



OUTSIDE CATERING



CEREMONY

Limited Ceremony Areas (Indoor and Outdoor Available)
Banquet Chairs (White Folding Chairs – Outside Only)
Complimentary Staging
Proper Permits from the Anaheim Fire Marshall Required
Water Station

SELECT FROM...

Outdoor Ceremony for \$1,200.00 (up to 250 guests)
Indoor Ceremony for \$2,000.00
Ceremony times are 10am or 5pm or one hour prior to your reception

HOSTED BAR

\$14.00++ per person for first hour (House Brands)
\$6.00++ per person for each additional hour (House Brands)
\$16.00++ per person for first hour (Premium Brands)
\$7.00++ per person for each additional hour (Premium Brands)

SOFT DRINK SERVICE

\$3.00++ per person for two hour service
\$8.00++ per person for unlimited service throughout the event

HOSTED DISCOUNTED PARKING

\$4.00 per person

NON-HOSTED DISCOUNTED PARKING

\$6.00 per car

CHAIR COVERS

Select from either White or Ivory Chair Covers
Over ten colors to choose from for your colored sash!
\$4.00 per chair



LUNCHEON RECEPTION

Rental of Ballroom
Lunch Tables, Skirted Buffet Tables, and Chairs
Chinaware and Silverware
Choice of Selected Hotel Colored Linens
Champagne and Sparkling Apple Cider for Toast
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea Service
One (1) Pitcher of Pepsi per Table
One (1) Pitcher of Sierra Mist per Table
Complimentary Cake-Cutting Service
Dance Floor
Risers for Head Table and Cake Table
Selected Choice of Skirting for Head Table and Cake Table
Experience Uniformed Banquet Staff
Hotel Equipment and Utensils for Caterer
Prep Area for Caterer and Staff

\$25.00 inclusive per person

DINNER RECEPTION

Rental of Ballroom
Dinner Tables, Skirted Buffet Tables, and Chairs
Chinaware and Silverware
Choice of Selected Hotel Colored Linens
Mirrors and Votive Candles to Enhance Your Centerpieces
Champagne and Sparkling Apple Cider for Toast
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea Service
One (1) Pitcher of Pepsi per Table
One (1) Pitcher of Sierra Mist per Table
Complimentary Cake-Cutting Service
Dance Floor
Risers for Head Table and Cake Table
Selected Choice of Skirting for Head Table and Cake Table
Experience Uniformed Banquet Staff
Hotel Equipment and Utensils for Caterer
Prep Area for Caterer and Staff
Complimentary Deluxe Hotel Room for Bride and Groom
Special Discounted Rates for Out of Town Guests

A copy of your Caterer's Business License and Insurance Policy, along with a "Release of Liability Waiver" is required

Kitchen use will NOT be available for any outside caterers

\$38.00 inclusive per person for Saturday Reception

\$35.00 inclusive per person for Friday or Sunday Reception



COLD HORS D'OEUVRES

Minimum of 8 Dozen per item

50—100 Guests - Maximum of 3 Appetizers Selections / 100—200 Guests - Maximum of 4 Appetizer Selections
200—300 Guests - Maximum of 5 Appetizer Selections / 300 or More Guests - Maximum of 7 Appetizer Selection

SMOKED SALMON PINWHEELS

Filled with Cream Cheese and served on toasted French Bread Baguette with Capers Garni
\$36.00 per Dozen

ICED JUMBO PRAWNS

Served with Cocktail Sauce
\$45.00 per Dozen

CUCUMBER RONDELE

Seafood Salad of Bay Shrimp and Crab Meat on a slice of Cucumber
\$32.00 per Dozen

MARINATED FRESH MUSHROOMS

Filled with Spinach and Cream Cheese
\$28.00 per Dozen

SMOKED SALMON ON A POTATO SLICE

With Dill Sauce and Garni
\$36.00 per Dozen

DEVEILED EGGS

Topped with fresh Herbs
\$26.00 per Dozen

MELON AND PROSCIUTTO

Melon sections wrapped with thinly sliced Prosciutto Ham
\$32.00 per Dozen

FRUIT BROCHETTE

Assorted Fruit in Season
\$28.00 per Dozen

CELERY WITH CREAM CHEESE

Herbed Cream Cheese filled Celery
\$24.00 per Dozen

STRAWBERRIES, BRIE AND PISTACHIO

Fresh Strawberries filled with Brie and Pistachio Nuts
\$28.00 per Dozen

TRIPLE DECKER FINGER SANDWICHES

Alternating Wheat and White Bread with your choice of Chicken Salad, Chunky Tuna Salad, Egg Salad, Chive Cream Cheese, Avocado with Alfalfa Sprouts or Ham and Cheese
\$26.00 per Dozen

