

The Anaheim Hotel

Not just a location.

Thank you for your interest in hosting your special event with us!

The Anaheim Hotel offers three unique banquet settings to cater to your needs. With attention to detail for events large and small, choose from creative menus rooted in California cuisine. Our collection of venues allows for casual to formal affairs and in either indoor or outdoor environments.

The Riviera Room is the main ballroom, conveniently located directly off of the main lobby welcoming up to 300 guests banquet style in this newly renovated, handsome room. With a wall of windows and flanked with gold curtains, guests can take in some fresh air on the outdoor patio and enjoy a view of the pool.

The Veranda is a large garden area towards the front of the property with views of the grounds and of Disneyland. Gracious and sweeping, it is perfect for lawn events.

Lastly, the Cabana is a unique space, located in a separate building and overlooking the expansive Olympic-sized pool area.

We are committed to delivering a classic Southern California experience in a vibrant location with imaginative fare. Our catering department will cover every detail ensuring your experience is unforgettable.

Thank you again for considering The Anaheim Hotel for your event. We look forward to working with you!

In Hospitality,

Staff & Management

The Anaheim Hotel

WEDDING PACKAGES

Ceremony

Bookings of Ceremony and Reception are inclusive of 1 overnight accommodation for Bride & Groom.

- 1 Hour of Ceremony Site
 - White Folding Chairs
 - Chivary Chairs @ \$5.00 each (White, Gold, Silver or Wood)
 - Guestbook & Gift Tables
 - Fruit-Infused Water Station
- \$1,000 Site Fee**

Reception

'That's Amore' – Song by Dean Martin @ \$ 65.00 per person Buffet/Plated

- Menu Tasting for 2
 - Available after execution of signed contract
- 5 Hours of Reception Space
- Banquet Tables and Chairs with Black or White Linen
 - Colored Linen available at an additional cost, based on selection
- Parquet Dance Floor
- 3 Course Dinner
 - *If Plated* - Choice of Salad, Entrée, a Side Dish and Dessert
- 2 Passed Tray Hors d' Oeuvres
- House Champagne or Sparkling Cider Toast
- Water, Iced Tea and Coffee Station

'Our Love is Here to Stay' – Song by Frank Sinatra @ \$75.00 per person Buffet/Plated

- Menu Tasting for 2
 - Available after execution of signed contract
- 5 Hours of Reception Space
- Banquet Tables and Chairs with Black or White Linen
 - Colored Linen available at an additional cost, based on selection
- Parquet Dance Floor
- 3 Course Dinner
 - *If Plated* - Choice of Salad, (2) Entrées, (2) Side Dishes and Dessert
- 3 Passed Tray Hors d' Oeuvres
- Premium Champagne or Sparkling Cider Toast
- Water, Iced Tea and Coffee Station

'When I Fall in Love' – Song by Nat King Cole @ \$85.00 per person Buffet/Plated

- Menu Tasting for 2
 - Available after execution of signed contract
- 5 Hours of Reception Space
- Banquet Tables and Chairs with Black or White Linen
 - Colored Linen available at an additional cost, based on selection
- Parquet Dance Floor
- 3 Course Dinner
 - *If Plated* - Choice of Salad, (3) Entrées, (2) Side Dishes and Dessert
- 3 Passed Tray Hors d' Oeuvres
- Premium Champagne or Sparkling Cider Toast
- Water, Iced Tea and Coffee Station

Hors d' Oeuvres Selection:

COLD

Bloody Mary Shrimp Cocktail

Ahi Tuna Tartar Spoons

House Deviled Eggs (Traditional or Chipotle)

Seared Tenderloin Crostini

Creamy Avocado Cucumber Rolls

Prosciutto wrapped Asparagus Spears

Mini Bruschetta

HOT

Mini Chef's Grilled Cheese

Beef Sliders

Cornmeal Blini with Mushroom Confit

Mini Crab Cakes

Bacon-Wrapped Dates

Beer Battered Chicken Bites

Hanger Steak Sweet Potato Tots

Salad Selection Plated:

Charred Romaine Salad ~ Croutons, Parmesan, Avocado Dressing

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Classic Salad ~ Mixed Greens, Fresh Citrus, Raspberries, Candied Pecans, Parmesan, and Citrus Vinaigrette

