

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU



Surrounded by the magic of the Walt Disneyland® Resort, the Anaheim Marriott Suites is the perfect venue for your fairytale wedding. From our breathtaking décor in our Crystal Ballroom to our exceptional wedding staff, you and your guests are sure to create memories that will last a lifetime.

Our hotel features flexible space configuration to accommodate all event sizes and styles. Dress it up, make a statement or keep it clean-lined, elegant and enchanting - it's all up to you.

Marriott.
SUITES
ANAHEIM

12015 Harbor Blvd. Garden Grove California 92840

Telephone 714-383-6039

Ceremonies

Dressing Room for the Bride & Groom

Theater Style Set up for up to 350 Guests

Elevated Stage and Sound System with Standing Microphone

Guest Book and Gift Table

Complimentary Water Station

Ceremony Rehearsal

\$10 per person



Hotel is not responsible for arrangement of ceremony décor, hiring of the officiant, photographer and music. In addition, a wedding coordinator will be required to help coordinate your rehearsal and ceremony. Your Catering Manager would be happy to recommend qualified professional

Wedding Package

A Relaxing Stay

A Complimentary Suite for the
Bride & Groom

(Must meet required Ballroom Minimum)

Reception Hour

Choice of (2) Reception Displays

Indulge

Traditional American Cuisine

*Your Choice of a 2 Course Plated Entree,
Champagne or Sparkling Cider for Toast*

The Details

Choice of Standard Floor Length Color Linens & Napkins

Head Table or Sweetheart Table

Custom Size Wood Parquet Dance Floor

Elevated Staging for Band or DJ

Gift, Place card and Cake Table

18" Mirror Centerpieces with (3) Votive Candles

Table Numbers with Stands

A Marriott Red Coat Banquet Captain will be Available to oversee your Event

Complimentary Self-Parking for Guests on Day of Wedding

Special Room Rates for Family & Friends (Based on room availability)



Reception Hour

(Choice of Two Displays – Included in Wedding Package)

Fresh Seasonal Fruit Display

Sliced Seasonal Fresh Fruits & Berries

Domestic Cheese Display

Swiss, American Cheddar & Pepper Jack Cheese

Accompanied by Assorted Crackers & Baguettes

Fresh Vegetable Crudite

Selection of Fresh Vegetables with Assorted Dips

Imported Cheese Display

A Selection of Camembert, Port-Salut,

Smoked Cheddar, Bel Paese, Soft Herb Cheeses

Gruyere, Edam, Assorted Crackers & Baguettes

Butler Passed Hors D'oeuvres

(Choice of Three Hors d' Oeuvres – Additional \$5 per person)

Hot Butler Passed Hors D' oeuvres

Mushrooms Florentine

Filled with Spinach and Brie

Spinach and Feta Cheese Turnovers

Asian Vegetarian Egg Rolls

Plum-Ginger Dipping Sauce

Grilled Chicken Satay with Thai Peanut Sauce

Santa Fe Spring Rolls

Breaded Artichoke Hearts with Chevre Cheese

Scallops Wrapped in Bacon

Sun-Dried Tomato & Goat Cheese Triangles

Grilled Beef Skewers with Teriyaki Glaze

Vietnamese Style Shrimp “Cha-Bao”

On Sugar Cane Skewer

Steamed Chinese Pot Stickers

Ponzu Dipping Sauce

Petite Crab Cakes

Traditional Remoulade Sauce

Cold Butler Passed Hors d' oeuvres

Prosciutto Wrapped in California Melon

Fresh Strawberries

Stuffed with Alouette Cheese

Lobster Egg Rolls with Ponzu Sauce

Brie on Crostini, Fresh Raspberries

Boursin Stuffed Deviled Eggs

Topped with Salmon Caviar & Chopped Chives

New England Scallop Brochettes

Roasted Garlic-Tomato Marmalade

Petite Shrimp Brochettes

Chili-Coriander Dipping Sauce

California Rolls or New York Rolls

Wasabi & Shoyu Sauce

Spicy Ahi Tartar on Wonton Crisps

Basil Tomato Bruschetta



Entrée Selections

Salads

(Choice of One Salad - Included in Wedding Package)

