

Sheraton Park Hotel at the Anaheim Resort

1855 South Harbor Boulevard . Anaheim . California 92802 . . Phone: (714) 750-1811



Above And Beyond

Enhancements

Your dream wedding begins at the Sheraton Park Hotel at the Anaheim Resort, where we offer an enchanted setting and exemplary service for creating memories that will last a lifetime. From stellar ballrooms, to an award-winning culinary team and menu creations, to magnificent accommodations with our signature Sheraton Sweet Sleeper™, every detail conspires to create a customized event that mirrors your dreams.

Traditional Wedding Package Includes:

Choice of two hors d'oeuvres butler passed
Roasted vegetable pinwheels on New York flat bread
Salami cornucopia, herbed cream cheese
Strawberries, brie and pistachio
Bruschetta, red and yellow tomatoes on garlic baguette
Southwest grilled chicken on sweet corn pancakes, chipotle chile aioli
Grilled shrimp topped with mango and papaya chutney
Spanakopita, spinach and feta cheese
Mushroom caps, spinach and cheese
Southwest chicken and black bean spring roll
Seasonal Fresh Fruit & Cheese Display
House Champagne or Sparkling Cider Toast
Wedding cake
Choice of wedding cake offered through Rossmoor Pastries
(If providing your own cake, cake cutting fee to be waived with package)
Special touches
Select choice of linen colors for tablecloths and napkins, choice of white or ivory chair cover and your choice of sash, votive candles, dance floor, stage for DJ or band, head table, gift table, guest book table, place card and cake table.
Wedding night accommodations for Bride and Groom

First course choice of one:

Wild mushroom and brie soup
Roasted tomato bisque with basil soup
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
Baby mixed greens and toasted pecan salad with sliced pear, crumbled bleu cheese and sherry vinaigrette dressing

Lunch or dinner entree options:

Specialty Enhancements

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

Wedding ceremony sites

All ceremonies include:

Guest book table, gift table

Wired microphone

Water station

White wooden arch, banquet chairs

Rehearsal date & time

*The hotel reserves the right to relocate any ceremony to an interior ballroom location in case of inclement weather.

Indoor Fee \$2,000

Outdoor Fee \$1,500

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Angel Hair Margarita

Fresh angel hair pasta tossed with fresh diced roma tomatoes and basil salsa, drizzled with herb pesto and topped with grated parmesan cheese (lunch 34) 44

Roasted Vegetable and Pappardelle Pasta

Zucchini, yellow squash, baby carrots, wild mushrooms, roma tomatoes, asparagus, eggplant and baby artichokes, tossed in lemon scented olive oil, topped with fresh mozzarella cheese (lunch 37) 47

Herb Crusted Bone-In Chicken

Walnut bread stuffing, mustard chive mashed potatoes, glazed butternut squash, jumbo asparagus and shallots pan jus (lunch 38) 48

Pan Roasted Cornish Game Hen

Corn bread stuffing, toasted almonds, rice pilaf, asparagus salad with glazed pecans and cranberry mango relish (lunch 39) 49

Chicken Breast Florentine

Tender chicken breast stuffed with savory spinach and cheese topped with a parmesan cream sauce (lunch 39) 49

Almond Crusted Chicken Breast

Sour cream and chive mashed potatoes, broccolini, baby tomatoes, Dijon mustard butter sauce (lunch 39) 49

Chicken Dungeness

Fresh boneless breast topped with dungeness crabmeat, roasted almonds and mornay sauce, served with rice pilaf (lunch 40) 50

Roasted Halibut

Topped with baby shrimp and caper cream sauce, served with rice pilaf (lunch 41) 50

Rosemary Grilled London Broil

Roasted anna potatoes, steak cut asparagus, buttered baby carrots, shiitake mushrooms and madeira wine sauce (lunch 45) 52

Roasted Chicken Roulade

Stuffed with a trio of morel, porcini and shiitake mushrooms, sour cream whipped potatoes, jumbo asparagus, and baby carrots (lunch 44) 54

Herb Crusted Salmon and Chicken

With a caper butter sauce, sour cream and chive mashed potatoes, jumbo asparagus and baby tomatoes (lunch 45) 55

Soy Glazed Ginger Salmon

Served with baby bok-choy, cilantro scallion, jasmine rice (lunch 48) 58

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Pecan Crusted Atlantic Salmon

Corn bread stuffing, toasted almonds, rice pilaf, asparagus salad with glazed pecans and cranberry mango relish
(lunch 48) 58

Roasted Prime Rib of Beef

Twice baked stuffed potatoes, infused winter baby vegetables, au-jus and creamy horseradish
(lunch 55) 65

Crab Crusted Halibut Filet

Sauteed baby spinach leaves, yukon gold mashed potatoes, glazed baby carrots, lemon-chive butter sauce
(lunch 58) 68

Peppercorn Crusted New York Steak

Bleu cheese scalloped potato, fresh green beans, baby tomato, fresh thyme and green peppercorn sauce
(lunch 62) 72

Petite Filet of Beef and Breast of Chicken

Roasted baby red potatoes, haricot verts, cabernet demi glaze, shiitake cognac cream sauce (lunch 58) 68

Petite Filet of Beef and Filet of Salmon

Yukon gold mashed potatoes, broccolini, baby tomatoes, brandy green peppercorn sauce, lemon butter dill sauce (lunch 65) 75

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 (lunch 68) 78

Choice of two entrees per event, plus vegetarian option. Please note the highest priced menu will prevail for all, and a split count must be provided to the hotel.

Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea included in all meals.

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