**

Poached eggs with wilted spinach on grilled sliced tomato and hollandaise sauce

***SunSpot Breakfast | \$20**

Scramble eggs with angus ground beef, fresh spinach, Wild mushroom and Breakfast potatoes



Enhancements | per person

Oatmeal \$3

Cold cereals with milk \$3

Atlantic smoked salmon with cream cheese, capers, red onion, chopped eggs and toasted bagels \$5

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Breakfast Buffet

Option 1 | \$25

Scrambled eggs with herb cheddar cheese and chives

Smoked maple – pepper bacon

Country fresh sausage links

Bistro breakfast potatoes

Option 2 | \$29

Western Omelets

Smoked maple – pepper bacon

Country fresh sausage links

bistro breakfast potatoes

Assortment of cereals and milk

Seasonal fresh fruits and berries

Breakfast Buffet includes

Assorted fruit juices

Fresh baked breakfast pastries

Freshly brewed Starbucks coffee and Tazo teas

Enhancements Each | \$4

Eggs benedict

Eggs Florentine

Mini Huevos Rancheros

Pancakes or waffles

Poached salmon with condiments

Enhancements Per Person |

*Omelet station \$5

*Fresh waffle station \$5

*Smoothies station \$4

*+ \$125 attendant fee per station



* \$150 Labor fee will be added for all buffets under 50 people. Price subject to 21% service charge and Tax

Breakfast Buffet

Southwest Breakfast | \$29

Freshly squeezed orange juice, grapefruit juice, apple juice, and spicy vegetable cocktail

Sliced watermelon, pineapple, mango, papaya, and seasonal berries

Variety of cold cereal and granola with bananas and raisins

Assorted individual fruit yogurts

Make your own egg burrito. Warm tortillas, scrambled eggs, chorizo sausage, cilantro, green onions, pepper Jack cheese, guacamole, salsa fresco, and sour cream,

Smoked bacon, smoked pork sausage

Cheddar cheese cornbread muffin

Skillet potatoes roasted with Anaheim chillies

Refried beans with Queso

Fresh Breakfast Bakery Display

Starbucks Coffee and Tea Service

Egg beaters available upon request



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Enhancements | \$5 per person

Poached salmon or smoked salmon

Fresh waffle station

Crispy Mushroom strudel

Omelet station

Station attendant fee \$125.00

Breakfast

Brunch | \$42

Scrambled eggs

Pancakes

Poached eggs on grilled tomato and wilted spinach with hollandaise sauce or eggs benedict

Stuffed breast of chicken with goat cheese, spinach and roasted smoked bell pepper with creamy chardonnay sauce

Steamed halibut with ginger soy sauce

Grilled pepper crusted sirloin with wild mushroom burgundy sauce

Seasonal fresh fruits

California mixed green salad

Grilled fresh seasonal vegetables

Fresh seasonal steamed vegetables

Cranberry wild rice

Fresh baked breakfast pastries

Fruit juices

Freshly brewed Starbucks coffee and Tazo teas

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Morning Break

Cupcake Corner | \$20

Chocolate, vanilla mocha,
Marble with assorted frostings
and sprinkles

Assortment of milk

Freshly brewed Starbucks coffee
and Tazo teas

Enhancements Per Person |

Seasonal fresh fruit \$3

Selection of assorted sodas \$3

Bagels with cream cheese \$4

Assortment of fruit yogurts \$3

Naked juice \$4

Granola bars \$3

Morning Break

Starbucks Break | \$22

Warm raisins scones with
assorted jams, cinnamon twists

Starbucks frappuccinos, whole
fruit Starbucks coffee and tea
service

Enhancements per Dozen | + \$33

Chocolate croissants

Fresh baked assorted muffins

Dannon light & fit smoothie

Bagels

Enhancements | Each

Starbucks double shot espresso \$4

Dannon light and Fit smoothie \$3

Assorted sodas \$3

Assortment fruit yogurts \$3



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Breaks

Grandmas Visit | \$14

Freshly brewed Starbucks coffee and Tazo teas

Assorted soft drinks

Assortment of fresh baked cookies and brownies



Enhancements | \$4 per person

Tortilla chips with trio salsa

Granny Smith apple caramel and nuts

Assortment of domestic cheeses

Assorted gourmet potato chips

Assorted flavored popcorn

Enhancements per dozen | \$33

Starbucks double shot espresso and cream

Biscotti

Brownies

Granola bars

Power bars

Pretzel with spicy mustard

Chocolate strawberries

Mini pastries

Crispy churros with cinnamon sugar

Haagen Dazs ice cream bars

Enhancements | each

Pound of mixed nuts \$25

Pound of trail nuts \$25

*Tray of finger sandwich \$100

*Tray of vegetable crudité \$100

*Cheese Brie in puff pastry \$175

*serves 50 people

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Enhancements | each

Starbucks double shot espresso and cream \$4.50

Banana foster \$4

Assorted ice cream bars \$3

Assorted fruit tarts \$3

Individual fruit smoothies \$3

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Afternoon Breaks

Sundae Parlor | \$20

Ice cream sundae station including chocolate, strawberry and vanilla ice creams with chocolate syrup, caramel, m&m's, brownies, oreo cookies, hot fudge, cherries, peanuts, pecan, fresh strawberries, bananas, whipped cream

Freshly brewed Starbucks coffee and Tazo teas

Enhancements | \$33 per dozen

biscotti

Fresh baked cookies

Granola bars

Power bars

Chocolate covered strawberries

Mini pastries

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Enhancements | each

Starbucks coffee double shot espresso and cream \$4.50

Red bull \$5

Assorted gourmet potato chips \$3

Breaks

Chocoholic | \$22

Chocolate chip cookies and fudge brownies

Individual bags of m&m® candies and assorted candy bars

Chocolate fondue

Served with strawberries, dried apricots, marshmallows, pretzel sticks and biscotti

Chocolate milk and hot chocolate

Freshly brewed Starbucks coffee and Tazo teas

Enhancements | \$33 per dozen

Biscotti

Brownies

Fresh baked cookies

Granola bars

Power bars

Chocolate covered strawberries

Mini pastries

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Enhancement | Each

Starbucks double shot espresso and cream \$4.50

Afternoon break

The Blended Break | \$19

Milk shake station serving vanilla, chocolate and strawberry ice cream shakes

Fresh seasonal fruit and berry shakes with cream

Fresh strawberry and citrus daiquiris

Freshly brewed Starbucks coffee and Tazo teas

Assortment of soft drinks

Enhancements per dozen | \$33

Biscotti

Brownies

Fresh baked cookies

Granola bars

Power bars

Chocolate covered strawberries

Mini pastries

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Afternoon break

Anaheim Stadium | \$21

Mini Black and White Cookies

Gourmet Flavored Popcorn, cotton candy, Cracker jacks, jumbo pretzel

Whole apples

Soft drinks ,Iced tea and bottled water

Freshly brewed Starbucks coffee and Tazo teas

Little Italy | \$22

Mini cannolis, crème puffs and Napoleons

Tiramisu with biscotti

Biscotti (chocolate dipped, almond and fruit)

