

Clarion Hotel Anaheim Resort

2017 Holiday Packages

All Holiday Menu Packages Feature the Following

Ballroom for Five Hours Complimentary

**Decorated Ballroom
Decorated Christmas Tree**

White Linen with Your Choice of Black or White Napkins

**Complimentary Fruit Punch All Evening
Complimentary Coffee for Late Evening Guests**

Parquet Dance Floor & Staging

Experienced Banquet Staff

Special Room Rates for Guests

Discounted Parking for Holiday Party Guests

Holiday Package #1

Choice of Salad

(Choice of One)

Caesar Salad

Fresh Romaine with Croutons, Parmesan Cheese and Caesar Dressing

Chef's Selection of Seasonal Baby Greens

With Julienne Vegetables Finished with Balsamic Vinaigrette

Mediterranean Salad

Topped with Chopped Tomatoes, Feta Cheese, Cucumbers and Vinaigrette Dressing

Specialty Entrees

(Choice of One)

All Specialty Entrees are served with Fresh Seasonal Vegetables,
Appropriate Starch, Rolls and Butter,
Coffee, Decaffeinated Coffee and Tea Service

Chicken Eric

Boneless Breast of Chicken Simmered
With a Delicate Cognac Cream Sauce
Crowned with Scampi

Holiday Filet and Chicken

Petite Filet Mignon and Grilled Breast of
Chicken Served With a Bordelaise Sauce

Baked Filet of Salmon

Baked Filet of Salmon Served with a
Lemon Dill Sauce

Chicken Normandie

Boneless Breast of Chicken Filled with
Cornbread Stuffing, Apples and Almonds
With White Wine Sauce

Prime Rib

Slow Roasted in its own Natural
Juices Served with Au Jus
and Horseradish Sauce

Filet Mignon

Filet Mignon with Herbs and Cracked
Peppercorns Served with a
Cabernet Sauvignon Sauce

Specialty Desserts

(Choice of One)

New York Cheesecake

Festive Holiday Yule Log

Cranberry Apple Pie

Pecan Pie

\$50.00 per person

All Menu Prices are Subject to 20% Taxable Service Charge and 8.00% Sales Tax

Clarion Hotel Anaheim Resort

616 Convention Way, Anaheim CA 92802 (714) 750-3131 ext 3023 - Fax (714) 750-4942

Holiday Package #2

Choice of Salad

(Choice of One)

House Garden Salad

California Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressing

Caesar Salad

Fresh Romaine with Croutons, Parmesan Cheese & Caesar Dressing

Specialty Entrees

(Choice of One)

All Specialty Entrees are Served with Fresh Seasonal Vegetables,
Appropriate Starch, Rolls and Butter,
Coffee, Decaffeinated Coffee and Tea Service

Chicken Cordon Bleu

Stuffed Boneless Breast of Chicken
With Savory Ham and Cheese
Finished with a Supreme Sauce

Chicken Piccata

Seasoned Sautéed Chicken Breast
With Wild Rice Pilaf and
Lemon Butter Caper Sauce

Mediterranean Chicken

Boneless Breast of Chicken Accented
with Fresh Chopped Vine Ripened
Tomato
Basil Compote

Baked Halibut

Delicate Filet of Halibut
Finished with a White Wine Sauce

Pork Loin

Marinated Pork Loin Hand Carved
Finished with a Port Wine Demi Glace

New York Steak

Grilled New York Steak Topped with Demi
Glace and Mushroom Sauce

Specialty Desserts

(Choice of One)

New York Cheesecake

Festive Holiday Yule Log

Cranberry/ Apple Pie

Pecan Pie

\$45.00 per person

All Menu Prices are Subject to 20% Taxable Service Charge and 8.00% Sales Tax

Clarion Hotel Anaheim Resort

616 Convention Way, Anaheim CA 92802 (714) 750-3131 ext 3023 - Fax (714) 750-4942

Holiday Package #3

Choice of Salad

(Choice of One)

