

# hospitality

by Marriott

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Anaheim Marriott  
700 W. Convention Way  
Anaheim, CA 92802



## 2010 In-Room Hospitality Menu

## 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,

Hospitality Coordinator

Direct Line: (714) 703-3133

Direct Fax: (714) 703-3136

# 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 \$35 each additional hour. 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.

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## hospitality breakfast buffets

*A minimum of 6 guests is required for the elite and marquis buffets.*

### elite buffet | \$ 20

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

### marquis buffet | \$ 24

- 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 | minimum of 10 guests required | \$35

- 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 and diced roma tomatoes
- signature french toast, sourdough baguettes, and funnel cake crisps
- roasted baby red potatoes with caramelized onions and fresh herbs
- chicken apple sausage and maple pepper 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 brulee

topped with bananas and burnished to a crisp finish  
*additional \$6 per guest*

### vegetarian frittata

spinach and sautéed mushrooms baked with eggs, vermont white cheddar and avocado  
*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 and dos equis at \$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.

### afternoon comforts | \$20

mini grilled cheese accompanied with tomato soup, mini p-b-j and Chug regular and chocolate milk, soft drinks and Gevalia coffee.



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## 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</i>
<i>deluxe mixed nuts</i>	<i>\$29/lb.</i>



### beverages

<i>assorted pepsi soft drinks (20 oz. bottle)</i>	<i>\$3.50 each</i>
<i>bottled water</i>	<i>\$4.00 each</i>
<i>bottled juices</i>	<i>\$3.50 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>\$70/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>\$25/qt.</i>



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

## hospitality “plated” chilled light luncheons *for parties of 6-15 guests*

### **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

### **asian bbq beef salad | \$38**

napa salad and crispy chopped vegetables with asian barbeque beef and fried wontons in an orange sesame dressing

### **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, pastrami 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, basil focaccia, sourdough and baguettes  
lemon bars

### platinum buffet | \$45

homemade yukon gold chips  
caesar salad served in a parmesan bowl  
asian bbq beef salad  
individual plates of:  
chicken pesto on herb focaccia with red pepper 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

tuscan hummus & pita chips, greek salad with feta cheese, fresh pasta salad with spinach, artichoke, olives, & basil vinaigrette, \*balsamic chicken with slow roasted plum tomatoes, \*maple glazed salmon & garlic spinach, \*asparagus-mushroom risotto asiago cheese, fresh fruit tart, iced tea, Gevalia coffee and decaf.



### asian | \$50

thai chicken lettuce wraps, chilled chow mein salad, chilled mongolian beef salad, hoisin turkey potstickers, \*sweet garlic chicken, \*fried rice, 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, \*celintani 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 6 or more guests is required for box luncheons.

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.  
chicken caesar wrap: heart of romaine lettuce, asiago cheese, croutons and sliced breast of chicken in a tortilla wrap.

### platinum | \$36

tenderloin beef: boursin cheese, leaf lettuce, sour cream horseradish, oven roasted plum tomatoes, onion straws on grilled sourdough.  
grilled marinated basil pesto chicken breast: fresh mozzarella, baby lettuce, vine ripened tomatoes, fresh basil aioli on an herb roll.

## hospitality desserts

**marquis lunch | \$4**

**crème brulee**  
vanilla bean or banana

**chocolate rocks**  
chocolate parisian crème cake

**fresh fruit bar tart**  
seasonal rotation of fruit

**cheese cake**  
with choice of topping



**marquis dinner | \$6**

**chocolate truffle cake**

**white chocolate cheesecake**  
with pecan caramel sauce

**crème brulee**  
vanilla bean or banana

**double chocolate fudge cake**



**platinum**

**dessert quartet | \$12**

chocolate decadence, berries zabaglione, lemon crème brulee, and white & dark chocolate-dipped macarons

**white chocolate buffet | minimum of 15 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

pesto chicken crostini with vine ripe tomato basil relish  
tuna tartare, 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  
house meatballs with natural pan jus  
spinach and feta cheese turnover with crème fraiche  
shu mai with sweet chili sauce  
vegetable sate with roasted rainbow carrots, tomato,  
onion and mushrooms

### platinum hot | \$5.50 per piece

vegetable spring roll  
boursin with caramelized onions wrapped in phyllo  
maryland style crab cake, pan seared with a spicy citrus aioli  
sesame shrimp with sweet chili sauce  
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*