SMOKED AHI & CAPER CREAM

On toasted Baguette Slice
\$36.00 per Dozen

ROASTED EGGPLANT WITH GOAT CHEESE

On Focaccia Toast with Olive Tapenade
\$32.00 per Dozen

FIG WITH GORGONZOLA CHEESE

Wrapped in Prosciutto
\$42.00 per Dozen

SALAMI CORNUCOPIA

With herbed Cream Cheese
\$32.00 per Dozen

CHICKEN AND PROSCIUTTO PINWHEEL

With fresh Sage
\$34.00 per Dozen

PROFITEROLES

With Goat Cheese & Roasted Peppers topped with Horseradish spiked Crabmeat
\$46.00 per Dozen

SEARED BEEF TENDERLOIN

With herbed Cream Cheese on a Toasted Crostini with sweet Onion Confit
\$42.00 per Dozen

ROASTED RED PEPPER & GOAT CHEESE PROFITEROLES

\$36.00 per Dozen

GRILLED SHRIMP

With Mango and Papaya Chutney on toasted Crostini
\$44.00 per Dozen

SOUTH WESTERN GRILLED CHICKEN

On sweet Corn Pancakes with Chipotle Chile Aioli
\$38.00 per Dozen

JUMBO FRESH ASPARAGUS SPEARS

Wrapped in Prosciutto
\$32.00 per Dozen

BELGIAN ENDIVE

Stuffed with Boursin Cheese and toasted Walnut
\$32.00 per Dozen

BRUSCHETTA

Garlic toasted French Bread topped with Tomato, Basil, Olive Oil and fresh Mozzarella Cheese
\$28.00 per Dozen

CARPACCIO OF BEEF TENDERLOIN

With Truffle Oil, Balsamic reduction and spicy petite Green Salad
\$46.00 per Dozen

AHI TUNA CARPACCIO

With Olive, Tomato and roasted Fennel Salad, drizzled with Balsamic glaze and Basil Oil
\$38.00 per Dozen



**Sheraton
Park Hotel**
AT THE ANAHEIM RESORT

HOT HORS D'OEUVRES

Minimum of 8 Dozen per item

50–100 Guests - Maximum of 3 Appetizers Selections / 100–200 Guests - Maximum of 4 Appetizer Selections
200–300 Guests - Maximum of 5 Appetizer Selections / 300 or More Guests - Maximum of 7 Appetizer Selection

RED, WHITE AND GREEN TOPAS

Combination of diced Tomatoes, Red Bell Peppers and sliced Green Onions, served on a toasted French Baguette and topped with crumbled Bleu Cheese
\$28.00 per Dozen

CRISP ORIENTAL EGG ROLLS

Served with Sesame Seeds, Soy Sauce and Plum Dipping Sauce
\$28.00 per Dozen

DEEP FRIED POT STICKERS

Wonton Skins filled with Pork mixture and served with Plum dipping Sauce
\$32.00 per Dozen

DEEP FRIED COCONUT PRAWNS

Served with a Plum Sauce
\$42.00 per Dozen

DEEP FRIED SCALLOPS

Breaded and served with Tartar and Cocktail Sauce
\$36.00 per Dozen

CHICKEN STRIPS

Breaded with Panko and served with Dijon Sauce
\$29.00 per Dozen

SPINACH QUICHE FLORENTINE

Individual servings
\$26.00 per Dozen

CAJUN CHICKEN DRUMMETTES

Served with a Bleu Cheese Dip
\$28.00 per Dozen

DUNGENESS CRAB CAKES

Accompanied with Red Pepper Mayonnaise
\$42.00 per Dozen

FRESH MUSHROOM CAPS

Filled with sautéed Sausage and fresh Herbs
\$28.00 per Dozen

FILO PIZZA WITH FETA

Topped with Sun-dried Tomatoes and Olives
\$29.00 per Dozen

SPANAKOPITA

Spinach, Cream Cheese and real Greek Feta Cheese delicately laced with a hint of Garlic, then wrapped in flakey Phyllo
\$32.00 per Dozen

