



## EVENTS MENU

[Breakfast](#)   [Break](#)   [Lunch](#)   [Dinner](#)   [Reception](#)   [Beverage](#)   [Technology](#)   [General Information](#)



**Menus valid through 2023**



## Continental Breakfast | Buffets

### Orange County | \$39

Fresh Orange Juice and Cranberry Juice (VG, GF, DF)  
 Market Style Seasonal Fruit, Melons and Fresh Berries (VG, GF, DF)  
 Freshly Baked Anaheim Hotel Pastries, Breads and Muffins (V)  
 Served with Preserves  
 Greek and Fruit Yogurts with House-Made Almond Granola  
 Breakfast Cereals including Kashi Organic Cereal  
 Whole, 2% and Fat Free Milk  
 Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

### Anaheim Continental | \$36

Fresh Orange Juice and Cranberry Juice (VG, GF, DF)  
 Market Style Seasonal Fruit, Melons and Fresh Berries (VG, GF, DF)  
 Freshly Baked Anaheim Hotel Pastries, Breads and Muffins (V)  
 Preserves and Butter  
 Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

***A Fee of \$5 Per Person will be added for a seated Continental Breakfast***

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## Breakfast | Buffets

### Morning Boost | \$54

*(Minimum of 25 guests)*

Fresh Tangerine Juice and Pomegranate Juice (VG, GF, DF)  
 Market Style Seasonal Fruit, Melons and Fresh Berries (VG, GF, DF)  
 Cranberry Bread, Pistachio Bread, Zucchini Bread, and Bran Muffin (V)  
 Greek Yogurt Parfait, Fresh Berries (V)  
 Breakfast Cereals including Kashi Organic Cereal served with Whole, 2% and Fat Free Milk  
 Steel Cut Oatmeal, Brown Sugar, Dried Fruit, Roasted Pecans, Almonds, and Blueberries (VG, DF)  
 Harvest Egg White Scramble, Seasonal Vegetables  
 Kale Potato Hash (V, GF, DF)  
 Chicken Apple Sausage, Smoked Bacon and Turkey Bacon  
 Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

### SoCal Buffet | \$50

*(Minimum of 25 guests)*

Fresh Orange Juice and Cranberry Juice (VG, GF, DF)  
 Market Style Seasonal Fruit, Melons, and Fresh Berries (VG, GF, DF)  
 Freshly Baked Anaheim Hotel Pastries, Breads, and Muffins (V)  
 Preserves and Butter  
 Assorted Individual Yogurts and House-Made Almond Granola (V)  
 Breakfast Cereals including Kashi Organic Cereal served with Whole, 2% and Fat Free Milk  
 Steel Cut Oatmeal, Brown Sugar, Dried Fruit, Roasted Pecans, Almonds, and Blueberries (VG, DF)  
 Scrambled Egg Station, Vine Ripe Tomatoes, Cheddar Cheese, Green Onions, Mushroom and Chives  
 Caramel Maple French Toast Served with Season's Best Berries (V)  
 Country Sausage and Smoked Bacon (DF)  
 Heirloom Skillet Potatoes (VG, GF)  
 Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

### Sunrise Buffet | \$46

*(Minimum of 25 guests)*

Fresh Orange Juice and Cranberry Juice (VG, GF, DF)  
 Market Style Seasonal Fruit, Melons and Fresh Berries (VG, GF DF)  
 Freshly Baked Anaheim Hotel Pastries, Breads and Muffins (V)  
 Preserves and Butter  
 Fresh Cage Free Scrambled Eggs (GF)  
 Country Sausage and Smoked Bacon (DF)  
 Roasted Red Skin Potatoes with Caramelized Onions (VG, GF, DF)  
 Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

**\*Price increase of \$7.00 if minimum of 25 guests is not reached.**

**\*\*Buffets are designed for 1 ½ hours of service. Add \$8.00 per person for each additional 30 minutes.**

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## Breakfast | Enhancements

**Hard Boiled Eggs | \$4 (GF, DF)**

**Smoked Bacon (3 slices) | \$8 (GF, DF)**

**Country Sausage (2 links) | \$8 (DF)**

**Chicken Apple sausage (2 links) \$8 (DF)**

**Greek Yogurt Berry Parfait | \$10 (V)**

**House-Made Granola | \$8 per person (V)**

**Steel Cut Oatmeal | \$10 per person**

Brown Sugar, Dried Fruit and Roasted Pecans, Almonds, Raisins, Blueberries (V, DF)

**Cage Free Scrambled Eggs | \$12 per person**

**Tuscan Frittata | \$12**

Tuscan Kale and Gruyere

**Pancakes | \$12**

Buttermilk Pancakes or Blueberry Pancakes  
Maple Syrup and sweet cream (V)

**French Toast | \$12**

Seasonal berries, roasted almonds, (V)  
Maple syrup

**California Breakfast Burrito | \$12**

Cage Free eggs, Spanish Chorizo, Potato, Aged Cheddar and Fire Roasted Salsa

**Breakfast Croissant | \$14**

Black Forest Ham, Cage free fried egg, aged White Cheddar

**Oak Smoked Salmon | \$14**

Smoked Salmon, Roasted Fingerling Potatoes, Asparagus, Tomato and Citrus

**Breakfast Quesadilla | \$14**

Applewood Bacon, Flour Tortilla, Scrambled Eggs, Cheddar and Fire Roasted Salsa

**Naan Flatbread | \$14**

Cage Free Egg Whites, Spinach and Feta

**Avocado Toast | \$15**

Malted Brown Bread, Avocado Fried Egg, Heirloom Tomato, Sweet Onion

**Breakfast Muffin | \$10**

Cage Free Fried Egg, Bacon  
Cheddar Cheese

**Wheat English Muffin | \$10**

Egg Whites, Chicken Apple Sausage, Jack Cheese



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## Breakfast | Plated Breakfast

