

Hilton Anaheim

Wedding Menus



PUBLISHED PRICING VALID THROUGH DECEMBER 2023. Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things To Know portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service included in pricing. Additional charges apply for events beyond reflective time periods.

WEDDING PACKAGES

CEREMONY | Price Varies by Location

Selection of Indoor or Outdoor Ceremony Locations

Theater Style Seating with White Garden Chairs

Dressing Room for Bride and Bridesmaids
Dressing Room for Groom and Groomsmen

Staging
Gift and Guest Book Tables

Citrus Infused Water Station

Ceremony Rehearsal Day Prior to Wedding

Pricing based on hosted Ceremony & Reception package on the same day. If Ceremony only is requested full room rental will be charged.

RECEPTION

Rental Fees & Food & Beverage Minimum Varies by Location; Plated Dinner Starts at \$75.00++ per person

Private Ballroom (6 hours of Reception Time)

Plated Meal

Champagne and/or Sparkling Cider Toast (1 Glass per Person)

Cake Cutting and Serving

White or Ivory Floor Length Linen
White or Ivory Napkins

Complimentary Menu Tasting (scheduled two months prior to event)

One Complimentary Room Accommodation for Couple the Night of Wedding

Complimentary Self- Parking for Guests (overnight parking not included)

DINNER MENUS

Plated Dinner

Minimum 25 people. Service time 60 minutes unless otherwise noted.
Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Starts at \$75.00++ per person.

Select either one salad or soup, and one entrée.

Salad Starters

Traditional Caesar Salad

Hearty romaine wedge, parmesan cheese, herb croutons, and zesty garlic Caesar dressing

Mix Organic Beets Salad

Baby arugula mix, goat cheese, candied walnuts, and hone sherry vinaigrette

The Wedge Salad

Iceberg lettuce, blue cheese, bacon, pickled onion, and blue cheese dressing

Soup Starters

Lobster Bisque

With crème fraîche

Roasted Butternut Squash

Roasted Tomato

Eggplant

Entrées

Select one protein, one starch, and one vegetable

Protein

Pan Seared Chicken Breast
Mushroom marsala sauce

Chicken Piccata
Citrus capers and white wine sauce

Pan Seared Salmon
Roasted red pepper saffron sauce

Pan Seared White Bass
Citrus Sauce

Grilled New York Steak
Chimichurri

Braised Short Ribs
Natural Demi

**Upgraded Option:*

Pan Seared Filet Mignon
Blue cheese and red wine reduction
@ \$105.00++ per person

Starch

Soft Polenta

Roasted Garlic Polenta Puree

Basil Risotto

Roasted Potatoes

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

Roasted Fingerling Potatoes

Truffle Mashed Potatoes

Vegetables

Broccolini

Roasted Vegetables

Baby Carrots

Asparagus

Roasted Brussel Sprouts

Haricot Verts

Buffet Dinners

Minimum 25 people. Service time 90 minutes unless otherwise noted. [Food Station Set-up and Support fees](#) are an additional cost.

Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Classic Buffet | \$85++ per person

Farmer's Market Greens

Mixed greens, heirloom tomato, dried cranberries, carrots, cucumber, radish, feta cheese, citrus vinaigrette, and ranch dressing

Pasta Salad

Sundried tomato, fresh basil, and parmesan cheese

Roasted Chicken

Olives, lemon zest, roasted garlic, fresh rosemary, and tapenade

Pan Seared White Bass

Capers citrus sauce

Roasted Tri-tip

Chimichurri

Roasted Vegetables

Roasted Potatoes

Fresh herbs & garlic

Deluxe Buffet | \$95++ per person

***Add Soup | Additional \$5++ per person**

The Wedge Salad

Pickled onions, bacon, diced tomato, blue cheese, candied walnuts, and blue cheese dressing

Ancient Quinoa

Far, chia seeds, kale, Kalamata olives, cucumber, tomato, and cilantro vinaigrette

Pan Seared Chicken Breast

Natural Sauce

Baked Salmon

White wine saffron sauce

Roasted New York Steak

Wild mushroom sauce

Roasted Garlic Potato Puree

Sautéed Fresh Vegetables

Package Additions

Third Course (Plated Dinner) | \$7 pp++
soup, salad, or intermezzo

Duo Plated Dinner | \$95 pp++

Children's Menu | \$35 pp++

fruit cup, chicken tenders, chocolate chip cookie, & selection of milk or juice (ages 3-11)

RECEPTION MENUS

Small Bites

Minimum 25 people. Service time 90 minutes unless otherwise noted. [Food Station Set-up and Support fees are an additional cost.](#)

Small Hot Bites

Minimum 25 pieces per item. Select 6 to 8 pieces per person for one hour reception.