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California Caprese ~ Marinated Baby Heirloom Tomatoes, Whipped Burrata, Micro Basil, and Balsamic Glaze

Entree Selection Plated:

Rosemary Chicken

Chicken Chipotle

Chicken Madeira

Argentinian Tri-Tip

New York Strip with Garlic Butter

Pan-Seared Filet Mignon

Braised Short Ribs in Cabernet Sauce

Roasted Prime Rib with Herb Butter

Halibut with Lemon Caper Sauce

Roasted Salmon with Dill

Pan-Seared Black Cod with Mango Salsa

Three-Cheese Tortellini in Creamy Pesto Sauce

Veggie Lasagna with Marinara Sauce

Buffet Selection:

Baja Twist ~ Chicken or Shrimp enchiladas, chile relleno, rice, pinto or black beans, corn and flour tortillas, pico de gallo, sour cream, cilantro, onions, limes, chips and salsa, chocolate pot de crème.

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Classy California ~ mixed green salad, Creamy potato mash, grilled seasonal vegetables, herb marinated hanger steak, rosemary chicken, garlic bread, fresh fruit board, bourbon bread pudding.

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Backyard Barbecue ~ Mixed Green Salad, barbecue boneless chicken breast, barbecue brisket, three signature barbecue sauces, corn on the cobb, baked potato and accompaniments, jalapeño cornbread, peach or apple pie.

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Italy's Finest ~ Caesar Salad, angel hair pasta with chicken, herb roasted London broil, spinach and cheese ravioli, garlic bread, tiramisu.

Beverages

2 Hours of Service Minimum

Personalized Craft Cocktails can be added to any package at \$10.00 per drink | Charged on Consumption

Soft Bar Package

Imported, Domestic & Craft Beer
House Wine Selection
Soft Drinks & Bottled Water
\$22.00 per person
\$7.00 per person ~ Each Additional Hour

Rock-it Bar Package

Premium Brand Cocktails
Imported, Domestic & Craft Beer
Premium Wine Selection
Soft Drinks & Bottled Water
\$28.00 per person
\$7.00 per person ~ Each Additional Hour

Classic Bar Package

Call Brand Cocktails
Imported, Domestic & Craft Beer
House Wine Selection
Soft Drinks & Bottled Water
\$25.00 per person
\$7.00 per person ~ Each Additional Hour

Crusin' Bar Package

Super Premium Brand Cocktails
Imported, Domestic & Craft Beer
Super Premium Wine Selection
Soft Drinks & Bottled Water
\$32.00 per person
\$7.00 per person ~ Each Additional Hour

Full Service ~ Hosted Bar

1 Bartender per every 100 guests required at \$150.00 each. Bartender fee will be waived with \$600.00 in purchases per bar.

Call Brands ~ \$10.00

Premium Brand ~ \$12.00

Super Premium Brand ~ \$14.00

House Wine ~ \$9.00

Craft & Imported Beer ~ \$9.00

Domestic Beer ~ \$8.00

Soft Drinks & Bottled Water ~ \$4.00

Full Service ~ Cash Bar

Cash Bar prices are inclusive of 7.75% sales tax. Gratuity given at your discretion.

Cash Bar sales are not applied to Food & Beverage minimums. 1 Bartender per every 100 guests required at \$150.00 each.

Bartender fee will be waived with \$600.00 in purchases per bar.

Call Brands ~ \$11.00

Premium Brand ~ \$13.00

Super Premium Brand ~ \$15.00

House Wine ~ \$10.00

Craft & Imported Beer ~ \$10.00

Domestic Beer ~ \$9.00

Soft Drinks & Bottled Water ~ \$5.00

Rockin' Displays

Price reflects serving up to 50 guests.