Mixed 'Malibu' Green Salad

Hothouse Cucumbers, Roma Tomatoes, Shaved
Bermuda Onions, Cabernet Vinaigrette

Traditional Caesar Salad

Shaved Parmigiano-Reggiano, Garlic Croutons
and Creamy Caesar Dressing

Tossed Mediterranean Spinach Salad

Feta Cheese, Kalamata Olives, Red Onion,
Julienne Bell Peppers and Lemon-Thyme
Vinaigrette

Asian Tossed Salad

Napa Cabbage, Sliced Shiitake Mushrooms, Bok
Choy, Carrot Curls, Plum Ginger Vinaigrette

Entrées

Served with a Fresh Assortment of Hearth Baked Rolls & Butter

Choice of Pasta, Rice, or Potato and Seasonal Vegetables

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Hot Tea Selection

Herb Rubbed Seared Breast of Chicken

Basil Cream & Sun-Dried Tomato Cous Cous
Luncheon \$53 - Dinner \$58

Grilled Stuffed Breast of Chicken

Prosciutto, Sage, Asparagus
Smoked Mozzarella Cheese
Luncheon \$55 - Dinner \$60

Grilled Filet Mignon

Sun-Dried Tomato-Gorgonzola Crust
Chianti Reduction Sauce
Luncheon \$67 - Dinner \$72

French Cut Chicken Breast & Petit Filet Mignon

Wild Mushroom, Roasted Potatoes, Shallot
Cognac Jus
Luncheon \$69 - Dinner \$74

French Cut Chicken Breast & Parmesan Crusted Halibut

French Cut Boneless Breast of Chicken
Roasted Red Pepper-Tomato Risotto & Parmesan
Crusted Halibut with Asiago Cream
Luncheon \$65- Dinner \$70

Pan Seared North Atlantic Salmon

Wheat berry Pilaf, Baby Green Beans
Wilted Leek Cream
Luncheon \$54- Dinner \$59

Gulf Coast Sea Bass

Snow Crab Chive Crust
Chardonnay Horseradish Cream
Luncheon \$60 - Dinner \$65

All Food & Beverage Prices Subject to a Taxable 21% Service Charge & 7.75% Sales Tax. Prices are
Subject to Change.



Enhancements

Chiavari Chairs \$6 each

Plate Charger \$2 each

Chair Covers \$3

Specialty Linens- Starting at \$25 per table

Coat Check Attendant- \$150 per hour

Hosted Valet Parking- \$20 per Car

Additional Services

Champagne \$8.00 per glass

Sparkling Cider Toast \$6.00 per glass

Salad

Golden Beats Spinach Salad \$3 additional

Artichoke Salads \$3 additional

Caprice Salad \$3 additional

Audio Visual Presentations

Projection Package

Includes: Projection Screen & LCD Projector

(Client Provides Laptop)

\$375 each

55" Flat Screen Television/VCR Package \$515 each



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
Jack Daniels
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

All Bars to Include the Following Beer & Wine

Budweiser, Bud Light, MGD, Samuel Adams Boston Lager,
Sierra Nevada Pale Ale, Amstel Light, Corona

Corona Light, Heineken,

\$6 per bottle

Stone Cellar (House Wine)

Chardonnay, Pinot Grigio, Merlot,

Cabernet Sauvignon

\$25 per bottle / \$9 per glass

House Champagne

Freixnet, Brut

\$30 per bottle / \$8 per glass

Bartender Fee of \$150 if Bar revenue does not reach \$500 (per bar).

Beverages

Soft Drinks by the Pitcher \$12.00 per person (Up to Four Hours)

Tropical Fruit Punch or Lemonade \$45.00 per Gallon - (Minimum 3 gallons)

Champagne Punch \$75.00 per Gallon

Mimosa \$75.00 per Gallon

Bloody Mary \$75.00 per Gallon

