

Marriott®

**SUITES
ANAHEIM**



Holiday Season 2015 Menus

Executive Chef, Hany Ali

Holiday Package

All Holiday Events Include the Following:

Reception

Hot Spiced Apple Cider Station

(Select Option)

One Gourmet Reception Displays

Or

Two Hors d' Oeuvre Selections

Entrée or Buffet Selection

Both Entrée & Buffet Selections Include Dessert & Coffee Service

Details

Complimentary Use of Ballroom or Banquet Room

Choice of an Assortment of Standard House Linens

One Decorated Christmas tree

(3) Votive Candles on Table-Top Centerpiece

Standard Tables of 8-10, and Chairs

Elevated Staging for Band or Table for DJ

Custom Size Wood Parquet Dance Floor

A Marriott Banquet Captain to manage a seamless event!

Special Holiday Room Rates based upon Availability

Contact your Catering Manager for details

Reception

You're Choice of **One** Gourmet Reception Displays or **Two** Hors d' Oeuvres.

Gourmet Reception Displays

Fresh Seasonal Fruit Display

Sliced Seasonal Fresh Fruits & Berries

Import & Domestic Cheese Display

Blue Cheese, Cheddar, American & Smoked California

Fresh Vegetable Crudite

Selection of Fresh Vegetables with Assorted Dips

Hors d' Oeuvres

Hot

Spanokopitas

Meatballs with Rosemary Sprigs

Asian Vegetarian Egg Rolls, Plum-Ginger Dipping Sauce

Grilled Chicken Satay, Thai Peanut Dipping Sauce

Corn Fritters, Sweet Potato Soup & Pea Soup Shooters

Breaded Artichoke Hearts, Chevre Cheese

Scallops Wrapped in Bacon

Sun-Dried Tomato & Goat Cheese Triangles

Prosciutto & Mushroom, Teriyaki Glaze

Cold

Deviled Eggs

Smoked Salmon on Pizza Chip

Thai Beef Salad in Cucumber Cup

Stuffed Red Potatoes, Cream, Cheese & Caviar

Brie on Crostini, Fresh Raspberries

Crab Salad on Endive

Petite Shrimp Brochettes, Chili Dipping Sauce

New England Scallop

All Food & Beverage Prices Subject to a Taxable 21% Service Charge & 8% Sales Tax. Prices are Subject to Change.
A Fee of \$150 will apply to Groups under 25 Guests.

Holiday Entrees

All Entrees Include Fresh Rolls & Butter, Your Choice of Salad & Dessert,
Chef's Selection of Seasonal Vegetables & Starch to Compliment Your Entrée.
Coffee, Decaffeinated Coffee & Selected Herbal Teas

Salads

(Select One Salad)

Spinach Salad

Fresh Spinach Tossed with Maple Pepper Bacon & Gorgonzola Crumbles
Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce Tossed with Shredded Parmesan Cheese & Croutons
Rich, Creamy Caesar Dressing

Holiday Salad

Mixture of Fresh Field Greens, Washington Apple,
Blue Cheese Crumble, Candied Walnuts & Sun-Dried Cranberries
Raspberry Vinaigrette

Signature Salad

Bibb Lettuce Radicchio
Served with Classic Dijon Vinaigrette
Garnished with Julienned Red Pepper

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Entrees

(Select One Entrée)

Grilled Breast of Chicken with Wild Berry Sauce

Seasonal Berries

Lunch \$40 / Dinner \$46

Stuffed Breast of Chicken

Goat Cheese, Wild Mushrooms, Roasted Red Bell Pepper & B.V. Chardonnay Sauce

Lunch \$42 / Dinner \$48

Grilled Swordfish

Capers, Cherry Tomato, Black Olive

Lunch \$50 / Dinner \$56

Macadamia Crusted Halibut

Soy Ginger Sauce

Lunch \$52 / Dinner \$58

Stuffed Pork Tenderloin

Assortment of Dry Fruit Compote

Lunch \$50 / Dinner \$56

Herbed Crusted Salmon

Raspberry Sauce

Lunch \$46 / Dinner \$52

10oz Prime Rib

Lunch \$52 / Dinner \$58

New York Steak with

Port Demi-Glace

Lunch \$54 (8 oz.) / Dinner \$60 (8 oz.)

Filet Mignon

Cabernet Reduction

Lunch \$58 (6 oz.) / Dinner \$64 (8 oz.)

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Duet Entrees

Filet Mignon & Chicken Breast

Port Reduction & Chardonnay Sauce, Garnished with a Balsamic Reduction
Lunch \$62 (4 oz.) / Dinner \$68 (6 oz.)

