

The Anaheim Hotel

Not just a location.

Thank you for your interest in hosting your special event with us!

The Anaheim Hotel offers three unique banquet settings to cater to your needs. With attention to detail for events large and small, choose from creative menus rooted in California cuisine. Our collection of venues allows for casual to formal affairs in indoor or outdoor environments.

The Riviera Room is the main ballroom, conveniently located directly off the main lobby welcoming up to 300 guests banquet style in this newly renovated, handsome room. With a wall of windows flanked with gold curtains, guests can take in some fresh air on the outdoor patio and enjoy a view of the pool.

The Veranda is a large garden area towards the front of the property with views of the grounds and Disneyland. Gracious and sweeping, it is perfect for lawn events.

Lastly, the Cabana is a unique space, located in a separate building and overlooking the expansive Olympic-sized pool area.

We are committed to delivering a classic Southern California experience in a vibrant location with imaginative fare. Our catering department will cover every detail ensuring your experience is unforgettable.

Thank you again for considering The Anaheim Hotel for your event. We look forward to working with you!

In Hospitality,

The Anaheim Hotel

Breakfast

Continental Breakfast Buffet - \$23.00

Assorted Pastries

Whipped Butter and Assorted Preserves

Fresh Whole Fruit

Assorted Cereal & Milk

Classic Beverage Station - *Regular and Decaf Coffee, Herbal Tea and Water Station*

Executive Continental Breakfast Buffet - \$28.00

Assorted Pastries

Bagel and Cream Cheese

Whipped Butter & Assorted Preserves

Hand-Cut Seasonal Fruit and Berries

Choice of 2 Fruit Juices -Orange, Apple, Cranberry, Grapefruit

Individual Yogurt Parfait

Classic Beverage Station - *Regular and Decaf Coffee, Herbal Tea and Water Station*

Full American Plated Breakfast - \$25.00

Scrambled Eggs

Choice of Bacon or Sausage

Seasoned Breakfast Potatoes

House-made Biscuits

Whipped Butter & Assorted Preserves

Classic Beverage Station - *Regular and Decaf Coffee, Herbal Tea and Water Station*

Full American Breakfast Buffet - \$30.00

Scrambled Eggs

Bacon and Sausage

Seasoned Breakfast Potatoes

House-made Biscuits

Whipped Butter & Assorted Preserves

Fresh Seasonal Fruit and Berries

Classic Beverage Station - *Regular and Decaf Coffee, Herbal Tea and Water Station*

Executive Full American Breakfast Buffet - \$35.00

Scrambled Eggs

Bacon and Sausage

Seasoned Breakfast Potatoes

Fresh Seasonal Fruit & Berries

Choice of 2 Fruit Juices - Orange, Apple, Cranberry, Grapefruit

Choice of Buttermilk Pancakes or Challah French toast

Blueberry & Lemon Compote

Whipped Honey Butter & Maple Syrup

Classic Beverage Station - *Regular and Decaf Coffee, Herbal Tea, and Water Station*

BREAKFAST ENHANCEMENTS

Build-Your-Own Steel Cut Oatmeal - \$3.50 per person

Served with brown sugar, milk, and raisins

Assorted Breakfast Cereal \$3.50 per person

Build-Your-Own Yogurt Parfait - \$4.00 per person

Served with berries & granola

Chorizo & Eggs - \$5.50 per person

Rice & Beans - \$3.50 per person

BEVERAGES BY THE GALLON

Coffee - \$50.00

Tea - \$50.00

Decaf - \$50.00

Orange, Grapefruit, Apple, or Cranberry Juice - \$39.00 (\$12.00 per carafe)

Bottled Water - \$4.00 per bottle

Lunch

3-COURSE PLATED

Inclusive of your Choice of Salad, Seasonal Vegetables, Rice, or Potatoes. Hot Rolls & Butter, Dessert, and Classic Beverage Station.

