

# WEDDING MENUS



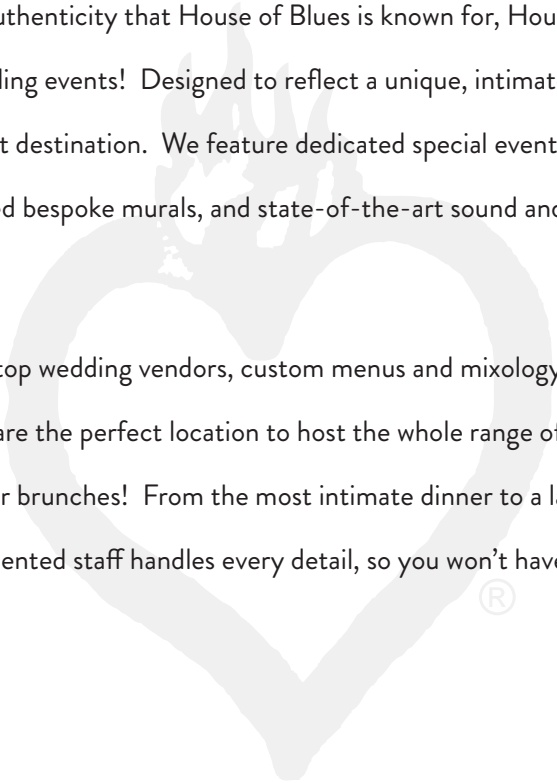
HOUSE OF BLUES  
ANAHEIM

# HOUSE OF BLUES ANAHEIM

## OVERVIEW

Combining the soul, intimacy, and authenticity that House of Blues is known for, House of Blues Anaheim is the perfect location for your wedding and surrounding events! Designed to reflect a unique, intimate, and stylish ambiance, our 40,000 sq ft venue is a multi-faceted event destination. We feature dedicated special event spaces with luxurious ambiance, hand painted bespoke murals, and state-of-the-art sound and lighting.

With access to Southern California's top wedding vendors, custom menus and mixology, our unique venue will exceed your expectations! Our incredible spaces are the perfect location to host the whole range of wedding events: rehearsal dinners, showers, and day-after brunches! From the most intimate dinner to a large rockin' buyout, our talented staff handles every detail, so you won't have to.



# HOUSE OF BLUES ANAHEIM

## WEDDING PACKAGES INCLUDE

CUSTOM CAKE WITH CAKE STAND AND CAKE CUTTING SERVICE

COCKTAIL RECEPTION WITH 1 HOUR HOSTED BEER AND WINE AND AN ARTISAN CHEESE AND CRUDITÉ STATION (INCLUDED WITH DINNER PACKAGES ONLY)

CHAMPAGNE AND/OR SPARKLING CIDER TOAST

ON-SITE WEDDING GREEN ROOM (BASED ON AVAILABILITY)

WHITE OR BLACK TABLE LINEN WITH YOUR CHOICE OF NAPKIN COLOR  
(UPGRADED SPECIALTY LINEN AVAILABLE)

HOB CERTIFIED PROFESSIONAL SERVICE STAFF

CEREMONY ROOM RENTAL FEE: \$1,500 FOR ONE HOUR OF EVENT TIME  
AND 2 HOURS OF LOAD-IN.

ROOM RENTAL FEE FOR RECEPTION: \$2,000 FOR 4 HOURS OF EVENT TIME  
AND 2 HOURS OF LOAD-IN.

# HOUSE OF BLUES ANAHEIM

## “BETTER TOGETHER”

### PLATED LUNCH

## BEVERAGE SERVICE

Ice Water and Iced Tea Served During Lunch Service

Champagne and/or Sparkling Cider Toast

## FIRST COURSE

(Select One)

Salad Choices are served with Jalapeño Cornbread with Maple Butter

### Pimento Cheese Dip

With Celery, Grilled Bread, and Bread and Butter Pickles

### Voodoo Shrimp

Prawns Sautéed in a Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño and Asiago Cornbread – Served Family Style

### Southern Salad

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

### Housemade Caesar Salad

Topped with Cotija Cheese and Caesar dressing, served with Crostini

### Baby Kale Salad

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins and Toasted Seeds with Sherry Vinaigrette

## ENTRÉES

(Select Two for Guests to Choose From)

### Crispy Chicken Breast

Pan Roasted, Skin-on Breast with Ham Jock Jus, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

### Kansas City BBQ Chicken

Semi Boneless Breast and Boneless thigh with Housemade Kansas City BBQ Sauce, Served with Mashed Russet Potatoes and Roasted Seasonal Vegetables

### Chef Selected Fish of the Day

Served with Mashed Russet Potatoes and Roasted Seasonal Vegetables

### Spinach and Penne Pasta

Fresh Garden Spinach Leaves, Crimini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil, and Sundried Tomatoes

## DESSERT

### Delicious Customized Wedding Cake

With Cake Stand and Cake Cutting Service. Your choice of bakery, flavors and design!

