



CURATED BY US, STYLED BY YOU.

JW MARRIOTT, ANAHEIM RESORT

1775 SOUTH CLEMENTINE STREET, ANAHEIM, CA
92802



JW MARRIOTT

—

LET US CURATE A **STYLISH** EVENT ON
YOUR SPECIAL DAY AT THE
JW MARRIOTT,
ANAHEIM RESORT.
OUR CREATIVE EXPERTS WILL **INSPIRE**
YOU TO DESIGN AND BRING TO LIFE AN
ENRICHING EXPERIENCE FOR YOUR
HAPPILY EVER AFTER.



YOUR HOTEL

DESIGNED WITH YOU IN MIND,
THE JW MARRIOTT ANAHEIM RESORT
WARMLY WELCOMES AND INVITES YOU TO
PLAN YOUR WEDDING AT OUR STYLISH
GARDEN RETREAT.

FROM TRADITIONAL WEDDING TO A
ONE-OF-A-KIND CELEBRATION,
JW MARRIOTT ANAHEIM RESORT WILL BE A
PLACE OF ENRICHMENT WHERE YOUR GUESTS
WILL FEEL NOURISHED AND INSPIRED AS
THEY CELEBRATE YOU ON YOUR MOST
IMPORTANT DAY.



YOUR CEREMONY

SERENITY GARDEN

270 Guests

A LUSH GARDEN OUTDOOR AREA DESIGNED TO ENJOY CREATIVE ADVENTURES THAT INSPIRE, ENTERTAIN AND BRINGS TO LIFE GUEST DIGITAL EXPERIENCE.

PACKAGE INCLUDES: BANQUET CHAIRS, SOUND SYSTEM AND (1) MICROPHONE, FRUIT-INFUSED WATER STATION, COCKTAIL GIFT AND GUEST BOOK TABLES, (1) GREEN ROOM FOR DAY OF EVENT.

\$150++ ATTENDANT FEE, PER ATTENDANT WILL APPLY IF SERVERS ARE NEEDED FOR SNACKS DURING THE CEREMONY

\$3,500 PLUS TAXES AND SERVICE FEES





YOUR CEREMONY

ORCHARD BALLROOM

400 Guests

A BEAUTIFUL INDOOR BALLROOM WITH A WALL OF WINDOWS FOR NATURAL LIGHT. ABOVE YOU WILL FIND BEAUTIFUL HANDBLOWN CHANDELIER AND AMBIENT LIGHTING TO WOW YOUR GUESTS AND SET THE MOOD FOR THE PERFECT CEREMONY.

ALL ORCHARD BALLROOM CEREMONIES MUST CONCLUDE BY 5PM.

PACKAGE INCLUDES: BANQUET CHAIRS, SOUND SYSTEM AND (1) MICROPHONE, FRUIT-INFUSED WATER STATION, COCKTAIL GIFT AND GUEST BOOK TABLES, (1) GREEN ROOM FOR DAY OF EVENT.

\$150++ ATTENDANT FEE, PER ATTENDANT WILL APPLY IF SERVERS ARE NEEDED FOR SNACKS DURING THE CEREMONY

\$5,500 PLUS TAXES AND SERVICE FEES





YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE
FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR
PREFERENCES, WE WILL TAKE CARE OF
EVERYTHING SO THAT YOU CAN TAKE CARE
OF THE MEMORIES.

CATERING WEDDING MENU

A 18% F&B Staff Charge is applied to food and beverage and rental.

The F&B Staff Charge may increase between the time of this Agreement and the time of the event. The increase may be the result of changing market prices, costs, taxes, or other objective factors as determined by the Hotel. The Hotel will provide not less than 45 days' notice of such changes, which notice may be by email. You agree to pay the F&B Staff Charge in existence at the time of the event.

The F&B Staff Charge is paid in full to employees servicing the event. Banquet managers and other Banquet employees are not customarily tipped, so tips are not expected.

All prices are subject to applicable taxes (currently 7.75%).

Prices listed are per person unless otherwise noted.

Prices are subject to change without notice.

CATERING WEDDING PACKAGE

PREMIUM

Plated Three Course Dinner, including Salad, Entrée & Dessert (Excludes Elite Entrees)
Sparkling Wine Toast
Artisan Dinner Rolls with Butter
Pike Place Coffee & Mighty Leaf Tea Service

\$116.00 per person | Minimum 25 Guests

LUXURY

Four Passed Hors d'Oeuvres (based on one piece of each per guest)
Plated Three Course Dinner, including Salad, Entrée & Dessert (Excludes Elite Entrees)
Sparkling Wine Toast
Artisan Dinner Rolls with Butter
Pike Place Coffee & Mighty Leaf Tea Service

\$139.00 per guest | Minimum 25 Guests

ELITE

Six Passed Hors d'Oeuvres (based on one piece of each per guest)
Plated Four Course Dinner, including Appetizer or Soup, Salad, Entrée & Dessert
Sparkling Wine Toast
Artisan Dinner Rolls with Butter
Pike Place Coffee & Mighty Leaf Tea Service

\$165.00 Per Guest | Minimum 25 Guests

Per person prices are subject to applicable taxes (currently 7.75%) and a Service Charge (currently 18%) in effect on the date(s) of the event.