*All Breakfast Entrees Served with Fresh Squeezed Orange Juice, Breakfast Pastries, Breads and Muffins, House-Made Anaheim Chili Jam, Preserves and Butter Starbucks Regular, Decaffeinated Coffee and Tazo Teas*

### **Vegetable Frittata | \$42**

Seasonal Vegetable Frittata  
Country Sausage (DF)  
Yukon, Sweet and Yam Hash (V, GF)  
Seasonal Fruit (VG, GF, DF)

### **Cage Free Egg Benedict | \$42**

Cage Free Fried Eggs and Canadian Bacon  
English Muffin Hollandaise Sauce  
Breakfast Potatoes (VG, GF, DF)

### **Breakfast Bowl | \$42**

Vegetable Farro, Shitake Mushroom,  
Blistered Tomato, Charred Corn, Red Pepper,  
Mini Frittata, Citrus Arugula (V)

### **Aged California Cheddar Cheese Omelet | \$42**

Apple Wood Bacon, Oven Roasted Tomato  
Roasted Red Potatoes, Caramelized Onions  
Seasonal Fruit



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## Break | Snack Breaks

*(Designed for 1 hour of service, minimum of 15 guests required unless otherwise noted)*

### Candy Store | \$30

*(Minimum of 20 guests required)*

Boston Baked Beans,  
Jellybeans, Gummy Bears, M&Ms,  
Reese's Pieces, Red Vines, Chocolate Raisins,  
Malted Milk Balls, Yogurt Covered Raisins,  
Soft Drinks, Bottled Waters, Starbucks Coffee,  
Decaffeinated Coffee Tazo Tea

### Energy Boost | \$30

Build your own Trail Mix Bar, Dry Fruit, M&Ms,  
Cashews, Peanuts, Sunflower Seeds, Toasted  
Coconuts, Granola, Raisins, Almonds and  
Pumpkin Seeds, KIND Bars, Cliff Energy Bars,  
Yogurt Covered Pretzels, Seasonal Whole Fruit, Soft Drinks,  
Bottled Waters, Starbucks Coffee, Decaffeinated Coffee  
Tazo Tea

### Infused Water & Hummus Break | \$30

*(Minimum 25 guests, choose (2) infused waters and (2) hummus)*

Infused Waters: Lemon-Cucumber, Strawberry-Basil,  
Black Raspberry-Acai and Red Raspberry Pomegranate  
Hummus: Traditional, Black Bean, Roasted Red Pepper,  
Edamame, White Bean and Herbs, Pita Chips and Lavash,  
Starbucks Coffee, Decaffeinated Coffee and  
Tazo Tea

### Latin American Station | \$30

House-Made Guacamole with Fire Roasted Salsa,  
Mini Beef Taquitos, Warm Pepper Cheese Dip,  
Corn Tortilla Chips and Pineapple Empanadas,  
Soft Drinks, Bottled Waters, Starbucks Coffee,  
Decaffeinated Coffee Tazo Tea

### Chips to Nuts | \$30

House-Made Potato Chips and Tortilla  
Chips with Warm Artichoke and Spinach Dip,  
Chipotle Ranch Dip and Roasted Anaheim Salsa,  
Cajun, Candied and Plain Nuts, Soft Drinks,  
Bottled Waters, Starbucks Coffee,  
Decaffeinated Coffee, Tazo Tea

### Breads & Bars | \$30

Freshly Baked Savory Scone, Blueberry Scone, Orange  
Cranberry Muffin, Chocolate Chip Muffin, Assorted Grain  
and Fruit Bars, KIND Bars and Cliff Energy Bars, Soft  
Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated  
Coffee Tazo Tea

### Take Me Out to the Ball Game | \$30

Gourmet Popcorn: *(Choose 3 from the following)*  
Natural Butter, Kettle Corn, Cheddar Cheese,  
Spicy Cheddar, Gourmet Caramel and Chocolate Drizzle  
Trail Mix, Warm Soft Pretzels, Whole Grain Mustard, Soft  
Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated  
Coffee Tazo Tea

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## Break | Refreshments

### By the Dozen | \$62

**Assorted Bagels, (V)** Regular Cream  
Cheese & Smoked Salmon Cream Cheese

**Scones (V)**  
Savory, Citrus and Chocolate Chip, Butter and Preserves

**Croissants (V)**  
Butter and Preserves

**Muffins, Danish and Breakfast Breads (V)**

**Season's Best Whole Fruit (VG, GF, DF)**

**Assorted Grain and Fruit Bars, Cliff Energy Bars and  
KIND Bars (V)**

**Warm Salted Soft Pretzels (V, DF)**  
Whole Grain Mustard

**Sweet Shop I \$72**  
(Choose 3 from the following selection)

**Bars (V)**  
Salted Caramel Brownies, Blondies, Rice Krispy Treats

**Cookies (V)**  
Peanut Butter, White Chocolate Macadamia, Chocolate  
Chip, Oatmeal Raisin, Sugar Cookie, Snicker Doodle,  
Chocolate Coconut Macaroons, Raspberry Bar, and  
Double Chocolate Brownie