PARMESAN ARTICHOKE HEARTS

Stuffed with a creamy Goat Cheese and zesty Parmesan Cheese, seasoned with a hint of Garlic and lightly breaded
\$26.00 per Dozen

SCALLOPS WRAPPED IN BACON

Tender Scallops are dusted with bread crumbs, then gently wrapped with the finest pre-cooked Bacon
\$32.00 per Dozen

BEEF SATE

Juicy Beef Tenderloin skewered and then marinated with Soy, Peanut Oil, Garlic, Pineapple Syrup and Pepper Sauce that is delightfully Thai
\$34.00 per Dozen

CHICKEN SATE

Chicken Tenders, skewered and lightly seasoned with Garlic, Pineapple Syrup and Pepper Sauce
\$34.00 per Dozen

DILL CHEESE PUFFS

Pastry filled with Cream Cheese, Dill and Garlic
\$28.00 per Dozen

MINI BEEF WELLINGTON

Beef Tenderloin medallions complemented by a Shitake, Oyster and domestic Mushroom cream duxelle and seasoned with Shallots, Thyme and Garlic, all nestled in a flakey French Puff Pastry
\$36.00 per Dozen

MINI BREAST OF CHICKEN WELLINGTON

Layers of French Puff Pastry enrobe tender Chicken breast and a wild Mushroom cream duxelle made from the perfect blend of Shitake, Oyster and domestic Mushrooms, then lightly seasoned with Shallots, Thyme, Garlic and a hint of Sherry Wine
\$34.00 per Dozen

MINIATURE LAMB CHOPS

Served in Habanero mint glaze
\$38.00 per Dozen



CARVING STATIONS

All Carving Stations have a Uniformed Chef in attendance and include Dollar Size Rolls and appropriate condiments

CLASSIC ROAST BARON OF BEEF	\$ 595.00
Au Jus, Dijon Mustard and Horseradish - serves approximately 100 guests	
VIRGINIA HONEY BAKED HAM	\$ 275.00
Honey-Mustard Sauce and fresh Pineapple Chutney - serves approximately 50 guests	
ROAST TENDERLOIN OF BEEF	\$ 295.00
Red Wine Sauce, Mustard, Horseradish and Petite Onions - serves approximately 25 guests	
ROAST FRESH TURKEY BREAST	\$ 275.00
Whole Cranberry Sauce, natural Mustard, Mayonnaise and Chef's special Chutney - serves approximately 35 guests	
ROASTED PORK LOIN	\$ 225.00
Mustard and Apple-Craisin Chutney - serves approximately 35 guests	
FILET OF SALMON EN CROUTE	\$225.00
Sorrel Cream Sauce - serves approximately 20 guests	
ROASTED PRIME RIB OF BEEF	\$375.00
Creamed Horseradish and Rosemary Au Jus –serves approximately 25 guests	

DISPLAYS & TRAYS

Serves 50

ALL AMERICAN CHARCUTTERIE TRAY	\$ 395.00
Virginia Ham, Smoked Turkey Breast, Country Pate, Dry Salami, Cheddar, Swiss, Gouda and Havarti Cheese, accompanied with whole grain Mustards, Horseradish, Mayonnaise and Silver Dollar Rolls	
WHOLE POACHED SALMON	\$ 325.00
Served with Cocktail Rye and decorated on a Mirror Display	
SMOKED SALMON	\$ 375.00
Accompanied with fresh baked petite Onion and Sun-dried Tomato Bagels, Cream Cheese, Capers, diced Red Onion, grated Egg and chunky Tomato	
ANTIPASTO TRAY	\$ 225.00
Nicoise Olives, Sicilian Olives, Mushrooms, Dry Salami, Prosciutto, grilled marinated Provencal Vegetables, Mozzarella, Tomatoes, Artichoke Hearts, marinated Peppers and Grissini Sticks	
IMPORTED AND DOMESTIC CHEESE DISPLAY	\$ 325.00
Tillamook Cheddar, Swiss, Pepper Jack, Brie, Dill Havarti and Smoked Gouda, served with assorted Crackers	
FRESH FRUIT DISPLAY	\$ 275.00
Sliced fresh seasonal Fruit served with Raspberry Yogurt Dip	
RELISH TRAY	\$ 150.00
Assorted Olives, Pickles, Tomatoes, Lettuce, Onion, Deli Mustards & Condiments	



SPECIALTY FOOD STATIONS

All prices listed below are only available when a minimum of three (3) Stations are ordered.