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RECEPTION CHILLED HORS D'OEUVRES

VEGETARIAN

Ricotta Mousse, Tomato Jam, Rosemary Crisp
Compressed Watermelon, Feta, California Olive Oil, Basil
Roasted Beet, Walnut, Goat Cheese Mousse, Pickled Onion
Truffle Scented Corn and Boursin Basket, Cilantro

MEAT & POULTRY

Chicken & Cashew Nut Cone, Cilantro
Smoked Duck, Fig Jam, Balsamic Melon, Waffle Basket
Steak Tartare Cone, Horseradish Cream
Prosciutto & Parmesan Bruschetta, Sundried Tomato Tapenade

SEAFOOD

Tuna Tartare Cone, Cucumber, Soy Glaze, Wasabi Cream
Smoked Salmon Roll, Lemon & Caper Cream Cheese, Sourdough Crisp
Yuzu & Crab Salad Basket, Peppers, Onions, Scallions
Shrimp Ceviche, Jalapeno, Avocado, Lime, Cilantro

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RECEPTION HOT HORS D'OEUVRES

VEGETARIAN

Goat Cheese & Honey Phyllo Triangles
Vegetables & Monterey Cheese Empanada
Brie & Caramelized Pear Pouch, Salted Almonds
Wild Mushrooms Tartlets, Swiss Cheese, Herbs

MEAT & POULTRY

Chicken & Ropa Vieja Empanada
Marrakesh Chicken Skewers, Onion, Peppadew Peppers
Tandoori Chicken Skewer, Tamarind Sauce
Caribbean Spiced Beef Patty

SEAFOOD

Citrus Cilantro Bacon Wrapped Scallops
Shrimp & Andouille Sausage Skewer, Peppers
Coconut Shrimp, Sweet Chili Sauce
Maryland Lump Crab Cake, Lemon Aioli

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PLATED DINNER

CHILLED APPETIZERS

Tuna Crudo, Cucumber, Potato Crisp, Lemon Soy
Lump Crab Salad, Avocado Mousse, Melon – Mint Salsa
Champagne Compressed Watermelon And Seared Halloumi, 25 Year Balsamic, Watercress

HOT APPETIZERS

Jumbo Lump Crab Cake, Frisee And Apple Slaw, Black Pepper Aioli
Braised Short-rib Ravioli, Wild Mushroom Ragout, Cabernet Glaze
Slow Roasted Carrot Risotto, Truffle Oil, Grilled Artichoke

SOUPS

Lobster Bisque, Lobster & Corn Salsa
Roasted Cauliflower Soup, Basil Puree
Cream Of San Marzano Tomato, Parmesan Crostini, Garden Basil

SALADS

Salt & Thyme Roasted Beets, Goat Cheese Mousse, Petite Greens, Spiced Pecans, Golden Balsamic
Tocca Ferro Caprese, Heirloom Tomato, Fresh Mozzarella, Pistachio Pesto, Saba
Heart Of Palm & Avocado Salad, Tomato, Radish, Watercress, Citrus Vinaigrette
Baby Romaine Hearts, Heirloom Tomato, Sourdough Croutons, Parmesan, Caesar Dressing
Farm Petite Greens, Cucumber, Carrots, Tomato, Feta Cheese, Pine Nuts, Roasted Shallot Vinaigrette
Baby Wedge, Truffle Blue Cheese Dressing, Pickled Onion, Bacon Crisp, Cherry Tomato

PLATED DINNER

ENTRÉES

ROSEMARY ROASTED CHICKEN

Boursin Potato Mash, Grilled Broccolini, Rainbow Carrots, Natural Jus

ANCHO RUBBED CHICKEN

Onions, Green Beans, Coconut Rice, Achiote Orange Sauce

MOROCCAN SPICED CHICKEN

Apricot Couscous, Roasted Cauliflower, Lemon Haricots Verts, Olive & Red Wine Reduction

PORCINI DUSTED SNAPPER

Red Quinoa, Peppers, Heirloom Carrots, Fennel Gastrique

SWEET SOY & GINGER GLAZED SALMON

Cilantro – Coconut Rice, Rainbow Carrots, Grilled Broccolini

PEPPER CRUSTED BEEF TENDERLOIN

Roasted Fingerling Potatoes, Vegetable Ragout, Pinot Noir Reduction

SEARED FILET MIGNON

Truffle Potato, Roasted Wild Mushrooms, Grilled Asparagus, Cabernet Shallot Marmalade