Salads

Caesar Salad ~ Home-made Croutons, Parmesan, Aged Caesar Dressing

House Salad ~ Mixed Greens, Citrus Raspberries, Candied Pecans, Parmesan, Citrus Vinaigrette

California Caprese ~ Marinated Baby Heirloom Tomatoes, Whipped Burrata, Micro Basil, Balsamic Glaze

The South Pacific ~ Bay Shrimp, Feta, Butter Lettuce, Avocado, Caper Lime Vinaigrette

Entrée

Rosemary Chicken ~ Boneless Breast of Chicken Marinated in Rosemary, Lemon, and Olive Oil. \$38.00

Chicken Madeira ~ Airline Chicken Breast in Madeira Wine Sauce with Mushrooms and Asparagus. \$40.00

Argentine Tri-Tip with Chimichurri ~ Roasted Argentine Tri-Tip with chimichurri. \$40.00

Fettuccini Alfredo with Chicken ~ Fettuccini in a Creamy Aged Parmesan Sauce with Roasted White Meat Chicken. \$33.00

Seasonal Ravioli – Butternut Squash Ravioli in Brown Sage Butter, or Lobster Ravioli in Light Beurre Blanc. \$35.00

Thai Coconut Curry with Chicken ~ Thai Coconut Curry with White Meat Chicken. \$35.00

Roasted Dill Salmon ~ Farm Raised Roasted Filet of Salmon with Creamy Dill Sauce or Beurre Blanc. \$40.00

Dessert

House-made Ricotta Cake with Milk Chocolate Sauce and Berry Garnish

Chocolate Moulton Cake with Vanilla Ice Cream

Crème Brulee with Berry Garnish

Boysenberry Pie

Warm House-made Chocolate Chip Cookie with Vanilla Ice Cream

BUFFETS

Inclusive of Classic Beverage Station. Minimum of 20 guests.

The Taco Bar ~ Choice of 2 meats: Shredded Chicken, Carne Asada or Carnitas. Cotija Cheese, Pico de Gallo, Sour Cream, Cilantro, Onions, Limes, Spanish Rice, Pinto or Black Beans, Chips, Salsa, Corn and Flour Tortillas with Mexican Street Corn Salad, Choice of Dessert. \$39.00

Santa Maria Style Barbeque ~ House-Made Caesar Salad, Barbeque Boneless Breast of Chicken, Barbeque Brisket with three Signature Barbeque Sauces, Fingerling Potato Salad, Fresh Corn on the Cob, Corn Bread, Whipped Honey Butter, Choice of Dessert. \$43.00

Italy's Finest ~ House-Made Caesar Salad, Fettuccine Alfredo with Chicken, Angel Hair Pasta with Italian Meatballs in Marinara, Garlic Bread, Choice of Dessert. \$30.00

BOXED LUNCHES

Inclusive of Bottled Water, Soda, A Bag of Chips, Whole Fruit or Side Salad and a Cookie. \$21.00

Chicken Sandwich ~ Grilled Chicken Breast with Crisp Lettuce, Sliced Tomato, Avocado, Bacon, and Swiss Cheese on Toasted Sourdough Bread.

Grilled Chicken Pesto ~ Grilled chicken breast, with Havarti Cheese, arugula, and Tomato on ciabatta.

California Caprese Sandwich ~ Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Pesto, and Balsamic on a Ciabatta Roll.

Dinner

3-COURSE PLATED

Inclusive of Hot Rolls and butter, Dessert, and a Classic Beverage Station.

Salads

Caesar Salad ~ Home-made Croutons, Parmesan, Aged Caesar Dressing

House Salad ~ Mixed Greens, Citrus Raspberries, Candied Pecans, Parmesan, Citrus Vinaigrette

California Caprese ~ Marinated Baby Heirloom Tomatoes, Whipped Burrata, Micro Basil, Balsamic Glaze

The South Pacific ~ Bay Shrimp, Feta, Butter Lettuce, Avocado, Caper Lime Vinaigrette

Entrée

Rosemary Chicken ~ Boneless Breast of Chicken Marinated in Rosemary, Lemon, and Olive Oil. \$41.00

Chicken Madeira ~ Airline Chicken Breast in Madeira Wine Sauce with Mushrooms and Asparagus. \$43.00

Argentine Tri Tip with Chimichurri ~ Roasted Argentine Tri Tip with Chimichurri. \$46.00

Fettuccini Alfredo with Chicken ~ Fettuccini in a Creamy Aged Parmesan Sauce with Roasted White Meat Chicken. \$36.00

Seasonal Ravioli – Butternut Squash Ravioli in Brown Sage Butter, or Lobster Ravioli in Light Beurre Blanc. \$38.00

Thai Coconut Curry with Chicken ~ Thai Coconut Curry with White Meat Chicken. \$42.00

Roasted Dill Salmon ~ Farm Raised Roasted Filet of Salmon with a Creamy Dill Sauce or Beurre Blanc. \$46.00

Wine Braised Short Ribs – With Red Rose Mashed Potatoes and Root Vegetables - \$60.00

Dessert

Chocolate Moulton Cake with Vanilla Ice Cream

Crème Brule with Berry Garnish

Boysenberry Pie

Warm House-made Chocolate Chip Cookie with Vanilla Ice Cream

BUFFETS

Inclusive of Classic Beverage Station. Minimum of 20 guests.

