

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Fullerton Marriott
2701 East Nutwood Avenue
P: 714.447.6619 F: 714.738.0288
www.Marriott.com/laxfl

Fullerton Marriott | 2701 E. Nutwood Ave. Fullerton, CA 92831 | 714.738.7800



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relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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Rehearsal Dinner Package

Rehearsal at our Courtyard or Indoor Salon
Setting

Four Hours for your event

Complimentary Votive Candles & Mirrors for
Your Centerpieces

House Linen

Plated or Buffet Options:

Buffet with two entrée choices

Plated – choice from three entrée selection

Prices from \$25.00 per person
(Minimum of 20 guests)



* Applicable service charge and sales tax will be added to the prices.

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it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Wedding Ceremony

Beautiful Lawn, Courtyard or Indoor Salon Setting

Standing Microphone for Bridal Couple

White Ceremony Chairs

Dressing Room for Bride

Wedding Rehearsal prior to ceremony date

Gift Table and Guest Book Table

Infused Water Stations

Additional Hour to your reception

Ceremony Fee: \$1000.00

Fullerton Marriott Wedding Package

Spacious Foyer Area for Reception

Gorgeous Ballroom for Your Dining Experience

Easel for Your Engagement Portrait

Complimentary Votive Candles & Mirrors for Your Centerpieces

Two Hors D'oeuvre Selections

Champagne Toast

Plated Entrée Choices

Complimentary Upgraded Sleeping Room for Bride & Groom

Complimentary Amenity

Prices from \$49.50 per person

Specialized wedding cake – additional \$4.95 per person

Cake Cutting Fee – additional \$2.50 per person



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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



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Luncheon Wedding Package

*Spacious Foyer Area for Reception
Gorgeous Ballroom for Your Dining Experience
Easel for Your Engagement Portrait
Complimentary Votive Candles and Mirrors for Your Centerpieces
Champagne Toast
Plated or Buffet Entrées
Specializing in Custom Menus
Cake Cutting Fee
Complimentary Suite for Bride and Groom
Complimentary Bottle of Champagne and Chocolate Covered Strawberries
Special Guest Room Rates*

Pricing from \$41.50 per person

Upgrade Options

PACKAGE OPTION # 1

Includes One Hour of hosted bar or two bottles of house wine per table and (3) three pieces of assorted Hors D'oeuvres per person – Butler Style*

Just add \$12.50 per person to the price of your entrée selection

PACKAGE OPTION # 2

Includes One Hour of hosted bar or two bottles of house wine per table served with lunch or dinner and (4) three pieces of assorted Hors D'oeuvres per person – Butler Style*

Just add \$17.50 per person to the price of your entrée selection

*Includes imported & domestic beer, selection of wines & house liquor beverages.



* Applicable service charge and sales tax will be added to the prices.

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Hors D'Oeuvres (Cold)

*(Prices reflect per 50 pieces)
(Minimum of 50 pieces)*

Rolled Ham & Fresh Asparagus | \$180.00

Smoked Salmon Rolls | \$180.00

Served with Cream Cheese & Toast Points

Artichoke Bottoms | \$195.00

With Crabmeat Salad

***Finger Sandwiches | \$165.00**

Choose from: Ham, Turkey, Roast Beef and Cheese

Sliced Fresh Fruit Platter |

25 Guests \$105.00 • 50 Guests \$175.00 • 100 Guests \$305.00

Assorted Seasonal Fresh Fruit with Honey Yogurt Dip

***Domestic & International Cheese |**

25 Guests \$125.00 • 50 Guests \$200.00 • 100 Guests \$375.00

***Fresh Vegetable Crudité with 3 Dips |**

25 Guests \$85.00 • 50 Guests \$155.00 • 100 Guests \$295.00

California Rolls | \$225.00

Accompanied by Wasabi Mustard, Marinated Ginger & Soy Sauce

Jumbo Shrimp | \$205.00

With Cocktail Sauce and Lemon Wedges

Chocolate Dipped Strawberries | \$175.00

Fresh Plump Strawberries dipped in rich Chocolate

***Assortment of Canapés | \$180.00**

***Melon with Prosciutto | \$180.00**

*These items available with package upgrades.



* Applicable service charge and sales tax will be added to the prices.