HERB CRUSTED NEW YORK STEAK

Crushed Red Bliss Potatoes, Garlic Carrots & Haricots Verts, Peppercorn Demi

VEGETARIAN/VEGAN ENTRÉES AVAILABLE UPON REQUEST

Chef's Choice

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PLATED DINNER

ELITE ENTRÉES

“SURF N TURF”

Butter Poached ½ Lobster Tail and Fillet Mignon, Sour Cream Mash Potato,
Grilled Asparagus & Carrots, Brown Butter Demi

BROILED FILLET MIGNON AND SEARED SNAPPER

Celery Root Puree, Turnips, Green Beans, Red Wine Jus

GRILLED JUMBO SHRIMP & ROASTED HERB CHICKEN

Sweet Potato Puree, Grilled Broccolini, Rainbow Carrots, Madeira Chicken Jus

HORSERADISH & HERB CRUSTED COD

Sweet Potato Puree, Baby Turnips, Haricots Verts, Sherry & Roasted Shallot Sauce

FENNEL CRUSTED RACK OF LAMB

Apricot Mint Couscous, Pepper Medley, Roasted Cauliflower, Rosemary – Merlot Jus

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Chef's Choice

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DESSERTS

3 CHOCOLATE MOUSSE

Dark, Milk & White Chocolate Layers, Raspberry Sauce

TRADITIONAL LADYFINGER TIRAMISU

Espresso, Mascarpone Cream, Cocoa

TRES LECHES MERINGUE

Strawberry & Mint Salad

RICOTTA IN A BASKET

Ricotta Mousse, Espresso, Chocolate, Caramel Sauce

CHOCOLATE MOUSSE PRALINE

Dark Chocolate Mousse Layered with Hazelnut Crunch, Chantilly Cream

SEASONAL FRUITS & BERRY TART

Raspberry Sauce, Crushed Pistachio

BEVERAGE PACKAGES

UNLIMITED HOSTED BAR PACKAGES PRICED PER PERSON

All beverages, alcoholic & non-alcoholic, must be purchased from the hotel. We are happy to source your special requests for spirits, wine or beer for an additional fee. Beverages must be served from a bar or tray passed. Tray passed beverages require (1) server for every 50 guests. Server fee is \$75++ per server, per hour.

	Premium	Ultra Premium	Beer, Wine, Sodas, & Water
1 Hour	\$30	\$34	\$20
2 Hours	\$50	\$54	\$34
3 Hours	\$68	\$72	\$46
4 Hours	\$82	\$86	\$58
5 Hours	\$94	\$98	\$70

*Bartender Fee of \$300++ per bartender for 4 hours max.
\$100++ per bartender per each additional hour.
(1) Bartender required per 75 guests.

*Cashier Fee of \$300++ per cashier for 4 hours max.
\$100++ per cashier per each additional hour.
(1) Cashier required per 2 bars for cash bars.

Per person prices are subject to applicable taxes (currently 7.75%) and a Service Charge (currently 18%) in effect on the date(s) of the event.

BEVERAGE PACKAGES

INDIVIDUAL DRINKS CHARGED ON CONSUMPTION

All beverages, alcoholic & non-alcoholic, must be purchased from the hotel. We are happy to source your special requests for spirits, wine or beer for an additional fee. Beverages must be served from a bar or tray passed. Tray passed beverages require (1) server for every 50 guests. Server fee is \$75++ per server, per hour.

	HOSTED BAR	CASH BAR
Premium Brands	\$18	\$19
Ultra Premium Brands	\$19	\$20
Premium Wine	\$15	\$16
Ultra Premium Wine	\$16	\$17
Domestic Beer	\$9	\$10
Imported Beer & Craft Beer	\$10	\$11
Cognacs & Cordials	\$19	\$20
Premium Martini	\$18	\$19
Ultra Premium Martini	\$19	\$20
Soft Drinks	\$6	\$7
Mineral Water	\$6	\$7

*Bartender Fee of \$300++ per bartender for 4 hours max.
\$100++ per bartender per each additional hour.
(1) Bartender required per 75 guests.

*Cashier Fee of \$300++ per cashier for 4 hours max.
\$100++ per cashier per each additional hour.
(1) Cashier required per 2 bars for cash bars.