**ancho crusted whole beef tenderloin | \$500**

*approximately 35 servings  
ganished with goat cheese*

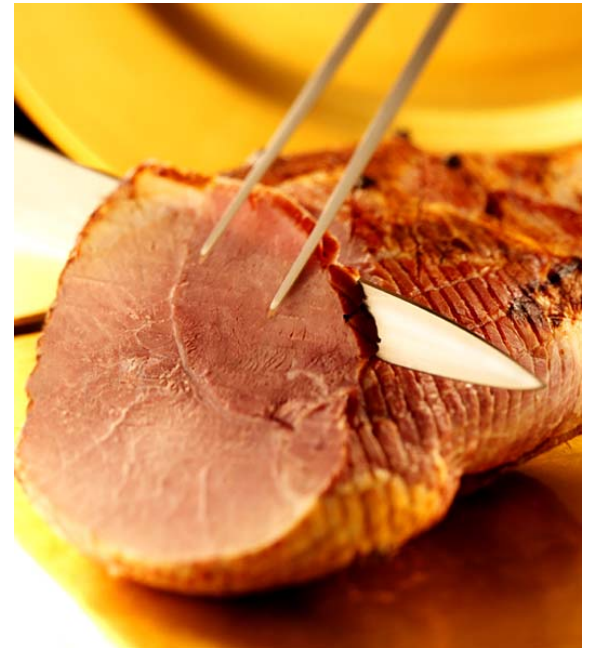
**organic honey hone-in ham | \$450**

*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 12 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 12 guests

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

### domestic cheeses | \$8 per person (2 oz. servings) | minimum 12 guests

*swiss, cheddar & pepper jack*

### fruit platter | \$8 per person (2 oz. servings) | minimum 12 guests

*assortment of fresh, seasonal berries & fruits*

### organic grilled & chilled vegetables | \$8 per person (2 oz. servings) | minimum 12 guests

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





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## hospitality bar packages

all bar packages include mixers, glasses, ice, napkins, garnishes and stir sticks.

### the platinum bar | \$800

(1) bottle of all mixers

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

### 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, j&b rare scotch, bacardi silver rum

### the after dinner bar | \$650

christian brothers, 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 (4) white, (2) 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

acacia, carneros, california	\$38
argyle, willamette valley, oregon	\$52

#### merlot

horse heaven hills, "h3", washington	\$34
provenance vineyards, napa valley, california	\$55
stag's leap, napa valley, california	\$72

#### cabernet sauvignon

75 wine co., red hills lake county, california	\$41
coppola, "director's cut", alexander valley, california	\$52
Freemark abbey, napa valley, california	\$72
grgich hills, napa valley, california	\$95

#### alternative red

antinori chianti classico riserva 2002	\$42
familia zuccardi, tempranillo, "q", mendoza, argentina	\$42
parducci, "true grit", petite sirah, california	\$49
domingo molina, malbec, argentina 2003	\$52
penfolds, bin 389, cab-shiraz, australia	\$60
xy zin "50 year", alexander valley, california	\$80





## hospitality wine list

### white wines by the bottle

#### sparkling wine and champagne

mumm cuvee, napa valley, california	\$33
schramsburg demi sec, napa valley, california	\$70
veuve clicquot, "yellow label", champagne	\$95
cuvee perrier-jouet fleur de champagne	\$180
cuvee dom perignon, champagne	\$225

#### sauvignon blanc

drylands, marlborough, new zealand	\$33
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#### chardonnay

stag's leap wine cellars, hawks crest, monterey, california	\$34
glen carlou, paarl, south africa	\$37
sanford, santa rita hills, california	\$39
cuvasion, carneros, california	\$49
ZD wines, california	\$58
cakebread cellars, napa valley, california	\$80

#### alternative whites

caymus conondrum, napa valley, california	\$70
saint m. riesling, qba, pfalz, germany	\$37
luna pinot grigio, capa valley, california	\$38

## 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

samuel adams boston lager	\$6.00
samuel adams seasonals	\$6.00
sierra nevada pale ale	\$6.00
anchor steam	\$6.00
fat tire amber ale	\$6.00
widmer hefeweizen	\$6.00
blue moon belgian white	\$6.00

### imported beer

amstel light	\$6.00
bass ale	\$6.00
beck's light	\$6.00
corona extra	\$6.00
negra modelo	\$6.00
heineken	\$6.00
heineken light	\$6.00
guinness	\$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

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## bourbon

jim beam white label	\$85
jack daniels	\$90
makers mark	\$90
knob creek	\$95
bakers	\$110
bookers	\$125

## cordials

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

## bartender fee

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

## gin

gordons	\$85
beefeater	\$90
bombay sapphire	\$90
tanqueray	\$90

## ports & sherries

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

## rum

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

## scotch

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

## brandy and cognacs

Korbel	\$85
courvoisier vsop	\$150
remy martin vsop	\$155
remy martin xo	\$375
remy martin extra	\$800

## tequila

cuervo gold	\$85
cuervo 1800	\$90
patron silver	\$115
sauza hornitos	\$90
sauza tres generaciones	\$100

## vodka

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

## blended whiskey

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

## hospitality beverage and mixer list

### beverages

pepsi (20 oz.)	\$3.50
diet pepsi (20 oz.)	\$3.50
sierra mist (20 oz.)	\$3.50
tonic water (10 oz.)	\$3.50
soda water (10 oz.)	\$3.50
ginger ale (10 oz.)	\$3.50
bottled water	\$4.00

### 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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