



Sheraton®

Sheraton Park Hotel at the Anaheim Resort

1855 South Harbor Boulevard . Anaheim . California 92802 . . Phone: (714) 750-1811



starwood
Hotels and
Resorts

ST REGIS

THE
LUXURY
Collection®

W
HOTELS

Sheraton

WESTIN

MERIDIEN

TRIBUTE
PORTFOLIO

DESIGN
HOTELS

FOUR
POINTS

loft

element



Breakfast Table

All breakfast tables are enjoyed with morning brew coffee bar of Starbucks coffee, decaf and Tazo teas half and half, flavored coffee creamer, almond and chai milk, orange juice and apple juice.

* for orders under 25 guests, a fee of \$100 will be added

Coffee on the Terrace Continental

market basket of fresh mixed berries
zucchini, banana nut, carrot cranberry orange loaves
assorted bagels with cream cheese
23

Promenade Continental

seasonal market fruit display
freshly baked scones and bagel bar served with orange and sweet honey flavored butter, assorted whipped cream cheeses and homemade style jams
cinnamon French toast sticks served with warm maple syrup and sprinkled with powdered sugar
24

Home Cookin' at the Park

Cubed Fruit sticks drizzled with jalapeno honey and Greek yogurt
Baked oatmeal casserole served with carafes of regular, 2%, almond milk and honey butter
Individually crafted huevos rancheros
Corn tortillas layered with baked pinto beans, roasted tomato salsa, poached egg, bacon and chorizo crumbles and topped with fresh ranchero cheese
Assorted pan dulces (sweet breads)
30

Enhancements

Assorted Soft Drinks

~ per item
4

Seasonally inspired sliced fruit display

~ per person
10

Market fresh whole fruit display

~ per item
3

Individually made parfaits

Creamy Greek yogurt and crunchy granola parfait
~ per item
7

Assorted Individual Cereals with regular or skim milk

~ per item
4

Hard Boiled Eggs

~ per dozen
30

Assorted Bagels with cream cheese

~ per dozen
42

Poached egg in mini bread bowl

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax

California Healthy

California citrus display of select seasonal fruits
Individual assorted yogurts and honey
Avocado hash served in a potato boat with organic eggs and California avocados, topped with smoked cheese and turkey sausage crumbles
build your own Belgium waffle with fresh strawberries, apple and pineapple compotes, orange and sweet honey flavored butter, maple syrup and dusted with powdered sugar

33

The Tiffany

seasonal market fruit display
individual yogurt & granola parfaits
eggs benedict
chicken apple sausage
zucchini, banana nut, carrot cranberry orange loaves

28

Sheraton Park Resort Breakfast

California citrus display of select seasonal fruits
scrambled eggs with gruyere and herbs
scrambled egg whites
toppings bar to include smoked gouda cheese, chopped tricolored tomatoes, diced chives and basil
roasted red potatoes with assorted bell peppers
crispy applewood bacon
tall stack multigrain pancakes dusted with candied walnuts and powdered sugar
served with strawberry and maple syrup
house baked biscuits with honey butter

32

~ per person
6

Egg Sandwich
toasted English muffin sandwich
farm fresh scrambled eggs, pork sausage patty and gruyere cheese

~ per item
8

French toast casserole
cinnamon and brown sugar brioche sliced baked with crème, eggs and topped with vanilla bean sauce

~ per person
5

steel cut irish oatmeal
with seasonal berries, bananas and brown sugar

~ per person
6

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illness

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax



Plated Breakfast

All plated breakfasts are enjoyed with assorted breakfast bakery basket, fruit preserves and butter, and freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas, and preset orange juice.

* for orders under 25 guests, a fee of \$100 will be added

Comfort

freshly scrambled cage free eggs
served with applewood smoked bacon
signature breakfast potatoes
25

Heart Healthy Breakfast Burrito

freshly scrambled egg whites
gruyere cheese, chopped turkey bacon
wrapped in a flour tortilla
served with guacamole salsa on the side
25

Cinnamon & Spice

cinnamon swirl french toast
warm apple compote and maple syrup
applewood smoked bacon
signature potatoes
26

Country Fresh Quiche

locally sourced egg whites, tomatoes,
mushrooms and white cheddar cheese
farm fresh roasted potatoes
brown sugar glazed turkey bacon
28

Enhancements

Assorted Soft Drinks

~ per item
4

Individually made Parfaits

Creamy Greek Yogurt and Crunchy Granola Parfait
~ per item
7

Chicken Apple Sausage

6

Brown Sugar Glazed Turkey Bacon

6

Applewood Smoked Bacon

5

^Consuming raw or undercooked eggs, meat, or seafood may increase
your risk of foodborne illness

starwood
Hotels and
Resorts


Sheraton


ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive 22% taxable service charge and 7.75% state sales tax.

~~We~~ We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

starwood
Hotels and
Resorts


Sheraton


ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive 22% taxable service charge and 7.75% state sales tax.



