



# 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
- Elevated staging for band or table for disc jockey
- Complimentary day of event self-parking up to eight (8) hours
- 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 \$150.00++ 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 premium coffee, decaffeinated coffee and tea service

## PLATINUM PACKAGE \$130.00++ 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 premium coffee, decaffeinated coffee and tea service

## GOLD PACKAGE \$110.00++ 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 premium coffee, decaffeinated coffee and tea service

## ADD ON ENHANCEMENTS

WINE SERVICE | \$7.00++ PER PERSON

HOSTED SOFT DRINKS | \$10.00++ PER PERSON

DECÓR ENHANCEMENTS (ITEMS BELOW ARE INCLUSIVE)

- CHIVARI CHAIRS | \$8.00 EACH INCLUSIVE
- 24'x24' SPECIALTY WHITE DANCE FLOOR | \$3,500.00 EACH INCLUSIVE

\*Decor Enhancement items pricing includes taxes, drop-off & pick-up fees.

A 19% F&B Staff Charge & a 8% F&B House Charge are applied to food & beverage.

The F&B House Charge is retained by the Hotel & used to offset the costs of utilities & equipment, & other non-labor expenses.

The F&B House Charge is not a tip or gratuity for services provided by employees and not distributed to employees.

All prices are subject to applicable taxes (currently 7.75%).

# 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 \$8.00++ per person

### COLD

- Local White Fish Ceviche, Tortilla Chip
- Grilled Fig, Mine Shaft Bleu Cheese (v)
- Sesame Seared Sushi Grade Ahi, Wasabi Crème Fraiche, Avocado, Wonton Chip
- Tenderloin, Brie, Carmelized Onion
- Shrimp Cocktail, Horseradish Cocktail Sauce (gf)
- Ahi Poke, Ponzu Sauce, Black Sesame, Wonton Crisp

### HOT

- Wagyu Meatballs, House Marinara, Asiago, Basil
- Manchego and Jack Cheese Quesadilla (v)
- Spanakopita, Dill Crème Fraiche (v)
- BBQ Chicken Skewer, Green Onion
- Lemongrass Pork Potsticker, Ponzu Sauce
- Vegetable Skewer, Lemon Oil Drizzle (vg, gf, df)
- Vegetable Samosa, Curry Sauce (v)
- Southwest Chicken Springroll, 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
- Jalapeño Pork Belly, Wildflower Honey (gf, df)

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# WEDDING MENUS

## ENHANCEMENT STATIONS

Action Stations require a Chef Attendant at \$200 | 1 Chef Attendant required for every 100 people

### **ARTISAN CHEESE DISPLAY (v) – \$20.00\*\* 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 (v) – \$29.00\*\* PER PERSON**

- *Select Two:*
- 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, Crème Fraiche (gf), Pico de Gallo, Fire Roasted Salsa (vg, gf)

### **MINIATURE BRIOCHE SLIDER STATION – \$29.00\*\* PER PERSON**

- *Select Two:*
- 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

### **ASSORTED DESSERT DISPLAY – \$16.00\*\* PER PERSON**

- Mini cheesecake, seasonal fruit tart, chocolate mousse cake, raspberry chocolate marquee  
(We can also substitute desserts to macaroons or mini cupcakes)

### **CREPE ACTION STATION – \$16.00\*\* PER PERSON**

- Freshly made crepes with toppings to include chocolate, caramel, nutella, whipped cream, powdered sugar, spicy honey, and matcha

### **WARM CRISP POUND CAKE ACTION STATION – \$16.00\*\* PER PERSON**

- Freshly made warm crisp pound cake with fresh berries and sweet cream

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# 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 craisins,  
fried goat cheese croquettes, champagne vinaigrette
- Roasted beet salad  
gem lettuce, candy stripe and golden beets,  
feta, red wine vinaigrette
- Caprese  
heirloom tomatoes, pickled red onion, mozzarella,  
extra virgin olive oil, sea salt, cracked pepper

## ENTREÉS

*Select One*

### DIAMOND PACKAGE

- Local pan seared White seabass, red & white shitake quinoa, roasted Romanesco, citrus pea tendrils
- Rosemary orange balsamic all natural chicken, rainbow cauliflower, Tuscan kale, butternut squash, caramelized cipollini onion
- Chop house thyme basted butter New York steak, smashed heirloom potatoes, spigarello, roasted farm squash

### PLATINUM PACKAGE

- Sustainable King salmon, cous, cous, wilted black kale, Persian cucumbers, Toybox tomatoes, feta
- All-natural fresh herb crusted chicken, potato hash, broccolini, natural pan drippings
- Five hour tender braised short rib, asiago pancetta risotto, English peas, thyme roasted Thumbelina carrots