### Individual Pricing |

**Market Style Fruit, Melons and Berries | \$159**  
(VG, GF, DF)

**Breakfast Cereals | \$8 each**  
Including Kashi Organic Cereal with  
Whole, 2% and Fat Free Milk

**Individual Greek Yogurts | \$8 each (V)**

**Trail Mix | \$15 (V)**  
Dry Fruit, M&Ms,  
Cashews, Peanuts, Sunflower Seeds, Toasted  
Coconuts, Granola, Raisins, Almonds and  
Pumpkin Seeds

**Individual Assortment of Kettle Chips | \$6.50 each (V)**

**Individually Bagged Gourmet Popcorn | \$14 (V)**  
(Choose 3 from the following selection)  
Natural Butter, Kettle Corn, Cheddar Cheese,  
Gourmet Caramel, Chocolate Drizzle

**House-Made Guacamole | \$16 (V)**  
Anaheim Chili Fire Roasted Salsa, Tomatillo Salsa and  
Warm Tortilla Chips



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## Break | Beverages

### Soft Drinks | \$6.00 each

Pepsi, Diet Pepsi, Sierra Mist

### Bottled Water | \$6.00 each

### S. Pellegrino Sparkling Bottled Water | \$6.00 each

### Tropicana Bottled Juices | \$6.00 each (VG, DF)

Orange, Cranberry, Apple,  
Grapefruit Ruby Red, V8 Vegetable

### Fruit Smoothies | \$9 each

### Individual Milk (Whole, 2%, Fat Free) | \$5 each

### Assorted Red Bull | \$7 each

### Infused Water | \$90 per gallon (VG, DF)

Lemon-Cucumber

Strawberry-Basil

Black Raspberry-Acai

Red Raspberry-Pomegranate

### Fresh Juices | \$90 per gallon (VG, DF)

Orange

Lemonade

Grapefruit

Tropical Fruit Punch

### Starbucks Coffee | \$125 per gallon

### Starbucks Decaffeinated Coffee | \$125 per gallon

### Tazo Teas | \$125 per gallon

### Tazo Iced Tea | \$125 per gallon

### Libation Station | \$26

(2-hour service)

Assorted Sodas and Waters, Fresh Seasonal Infused Waters,  
Starbucks Coffee,  
Decaffeinated Coffee and Selection of Tazo Tea

### Libation Station | \$62

(all-day service)

Assorted Sodas and Waters, Fresh Seasonal Infused Waters,  
Starbucks Coffee,  
Decaffeinated Coffee and Selection of Tazo Tea

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## Lunch | Plated Hot Luncheons

*Menus Include a Choice of Soup or Salad, Entrée, Dessert, Assorted Rolls and Butter Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea*

### Starters (Choose one Soup or one Salad)

#### Soup

Rainbow Chard Tomato (VG, DF)

Harvest Bean Vegan Soup (VG, DF)

Sweet Corn All-Natural Chicken Chowder

Season's Squash, Kale and White Bean Vegan Soup (VG, DF)

#### Salad

##### Watermelon & Feta (V)

Watermelon, Stemless Mache, Feta, Mint vinaigrette

##### Hearts of Romaine (V)

Sculpted, Crisp, house Crouton, Asiago and Oven Roasted Tomato

##### Roasted Beet & Arugula (V)

Heirloom Tomato, Rocket Arugula, Shaved Fennel and Red Wine Vinaigrette

##### Chefs House Salad (V)

Red Romaine, Mache and Frisee with Fresh Mango Served with Mango Vinaigrette and Focaccia Croutons

##### Strawberry Field (V)

Rocket Arugula, Bloomsdale Spinach, Strawberries, Pecans, Feta, White Balsamic

##### Butter Lettuce (V)

Butter Lettuce Wedge Caramelized Walnuts, Blueberries, Feta and Blackberry Balsamic Vinaigrette

### Choice of Entrée

#### Anaheim Red Ale Braised Short Ribs | \$66

Season's Vegetables, Heirloom Marble Potatoes, Natural Jus

#### Local White Fish | \$64

Citrus Farro, Rainbow Carrots, Orange Ceviche

#### Prime Flat Iron Steak | \$64 (GF)

Gruyere Au Gratin, Asparagus, Chimichurri

#### Cedar Seared Salmon | \$64 (GF)

Romanesco, Heirloom Fingerling Potatoes, Pea Tendrils

#### Roasted Balsamic Chicken | \$62

Tomato Basil, Vegetables Asiago Cheese Risotto

#### Citrus Roasted Chicken | \$62

Rainbow Cauliflower, Heirloom Carrots, Cipollini Onions Tuscan Kale, Local Honey Drizzle, Pan Jus Warm Vinaigrette (GF)

#### Vegetarian | \$58

Cauliflower Steak, Toasted Quinoa, Broccolini, Grilled Vegetables, Chimichurri Vinaigrette (V, GF)

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## **Lunch | Plated Chilled Luncheons**

*Chilled Lunches are served with Choice of Entrée, Dessert, Rolls and Butter, Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea*

### **Choice of Entrée**

#### **Kale Chop All-Natural Chicken Salad | \$43**

Kale, Crisp Romaine, Granny Smith Apples, Blackberries, Feta, Balsamic Vinaigrette (GF)