Morning Break

All breaks are based on 30 minutes of continuous service and include morning brew coffee bar of Starbucks coffee, decaf and Tazo teas, half and half, flavored coffee creamer, almond and chai milk

* for orders under 25 guests, a fee of \$100 will be added

Healthy Break

Blueberry oatmeal breakfast bar
fresh fruit served with Madagascar vanilla waffle cones
Assorted Buttermilk scones, cranberry, blueberry and orange
17

Yogurt Bar

Sun dried blueberries, golden California raisins and cherries
House made granola
greek yogurt served with honey sticks and quinoa sprinkles
Energy bars
18

Sweet

Individual servings of starfruit, kiwi, tangerines and dragon fruit
assorted pound cakes
petite strawberry waffle bites with house made whipped cream
and warm blueberry and strawberry syrup
old fashioned grammies apple strudel with California walnut
crust and chantilly cream
19

Savory

Fresh seasonal fruit kabobs with honey yogurt
Poached egg in petite sourdough bread bowl
Ginger glazed bacon strips
20

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:
Watermelon, cantaloupe, chia seed and lemon, or pineapple
~ pitcher
28

Bottled water

~ per item
4

Assorted soft drinks

~ per item
4

San Pellegrino sparkling water

~ per item
5.25

Red Bull energy drink

~ per item 5.50

Assorted fruit smoothies

~ per item
6

Assorted fruit juices

~ per gallon
60

Assorted Tazo teas with honey and lemon

~ per gallon
65

Freshly brewed iced tea

~ per gallon

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Freshly brewed Starbucks® coffee and decaffeinated coffee
~ per gallon
65

Seasonally inspired sliced fruit display
~ per person
10

Assorted jumbo cookies or double fudge brownies
~ per dozen
40

starwood
Hotels and
Resorts


Sheraton


ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Afternoon Break

All breaks are based on 30 minutes of continuous service and include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, half and half, flavored coffee creamer, almond and chai milk

* for orders under 25 guests, a fee of \$100 will be added

Opal!

local melon skewers drizzled with organic honey paired with warm dipping chocolate
market crudité paired with edamame and traditional hummus
gluten free toast points and pita chips
chilled hibiscus tea and iced tea
18

Super Food Bar

Greek yogurt with toppings to include vanilla toasted granola, fresh sliced strawberries, blueberries, crushed almonds, dark chocolate chips, organic honey, and berry compote
Agua Frescas
Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:
Watermelon, cantaloupe, chia seed and lemon, or pineapple
17

Snack Attack

house made chips and salsa especial served with seven layer bean dip, crudité platter with ranch and homemade hummus
individual bags of assorted chips
assorted soft drinks
17

Sweet Treats

assorted petite cupcakes
market fresh sliced fruit
chocolate dipped rice krispy treats and macaroons
raspberry spritzer and iced tea
17

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:
Watermelon, cantaloupe, chia seed and lemon, or pineapple
~ pitcher
28

Bottled water
~ per item
4

Assorted soft drinks
~ per item
4

San Pellegrino sparkling water
~ per item
5.25

Assorted fruit smoothies
~ per item
6

Assorted fruit juices
~ per gallon
60

Assorted Tazo teas With honey and lemon
~ per gallon
65

Freshly brewed iced tea
~ per gallon
65

Freshly brewed Starbucks® coffee and decaffeinated coffee

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

65

Assorted energy bars

~ per item

4

Assorted candy bars

~ per item

4

Ice cream bars

~ per dozen

48

Assorted jumbo cookies

~ per dozen

40

Double fudge brownies

~ per dozen

40

Individual bags of assorted chips and pretzels

~ per dozen

48

Seasonally inspired sliced fruit display

~ per person

10

starwood
Hotels and
Resorts



Sheraton



ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

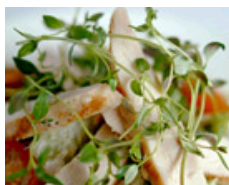
W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Chilled Lunch Table

Buffet luncheons include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamer, almond and chai milk

* for orders under 25 guests, a fee of \$100 will be added

Seasonal Deli

soup of the day

Whole Grain Salad with Dried Cranberries and Oranges

Yukon Gold Potato Salad

Assorted Long Board Sandwiches:
Shaved Roast Beef with Horseradish Cream and Caramelized Onions

All-Natural Turkey, Pepper Jack, Dried Cranberries, Butter Lettuce, Chive Mayo and

Mortadella, Capicola, Salami, Provolone, Pepperoncini, Shredded Lettuce, Tomatoes, Onion, Black Olives, Italian Dressing

Dill Pickle Spears

S'mores Bars
39

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple
~ pitcher
28

Vegan Minestrone Soup
~ per person
5

Chicken Tortilla Soup
~ per person
5

Roasted Tomato Basil Soup
~ per person
5

Assorted soft drinks
~ per item
4

Bottled water
~ per item
4

San Pellegrino sparkling water
~ per item
5.25

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Hot Lunch Table

Lunch table include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamer, almond and chai milk

* for orders under 25 guests, a fee of \$100 will be added

The Resort

Fava bean and kalamata olive salad in an Italian oil vinaigrette
 Button mushroom salad with red bell peppers, basil, and roasted garlic
 Wild arugula salad with shaved almonds, cranberries, mild goat cheese and raspberry vinaigrette
 Golden beet salad with a citrus orange sauce
 Roasted halibut medallions topped with pineapple slaw
 Sirloin Skirt steak marinated with cilantro and beer
 Roasted fingerling potatoes
 Chef's Fresh California Vegetables
 Petite pineapple upside down cake
 39

Latino Authentico

Traditional chicken tortilla soup garnished with queso ranchero and tricolor tomato salsa
 Homemade blue corn tortilla chips served with a selection of five authentic salsas
 Avocado salsa, roasted green tomatillo salsa, zesty pico de gallo, tequila habanero salsa, spicy ranchero salsa
 Flat cactus salad diced with tomatoes, onion, cilantro, and tossed in an avocado oil
 Cucumber salad with bell peppers and queso fresco in a light vinaigrette
 Black bean salad with roasted garlic, purple basil, and yellow bell peppers
 Vegan Spanish rice
 Vegan Refried Beans
 Swiss chicken enchilada with green curried mole sauce
 Carne asada
 Thin slices of beef marinated with traditional herbs and mezcal, grilled over mesquite
 Served with roasted wheels of corn and warm flour tortillas
 Fresh mango on skewers
 Gelatina de leche

