

hospitality

by Marriott

season
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essence
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Infuse
spice
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Anaheim Marriott
700 W. Convention Way
Anaheim, CA 92802



2011 In-Room Hospitality Menu

Anaheim Marriott Hotel

Dear Valued Guest,

It is our pleasure here in Anaheim to host your convention. I noticed from our reservation list that you have reserved a suite during your stay with us.

I am responsible for coordinating all food and beverage arrangements for your Hospitality Suite needs. Please know that I am committed and most anxious to assist you during your time with us.

The [Anaheim Marriott](#) is proud to offer our premier service for this memorable celebration. Our talented culinary team is here to ensure that your attendees are treated to a creative and scrumptious assortment of food and beverage.

I have included, for your perusal, a copy of our Hospitality Suite menus. Also, I would be happy to offer suggestions or customize a menu for your specific needs. Once you have had an opportunity to review our menus, we can discuss your Suite needs more in depth.

Please do not hesitate to call me to determine the proper time you would like to discuss your needs. It is the purpose of the [Anaheim Marriott](#) to serve as a resource to you when the time is right. It is my pleasure to finalize all your food and beverage needs. We ask that your menu selections and arrangements be completed at least three (3) days in advance of your function, or earlier if possible.

We have a great opportunity for our two organizations to work together! I look forward to hearing from you! However, should you need to reach me, please call my direct line.

Thanks again and best regards,

Jill Mirich, Room Service Manager

Direct Line: (714) 703-3133

Direct Fax: (714) 703-3126

jill.mirich@marriott.com

hospitality suite general information

food and beverage

all food and beverage, including alcohol, must be purchased through the hotel and served only by hotel staff. any food and beverage that is not provided by the hotel may be subject to charges based on hotel retail prices.

labor charges

any "last minute" hospitality suite functions will be subject to a \$150.00 pop-up fee, as food and beverage should be booked at least three (3) days prior to function date. additional carvers, station attendants, bartender, food and cocktail servers are available at a \$150.00 fee per 4 hour shifts and an additional \$37.50 each additional hour. if furniture must be removed from the suite, there is a furniture removal fee of \$250. labor fees are subject to california sales tax.

decorations

arrangements for floral centerpieces and special props may be made through the hospitality suite sales coordinator. 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 unless written approval is given by the hospitality suite sales coordinator.

security

only hotel security companies that have workers compensation and liability insurance policies in effect are allowed on the property. 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 hospitality suite sales coordinator.

engineering

electrical needs exceeding existing 120 volt/ 20 amp wall plug services must be arranged in advance and will require additional charges.

signage

in order to maintain the ambiance of the hotel, all signs are to be professionally printed. handwritten signs are not allowed. our hotel prohibits signs of any kind in the main lobby. however, signage is permitted in the ballroom and suite areas. placement is subject to approval and must meet traffic flow and safety guidelines. signage cannot be attached to walls or doors. please request easels for sign placement. improper placement of signs is subject to payment for damages in accordance with client responsibility. signage can be ordered through the business center operated by kinko's by calling (714) 703-2250.

hospitality miscellaneous fees

pop-up event (under 48 hour notice)	\$150	
furniture removal	\$250	
(10) chairs	\$75	
six foot round table with table cloth	\$75	
large trash can	\$30	
ten pound ice bucket	\$15	
(12) beverage glassware	\$10	
(12) plate, utensil and napkin set	\$10	
(12) utensil and napkin set	\$5	
(12) plates	\$5	
room refresh and replenish	\$30	
bar refresh and replenish	\$30	
carver, attendant, bartender, server	\$150 first 4 hours	\$37.50/hour after
wine corkage fee	\$25/bottle	
outside beer surcharge	\$.75/bottle	