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Hors D'Oeuvres (Hot)

*(Prices reflect per 50 pieces)
(Minimum of 50 pieces)*



***Assorted Mini Quiches | \$170.00**

Lorraine & Florentine

***Chicken Pot Stickers | \$170.00**

Steamed & served with a tangy soy sauce

***Mushroom Florentine | \$170.00**

Large Mushroom Cap filled with Creamy Spinach & Parmesan Cheese

***Spanokopitas | \$170.00**

Flaky Phyllo Pastry filled with Spinach, Feta Cheese & Spices

***Vegetarian Spring Rolls | \$170.00**

With Honey Mustard Sauce

Beef Wellington | \$175.00

With Shiitake & Oyster Mushroom in Puff Pastry

***Buffalo Chicken Drumettes | \$170.00**

Served with Bleu Cheese Dressing

Sesame Chicken | \$170.00

Served with Sweet & Sour Sauce

Mushroom Caps | \$175.00

Stuffed with Italian Sausage

***Meatballs Bordelaise | \$160.00**

Served in a Rich Bordelaise Sauce

**These items available with package upgrades.*

***Fried Wonton | \$170.00**

Served with Sweet & Sour Sauce

Wild Mushroom Mini Pizza | \$175.00

With Shiitake & Portobello Mushrooms & Basil

California Chicken Fingers | \$170.00

Served with Honey Mustard

***Dill Cheese Puff | \$170.00**

Cream Cheese, Dill & Garlic baked in a Pastry Crust

***Jalapeno Poppers | \$170.00**

Breaded Peppers filled with Cream Cheese & Served with Avocado Cream Sauce

Fried Ravioli | \$170.00

With Marinera Sauce

***Shrimp Egg Rolls | \$170.00**

With Sweet and Sour Sauce

***Quesadilla Cornucopia | \$170.00**

Melted Jack & Cheddar Cheese in a Flour Tortilla



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Starters

(included in Entrée pricing)

Please select (1) item from the choices below:

Caesar Salad

Fresh romaine Salad served with classic Caesar dressing, seasoned croutons & topped with parmesan cheese.

Our Signature Salad

A mixture of baby field greens to include: red romaine, frisse, lola rosa, cress, mesore and misuna leaves. Served with a raspberry vinaigrette dressing.

Fresh Garden Salad

Mixed green with shredded carrots, radicchio and tomato wedge with choice of pepper cream dressing and Italian vinaigrette

Spinach Salad

Fresh spinach leaves topped with sliced fresh mushrooms and pine nuts served with a warm vinaigrette dressing

These selections are offered as a first course at the additional cost indicated:

Spring Spinach Salad | Additional \$2.25 per guest

Spring spinach with golden tear drop tomatoes served with shallot and garlic vinaigrette

Small Fruit Plate | Additional \$3.75 per guest

Rainbow of fresh seasonal fruits served on a painted plate

Spicy Shrimp Cocktail | Additional \$6.75 per guest

Southern western grilled shrimp with black bean relish & cilantro garnish

Watercress & Gorgonzola Salad | Additional \$3.75 per guest

Watercress, romaine, walnuts & gorgonzola cheese served with balsamic dressing



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Entrées

Entrées include:

Assorted Fresh Bakery Rolls and Butter, a Selection of Salad, Chef's Choice of Fresh Seasonal Vegetables, Potato, Pasta or Rice & Wedding Cake Freshly Brewed 100% Gourmet Bean Coffee, Decaffeinated Coffee and a selection of International Hot Teas & Iced Tea

Choose one of the following Entrées:

Tender Boneless Breast of Chicken | \$41.50 per guest

Offered with these preparations:

Rosemary:

Marinated in a rosemary vinaigrette, broiled and served with a red pepper sauce

Dijon:

Sautéed and served with a creamy dijonaise sauce and topped with sliced almonds

Garlic:

Marinated in olive oil, herbs and garlic, sautéed and served with fresh tomato salsa

Marsala:

Marinated in a marsala wine sautéed and served with a rich demi-glaze mushroom sauce

Milano:

Broiled and served with pesto cream with sun dried tomatoes and sliced almonds

Provencal:

Sautéed with lemon garlic sauce, white wine, tomato and basil

Chardonnay

Marinated in California chardonnay, broiled and topped with julienne of vegetable, served with a light tarragon sauce

Aged Corn Fed Beef

Prepared as follows:

Tender Rib Eye Steak |

\$42.95 per guest

Grilled to perfection & topped with Marriott Steak Sauce

Filet Mignon | \$45.95 per guest

With basil, garlic & herbs served with a demi-glaze

London Broil | \$42.95 per guest

Tender sliced London Broil topped with Sherry Mushroom Sauce

New York Steak | \$43.95 per guest

New York Strip served with a Madeira Sauce



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Entrées

Entrées include:

Assorted Fresh Bakery Rolls and Butter, a Selection of Salad, Chef's Choice of Fresh Seasonal Vegetables, Potato, Pasta or Rice & Wedding Cake Freshly Brewed 100% Gourmet Bean Coffee, Decaffeinated Coffee and a selection of International Hot Teas & Iced Tea

Choose one of the following Entrées:

Other Selections

Chicken and Salmon | \$46.95 per guest

Boneless Breast of Chicken with pesto sauce paired with a salmon filet with citrus sauce

Fresh Bake Salmon | \$41.95 per guest

Salmon Filet with choice of dill or hollandaise sauce

Filet Mignon & Chicken | \$48.95 per guest

Tenderloin of beef with bernaise sauce, boneless breast of chicken with brandied peppercorn sauce

Blackened Swordfish | \$42.95 per guest

Topped with a fresh melon salsa



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Wedding Reception Buffet

(A Minimum of 30 Guests Required)

Buffet includes Our Chef's Selection of:

Appropriate rice, potato or pasta and Chef's Choice of seasonal vegetables, freshly brewed regular and decaffeinated coffee and hot teas and iced tea

Two Entrées | \$52.95 or Three Entrées | \$57.95

Choose (3) of the following salads:

Classic Caesar Salad

Fresh romaine salad served with classic Caesar dressing, seasoned croutons & topped with parmesan cheese

Garden Salad

Mixed greens, shredded carrots, radicchio and a tomato wedge served with two dressings

Marinated Vegetable Salad

Zucchini, yellow squash, broccoli, mushrooms, carrots & peppers in a Vinaigrette Dressing

Fresh Spinach Salad

Mushrooms and Pine Nuts served with a warm vinaigrette dressing

Mediterranean Salad

Vegetable salad with feta cheese

Pasta Salad

Tri-Color Rotelle with Italian Vinaigrette Dressing

Tri-Color Tortellini

Spinach, tomato & egg tortellini in an Italian vinaigrette dressing

Tri Bean Salad

Red, black & white beans, red onion, red & green peppers

Bay Shrimp Salad

Fresh salad greens with bay shrimp

Tomato, Cucumber & Onion Salad

Tossed in a Balsamic Vinaigrette Dressing

Sliced Fruit Tray

Assortment of sliced fresh seasonal fruit

Continued over >>>



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Wedding Reception Buffet

(A Minimum of 30 Guests Required)

Buffet includes Our Chef's Selection of:

Appropriate rice, potato or pasta and Chef's Choice of seasonal vegetables, freshly brewed regular and decaffeinated coffee and hot teas and iced tea

Two Entrées | \$52.95 or Three Entrées | \$57.95

Choice of Entrées:

Inside Top Round of Beef*

Carved to order, accompanied by creamy horseradish sauce and au jus

Herb Roasted Pork Loin*

Seasoned with an herb crust and served with a garden vegetable demi-glaze

Chicken Temecula

Boneless breast of chicken topped with marinated julienne of vegetables & mushrooms served with a mild ginger chive sauce

Seared Salmon Filet

With Shiitake Mushrooms & Lemon Sauce

Sliced London Broil

With sherry mushroom sauce

Roasted Turkey Breast*

Boneless turkey breast served with traditional home-style gravy and cranberry sauce

Chicken Chardonnay

Marinated in California Chardonnay, broiled & topped with julienne of vegetables, Served in a light Tarragon Sauce

Broiled Swordfish

With cucumber corn relish salsa or dill sauce

* \$100 fee for each Carver attending buffet

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Beverages

Bourbon
Scotch
Vodka
Gin
Blended Whiskey
Rum
Tequila
Christian Brothers

Bottled Beers

Premium Brands

Maker's Mark
J & B
Smirnoff
Beefeaters
Canadian Club
Bacardi Light
Jose Cuervo Gold
Christian Brothers

Domestic

Coors Light
Budweiser
Miller Genuine Draft

Deluxe Brands

Jack Daniels
Chivas Regal
Absolut
Tanqueray
Seagram's V.O.
Myer's
Cuervo 1800
Courvoisier VSOP