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple
 ~ pitcher
 28

Vegan minestrone soup

~ per person 5

Roasted tomato basil soup

~ per person
 5

Assorted soft drinks

~ per item
 4

Bottled water

~ per item
 4

San Pellegrino sparkling water

~ per item
 5.25

Assorted fruit smoothies

~ per item
 6

Lemonade

~ per gallon
 55

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

To Your Fitness

soup of the day
 red and green salad of sun kissed spinach, red kale, daikon
 sprouts, cranberries, cucumbers with a cucumber ranch
 quinoa salad of baby mixed greens, pineapple, avocado, quinoa
 with a lemon coriander vinaigrette
 chicken dijonaise, panko encrusted natural chicken breast with
 saffron brodo
 miso coated Scottish salmon
 orecchiette pasta tossed with herbs
 balsamic drizzled california vegetables
 assorted artisan rolls and sweet butter
 rich dark chocolate flourless cake
 fresh sliced fruit with greek yogurt

39

^Consuming raw or undercooked eggs, meat, or seafood may increase
 your risk of foodborne illnesses

starwood
 Hotels and
 Resorts


 Sheraton


 ST REGIS

WESTIN

FOUR
POINTS

THE
 LUXURY
 COLLECTION

MERIDIEN

loft

W
 HOTELS

TRIBUTE
PORTFOLIO

element

 DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Chilled Plated Lunch

Chilled plated lunches include artisan breads and sweet butter, freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas and iced tea and dessert

* for orders under 25 guests, a fee of \$100 will be added

Napa Steak Salad

Fresh seasonal greens, sliced tricolored tomatoes, and burrata cheese topped with a petite flat iron steak, lightly marinated over an open flame and garnished with purple basil

30

Anaheim Cobb Salad

Diced smoked chicken breast, grilled shrimp, hardboiled eggs, tomatoes, gorgonzola cheese and peas placed in a cup of butter lettuce served with a mango vinaigrette

29

Poached Chicken Salad

Shredded marinated chicken over baby spinach with toasted slices of almonds and strawberries served with champagne dressing

29

Saigon Salad

Organic mixed baby greens tossed with carrots, bell peppers, crunchy won tons, almonds and garnished with pan seared petite salmon filet served with honey mustard dressing

29

Enhancements

Vegan minestrone soup

~ per person

5

Roasted tomato basil soup

~ per person

5

Assorted Soft Drinks

~ per item

4

Bottled Water

~ per item

4

San Pellegrino sparkling water

~ per item

5.25

lemonade

~ per gallon

55

Assorted fruit smoothies

~ per item

6

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Dessert Selection

Chocolate Brownie
topped with creme fraiche

Lemon Chiffon Cake

Tri-colored Berry Shortcake

Cocoa Dulce de Leche
dulce de Leche chocolate mousse with a caramel center, all atop
a walnut chocolate brownie base

4" Fresh Fruit Tart
A crisp tart shell filled with creamy custard and topped with a
cocktail of the season's finest berries and fruit

New York Cheesecake

^Consuming raw or undercooked beef may increase your risk of
foodborne illness



All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Hot Plated Lunch

Hot plated lunches include your choice of salad and dessert, freshly baked artisan breads, freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas and iced tea

* for orders under 25 guests, a fee of \$100 will be added

Braised Short Ribs

merlot braised boneless short ribs, horseradish creamy polenta, roasted root vegetables, merlot jus
35

Sonoma Rotisserie Chicken Breast

Topped with a chardonnay lemon butter sauce, rainbow carrots, whole roasted elephant garlic, broccolini and roasted tomato orzo pilaf
32

Frenched Chicken (Bone-in)

frenched chicken breast with roasted shallots, portobello jus, garlic mashed potatoes and seasonal vegetables
32

Stella Marinated New York Steak

Topped with chimichurri sauce, roasted pale potatoes and rainbow vegetables
34

Pan Seared King Salmon

Topped with a tamarind sauce and served with rainbow vegetables and coconut infused steamed rice
35

Tequila Lime Marinated Chicken

served with soft corn polenta, roasted corn and pepper relish, mixed vegetables, lemon chipotle cream sauce
32

Enhancements

Assorted Soft Drinks

~ per item

4

Bottled Water

~ per item

4

San Pellegrino sparkling water

~ per item

5.25

Assorted Fruit Smoothies

~ per item

6

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Salad Options:

spring field greens, julienne of carrots, cucumbers, tomatoes,
chenin blanc vinaigrette

boston bibb, frisee and lola rosa, bleu cheese crumbles, teardrop
tomatoes, candied walnuts and tarragon-lemon vinaigrette

mesclun greens with a touch of radicchio, poached pear and
candied walnuts, aged balsamic vinaigrette

baby spinach leaves, red onion, strawberries, toasted almonds,
and raspberry vinaigrette

baby hearts of Caesar, herb croutons, shaved parmesan cheese
tossed in a classic caesar dressing

baby arugula salad with goat cheese, sliced roasted red peppers,
toasted pine nuts, tossed and sherry vinaigrette dressing

Dessert Selections:

Cocoa Dulce de Leche
dulce de Leche chocolate mousse with a caramel center, all atop
a walnut chocolate brownie base

