



## *Anaheim Marriott Suites Dream Weddings... Your Moments*

### *Your Wedding Package Includes the Following:*

#### *~ During Pre-Reception ~*

*One Hour Unlimited Consumption of Champagne, Sparkling Cider  
Or  
Fresh Fruit Punch Fountain*

#### *~ Hors d' Oeuvres ~*

*Gourmet Reception Displays, Traditional Hors d' Oeuvres*

#### *~ Toast ~*

*Champagne or Sparkling Apple Cider*

#### *~ Traditional American Cuisine ~*

*Complete Lunch or Dinner Menus*

#### *~ Complimentary Suite for Bride & Groom ~*

*(Chilled Bottle of Champagne or Sparkling Cider upon arrival)*

#### *~ Ballroom Set-Up ~*

*Complimentary Use of Ballroom with Choice of Available Linens  
18" Mirror Centerpieces with (3) Votive Candles  
Table Numbers with Silver Stands  
Ficus Trees with White Twinkle Lights  
Elevated Head Table or Sweetheart Table  
Elevated Staging for Band or Table for Disc Jockey  
Skirted Guest Book, Gift, Placecard and Cake Tables  
Custom Size Wood Parquet Dance Floor*

#### *~ Event Manager or Maitre d' Service on the Day of Event ~*

*~ Complimentary Self Parking for Your Guests on the Day of Your Wedding ~*

*~ Special Guest Room Rates for Family & Friends ~ (Based on space availability)*



## TRADITIONAL CUISINE

### ~ RECEPTION DISPLAYS ~

*(Choice of Two Gourmet Displays – Included in Wedding Package)*

#### **Fresh Seasonal Fruit Display**

*Sliced Seasonal Fresh Fruits & Berries*

#### **Fresh Vegetable Crudite**

*Selection of Fresh Vegetables with Assorted Dips*

#### **Domestic Cheese Display**

*Swiss, American Cheddar & Pepper Jack Cheese  
Accompanied by Assorted Crackers & Sliced Baguette*

#### **Imported Cheese Display**

*A Selection of Camembert, Port-Salut,  
Smoked Cheddar, Bel Paese, Soft Herb Cheeses,  
Gruyere & Edam  
Served with a Variety of Crackers & Sliced Baguette*

### ~ HORS D'OEUVRES ~

*(Choice of Two Hors d' Oeuvres – Included in Wedding Package)*

*Enhance Your Pre-Reception by Adding Additional Selections of Butler Passed Hors d' Oeuvres to your Event.  
A Minimum Order of 50 Pieces Per Order is Required at \$3.00 Per Piece*

#### ~ Hot ~

##### **Mushrooms Florentine**

*Mushroom Caps filled with Spinach and Brie*

##### **Spinach and Feta Cheese Turnovers**

##### **Asian Vegetarian Egg Rolls**

*With 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 Potstickers**

*With Ponzu Dipping Sauce*

##### **Petite Crab Cakes**

*With Traditional Remoulade Sauce*

#### ~ Cold ~

##### **Prosciutto Wrapped in California Melon**

##### **Fresh Strawberries**

*Stuffed with Alouette Cheese*

##### **Lobster Egg Rolls with Ponzu Sauce**

##### **Endive and Smoked Salmon Mousse**

*With Capers & Lemon*

##### **Brie on Crostini with Fresh Raspberries**

##### **Smoked Trout Fillet**

*With Sweet Fennel Relish*

##### **Petite Shrimp Brochettes**

*With Chili-Coriander Dipping Sauce*

##### **California Rolls or New York Rolls**

*With Wasabi & Shoyu Sauce*

##### **Spicy Ahi Tartar on Sesame Wonton Crisps**

##### **New England Scallop Brochettes**

*With Roasted Garlic-Tomato Marmalade*

##### **Boursin Stuffed Deviled Eggs**

*Topped with Salmon Caviar & Chopped Chives*

*Prices Do Not Include a Taxable 21% Service Charge or 7.75% State Sales Tax.*



## TRADITIONAL CUISINE

### ~ SALADS ~

*(Choice of Salad - Included in Wedding Package)*

#### **Mixed 'Malibu' Green Salad**

*With Hothouse Cucumbers, Roma Tomatoes, Shaved Bermuda Onions served with Cabernet Vinaigrette*