Filet Mignon & Prawns

Filet Mignon served with Cabernet Reduction & Sautéed Prawns in Scampi Sauce
Lunch \$66 (4 oz.) / Dinner \$72 (6 oz.)

Chicken Breast & Prawns

Wild Mushroom Demi-Glace & Scampi Sauce
Lunch \$60 (6 oz.) / Dinner \$66 (8 oz.)

Filet Mignon & Salmon

Port Reduction & Raspberry Sauce
Lunch \$62(4 oz.) / Dinner \$68 (6 oz.)

Pan Seared Chicken & Grilled Swordfish

Roasted Red Pepper Sauce & Garnished with a Balsamic Reduction
Tomato, Cucumber & Corn Relish
Lunch \$48 (4 oz.) / Dinner \$54 (6 oz.)

Dessert Selections (Select One Dessert)

Country Cranberry Tart

Ginger Pumpkin Mousse

Eggnog Mousse Delight

Cherry Brandy Mousse

Cranberry Marzipan Tart

Eggnog Cheesecake

Pumpkin Cheesecake

Cranberry Cheesecake

Hazelnut Praline Chocolate Tart

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Holiday Buffets

Select from our 3 Holiday Buffets below

Traditional Holiday Buffet	1 Salad, 1 Entrée
Classic Holiday Buffet	2 Salads, 2 Entrees
Seasonal Holiday Buffet	2 Salads, 3 Entrees

All Buffets Include Coffee, Decaffeinated Coffee & Selected Herbal Teas
Assorted Fresh Breads & Rolls served with Butter

Salads

Traditional: Select 1 Salads **Classic:** Select 2 Salads **Seasonal:** Select 2 Salads

Garden Salad with Choice of Dressing

Tomato Mozzarella & Basil Salad

Sonoma Chicken Salad

Lemon & Herb Marinated Bay Shrimp Salad

Classic Caesar Salad with Creamy Caesar Dressing, Parmesan Cheese & Croutons

Fresh Fruit & Berries Salad

Marinated Vegetable Salad

Penne Pasta Salad

Entrees

Those Items Marked with (*) will require a Carver at \$100 each

* Inside Top Round of Beef

Horseradish Cream & Peppercorn Sauce

* Boneless Roasted Turkey Breast

Herbed Mayonnaise & Cranberry Sauce

* Baked Bourbon Glazed Ham

Whole-Grain Dijon Mustard

Stuffed Pork Tenderloin

Fruit Compote

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Holiday Buffets
Entrees (Continued)

Pan Seared Chicken Breast
Roasted Red Pepper Sauce

Grilled Chicken Breast
Chardonnay Cream Sauce

Sautéed Chicken Breast
Wild Mushrooms in Merlot Demi-Glace

Grilled Swordfish
Rosemary-White Wine Sauce

Baked Salmon
Pesto & White Bean Ragout

Accompaniments

Traditional: Select 2 Accompaniments **Classic:** Select 2 Accompaniments **Seasonal:** Select 2 Accompaniments

Garden-Herbed Rice Pilaf

Sweet Mashed Potatoes with Sweet Plum Butter, Traditional Sage Stuffing

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

Seasonal Vegetables

Dessert

Chef's Selection of Assorted Holiday Cakes, Pies, Pastries & Other Sweets

Traditional: Lunch \$54 / Dinner \$60

Classic: Lunch \$64 / Dinner \$70

Seasonal: Lunch \$68 / Dinner \$76

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Banquet Bar

Core Premium

Full Bar to Include the Following Spirits

Grey Goose Vodka
Bacardi Superior Light Rum
Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek
Crown Royal
Patron Silver Tequila
Hennessy Privilege VSOP

\$12 per cocktail

Core Call

Full Bar to Include the Following Spirits

Absolut Vodka
Bacardi Superior Light Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark
Jack Daniels
Seagram's VO
1800 Silver Tequila
Courvoisier VS

\$11 per cocktail

Core Well

Full Bar to Include the Following Spirits

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Canadian Club
Jose Cuervo Especial Gold Tequila
Korbel Brandy

\$10 per cocktail

Bartender fee of \$125 if bar revenue does not reach \$500

All Bars to Include the Following Beer & Wine

Budweiser, Bud Light, Samuel Adams Boston Lager, Sierra Nevada Pale Ale, Amstel Light, Corona Extra, Corona Light and Heineken

\$6 per bottle

Stone Cellar (House Wine)

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

\$25 per bottle / \$9 per glass

Punch and Other Libations

(Minimum 3 gallons)