4" Fresh Fruit Tart
A crisp tart shell filled with creamy custard and topped with a
cocktail of the season's finest berries and fruit

Triple Chocolate Cheesecake
set on a delicious Oreo cookie base and slathered with layers of
decadent chocolate cheese filling and milk chocolate, topped with
smooth ganache icing

Chocolate Reflection
dark-chocolate cake engages in a delightful dance with rich,
chocolate mousse filling

Tiramisu Milan
coffee-soaked ladyfingers, a bittersweet chocolate sauce and an
elegant dollop of mascarpone mousse

4 Layers Carrot Cake
grated carrots, walnuts and a cream-cheese filling

Mango Coconut Passion Fruit Mousse
the delicately creamy mango and passion fruit mousse with a
coconut macaroon center and passion fruit-soaked sponge cake

Tres Leches Strawberry
moist and lightly sweet with a splash of whipped topping

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Apple Caramel

formed on a bed of graham cracker crumbs, it's filled with velvety cream cheese and dressed with delightful bits of apples nestled in a fine brown-sugared syrup

^Consuming raw or undercooked beef may increase your risk of foodborne illness

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Grab And Go

Boxed lunches are not supplied with table seating or table service. Each box will contain one type of sandwich, individual bag of potato chips, chocolate chip cookie, and one bottled water. All accompaniments will be identical in each box.

Minimum of 10 per sandwich type

Ranch Chicken Club

avocado, jack cheese and smoked bacon on ciabatta bread
27

Roma Tomato & Mozzarella Sandwich

mozzarella cheese, Roma tomatoes, fresh Mozzarella cheese, romaine lettuce, pesto spread on focaccia
27

Smoked Turkey Sandwich

Avocado, tomato, sliced provolone cheese, sprouts, on cranberry walnut bread
27

Roast Beef Sandwich

Thinly sliced roast beef, Wisconsin cheddar cheese, horseradish aioli, romaine lettuce, tomato on a french roll
28

The Classic Ham Sandwich

Virginia baked ham, swiss cheese, lettuce, honey-dijon on asiago cheese bread
27

Grilled Vegetable Wrap

Marinated grilled vegetables, burrata cheese, and lettuce wrapped in a spinach tortilla
27

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple
~ pitcher
28

Whole fresh fruit: apples, bananas and oranges

~ per item
3

Stacy chips, Sun® chips, baked chips

~ per dozen
36

Granola bars, Fiber bars, Cereal® bars, Energy bars

~ per item
4

Assorted Soft Drinks

~ per item
4

San Pellegrino sparkling water

~ per item
5.25

Assorted fruit smoothies

~ per item
6

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Sheraton Park Hotel at the Anaheim Resort

1855 South Harbor Boulevard . Anaheim . California 92802 . . Phone: (714) 750-1811

^Consuming raw or undercooked beef may increase your risk of
foodborne illness

starwood
Hotels and
Resorts



WESTIN

FOUR
POINTS



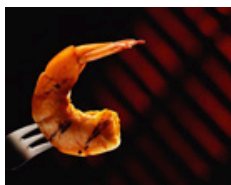
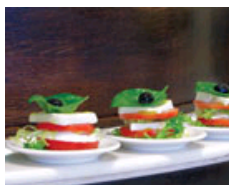
MERIDIEN



TRIBUTE
PORTFOLIO



All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Dinner Table

Dinner table include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamer, almond and chai milk

* for orders under 45 guests, a fee of \$100 will be added

The Palm

Mediterranean bell pepper salad
 Roasted tri colored bell peppers, sweet onions and tomato
 Mixed bean salad
 Lima, white, kidney beans with green beans and tossed in an Italian herb dressing
 Mango wild rice salad
 Wild rice, arugula, chopped mango and toasted almonds tossed with chopped herbs
 Honey glazed medallions of pork
 Cashew chicken
 Dark and white meat with bell peppers, onions, and cashew tossed in a spicy orange glaze sauce
 Beef teriyaki
 Thin slices of sirloin steak marinated in house made teriyaki sauce
 Spagattini vegetables
 Coconut infused sticky rice
 Assorted petite pastries
 52

Enhancements

We recommend one bar per 100 guests for hosted bars

Select your favorite brand from our exclusive selections

Absolute

Absolut Vodka, Blue Curacao, Pineapple juice, sweet & sour with a fresh blackberry
 ~per drink
 10.50

Sweet Apple

Crown Royal, Apple Pucker, Cranberry juice with a fresh apple ring
 ~per drink
 10.50

Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry
 ~per drink
 10.50

The Plaza

Chicken pastina soup
 With rotisserie chicken and fresh vegetables
 Tri colored quinoa and radicchio avocado salad tossed with
 avocado jalapeño dressing
 Baby arugula salad with clementines and toasted almonds
 Raspberry walnut vinaigrette or cucumber ranch dressing
 Blackened barramundi
 with fresh green mango sauce
 Maryland chicken kabobs
 Tender white meat marinated with chardonnay and fresh oranges
 Yukon potatoes roasted with fresh herbs and lavender oil
 Campanelle alla carbonara
 Tossed with olive oil, pancetta and double cream topped with
 fresh grated parmesan
 German chocolate cake
 Cherry jubilee
 47

