



# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

ANAHEIM MARRIOTT®

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# VENUE GALLERY



# WEDDING PACKAGES

Celebrate your love just steps away from Disneyland® Resort at Anaheim Marriott. From breathtaking venues, customizable menus and an exceptional events team, to a curated list of preferred vendors, we offer everything you need to make your big day an affair to remember.

Choose from our all-inclusive Wedding Packages and Add-on Enhancements to create the wedding you've always dreamed of.

## ALL PACKAGES INCLUDE:

- Beautifully arranged location for your Cocktail Hour and Reception
- Set up of tables, chairs and your choice of white or black floor-length linen and napkins
- Four (4) tea lights per table
- Stage and dance floor setup
- Complimentary day of event self-parking
- One (1) complimentary Suite for the wedding couple for the night of the wedding
- Wedding cake and complimentary cake cutting fee (from one of our preferred vendors)

## DIAMOND PACKAGE – \$135.00 PER PERSON

*25 person minimum*

- Four (4) tray-passed hors d'oeuvres during Cocktail Hour
- One (1) hour open bar
- Plated three-course dinner to include:  
artisan dinner rolls with butter, soup or salad, entrée and wedding cake
- Sparkling wine toast
- Freshly brewed Starbucks™ coffee, decaffeinated coffee and Tazo® tea service

## PLATINUM PACKAGE – \$115.00 PER PERSON

*25 person minimum*

- Four (4) tray-passed hors d'oeuvres during Cocktail Hour
- Plated three-course dinner to include:  
artisan dinner rolls with butter, soup or salad, entrée and wedding cake
- Sparkling wine toast
- Freshly brewed Starbucks™ coffee, decaffeinated coffee and Tazo® tea service

## GOLD PACKAGE – \$95.00 PER PERSON

*25 person minimum*

- Artisan cheese display during Cocktail Hour
- Plated three-course dinner to include:  
artisan dinner rolls with butter, soup or salad, entrée and wedding cake
- Sparkling wine toast
- Freshly brewed Starbucks™ coffee, decaffeinated coffee and Tazo® tea service

## ADD-ON ENHANCEMENT WINE SERVICE – \$5.00 PER PERSON

# WEDDING MENUS

Create customized menus with delicious cuisine prepared by our hotel's culinary experts and served to your guests by our delightfully attentive staff. Add on Bar Arrangements and After Hours Enhancements to complete your dream wedding.

## HORS D'OEUVRES

Additional selections may be added for \$4.00 per person.

### HOT

- Edamame pot sticker with citrus ponzu
- Vegetable spring roll with sweet chili sauce
- Spinach and feta cheese turnover with crème fraîche
- Risotto tellegio croquette
- Crab cake
- Coconut crusted shrimp
- Hushpuppy with spicy citrus aioli
- Shrimp and scallop skewer
- Southwest chicken spring roll
- Ginger chicken saté
- Kahlua duck empanada
- Wagyu meatball with house marinara
- Chimichurri beef saté
- Tenderloin turnover
- Lemongrass pork potsticker with sweet chili sauce

### COLD

- Strawberry chile tostada
- Teardrop tomato, arugula and brie on toasted naan
- Fava bean bruschetta
- Grilled rainbow carrots with yogurt and local wildflower honey
- Watermelon cup with fruit brunoise
- Organic vine ripe tomato bruschetta on grilled sourdough bread
- Golden chanterelle, sourdough crostini with pecorino
- Fingerling potato, crème fraîche, and caviar
- Citrus poached shrimp with cocktail sauce
- Local white fish ceviche
- Oak smoked salmon
- Rhan's ahi poke with wonton chip
- Tenderloin and brie with caramelized onion

## ENHANCEMENT STATIONS

### ARTISAN CHEESE DISPLAY – \$18.00 PER PERSON

- Mahon, Humboldt Fog goat cheese, petit Basque, Vermont white cheddar, brie
- Rustic breads, French baguettes, crackers, breadsticks
- Quince paste, balsamic fig chutney, dried fruit, nuts

### STREET TACO STATION – \$22.00 PER PERSON

#### *Select Two*

- Short Rib
- Braised Pulled Pork
- Fish
- Chicken

### MINIATURE BRIOCHE SLIDER STATION – \$24.00 PER PERSON

#### *Select Two*

- Wagyu Beef
- Turkey
- Pulled Pork

# WEDDING MENUS

## STARTERS

Menus are seasonal and available with all packages.