Starbucks frappuccinos

Freshly brewed Starbucks coffee and Tazo teas

Executive Meeting Package

Morning Coffee Service | \$49

Freshly brewed Starbucks coffee and Tazo teas

Bagels, danish pastry, and marquis muffins

Butter, cream cheese, preserves

Low carb protein bars

Part skim polly-O® string Cheese

Mid Morning | included

Freshly brewed Starbucks coffee and Tazo teas

Assorted Biscotti

Afternoon | included

Freshly brewed Starbucks coffee and Tazo teas

Variety of diet and regular soft drinks, Iced teas, Mineral waters, sparkling fruit Juices

Crisp pretzels

Mixed nuts

Assorted homemade cookies



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ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

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All entrée lunch salads served with soup of the day, fresh baked rolls and butter, dessert, Freshly brewed Starbucks coffee and Tazo teas

Plated Lunch

Choose 1

Soups

Tomato and basil soup

Wild mushroom bisque

White bean and bacon soup

Corn chowder

Salad

Mixed green salad

Mesclun green salad

Spinach salad

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All plated lunch selections served with fresh baked rolls and butter, choice of soup or salad, chef's selection of accompaniments, dessert, freshly brewed Starbucks coffee and Tazo teas

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[Poultry Selections](#) | \$32

Tuscan chicken with cipollinis, peppers, basil, white wine and prosciutto

Boneless, skinless chicken breast with tomato, kalamata relish

Lemon and rosemary glazed statler chicken breast

[Seafood Selections](#) | \$40 Crab crusted Georges bank cod

Oceana grilled salmon fillet

Roasted mango pacific sea bass with pineapple ginger salsa

[Beef Selections](#) | \$45

10oz grilled New York sirloin steak with herbed steak butter

12oz London broil with cracked pepper sauce

[Pasta](#) | \$35

Mushroom ravioli champagne tarragon sauce

[Vegetarian](#) | \$32

Porcini risotto cake sauteed arugula, tomatoes red pepper coulis

Chickpea curry garbanzo beans with light curry broth tomatoes and seasonal vegetables

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Lunch Entrees

Home style Cooking | \$29

12oz London broil with cracked pepper sauce

Slow roasted meatloaf caramelized onions and
roasted garlic mashed potatoes

Braised short ribs with mashed potatoes and
green beans

Pot roast with boiled Yukon gold potatoes and
root vegetables

Country fried chicken with sweet mashed
potatoes and vegetable succotash

Half roasted rosemary chicken with green chili
red rose mashed potatoes



All plated lunch selections served with fresh baked rolls and butter, choice of soup or salad, chef's selection of accompaniments, dessert, Freshly brewed Starbucks coffee and Tazo teas

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Lunch Buffet

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Mediterranean | \$44

Vine ripened tomatoes and mozzarella with arugula

Greek salad

Calamari fennel and orange Salad

Vegetable minestrone with orzo pasta pine nut and basil pesto soup

Stuffed chicken breast, feta, spinach and mint

Pesto and olive couscous

Italian meatballs

Homemade marinara sauce

Parmesan cheese

Broccoli, sauteed garlic and olive oil

Roasted zucchini, sundried tomatoes

Pacific Rim | \$44

Egg drop soup

Baby romaine salad with carrots, scallions, cilantro, julienne fried wontons and oriental dressing

Haricot verts-Maui onion salad with Thai mint dressing

Five spice seared sesame chicken, Homemade ponzu and shiitake mushrooms

Glazed honey ginger salmon

Stir fried vegetables

Sticky rice

Almond cookies, fresh fruit tarts



All lunch buffet selections served with fresh baked rolls and butter, dessert, Freshly brewed Starbucks coffee and Tazo teas

*\$150 Labor Fee will be added for all buffets under 50 people – price subject to 21% service charge and tax



All lunch buffet selections served with fresh baked rolls and butter, dessert, Freshly brewed Starbucks coffee and Tazo teas

Lunch Buffet

Southwestern | \$38

Tortilla soup

Mixed green salad with roasted corn and peppers, scallions and diced tomatoes

Cilantro vinaigrette and pico de gallo ranch dressing

Julienne jicama with baby shrimp and poblano vinaigrette

Texas barbecued beef skirt steak

Tequila marinated chicken, roasted tomatillos and chipotle sauce

Pinto beans and rice

Roasted corn

Penne pasta with chipotle cream sauce and scallions

Jalapeno cornbread and rolls

Chocolate cake with kahlua sauce and Myers rum caramel flan with coconut whipped cream

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Lunch Buffet

New York, New York | \$33

Soup du jour

Thick sliced tomato and onion salad with oregano vegetables

Egg salad and tarragon chicken salads

Caponata salad

The butcher's block

Roast beef, roasted turkey, hickory ham, liverwurst and bologna

Pepper jack, Swiss, sharp cheddar, mozzarella and American cheeses

Assortment of Condiments

Assortment of artesian breads

Terra chips

Pommery and Dijon mustards with European mayonnaise, cranberry horseradish and creamed horseradish

New York cheese cake, flourless chocolate cake

Lunch Buffet

Little Italy | \$32

Mixed greens salad with red pear tomatoes, homemade croutons, parmesan cheese ranch dressing and lemon balsamic vinaigrette

White bean with pancetta salad

Beefsteak tomato, mozzarella with balsamic dressing

Char-grilled chicken with creamy polenta and portabella mushrooms

Baked swordfish, capers and olives

Rigatoni with Italian sausage, roasted tomato and garlic sauce

Green beans with roasted almonds

Tiramisu

chocolate dipped canoli

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All lunch buffet selections served with fresh baked rolls and butter, dessert, Freshly brewed Starbucks coffee and Tazo teas

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All lunch buffet selections served with fresh baked rolls and butter, dessert, Freshly brewed Starbucks coffee and Tazo teas

Lunch Buffet

Childhood memories | \$36

Tomato soup with mini grilled cheeses

Garden vegetables

Macaroni and cheese

Beef pot roast with veggies

Meatloaf with mushroom burgundy sauce

Spaghetti and meatball with marinara sauce

Apple pie

Pecan Tart

Homemade lemonade

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Boxed lunch selections served with whole fruit, cookie or brownie and a bottle of water or soda