ALL PRICES ARE PER PERSON AND SUBJECT TO 20% SERVICE CHARGE AND 7.75% GRATUITY

Best of Baja ~ House-Made Caesar Salad, Choice of two: Shrimp and Crab Enchiladas, Chili Verde, Chicken Mole, or Chile Relleno with Rice. Pinto or Black Beans, Corn and Flour Tortillas, Pico de Gallo, Sour Cream, Cilantro, Onions, Limes, Chips and Salsa, Choice of Dessert. \$55.00

Traditional American ~ Choice of Salad, Creamy Mashed Potatoes, Grilled Seasonal Vegetables, Tri Tip, Rosemary Chicken, Garlic Bread, Fresh Fruit Board, Choice of Dessert. \$50.00

Santa Maria Style Barbecue ~ Choice of Salad, Barbecue Boneless Chicken Breast, Barbecue Brisket, Three Signature Barbecue Sauces, Corn on the Cobb, Baked Potato and Accompaniments, Cornbread, Choice of Dessert. \$50.00

Italy's Finest ~ HouseMade Caesar Salad, Fettuccine Alfredo with Chicken, Angel Hair Pasta with Italian Meatballs in Marinara, Garlic Bread, Choice of Dessert. \$39.00

AM/PM Breaks

The Sweet Times

Assorted Jumbo Cookies, Brownies, Cupcakes, Regular and Decaf Coffee, Herbal Tea, and Water Station. ~ \$18.00 per person

The Drive-In

Assorted Flavored Popcorn, Candy Bowls, Rice Crispy Treats, Coca-Cola Refreshments and Water Station. ~ \$17.00 per person

Just Livin'

Vegetable Crudit  with Ranch and blue Cheese Dips, Toasted Pita with Jalape o Hummus and Flavored Sparkling Waters. ~ \$19.00 per person

Rockin' Displays

Price reflects serving up to 50 guests

Charcuterie Board ~ \$300.00

Vegetable Crudit  ~ \$200.00

Artisan Cheese & Fruit Board ~ \$250.00

Fresh Fruit Board ~ \$225.00

Hors d'oeuvres

COLD

Price per dozen

Heirloom Tomato Bruschetta ~ \$32.00

Ahi Tuna Tartar on Wonton Chips ~ \$48.00

Classic Shrimp Cocktail ~ \$40.00

House Deviled Eggs (Traditional or Chipotle) ~ \$28.00

Smoked Salmon Crostini with Aged Cheddar and Horseradish ~ \$34.00

Prosciutto-Wrapped Mellon ~ \$40.00

Blue Cheese and Bacon Stuffed Cherry Tomatoes ~ \$31.00

Curry Chicken Salad in Phillo Cups ~ \$24.00

Mini Chicken Banh Mi - \$34.00

HOT

Price per dozen

House Made Cheese Puffs ~ \$30.00

Seared Tenderloin Crostini ~ \$36.00

Coconut Shrimp with Spicy Mango Chutney ~ \$36.00

Cheese Stuffed Mushrooms ~ \$29.00

Brie Apple Pastry Bites ~ \$38.00

Crab Cakes with Roulade ~ \$44.00

Beef Sliders ~ \$32.00

Blue Cheese Bacon-Wrapped Dates ~ \$38.00

Beer Battered Chicken Bites ~ \$34.00

Vegetable Pot Stickers - \$32.00

Chicken Satay with Spicy Sweet Soy Dipping Sauce ~ \$40.00

Lumpia Spring Rolls ~ \$28.00

BAR PACKAGES

Minimum 2 Hours of Service

Personalized Craft Cocktails can be added to any package at \$10.00 per drink | Charged on Consumption

Soft Bar Package

Imported & Domestic Beer

House Wine Selection

Soft Drinks & Bottled Water

\$28.00 per person

\$9.00 per person each additional hour

Classic Bar Package

Call Brand Cocktails

Imported & Domestic Beer

House Wine Selection

Soft Drinks & Bottled Water

\$35.00 per person

\$10.00 per person each additional hour

Full Service ~ Hosted Bar

1 Bartender per every 100 guests required at \$150.00 each.

Bartender fee will be waived with \$600.00 in purchases per bar.