#### **California Cobb Salad | \$39 (GF)**

Grilled Chicken, Crisp Baby Greens, Smoked Bacon, Avocado, Blue Cheese and Vine Ripe Tomatoes, Ranch Dressing

#### **Bloomsdale Spinach Oak Smoke Salmon | \$41 (GF)**

Roasted Corn, Tender Spinach, Toy box Tomatoes, Cucumbers Caramelized Shallot Vinaigrette

#### **Chicken Caesar | \$39**

Crisp Hearts of Romaine, All-Natural Chicken, Aged Asiago, House Crouton and Caesar Dressing



### **Choice of Dessert**

*(Desserts are individually plated)*

Chocolate Hazelnut Praline (V)

Apple Marzipan Tart (V)

Crème Brule Cheesecake (V)

Triple Chocolate Mousse (V)

White chocolate Honey Sphere

Pear Marzipan Tart (V)

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## Lunch | Buffets

*Lunch Buffets are served with Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea. With the exception of the Food Court Buffet, all menus can be served Lazy Susan style.*

### The Food Court | \$65

Chef's Soup of the Day  
 Caesar Salad (V)  
 Pasta Salad with Sweet Red Peppers, Greek Olives, Arugula and Feta Cheese (V)  
 Asian BBQ Beef Salad  
 Seared Ahi Tuna  
 Grilled Vegetable Wrap  
 BBQ Chicken Sandwich on Ciabatta with Chipotle Aioli  
 Beef Tenderloin with Boursin Cheese and Caramelized Onion on Asiago Sourdough  
 House-Made Yukon Gold Chips  
 Mini Assorted Cheesecake and Double Chocolate Cupcake (V)

### Comfort | \$74

Cheddar Biscuits and Corn Bread Muffin (V)  
 Butter Lettuce, Romaine, Heirloom Tomato Salad, Buttermilk Ranch Dressing (V)  
 Vegetable Slaw (V)  
 Slow & Low Baked Beans (V, GF, DF)  
 Yukon Mash Potatoes (V, GF)  
 Bourbon Barbecue Grilled Chicken (GF)  
 Anaheim Red Ale Braised Beef Short Rib (GF)  
 Strawberry Shortbread Cake and Salted Caramel Brownie (V)

### Mediterranean | \$72

Roasted Garlic Lemon Hummus and Pita Chips (V, DF)  
 Spinach, Arugula, Radicchio Chickpea, Pickled Red Onion Salad, Greek Dressing (V)  
 Turmeric Roasted Vegetable Cous Cous, Lemon Oil (V)  
 Roasted Chicken, Kalamata, Artichokes, Roasted Tomato Citrus Jus  
 Seared Salmon and Spinach with Warm Herb Vinaigrette (GF)  
 Aged Asiago Vegetable Risotto (V)  
 Fruit Tarts (V)  
 Assorted European Macaroons (V)

***Price increase of 8.00 if minimum of 25 guests is not reached.***

***Buffets are designed for 1 ½ hours of service. Add \$9.00 per person for each additional 30 minutes.***

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## Lunch | Buffets (continued)

### Taste of Italy | \$72

Artisan Parmesan and Rustic Sage Rosemary Rolls (V)  
Antipasti Platter – Roasted Red Bell Peppers, Green Olives, Kalamata Olives, Grilled Asparagus, Salami, Prosciutto, Capicola and Provolone Cheese  
Kale Caesar salad (V)  
Vine Ripe Tomatoes, Fresh Mozzarella Basil, EVOO (V, GF)  
Sea Salt Grilled Vegetable (V, GF)  
Tuscan Roasted Chicken (GF)  
Rigatoni, Tenderloin Bolognese  
Sundried Tomato Tortellini Pesto (V)  
Chocolate Cannoli, Tiramisu Cake (V)

### South of the Border | \$74

Romaine Chopped Salad, Roasted Poblano Dressing (V)  
Salted Tortillas, House Guacamole and Fire Roasted Salsa (V)  
Pinto Pot Beans (VG, GF)  
Pollo Asada (GF)  
Skirt Steak Asada (GF)  
Roasted Corn and Tomato Rice (V)  
Warm Flour Tortillas  
Caramel Sweet Cream Flan (GF)  
Tres Leches Cake (V)

### LA Asian | \$72

Spring Vegetable Mandarin Salad  
Sweet Soy Chicken Stir-fry  
Edamame Pot sticker (VG, GF)  
Skirt Steak Spicy Bean Baby Bok Choy  
Vegetable Fried Rice (V)  
Pineapple Upside Down Cake (V)  
Asian Infused Macaroons

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## Dinner | Soups and Salads

*All Entrees are Served with Choice of Salad or Soup, Entrée, Dessert, Assorted Rolls and Butter Starbucks Coffee Decaffeinated Coffee and Selection of Tazo Teas.*

### Starters (Choose one Soup or one Salad)

#### Soup

Rainbow Chard Tomato Soup (VG, GF, DF)

Anaheim Chili Corn Chowder (V)

Oven Roasted Plum Tomato Basil Bisque (VG, GF, DF)

Asparagus Apple Wood Smoked Bacon Soup

Seasonal Squash, Kale and White Bean Vegan Soup (VG, GF, DF)