Imported

Heineken
Corona
Samuel Adams

Premium Brands.....	\$6.50 each	House Wine.....	\$5.00 each
Premium Brands Rocks.....	\$7.50 each	Domestic Beer.....	\$4.50 each
Deluxe Brands.....	\$5.50 each	Imported Beer.....	\$5.50 each
Deluxe Brands Rocks.....	\$6.50 each	Non-Alcoholic Beer.....	\$4.25 each
Martini/Manhattan.....	\$6.75 each	Soft Drinks.....	\$2.50 each
Cordials.....	\$7.50 each	Bottled Water.....	\$2.75 each

Above drink prices include current Sales Tax

Specialty Beverages

(2 gallon minimum)

Tropical Ice Tea.....	\$5.00 each
Lemonade.....	\$4.50 each
Mimosa.....	\$5.50 each
Bloody Mary.....	\$4.25 each
Screwdriver.....	\$2.50 each
Champagne Punch.....	\$2.75 each

A \$75.00 bartender fee will apply to each bar set up

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Wines

White Wines

Ravenswood "Vinter's Blend" Zinfandel.....	\$26.00
Casa Lapostolle Sauvignon Blanc.....	\$32.00
Ruffino "Lumina" Pinot Grigio.....	\$34.00
Chateau St. Jean Chardonnay.....	\$37.00
Kendall Jackson Chardonnay.....	\$39.00
Hess Collection Chardonnay.....	\$31.00
Hogue Riesling.....	\$23.00
House Chardonnay.....	\$24.00

Red Wines

Meridian Pinot Noir.....	\$34.00
BV Coastal Estates Vinter's Selection Pinot Noir.....	\$33.00
Blackstone California Merlot.....	\$30.00
Castle Rock Merlot.....	\$29.00
Louis Martini Cabernet Sauvignon.....	\$37.00
Peter Lehmann Shiraz.....	\$36.00
House Cabernet.....	\$24.00

Sparkling Wines

House California Brut.....	\$24.00
Aria Estate.....	\$31.50
Mumm Cuvèe Napa Brut.....	\$35.75



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experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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Dinner Wedding Package

*Spacious Foyer Area for Reception
Gorgeous Ballroom for Your Dining Experience
Easel for Your Engagement Portrait
Complimentary Votive Candles and Mirrors for Your
Centerpieces*

*One Hour Hosted Bar **

Two Hors D'oeuvres selections

Champagne Toast

Plated or Buffet Entrees

Specializing in Custom Menus

Wedding Cake from Rossmoor Pastries

Complimentary Suite for Bride and Groom

Complimentary Bottle of Champagne and Chocolate

Covered Strawberries

Special Guest Room Rates

Pricing from \$61.50 per person

Upgrade Options

PACKAGE OPTION # 1

Includes One Hour of hosted bar or two bottles of house wine per table and (3) three pieces of assorted Hors D'oeuvres per person – Butler Style*

Just add \$12.50 per person to the price of your entrée selection

**Includes imported & domestic beer, selection of wines & house liquor beverages.*

PACKAGE OPTION # 2

Includes One Hour of hosted bar or two bottles of house wine per table served with lunch or dinner and (4) three pieces of assorted Hors D'oeuvres per person – Butler Style*

Just add \$17.50 per person to the price of your entrée selection



* Applicable service charge and sales tax will be added to the prices.

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Hors D'Oeuvres (Cold)

*(Prices reflect per 50 pieces)
(Minimum of 50 pieces)*

Rolled Ham & Fresh Asparagus | \$180.00

Smoked Salmon Rolls | \$180.00

Served with Cream Cheese & Toast Points

Artichoke Bottoms | \$195.00

With Crabmeat Salad

***Finger Sandwiches | \$165.00**

Choose from: Ham, Turkey, Roast Beef and Cheese

Sliced Fresh Fruit Platter |

25 Guests \$105.00 • 50 Guests \$175.00 • 100 Guests \$305.00

Assorted Seasonal Fresh Fruit with Honey Yogurt Dip

***Domestic & International Cheese |**

25 Guests \$125.00 • 50 Guests \$200.00 • 100 Guests \$375.00

***Fresh Vegetable Crudité with 3 Dips |**

25 Guests \$85.00 • 50 Guests \$155.00 • 100 Guests \$295.00

California Rolls | \$225.00

Accompanied by Wasabi Mustard, Marinated Ginger & Soy Sauce

Jumbo Shrimp | \$205.00

With Cocktail Sauce and Lemon Wedges

Chocolate Dipped Strawberries | \$175.00

Fresh Plump Strawberries dipped in rich Chocolate

***Assortment of Canapés | \$180.00**

***Melon with Prosciutto | \$180.00**

*These items available with package upgrades.