## 49++ PER PERSON

Event must end by 4:00 PM

# HOUSE OF BLUES ANAHEIM

## “FIRST DAY OF MY LIFE”

### PLATED DINNER

#### BEVERAGE SERVICE

Iced Tea, Ice Water, and Champagne and/or Sparkling Cider Toast

#### COCKTAIL HOUR

**One Hour Hosted Beer and Wine Bar**  
Select Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.

**Selection of Two Tray Passed Hors d’oeuvres from Hors d’oeuvres List**

**Cheese Board and Vegetable Crudités Display**  
Served with Crackers, Crostini, and Green Onion Dip

### PLATED DINNER

#### FIRST COURSE

(Select One)

Salad Choices are served with Jalapeño Cornbread with Maple Butter

##### Voodoo Shrimp

Prawns Sautéed in an Beer Reduction with Fresh Herbs and Cream,  
Served Atop Jalapeño and Asiago Cheddar Cornbread –  
Served Family Style

##### Southern Salad

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar and Toasted Pecans with Apple Cider Vinaigrette

##### Housemade Caesar Salad

Topped with Cotija Cheese and Caesar dressing, served with Crostini

##### Baby Kale Salad

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins and Toasted Seeds with Sherry Vinaigrette

#### ENTRÉES

(Select Two for Guests to Choose From)

Vegetarian/Vegan/Allergen Free Meals Available

##### Sautéed Salmon

Served with Herb Roasted Yukon Gold Potato and Sautéed Seasonal Vegetables

##### Smoked Brisket

Sliced Smoked Brisket, Served with Mashed Russet Potatoes and Roasted Seasonal Vegetables

##### Slow Cooked Ribs

Coated in our Signature Rub and Covered in Housemade Kansas City BBQ Sauce, Served with BBQ Baked Beans and Housemade Coleslaw

##### Creole Jambalaya

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Traditional Jambalaya Sauce

##### Spinach and Penne Pasta

Fresh Garden Spinach Leaves, Crimini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil, and Sundried Tomatoes (optional: add chicken)

##### Cajun Chicken Pasta

Blackened Chicken, Spicy Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onion and Roasted Corn

#### DESSERT

##### Delicious Customized Wedding Cake

With Cake Stand and Cake Cutting Service. Your choice of bakery, flavors and design!

**79++ PER PERSON**

# HOUSE OF BLUES ANAHEIM

## “YOU ARE THE BEST THING”

### PLATED DINNER

#### BEVERAGE SERVICE

Iced Tea, Ice Water, and Champagne and/or Sparkling Cider Toast

#### COCKTAIL HOUR

**One Hour Hosted Beer and Wine Bar**  
Select Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.

**Selection of Two Tray Passed Hors d’oeuvres from Hors d’oeuvres List**

**Cheese Board and Vegetable Crudité’s Display**  
Served with Crackers, Crostini, and Green Onion Dip

#### STARTER

(Select One)

##### Jalapeño Cheese Cornbread

Served with Maple Butter

##### Hot Spinach & Artichoke Dip

Served with Housemade Chips – Served Family Style

##### Voodoo Shrimp

Prawns Sautéed in a Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño and Asiago Cornbread, Served Family Style

##### Margarita Flatbread

Fresh Mozzarella and Roma Tomato, Topped with Fresh Baby Arugula and Basil

#### FIRST COURSE

(Select One)

Salad Choices are served with Jalapeño Cornbread with Maple and Regular Butter

##### House of Blues Salad

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese, Drizzled with Balsamic Vinaigrette Dressing

##### Caesar Salad

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

##### Baby Spinach Salad

With Fresh Cranberries, Candied Walnuts, Goat Cheese, Topped with a Champagne Vinaigrette Dressing

##### Iceberg Wedge Salad

With Applewood Smoked Bacon, Blue Cheese Crumbles and Cilantro Ranch Dressing

#### ENTRÉES

(Select Two for Guests to Choose From)

##### Sautéed Salmon

Served with Herb Roasted Yukon Gold Potato and Sautéed Seasonal Vegetables

##### Spinach and Penne Pasta

Fresh Garden Spinach Leaves, Cremini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil, and Sundried Tomatoes (optional: add chicken)