Boxed Lunch

All Boxed Lunches Include the Following

Pasta salad

Whole fresh fruit

Potato chips

Cookie and candy mint

Sandwich Choose 1 |

Vegetable wrap with baby spinach, shitake mushroom, gilled vegetables | \$16

Ham & Swiss cheese with whole grain mustard on baguette | \$18

Fresh roasted turkey breast with monterey Jack cheese, cranberry mayo and spinach on 7-grain bread | \$20

Signature Choices | \$27

Chilled beef tenderloin, caramelized onions, boursin cheese on focaccia bread

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Lunch | Dessert

Included in menu price

Choose 1

NY style cheese cake

carrot cake

chocolate cake

chocolate or strawberry mousse

deep dish apple pie

Key lime pie

Fresh berries and cream

coconut cake

Pineapple upside down cake



Buffet | Dessert

Choose 2

mini fruit tarts

assortment of mini cakes

flan

chocolate brownies

mini cheese cake

mini carrot cake

mini chocolate cake

crème brûlée on spoon

Enhancements | \$3

seasonal berries in almond shell

white chocolate bread pudding

raspberry crême brûlée

black forest cherry torte

banana chocolate chip

chocolate mousse cake

french chocolate chambord

molton chocolate cake

hazelnut cappuccino

banana foster

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cheese

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Hors d'oeuvre

Cold |

Vegetable crudités	\$125
Assortment of domestic cheeses	\$150
Fresh seasonal fruits	\$150
Lobster Rolls	\$175
Assortment of crispy toast and bruschetta	\$125
Summer rolls	\$125
Bacon -ranch chips	\$200
Shrimp salad cone	\$200
Roasted fig and feta	\$200
Tuna tartar wontons	\$200
Mini croque madame	\$200



All items are based on minimum of 50 pieces per order

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Hors d'oeuvre

Hot |

Asian vegetarian egg roll with plum ginger sauce	\$150
Spinach and feta cheese turnover	\$150
Chinese pot sticker with ponzu sauce	\$125
Stuffed mushroom with spinach and cheese brie	\$150
Shu mai – Asian pork dumpling	\$125
Cha Bao – shrimp wrapped in rice wonton	\$125
Greek meatball with mint cucumber dip	\$125
Scallops in shell with lime butter sauce	\$200
Fried brie	\$200
Mini Hot dog	\$125
Mini slider	\$200
Mini mushroom slider	\$150
Lamb meatball & tzatzki	\$150
Mushroom quiche	\$150



All items are based on minimum of 50 pieces per order

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*Reception service is for 1 hour

*Attendant required at \$125 each

Hors d' Oeuvres

Traditional | \$4 each

Asian vegetable spring roll with ginger soy

Sun-Dried tomato and goat cheese spanakopitas

Parmesan artichoke hearts

Chicken quesadillas with tomato sauce

Jalapeno scallop

Beef empanadas with avocado and roasted poblano sauce

Signature | \$6 each

Shrimp sate with chili sauce vinaigrette

Coconut prawns with mango chutney

Miniature crab cakes with red pepper mayonnaise

Lobster quesadillas with salsa fresca

Grilled sesame lemon grass shrimp

Grilled sea scallops on blue corn tortilla with avocado corn relish

Miniature beef wellington with truffle sauce

Reception Displays



International Cheeses | \$8 per person

Domestic & Imported of cheeses, crackers and country breads

Farmers Market | \$7 per person

Seasonal vegetables served with ranch dip and hummus

Tapas | \$10 per person

Individual salads, marinated artichokes, grilled vegetables

Mussels, calamari, asparagus, buffalo Mozzarella, Proscuitto, Kalamata Olives

marinated mushrooms, roasted tomatoes



All reception is served for 1 hour

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Canapes

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Minimum order of 50 piece

Traditional | \$4 each

Jumbo gulf shrimp

Tomato and basil bruschetta

Brie and sun-dried cranberry tartlet

Roasted Roma tomato with goat cheese on a parmesan crostini

Marinated artichoke hearts with pimento cheese

Specialty | \$5

Crab mango salad on Belgian endive

Marinated shrimp with dill and cucumber in a phyllo cup

Smoked pastrami salmon on pumpernickel with dill cream cheese

Breast of duck moo shoo and hoisin sauce with green tomatoes

New potatoes with cream fraiche and mollosol caviar

Seafood dim sum with orange and horseradish

Risotte cakes with pesto

Garlic sausage wrapped in puff pastry with pommery mustard



Signature | \$6

Beef carpaccio with white truffle oil on sourdough

Blackened tenderloin of Beef with Ancho chili mayonnaise

Ahi tartar on crisp won-ton chip with kelp salad

Lobster medallion, ginger mousse, and chive

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Theme

Italian | \$ 14

Salami with Italian salsa

Assortment of cocktail blini

Assortment of bruschetta

Assorted mini pizza

Olive tapenade



Asian | \$14

Steamed pork Shu mai – pork in wonton wrap

Steamed Cha Bao – shrimp in rice wrap

Assortment of sushi rolls with Wasabi soy sauce

Chinese vegetable egg rolls with Chinese hot mustard and Sweet & Sour sauce

Steamed pot sticker with Ponzu sauce

Thai chicken salad in cucumber cup

*Reception service is for 1 Hour

*Minimum of 50 people

Mediterranean | \$16

Hummus with pita bread

Feta and goat cheese with pita chips

Eggplant and garlic dip with crispy lavosh

Spinach and feta in puff pastry

Dolmeh- Rice wrapped in grape leaves

Tabbouleh in a crisp romaine leaf

Spanish | \$16

Sopes surtidos- with rajas, chicken tinga and shredded beef

Carnitas de pato- duck carnitas with sweet tomatillo sauce and grilled pineapple

Empanaditas

Shrimp & avocado on the crisp tortilla chips

Scallop on the polenta with chipotle aioli

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Station

Mediterranean | \$25

Marinated chicken kabob

Marinated Beef Kabob

Hummus with pita chips

Eggplant and garlic dip with crispy lavosh

Dolmeh- rice in grape leaves

Enhancement | \$4 per person

Choose (1) one:

Lamb kabob

Greek meatball with minted cucumber dip

Beef gyros

Chicken gyros

Lamb gyros

Enhancement | \$3 per person

Spinach and feta in puff pastry

*Reception service is for 1 hour

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Station

Asian | \$24 per person

Steamed shu mai

Steamed cha bao

Stir fry noodle

Stir fry rice

Pork dumpling

Waterfront Clambake | \$39 per person

New England clam chowder served with oyster crackers

Boiled New England Lobster Tails with crustacean butter (One tail per person)

Beach bake style packets full of linguica, herbs, extra virgin olive oil, new potatoes, and corn on the cob

Station

Sushi | \$22 per person

California roll

Tekka maki

Alaskan roll,

salmon and avocado roll

spicy tuna roll

served with a light soy sauce, wasabi and pickled ginger

4 Piece of each | per Person

*Reception service is for 1 hour

*Minimum of 50 people.