Charcuterie Board ~ \$120.00

Vegetable Crudité ~ 80.00

Artisan Cheese & Fruit Board ~ \$95.00

Roasted Jalapeño Hummus ~ \$95.00

Fresh Fruit Board ~ \$60.00

Add-Ons & Snacks

Chips, Salsa & Guacamole ~ \$8.00 per person

Gourmet Popcorn ~ \$5.00 per person

Mixed Nuts ~ \$5.00 per person

Jumbo Soft Pretzels with Assorted Mustards
~ \$8.00 per person

Mini Corn Dogs with Mustard ~ \$8.00 per person

Cracker Jacks ~ \$5.00 per person

M&M'S ~ \$5.00 per person

Macaroons ~ \$12.00 per dozen

Assorted Cookies & Brownies ~ \$12.00 per dozen

Mini Cupcakes ~ \$12.00 per dozen

Fired-Up Culinary Stations

Stations are an 'add on/enhancement' to your event, not meant to be offered as a meal. Uniformed attendant required at \$125.00 per station. 2 Hours of service.

Price reflects servings for up to 50 guests.

Fajita Station

Chicken and Beef fajitas, rice, refried pinto beans, corn and flour tortillas, shredded lettuce, pico de gallo, sour cream, guacamole, chips and salsa. \$375.00

Pasta Station

Mushroom or Spinach & Cheese Ravioli, Penne and Angel Hair Pasta. Parmesan Cream Sauce, Basil Pesto and Marinara Sauce, Garlic Crostini, parmesan cheese and red pepper flakes. \$300.00

Spiced Roasted Salmon

White wine herbed sauce, assorted miniature rolls. \$420.00

Baron of Beef

Tenderloin or Prime Rib, Au jus, horseradish cream, miniature rolls. \$550.00

Roasted Turkey with Sage Gravy

Cranberry compote, assorted miniature rolls. \$400.00

Thank you for your interest in The Anaheim Hotel for your special day!

Additional Services

Children Meals

Chicken Tenders with Fries.

Cheese or Pepperoni Pizza with Fruit.

\$13.75 per child (ages 12 and under)

Vendor Meals

Chef's Choice Plated or Selected Buffet.

\$20.00 per vendor

Rental Upgrades

Additional Price

Ask your Catering Manager for more information

Rehearsal Dinner and Post Wedding Brunch

Additional Price

Ask your Catering Manager for more information

Venue Guidelines and FAQ's

There is a venue fee for the ceremony site of \$1,000 for 1 hour of event. Clean-up fee of \$100.00 applies. There is no venue fee for the reception site, the function space is included with the food & beverage minimum. If the food & beverage minimum is not met or exceeded, the balance will be charged as venue rental. Hosting an event will allow you the use of reception space for 5 hours, set-up, breakdown and on-site Banquet Captain for duration of event. Clean-up fee of \$100.00 applies.

Specialty Rentals (linens, furniture, tableware, etc.) are available at an additional cost. All rentals should be coordinated through The Anaheim Hotel via the preferred vendor list unless otherwise specified. Outside vendors are allowed upon approval and must provide proof of liability insurance. Please contact your Catering Manager for more information.

Deposit of \$1,000 is required with signed contract to hold the date of event. The deposit is non-refundable should cancellations occur. Deposit is applied to remaining balance. Full payment is required 30 days prior to your event.

When can I schedule my tasting? Hotel will provide a complimentary food tasting for two, one month before event date after contract is signed and deposit received. There is a \$30.00 charge for each additional person attending the tasting. All menu tastings are scheduled based on availability, excluding holidays. Reservation must be made two weeks prior to the 1 month mark with the Catering Manager. Menu tastings does not include Hors d'oeuvres or desserts.

Can I bring my own Caterer? No, outside Food is not allowed at The Anaheim Hotel. We offer full service catering and custom menu creation with our Food & Beverage Director. All food & beverage items must be contracted and consumed on the premises during your event. The hotel will not allow any food or beverage to be removed from the hotel.

Can I bring my own alcohol? No, outside Beverage is not allowed at The Anaheim Hotel. We offer a full service bar and can do special orders should you have a preference in liquor. All food & beverage items must be contracted and consumed on the premises during your event. The hotel will not allow any food or beverage to be removed from the hotel.

What is the food & beverage minimum? The Food & Beverage minimum depends on the type of package selected as well as the guest count.

Do you provide security? We contract a 3rd party security company that we will use for your event. Security is required for groups of 100 or more with 1 guard per every 100 guests at \$130.00 each guard.

Do I need a Wedding Coordinator? Wedding Coordinators are mandatory if ceremony is being held at The Hotel, if not being held at the Hotel coordinators are not mandatory, but highly recommended.