#### Salads

##### Hearts of Romaine (V)

Sculpted, Crisp, house Crouton, Asiago and Oven Roasted Tomato

##### Chefs House Salad (V)

Red Romaine, Mache, Frisee Lettuces with Fresh Mango, Served with Mango Vinaigrette and Focaccia Croutons

##### Steakhouse Wedge (V)

Iceberg Lettuce with Crumbled Maytag Bleu Cheese, Maple Pepper Bacon, Vine Ripe Tomato and Gorgonzola Dressing

##### Roasted Beet Salad (V, GF)

Heirloom Tomato, Rocket Arugula and Red Wine Vinaigrette

##### De Stefano Mozzarella (V, GF)

Heirloom tomato, Water Cress, Mache Fresh Basil, Sea Salt and Orange Oil

##### Butter Lettuce (V, GF)

Butter Lettuce Wedge Caramelized Walnuts, Blueberries, Feta and Blackberry Balsamic Vinaigrette

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## Dinner | Entrees

**Roasted Tenderloin of Beef, Pan Jus | \$105**  
Gruyere Au-gratin, Seasonal Vegetables

**Chop House New York | \$98 (GF)**  
Roasted Romanesco, Grilled Heirloom Carrots,  
Herb Plugra

**Prime flat Iron Steak | \$94**  
Caramelized Leek, Seasonal Vegetables,  
Local Seasonal Ale Demi

**Sage Parmesan Crusted All-Natural Chicken | \$88**  
Sweet Corn, Succotash, Seasonal Vegetables

**Citrus Roasted Chicken | \$84**  
Braised Brussels sprouts, Rainbow Carrots  
Bacon Lardons, Local Honey, Warm Vinaigrette

**Loch Duarte Salmon | \$88 (GF)**  
Heirloom Potatoes, Seasonal Squash, Citrus greens

**Local Bass | \$92 (GF)**  
Fresh Herb Quinoa, Rainbow Cauliflower,  
Lemon Pea Tendrils



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## Dinner | Duo Entrees

### Filet and Shrimp | \$115

Petit Filet and Jumbo Shrimp, Au gratin Potatoes, Season's Vegetables

### Chop House NY Steak and Loche Duarte Salmon | \$115

Yukon Mashed Potatoes, Seasonal Vegetables, Montage Reduction

### Anaheim Ale Braised Short Rib and Local Bass | \$112

Asiago-Mushroom Risotto, Anaheim Red Ale Reduction, Season's Vegetable

### Chop House New York and Herb Roasted Chicken | \$104

Roasted Fingerling Potatoes, Season's Vegetables, Meyer Lemon

## Dinner | Desserts

### Choice of Dessert

*(All desserts are individually plated)*

Chocolate Baileys Cake (V)

Salted Caramel Chocolate Tart (V)

Crème Brule Strawberry Cheesecake (V)

Triple Chocolate Mousse (V)

Pistachio Torte (V)

Apple Marzipan Tart (V)

Pear Marzipan Tart (V)



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## Dinner | Buffets

### Two Entree Selections | \$105

### Three Entree Selections | \$115

#### Salads | Choose Two

Kale Caesar Salad (V)

Kale, Romaine Lettuces, Parmesan Cheese, Croutons

Spring Lettuce Cucumber Salad (V, GF)

Dried Cranberries and Red and Yellow Tomatoes

Avocado-Champagne Vinaigrette

Organic Mixed Greens and Tomato Salad (V, GF)

Cucumber, Red Onion and Feta, Shallot Vinaigrette

Bulgur Wheat Corn and Green Bean Salad

Red Roasted Potato Salad (VG, GF)

Vegetable Tabbouleh Salad (V)

Spinach Tortellini, Sweet Peppers, Sweet Onion Pasta Salad (V)

#### Accompaniments | Choose Two

Yukon Gold Mashed Potatoes (V)

Herb Brown Rice (V)

Red and White Quinoa (GF, DF)

Gruyere Au Gratin Potatoes (V, GF)

Thyme Roasted Heirloom Potatoes (V, GF)

Vegetable Mushroom Risotto (V)

White Cheddar Macaroni and Cheese (V)

Grilled Lemon and Butter Asparagus (V, GF)

Brussel Sprouts, Bacon

Roasted Root Vegetables (VG)

### Mains | Choose Two or Three

Herb Roasted Turkey, Natural Pomegranate Jus

Grilled Chicken Scaloppini, Lemon Caper Sauce

Tuscan Chicken, Tomato Bruschetta (GF)

Herb Crusted Chicken, Natural Pan Jus

Dry Rub Spiced Chicken, Roasted Corn Cilantro Relish (GF)

Anaheim Ale Braised Beef Short Ribs

Roasted Herb New York Strip

Sage Thyme Pork Loin Granny Smith Apple Chutney

Baked Salmon, Mango Compote (GF)

Local White Fish, Citrus Ceviche (GF)

### Desserts | Choose Two

Mini Cheesecake (V)

Cannoli (V)

Seasonal Fruit Tart (V)

Chocolate Mousse Cake (V)

Raspberry Chocolate Marquee (V)

**Dinner Buffets require a minimum of 25 guests. Groups under 25 guests are subject to an additional charge of \$8.00 per guest.**

*Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Tea*

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## Reception | Hors D'oeuvres

### Cold Hors D'oeuvres | \$9 per piece

Heirloom Tomato Basil Bruschetta, Artisan Sourdough Crostini (V)

Local White Fish Ceviche, Tortilla Chip (GF)