*Attendant required at \$125 each



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Specialty Stations

Pasta Station | \$12 per person

Penne pasta, sauteed Italian sausage and wild mushrooms in a pomodoro sauce, cheese tortellini in a cream sauce

Paella Station | \$14 per person

Shrimp, Spiced chicken, chorizo sausage, mussels, clams and peas in a spicy tomato broth

Slider Station | \$9 per person

Choice pork barbecue, southern cole Slaw, bread and butter pickles on a parker House Roll

(Based on 2 servings Per Person)

Southern Grits Station | \$8 per person

Stone ground grits, andouille sausage, apple wood bacon, chives, caramelized vidalia onions, roasted yellow peppers, smoked cheddar and bleu cheese, served in martini glasses

*attendant required at \$125 each

*Reception service is for 1 Hour

*Minimum of 50 people

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Specialty Stations

Martini Mac and Cheese Station | \$10 per person

Macaroni and Cheese with Wild Mushroom and Leek

Cajun Spiced Shrimp and Crawfish Macaroni and Cheese

Traditional Southern Five Cheese Macaroni and Cheese
Offered with Accoutrements of Bacon, Bleu Cheese and Chives

Dim Sum | \$12 per person

Assorted Dim Sum and Asian Dumplings with Chili Cilantro Pesto, Ponzu Sauce

(Based on Three Pieces Per Person)

Pizza | \$8 each

Your Choice of Two of the Following Selections: Classic Marinara and Italian Sausage, Three Cheese or Barbecued Chicken

Warm Spinach and Artichoke Dip | \$8 per person

With Pita Chips (Serves 50 Guests)

Cobb Salad | \$8 per person

Seasonal Greens, Grilled Chicken, Crisp Bacon, Bleu Cheese, Tomatoes, and Cucumbers, in an Avocado Dressing

Landmark Caesar Salad | \$6 per person

Romaine, Red and Yellow Peppers, Green Tomatoes, Parmesan and Haystack Fried Onions with a Buttermilk Dijon Dressing

*Reception service is for 1 Hour

*Minimum of 50 people

*Attendant required at \$125 each

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Station

Seafood Station | \$28 per person

Jonah crab claws (2pc)

Shrimp cocktail (4pc)

Oysters on half shell

Chilled clam (2) on the half shell

Salad | \$10 per person

Caesar salad

heart of romaine lettuce
with parmesan croutons
and house Caesar dressing

Cobb salad

turkey, bacon, boiled eggs,
avocados, cheddar
cheese, and lettuce with
vinaigrette dressing topped
with crumble blue cheese

Station

South of Border | \$14 per person

Fajita station with marinated beef
and chicken with onion and bell
peppers

Flour and corn tortilla

Homemade salsa

Pico de gallo

Guacamole

Enhancements | add \$6 per person

Fish taco

Beef taco

Carnitas

Carne asada

Papas

Tortilla with nacho cheese



*Reception service is for 1 Hour

*Attendant required at \$125 each

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Station

Carving |

Carved Jack Daniels Cajun Barbecue Beef Brisket

Served with cornbread muffins and biscuits

(Serves 50 people) \$400

Herb Crusted Top Round of Beef

Served with miniature rolls, garlic mayonnaise, spiced mustard and whipped horseradish

(Serves 75 people) \$375

Whole Roasted Free Range Turkey

Served with silver dollar rolls, cranberry chutney and lavender mustard

(Serves 40 people)

Bone-In Green Tea Infused Molasses Glazed Ham

Assorted gourmet rolls

(Serves 75 people)

Roast Tenderloin of Beef) \$425

Bordelaise sauce, served with sourdough rolls

(Serves 30 people)

*Attendant required at \$125 each



*Reception service is for 1 Hour

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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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a la carte appetizers

Smoked chicken ravioli with asiago cream sauce | \$7

Chilled fresh prawn cocktail | \$9

Seared Ahi with wasabi cream sauce | \$6

Parmesan herb crusted lamb chop with pomegranate sauce | \$10

heirloom tomatoes, fresh mozzarella with basil, olive oil and balsamic | \$7

Soups

Chicken tortilla with tri-colored tortilla strips | \$6

Wild mushroom soup | \$6

Corn chowder with smoked shrimp | \$7

Roasted tomato basil soup with parmesan crouton | \$6

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All plated dinner selections served with fresh baked rolls and butter, choice of soup or salad tossed in room, chef's selection of accompaniments, dessert, Freshly brewed Starbucks coffee, selection of Tazo teas

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a la carte salads

dinner | choose 1

Crisp butter lettuce | \$5

Marinated hot house cucumbers, red teadrop tomatoes and diced golden beets.

Mixed green salad | \$4

Dried cranberries, pistachios and Matchstick yellow squash

Mesclun salad | \$4

Baby corn, shitake mushrooms, water chestnuts and mandarin segments

Spinach salad | \$4

Organic teardrop tomatoes, kalamata olives, feta cheese crumbles and toasted pine nuts.

Dressings | Choose 1

Pomegranate vinaigrette

Stilton buttermilk dressing

Sundried tomato vinaigrette

Lime chives vinaigrette

Hoisin ginger lime vinaigrette

Chenin blanc vinaigrette

Mosito dressing

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a la carte poultry

Stuffed breast of chicken | \$42

Roasted chicken | \$40

Mediterranean breast of chicken

Roast European chicken breast

Grilled lemon curd chicken

Seared Sonoma chicken

Rosemary lemon chicken

Grilled honey lime chicken

a la carte seafood

Herbed crusted salmon | \$49

Roasted wild salmon | \$49

Coconut miso roasted salmon | \$49

Char-grilled swordfish | \$52

Shrimp, crab and spinach stuffed filet of sole
| \$52

Mescal tequila shrimp | \$52

Roasted wild salmon

Sauteed halibut

Pan seared Chilean sea bass

Dauphinoise potatoes

Maytag potato cake

Potato gratin

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a la carte | steak

Prime Rib | \$52

New York | \$55

Chili Rubbed New York Strip Steak | \$57

8oz Filet Mignon | \$57

Anch-Chili Crusted Filet Mignon | \$57

8oz top sirloin | \$42

BBQ Flank | \$48

Chipotle-Citrus Glazed Short Ribs | \$50

Braised Short Ribs | \$50

Osso Buco | \$48

10oz Pork Chop | \$57

Mint Roast Loin of Lamb | \$57

Choose | [Sauce](#)