*prices determinate on package ordered

hospitality breakfast buffets

a minimum of 10 guests is required for each buffet

elite buffet | \$ 22

fresh seasonal fruit
daily rotation of breakfast breads
chilled assortment of fruit juices
Gevalia Coffee
selection of hot teas

marquis buffet | \$ 26

fresh seasonal fruit
daily rotation of breakfast breads
chilled assortment of fruit juices
assorted yogurt and home-made almond granola
assorted individual cold cereals with milk (whole, non-fat, and low fat)
Gevalia Coffee
selection of hot teas

platinum buffet | \$37

fresh seasonal fruit
daily rotation of breakfast breads
chilled assortment of fruit juices
assorted yogurt and home-made almond granola
assorted breakfast cereals with milk (whole, non-fat, and low-fat)
hot oatmeal with brown sugar, raisins and cream
fluffy scrambled eggs with chives, mushrooms
diced roma tomatoes and cheddar cheese
signature french toast, sourdough baguettes, and funnel cake crisps
roasted baby red potatoes with caramelized onions and fresh herbs
chicken apple sausage and bacon
Gevalia Coffee
selection of hot teas



hospitality breakfast buffet enhancements

in addition, you may select the following to upgrade your buffet:

breakfast burrito

scrambled egg chorizo, sausage, and aged cheddar cheese with fire roasted salsa
additional \$8 per guest

breakfast club sandwich

omelette with cheddar cheese and bacon on an english muffin
additional \$8 per guest

steel-cut oatmeal

additional \$6 per guest

vegetarian quiche

Spinach, mushrooms and Vermont white cheddar baked with eggs
additional \$9 per guest



hospitality specialty breaks

a minimum of 10 guests is required for each break



market place | \$18

fresh seasonal melons and berries tossed in chambord topped with shredded coconut, fresh seasonal whole fruit, flavored kettle classic chips, cajun trail mix, deluxe mixed nuts, dry fruit, soft drinks and Gevalia Coffee.

south american station | \$18

corn tortilla chips, housemade guacamole and fire roasted salsa, mini beef taquitos and mini guava empanadas, warm pepper cheese dip and soft drinks. coronas \$6 per bottle



bake shop sweets | \$18

chocolate chip cookies, marble brownies, blackout cookies, white chocolate macadamia nut cookies, white chocolate pretzels, soft drinks and Gevalia Coffee.

candy store break | \$18

jars and individual scoops for serving Red Vines, Jelly Belly, gummy bears, M&Ms, Reese's Pieces, malted milk balls, sour balls, soft drinks and Gevalia Coffee.

à la carte

refreshments

<i>individual fresh cut seasonal fruit</i>	<i>\$8/serving</i>
<i>whole seasonal fruit</i>	<i>\$39/doz.</i>
<i>energy and protein bars</i>	<i>\$60/doz.</i>
<i>cold cereal with milk</i>	<i>\$4.50</i>
<i>assorted individual yogurts</i>	<i>\$4.50</i>
<i>assorted breakfast breads</i>	<i>\$50/doz.</i>
<i>assorted bagels with cream cheese and jam</i>	<i>\$60/doz.</i>
<i>assorted cookies or brownies</i>	<i>\$45/doz.</i>
<i>popcorn (1.5 oz. bag)</i>	<i>\$3.00</i>
<i>chips: potato, tortilla</i>	<i>\$20/lb.</i>
<i>pretzels, trail mix</i>	<i>\$20/lb.</i>
<i>warm, soft pretzels with mustard</i>	<i>\$60/doz.</i>
<i>dips: guacamole, herb, onion, ranch, horseradish, salsa</i>	<i>\$20/pint</i>
<i>Haagen Dazs ice cream bars</i>	<i>\$66/doz.</i>
<i>bottled fruit smoothies</i>	<i>\$5.00 each</i>
<i>deluxe mixed nuts</i>	<i>\$35/lb.</i>



