



MAGICAL HOLIDAY MEMORIES

Bring all your friends and family to The Warner Center Marriott as we bring the holidays to life. This is a place where you can toss all your cares aside and spend time with the ones you love. Enjoy a delicious dinner with the family or a star-studded celebration with friends. Or how about a romantic evening just for two? From our spectacular holiday feasts to our famous Gingerbread Display, it's a holiday filled with wonder and excitement for everyone!



**Party In Style
And Save Big
On Your Event!**

Bring your guests and we'll make it a holiday celebration to remember!

- Book your event by 10/31/09 and receive 20% off.
- Book by 11/15/09 and receive 10% off.
- Plus, you'll receive 10,000 additional Marriott Reward® points.

Make The Holidays A Breeze



Family and friends. Fabulous food. Wonderful memories. This year, enjoy the holidays without a care in the world. At The Warner Center Marriott, we're serving up the most delicious holiday traditions of all. Join us for an unforgettable time this Thanksgiving and Christmas at Breeze, An American Grill. The ambiance and the cuisine will dazzle the whole family.

Thanksgiving Day Buffet

10:30 a.m. – 2:00 p.m.; Adults: \$36; Children (5–12): \$18; Children 4 and Under: Free

A bountiful harvest of the most delicious kind. And not a dish to wash in sight! There is so much to be thankful for this year at Breeze, An American Grill. Our lavish Thanksgiving Day Buffet will delight the whole family with selections such as a Seafood Display; Pan Seared Salmon with Mango; a Carving Station with Roasted Turkey with Chestnut Stuffing; decadent desserts and more.

Thanksgiving Plated Dinner

5:00 p.m. – 10:00 p.m.; \$25

Enjoy an elegant three-course dinner at Breeze, An American Grill featuring: Roast Turkey and Chestnut Stuffing, Roasted Prime Rib of Beef with Seasonal Vegetables, and delicious desserts like Chocolate Ganache Cake.

Christmas Day Feast

10:30 a.m. – 2:00 p.m.; Adults: \$36; Children (5–12): \$18; Children 4 and Under: Free

This Christmas, unwrap a wonderful new tradition. Our Christmas Buffet features a spectacular array of culinary treats such as Lobster Lime Cilantro Salad, Crab Claws, Roasted Turkey with Chestnut, Roasted Prime Rib, Assorted Pies and Mini Pastries, Champagne, Egg Nog, Spiced Cider, and so much more!

Christmas Plated Dinner

5:00 p.m. – 10:00 p.m.; \$25

Our impeccable three-course Christmas Dinner is a true culinary delight. At Breeze, An American Grill you'll have your choice of holiday favorites such as Cinnamon Pumpkin Soup, Roasted Prime Rib, Garlic Mashed Potatoes, Sweet Potatoes, Warm Cherry Tart with Vanilla Bean Ice Cream and Fresh Berries, just to tempt you with a few.

Call 818.887.4800 ext. 6237 now to make your reservations.

Retail Therapy

Wrap up your holiday shopping by kicking your feet up and slipping into one of our fabulous guest rooms!

ALWAYS IN SHAPE

Every guest at The Warner Center Marriott can re-energize in our completely renovated fitness center. The center now features premium club-quality Precor equipment — from the ultimate strength training machines to high performance cardio trainers such as quiet-ride recumbent bikes, low-impact treadmills, and elliptical machines with fully integrated Cardio Theater.

Fall Into Our New Urban Oasis



This Fall, things are heating up at The Warner Center Marriott. It's alluring, chic, and about to be your favorite party and event setting. Urban Oasis. It's our exciting new outdoor lounge located on our pool terrace where a mix of casual European style and contemporary furnishings make for an inviting way to spend a night in the Valley.

FROM OUR TABLE TO YOURS...ENJOY!

BREAD PUDDING

From Executive Chef, Tony Hodges

INGREDIENTS:

- 2 cups whole milk (or 2 cups Half & Half)
- 1/4 cup butter
- 2/3 cup sugar* (white or brown, depending on taste preference)
- 3 eggs
- 2 teaspoons cinnamon
- 1/4 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 3 cups bread, torn into small pieces (french bread works best)
- 1/2 cup raisins (optional)

DIRECTIONS:

1. In medium saucepan, over medium heat, heat milk (or Half & Half) just until film forms over top. Combine butter and milk, stirring until butter is melted. Cool to lukewarm.
2. Combine sugar, eggs, cinnamon, nutmeg, and vanilla. Beat with an electric mixer at medium speed for 1 minute. Slowly add milk mixture.
3. Place bread in a lightly greased 1-1/2 quart casserole.
4. Sprinkle with raisins if desired. Pour batter on top of bread.
5. Bake at 350° F for 45–50 minutes or until set. Serve warm.

*If you make the sauce to put on top of your bread pudding, adjust the sugar in the bread pudding recipe, change it to 1/3 cup sugar (the sauce has the other 1/3 cup in it).

BREAD PUDDING SAUCE

INGREDIENTS:

- 1 cup whole milk
- 2 tablespoons butter
- 1/3 cup granulated white sugar
- 1 teaspoon vanilla
- 1 tablespoon flour
- dash of salt

Mix everything together and bring to a boil for 3–4 minutes, stirring constantly. Set aside for 5 minutes, then pour on top of pudding.

Marriott
WARNER CENTER
WOODLAND HILLS

WarnerCenterMarriott.com
818.887.4800