Peppercorn sauce

Wild mushrooms cognac sauce

Béarnaise sauce

Bordelaise sauce

Ancho chili butter

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Dinner buffet

Includes

Fresh baked assortment of breads and butter

Iced tea

Freshly brewed Starbucks coffee and, selection of Tazo teas

Desserts



Western | \$56

Mixed greens salad

Baked Pork and beans

Mashed Potatoes

Corn on the cob

BBQ half Chicken

BBQ baby back ribs

BBQ Roasted beef

Mediterranean | \$57

Roasted garlic chard lentil soup

Nicose salads

Tabbouleh

Marinated chicken kabob

Marinated beef kabob

Grilled Halibut with chili, garlic and mint sauce

Asparagus- mushroom risotto asiago cheese

Enhancements | \$4

Black bean soup

Creamy garlic soup

Rustic Greek salad with feta cheese

Green beans garlic chili salad

BBQ pork loin

Marinated Lamb

Penne pasta with eggplant and feta cheese

Pork tenderloin with olive mustard tapenade

Peach cobbler

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Dinner Buffet

Includes

Fresh baked assortment of breads and butter

Iced tea

Freshly brewed Starbucks coffee and, selection of Tazo teas

Dessert



Italian | \$54

Caesar salad

Vine – ripened tomato, fresh basil and buffalo mozzarella with balsamic vinaigrette

Oiled brushed grilled vegetables

Chicken penne pasta with mushrooms, green peas, asparagus and Cajun cream sauce

Linguini pasta with Italian sausage and marinara sauce

Bowtie pasta with fresh fish of the day, shrimps, scallops and mussels with Alfredo sauce

Cannolis, tiramisu, mascarpone

Southwest | \$52

Tortilla soup

Roasted corn salad

Heart of romaine lettuce with cotija cheese, fire roasted peppers and cilantro Caesar dressing

Corn on cob

Adobo flank steak with roasted corn and tomato relish

Ancho chili rubbed breast of chicken with avocado cilantro sauce

Flan, Churros

Enhancements per person |

Black bean soup \$4

Minestrone \$4

Antipasti \$4

Seafood Ceviche \$4

Slow cooked roasted pork \$4

Beef enchilada \$4

Chicken parmesan \$4

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Dinner Buffet

Asian | \$50

Vegetables egg rolls

Oriental chicken salad with sesame dressing

Mongolian Beef

Kung Pao chicken

Pork fried rice

Wok Stir fried vegetable

Enhancements | \$4

Braised short ribs with hoisin sauce

Hawaiian tri tip steak kabob

Gon Lo mein

Mango beef with oyster sauce

Vietnamese Chicken meatball on lettuce leaf

Enhancements | \$6

Assorted sushi rolls

Dinner Buffet

Include

Fresh baked assortment of bread and butter

Iced tea

Freshly brewed Starbucks coffee and selected Tazo teas

Dessert



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Combination #1 | \$64

6 oz sautéed Salmon with a miso sauce and 5 oz filet of beef with shitake mushroom cognac sauce served with garlic mashed potatoes and Seasonal fresh garden vegetables

Combination #4 | \$63

6 oz Sautéed Halibut with ginger shoyu sauce and 6 oz grilled breast of chicken with caper lemon sauce with fingerling potato and seasonal fresh garden vegetables

Combination #2 | \$58

6 oz grilled breast of chicken with artichoke, olives, capers, cherry tomatoes and lemon butter sauce and 6 oz Atlantic Salmon with saffron sauce served with mashed potatoes and seasonal fresh garden vegetables

Combination #5 | \$67

6 oz Filet of Beef with shitake burgundy sauce and shrimp scampi with potato terrine and seasonal fresh vegetables

Combination #3 | \$60

6 oz Filet of Beef with shitake burgundy sauce and 6 oz grilled breast of chicken with artichoke, olives, capers, cherry tomatoes and lemon butter sauce with potato terrine and seasonal fresh vegetables

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Enhancements each | \$3

- seasonal berries in almond shell
- white chocolate bread pudding
- raspberry crème brule
- black forest cherry torte
- molton chocolate cake

Desserts

Included in menu price

Dinner | Dessert

Choose 1

- NY style cheese cake
- carrot cake
- chocolate cake
- chocolate or strawberry mousse
- chocolate mousse cake
- deep dish apple pie
- fresh berries and cream
- coconut cake
- pineapple upside down cake
- three layer chocolate cake
- carrot cake
- french chocolate chambord
- banana chocolate chip
- hazelnut cappuccino

Buffet | Dessert

Choose 2

- mini fruit tarts
- assortment of mini cakes
- flan
- chocolate Brownies
- mini cheese cake
- mini carrot cake
- mini chocolate cake
- apple pie
- cherry Pie

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ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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Red Wines

[Blush to light intensity](#) | [by bottle](#)

Rosemount Estate Shiraz	36
Clos du Bois Merlot	44
Meridian Merlot	31
Beaulieu Vineyards Century Cellars Merlot	29
Columbia Crest Merlot	39
Stone Cellars Merlot	30
Stone Cellars Cabernet Sauvignon	30
Beaulieu Vineyard Century Cellar Cabernet	30
Aquinas Cabernet Sauvignon	36
Estancia Cabernet Sauvignon	36
La Crema Pinot Noir	52
Mark West Pinot Noir	40

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Red wines

| [by glass](#)

Rosemount Estate Shiraz	10
Clos Du Bois Merlot	10
Stone Cellars Merlot	8
B V Century Cellars Merlot	9
Columbia Crest Merlot	10
Stone Cellars Cabernet	8
B V Century Cellars Cabernet	9
Beaulieu Vineyard Pinot Noir	9

White wines

| [by glass](#)

Beringer White Zinfandel	8
Chateau St. Michelle Riesling	10
Stone Cellars Pinot Grigio	9
Stone Cellars Chardonnay	8
B V Century Cellars Chardonnay	9
Rosemount Chardonnay	10
Columbia Crest Chardonnay	9

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White Wines and Champagne

Blush to light intensity | By Bottle

Beringer White Zinfandel	30
Chateau St. Michelle Riesling	35
Stone Cellars Pinot Grigio	32
Pighin Friuli Pinot Grigio	40
Kim Crawford Sauvignon Blanc	39
Brancott Sauvignon Blanc	34
B V Century Cellars Chardonnay	30
Stone Cellars Chardonnay	30
Rosemount Chardonnay	44
Clos Du Bois Chardonnay	36
Robert Mondavi Chardonnay, Napa Valley	44
Freixenet Blanc the Blanc	29
Seura Vidas Aria Champagne	30
Mumm Cuve	48
Moet & Chandon White Star	58
Gloria Ferrer Champagne	54