The Prado

Caprese salad
 Slices of buffalo mozzarellas and heirloom tomatoes
 Drizzled with sweet purple basil dressing
 Baby spinach and toasted orzo pasta salad with fresh feta cheese
 Tricolored pimientos
 Roasted garlic dressing
 Boozy beef steaks
 A petite angus style new York steak
 Marinated with dark beer and shallots with a sweet onion sauce
 Orange jerk chicken
 Tender skin on chicken breast marinated with citrus and ginger
 root, simmamon and a blend of dried chilies
 Moroccan style red skin potatoes roasted with Moroccan herbs
 (cinnamon, cumin, turmeric, garlic)
 Aromatic basmati rice
 With currants and toasted almonds
 Roasted root vegetables and grilled asparagus spears
 Dutch apple pie
 Stuffed poached pears with mascarpone and caramelized
 walnuts
 47

Chocolatini

Absolut Vanilla, Dark White Creme De Cacao, Godiva
 chocolate liqueur with chocolate shavings
 ~per drink
 10.50

Anaheim Lemon Drop

Absolut citron, Cointreau, fresh lemon juice with a lemon wheel
 ~per drink
 10.50

Mr Gibson

Tanqueray, dry Vermouth with a cocktail onion
 ~per drink
 10.50

Martini bar

Ketel One, Grey Goose, Tanqueray, Absolut, Beefeater
 ~per drink
 10.50

*Culinary or bartender attendant fee ~per station 150
 One bartender required for every 100 guests

^Consuming raw or undercooked meat or seafood may increase your
 risk of foodborne illness

starwood
 Hotels and
 Resorts


 Sheraton


 ST REGIS
 WESTIN
 FOUR
 POINTS

THE
 LUXURY
 COLLECTION
 MERIDIEN
 loft


 W
 HOTELS
 TRIBUTE
 PORTFOLIO
 element


 DESIGN
 HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Plated Dinner

Plated dinners include choice of salad and dessert, freshly baked artisan breads, freshly brewed micro-roasted Starbucks® coffee, decaffeinated coffee, and China Mist iced tea.

* for orders under 25 guests, a fee of \$100 will be added

Traditional Chicken Cordon Blue

Petite style boneless chicken breast stuffed with black forest ham, gruyere cheese, and rolled in sour dough crumbs, served with béchamel sauce, roasted garlic asparagus spears and cauliflower mash

40

Tequila Lime Marinated Chicken

over southwest risotto, roasted corn and pepper relish, mixed vegetables, lemon chipotle cream sauce

40

Tandoori Chicken

Tender chicken breast marinated in cilantro, garlic, yogurt and tandoori spices, then grilled to perfection, served over basmati rice with spicy eggplant ragout

40

Tequila lime & herb marinated salmon

Served with Mediterranean rice (vermicelli, steamed rice, cranberries and almonds) and roasted root vegetables

42

Petite Filet of Beef

with house made portobello sauce served with diamonds of purple potato and broccolini spears

50

Franco Chicken

topped with creamy Frangelico sauce, stuffed with fresh apples, cranberries, almonds and Mediterranean cous cous

42

Enhancements

DeLoach Pinot Noir

~ per bottle

44

Magnolia Grove Chardonnay

made to be bright and refreshing. A medium-bodied wine gives way to a green apple and melon flavors and finish. Enjoy with seafood and salads!

~ per bottle

34

Assorted Soft Drinks

~ per item

4

Acqua Panna Mineral Water

~ per item

5.25

San Pellegrino Sparkling Mineral Water

~ per item

5.25

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Brazilian Brochette

beef, chicken and shrimp with vegetables, charbroiled over mesquite and topped with green papaya salsa, served with basmati rice 42

Gulf Shrimp and Filet of Beef

grilled whiskey rubbed filet mignon, cajun spiced shrimp with blistered red pepper sauce
horseradish spiked mashed potatoes and haricot vert
60

Petite Filet of Beef and Salmon

yukon gold mashed potatoes, seasonal vegetables, brandy green peppercorn sauce, lemon butter dill sauce
54

gf Vegan Plate

wild mushroom rice cake, grilled artichoke hearts, smoked tomato sauce, watercress, roasted tomatoes, wilted spinach reduced by vegetable stock
40

gf Vegan Extravagance

seared tofu, black rice, red curry coconut sauce, wilted spinach and roasted tomato
40

gf Filet of Beef

french fingerling potatoes, roasted green & white asparagus, caramelized shallot & fig demi
52

gf Chipotle Mac & Jack Glazed Grilled Salmon

chipotle infused, baked gluten free mac and cheese pave, crisp bacon brussel sprouts and Jack Daniels glazed salmon
42

v Vegetarian Portobello Ravioli

portobello ravioli, wilted arugula, pine nuts, sundried tomatoes and shitaki cream sauce
40

starwood
Hotels and
Resorts


Sheraton


ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Salad Options:

baby arugula salad with goat cheese, sliced roasted red peppers, toasted pine nuts tossed in our sherry vinaigrette dressing

spring field greens, julienne of carrots, cucumbers, tomatoes, chenin blanc vinaigrette

boston bibb, frisee and lola rosa, bleu cheese crumbles, teardrop tomatoes, candied walnuts and tarragon-lemon vinaigrette

mesclun greens with a touch of radicchio, poached pear and candied walnuts, aged balsamic vinaigrette

baby spinach leaves, red onion, strawberries, toasted almonds, and raspberry vinaigrette

caesar salad, romaine leaves, herb croutons, shaved parmesan cheese tossed in a classic caesar dressing

Dessert Options:

Cocoa Dulce de Leche

dulce de Leche chocolate mousse with a caramel center, all atop a walnut chocolate brownie base

4" Fresh Fruit Tart

A crisp tart shell filled with creamy custard and topped with a cocktail of the season's finest berries and fruit