beverages

<i>assorted pepsi soft drinks (20 oz. bottle)</i>	<i>\$4.50 each</i>
<i>bottled water</i>	<i>\$4.50 each</i>
<i>bottled juices</i>	<i>\$4.50 each</i>
<i>Chug milk (whole, low fat, non-fat)</i>	<i>\$3.50 each</i>
<i>energy drinks</i>	<i>\$6.00 each</i>
<i>Starbucks double shots</i>	<i>\$5.00 each</i>
<i>Starbucks frappucino</i>	<i>\$5.00 each</i>
<i>hot cocoa</i>	<i>\$65/gal.</i>
<i>Gevalia coffee</i>	<i>\$80/gal.</i>
<i>international teas (1 gal. min.)</i>	<i>\$70/gal.</i>
<i>iced tea (1 gal. min.)</i>	<i>\$70/gal.</i>
<i>tropical fruit punch (1 gal. min.)</i>	<i>\$70/gal.</i>
<i>lemonade (1 gal. min.)</i>	<i>\$70/gal.</i>
<i>orange or grapefruit juice</i>	<i>\$80/gal.</i>



**minimum order must be one gallon, pint, pound or dozen*

hospitality “plated” chilled light luncheons

a minimum of 10 guests is required for each luncheon

all luncheons include:

assorted rolls and butter, pastry chef’s selection of dessert, Gevalia Coffee, decaf coffee and iced tea

chicken caesar salad | \$38

grilled chicken, hearts of romaine, asiago cheese with lemon pepper crostini in a delicate caesar dressing

new york steak salad | \$38

sliced new york steak with organic mixed greens and cilantro vinaigrette

california cobb salad | \$38

mixed lettuce, smoked bacon, grilled chicken, avocado, crumbled blue cheese and tomatoes with ranch dressing



hospitality luncheon buffets

a minimum of 10 guests is required for each lunch buffet

all luncheon buffets include:

Gevalia Coffee, decaffeinated coffee and iced tea

marquis buffet | \$40

soup of the day
 deli sandwich makings:
 roast beef, ham, salami and honey roasted turkey
 boursin, havarti, cheddar and swiss cheeses
 california garden salad and roasted potato salad
 red leaf lettuce, sliced roma tomatoes and sliced pickles
 cranberry-horseradish, tarragon mayonnaise and grey poupon mustard
 kaiser rolls, sourdough and whole grain sliced bread
 lemon bars

platinum buffet | \$45

homemade yukon gold chips
 caesar salad served in a parmesan bowl
 asian bbq beef salad
 individual plates of:
 bbq chicken sandwich on ciabatta with chipotle aioli
 tenderloin of beef with boursin & onion straws
 seared ahi tuna plate
 grilled vegetable wrap
 apple chocolate caramel crisps with vanilla bean sauce



hospitality themed luncheon and dinner buffets

a minimum of 10 guests is required for each themed buffet

mexican | \$50

southwest chopped salad, spicy three bean salad, chips, salsa, & guacamole, *chicken cheese enchiladas, *carne asada, *mexican rice, warm flour tortillas, tres leches cakes, iced tea, Gevalia coffee and decaf.

mediterranean | \$50

sun-dried tomato hummus & pita chips, greek salad with feta cheese, fresh pasta salad with spinach, artichoke & olives, *balsamic chicken with slow roasted plum tomatoes, seared salmon with garlic spinach, *asparagus-mushroom risotto asiago cheese, fresh fruit tart, iced tea, Gevalia coffee and decaf.



asian | \$50

chilled chow mein salad, chilled mongolian beef salad, vegetarian spring rolls, *ginger orange chicken, *fried rice, *stir fried vegetables, fortune and almond cookies, iced tea, Gevalia coffee and decaf.

italian | \$50

garlic bread sticks, antipasta platter, caesar salad, vine ripe tomatoes with fresh mozzarella, basil & evoo, oil brushed grilled vegetables, *oregano roasted rustic chicken, *penne pasta with italian sausage and bolognaise sauce, cannolis, iced tea, Gevalia coffee and decaf.

