



Courtyard Santa Ana/Orange County | 714-668-9993 | www.marriott.com/snaog



Where Happily Ever After Begins...

Courtyard by Marriott Santa Ana/Orange County
8 MacArthur Place
Santa Ana, California 92702

WEDDINGS BY COURTYARD

Congratulations!

Here at the Courtyard by Marriott Santa Ana/Orange County we want your special day to be spectacular, unique and memorable! That is why we are happy to offer assistance in bridal showers, rehearsal dinners, ceremonies and receptions.

Our experienced team will work hand-in-hand with the bride and groom to help deliver the vision you've always dreamed about!

You can feel confident that your event will be one that you and all your guests will surely enjoy and remember for years to come.





All Packages Include

- El Dorado Ballroom & Private Foyer
- Complete Setup of Tables, Chairs & Linens
- Display Tables: Cake, Guest Book, Gifts, ect.
- Mirror Centerpieces, Table Numbers & Stands
- One Display Easel
- Two Cocktail Tables & Linen
- Dance Floor
- Starbucks Brewed Coffee, Decaf Coffee and Iced Tea
- Champagne or Sparkling Cider Toast
- Menu Tasting for Two Prior to Event
- Complimentary Suite for Bride & Groom
- Amenity in Suite
- Discounted Guest Room Rates for your Guests





Romantic Package

Assorted Cheese and Seasonal Fruit Display

Lavish Buffet Including:

- ~ Choice of Salad
- ~ Choice of Two Entrées
- ~ Two Accompaniments
- ~ Warm Rolls and Butter

White, Black or Ivory Tablecloths with Matching Napkins

| \$40.00 per person plus Sales Tax and Service fee |



Elegance Package

Assorted Cheese and Seasonal Fruit Display

Selection of Three Hors d'oeuvres

Lavish Buffet Including:

- ~ Choice of Salad
- ~ Choice of Two Entrées
- ~ Two Accompaniments
- ~ Warm Rolls and Butter

Upgraded Floor length Fine Linens & Napkins

| \$57.00 per person plus Sales Tax and Service fee |



Hors d'Oeuvres

Included in Elegance Package Only

HOT SELECTIONS

- ~ Sausage and Cheese Stuffed Mushrooms Caps
- ~ Chicken Satay with Peanut Sauce
- ~ Beef Satay with Teriyaki Glaze
- ~ Mini Assorted quiche
- ~ Swedish Meatballs
- ~ Coconut Fried Shrimp*
- ~ Mini Crab Cakes with Remoulade Sauce*

COLD SELECTIONS

- ~ Shrimp Cocktail
- ~ Beef Tenderloin with Garlic Aioli & Crostini
- ~ Tomato Bruschetta with Mozzarella on Garlic Crostini
- ~ Sun Dried Tomato and Boursin Cheese Spread Served with Focaccia



* Additional \$2.00 a person



Salads

Select One

Mesclun Green Salad:
Red Leaf and Iceberg Lettuce
with Shredded Carrots, Diced Tomatoes and
Cucumber & Goat Cheese
Served with Choice of Dressings

Caesar Salad:
Romaine Lettuce,
Shredded Parmesan Cheese and Croutons
Served with Caesar Dressing

Orchard Salad:
Spinach & Romaine Lettuce, Homemade
Spiced Pecans, Dried Cranberries, Sliced
Apple, Crumbled Gorgonzola Cheese &
Balsamic Vinaigrette



Accompaniments

Select Two

Garlic Mashed Potatoes

Roasted Red Potatoes

Sautéed Zucchini and Squash

Fresh Seasonal Steamed Vegetables

Wild Rice Pilaf





Entrees

Select Two for Buffet Style - One for Plated

Rosemary Chicken:

Soaked in buttermilk, roasted golden brown

Citrus Chicken:

Grilled and topped with citrus wine sauce

Roasted Pork Loin:

Served with peach, apple chutney sauce

Beef Short Ribs:

Braised with red wine sauce

Three Cheese Tortellini:

Tossed with bell peppers in a creamy alfredo sauce

Baked Salmon:

Served with pesto cream sauce or White wine lemon sauce

Prime Rib Station:

(additional \$100++ for carving attendant)
Herb crusted with au jus & horseradish cream



Policies



Availability

11:00am-4:00pm- Luncheon Events

6:00pm-11:00pm- Dinner Events

Banquet Rooms are to be vacated at the contracted time. Should you wish for more than the allotted time, your event will be charged an additional hourly fee.

The hourly fees are as follows:

El Dorado Ballroom- \$100.00++ per hour based on availability and special approval.

All Events must be completed and rooms vacated by 12:00am midnight

**No Exceptions*

Room Capacity

Maximum of 260 guests,
200 with a dance floor

Deposits and Payments

A Deposit in the amount of \$500.00 is due when booking your event. The initial deposit reserves the banquet room, date and time and will be applied to the final bill. The estimated remaining balance is due no later than 7 business days prior to the event. If the payment of the remaining estimated balance is via cash or check an additional 20% will be required to cover any last minute additions



Policies



Service Charge and Sales Tax

Service charges and sales tax will be added to the cost of all food and beverage and applicable miscellaneous charges. The service charge of 20% and sales tax of 7.75% is subject to change without notice.

Guarantee

The minimum number of guests guaranteed will be determined at the time the event is booked. This will be considered your minimum financial guarantee. Your final guarantee must be confirmed three days prior to the event. The final guarantee is not subject to reduction within 72 hours of the event. This amount will be charged even if a lower number of guests should attend.

Menu selections are required 10 days prior to the event.

Cancellation Policy

The non-refundable deposit will be used as a cancellation fee for any event canceled after a deposit has been made. Events that are canceled within 30 business days prior to the event will be subject to 80% of the estimated charges

Policies



Plated Dinners

A plated dinner option may be substituted for the buffet at the same package pricing. Should you select to have a plated dinner option, one entrée is selected for all attendees.

Corkage Fees

If wine, champagne or sparkling cider be brought into the hotel, a corkage fee of \$15.00++ per bottle will be applied. The bottles must be provided to the hotel 24 hours prior to the event. No further beverages may be brought into the hotel.

*Certain limitations apply, hotel must serve all alcohol

Decorations

The hotel does not permit any items to be affixed to the walls, floors or ceilings. Any decorations incorporating candles must be approved by the hotel's catering department, no confetti or fog Machines are permitted.



Policies

Flowers

Floral Arrangements may be delivered one and a half hours prior to your event. The florist is responsible for the setup and removal.

Cake

Cakes may be delivered one and a half hours prior to your event. The bakery is responsible for any necessary setup or decorating of the cake. The hotel will provide the cake cutting for an addition fee of \$2.50 a person.

Vendors

Any outside vendors such as a D.J. must contact the Catering Department 72 hours prior to the event. Set up may be done one and half hours prior to your event.

Other Guidelines

The Following are some of the policies we require and encourage our guests to observe: The hotel reserves the right to have control over the volume levels of your event. All music functions must end by 11:00pm

The hotel is not responsible for any lost, stolen or damaged items left in the hotel prior to, during or following your event.

Due to health standards and insurance liabilities, the hotel does not allow any food & beverage to be brought in or removed from the banquet rooms



Thank you for allowing us to be a part of your special day! Please feel free to contact our Catering Department for questions or additional information.

Courtyard by Marriott Santa Ana/Orange County

Catering Department

O: (714) 668-9993 ext. 3024 | F: (714) 668-9994

EL DORADO ROOM