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Cocktails

[Martini](#) | \$12

Grey Goose Vodka

Absolut Vodka

Stolichnaya Vodka

Smirnoff vodka

Chopin Vodka

Absolut Mandarin Vodka

Beefeater Gin

Bombay Sapphire Gin

Tanqueray Gin

Apple Martini

Watermelon Martini

Chocolate Martini

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Cocktails

Margarita	9
Bloody Mary	8
Salty Dog	8
White Russian	10
Baileys and cream	9
Chambord royal	9
Vodka Collins	8
Gimlet	8
Gibson	8
Midori Sour	9
Long Beach iced tea	12
Greyhound	8
Whiskey and Sour	8

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Hosted Bar | \$

- Premium bar 10
- Top Shelf Bar 12
- Imported Beer 6
- Domestic Beer 5
- Premium 7
- BV Century Cellars Wine 9
- Soft Drinks 3
- Evian Bottled Water 4
- Blanc Champagne 9
- Cordials 10

Premium Bar | \$10.00 per Drink

- Gordon's Vodka
- Cruzan aged Rum
- Gordon's Gin
- Korbel Brandy
- Grants Scotch
- Jim Beam Bourbon
- Canadian Club Whiskey
- Jose Cuervo Gold

Martini Bar | \$24 per person

An hour hosted Martini Bar

- Absolut Vodka
- Absolut Mandarin
- Kettel One
- Sky Vodka
- Beefeater
- Tanqueray Gin
- Bombay Gin
- Hiram Walker sour apple Liquor
- Hiram Walker watermelon Liquor

Top shelf Bar | \$12.00 per Drink

- Absolut Vodka Smirnoff Vodka
- Bacardi Rum Captain Morgan
- Dewar's White Label Scotch
- Beefeater Gin
- Jack Daniels Whisky
- Canadian Club Whisky
- Jose Cuervo Gold
- Korbel Brandy
- Maker's Mark Bourbon

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita



Plated Breakfast

Frittata | \$21

Egg white vegetables frittata
Freshly brewed Starbucks coffee
and a Selection of Tazo teas

Crunchy French toast | \$20

Whole wheat bread dipped in
cholesterol free eggs and
crunch corn flakes with reduced
calories syrup

Chicken Eggs Benedict | \$24

Grilled breast of chicken, grilled
tomatoes, spinach with two
poached eggs with hollandaise

Proteins | Each add \$4 per person

- Aged Dry Salami
- Sliced Turkey
- Assorted Cheese
- Boiled Eggs

Breakfast

Continental | \$21

- Homemade Granola with Non-fat Milk
- Bran Muffins
- Cottage Cheese

Enhancements | \$3

- Assortment of fit fruit yogurts
- Oatmeal with raisin & brown sugar
cottage cheese with seasonal
berries fruit smoothies
- Oatmeal with Condiments
- Bran zucchini tea Bread
- Granola Bar
- Assorted seasonal Berries
- Fruit Smoothies
- Non-Fat Fruit Flavor Yogurt



All entrees are Include

Seasonal slice fresh fruit

Fresh orange juice

Freshly brewed Starbucks coffee and Tazo teas



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Breakfast buffet

Healthy | \$14

Fresh orange juice

Whole seasonal fruits

Granola bars

Freshly brewed Starbucks coffee and a Selection of Tazo teas



Carb Conscious | \$20

Assortment of fresh fruit juices

Seasonal Fresh fruits

Smoked apple wood Bacon

Sausage links

Assortment of fruit flavor yogurts

Boiled eggs

Non-fat milk

Freshly brewed Starbucks coffee and a selection of Tazo teas

Low Fat | \$18

Assortment of fresh fruit juice

Seasonal fresh fruits

Homemade granola

Non- Fat milk

Assortment of fruit flavor yogurt

Tofu with hoisin sauce

Oatmeal with raisin and brown sugar

Low Cholesterol | \$20

Assortment of fresh fruit juice
seasonal fresh fruit

Oatmeal with raisin and brown sugar

Poached salmon

Tofu with hoisin sauce

Freshly brewed Starbucks coffee and hot teas



* \$150 Labor fee will be added for all buffets under 50 people price subject to 21% service charge and Tax

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Lunch Plated

Healthy | \$37

Heirloom tomato with rainbow micro greens with drizzling Basil oil and balsamic vinegar

Grilled Swordfish with Capper, cherry tomatoes, olives on the bed wilted spinach with lemon sauce

Fresh fruit tart



Low Fat | \$32

Mixed green salad with olive oil balsamic vinaigrette

char-broiled breast of chicken with seasonal fresh vegetable

Fresh berries with grand mariner

All entrees include

Iced tea
Freshly brewed Starbucks coffee
and a Selection of Tazo teas

Low Cholesterol | \$34

Mixed green salad with, walnuts, sliced pear and raspberry vinaigrette

Poached Halibut in a ginger miso broth and seasonal fresh vegetables

Walnut tart

Carb conscious | \$44

Arugula salad with tear drop tomato

New York steak with blue cheese spinach au gratin

Splenda caramelized Pear



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Plated Lunch

Salmon | \$34

Arugula salad with tear drop tomato

Miso glazed salmon with fresh seasonal vegetables

Macadamia tart

Iced tea

Freshly brewed Starbucks coffee and a Selection of Tazo teas

Enhancements | \$2

Spinach salad with papaya and raspberry vinaigrette

Caesar salad

Avocado & tomato salad with lime vinaigrette



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Lunch

Sandwich | \$29

Mixed green salad

Turkey wrap with tomato, Swiss cheese, mixed greens and pesto dressing wrapped in a wheat tortilla

Fruit tart

Freshly brewed Starbucks coffee and a Selection of Tazo teas

Enhancements | Add \$3

Spinach salad with papaya and raspberry vinaigrette

Caesar salad

Arugula salad with tier drop tomato

Lunch

Buffet | \$36

Mixed green salad

Grilled chicken with artichoke, cherry tomato and olives with citrus lime sauce

Steamed halibut with ginger miso broth

Assortment of mini tarts

Freshly brewed Starbucks coffee and a Selection of Tazo Teas

Enhancements | Add \$5

Gazpacho

White bean soup

Seared Ahi with sweet chili lime sauce

Halibut Ceviche



*\$150 Labor Fee will be added for all buffets under 50 people – price subject to 21% service charge and tax



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Lunch Buffet

Spa | \$44

Choice of 1 | Soup

Cucumber Soup with spicy shrimp
Gazpacho Consommé
White bean soup
Tomato soup

Choice of 2 | Salad

Ahi Tuna Nicoise salad
Watercress, Arugula and Pear
Spinach salads with papaya
Beet and Haricots Verts salad
Yogurt, spinach and parsley salad
Yogurt, cucumber, tarragon salad
Tomato, fresh basil and buffalo mozzarella cheese

Choice of 2 | Entree

Honey glazed Pork Loin
Soy glazed Halibut
Lemon Chicken with bowtie pasta
Baked Salmon with lemon caper sauce
Roasted Turkey