* these selections are served hot

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hospitality box luncheons

a minimum of 10 guests is required for each box luncheon

box lunches include fresh fruit, kettle chips, chilled pasta salad and freshly baked cookie
beverages are available at an additional charge

marquis | \$32

herb roasted beef: aged cheddar, crisp lettuce, tomatoes, mild horseradish on a crispy sourdough baguette.
roasted turkey breast: mozzarella cheese, fresh spinach, seasoned mayonnaise on a rosemary ciabatta.
black forest ham: aged swiss cheese, crisp romaine, tomatoes, whole grain mustard aioli on dark rye.
veggie: fresh garden vegetables, marinated and grilled, baby spinach, red pepper, mayonnaise, mozzarella on a multi-grain bread.

platinum | \$36

tenderloin beef: boursin cheese, leaf lettuce, sour cream horseradish, oven roasted plum tomatoes, onion straws on grilled sourdough.
grilled marinated bbq chicken breast: chipotle aioli & field greens on a ciabatta roll
chicken caesar wrap: heart of romaine lettuce, asiago cheese, croutons and sliced breast of chicken in a tortilla wrap

hospitality desserts

marquis lunch | \$5

apple strudel
with vanilla bean sauce

chocolate rocks
chocolate parisian crème cake

fresh fruit bar tart
seasonal rotation of fruit

cheese cake
with choice of topping



marquis dinner | \$7

chocolate truffle cake

white chocolate cheesecake
with pecan caramel sauce

crème brulee
vanilla bean or banana

double chocolate fudge cake



platinum

dessert quartet | not available buffet style | \$12
chocolate decadence, berries zabaglione, lemon crème brulee, and white & dark chocolate-dipped macaroons

white chocolate buffet | minimum of 10 guests required | \$15
white chocolate covered truffles, miniature pretzels, m&m's, raisins, strawberries, berry clusters, candied/dried fruit & licorice sticks, plus white chocolate raspberry cheesecake & assorted deluxe cookies dipped in white chocolate

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reception

marquis cold | \$5 per piece

fingerling potato, crème fraiche and cavier
chicken tartlett, candied pecans, blue cheese and grapes
endive, caramelized apple, candied walnut and boursin cheese
tenderloin and brie with caramelized onion
watermelon cup with fruit brunoise



platinum cold | \$5.50 per piece

pesto chicken crostini with vine ripe tomato basil relish
ahi nacho, sushi grade, on a wonton crisp
golden chantrelle sourdough crostini with pecorino cheese
organic vine ripe tomato bruschetta on grilled sourdough
shrimp cocktail with house horseradish cocktail sauce

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reception

marquis hot | \$5 per piece

mini chicken wellington
kobe house meatballs with natural pan jus
spinach and feta cheese turnover with crème fraiche
vegetarian pot sticker with sweet chili sauce
vegetable sate with roasted rainbow carrots, tomato,
onion and mushrooms



platinum hot | \$5.50 per piece

vegetable spring roll
chimichurri beef sate
maryland style crab cake, pan seared with a spicy citrus aioli
caribbean jerk shrimp, banana, peanut and coconut crust
organic chicken sate with vine ripe tomato relish



hospitality carving stations

*carved in room by a uniformed attendant for a \$150.00 fee per carving attendant
pre-sliced at an additional \$50.00 fee per item*