Crispy Shrimp Roll
spicy dipping sauce

Crispy Vegetable Roll
ginger soy sauce

Korean Barbecue Pork Crispy Roll
mustard soy sauce

Pan-Seared Vegetable Pot Sticker
sweet soy sauce

Char Sui Glazed Beef Skewer

Tandoori Marinated Chicken Skewer
cilantro and mint chutney

Mini Pizza
cheese | sausage | chicken

Fontina Cheese Risotto Arancini
basil pesto

Potato Samosa

Tempura Shrimp Skewer
ginger lime vinaigrette

Coconut Shrimp
zesty marmalade

Mini Lump Crab Cake
roasted red pepper aioli

Pacific Tiger Prawn Brochette
andouille sausage

[\\$8 per piece](#)

Small Cold Bites

Minimum 25 pieces per item. Select 6 to 8 pieces per person for one hour reception.

Vegetarian Summer Rolls
mint, light peanut sauce

Caramelized Wild Mushrooms
herb vinaigrette, Belgium endive

Melon and Prosciutto Skewer

Compressed Watermelon
feta cheese, balsamic reduction, micro basil

Golden Organic Beets with Local Goat Cheese
truffle balsamic vinaigrette

Heirloom Tomato Bruschetta
garlic crouton

Truffled Deviled Egg

Shrimp & Mint Summer Rolls
lime ginger vinaigrette

Santa Barbara Smoked House Salmon Toast
dill crème fraiche

California Roll
soy drizzle
100 piece minimum

Shrimp Gazpacho Shooter
California avocado

Hamachi Sashimi
avocado yuzu, jalapeño citrus salsa

Seared Rare Ahi Tuna
mango salsa

Sustainable Salmon Tartar
wasabi aioli

Shrimp On Ice
cocktail sauce, lemon wedges

Caspian Sea Caviar on Chive
potato Blinis

[\\$8 per piece](#)

BAR MENUS

Bar Experiences

Luxe Bar

Liquor Selection:

Tito's Handmade Vodka | Hendrick's Gin | Ron Zacapa Rum | Casamigos Blanco Tequila | Knob Creek Bourbon | Jameson Whiskey | Glenmorangie 10 Year Whisky | Wente Wines | Domaine Ste. Michelle Brut Champagne | domestic and imported beers | assorted sodas and mixers

One-Hour Package: **\$31 per person**

Two-Hour Package: **\$43 per person**

Three-Hour Package: **\$54 per person**

Consumption Pricing:

Luxe Liquors and Wine **\$14 each**

Domestic Beers **\$8 each**

Imported and Crafted Beers **\$9 each**

Signature Bar

Liquor Selection:

ABSOLUT Vodka | Tanqueray Gin | BACARDI Superior Rum | 1800 Silver Tequila | Jack Daniel's Bourbon | Bulleit Rye Whiskey | Dewar's 12 Year Scotch | DeKuyper Cordials | Columbia Crest Cabernet Sauvignon and Chardonnay | Riondo, Prosecco Spumante DOC, Italy | domestic and imported beers | assorted sodas and mixers

One-Hour Package: **\$28 per person**

Two-Hour Package: **\$38 per person**

Three-Hour Package: **\$48 per person**

Consumption Pricing:

Signature Liquors and Wine **\$12 each**

Domestic Beers **\$8 each**

Imported and Crafted Beers **\$9 each**

Local Tastes Bar

Orange County Craft Distillery scene has been growing - bring your Guests on an OC tasting journey!