#### **Traditional Caesar Salad**

*With Shaved Parmesano Regiano, Garlic Croutons and Creamy Caesar Dressing*

#### **Tossed Mediterranean Spinach Salad**

*With 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 and Plum Ginger Vinaigrette*

### ~ ENTREES ~

*Served with a Fresh Assortment of Hearth Baked Rolls accompanied by Butter*

*Choice of Pasta, Rice or Potato and Chef's Selection of Seasonal Vegetables*

*Freshly Brewed 100% Arabican Gourmet Bean Coffee, Decaffeinated Coffee and Selected Teas*

#### **Herb Rubbed Seared Breast of Chicken**

*With Basil Cream & Sun-Dried*

*Tomato Cous Cous*

#### **Grilled 8oz. Filet Mignon**

*With Sun-Dried Tomato-Gorgonzola Crust*

*& Chianti Reduction Sauce*

#### **Grilled Stuffed Breast of Chicken**

*With Prosciutto, Sage, Asparagus*

*& Smoked Mozzarella Cheese*

#### **Peppercorn Crusted Loin of Veal**

*With White Cheddar-Potato Tart*

*& Port Reduction Sauce*

#### **Pan Seared North Atlantic Salmon**

*Wheatberry Pilaf, Baby Green Beans*

*& Wilted Leek Cream*

#### **French Cut Breast of Chicken &**

#### **Petit Filet Mignon**

*With Wild Mushroom Roasted Potatoes*

*& Shallot Cognac Jus*

#### **Gulf Coast Sea Bass**

*With Snow Crab Chive Crust*

*& Chardonnay Horseradish Cream*

#### **French Cut Breast of Chicken & Parmesan Crusted Halibut**

*French Cut Boneless Breast of Chicken with Roasted Red Pepper-Tomato Risotto & Parmesan Crusted Halibut served with Asiago Cream*

*Prices Do Not Include a Taxable 21% Service Charge or 7.75% State Sales Tax.*



## ADDITIONAL SERVICES

### ~ Menu Enhancements ~

#### *Dessert Station*

*An Artful Display of Assorted Desserts to include:  
Chocolate Covered Strawberries, Assorted Miniature Pastries, Cakes and Pies  
\$6.00 Per Person*

### ~ Wedding Enhancements ~

*Chair Covers  
\$6.00 Per Chair*

*Coat Check Attendant  
\$100.00*

*Specialty Linen Tablecloths or Overlays  
\$15.00 - \$25.00 Per Table*

*Babysitting Room with TV/VCR Package  
\$175.00*

*(Does not include Babysitter)*

*Specialty Linen Napkins  
\$1.00 Each*

*Hosted Valet Parking  
\$15.00 Per Car*

*Customized Ice Sculptures  
\$350.00 Starting Price*

## ADDITIONAL SERVICES

*Champagne & Sparkling Cider Toast*

*Remy Martin Cognac  
(Prices are based on brand request)*

*Cognac Corkage Fee*

*Wine and Champagne Corkage Fee*



~ *Audio Visual Presentations* ~

*Video Projection Package  
(Includes Projection Screen & LCD Projector)*

*Television/VCR Package*

~ *Wedding Ceremony* ~

*Private Use of Banquet Room for a Maximum of Three Hours and up to 350 Guests Set Theater Style*

*Dressing Room for the Bride and Groom  
Elevated Stage and Sound System with Standing Microphone  
Skirted Guest Book and Gift Table  
Complimentary Water Station  
Ceremony Rehearsal*

*If Any Special Needs Are Required for the Ceremony,  
Please Consult your Event Manager for Additional Charges.*

*Prices Do Not Include a Taxable 21% Service Charge or 7.75% State Sales Tax.*



## BEVERAGES

Please See Your Catering or Event Manager for Our Wine Portfolio. We are proud to Offer an Extensive Wine List, Featuring a Variety of Wines from Around the World.