Choice of 1 | Dessert

Papaya boat with honey lime dressing
Fresh seasonal berries
Honey Apricot, yogurt and cottage cheese mousse



* \$150 Labor fee will be added for all buffets under 50 people price subject to 21% service charge and Tax

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Reception

Per person | \$14

Vegetables crudité's with hummus

Fresh seasonal fruits

Assortment of domestic and imported cheese

Wild mushroom bruschetta

Grilled asparagus

Enhancements | \$2 each

Cheese brie on a crispy baguette with raspberry

Tabouleh on crisp leaves

Thai beef salad in the cucumber cup



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Reception Selection #1 | \$12 per person

- Roasted lemon Almond
- Hummus with crispy pita chips
- Fresh seasonal fruit
- Vegetable crudité's with Hummus
- Assortment of Domestic and Imported cheese
- Chicken satay with peanut sauce

Reception Selection #2 | \$17 per person

- Roasted mix nuts
- Hummus with crispy Pita chips
- Assortment of Imported cheese
- Chicken Kabob
- Beef satay
- Wild mushroom bruschetta
- Asparagus prosciutto

Enhancements | Add \$3 per person

- Smoked salmon brochette
- Tomato, basil and buffalo mozzarella brochette



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Dinner

Plated | \$47

Mixed green salad with olive oil balsamic vinaigrette

Grilled breast of chicken over grilled portabella mushroom with balsamic reduction

Fruit tart

Freshly brewed Starbucks coffee and a Selection Tazo teas

Salad substitute | Add \$3

Buffalo mozzarella cheese with tomato, basil with olive oil and balsamic drops

Baby spinach with papaya and raspberry vinaigrette

Mixed greens with seared Ahi with ginger soy vinaigrette

Heirloom tomatoes and micro greens with basil vinaigrette

Dinner

Plated | \$50

Marinated Portabella mushroom Caesar salad

Grilled New York steak with peppercorn sauce and seasonal vegetables

Fresh berries with grand mariner sauce

Freshly brewed Starbucks coffee and a Selection Tazo teas

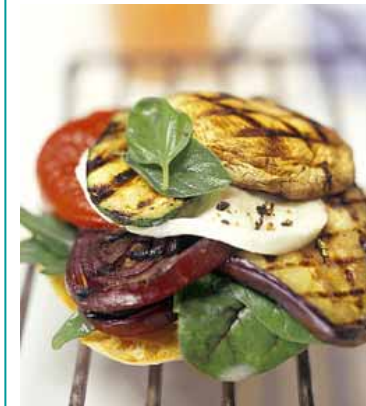
Enhancements | Add \$6

Gazpacho

White bean soup

Seared Ahi with sweet chili lime sauce

Halibut Ceviche



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FLAWLESS

lights
camera
action

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Meeting Accessories

Skirted Projection Cart	\$25
Power strip	\$15
Extension cord	\$15
Utility cart with skirt	\$25
Laser pointer	\$25
Extension cord	\$15
Power Strip	\$15
Power drop	\$185
Black Pipe & drape	\$16 per foot
Podium with Microphone	\$40
High-Intensity Over Head Projector	\$60
Flip chart with Markers	\$50
Flip stand only	\$15
Post it flip chart	\$60
White Board with Markers	\$45



Microphones

Hand Held Microphone	\$35
Microphone wired	\$35
Wireless, handheld	\$125
Wireless, lavalier	\$125
4 Channel mixer	\$40
8 Channel mixer	\$80
16 Channel mixer	\$160
Patch to house sound system	\$60

All rigging attachments, as well as use of all in-house audio systems, are handled exclusively by Anaheim Marriott Suites Event Technology

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Screens

- 5' Tripod screen \$35
 - 8' Tripod screen \$45
 - 10' Cradle \$150
 - 7'x7' Fast fold \$35
 - 7.5'x10' Fast Fold \$145
 - 10'x10' Fast Fold \$175
- (Fast fold drape kits included)

Audio Equipment

Sound systems

(2) JBL Speakers \$125

Additional Speakers \$75

Entertainment Background Music

House sound patch \$60

(choose from list styles available)

Office equipment

Hp laser jet printer call for price

Laser fax machine call for price

High speed copier call for price

Laptop computer call for price

Desktop computer call for price

(weekly rates are available- call for details)

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Communications

Polycom conference speaker phone	\$125
Outside line	\$50
DID line	\$90
Wired/ wireless high speed	\$300
Wireless Router	\$55

Video Equipment

½" VHS VCR or DVD Player	\$65
DVD player	\$65
DVD Recorder	call

Labor Charges

Audio Visual technician assistant is available upon request, 4 hour minimum at \$45 per hour plus overtime if applicable.

When Providing your own Audio Visual equipment if an AV Technician is required an additional fee of \$40 per hour will be applied.

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Packages

LCD projector (2800 ansi lumen)
tripod screen and set up \$375

LCD projector (2800 ansi lumen)
10' cradle screen and set up \$450

LCD projector (2800 ansi lumen)
7'.5x 10 fast fold screen
dress skirts with pipe and drape \$575

LCD support Package
Includes tripod screen, projector cart,
power strip, extension cord,
cables and technical assistance \$140

Speaker Sound
Includes (2) speakers on stands
wireless handheld microphone or
lavaliere, CD player, and 4 channel mixer \$285

Overhead projector \$90
This package includes and
overhead projector featuring spare lamp
changer, roll-around projector cart.
All AC extensions cords safely taped.
Screen additional.

|

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Packages

General session

\$1575

Package includes (2) LCD projectors (2800 ansi lumens)
 (2) 7' .5x10' fast fold screens with dress kits
 4 channel mixer, podium,
 wireless handheld microphone or lavalier,
 patch into house sound ,DVD/CD player
 (Recommended for 100 people or more)

Video VCR/Monitor

\$200

Includes roll-around 54" projection cart,
 a 27" full function color video monitor/receiver
 with cable connections.
 AC extensions cords safely taped.

House Sound

\$195

Podium with microphone
 4 channel mixer
 (1) wireless handheld microphone or lavalier
 Patch into house sound

Flipchart

\$45

Includes
 hardback easel,
 flipchart pad, and 2 markers

Décor lighting

\$150

Includes (2) leko spot lights on lighting trees
 and dimmer controls
 (stands fully dressed with plants)

*All rigging attachments, as well as use of all in-house audio systems, are handled exclusively by Anaheim Marriott Suites Event

Technology*

Prices are per person. A customary 21% taxable service charge and sales tax will be added to prices

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General Information

Printed menus are only guidelines. Our Catering staff will be happy to prepare customized proposals to meet your specific needs. All Price list are subject to change. Your Catering Manager will confirm menu prices.