Grilled Fig Mine Shaft Bleu Cheese (V)

Sesame Seared Ahi, Sushi Grade, Wasabi Crème Fraiche, Avocado, Wonton Crisp

Tenderloin, Brie, Caramelized Onion

Shrimp Cocktail with Horseradish Cocktail Sauce (GF)

Ahi Poke, Ponzu Sauce, Black Sesame, Wonton Crisp

### Hot Hors D'oeuvres | \$10 per piece

Wagyu Meatballs, House Marinara, Asiago, Basil

Manchego Jack Quesadilla (V)

Spanakopita, Dill Crème Fraiche (V)

BBQ Chicken Skewer, Green Onion

Lemon Grass Pork Potsticker, Ponzu Sauce

Vegetable Skewer, Lemon Oil Drizzle (VG, GF, DF)

Vegetable Samosa, Curry Sauce (V)

Southwest Chicken Spring Roll, Sweet Chili Sauce

Shrimp and Scallop Skewer, Old Bay Seasoning (GF)

Chimichurri Steak Skewer (GF, DF)

Thai Chicken Meatball, Sweet chili Sauce

Caribbean Jerk Shrimp, Mango Chili Salsa

Duck Empanadas, Orange Ginger Sauce

Maryland Style Crab Cake, House Remoulade

Jalapeno Pork Belly, Wildflower Honey (GF, DF)

### Hors d'oeuvres are sold in increments of 25 pieces

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## Reception | Action Stations

*(Minimum 50 servings per station; a \$200 fee per attendant is required)*

### Street Taco | \$22

*(Two tacos per serving; Choose two of the following)*

**Short Rib**, Queso Fresco, Fire Roasted Salsa

**Braised Pulled Pork** Tomatillo, Cotija Cheese (GF)

**Fish Taco**, Ginger Lime Slaw (GF)

**Chicken**, Avocado, Roasted Corn Jicama and Crème Fraiche (GF)

Pico de Gallo and Fire Roasted Salsa (VG, GF)

### Mini Grilled Cheese Station | \$20

Pulled Pork, Cheddar on Sourdough Bread,  
Green Apple, Brie on Malted Brown Bread,  
White Cheddar Mahone, Tomato Jam on  
Multi-Grain Bread

### Ale Braised Short Ribs | \$22

Gruyere and White Cheddar Macaroni and Cheese

### Ahi Poke Bowl | \$24

Seared Ahi Tuna, Rice, Edamame, Cucumber, Sesame Seed, Wonton Crisp

### Stir Fry Station | \$24

Orange Chicken, Shrimp, Scallops, Sugar Snaps, Radish Sprouts, Bok Choy, Napa Cabbage, Rainbow Carrots, Shiitake Mushrooms, Lo Mein and Jasmine Fried Rice

Day boat scallop, Kale Pesto, Seasonal Vegetables (GF)

### Scallop Station | \$20

### Korean Bao Bun | \$20

Smoked Pork Belly, Korean Slaw and Hoisin Vinaigrette

### Mini Brioche Slider Station | \$24

*(Two sliders per serving; Choose two of the following)*

**Wagyu Beef** Maple Pepper Bacon, Guacamole, Cheddar Cheese, Chipotle Ketchup

**Turkey** Maple Pepper Bacon, Guacamole, Provolone Cheese, House Aioli

**Pulled Pork** Country Slaw, Sweet BBQ Sauce

### Skirt Steak Sope | \$24

Sweet Chili Rubbed, Pinto Beans, Cotija Cheese, Avocado Cream

### Pasta Station | \$20

Rigatoni with Sweet Sausage Bolognese

Strozzapreti Pasta Carbonara, Pancetta and Peas

Tomato Basil Cheese Tortellini

### California Pizza Station | \$20

*(Two slices per serving; choose two of the following)*

Barbeque Chicken -Red Onion, Cilantro

Margarita - Mozzarella, Tomatoes, & Basil

Italian - Sweet Peppers, Sausage & Olives



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## Reception | Stations

### Carving Stations

*(A \$200 fee per attendant is required) (Serves approximately 30 guests)*

#### House Roasted Thyme Turkey (GF)

Cranberry Sauce, Herb Mayo | **\$440 each**

#### Roasted Balsamic Rosemary Rack of Lamb | \$750 each (GF)

#### Organic Roasted Bone-in Ham

Honey Mustard Spread

Mini Brioche Rolls | **\$480 each**

#### Roasted New York Striploin

Wet Rubbed, Horseradish Cream,

Mini Brioche Rolls | **\$540 each**

#### Herb Crusted Whole Beef Tenderloin

Brussel Slaw, Brioche Roll | **\$540 each**

### Displays

#### Grilled Vegetables | \$14 (VG, GF)

EVOO, Aged Balsamic, Sea salt

Roasted Red Pepper Aioli

#### Bruschetta, Hummus and Tapenade | \$14 (V)

Tomato Basil Garlic Bruschetta, Edamame Hummus,

Mushroom Olive Tapenade,

House Lavash and Pita

#### Artisan Cheese | \$18 (V)

Mahon, Humboldt Fog Goat Cheese, Petit Basque, Vermont White Cheddar and Brie, Rustic Breads, French Baguettes, Crackers, Bread Sticks, Quince Paste, Balsamic Fig Chutney, Dried Fruits and Nuts