### *Select One*

Choice of soup or salad

## SOUPS

- House roasted tomato bisque
- Rainbow chard and vegetable
- Asparagus and smoked bacon
- Roasted corn chowder

## SALADS

- Black & purple kale salad: strawberries, California pecans, black and purple kale, boysenberry vinaigrette
- Organic baby greens: baby greens, cucumber, dried raisins, fried goat cheese croquettes, champagne vinaigrette
- Greek salad: Romaine lettuce, Roma tomatoes, Kalamata olives, red onions, feta, Greek vinaigrette
- California citrus salad: hydroponic butter lettuce, grapefruit and orange segments, avocado, champagne vinaigrette
- Roasted beets & arugula: candy stripe and golden yellow beets, arugula, feta, red wine vinaigrette
- Caprese tomato mozzarella: fresh heirloom tomatoes, pickled red onions, mozzarella, extra virgin olive oil, sea salt, cracked pepper

## ENTREÉS

### *Select One*

## DIAMOND PACKAGE

- Sustainable Loch Duart salmon, heirloom potatoes, haricot verts, citrus, greens
- Local sea bass, brown rice, rainbow cauliflower, lemon, pea tendrils
- All-natural citrus chicken, lemon farro, braised brussels sprouts, bacon cracklings
- All-natural fresh herb crusted chicken, potato hash, broccolini, natural pan drippings
- Chop house New York steak, chimmichurri, blue lake beans, organic rainbow carrots
- Roasted tenderloin, white cheddar au gratin potatoes, early petite vegetables, natural pan drippings

## PLATINUM PACKAGE

- Sustainable Loch Duart salmon, heirloom potatoes, haricot verts, citrus, greens
- Local sea bass, brown rice, rainbow cauliflower, lemon, pea tendrils
- All-natural citrus chicken, lemon farro, braised brussels sprouts, bacon cracklings
- All-natural fresh herb crusted chicken, potato hash, broccolini, natural pan drippings
- Chop house New York steak, chimmichurri, blue lake beans, organic rainbow carrots
- Roasted tenderloin, white cheddar au gratin potatoes, early petite vegetables, natural pan drippings

## GOLD PACKAGE

- Sustainable Loch Duart salmon, heirloom potatoes, haricot verts, citrus, greens
- All-natural citrus chicken, lemon farro, braised brussels sprouts, bacon cracklings

## DUET PLATE UPGRADE

Add an additional protein to your entrée selection

- Chilean white sea bass – \$10.00 per person
- Roasted tenderloin – \$12.00 per person
- Grilled shrimp – \$10.00 per person

# BAR ARRANGEMENTS

## HOSTED BAR ON CONSUMPTION

### *Priced per drink*

Cordials	\$14.00
Luxury liquor	\$12.00
Luxury wine	\$13.00
House wine	\$9.50
Premium liquor	\$10.00
Imported beer	\$8.00
Domestic beer	\$7.00
Soft drinks and Bottled waters	\$5.00

## NON-HOSTED BAR ON CONSUMPTION

### *Priced per drink*

Cordials	\$15.50
Luxury liquor	\$13.00
Luxury wine	\$14.00
House wine	\$10.25
Premium liquor	\$11.25
Imported beer	\$9.00
Domestic beer	\$7.50
Soft drinks and Bottled waters	\$5.00

## HOSTED BAR UNLIMITED CONSUMPTION

### *Priced per person*

#### LUXURY BRANDS

\$31.00 for the first hour

\$13.00 for each hour thereafter

#### PREMIUM BRANDS

\$30.00 for the first hour

\$11.00 for each hour thereafter

## PREMIUM BRANDS

### LIQUOR

Smirnoff Vodka  
Cruzan Aged Light Rum  
Beefeater Gin  
Dewar's White Label Scotch  
Jim Beam White Label Whiskey  
Jose Cuervo Tradicional Silver Tequila  
Korbel Brandy