roasted new york strip steak | \$500

*approximately 50 servings
with sour cream horseradish & plain horseradish*

adobe crusted whole beef tenderloin | \$500

*approximately 35 servings
garnished with cilantro slaw*

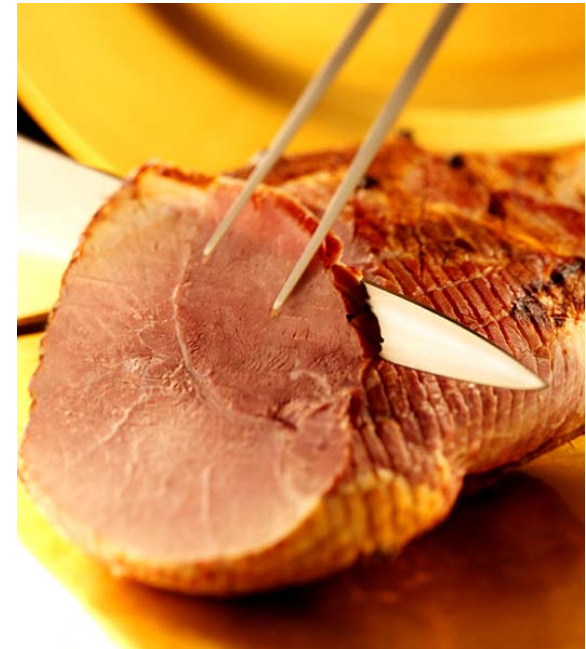
organic honey hone-in ham | \$450

*approximately 50 servings
with honey mustard spread*

thyme butter roasted turkey breast | \$400

*approximately 40 servings
with cranberry herb spiced mayo*

*all carving selections served with silver dollar rolls



chilled displays and selections

artisan cheeses | \$10 per person (2 oz. servings) | minimum 10 guests

mine shaft blue cheese, humboldt fog (soft goat cheese), tete de moine (cow's milk cheese from switzerland), vermont white cheddar, brie served with rustic breads, french baguettes, water crackers, quince paste, balsamic fig chutney, dried fruits & nuts

bruschetta, hummus & tapenade | \$7 per person | minimum 10 guests

tomato, basil & garlic bruschetta, hummus & pita, olive & wild mushroom tapenade

domestic cheeses | \$8 per person (2 oz. servings) | minimum 10 guests

swiss, cheddar & pepper jack

fruit platter | \$8 per person (2 oz. servings) | minimum 10 guests

assortment of fresh, seasonal berries & fruits

organic grilled & chilled vegetables | \$8 per person (2 oz. servings) | minimum 10 guests

brushed with olive oil & aged balsamic, roasted red pepper aioli dipping sauce



hospitality bar packages

all initial bar package set-ups include glasses, ice, napkins, garnishes and stir sticks (bar refresh fee \$30)

the marquis bar | \$650

(1) bottle of all mixers

jim beam white label, canadian club whisky, cuervo gold tequila, gordon london dry gin, gordon vodka, grant's family reserve scotch, cruzan rum

the platinum bar | \$800

(1) bottle of all mixers

jack daniels bourbon, crown royal canadian whiskey, tanqueray gin, cuervo 1800 tequila, bacardi silver rum, dewars white label scotch, absolut vodka

the after dinner bar | \$650

korbel brandy, remy martin VSOP cognac, kahlua, baileys irish cream, grand marnier, dry sack, sandeman founders reserve, port

the mini beer and wine bar | \$500

- (1) case domestic beer
- (1) case imported beer
- (2) bottles house chardonnay
- (2) bottles house cabernet
- (1) case assorted sodas and bottled waters

the beer and wine bar | \$700

- (2) cases domestic and (2) cases imported beer
- assortment of (1) case sodas and mineral waters
- assortment of (3) white, (3) red and (1) blush wines



** credit for any unopened bottles is NOT accepted for beer, wine, liquor, mixers, sodas & water **

all food and beverage, including alcohol, must be purchased through the hotel and served by hotel staff. any food and beverage that is not provided by the hotel may be subject to charges based on hotel retail prices.

hospitality wine list

red wines by the bottle

pinot noir

estancia, central coast, california	\$38
acacia, "carneros", napa valley, california	\$46
la crema, sonoma coast, california	\$54

merlot

horse heaven hills, "h3", washington	\$38
provenance vineyards, napa valley, california	\$55
rutherford hill, napa valley, california	\$60

cabernet sauvignon

lockwood, monterey county, california	\$34
smith & hook, central coast, california	\$46
75 wine co., red hills lake county, california	\$54
Ferrari-carano, alexander valley, california	\$64

cutting edge reds

the flying wine maker, tempranillo, spain	\$38
kunde estate, zinfandel, sonoma, california	\$42
castello banfi, chianti classico, riserva, tuscan, italy	\$46
penfolds bin 128, shiraz, coonawarra, australia	\$50
domingo molina, malbec, cafayate valley, argentina	\$50
Parducci, "true grit", petite sirah, california	\$58