* Applicable service charge and sales tax will be added to the prices.

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Hors D'Oeuvres (Hot)

*(Prices reflect per 50 pieces)
(Minimum of 50 pieces)*



***Assorted Mini Quiches | \$170.00**

Lorraine & Florentine

***Chicken Pot Stickers | \$170.00**

Steamed & served with a tangy soy sauce

***Mushroom Florentine | \$170.00**

Large Mushroom Cap filled with Creamy Spinach & Parmesan Cheese

***Spanokopitas | \$170.00**

Flaky Phyllo Pastry filled with Spinach, Feta Cheese & Spices

***Vegetarian Spring Rolls | \$170.00**

With Honey Mustard Sauce

Beef Wellington | \$175.00

With Shiitake & Oyster Mushroom in Puff Pastry

***Buffalo Chicken Drumettes | \$170.00**

Served with Bleu Cheese Dressing

Sesame Chicken | \$170.00

Served with Sweet & Sour Sauce

Mushroom Caps | \$175.00

Stuffed with Italian Sausage

***Meatballs Bordelaise | \$160.00**

Served in a Rich Bordelaise Sauce

***Fried Wonton | \$170.00**

Served with Sweet & Sour Sauce

Wild Mushroom Mini Pizza | \$175.00

With Shiitake & Portobello Mushrooms & Basil

California Chicken Fingers | \$170.00

Served with Honey Mustard

***Dill Cheese Puff | \$170.00**

Cream Cheese, Dill & Garlic baked in a Pastry Crust

***Jalapeno Poppers | \$170.00**

Breaded Peppers filled with Cream Cheese & Served with Avocado Cream Sauce

Fried Ravioli | \$170.00

With Marinara Sauce

***Shrimp Egg Rolls | \$170.00**

With Sweet and Sour Sauce

***Quesadilla Cornucopia | \$170.00**

Melted Jack & Cheddar Cheese in a Flour Tortilla

*These items available with package upgrades.

* Applicable service charge and sales tax will be added to the prices.



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Starters

(included in Entrée pricing)

Please select (1) item from the choices below:



Caesar Salad

Fresh romaine Salad served with classic Caesar dressing, seasoned croutons & topped with parmesan cheese.

Our Signature Salad

A mixture of baby field greens to include: red romaine, frisse, lola rosa, cress, mesore and misuna leaves. Served with a raspberry vinaigrette dressing.

Fresh Garden Salad

Mixed green with shredded carrots, radicchio and tomato wedge with choice of pepper cream dressing and Italian vinaigrette

Spinach Salad

Fresh spinach leaves topped with sliced fresh mushrooms and pine nuts served with a warm vinaigrette dressing

These selections are offered as a first course at the additional cost indicated:

Spring Spinach Salad | Additional \$2.25 per guest

Spring spinach with golden tear drop tomatoes served with shallot and garlic vinaigrette

Small Fruit Plate | Additional \$3.75 per guest

Rainbow of fresh seasonal fruits served on a painted plate

Spicy Shrimp Cocktail | Additional \$6.75 per guest

Southern western grilled shrimp with black bean relish & cilantro garnish

Watercress & Gorgonzola Salad | Additional \$3.75 per guest

Watercress. Romaine, walnuts & gorgonzola cheese served with balsamic dressing



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Entrées

Entrées include:

Assorted Fresh Bakery Rolls and Butter, a Selection of Salad, Chef's Choice of Fresh Seasonal Vegetables, Potato, Pasta or Rice & Wedding Cake Freshly Brewed 100% Gourmet Bean Coffee, Decaffeinated Coffee and a selection of International Hot Teas and Iced Tea

Choose one of the following Entrées:

Tender Boneless Breast of Chicken | \$61.50 per guest

Offered with these preparations:

Rosemary:

Marinated in a rosemary vinaigrette, broiled and served with a red pepper sauce

Dijon:

Sautéed and served with a creamy dijonaise sauce and topped with sliced almonds

Garlic:

Marinated in olive oil, herbs and garlic, sautéed and served with fresh tomato salsa

Marsala:

Marinated in a marsala wine sautéed and served with a rich demi-glaze mushroom sauce

Milano:

Broiled and served with pesto cream with sun dried tomatoes and sliced almonds

Provencal:

