



2017/2018

WEDDINGS BY

*SHERATON
PARK HOTEL
At the Anaheim Resort*



**1855 South Harbor Blvd.
Anaheim, California 92802
Phone: 714/740-4162
[www.sheraton.com/Anaheim Resort](http://www.sheraton.com/Anaheim%20Resort)**

(Prices shown are subject to 22% taxable service charges and applicable CA sales tax.)

SHERATON PARK HOTEL at the Anaheim Resort

Congratulations on your engagement and thank you for your interest in the Sheraton Park Hotel. We welcome you to our premier upscale boutique style Wedding venue located in the heart of the Anaheim Resort area.

Dazzle your guests during your Outdoor Ceremony with our graceful white pergola, perfectly placed on an expansive semi-private lawn, surrounded by tropical greenery. For an added touch of glamour, this beautiful location can also be enhanced with Sheraton's Premier Crystal Chandelier. *(Indoor Ceremony locations also available.)*

Adjacent to the Lawn area you will find our elegant Ballroom spaces featuring warm earth tones (which compliment any decor you choose for your Wedding), crystal chandeliers and 14' high ceilings. Our beautiful garden areas showcase meandering paths, cozy seating areas with fire pits and a tranquil Mediterranean fountain. All of these combined create the perfect backdrop for your Wedding photos with family and friends.



Wedding Ceremony

All Ceremonies Include:

- ❖ Wooden White Padded Chairs
- ❖ Gift & Guest Book Tables
- ❖ Wired Standing Microphone & (2) Speakers
- ❖ 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

\$5.00 Per Car

Non-Hosted Discounted Parking

\$7.00 Per Car

(Prices shown are subject to 22% taxable service charges and applicable CA sales tax.)

Enhancements

Linen Package

\$6/Per Guest (100 guests minimum)

POLYESTER FLOOR LENGTH LINEN

Variety of Colors Offered In:

6' Drape, 8' Drape, 120" Round and 132" Round

*Can Be Used for Guest Tables,
Sweetheart/Head Tables & Cake/Dessert Table

POLYESTER NAPKIN

Variety of Colors

\$8/Per Guest (100 guests minimum)

SATIN or SHANTUNG FLOOR LENGTH LINEN

Variety of Colors Offered In:

6' Drape, 8' Drape, 120" Round and 132" Round

*Can Be Used for Guest Tables, Sweetheart/head
Tables, and Cake/Dessert Table*

SATIN OR SHANTUNG NAPKIN

Variety of Colors

Add-On Items

8' x 4' Boxwood Hedge
\$125 Each

Trellis Draping
Price Based on Design

10' x 12' Sweetheart Table Pipe and Drape
Pipe and Drape Backdrop with Martini Drape
\$175 Each

(Prices shown are subject to 22% taxable service charges and applicable CA sales tax.)

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 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 d'Oeuvres

One Hour Familiar Brands Hosted Bar



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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

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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

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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 sauce

Rosemary and garlic roasted red potatoes

Seasonal vegetable medley

Additional \$10.00

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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

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Sheraton
Park Hotel
AT THE ANAHEIM RESORT

Full Bar Arrangements

Hosted Bar

Domestic beer	\$5.25
Premium/Imported beer	\$5.75
Familiar Brands	\$6.75
House wine by the glass	\$7.75
Favorite Brands	\$7.75
Appreciated Brands	\$9.00
Cordials	\$10.00

Non-Hosted Bar

Domestic beer	\$5.50
Premium/Imported beer	\$6.00
Familiar Brands	\$7.00
Favorite Brands	\$8.00
House wine by the glass	\$8.50
Appreciated Brands	\$9.50
Cordials	\$10.50

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

La Marca DOC Prosecco, Treviso, Italy 34

Sauvignon Blanc

Brancott Estate, Marlborough, New Zealand 36

Chardonnay

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

White Zinfandel

Beringer Classics, Napa Valley, California 32

Pinto Grigio

Meridian, California 36

Pinot Noir

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

Merlot

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

Cabernet Sauvignon

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

Specialty bars or drinks available upon request.

****Bartender fee of \$150 per Bartender****

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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, seven (7) 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 at the time the contract is returned.

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 and Rehearsal Dinners.

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.

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7261 Garden Grove Blvd., Suite B
Garden Grove, CA 92841
714-590-8755 Office



Sheraton Park Resort Anaheim – Wedding Specials

Fast Fold Screen Support Package - \$320

Includes 7'6"x10' screen with black skirting below screen, skirted cart, power cord/power strip, set-up and removal

Lighting Packages

Cake Lighting Package - \$210

Package includes 1 leko light, light tree, dimmer, set-up and removal

Head Table Lighting Package - \$470

Package includes 4 leko lights, 2 light trees, dimmer, 12 channel light control board, set-up and removal

Colored Uplighting Package - Client specific color(s) - \$495

Package includes 10 led uplights, set-up and removal

Audio Packages

Ceremony House Sound Package (wired) \$125 (wireless microphone) - \$187.50

Includes (1) wired -or- wireless microphone on tall stand, 6 channel audio mixer, computer audio/iPod interface, patch into house sound system, set-up and removal. – Only available for indoor banquet spaces

Ceremony Sound System Package (wired) - \$285 (wireless microphone) - \$345

Includes (2) powered speakers on skirted stands, (1) wired -or- wireless mic on tall stand, 6 channel audio mixer, computer audio/iPod interface, set-up and removal – Available indoor or outdoor, weather permitting.

Upgraded Ceremony Sound System Package - \$705

Includes (2) powered speakers on skirted stands, (2) wireless lavalier microphone –one for officiant and one for groom--, 6 channel audio mixer, computer audio/iPod interface, technician to operate during ceremony, set-up and removal – Available indoor or outdoor, weather permitting.

Additional Items – to be added to package

Projector (3000 Lumen) - \$170

Additional Wired Microphone - \$25

Additional Wireless Microphone - \$87.50

More uplights (5) - \$247.50

Technician to operate A/V during ceremony or video playback - \$300

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