If less than three (3) Stations are ordered add an additional \$6.00 per person.

Each Station requested must be ordered for the number of guests in attendance.

Minimum of 35 guests

Uniformed Chef \$125.00, per Chef

Pricing for Stations are based on being open no longer than 90 minutes.

BAKED BRIE CHEESE

\$3.50 per person

Wheel of French Brie covered in toasted Almonds, wrapped in a Puff Pastry, served with Red Grapes and Sourdough Slices

CARPACCIO OF BEEF TENDERLOIN

\$12.00 per person

With Truffle Oil, Balsamic reduction and spicy petite Green Salad

AHI TUNA CARPACCIO

\$9.00 per person

With Olive, Tomato and roasted Fennel Salad, drizzled with Balsamic glaze and Basil Oil

PASTA BAR

\$12.00 per person

Fresh Pasta of Ravioli, Fettuccine and Tortellini accompanied by Alfredo, Marinara and Pesto Sauce

Served with fresh Parmesan and Romano Grated Cheeses, diced Tomatoes and Green Onion condiments with Rosemary

Focaccia Bread

FIESTA BAR

\$10.00 per person

Chicken and Beef Fajitas served with Corn & Flour Tortillas, Sour Cream, Guacamole, Onions, Peppers, Tomatoes, shredded Cheese and Fresh Salsa

THE SEAFOOD MARKET DISPLAY

\$19.00 per person

Jumbo Shrimp, Snow Crab Claws, Clams and Oysters on the half shell displayed on crushed ice

Served with Horseradish, Cocktail Sauce and Lemon wedges

ORIENTAL STATION

\$12.00 per person

Vegetable Stir Fry, Garlic Noodles, Spring Egg Rolls, Beef Sate and Shrimp Wontons

Served with assorted Dipping Sauces

SPORTS BAR

\$16.00 per person

Mini Pizza bites, Corn Dogs, Miniature Cheese Burgers, Spicy Hot Wings with Bleu Cheese Dressing

Served with sliced Tomatoes, Red Onion, Pickles, Ketchup, Mustard and Mayonnaise

VIENNA BY NIGHT

\$15.00 per person, minimum of 50

\$18.00 per person, 35-50 people

Apple Strudel with brandied Vanilla Sauce

Assortment of mini Fresh Pastries and Tarts, Cheesecake with toppings, Chocolate Cake, Petits Fours,

Assorted Cookies and Chocolate dipped Strawberries

CALIFORNIA SUSHI BAR

Minimum 6 pieces per person

Served with Wasabi, Marinated Ginger and Soy Sauce

California Rolls and Spicy Tuna Rolls

\$4.00 each piece

Assorted Sushi & Sashimi

\$5.25 each piece



BEVERAGE SERVICE

\$100.00 Bartender Fee. Bartender fee is waived with \$400.00 in sales
on all Cash and Hosted bars.

HOUSE BRANDS

Smirnoff Vodka, Beefeater Gin, Jim Beam, J&B, Cruzan White Rum, Cuervo Gold, Christian Brothers
\$6.00 Host & \$6.25 Cash

PREMIUM BRANDS

Absolut Vodka, Stolichnaya, Tanqueray, Bombay, Jack Daniels, Seagrams V.O., Seagrams 7, Malibu, Apple Pucker
\$6.50 Host & \$7.00 Cash

DELUXE PREMIUM BRANDS

Grey Goose, Crown Royal, Chivas Regal, Johnnie Walker Black, Patron, Midori
\$7.75 Host & \$8.00 Cash

