



ANAHEIM MARRIOTT SUITES DREAM WEDDINGS... YOUR MOMENT CAPTURED

WEDDING PACKAGE TO INCLUDE THE FOLLOWING:

A RELAXING STAY...

A Complimentary Suite for the Bride & Groom
Along with a special gift from us to you to celebrate!
(Must meet required Ballroom Minimum)

RECEPTION HOUR

One Hour Hosted Champagne or Sparkling Cider at Bar
Or
Fruit Punch Fountain

...

Choice of (1) Reception Display, Choice of (3) Passed Hors d' Oeuvres

INDULGE

Traditional American Cuisine
Your Choice of a 2 Course Plated Lunch or Dinner
Champagne or Sparkling Cider Toast during Dinner

THE DETAILS

Choice of Standard Linens & Napkins (Contact Manager for Details)
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 Banquet Captain will be Available to oversee your Event
A personal wedding planner is recommended

Complimentary Self-Parking for Guests on Day of Wedding
Special Room Rates for Family & Friends (Based on room availability)



RECEPTION HOUR

(Choice of **One** Display – 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 & Baguettes

Imported Cheese Display

A Selection of Camembert, Port-Salut,
Smoked Cheddar, Bel Paese, Soft Herb Cheeses
Gruyere, Edam, Assorted Crackers & Baguettes

PASSED HORS D'OEUVRES

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

HOT

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

Prosciutto Wrapped in California Melon

Fresh Strawberries

Stuffed with Alouette Cheese

Lobster Egg Rolls with Ponzu Sauce

Endive and Smoked Salmon Mousse

Capers & Lemon

Brie on Crostini, Fresh Raspberries

Boursin Stuffed Deviled Eggs

Topped with Salmon Caviar & Chopped Chives

New England Scallop Brochettes

Roasted Garlic-Tomato Marmalade

Smoked Trout Fillet with Sweet Fennel Relish

Petite Shrimp Brochettes

Chili-Coriander Dipping Sauce

California Rolls or New York Rolls

Wasabi & Shoyu Sauce

Spicy Ahi Tartar on Sesame Wonton Crisps

All Food & Beverage Prices Subject to a Taxable 21% Service Charge & 8% Sales Tax. Prices are Subject to Change.



TRADITIONAL CUISINE

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

ENTREES

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 \$56 – Dinner \$62

Grilled Stuffed Breast of Chicken

Prosciutto, Sage, Asparagus

Smoked Mozzarella Cheese

Luncheon \$58 – Dinner \$64

Grilled Filet Mignon

Sun-Dried Tomato-Gorgonzola Crust

Chianti Reduction Sauce

Luncheon \$65 – Dinner \$73

French Cut Chicken Breast & Petit Filet Mignon

Wild Mushroom, Roasted Potatoes, Shallot Cognac Jus

Luncheon \$70 – Dinner \$78

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 \$66 – Dinner \$74

Pan Seared North Atlantic Salmon

Wheatberry Pilaf, Baby Green Beans

Wilted Leek Cream

Luncheon \$60 – Dinner \$65

Gulf Coast Sea Bass

Snow Crab Chive Crust

Chardonnay Horseradish Cream

Luncheon \$62 – Dinner \$70

Cake Cutting Fee, \$2 per person for outside cake service

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WEDDING CEREMONY

Dressing Room for the Bride and Groom
Theater Style Set with Isle 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

ENHANCEMENTS

Chiavari Chairs- Starting at \$6 each
Specialty Linens- Starting at \$15 per table
Coat Check Attendant- \$100 per hour
Kids Room TV/VCR Package \$175
Hosted Valet Parking- \$17 per Car

ADDITIONAL SERVICES

Champagne
\$7.00, per person
Sparkling Cider Toast
\$3.00 per person

Remy Martin Cognac
Starts at \$60 per bottle
(Prices are based on brand request)

AUDIO VISUAL PRESENTATIONS

Video Projection Package
Includes: Projection Screen & LCD Projector
(Client Provides Laptop)
\$550

Television/VCR Package
\$150

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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

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



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, 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

House Champagne

\$30 per bottle / \$7 per glass

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

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BEVERAGES

Unlimited Soft Drinks and Bottled Waters

(Up to Four Hours)

\$10.00 per Person

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

Cordial Coffee Station

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

With your choice of Amaretto, Irish Whisky, Bailey's Irish Cream or Kahlua served with Cinnamon Sticks,
Shaved Chocolate, Godiva Whipped Cream and Sugar Candy Sticks.

\$10 per Guest (One Hour of Service)

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

All Food & Beverage Prices Subject to a Taxable 21% Service Charge & 8% Sales Tax. Prices are Subject to Change.



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. 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.

Cake

Client is to provide wedding cake. Outside cutting fee is \$2 per person. We do offer specialty desserts and cupcakes in place of cake.

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.



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. See "Cake" for cake details.

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 \$500. Additional carvers, station attendants, food or cocktail servers are available at a \$100.00 fee each 2 hour minimum, each additional hour is \$25.00 per hour plus tax.

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.

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.



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 during any event.

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.

Anaheim Marriott Suites

12015 Harbor Blvd, Garden Grove CA 92840

(714) 750-1000

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