Triple Chocolate Cheesecake

set on a delicious Oreo cookie base and slathered with layers of decadent chocolate cheese filling and milk chocolate, topped with smooth ganache icing

Chocolate Reflection

dark-chocolate cake engages in a delightful dance with rich, chocolate mousse filling

Tiramisu Milan

coffee-soaked ladyfingers, a bittersweet chocolate sauce and an elegant dollop of mascarpone mousse

4 Layers Carrot Cake

grated carrots, walnuts and a cream-cheese filling

Mango Coconut Passion Fruit Mousse

the delicately creamy mango and passion fruit mousse with a coconut macaroon center and passion fruit-soaked sponge cake

Tres Leches Strawberry

moist and lightly sweet with a splash of whipped topping

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element


DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Apple Caramel

formed on a bed of graham cracker crumbs, it's filled with velvety cream cheese and dressed with delightful bits of apples nestled in a fine brown-sugared syrup

^Consuming raw or undercooked meat or seafood may increase your risk for foodborne illness

 We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

starwood
Hotels and
Resorts

 Sheraton

 ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Reception Table

Reception table's quantity is based on approximately one piece of each item per person

* for orders under 25 guests, a fee of \$100 will be added

All American Charcuterie Tray

Virginia ham, smoked turkey breast, dry salami, cheddar, swiss, gouda and havarti cheese, accompanied with whole grain mustard, horseradish, mayonnaise and silver dollar rolls (minimum of 25 guests)

~ per person
14

Antipasto Tray

Nicoise olives, sicilian olives, mushrooms, dry salami, prosciutto, grilled marinated provencal vegetables, mozzarella, tomatoes, artichoke hearts, marinated peppers and grissini sticks (minimum of 25 guests)

~ per person
12

Jumbo Shrimp Platter

Chilled jumbo shrimp served with cocktail sauce, Tabasco, lemon and lime wedges (25 pieces per platter)

~ per platter
100

Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers (minimum of 25 guests)

~ per person
10

Enhancements

Carving Stations:

*Culinary attendant fee
~ per attendant 150

Oven Roasted Breast of Turkey

buttermilk biscuits, petite rolls, cranberry sauce, mustard, mayonnaise, and brown gravy (serves 25 guests)

~ per item
260

Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and pretzel rolls (serves 25 guests)

~ per item
400

Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au jus (serves 100 guests)

~ per item
625

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Vegetable Crudites Display

Selection of fresh garden vegetables served with hummus, ranch dip, grissini sticks
(minimum of 25 guests)
~ per person
9

Fresh Fruit Display

Sliced fresh seasonal fruit with raspberry yogurt dip
(minimum of 25 guests)
~ per person
10

Tex-Mex

Crisp tortilla chips, fresh salsa and guacamole
Chicken taquitos with salsa and sour cream
Mini beef burritos
Petite cheese and bean Quesadillas
25

California Fusion

Thai chicken spring rolls with sweet chili sauce
Coconut shrimp with honey teriyaki sauce
Vegetable potstickers
Chicken sate with soy sauce and ginger
32

^Consuming raw or undercooked meat or seafood may increase your risk of food borne illnesses

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

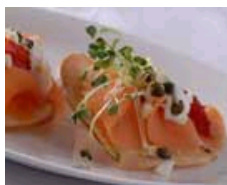
W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Action Stations

* for orders under 25 guests, a fee of \$100 will be added

Baked Brie

Wheel of french brie covered in toasted almonds, wrapped in a puff pastry, served with red grapes and sourdough slices
12

Hummus and Bean Dip Display

Display of roasted red pepper hummus, black bean dip, array of garden vegetables, assorted flat bread, pita chips and crackers
14

Al Dente

Ravioli, fettuccine and tortellini accompanied by alfredo, marinara and pesto sauces
served with fresh parmesan and romano grated cheeses, rosemary focaccia bread
16

La Fiesta

Chicken and beef fajitas served with warm corn & flour tortillas, sour cream, guacamole, onions, peppers, tomatoes, shredded cheese and fresh salsa
16

Touchdown

Corn dogs, fresh grilled miniature cheese burgers, spicy hot wings with bleu cheese dressing
served with sliced tomatoes, red onions, pickles, ketchup, mustard and mayonnaise
17

Orient Express

Vegetable stir fry, garlic noodles, spring egg rolls, beef sate and shrimp wontons served with assorted dipping sauces
18

Enhancements

Carving Stations:

Oven Roasted Breast of Turkey

butter milk biscuits, petite rolls, cranberry sauce, mustard, mayonnaise, and brown gravy
(serves 25 guests)
~ per item
260

Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and pretzel rolls
(serves 25 guests)
~ per item
400

Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au jus
(serves 100 guests)
~ per item
625

*Culinary attendant fee

~ per attendant
150

Beverages

Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Beefeater, (minimum of 50 guests)
~per drink
10.50

Mojito Bar

Bacardi Limon muddled mojitos with lime and mint
~per drink
10.50

Bartender attendant fee

~ per bartender

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

One bartender required for every 100 guests

[^]Consuming raw or undercooked beef may increase your risk of
foodborne illness

starwood
Hotels and
Resorts




ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
Collection

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Cold Canapés

The below selections are priced per piece

Minimum order of 50 pieces per canapé

Elegantly displayed on a buffet or butler passed

Canapés

Avocado caprese salad
Hummus stuffed Persian cucumbers
Strawberries, brie and pistachio
Bruschetta, red and yellow tomatoes on garlic baguette
Asparagus spears wrapped in prosciutto
Artichoke bottom with garlic herb boursin on a toast round
Deviled egg with black caviar
Prosciutto wrapped melon
Bay shrimp, smoked salmon and cream cheese on a round tartlet
~ per item
5