### WINE

Vista Point, Pinot Grigio and Merlot California  
Stone Cellars, Chardonnay, California  
Stone Cellars Berringer, Cabernet Sauvignon, California

### BEER - DOMESTIC & IMPORTED

Amstel Light | Budweiser | Bud Light | Blue Moon  
Coors Light | Corona Extra | Heineken | Michelob Ultra  
Sierra Nevada Pale Ale | Seasonal Anaheim Local

## LUXURY BRANDS

### LIQUOR

Grey Goose Vodka  
Bacardi Superior Rum | Mt. Gay Eclipse Gold Rum  
Bombay Sapphire Gin  
Johnny Walker Black Label Scotch  
Knob Creek Whiskey | Jack Daniels Whiskey  
Crown Royal Whiskey  
Patron Silver Tequila  
Hennessy Privilege VSOP

### WINE

Frexinet, Blanc de Blanc, Spain  
Brancott Estate, Sauvignon Blanc, New Zealand  
Glass Mountain, Chardonnay, California  
10 Span, Pinot Noir, California  
Chateau St. Michelle, Chardonnay, California  
Century Cellar, Merlot, California  
Greystone Cellars, Cabernet, California

### BEER - DOMESTIC & IMPORTED

Amstel Light | Budweiser | Bud Light  
Corona Extra | Guinness Draught | Heineken  
Samuel Adams Seasonal | Seasonal Anaheim Local  
Sierra Nevada Pale Ale | Stella Artois Lager

## LABOR CHARGES

Bartender fee - \$200.00, Four (4) hour minimum, each additional hour \$50.00.  
One (1) bartender recommended for every 100 guests.

# FREQUENTLY ASKED QUESTIONS

## WHAT IS OUR ALLOTTED TIME FOR THE EVENT?

Daytime events may be scheduled between 9:00am and 4:00pm. Evening events may be scheduled between 6:00pm and Midnight. Hours are subject to availability. Additional labor charges apply to all evening events that extend beyond a six (6) hour duration.

## HOW IS OUR SPACE CONFIRMED?

All space is considered definite upon receipt of deposit and signed contract.

## IS THERE A CORKAGE FEE?

Corkage fees for wine or champagne brought in to the hotel is available at \$20.00 per 750ml bottle. Arrangements must be made in advance by your Event Manager.

## DO YOU PROVIDE CAKE?

Sweet Traders, Rossmoor Pastries or Creative Cakes will be pleased to prepare your wedding cake and many styles are included in our Wedding Package. Upgrade options are available at an additional charge through each bakery.

## CAN WE DECORATE?

All decorations incorporating candles must meet the approval of the Anaheim Fire Department. Hotel will not permit the affixing of anything to walls, floors or ceilings of rooms with nails, staples, tape or any other substance.

## HOW MUCH IS THE DEPOSIT AND WHEN IS IT DUE?

25% of your minimum revenue guarantee (non-refundable) will be required in order to make the reservation definite. This initial deposit will apply to your future balance. 50% of your minimum revenue guarantee will be due six (6) months prior to your event. 100% of your estimated total cost will be due ten (10) days prior to your wedding. Payment can be made by Money Order, Cashier's Check or Credit Card. We are unable to accept personal checks for the final payment.

## HOW DO GUARANTEES WORK AND WHEN IS THE FINAL GUEST COUNT DUE?

Your minimum revenue guarantee is determined by your Catering Sales Executive at the time of contracting your event. All charges will apply to your minimum revenue guarantee with the exception of the taxable 18.5% Food & Beverage Staff Charge, a taxable 6.5% Food & Beverage House Charge and 7.75% sales tax, No Host Cash Bar Sales, Parking, Wedding Cake Upgrades, nFuse Rehearsal Dinners, Brunches, and Guest Room Charges. This will be considered your minimum financial guarantee, not subject to reduction, for which you will be charged, should less attend. Your final guarantee must be specified three (3) business days prior to your event.