Sautéed with lemon garlic sauce, white wine, tomato and basil

Chardonnay

Marinated in California chardonnay, broiled and topped with julienne of vegetable, served with a light tarragon sauce

Aged Corn Fed Beef

Prepared as follows:

Tender Rib Eye Steak |

\$63.95 per guest

Grilled to perfection & topped with Marriott Steak Sauce

Filet Mignon | \$67.95 per guest

With basil, garlic & herbs served with a demi-glaze

London Broil | \$64.95 per guest

Tender sliced London Broil topped with Sherry Mushroom Sauce

New York Steak | \$64.95 per guest

New York Strip served with a Madeira Sauce



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Entrées

Entrées include:

Assorted Fresh Bakery Rolls and Butter, a Selection of Salad, Chef's Choice of Fresh Seasonal Vegetables, Potato, Pasta or Rice & Wedding Cake Freshly Brewed 100% Gourmet Bean Coffee, Decaffeinated Coffee and a selection of International Hot Teas and Iced tea

Choose one of the following Entrées:

Other Selections

Chicken and Salmon | \$66.95 per guest

Boneless Breast of Chicken with pesto sauce paired with a salmon filet with citrus sauce

Fresh Bake Salmon | \$60.50 per guest

Salmon Filet with choice of dill or hollandaise sauce

Filet Mignon & Chicken | \$68.95 per guest

Tenderloin of beef with bernaise sauce, boneless breast of chicken with brandied peppercorn sauce

Blackened Swordfish | \$62.95 per guest

Topped with a fresh melon salsa



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Fullerton Marriott | 2701 E. Nutwood Ave. Fullerton, CA 92831 | 714.738.7800

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ceremony

afternoon

evening

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brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Children's Plated Dinners

(Children 10 and under)

All Entrées served with a fresh fruit cup & scoop of Vanilla Ice Cream

Old Fashioned Broiled Hamburger

On a sesame bun, complimented with sliced onions, sliced tomatoes, lettuce, dill pickle, french fries and condiments of pickle relish, ketchup, mustard and mayonnaise

Chicken Fingers and French Fries

Assorted rolls and butter

Macaroni and Cheese

Assorted rolls and butter

Pizza

(Individual Size)

Cheese or pepperoni pizza

\$24.95 Per Child



* Applicable service charge and sales tax will be added to the prices.



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Wedding Reception Buffet

(A Minimum of 30 Guests Required)

Buffet includes Our Chef's Selection of:

Appropriate rice, potato or pasta and Chef's Choice of seasonal vegetables, freshly brewed regular and decaffeinated coffee and hot teas and iced tea

Two Entrées | \$64.95 or Three Entrées | \$69.95

Choose (3) of the following salads:

Classic Caesar Salad

Fresh romaine salad served with classic Caesar dressing, seasoned croutons & topped with parmesan cheese

Garden Salad

Mixed greens, shredded carrots, radicchio and a tomato wedge served with two dressings

Marinated Vegetable Salad

Zucchini, yellow squash, broccoli, mushrooms, carrots & peppers in a Vinaigrette Dressing

Fresh Spinach Salad

Mushrooms and Pine Nuts served with a warm vinaigrette dressing

Mediterranean Salad

Vegetable salad with feta cheese

Pasta Salad

Tri-Color Rotelle with Italian Vinaigrette Dressing

Tri-Color Tortellini

Spinach, tomato & egg tortellini in an Italian vinaigrette dressing

Tri Bean Salad

Red, black & white beans, red onion, red & green peppers

Bay Shrimp Salad

Fresh salad greens with bay shrimp

Tomato, Cucumber & Onion Salad

Tossed in a Balsamic Vinaigrette Dressing

Sliced Fruit Tray

Assortment of sliced fresh seasonal fruit

Continued over >>>



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Wedding Reception Buffet

(A Minimum of 30 Guests Required)

Buffet includes Our Chef's Selection of:

Appropriate rice, potato or pasta and Chef's Choice of seasonal vegetables, freshly brewed regular and decaffeinated coffee and hot teas and iced tea

Two Entrées | \$64.95 or Three Entrées | \$69.95

Choice of Entrées:

Inside Top Round of Beef*

Carved to order, accompanied by creamy horseradish sauce and au jus

Herb Roasted Pork Loin*

Seasoned with an herb crust and served with a garden vegetable demi-glaze

Chicken Temecula

Boneless breast of chicken topped with marinated julienne of vegetables & mushrooms served with a mild ginger chive sauce