Guarantees

Your attendance must be definitely specified three (3) business days prior to your function or your expected number of guests originally quoted will be used as your guarantee. The guarantee will be considered your minimum number and is not subject to reduction. We will set and prepare 10% over the guarantee for groups 20-99, 5% over the guarantee for more than 100 guests. For all Buffets, Continental Breakfast and Coffee Breaks, the Hotel will only set for the guarantee number

Payment

Once credit has been established and approved through the Hotel, we will pre-authorize the estimation 72 hours before the event or according to the timelines outlined in the agreement. In the event payment is not made within 25 days of receipt of the original statement, the Hotel may immediately impose a late payment charge of 1.5% per month (Annual Rate 18%). Or, the maximum allowed by law, on the unpaid balance, and the reasonable cost of collection, including attorney fees. Please contact us immediately if you have any questions regarding the statement. The Hotel does not accept payment upon conclusion. Your total estimated charges must be pre-paid unless credit has been established with the Hotel.

Menu Planning

Current prices are indicated on the enclosed menus and are subject to change without notice. The Hotel will make every effort to adjust menus to conform to religious or dietary preferences. For the best service, we recommend that you select one entrée for your entire group. If split entrees are requested, the appetizer, vegetable and dessert will be the same for all guest. The cost of the higher priced entrée will be charged.

Room Assignments

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to relocate your function

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Service Charge and State Sales

A 21% Service Charge and 8.75% State Sales Tax will be added to cost of all food and beverages, as well as audio visual charges. The 21% Service Charge and all Labor Fees are subject to 8.75% State Sales Tax (California State Board of Equalization Regulation Number 1603)

Room Set-Up

Room set-up must be discussed no later than one (1) week prior to arrival with your Event Manager or Catering Manager. If you require changing the set-up the day of the event, the room rental charges will be doubled. Banquet seating is provided at Rounds of 10, unless otherwise requested. Seating with less than 10 people per table will accrue an additional service fee of \$20.00 per table. If you would like to use assigned seating, please submit your seating diagram no later than three (3) business days prior to your event.

Labor Charges

Bartenders, carvers, station attendants, food or cocktail servers are available at a \$125.00 fee (four hour minimum). A \$25.00 per hour fee will be imposed for each additional hour over the four hour minimum. The Hotel will charge a \$150.00 labor fee above and beyond all other fees for all food functions with less than 50 guests. Labor fees are subject to California State Sales Tax (California State Board of Equalization Regulation Number 1603).

Decorations

Arrangements for floral centerpieces and theme props may be made through your Sales or Event Management representative. All decorations must meet with the approval of the Garden Grove Fire Department. The Hotel will not permit the affixing of anything to the walls or ceilings of rooms without written approval from your Event Manager or Catering Manager.

Security

Arrangements for security must be made a minimum of two (2) weeks prior to your event. The Hotel may require security officers for certain events. Security companies must have workers compensation and liability insurance policies in effect to be allowed on property. The Hotel strictly enforces a no weapon policy for all security officers on property. Hotel loss prevention officers are available at a minimum of (1) loss prevention officer per (100) attendees. The charge is \$35.00 per hour, per guard, with a (4) hour minimum. Please notify your Event Manager if you will have any portable items of extraordinary value in your meeting rooms. The Hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the Hotel prior to, during or following your event.

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Parking

Self-parking is currently available complimentary to all hotel guests. Parking services, and possible charges, are subject to change without notice. Staffed valet parking through the sales department is available at a discounted rate. Please Check for Availability.

Signage

Signage is limited to one (1) sign per function room. No signs will be permitted in the main lobby. Banners are limited strictly to the Convention Registration Desk. At no time will signs or banners be taped or otherwise affixed to the walls. Placement is subject to approval by your Event or Catering Manger and must meet traffic flow and safety guidelines. Exception to any of the above must be approved by the Hotel Management. Signage must be professionally printed; handwritten signs are not permitted.

Electrical

Arrangements for electrical needs exceeding 120 volt/20 amp wall plug(s) must be made in advance and will require additional charges. Please remember to consult with your vendors, DJ, band, production and/or lighting company to see if you will require additional power for their set-up. Should you need supplemental power, or are unsure of your requirements, please notify your Sales or Event Management representative a minimum of one week prior to your function. If your event is to be identified by name or division other than that which is stated on your agreement with the Hotel, please notify your Event Manager so that it may be accurately posted.

Audio Visual

A complete line of audio visual aids are available through Marriott Event Technology, our own in-house audio visual supplier. Your Event Manager can arrange equipment rental for you.

Ice Sculpture

Customized Ice Sculptures are available to enhance your event. See your Sales or Event Management representative for more information. Prices begin at \$400.00

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Alcoholic Beverages

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license), the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification is not produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. Please inform your guests of this policy.

Shipping of Items

To assure efficient handling and storage of materials, we suggest you notify your Sales or Event Management representative of your requirements in advance. Since storage space is limited, please have your packages delivered no more than 48 hours in advance of your event date. First (3) packages are complimentary, after that each package weighing less than 50lbs will be charge \$3.00 per item, per day for storage. All packages over 50 lbs and/or pallets will be charged \$100.00 per item, per day for storage. Please label all packages with the name of the person to receive the package, date of the event and group name. Storing, moving, re-packing and shipping before, during or after your function will accrue additional fees.

Special Services

Should you require entertainment, floral arrangements, photographers, balloons, ice carvings, or a special theme for your party, your Sales or Event Management representative will be happy to provide you with a list of the recommended vendors. All vendors must agree to comply with all hotel requests and sign a vendor's release and indemnification form. When contracting with your vendor, please inform them that fog machines and open flames are prohibited. Please also verify power needs see Electrical as there may be additional charges involved that you or your vendor will be responsible for.

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Coat Check

A maximum of 2 coat check racks are available at no charge. Additional coat racks will be \$ 25.00 per day. Hosted coat checks are available at a flat rate charge of \$35 per hour, with a 4 hour minimum. If you would like a private coat check area, please inform your Sales or Event Management representative.

Standard Deposit

A deposit of 20% of your estimated charges or a minimum of \$1,500.00, will be required in order to make the function reservation confirmed and definite. The initial deposit is due within ten (10) working days of the receipt of your contract. Your total estimated charges must be pre-paid, three business days prior to your event, unless credit has been established with the hotel.

Food and Beverage

No Food or Beverage, alcoholic or otherwise, shall be brought into the Hotel by patron or attendees from outside sources without special permission of the Hotel. The Hotel reserves the right to charge for such services.

Menu Tasting

A menu tasting is an event and can be made by appointment only with your Catering Sales or Event Manager. For all printed menu selections, there will be a \$100.00 menu tasting fee, with a maximum of (4) people at the tasting.

Linen

For morning or afternoon events, complimentary table linens are available in limited colors. Additional color selections are available in both table linens and napkins at an additional charge.