## DO WE GET A ROOM?

One (1) complimentary suite will be provided on the night of the event for the wedding couple.

## ARE THERE LABOR FEES?

Additional carvers, station attendants, food or cocktail servers are available at a rate of \$200.00 per attendant. Bartender fee - \$200.00 for the first 4 hours, \$50.00 for each additional hour. Labor Fees are subject to 7.75% State Sales Tax.

## WHAT COLOR LINENS DO YOU PROVIDE?

The hotel offers white or black floor length linen and napkins included in the wedding package. Additional fabric and color choices are available for an additional charge.

## WHAT IS MARRIOTT BONVOY™?

Earn points for future stays at Marriott Hotels and Resorts or frequent flyer miles with airline partners if you are, or become a Marriott Bonvoy Member. The Hotel offers two points for each dollar spent on the principal amount, excluding service charge and sales tax. There is a maximum of 60,000 points or 20,000 airline miles per event and points will be processed approximately 7-10 business days after your wedding.

## WHAT DOES YOUR MENU PLANNING INCLUDE?

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.

## WILL MY MENU PRICING CHANGE?

All prices contained in this portfolio of services are subject to change without notice. This applies to applicable service charges and state sales tax as well.

## FREQUENTLY ASKED QUESTIONS

### **WILL WE HAVE A MENU TASTING?**

Menu tastings are on a complimentary basis. Clients will be notified approximately four (4) weeks in advance of the menu tasting date. They are scheduled based upon availability. Tasting may be arranged for up to four guests at no additional charge. Each additional guest will be charged \$50.00 with a maximum of six (6) guests.

### **CAN YOU OFFER MUSIC SUGGESTIONS?**

Recommendations for orchestras and other entertainment are available through your Catering Sales Executive or Event Manager. Additional power drop fees may occur. The City of Anaheim strictly enforces noise curfews on amplified music in outdoor venues.

### **IS THERE A CHARGE FOR PARKING?**

Complimentary Self-Parking is available for your guests the day of the wedding only and is included in the Wedding Package. Hosted Valet Parking is available for \$20.00 per car. Standard overnight and (non-hosted) Valet parking prices still apply. Prices are subject to change without notice.

### **WHAT ARE YOUR SERVICE CHARGES & SALES TAX?**

18.5% Food & Beverage Staff Charge and 6.5% Food & Beverage House Charge will be added to the cost of all food, beverages, audio visual charges, ceremony/reception and reception only fees. The above charges are subject to 7.75% State Sales Tax (California State Board of Equalization Regulation No. 1603) Service Charge and State Sales Tax are subject to change without notice.

### **DO YOU PROVIDE SLEEPING ROOM BLOCKS?**

A courtesy block of up to ten (10) sleeping rooms will be available for your guests at a reduced room rate with no minimum night stay based on availability. The courtesy block has no financial obligation. The unreserved rooms will be released four (4) weeks prior to the wedding date. If the original courtesy block is filled and additional rooms are needed, they will be based on availability and may be subject to an 80% attrition (financial guarantee).

### **DO YOU HAVE A PREFERRED VENDOR LIST?**

Recommendations for ceremony music, entertainment, photography, videography and additional décor are available through your Event Manager. A client may bring Vendors onto Hotel premises that have no contract or legal connection with the Hotel. In these cases, the Hotel must be assured that those Vendors are informed of all rules and regulations pertinent to any service or products to be used at the Hotel. Vendors must provide a Certificate of Liability Insurance that lists the following entities as additional insured's: Marriott International, Inc.; Marriott Hotel Services, Inc.; Anaheim Marriott. Your contract will contain a "Hold Harmless Clause" which protects the Hotel from any claims for losses or damages arising out of Vendor activities.

### **DO YOU REQUIRE A WEDDING COORDINATOR?**

A hotel-approved professional wedding coordinator is required to assist you with the month leading into the wedding, to conduct the rehearsal and be on the premises the day of the wedding to coordinate your celebration. Notification of this information is due to the Hotel by no later than 60 days prior to the event.