Cutwater Vodka | Cutwater barrel rested Gin | Cutwater Spiced Rum | American Rye Whiskey | Casamigos Blanco Tequila | Johnnie Walker Black Label Scotch | Wente Wines | Domaine Ste. Michelle Brut Champagne | local craft beers; Golden Road Brewing, Four Sons Brewing, Ballast Point | assorted sodas and mixers

One-Hour Package: **\$35 per person**

Two-Hour Package: **\$45 per person**

Three-Hour Package: **\$55 per person**

Consumption Pricing:

Local Liquors and Wine **\$14 each**

Local Craft Beer **\$10 each**

Domestic Beer **\$8 each**

Imported Beer **\$9 each**

Important Things to Know

1. Taxes, Gratuities/Service Charge and Supplemental Surcharges:

All food and beverage prices are subject to a combined 23% taxable gratuity/service charge and current California State Tax, which is subject to change. A portion of this combined charge (currently 19%) is a gratuity that is paid directly to Servers, Bussers and/or Bartenders assigned to the event. The remainder of the combined charge is a service charge that is retained by the hotel to cover discretionary and administrative costs of the event. For your information, please note that supplemental surcharges as described in this document are charges added to your Master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, and staffing necessary for the event. These surcharges will be solely retained by the Hotel and are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up charges, support fees, late end times, outdoor venues, resets, refreshes, cleaning and other services that require staffing above normal levels and/or services outside of the normal scope contracted and paid products.

2. Anticipated Attendance and Final Guarantees:

Anticipated attendance for your events are due 10 business days in advance of the event day. Final guarantees are to be within 10% of the anticipated attendance or additional charges may apply. Final guarantees must be submitted to your hotel Event Manager by 10:00 a.m. PST five (5) full business days prior to an event, or your anticipated attendance will be considered the final guarantee. At the event, if the number of Guests served is less than the guarantee, you are responsible for the number guaranteed. If the number of Guests served is greater than the guarantee, you are responsible for the total number of Guests served.

3. Supplemental Surcharges:

Food Station Set-up Fee (carving, omelet, etc.):
\$200.00 per chef station for two hours.

Bar Set-up Fee: \$200.00 per bartender for four hours. Staffing for bars: 1 Bartender per 100-150 Guests for hosted bar and 150-200 Guests for cash bar.

Supplemental surcharge for food and beverage events with fewer than 25 Guests: \$200.00.

Room Re-Sets: If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum additional supplemental surcharge of \$200.00 for the re-set. Supplemental surcharge subject to increase depending on the room size and complexity of the changes.

Additional supplemental surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required **by use of glitter, confetti or similar items.**

4. Pricing:

All menu prices and items are subject to change until such a time as banquet event orders (BEOs) have been signed and returned.

5. Outside Caterer Policies:

Caterer must agree to the terms and conditions and meet all hotel requirements including but not limited to:

Food Handling Certification is required to be on file with hotel a minimum of 30 business days prior to arrival. Certificate holder must be present the day of the event.

A Certificate of Insurance is required for all vendors working within Hilton Anaheim. Certificate must be submitted to Hotel catering manager a minimum of 30 days prior to event.

Kitchen access will be granted to the caterer upon advanced request only and will be approved for (1) Fryer and (1) Oven for preparation as needed.

Caterer is responsible to provide all necessary cooking equipment for food preparation including Cooking Oil for Fryer, Baking Sheets, Sanitary Gloves, & all Cooking Utensils such as spoons, spatulas, tongs, etc. If such equipment is not provided by Caterer upon arrival, the hotel will provide these items at an additional service fee.

6. Food and Beverage Policies:

All Food and Beverage, including alcohol, must be purchased through the hotel and served by hotel staff.

7. Service Times:

Hors d'oeuvres reception service is based on a one (1) hour serve time. Buffet service is served for one and a half (1 ½) hours. Dinner service must begin within one

IMPORTANT THINGS TO KNOW

(1) hour of opening the event doors.

An extension of actual service times is subject to an additional labor fee of \$75 per server per hour.

8. Room Assignment and Seating:

Function rooms are assigned by the hotel according to the anticipated Guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten (10) Guests each. If a lower ratio is required, a supplemental surcharge will apply. The hotel will set tables and chairs 3% over the guarantee based upon space availability.

9. Displays, Decorations and Entertainment:

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading dock. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your Catering and Event Manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event by the city of Anaheim.

10. Security:

The hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard Guests or property in hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.