House Garden Salad

California Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressing

Caesar Salad

Fresh Romaine with Croutons, Parmesan Cheese & Caesar Dressing

Specialty Entrees

(Choice of One)

All Specialty Entrees are Served with Fresh Seasonal Vegetables,
Appropriate Starch, Rolls and Butter,
Coffee, Decaffeinated Coffee and Tea Service

Chicken Marsala

Seared Boneless Breast of Chicken
with a Delightful Marsala Wine Sauce

Chicken Pasta Primavera

Penne Pasta with Sliced Grilled Chicken
Tossed with Vegetables and Finished with a
Parmesan Garlic Herb Cream Sauce

Chicken Breast Mandarin

Boneless Chicken Breast with Mandarin
Orange and Thai Chile BBQ Sauce

Pan Seared Tilapia

Delicate Filet of White Fish Finished
with a White Wine Sauce

Roast Sirloin of Beef

Slow Roasted Sirloin of Beef
Served with a Sherry Mushroom Sauce

London Broil Cabernet

London Broil Cooked to Perfection
Served with a Cabernet Wine Sauce

Specialty Desserts

(Choice of One)

New York Cheesecake

Festive Holiday Yule Log

Cranberry/ Apple Pie

Pecan Pie

\$40.00 per person

All Menu Prices are Subject to 20% Taxable Service Charge and 8.00% Sales Tax

Clarion Hotel Anaheim Resort

616 Convention Way, Anaheim CA 92802 (714) 750-3131 ext 3023 - Fax (714) 750-4942

Holiday Dinner Buffet

Select House Salad with Choice of Two Dressings
Caesar Salad with Parmesan Cheese & Croutons
Fresh Seasonal Fruit Platter

Entrees

(Choice of Two)

Grilled Breast of Chicken

Served with Choice of Lemon Caper, Marsala, Teriyaki or Brown Mushroom Sauce

Sliced London Broil

With Mushroom Merlot Sauce

Sliced Strip Loin

With Bordelaise Sauce

Sliced Roast Turkey Breast

With Water Chestnut Raisin Dressing

Filet of Salmon

With Creamy Dill Sauce

(Add \$2.00 Per Person For Each Additional Entree)

(Choice of Two)

Oven Roasted Red Potatoes

Penne Pasta with Pesto Sauce

Seasonal Vegetable Medley

Rice Pilaf

Dinner Rolls and Butter

Chef's Dessert Table

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

\$55.00 per person

All Prices are Subject to 20% Taxable Service Charge and 8.00% Sales Tax

Clarion Hotel Anaheim Resort

616 Convention Way, Anaheim CA 92802 (714) 750-3131 ext 3023 - Fax (714) 750-4942

Cold Hors d'oeuvres

Salami Roll-ups – Salami Rolled with Cream Cheese	\$27 doz.
Deviled Eggs – Topped with Fresh Herbs	\$31 doz.
Cherry Tomato Stuffed with Crab Meat	\$25 doz.
Mediterranean Vegetable Skewers - Drizzled with a Balsamic Vinaigrette	\$36 doz.
Classic Italian Bruschetta - Served with Fresh Roma Tomatoes, Buffalo Mozzarella and Fresh Basil Drizzled with Extra Virgin Olive Oil	\$36 doz.
Chilled Gulf Shrimp - Served with Spicy Cocktail Sauce (50 piece Minimum)	\$48 doz.
Assorted Finger Sandwiches - Choice of Ham with Cream Cheese and Black Olives, Egg Salad with Celery and Onions, and Tuna Salad with Red Onions and Celery	\$31 doz.
Smoked Turkey Canapés - Apple Walnut Chutney Served on Toasted Points	\$33 doz.
Salmon Mousse Canapés – Salmon Mousse on Toasted Points	\$36 doz.
Imported and Domestic Cheese Tray - Served with Gourmet Crackers	\$102 small \$186 med \$282 large
Fresh Vegetable Crudités - Served with Vegetable Dip	\$66 small \$126 med \$186 large
Sliced Fresh Fruit Tray – Sliced Fresh Seasonal Fruit Served with Yogurt Dip	\$78 small \$150 med \$210 large

