



WEDDINGS BY SHERATON



1855 South Harbor Boulevard Anaheim, CA 92802 Phone: 714-750-1811 www.sheraton.com/AnaheimResort



SHERATON PARK HOTEL At the Anaheim Resort

Congratulations on your engagement! Thank you for your interest in Sheraton Park. We welcome you to the premier upscale boutique style wedding venue with a resort style feel.

Dazzle your guests during your ceremony with our graceful white pergola, perfectly placed on an expansive semi-private lawn, surrounded by tropical greenery. This beautiful white pergola can be enhanced with Sheraton's Premier Crystal Chandelier.

Adjacent to the lawn area is our elegant event space with warm earth tones, crystal chandeliers and high ceilings. Our property features meandering paths, cozy seating areas with fire pits, and a tranquil Mediterranean fountain at its center. Making the Sheraton Park Hotel the perfect wedding location.



Wedding Ceremony

All Ceremonies Include:

- ❖ Wooden White Padded Chairs
- Gift & Guest book tables
- Wired standing microphone
- Fruit infused water station
- Dressing Room for Bride
- Ceremony Rehearsal

Indoor & Outdoor Fee

\$1,600 up to 200 guests \$2,500 over 200 guests

Hosted Discounted Parking \$4.00 Per Car

Non-Hosted Discounted Parking \$6.00 Per Car



Bronzed Romance Package

\$65

Private Ballroom & Reception Space

Signature Display of Domestic and Imported Cheeses, Accompanied by Chef's Specialty Assortment of Crackers and Garnished with Market Fresh Grapes and Berries

Three Course Menu

Champagne or Sparkling Cider Toast

Specialty Designed Wedding Cake From Rossmoor Pastries

Complimentary Menu Tasting for Bride & Groom

Tables, Chairs & Linens

Staging & Dance Floor

Complimentary Self-Parking (Overnight Parking Not Included)

Enchanting Silver Package

\$75

All items from the Bronzed Romance Package

Selection of (2) hors Hors d'oeuvres

Chiavari Chairs or Chair Covers & Sash

(2) Bottles of Wine Per Table

Golden Love Story Package

\$85

Includes both the Bronzed Romance Package & Enchanting Silver Package

Selection of an additional (2) hors Hors d'oeuvres

One Hour Familiar Brands Hosted Bar





Hors d'oeuvres Selections

Tray Passed Chilled or Hot Hors d'oeuvres

Select (2) with the Enchanting Silver Package Select (4) with the Golden Love Story

Chilled

Strawberries, brie and pistachio Artichoke bottom with garlic herb boursin on a toast round Hummus with kalamata olive in a mini bouche Prosciutto wrapped melon Jumbo Shrimp served in shot glass with cocktail sauce & a lime Fresh mozzarella and sun dried tomato on a crostini Gorgonzola mousse, 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

Hot

Spanakopita, spinach and feta cheese Mushroom caps, spinach and cheese Chicken sate, spicy peanut sauce Chicken cashew spring roll with plum sauce Dungeness crab cakes, red pepper sauce Mushroom caps with sausage and fresh herbs Jumbo scallop wrapped in bacon Beef sate with ginger sauce Coconut prawns, mango salsa Vegetable lumpia, spicy plum sauce



Menu selection

Choice of Salad or Soup

California field greens, dried cranberries, pear tomatoes, glazed pecans, crumbled bleu cheese, balsamic dressing

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

Roasted tomato soup garnished with a garlic crostini

Choice of Entrée

Almond Crusted Chicken Breast

Wild rice pilaf, seasonal vegetables, Dijon mustard butter sauce

Tequila Lime Marinated Chicken

Over southwest risotto, roasted corn and pepper relish, lemon chipotle cream sauce

Roasted Chicken Roulade

Stuffed with a trio of morel, porcini and shiitake mushrooms, sour cream whipped potatoes, jumbo asparagus, baby carrots

Grilled Marinated Hanger Steak

Roasted yukon gold potatoes, steak cut asparagus, buttered baby carrots, shiitake mushrooms and madeira wine sauce

Grilled Atlantic Salmon

Atop roasted fingerling potatoes, provencal vegetables and a whole grain mustard sauce

Grilled Herbed Chicken Linguine

Served with onions, zucchini, yellow squash, carrots, julienne chicken tossed in a pesto cream sauce

Plated dinners include choice of salad and wedding cake, fresh baked artisan breads, fresh brewed micro-roasted Starbucks® coffee, decaffeinated coffee, and China Mist iced tea

(2016 prices are subject to 21% taxable service charges and applicable sales tax)



Enhance your meal

Grilled Top Sirloin

Served with garlic mashed potatoes and seasonal vegetable medley additional \$2.00

Roasted Seasonal Halibut

Wild mushroom risotto, seasonal vegetables additional \$2.00

Petite Filet of Beef and Prawns Provencal

Asiago leek and mushroom risotto, jumbo asparagus, glazed baby carrots, pinot noir reduction, roma tomatoes, scallions, lemon and white wine sauce additional \$6.00

Petite Filet of Beef and Breast of Chicken

Roasted baby red potatoes, haricot verts, cabernet demi glaze, shiitake cognac cream sauce additional \$7.00