Seared Salmon Filet

With Shiitake Mushrooms & Lemon Sauce

Sliced London Broil

With sherry mushroom sauce

Roasted Turkey Breast*

Boneless turkey breast served with traditional home-style gravy and cranberry sauce

Chicken Chardonnay

Marinated in California Chardonnay, Broiled & topped with Julienne of Vegetables, Served in a light Tarragon Sauce

Broiled Swordfish

With cucumber corn relish salsa or dill sauce

* \$100 fee for each Carver attending buffet



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Beverages

	Premium Brands	Deluxe Brands
Bourbon	Maker's Mark	Jack Daniels
Scotch	J & B	Chivas Regal
Vodka	Smirnoff	Absolut
Gin	Beefeaters	Tanqueray
Blended Whiskey	Canadian Club	Seagram's V.O.
Rum	Bacardi Light	Myer's
Tequila	Jose Cuervo Gold	Cuervo 1800
Christian Brothers	Christian Brothers	Courvoisier VSOP
Bottled Beers	Domestic	Imported
	Coors Light	Heineken
	Budweiser	Corona
	Miller Genuine Draft	Samuel Adams

Premium Brands.....\$6.50 each	House Wine.....\$5.00 each
Premium Brands Rocks.....\$7.50 each	Domestic Beer.....\$4.50 each
Deluxe Brands.....\$5.50 each	Imported Beer.....\$5.50 each
Deluxe Brands Rocks.....\$6.50 each	Non-Alcoholic Beer.....\$4.25 each
Martini/Manhattan.....\$6.75 each	Soft Drinks.....\$2.50 each
Cordials.....\$7.50 each	Bottled Water.....\$2.75 each

Above drink prices include current Sales Tax

Specialty Beverages

(2 gallon minimum)

Tropical Ice Tea.....\$5.00 each
Lemonade.....\$4.50 each
Mimosa.....\$5.50 each
Bloody Mary.....\$4.25 each
Screwdriver.....\$2.50 each
Champagne Punch.....\$2.75 each

A \$75.00 bartender fee will apply to each bar set up



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Wines

White Wines

Ravenswood "Vinter's Blend" Zinfandel.....	\$26.00
Casa Lapostolle Sauvignon Blanc.....	\$32.00
Ruffino "Lumina" Pinot Grigio.....	\$34.00
Chateau St. Jean Chardonnay.....	\$37.00
Kendall Jackson Chardonnay.....	\$39.00
Hess Collection Chardonnay.....	\$31.00
Hogue Riesling.....	\$23.00
House Chardonnay.....	\$24.00

Red Wines

Meridian Pinot Noir.....	\$34.00
BV Coastal Estates Vinter's Selection Pinot Noir.....	\$33.00
Blackstone California Merlot.....	\$30.00
Castle Rock Merlot.....	\$29.00
Louis Martini Cabernet Sauvignon.....	\$37.00
Peter Lehmann Shiraz.....	\$36.00
House Cabernet.....	\$24.00

Sparkling Wines

House California Brut.....	\$24.00
Aria Estate.....	\$31.00
Mumm Cuvèe Napa Brut.....	\$36.00



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unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.





Unique Touches

Enhance your Wedding with:

Upgraded Linens & Napkins

Custom Overlays

Chair Covers 7 Sashes

Custom Floral Arrangements

Specialty Lighting

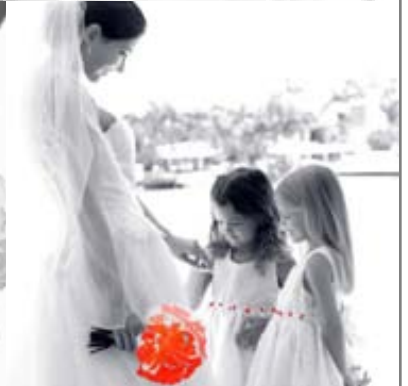
Decorative Draping

Event Design



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distinctive

touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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Farewell Brunch Reception

The ambiance still exists, even the morning after. What a perfect way to continue to enjoy your family and friends than with a late morning brunch.