Corn and crab salad tortilla cups
Grilled shrimp topped with mango and papaya chutney
Fresh mozzarella and sun dried tomato on a crostini
Gorgonzola mousse with caramelized onion in a round tartlet
Lobster medallion with cream on a pumpernickel baguette
Peppered beef with boursin cheese and chives on a polenta round rose
Seared ahi tuna with nori and wasabi caviar on a toast square
Tall shrimp with pesto cream on a multi-grain crisp
Antipasto brochette mozzarella cheese, roasted tomato
~ per item
6

^Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness

Enhancements

Crab, Artichoke and Spinach Dip Platter

Toasted croutons
(minimum of 25 guests)
8

starwood
Hotels and
Resorts


Sheraton


ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per item unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Hot Canapés

The below selections are priced per piece

Minimum order of 50 pieces per canapé

Server to pass hors d'oeuvres

~ per server 150

Elegantly displayed on a buffet or butler passed

Canapés

Spanakopita, spinach and feta cheese

Mushroom caps, spinach and cheese

Chicken sate, spicy peanut sauce

Vegetable lumpia, spicy plum sauce

Chicken cashew spring roll with plum sauce

Chicken wonton with soy sauce

Mini pizza with goat cheese & sundried tomatoes

chicken breast brochette with jalapeno slivers wrapped in dry-cured bacon

~ per item

5

Sautéed blue lump crab cakes

Mediterranean stuffed mushrooms

Petite taco stuffed peppers

Pecorino bacon wrapped scallop

Beef sate, ginger sauce

Coconut prawns, mango salsa

Mini vegetable wellington

Bacon and cheese meatball sliders

Pulled pork sliders

Baked mac and cheese bites

Breaded artichoke heart with cream & parmesan cheese

~ per item

6

^Consuming raw or undercooked seafood may increase your risk of foodborne illness

Enhancements

Crab, Artichoke and Spinach Dip Platter

Toasted croutons

(minimum of 25 guests)

8

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
Collection

MERIDIEN

loft

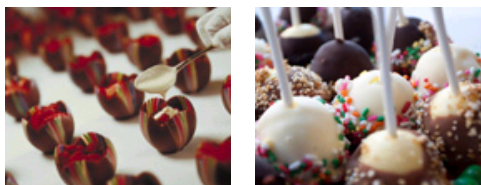
W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per item unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Dessert Table

Each dessert table includes freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo Teas.

Based on 30 minutes of continuous service

* for orders under 25 guests, a fee of \$100 will be added

Cup Cakery

Assortment of all the most delicious petite cupcakes elegantly displayed on a buffet to delight your guests

16

Mini Cheesecake Bites

Lemon
Black forrest
Raspberry swirl
Chocolate whipped cream
Strawberry Mocha

15

Sheraton Park Dessert Presentation

Variety of Petite Éclairs, Mini Crème Brulee tarts, Mini Black Forest Cakes, Mini Carrot Cakes, Mini Lemon Topped Cheesecakes, Petite Cream Puffs
Chocolate dipped strawberries
Tiramisu
Fresh fruit tart

18

Ice Cream Parlor

Chocolate, vanilla &, strawberry ice cream, hot fudge, caramel and strawberry sauce, M&Ms®, maraschino cherries, oreo® cookie crumbs, assorted sprinkles, chopped nuts, bananas, whipped cream and sugar cones

14

Enhancements

Warm Up

Freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo Teas, flavored syrups, rock sugar sticks, cinnamon sticks, chocolate spoons, cream, flavored creamers, whipped cream (replenished for 60 minutes)

10

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Cash

**Cash bar prices are per drink

Familiar Brands

Smirnoff Vodka
 Beefeater Gin
 Bacardi Superior Rum
 Sauza Blue Tequila
 Jim Beam Bourbon
 Canadian Club Whiskey
 Dewars White Scotch
 ~per drink
 7

Favorite Brands

Absolut Vodka
 Tanqueray Gin
 Captain Morgan Rum
 Sauza Hornitos Tequila
 Knob Creek Bourbon
 Jack Daniels Whiskey
 Hennessy
 ~ per drink 8

Appreciated Brands

Grey Goose Vodka
 Hendrick's Gin
 Mount Gay Rum
 Patron Silver Tequila
 Makers Mark Bourbon
 Crown Royal Whiskey
 Johnnie Walker Black Scotch
 ~ per drink
 9.50

Domestic Beers

Budweiser
 Bud Light
 ~ per drink
 5.50

Enhancements

Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers
 (minimum of 25 guests)

10

Tortilla chips, potato chips, salsa, onion dip platter
 (minimum of 25 guests)

8

Bartender attendant fee

~ per bartender

150

One bartender required for every 150 guests

starwood
Hotels and
Resorts



All pricing is per drink unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Imported Beers

Corona
Heineken
~ per drink
6

Micro Brew

Sam Adams
Anaheim IPA
~ per drink
6.50

Wine

House selection
8.50

Cordials & Cognacs

Disaronno Amaretto Grand
Baileys Irish Cream
Kahlua
Grand Marnier
~ per drink
10.50

Bartender attendant fee
~ per bartender
150

One bartender required for every 100 guests

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per drink unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Host

**Host bar prices are per drink

Familiar Brands

Smirnoff Vodka
 Beefeater Gin
 Bacardi Superior Rum
 Sauza Blue Tequila
 Jim Beam Bourbon
 Canadian Club Whiskey
 Dewars White Scotch
 ~ per drink
 6.75