#### Antipasti | \$18

Salami, Prosciutto, Capicola, Roasted Red Bell Peppers, Tuscan Olives, Kalamata Olives, Grilled Asparagus and Provolone Cheese

#### Assorted Desserts | \$14 (V)

Mini Cheesecake, Seasonal Fruit Tart, Chocolate Mousse Cake, Raspberry Chocolate Marquee

**Displays and Stations are designed for 1 hour of service.**

**Add \$6.00 per person for each additional 30 minutes.**

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## Beverage | Wines

### Pinot Grigio

Campo di Fiori, Italy | \$38

### Sauvignon Blanc

Vin 21, California | \$38

Brancott Estate, Marlborough, New Zealand | \$55

Kenwood Vineyards, Sonoma County, California | \$60

Provenance Vineyards, Rutherford, California | \$75

### Chardonnay

Quintara, California | \$38

J. Lohr, "Riverstone", Arroyo Seco, Monterey | \$42

Sonoma Cutrer, Sonoma, California | \$50

Clos du Bois, North Coast, California | \$54

Chateau St. Michelle, Canoe Ridge, Columbia Valley | \$60

### Champagnes & Sparkling Wines

Freixenet, Blanc de Blanc, Spain | \$40

Domaine St. Michelle Brut, California | \$42

Mumm Brut Prestige, Napa Valley | \$45

Mionetto, Prosecco, *Organic*, Veneto, Italy | \$52

Moet Chandon, Imperial, France | \$90

### Sweet White/Blush Wines

Beringer, White Zinfandel | \$38

Sirena del Mare, Italy | \$38

Listel Rose, Provence | \$48

Chateau Saint Michelle, Riesling | \$44

Columbia Valley, Washington | \$42

### Pinot Noir

Cellar 8 Pinot Noir, California | \$38

Mark West, California | \$42

Line 39, California | \$42

10 Span, California | \$42

Acacia Carneros, Napa Valley | \$55

### Merlot

Castle Rock, California | \$42

J.Lohr Estates, "Los Osos" Paso Robles California | \$49

St. Francis Vineyards, Sonoma Valley, California | \$52

Clos du Bois, North Coast, California | \$64

Rutherford Hill, Napa Valley | \$64

### Cabernet Sauvignon

Harmony & Soul, California | \$38

Avalon, California | \$38

Aquinas, Napa Valley, California | \$58

Estancia, Paso Robles, California | \$60

Ferrari-Carano, Alexander Valley | \$64

### Alternative Red

Kunde Zinfandel, Sonoma, California | \$48

Penfolds Shiraz, Bin 128, Australia | \$75

Fable Roots, Italy | \$38

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## Beverage | Beer



### Domestic Beer

**Host Bar | \$9.00 each**  
**Cash Bar | \$10.00 each**

Michelob Ultra  
Bud Light

### Premium Beer

**Host Bar | \$10.00 each**  
**Cash Bar | \$11.00 each**

Blue Moon Belgium White  
Golden Road Wolf Pup Session IPA  
Corona Extra  
Heineken  
Stella Artois Lager

Truly Hard Seltzer  
Non Alcoholic Heineken o.o

**\*\*Upon availability, please inquire about our Draft Beers\*\***

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## Beverage | Beer & Wine

### Premium Beer and Wine Hosted Package

Vin 21, Sauvignon Blanc, California  
Fable Roots, Red Blend, Italy  
Harmony & Soul, Cabernet Sauvignon, California  
Quintera, Chardonnay, California

#### Domestic

Michelob Ultra, Bud Light

#### Imported and Craft

Blue Moon, Heineken, Corona Extra,  
Golden Road Wolf Pup Session IPA

Truly Hard Seltzer

Non Alcoholic Heineken 0.0

First Hour | \$23 per person

*\$11 per person for each additional hour*

*\$200 fee per bartender for up to 4 hours; \$50 each additional hour*

### Luxury Beer and Wine Hosted Package

Vin 21, Sauvignon Blanc, California  
Quintera, Chardonnay, California  
Campo di Fiori, Pinot Grigio, Italy  
Harmony & Soul, Cabernet Sauvignon, California  
Fable Roots, Red Blend, Italy  
Sirena del Mare, Rose, Italy

#### Domestic

Budweiser, Bud Light, Amstel Light

#### Imported and Craft

Stella Artois Lager, Heineken, Modelo Especial, Golden  
Road Wolf Pup Session IPA, Blue Moon

Truly Hard Seltzer

Non Alcoholic Heineken 0.0

First Hour | \$27 per person

*\$12 per person for each additional hour*

*\$200 fee per bartender for up to 4 hours; \$50 each additional hour*



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## Beverage | Premium Bar

### Brands

Smirnoff Vodka	Jose Cuervo Tradicional Silver Tequila
Cruzan Aged Light Rum	Courvoisier VS
Captain Morgan Original Spiced Rum	Vermouth Martini & Rossi Extra Dry
Beefeater Gin	Vermouth Martini & Rossi Rosso
Dewar White Label Scotch	Hiram Walker Triple Sec
Jim Beam White Label Whiskey	

### Hosted Packages

First Hour | \$30.00 per person  
*\$11 per person for each additional hour*  
*\$200 fee per bartender for up to 4 hours; \$50 each additional hour*

### Individual Pricing

#### Cocktails

Host Bar | \$13.00  
 Cash Bar | \$14.00

#### House Wine

Vin 21, Sauvignon Blanc, California  
 Quintera, Chardonnay, California  
 Fable Roots, Red Blend, Italy  
 Harmony & Soul, Cabernet Sauvignon, California