Tropical Fruit Punch or Lemonade	\$45.00 per Gallon
Champagne Punch	\$75.00 per Gallon
Mimosa	\$75.00 per Gallon
Bloody Mary	\$75.00 per Gallon
Screwdriver	\$75.00 per Gallon
Pre-Blended Margaritas or Daiquiris	\$75.00 per Gallon
Odwalla® Fruit and Veggie Smoothies	\$4.50 Each
Jones Sodas® – Assorted Retro Flavors	\$3.95 Each
Sobe® Flavored Beverages	\$3.95 Each

Unlimited Soft Drinks and Bottled Waters
\$6 per Person- 4 Hours or Less

Specialty Beverage Bar

Cool Jazz Martini Bar

Featuring a Variety of the World's Finest Vodkas, Gins & Mixers:

Grey Goose Vodka (France)
Absolut Mandarin Vodka (Sweden)
Stolichnaya Vodka (Russia)
Chopin Vodka (Poland)
Beefeater Gin (England)
Bombay Sapphire Gin (England)
Tanqueray Gin (England)
Hiram Walker Watermelon Liquor (America)
Hiram Walker Sour Apple Liquor (America)
\$30 per person/per hour

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Policies

Audio Visual

Complete in-house audio visual equipment and services are available. Orders may be placed through your Event Manager.

Availability

Daytime events may be scheduled between 9:00AM-4:30PM. Evening events may be scheduled between 6:00PM-12midnight. Access to your function room prior to the scheduled event time, for the purpose of decoration, etc. is subject to availability and may incur an additional charge. Patrons agree to vacate the banquet room at the contracted closing time. In the event the room is occupied past the contracted closing time, the client agrees to pay \$500.00 per hour.

Alcoholic Beverages

If alcoholic beverages are to be served on the hotel property, or elsewhere under the hotel's alcoholic beverages license, the hotel will require that beverages be dispensed only by hotel servers or 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 underage or proper identification cannot be produced; (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

Coat Check

Hosted coat check is available at a flat rate charge of \$100.00 per attendant including gratuity.

Decorations

All decorations incorporating candles must meet with the approval of the Garden Grove City Fire Department. The Hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or other substances unless approval is given by the Catering Office. Fog machines and open flames are prohibited.

Deposit

A 25% of your estimated event cost is required upon contract signing. This non-refundable deposit will be required to make your reservation definite. Prepayment required for all catering events.

Parking

Complimentary self- parking for your guests on the day of your wedding is based on availability. Valet parking is also offered at an additional charge for all guests.

Seating

Seating will be at round tables accommodating 10 - 12 people each, unless otherwise requested. Special seating diagrams with numbered tables are available if there is to be assigned seating. An additional Labor Fee will be added for seating variations of less than 10 people per table.

Service Charge and State Sales Tax

Service Charge and State Sales Tax will be added to the cost of all food, beverages and audio visual equipment. Current charges include a taxable 21% Service Charge and 8% State Sales Tax. Prices are subject to change. (California State Board of Equalization Regulation No. 1603)

Vendors

All outside vendors, such as florists, production and entertainment companies, lighting, sound and audio visual companies must contact your Event Manager to review their agreements at least 7 days prior to your event. Vendors must agree to comply with all Hotel requests. When contracting with your vendor, please inform them that fog machines and open flames are prohibited. Please also verify power as there may be additional costs involved that you or your vendor will be responsible for paying.

Food and Beverage

Current prices are indicated on the enclosed menus. We will make every effort to adjust menus to conform to religious or dietary preferences. No food or beverage, alcoholic or otherwise, shall be brought into the Hotel by the patron or attendees from outside sources without special permission of the Hotel. The Hotel reserves the right to charge for such services.

Guarantee

Your group's minimum guarantee will be determined by your Catering Manager at the time of confirming your event. This will be considered your minimum financial guarantee, not subject to reduction, for which you will be charged, should less attend. Your actual guarantee of attendees must be confirmed three business days prior to your event.

Labor Charges

A Bartender fee of \$150.00 per bar will be applied if the bar does not reach a revenue of \$550.00.

Additional carvers, station attendants, food or cocktail servers are available at a \$125.00 fee each 2 hour minimum, each additional hour is \$25.00 per hour plus tax and service charge.

Cake cutting fee is \$2.75 per person, subject to existing tax and service charge.

Linens

The Hotel offers a variety of linen colors. Specialty linens are available at an additional charge. You are allowed to bring in your own specialty linens as well. Consult with your Event Manager for inventory and availability.

Menu Tasting

Menu tastings are made by appointment only with your Event Manager. A menu tasting fee of \$150.00 will apply with a maximum of four people attending the event. Menu tastings are not available for Hors d' Oeuvres or Buffet selections