Call Brands ~ \$10.00

Premium Brand ~ \$13.00

Super Premium Brand ~ \$15.00

House Wine ~ \$11.00

Craft & Imported Beer ~ \$11.00

Domestic Beer ~ \$8.00

Soft Drinks & Bottled Water ~ \$5.00

Rock-it Bar Package

Premium Brand Cocktails

Imported & Domestic Beer

Premium Wine Selection

Soft Drinks & Bottled Water

\$40.00 per person

\$11.00 per person each additional hour

Cruisin' Bar Package

Super Premium Brand Cocktails

Imported & Domestic Beer

Super Premium Wine Selection

Soft Drinks & Bottled Water

\$45.00 per person

\$12.00 per person each additional hour

Full Service ~ Cash Bar

Cash Bar prices are inclusive of 7.75% sales tax.

Gratuity given at your discretion. Cash Bar sales are not applied to Food & Beverage minimums.

1 Bartender per every 100 guests required at \$150.00 each.

Bartender fee will be waived with \$600.00 in purchases per bar.

Call Brands ~ \$11.00

Premium Brand ~ \$14.00

Super Premium Brand ~ \$16.00,

House Wine ~ \$12.00

Craft & Imported Beer ~ \$12.00

Domestic Beer ~ \$9.00

Soft Drinks & Bottled Water ~ \$6.00

Executive Meeting Package

The Far Out @ \$85.00 ++ per person

Minimum of 20 guests. \$150.00 service fee added for groups of less than 20.
Inclusive of Classic Beverage Service, Breakfast, Lunch, PM Break and Basic A/V Package.

BREAKFAST

Executive Continental Buffet

Assorted Pastries
Bagel and Cream Cheese
Whipped Butter & Assorted Preserves
Hand-cut seasonal Fruit and Berries
Choice of 2 Fruit Juices - Orange, Apple, Cranberry, Grapefruit
Individual Yogurt Parfait
Classic Beverage Station - *Regular and Decaf Coffee, Herbal Tea, and Water Station*

Full American Plated

Scrambled Eggs
Choice of Bacon or Sausage
Seasoned Breakfast Potatoes
House-made Biscuits
Whipped Butter & Assorted Preserves
Classic Beverage Station - *Regular and Decaf Coffee, Herbal Tea, and Water Station*

LUNCH BUFFET

Inclusive of Iced Tea, Lemonade, and Water Station. Minimum of 20 guests.

Anaheim Deli ~ Seasoned Roast Beef, Roasted Turkey, Black Forest Ham, Gruyere, Aged Cheddar Cheese, Freshly Baked Bread, Creamy Pesto, Horseradish Mayonnaise, Dijon mustard, Classic, Rustic Pasta Salad, Fingerling Potato Salad, Assorted Cookies & Brownies.

The Taco Bar ~ Choice of 2 Meats: Shredded Chicken, Carne Asada or Carnitas. Cotija Cheese, Pico de Gallo, Sour Cream, Cilantro, Onions, Limes, Spanish Rice, Pinto or Black Beans, Chips, Salsa, Corn, and Flour Tortillas with Mexican Street Corn Salad, Choice of Dessert.

Santa Maria Style Barbeque ~ House-Made Caesar Salad, Barbeque Boneless Breast of Chicken, Barbeque Brisket with Three Signature Barbeque Sauces, Fingerling Potato Salad, Fresh Corn on the Cob, Corn Bread, Whipped Honey Butter, Choice of Dessert.

Italy's Finest ~ House-Made Caesar Salad, Fettuccine Alfredo with Chicken, Angel Hair Pasta with Italian Meatballs in Marinara, Garlic Bread, Choice of Dessert.

ALL PRICES ARE PER PERSON AND SUBJECT TO 20% SERVICE CHARGE AND 7.75% GRATUITY

AFTERNOON BREAK

Select one

The Sweet Times

Assorted Jumbo Cookies, Brownies, Macaroons, Regular and Decaf Coffee, Herbal Teas, and Water Station.

The Drive-In

Assorted Flavored Popcorn, Candy Bowls, Rice Crispy Treats, Coca-Cola Refreshments, and Water Station.

Just Livin'

Vegetable Crudit  with Ranch and blue Cheese Dips, Toasted Pita with Jalape o Hummus, and Flavored Sparkling Waters.

Build Your Yogurt Parfait

Greek Yogurt, Mixed Berry Bowls, Hand-Crafted Granola, Local Honey, Fresh Squeezed Juices, and Infused Water Station.

BASIC AUDIO-VISUAL PACKAGE

58x64 Screen, Projector, Extension Cord and Power Strip.