Host Bar | \$11.00  
 Cash Bar | \$12.00

#### Martini

Host Bar | \$16  
 Cash Bar | \$17

#### Domestic

Host Bar | \$9  
 Cash Bar | \$10

#### Premium Beer

Host Bar | \$10  
 Cash Bar | \$11

#### Soft Drinks & Bottled Water

Host Bar | \$5.00  
 Cash Bar | \$5.25

*\$200 fee per bartender for up to 4 hours; \$50 each additional hour*

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## Beverage | Luxury Bar



### Brands

Grey Goose Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Bombay Sapphire  
Johnny Walker Black Label 12 Year Scotch  
Knob Creek Whiskey  
Jack Daniels Whiskey

Crown Royal Whiskey  
Patron Silver Tequila  
Hennessy Privilege VSOP  
Vermouth Martini & Rossi Extra Dry  
Vermouth Martini & Rossi Rosso  
Hiram Walker Triple Sec

### Hosted Packages

First Hour | \$31 per person  
\$13 per person for each additional hour  
\$200 fee per bartender for up to 4 hours; \$50 each additional hour

### Individual Pricing

#### Cocktails

Host Bar | \$14  
Cash Bar | \$15

#### House wine

Vin 21, Sauvignon Blanc, California  
Campo di Fiori, Pinot Grigio, Italy  
Quintera, Chardonnay, California  
Harmony & Soul, Cabernet Sauvignon, California  
Fable Roots, Red Blend, Italy  
Sirena del Mare, Rose, Italy

Host bar | \$13  
Cash bar | \$14

\$200 fee per bartender for up to 4 hours; \$50 each additional hour

#### Martini

Host Bar | \$17  
Cash Bar | \$18

#### Domestic / Non-Alcoholic Beer

Host Bar | \$9  
Cash Bar | \$10

#### Premium Beer

Host Bar | \$11  
Cash Bar | \$12

#### Soft Drinks & Bottled Water

Host Bar | \$5.00  
Cash Bar | \$5.25

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## Technology | ENCORE

Encore is the official Anaheim Marriott provider for all of your audio visual equipment, rigging, electrical and communication needs.

Please contact Encore directly for more information at 714-748-2442.

## General Information

### General Information

Your Event Manager will confirm menus and pricing with you.

### Guarantees

The guaranteed attendance is due by 10:00am, 3 business days prior to the function. After this time, the guarantee may be increased, but may not be lowered. Should the guarantee number not be received at the above time and date, the expected numbers from the contract will become the guaranteed number. Each event will be set for 3% above the guaranteed number. In the event the function should cancel within 3 business days, the expected number or the guaranteed number, whichever is the greater will apply.

### Payment

The Hotel does not accept payment upon conclusion. Your total estimated charges must be pre-paid unless credit has been established with the hotel. Credit may be established no later than 90 days prior to the event.

### Food & Beverage

All Food and Beverage, including alcohol, must be purchased through the hotel and served only by Hotel Staff. All plated lunches have a requisite two (2) courses. All plated dinners have a requisite three (3) courses.

### Split Menus

If split entrees are requested, the appetizer, vegetable and dessert will be the same for all guests. The cost of the higher priced entrée will be charged.

### Banquet Room Set-up

Banquet Seating is provided at Rounds of 10. If a lower ratio is requested, additional labor charges will apply.

### Room Re-sets

If the room set-up is changed within 24 hours of the event, there will be an additional labor fee. The fee will be a minimum of \$200, but will increase depending on the size of the room and the complexity of the change(s).

### Service Charge & Sales Tax

A 25% taxable service charge and applicable state sales tax will be added to all Food & Beverage, Audio Visual, Set-up Fees and Room Rental

### Labor Charges

Bartenders, Carvers and Station Attendants are available at a \$200 each per 4-hour shift. Overtime rate beyond each 4-hour shift is \$50 for each additional hour. Should extra servers be requested above the normal staffing levels, the fee will be \$200 per server for a 4 hour shift. Labor fees are subject to California State Sales Tax.

## General Information (continued)

### Decorations

Arrangements for Floral Centerpieces, Special Props and Decorations may be made through Your Event Manager. All decorations must meet with the approval of the Anaheim Fire Department. The Hotel will not permit the affixing of anything to the walls or ceiling of rooms.

### Security

The Hotel may require security officers for certain events. For the Safety & Security of the Hotel we require only to use the Hotel Approved Security Vendor. The Hotel strictly enforces a "no weapon" policy for all security functions on the property. Hotel Loss Prevention Officers are available at competitive rates. For further details contact your Event Manager.

### Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby; however signage is permitted in the ballroom area. Placement is subject to approval by your Event Manager and must meet traffic flow and safety guidelines. Signage can be ordered through our onsite FedEx by calling 714-703-2250.

### Audio Visual and Electrical

A complete line of audio visual aids are available through Encore. Your Event Manager can arrange equipment rental for you, or you may contact Encore directly at 714-748-2442. Electrical needs exceeding existing 120-volt/20-amp wall plug service must be arranged in advance and will require additional charges.

### Visitor Parking

#### Self-Parking

0-20 minutes Complimentary

20min-24 hours \$35

#### Valet

0-2 Hours \$35

2 Hours- 24 Hours \$39