CORDIALS

Courvoisier, Amaretto, Kahlua, Bailey's, Grand Marnier
\$7.25 Host & \$8.00 Cash

DOMESTIC BEER SELECTIONS

\$4.25 Host & \$4.50 Cash
Budweiser, Bud Light

IMPORTED BEER SELECTIONS

\$5.00 Host & \$5.25 Cash
Corona, Heineken, Samuel Adams

HOUSE WINES

Beringer "Stone Cellars", California
White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot
\$6.25 (hosted) per glass & \$ 6.50 (cash) per glass
\$ 25.00 per bottle

WHITE VARIETALS

White Zinfandel, Beringer, California	\$25.00
Sauvignon Blanc, Veramonte, California	\$28.00
Sauvignon Blanc, Nobilo	\$32.00
Sauvignon Blanc, Rodney Strong, California	\$28.00
Reisling, Chateau Ste. Michelle, Washington	\$28.00
Pinot Grigio Mezzacorona, Italy	\$28.00
Pinot Grigio, Ruffino Libaio, Italy	\$32.00
Chardonnay, Estancia, Monterey	\$28.00
Chardonnay, Chateau Ste. Michelle, Washington	\$32.00
Chardonnay, Artesia Carneros	\$38.00
Chardonnay, Chateau Ste. Jean, Sonoma	\$38.00
Chardonnay, Cuvaision "Carneros", Napa	\$48.00
Chardonnay, Ferrari Carano	\$60.00
Chardonnay, Pine Ridge "Carneros"	\$55.00
Chardonnay, Cakebread	\$112.00

RED VARIETALS

Pinot Noir, Estancia, Monterrey	\$42.00
Pinot Noir, Robert Mondavi, Napa	\$85.00
Pinot Noir, Gloria Ferrer	\$52.00
Chianti Classico, Gabbiano, Italy	\$25.00
Zinfandel, Ravenswood, California	\$27.00
Merlot, Rutherford Hill, Napa	\$52.00
Merlot, Francis Coppola, California	\$40.00
Merlot, Clos du Bois	\$60.00
Merlot, Ferrari Carano	\$68.00
Merlot, Stonestreet	\$62.00
Cabernet Sauvignon, BV Signet, California	\$30.00
Cabernet Sauvignon, Columbia Crest	\$32.00
Cabernet Sauvignon, Clos du Bois, Sonoma	\$50.00
Cabernet Sauvignon, Sterling	\$85.00
Cabernet Sauvignon, Robert Mondavi, Napa	\$70.00
Shiraz, Wolf Blass, Australia	\$32.00
Shiraz, Penfolds, Thomas Hyland	\$34.00

CHAMPAGNE & SPARKLING WINES

Champagne, Dom Perignon, France	\$245.00
Champagne, Moet & Chandon "White Star", France	\$110.00
Sparkling Wine, Domaine Chandon Brut, Napa	\$70.00
Sparkling Wine, Domaine Ste. Michelle, Washington	\$30.00



INDEMNIFICATION AND INSURANCE

_____ (“Client”) agrees to defend, indemnify and hold harmless The Sheraton Park Hotel, Western Hotel Properties LLC d.b.a. The Sheraton Park Hotel and their respective affiliates, subsidiaries, members, officers, directors, agents and employees (collectively “The Sheraton Park Hotel”) from and against any and all actions, costs, claims, losses, expenses, and/or damages, including attorneys' fees, arising out of or resulting from the Client’s purchase, storage, distribution and/or consumption of food at The Sheraton Park Hotel which was not supplied by The Sheraton Park Hotel in connection with the event to be held on _____.

Client shall carry and maintain, during such period of time, comprehensive general liability insurance in a minimum amount of \$1,000,000 and name The Sheraton Park Hotel, Western Hotel Properties LLC d.b.a. The Sheraton Park Hotel as additional insured. This insurance will be primary and not contributory with any insurance by The Sheraton Park Hotel. Client shall provide a certificate of insurance evidencing compliance with the provisions of this paragraph. Client agrees that subrogation shall be waived against The Sheraton Park Hotel for all insurance.

The undersigned acknowledges that he or she fully understands the terms of this agreement and has the authority to sign on behalf of the Client and each of its agents or employees.

Authorized Representative:

Signature

Date

Print Name & Company