Favorite Brands

Absolut Vodka
 Tanqueray Gin
 Captain Morgan Rum
 Sauza Hornitos Tequila
 Knob Creek Bourbon
 Jack Daniels Whiskey
 Hennessy
 ~ per drink
 7.75

Appreciated Brands

Grey Goose Vodka
 Hendrick's Gin
 Mount Gay Rum
 Patron Silver Tequila
 Makers Mark Bourbon
 Crown Royal Whiskey
 Johnnie Walker Black Scotch
 ~ per drink
 9

Enhancements

Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers
 (minimum of 25 guests)

10

Tortilla chips, potato chips, salsa, onion dip platter
 (minimum of 10 guests)

8

Bartender attendant fee

~ per bartender

150

One bartender required for every 100 guests

starwood
Hotels and
Resorts



All pricing is per drink unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Domestic Beers

Budweiser
Bud Light
~ per drink
5.25

Imported Beers

Corona
Heineken
~ per drink
5.75

Micro Brew

Sam Adams
Anaheim IPA
~ per drink
6

Wine

House selection
~ per drink
7.75

Cordials & Cognacs

Disaronno Amaretto Grand
Baileys Irish Cream
Kahlua
Grand Marnier
~ per drink
10

Bartender attendant fee
~ per bartender
150

One bartender required for every 75 guests

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per drink unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



Specialty Bar - Cash

Select your favorite brand from our exclusive selections.
All pricing is per drink unless otherwise noted.

Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Hendricks Gin,
Bombay Sapphire
~ per drink
10.75

Sweet Apple

Crown Royal, Apple Pucker, cranberry juice with a fresh apple ring
~ per drink
10.75

Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry
~ per drink
10.75

Chocolatini

Absolut vanilla, White creme de cacao, Godiva chocolate liqueur
with chocolate shavings
~ per drink
10.75

Anaheim Lemon Drop

Absolut Citron, Cointreau, fresh lemon juice with a lemon wheel
~per drink
10.75

Mojito Bar

Bacardi Limon muddled mojitos traditional style with lime and
mint, strawberry or mango
~per drink
10.75

Enhancements

Carving Stations:

Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au
jus
(serves 100 guests)
~ per item
625

Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and
pretzel rolls
(serves 25 guests)
~ per item
400

Oven Roasted Breast of Turkey

butter milk biscuits, petite rolls, cranberry sauce, mustard,
mayonnaise, and brown gravy
(serves 25 guests)
~ per item
260

*Culinary attendant fee

~ per attendant
150

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All food and beverage prices are subject to a 22% taxable service charge and 7.75% state sales tax.

Bartender attendant fee
~ per bartender
150

One bartender required for every 150 guests

starwood
Hotels and
Resorts


Sheraton


ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All food and beverage prices are subject to a 22% taxable service charge and 7.75% state sales tax.



Specialty Bar - Host

Select your favorite brand from our exclusive selections

Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Hendricks Gin,
Bombay Sapphire
~ per drink 10.50

Sweet Apple

Crown Royal, Apple Pucker, cranberry juice with a fresh apple ring

~ per drink
10.50

Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry
~ per drink
10.50

Chocolatini

Absolut vanilla, white creme de cacao, Godiva chocolate liqueur
with chocolate shavings
~ per drink
10.50

Anaheim Lemon Drop

Absolut Citron, Cointreau, fresh lemon juice with a lemon wheel
~ per drink
10.50

Mojito Bar

Bacardi Limon muddled mojitos with lime and mint
~ per drink
10.50

Enhancements

Carving Stations:

Classic Roast Baron of Beef

Au jus, dijon mustard and horseradish, silver dollar rolls
(serves 100 guests)
~ per item
595

Roast Tenderloin of Beef

Red wine sauce, mustard, horseradish and petite onions, silver
dollar rolls
(serves 25 guests)
~ per station
275

Roast Fresh Turkey Breast

Whole cranberry sauce, natural mustard, mayonnaise and chef's
special chutney, silver dollar rolls
(serves 25 guests)
~ per station
225

Culinary attendant fee
~ per attendant
150

starwood
Hotels and
Resorts

Sheraton

ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
COLLECTION

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per drink unless otherwise noted. Prices are exclusive of 20% taxable service charge and 8.00% state sales tax.

Bartender attendant fee

~ per bartender

150

One bartender required for every 100 guests

starwood
Hotels and
Resorts


Sheraton


ST REGIS

WESTIN

FOUR
POINTS

THE
LUXURY
Collection

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS

All pricing is per drink unless otherwise noted. Prices are exclusive of 20% taxable service charge and 8.00% state sales tax.



Wine - White

All prices are per bottle

Champagne & Sparkling Wines

La Marca DOC Prosecco, Treviso, Italy
34

Sauvignon Blanc

Brancott Estate, Marlborough, New Zealand
36

Chardonnay

Clos du Bois, North Coast, California
36
Franciscan, Napa Valley California
42

White Zinfandel

Beringer Classics, California
32

Pinot Grigio

Meridian, California
36

Wine - Red

Pinot Noir

Estancia, Pinnacles Ranches, Monterey County, California
38
La Crema, Sonoma Coast, California
52

Merlot

Clos du Bois, North Coast, California
36
Robert Mondavi, Napa Valley, California
44

Cabernet Sauvignon

Estancia, Paso Robles, California
38
Franciscan, Oakville Estate, Napa Valley, California
44

starwood
Hotels and
Resorts



All pricing is per bottle unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.