### Liquors

Blended Whiskey  
Bourbon  
Brandy/ Cognac  
Gin  
Rum  
Scotch  
Tequila  
Vodka

### Premium Brands

Canadian Club  
Johnny Walker Black  
Jim Beam  
Korbel  
Gordon's  
Bacardi  
Grant's  
Sauza Gold  
Smirnoff

### Top Shelf Brands

Seagram's V/O  
Marker's Mark  
Courvoisier VS  
Tanqueray Gin  
Myers Dark  
Cutty Sark  
Jose Cuervo Gold  
Absolut  
Johnny Walker Red

### Cordials

Bailey's Irish Cream, Amaretto Di Saronno, Frangelico, Grand Marnier and Kablua

### Domestic Beer

Budweiser  
Bud Light  
MGD  
Miller Lite  
Coors Light

### Imported Beer

Foster's  
Heineken  
Corona  
Corona Light  
Amstel Light  
Becks

### Specialty Beer

Bass Ale  
Samuel Adams  
Sam Adams Seasonal

### Non-Alcoholic Beer

O'Doul's

### Full Bar, Hosted, Charged on Consumption

#### Cordials

Premium Martini

House Wines

Top Shelf Brand Liquor

Premium Brand Liquor

Imported Beer

Specialty Beer

Domestic Beer

Soft Drinks

Bottled Water

Prices Do Not Include a Taxable 21% Service Charge or 7.75% State Sales Tax.



## *BEVERAGES (Continued)*

### **Unlimited Soft Drinks and Bottled Waters**

*(Up to Four Hours)*

*\$9.00 Per Person*

### **Punch and Other Libations**

*(Minimum 3 gallons)*

*Tropical Fruit Punch or Lemonade, Champagne Punch, Mimosa, Bloody Mary, Screwdriver*

### **Cordial Coffee Station**

*Freshly Brewed Gourmet Bean® 100% Colombian Coffee and Decaffeinated Coffee*

*With your choice of Amaretto, Irish Whiskey, Bailey's Irish Cream or Kahlua served with Cinnamon Sticks,*

*Shaved Chocolate, Godiva Whipped Cream and Sugar Candy Sticks.*

*\$100.00 fee per bartender for (4) four hours, \$25.00 each additional hour.*

*Fee is subject to California State Sales Tax.*

*The Hotel reserves the right to refuse alcoholic beverage service to any person who, in the Hotel's judgement, appears intoxicated or under legal drinking age.*

**Prices Do Not Include a Taxable 21% Service Charge or 7.75% State Sales Tax.**



## WEDDING 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.

### 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 judgement, appears intoxicated.

### Wedding Cake

Cutting fee \$2.00 per person

### 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 \$1,500.00 non-refundable deposit will be required to make your reservation definite. 50% of your estimated cost will be due four months prior to your event. 100% of your estimated cost will be due one month prior to your wedding to be paid by certified check, money order or cashier's check. We are unable to accept personal checks on final payment.

Anaheim Marriott Suites

12015 Harbor Blvd, Garden Grove CA 92840

(714) 750-1000





## WEDDING POLICIES

### 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.*

### Ice Sculptures

*Customized Ice Sculptures are available to enhance your event. See your Catering or Event Manager for more information.*

### Labor Charges

*A Bartender fee of \$100.00 per bar will be applied for your event. Additional carvers, station attendants, food or cocktail servers are available at a \$100.00 fee each (4 hour maximum). Each additional hour is \$25.00 per hour plus tax.*

### Linen

*The Hotel offers a variety of linen colors. Specialty linens are available at an additional charge. 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.*

### Music

*Recommendations for bands, DJ's and other entertainment are available through your Catering or Event Manager.*

### Room Accommodations

*Your Catering Manager will be happy to assist you with guestroom accommodations. The special rates we offer are based on availability. After confirmation of these rates with your signed agreement, your guests may call the Hotel directly to make reservations or call our toll-free number at (800) 228-9290. This special toll-free number is for reservations only and cannot be used to reach hotel guests.*



## WEDDING POLICIES

### 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.*

### Security

*The Hotel shall not assume responsibility for the damage or loss of any merchandise, gifts or articles left in the Hotel prior to or following the ceremony or reception.*

### 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 8.75% State Sales Tax (California State Board of Equalization Regulation No. 1603).*

### Special Services

*Should you require entertainment, floral arrangements, photographers, balloons, ice carvings or a special theme for your event, a Catering or Convention Services Manager will be happy to assist you.*

### Time

*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.*

### 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 needs (see Electrical on Page 1), as there may be additional costs involved that you or your vendor will be responsible for paying.*

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