Our Brunch Package Includes:

Orange Juice or Mimosa

Assorted breakfast pastries with sweet butter & fruit preserves

Fresh fruit juices, sliced fresh fruits, melons and berries

Tossed malibu greens with ranch, balsamic and honey dijon dressing

Eggs benedict with hollandaise sauce

Country scrambled eggs with fine herbs

Crisp bacon, hickory smoked sausage or country ham

Breakfast potatoes

Flank steak bordelaise

Chicken marsala

Rice pilaf

Seasonal garden vegetables with shallot butter

freshly brewed regular coffee, decaffeinated coffee and hot assorted teas

\$26.95 – Per Person



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Wedding Reception Brunch

Our Brunch package includes:

Champagne Toast
Wedding Cake

Chilled Orange, Grapefruit & Cranberry Juices
Sliced Seasonal Fruit

Selection of Fresh Baked Breakfast Breads, Danish,
and Assorted Muffins
Served with Sweet Butter and Honey and Fruit Preserves

Tossed Field Green Salad with Ranch, Balsamic
and Honey Dijon Dressing

Country Scrambled Eggs with Fine Herbs
Eggs Benedict with Hollandaise Sauce

Crisp Bacon and Sausage Links and Sauteed Breakfast Potatoes
Salmon with Dill Sauce

Tenderloin Beef Tips with Stroganoff Sauce and Buttery Noodles
Chicken Marsala with Portobello Mushrooms,
Roasted Garlic and Marsala Wine Sauce
Rice Pilaf

Roasted Red Potatoes and Fresh Seasonal Garden Vegetables
Assorted Freshly Baked Rolls and Butter

Freshly Brewed Gourmet Bean 100% Columbian Regular
and Decaffeinated Coffee

And a Selection of International and Herbal Hot Teas

Pricing \$30.00 per person

Upgrade Options

PACKAGE OPTION # 1

Includes one hour of
hosted Mimosas and
Bloody Mary's

Just add \$6.00 per person

PACKAGE OPTION # 2

Includes one hour of
hosted bar or two bottles of house
wine per table

Just add \$12.50 per person



Applicable service charge and sales tax will be added to the prices

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romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.



General Information



Thank you for considering the Fullerton Marriott at California State University. The Fullerton Marriott at California State University prides itself on creating the most memorable occasions. We are aware of the prestige and quality you expect from the Marriott Hotels. Consequently our goal is to guarantee the maximum in professionalism, service and elegant surroundings for you and your guests. With these goals in mind, please note the following information.

Banquet Meals:

Seating will be at round tables that seat 8 or 10 people. Custom seating diagrams are available. In order to make your day the best that it can we encourage menus to be finalized no later than 21 days prior to the function.

Guarantee:

The guarantee is due 4 days prior to your event. If you do not confirm your attendance, the minimum will be used as your guarantee. Guaranteed numbers are not subject to reduction. Please be aware of the attrition clause in all contracts, which outline minimum revenue agreements.

Decorations:

All decorations must meet with the local fire codes and Marriott standards. The hotel does not permit the affixing of anything to walls, floors, nor ceilings of rooms without prior approval. All signs must be of professional quality.

Alcoholic Beverages:

The Fullerton Marriott is responsible for the sale and service of all alcoholic beverages under the California State Liquor Commission. No alcoholic beverages shall be brought into the hotel from outside sources by the patron or attendees. We reserve the right to refuse service to anyone.

Parking:

Complimentary Parking is available at the Fullerton Marriott

Service Charge and Sales Tax:

All Food and Beverage items are subject to a service charge and applicable sales tax. A 22% service charge is taxable (California State Board of Equalization Regulation No. 1603)

Available Services:

You may require additional services for your event. Dedicated Chefs, Coatroom/Washroom Attendants, or Security are available. See your Catering Manager for specific fees.

Event Hours:

Day- time hours, for social events, constitute 8:00 AM until 4:00 PM. Evening hours are 6:00 PM until 12:00 AM. However, should you wish to continue your celebration, the additional fee is \$500.00 per hour, past midnight. Please inform your Catering Manager, prior to your event, if you wish to continue your event after 12:00 AM. Events extending over their allotted time, will be subject to a \$500.00 fee.

Linens:

The Fullerton Marriott is proud to provide table linens in the following colors. Additional colors are available at reasonable prices.
Table Linens: White, Ivory, Black
Napkins: Ivory, Forest Green, White, Black, Burgundy

Payment:

The deposit is due when the confirmation letter is returned. A deposit of 25% is required upon confirmation of the contract. The balance of the estimated payment, based upon the contract, is due 3 days prior to the event in the form of cash, cashier's check, money order or credit card. Should you choose to finalize payment by company or personal check, it must be received a minimum of 14 days prior to the event.