### GOLD PACKAGE

- Sustainable King salmon, cous, cous, wilted black kale, Persian cucumbers, Toybox tomatoes, feta
- All-natural fresh herb crusted chicken, potato hash, broccolini, natural pan drippings

### DUET PLATE UPGRADE

Add an additional protein to your entrée selection

- Chilean white sea bass – \$16.00++ per person
- Roasted tenderloin – \$18.00++ per person
- Grilled shrimp – \$14.00++ per person

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# BAR ARRANGEMENTS

## HOSTED BAR ON CONSUMPTION

Priced per drink

Luxury liquor	\$17.00++
Luxury wine	\$16.00++
House wine	\$14.00++
Premium liquor	\$16.00++
Imported beer	\$12.00++
Domestic beer	\$11.00++
Soft drinks and bottled waters	\$8.00++

## NON-HOSTED BAR ON CONSUMPTION

Priced per drink

Luxury liquor	\$18.00
Luxury wine	\$17.00
House wine	\$15.00
Premium liquor	\$17.00
Imported beer	\$13.00
Domestic beer	\$12.00
Soft drinks and bottled waters	\$9.00

## HOSTED BAR UNLIMITED CONSUMPTION

Priced per person

### LUXURY BRANDS

\$36.00++ for the first hour

\$18.00++ for each hour thereafter

### PREMIUM BRANDS

\$32.00++ for the first hour

\$16.00++ for each hour thereafter

## LABOR CHARGES

Bartender fee - \$200.00, Four (4) hour minimum, each additional hour \$50.00.

One (1) bartender recommended for every 100 guests.

Banquet food and beverage revenue is, exclusive of Staff Charge (currently 19%), House Charge (currently 8%), and tax (currently 7.75%).

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# BAR ARRANGEMENTS

## PREMIUM BRANDS

### LIQUOR

Svedka Vodka  
Captain Morgan Original Spiced Rum  
Cruzan Aged Light Rum  
Beefeater Gin  
Dewar's White Label Scotch  
Jim Beam White Label Whiskey  
Jose Cuervo Tradicional Plata Tequila  
Courvoisier VS

### WINE

Campo Di Fiori, Pinot Grigio, Italy  
Fable Roots, Red Blend, Italy  
Harmony & Soul, Cabernet Sauvignon, California  
Quintara, Chardonnay, California

### BEER - DOMESTIC & IMPORTED

Michelob Ultra  
Miller Lite  
Sam Adams Boston Lager  
Stella Artois Lager  
Lagunitas IPA  
Golden Road Street Cart

## LUXURY BRANDS

### LIQUOR

Tito's Handmade Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Tanqueray Gin  
Jack Daniels Whiskey  
Dewar's White Label Scotch  
Knob Creek Whiskey  
Marker's Mark Bourbon  
Bulleit Rye Whiskey  
Patron Silver & Reposado Tequilas  
Courvoisier VS

### WINE

Mumm Napa, Brut, Napa Valley, California  
Kim Crawford, Sauvignon Blanc, Marlborough  
Quintara, Chardonnay, California  
Campo di Fiori, Pinot Grigio, Italy  
Harmony & Soul, Cabernet Sauvignon, California  
Fable Roots, Red Blend, Italy  
Banshee, Pinot Noir, Santa Barbara, California

### BEER - DOMESTIC & IMPORTED

Michelob Ultra  
Miller Lite  
Sam Adams Boston Lager  
Stella Artois Lager  
Lagunitas IPA  
Golden Road Street Cart

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All prices are subject to applicable taxes (currently 7.75%).

# 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 19% Food & Beverage Staff Charge, a taxable 8% 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, ivory 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 Food & Beverage Staff Charge, Food & Beverage House Charge, and local sales taxes 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 \$30.00 per car. Standard overnight and (non-hosted) Valet parking prices still apply. Prices are subject to change without notice.

## **WHAT ARE YOUR STAFF FEES, HOUSE FEES AND SALES TAX?**

Banquet food and beverage revenue is, exclusive of Staff Charge (currently 19%), House Charge (currently 8%), and tax (currently 7.75%). All F&B prices and F&B Staff and/or F&B House Charges may increase as the result of changing market conditions, costs, taxes or other objective factors as determined by the Hotel. The Staff Charge on F&B is distributed in its entirety to employees providing the service. The House Charge on F&B is retained entirely by the Hotel to cover administrative, non-labor costs and is not a tip, gratuity or service charge for employees.

Room Rental prices include a Staff Charge (currently 19%) and House Charge (currently 8%). The Staff Charge on Room Rental is distributed in its entirety to employees providing the service. The House Charge on Room Rental is retained entirely by the Hotel. The House Charge on Room Rental is used to cover administrative, non-labor costs and is not a tip, gratuity, or service charge for employees. Banquet managers, other Banquet employees and AV employees are not customarily tipped, so tips are not expected. All prices are subject to applicable taxes (currently 7.75%).

## **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.