All Prices are Subject to 20% Taxable Service Charge and 8.00% Sales Tax

Hot Hors d'oeuvres

Marinated Chicken and Beef Satays - Choice of Thai Peanut or Teriyaki Ginger Dipping Sauce	\$36 doz.
Chinese Egg Rolls – Shrimp, Pork or Chicken Served with Sweet & Sour Sauce	\$31 doz.
Swedish Meatballs	\$28 doz.
Garden Vegetable and Cheese Quesadilla	\$28 doz.
Jalapeno Poppers	\$31 doz.
Beef or Chicken Brochettes – Served with a Demi Glace Brown Sauce	\$37 doz.
Mushroom Caps – Mushroom Caps Stuffed with Fresh Crabmeat	\$31 doz.
Franks in a Blanket – Miniature Beef Frankfurters in a blanket of Puff Pastry	\$28 doz.
Chicken Tenders – Battered Chicken Tenders Served with BBQ Sauce and Honey Mustard Dressing	\$31 doz.
Assorted Miniature Quiches - Fillings to Include Asparagus, Spinach, Ham and Swiss	\$28 doz.
Spanokopitas - A Flaky Triangle Phyllo Pastry Filled with Spinach, Feta Cheese and Spices	\$31 doz.
Crispy Pot Stickers - Pork and Vegetable Dumplings with Thai Sesame Dipping Sauce	\$37 doz.
Scallops Wrapped in Bacon	\$33 doz.
Buffalo Chicken Wings - Plain or Hot Served with Cool Ranch Dressing	\$33 doz.

All Prices are Subject to 20% Taxable Service Charge and Applicable 8.00% Sales Tax

Carving Stations

Carving Fee \$45.00 for 90 Minutes of Service
\$15.00 Each Additional Hour per Chef

Accompanied by Freshly Baked Rolls and Appropriate Condiments

Baron of Beef

\$490.00 serves approximately 40

Top Round of Beef

\$250.00 serves approximately 40

Brown Sugar Glazed Ham

\$190.00 serves approximately 40

Roasted Turkey

\$150.00 serves approximately 30

Roasted Pork Loin

\$120.00 serves approximately 35

All Prices are Subject to 20% Taxable Service Charge and Applicable 8.00% Sales Tax

Clarion Hotel Anaheim Resort

616 Convention Way, Anaheim CA 92802 (714) 750-3131 ext 3023 - Fax (714) 750-4942

Beverages

Cash & Host Bar Reception

Beverage Service per Drink

Mixed Drinks – House Brands	\$7.00	Domestic Beer By the Bottle	\$6.00
Mixed Drinks – Call Brands	\$8.00	Imported Beer By the Bottle	\$8.00
Mixed Drinks – Premium Brands	\$9.00	Soft Drink or Juice	\$3.00
Cordials	\$9.00	Mineral Water	\$3.00
Wine By the Glass	\$7.00	Non-Alcoholic Beer	\$5.00

A Cash or Hosted Bar Minimum

\$100.00 Bartender Fee Will Apply Per Bar
Bartender Fee Waived With A Minimum of \$400.00 in Bar Sales Per Bar

Alternative Beverages

House Wine	\$24.00 per bottle
Cabernet Sauvignon – Merlot – Chardonnay –White Zinfandel	
House Champagne	\$26.00 per bottle
Domestic Keg of Beer	\$325.00 per keg
Imported Keg of Beer	\$375.00 per keg
Fruit Punch	\$17.00 per gallon
Sparkling Apple Cider	\$17.00 per gallon

All Guests must be at least 21 years of age & may be required to show proper photo identification for service

Host Bar Prices are Subject to Change. 20% Taxable Service Charge and Applicable Sales Tax