Petite Filet of Beef and Filet of Salmon

Yukon gold mashed potatoes, seasonal vegetables, brandy green peppercorn sauce, lemon butter dill sauce additional \$7.00

Buffet option

Romaine lettuce, parmesan cheese, croutons, and traditional caesar dressing Fresh local fruit and berry salad Pear tomato salad with red onion, fresh basil, buffalo mozzarella cheese, balsamic vinaigrette

Choice of Three Entrees:

Pan roasted chicken breast with whole grain mustard sauce Penne pasta with rock shrimp and roasted garlic sauce Herbed crusted medallions of beef with green peppercorn sauce Grilled Salmon with a teriyaki sauce Sliced tenderloin of beef with a mushroom sacue

Rosemary and garlic roasted red potatoes Seasonal vegetable melody

Additional \$10.00

(2016 prices are subject to 21% taxable service charges and applicable sales tax)



Specialty Enhancements

Please inquire with your Catering Manager for pricing on enhancements such as upgraded linens, overlays, audio-visual packages and additional items to further complement your special day

Vendor and Children's meals

Outside Vendors and children 10 and under Choice of: Chicken Fingers with French Fries / Hamburger with French Fries / Grilled Cheese with French Fries

\$40

Late night snacks

Keep the party going strong all night with our fun snack and coffee bar Stations that are sure to fuel your hungry dance crowd (Served the last hour of your reception)

Sliders & French Fries or Macaroni and Cheese or Ice Cream Bars, Assorted Jumbo Cookies and Coffee \$ 20 per person

Warm Up

Fresh brewed micro-roasted Starbucks® coffee, fresh brewed micro-roasted Starbucks® decaffeinated coffee, assorted teas, flavored syrups, rock sugar sticks, cinnamon sticks, chocolate spoons, cream, flavored creamers, whipped cream (replenished for 60 minutes)

\$ 7 per person



Full bar arrangements

Domestic beer	\$5.00	Domestic beer	\$5.25
Premium/Imported beer	\$5.50	Premium/Imported beer	\$5.75
Familiar Brands	\$6.50	Familiar Brands	\$6.75
House wine by the glass	\$7.50	Favorite Brands	\$7.75
Favorite Brands	\$7.50	House wine by the glass	\$8.00
Appreciated Brands	\$8.75	Appreciated Brands	\$9.00
Cordials	\$9.50	Cordials	\$10.00

HOSTED BAR PACKAGES

One hour familiar brands hosted bar \$16 per person (cordials not included) Second hour familiar brands hosted bar \$10 per person (cordials not included)

Wine selection

All prices are per bottle

Champagne & Sparkling Wines

Freixenet Champagne Split 7.50 Domaine Ste Michelle, Washington 32 Charles De Fere 34 Dom Perignon, France 225 Chandon Brut Classic 52

Sauvignon Blanc

Rodney Strong, Sonoma 34 Beringer Napa Valley 36

Chardonnay

Beringer "Stone Cellars", California 28 Canyon Road, California 30 Century Cellars BV, California 32 Magnolia 34

White Zinfandel

Beringer Napa Valley 32

Shiraz

Penfolds, Thomas Hyland 38

Pinto Grigio

Placido 32 Bollini Italy 44

Pinot Noir

Santa Barbara Collection 44 De Loach, Russian River Valley 42

Merlot

Beringer "Stone Cellars", California 28 Canyon Road, California 30 Glass Mountain 38 Cellar No. 8 36 Beringer Napa Valley 44

Cabernet Sauvignon

Beringer "Stone Cellars", California 28 Canyon Road, California 30 Rodney Strong, Sonoma 38 Magnolia 34

Specialty bars or drinks available upon request

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General Information

The Sheraton Park Hotel at the Anaheim Resort provides all food and beverage served in the banquet space.

Luncheon Wedding Receptions are held from 11:00 a.m. - 4:00 p.m. Dinner Wedding Receptions are held from 6:00 p.m. - 12:00 a.m.

Applicable California state sales tax and service charge is customary. A 21% taxable service charge & applicable sales tax will be added to all food, beverage items and audio visual. All prices are subject to change.

Split Menus will be charged at the higher price of the two entrees selected. Client to provide place cards for service staff to determine entrée selection of each guest.

Please confirm the number of guests expected by 12 noon, three (3) business days prior to your event. This number is your minimum guarantee and may not be lowered.

If a guarantee number is not received on time, the agreed number indicated on the Banquet Event Order (BEO) shall become the final guarantee number. All charges will be based on your final guarantee or the actual attendance whichever is greater.

Weddings not meeting the required minimum number of guests will be subject to the minimum food and beverage guarantee as outlined in the contract.

The Hotel will set and prepare for an additional 5% above the guarantee.

To confirm your reception space a non-refundable deposit of 33% of the total of food and beverage minimum is required.

Full estimated pre-payment is required ten (30) days prior to your Wedding.

Credit card authorization on file will be used for any miscellaneous balances accrued..

If you select an indoor or outdoor area for your Wedding Ceremony, there is a \$1,600 -2,500 Rental Fee. Ceremony hours are 10am and 5pm or one hour prior to your reception.

We are available for Bridal Showers, Rehearsal Dinners and Family Breakfast Brunch.

We suggest (1) bartender per 100 guests for Cash Bars and (1) bartender per (75) guests for Hosted Bars. Bartender fee of \$150 per bartender.