hospitality wine list

white wines by the bottle

sparkling wine and champagne

mumm napa, "cuvée m", napa valley, nv, california	\$34
moët & chandon, "imperial", nv, france	\$90
cuvée perrier-jouët fleur de champagne	\$190

sauvignon blanc

markham, napa valley, california	\$34
drylands, marlborough, new zealand	\$42

chardonnay

stag's leap wine cellars, hawks crest, monterey, california	\$34
glen carlou, paarl, south africa	\$38
sonoma cutrer, sonoma, california	\$50
zd, napa valley, california	\$58

cutting edge whites

saint m, riesling, qba, pfalz, germany	\$38
eos, "tears of dew", moscato, paso robles	\$40
Sokol blosser, "evolution", oregon	\$46

hospitality beer list

domestic beer

budweiser	\$5.50
budweiser light	\$5.50
coors light	\$5.50
michelob ultra	\$5.50
miller lite	\$5.50

handcrafted beer

anchor steam	\$6.00
bear republic racer 5	\$6.00
blue moon belgian white	\$6.00
fat tire amber ale	\$6.00
full sail amber ale	\$6.00
pyramid haywire hefeweizen	\$6.00
rogue dead guy ale	\$6.00
samuel adams boston lager	\$6.00
samuel adams seasonal	\$6.00
sierra nevada pale ale	\$6.00

imported beer

amstel light	\$6.00
bass ale	\$6.00
corona extra	\$6.00
corona light	\$6.00
guinness draught	\$6.00
heineken	\$6.00
negra modelo	\$6.00
newcastle brown ale	\$6.00
stella artois	\$6.00

non-alcoholic beer

o'doul's	\$5.50
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hospitality liquor list

bourbon

jim beam white label	\$80
jack daniels	\$90
makers mark	\$90
knob creek	\$105
bakers	\$110
bookers	\$125

cordials

midori	\$85
kahlua	\$85
sambuca	\$85
campari	\$85
galliano	\$85
chambord	\$90
frangelico	\$90
baileys irish cream	\$90
amaretto	\$95
cointreau	\$100
b&b liqueur	\$110
drambuie	\$115
grand marnier	\$120

bartender fee

\$150 for 4 hours per bar
\$37.50 for each additional hour

gin

gordon's	\$80
beefeater	\$85
tanqueray	\$90
bombay sapphire	\$95

ports & sherries

dry sack	\$85
harvey's bristol cream	\$85
sandeman founder's reserve	\$90

rum

cruzan	\$85
myers dark	\$85
bacardi light	\$90
captain morgan	\$90

scotch

johnnie walker red	\$85
j & b	\$85
dewars white label	\$90
chivas regal	\$100
johnnie walker black	\$110
glenmorangie 10 year	\$115
glenlivet	\$120

brandy and cognacs

korbel	\$85
courvoisier vsop	\$150
remy martin vsop	\$160
remy martin xo	\$375
remy martin extra	\$900

tequila

cuervo gold	\$85
cuervo 1800	\$90
sauza hornitos	\$95
sauza tres generaciones	\$100
patron silver	\$160

vodka

gordon's	\$80
smirnoff	\$85
absolut	\$90
absolut citron	\$90
ketel one	\$100
belvedere	\$110
grey goose	\$115
chopin	\$125

blended whiskey

canadian club	\$85
seagrams vo	\$85
crown royal	\$95

hospitality beverage and mixer list

beverages

pepsi (20 oz.)	\$4.50
diet pepsi (20 oz.)	\$4.50
sierra mist (20 oz.)	\$4.50
bottled water	\$4.50
tonic water (10 oz.)	\$3.50
soda water (10 oz.)	\$3.50
ginger ale (10 oz.)	\$3.50

mixers (quart)

orange juice	\$7
grapefruit juice	\$7
cranberry juice	\$7
tomato juice	\$7
bloody mary mix	\$8
sweet & sour	\$8
vermouth	\$9



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