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BEVERAGE PACKAGES CONTINUED

BEVERAGE OFFERINGS

****Bar Offerings subject to change****

PREMIUM BRANDS

SPIRITS

Tanqueray

Absolut

Bacardi Superior

Jim Beam

Dewars White Label

Jose Cuervo Traditional

Courvoisier VS

WINE

Naturalis Chardonnay

Naturalis Cabernet

Mumm Champagne

ULTRA PREMIUM

SPIRITS

Bombay Sapphire

Grey Goose

Bacardi Superior

Jack Daniels

Marker's Mark

Johnnie Walker Black Label

Patron Silver

Hennessy VS

WINE

Hess Collection Chardonnay

Hess Collection Cabernet

Mumm Champagne

BEER

DOMESTIC

Bud Light, Coors Light

IMPORTED

Modelo Especial, Stella Artois Lager

LOCAL CRAFT BEER

Stone IPA

SELTZER

Nutrl

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EVENT SPECIFICATIONS

Thank you so much for considering the JW Marriott, Anaheim Resort for your special celebration. The following information is designed to assist you with your planning process and answer any questions you may have regarding our resort and services.

HOURS OF SCHEDULED FUNCTIONS

Events are scheduled from 10:00am until 4:00pm or beginning any time after 6:00pm for a duration of six (6) hours. Additional labor charges apply to all evening events that extend beyond a six (6) hour duration.

CONFIRMATION OF SPACE

Space confirmation may vary. All dates are subject to space release and are considered definite upon receipt of deposits and signed contract.

DEPOSIT

A **non-refundable** deposit is due with your signed contract.

REMAINING DEPOSIT SCHEDULE

- (8) months prior to event – 10% of Estimated Charges
- (6) months prior to event – 25% of Estimated Charges
- (3) months before the event date – 50% of Estimated Charges
- (2) months prior to event – 75% of Estimated Charges
- (10) days prior to event – Final Remaining Estimated Balance

GUEST ROOMS / RATES

We offer the Couple a Complimentary Honeymoon Suite the evening of your wedding. Special guest room rates are offered for your guests, subject to availability.

PARKING

Valet parking is available at a 30% discount off the regular price.

AUDIO / VISUAL

Complete audio/visual services including technicians are available on property.

MUSIC

We ask that all musicians are appropriate, including proper attire and behavior, and willing to comply with the JW Marriott, Anaheim Resort standards. All amplified music must be contained indoors, and must conclude by 11:00pm on Friday and Saturday, or 10:00pm on Sunday through Thursday for any of our outdoor venues.

PROHIBITED ITEMS & CLEANING FEES

Sparklers, Open Flames, and Fog Machines are prohibited within our event spaces. Confetti is also not allowed. If confetti is used during an event without approval from the hotel, a \$600++ cleaning fee will be applied to your account. A cleaning fee will also be applied for any excessive décor and items left behind.

MARRIOTT BONVOY EVENTS

The JW Marriott, Anaheim Resort offers two points for each dollar spent on all charges excluding service charge and sales tax. There is a maximum of 60,000 points per event. Points will be processed approximately 10-12 business days after your wedding.

FEES AND SALES TAX

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 7.75%) and a Service Charge (currently 18%) in effect on the date(s) of the event.

VENDOR & KID'S MEALS

Vendor and kid's meals can be purchased from the hotel for \$32++ per person.

EVENT SPECIFICATIONS CONTINUED

At the JW Marriott, Anaheim Resort, our highly trained and professional staff strives to not only meet but exceed your expectations.

In order to provide a seamless event, a professional Wedding Coordinator is required and the responsibility of the client.

Your professional Wedding Coordinator will be able to assist you with any wedding planning details beyond the services we provide. Most coordinators have different packages from full service to month of planning. Please see our preferred vendor list for a list of seasoned planners that partner with us consistently to bring your dream wedding to life!

YOUR JW MARRIOTT, ANAHEIM RESORT EVENT MANAGERS WILL...

- Answer any questions, provide event venue suggestions, and act as your primary contact for the JW Marriott, Anaheim Resort throughout the planning process
- Act as a menu consultant for all food and beverage selections, to achieve value for your dollar, while meeting the required contracted minimums
- Create an estimate of charges outlining your financial commitments and deposit schedule to the JW Marriott, Anaheim Resort
- Establish contact with a Reservation Specialist for your guestroom block (if applicable) who will monitor the status of your reservations
- Reserve the complimentary Honeymoon Suite upon receipt of signed contract
- Review your banquet checks for accuracy prior to the completion of your final bill

YOUR OUTSIDE WEDDING COORDINATOR WILL...

- Assist with etiquette and protocol for invitations, family matters, ceremony, and toasts
- Assist with a timeline for your entire wedding day, including the ceremony and reception
- Work with you to organize and coordinate your ceremony rehearsal
- Confirm details pertaining to set up and timeline with contracted vendors several days prior to the wedding day
- Be the liaison with your family, bridal party, vendors, and JW Marriott, Anaheim Resort staff
- Assist the Bride and bridal party with dressing, ensure delivery of all floral, décor, and client arranged rental items
- Coordinate the timing of ceremony and reception, grand entrance, cake cutting, first dance, etc.
- Collect and/or store any personal items you may have brought at the conclusion of the reception.
- Count and collect wedding gifts and deliver to appropriate location