##### Cajun Chicken Pasta

Blackened Chicken, Spicy Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onion and Roasted Corn

##### Grilled New York Strip Steak

Prepared Medium, with a Pinot Noir Reduction, Mashed Potatoes, and Garden Fresh Vegetables

##### Smoked Brisket

Sliced Smoked Brisket, Served with Mashed Russet Potatoes and Roasted Seasonal Vegetables

##### Slow Cooked Ribs

Coated in our Signature Rub and Covered in Housemade Kansas City BBQ Sauce, Served with BBQ Baked Beans and Housemade Coleslaw

##### Crispy Chicken Breast

Pan Roasted, Skin-on Breast with Ham Jock Jus, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

##### Shrimp & Grits

Pan-Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce, Layered Over a Crispy Fried Grit Cake and Served with Sweet Tear Drop Tomatoes

#### DESSERT

##### Delicious Customized Wedding Cake

With Cake Stand and Cake Cutting Service. Your choice of bakery, flavors and design!

**89++ PER PERSON**

# HOUSE OF BLUES ANAHEIM

**“YOU MAKE ME REAL”**

**BUFFET DINNER**

## BEVERAGE SERVICE

Iced Tea, Ice Water, and Champagne and/or  
Sparkling Cider Toast

## COCKTAIL HOUR

**One Hour Hosted Beer and Wine Bar**

Select Domestic, Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.

**Selection of Two Tray Passed Hors d'oeuvres from Hors d'oeuvres List**

**Cheese Board and Vegetable Crudités Display**

Served with Crackers, Crostini, and Green Onion Dip

## DINNER BUFFET STATIONS

**Southern Salad**

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar and Toasted Pecans with Apple Cider Vinaigrette

**Spinach & Penne Pasta**

Fresh Garden Spinach Leaves, Crimini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil and Sundried Tomatoes

**Baked Macaroni & Cheese**

With a Buttery Herbed Bread Crumb Topping

**Kansas City BBQ Chicken**

Semi-Boneless Breast and Boneless Thigh with Housemade Kansas City BBQ Sauce

**Slow Smoked Pulled Pork**

Slow Pulled Pork Topped with Housemade Carolina BBQ Sauce, Served with Brioche Buns

**Creole Jambalaya**

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Traditional Jambalaya Sauce

**Jalapeño Cheese Cornbread**

Served with Maple Butter

**Roasted Seasonal Vegetables**

## DESSERT

**Delicious Customized Wedding Cake**

With Cake Stand and Cake Cutting Service. Your choice of bakery, flavors and design!

**89++ PER PERSON**

# HOUSE OF BLUES ANAHEIM

## “AIN’T THAT A LOT OF LOVE”

### BUFFET DINNER

### BEVERAGE SERVICE

Iced Tea, Ice Water, and Champagne and/or  
Sparkling Cider Toast

### COCKTAIL HOUR

#### One Hour Hosted Beer and Wine Bar

Select Domestic, Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.

#### Selection of Two Tray Passed Hors d’oeuvres from Hors d’oeuvres List

#### Cheese Board and Vegetable Crudités Display

Served with Crackers, Crostini, and Green Onion Dip

### DINNER BUFFET STATIONS

#### Baby Kale Salad

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins and Toasted Seeds with Sherry Vinaigrette

#### Baked Macaroni & Cheese

With a Buttery Herbed Bread Crumb Topping

#### Spinach & Penne Pasta

Fresh Garden Spinach Leaves, Cremini Mushrooms in a Light Garlic Cream Sauce with Red Onions, Fresh Basil and Sundried Tomatoes

#### Kansas City BBQ Chicken

Semi-Boneless Breast and Boneless Thigh with Housemade Kansas City BBQ Sauce

#### Blackened Salmon

Pan-Roasted Salmon, Served with Cucumber-Tomato Salad

#### Carving Station: House Smoked Turkey Breast

Chef Attended Item, \$125 Service Fee Applies

#### Jalapeño Cheese Cornbread

Served with Maple Butter

#### Sautéed Seasonal Vegetables

### DESSERT STATIONS

#### Delicious Customized Wedding Cake

With Cake Stand and Cake Cutting Service. Your choice of bakery, flavors and design!

#### Fresh Fruit Display

Seasonal Local and Tropical Fresh Fruits and Berries - Served with Strawberry Yogurt Dip and Fresh Whipped Cream

#### Assorted Housemade Cookies

Garnished with Fresh Caramel and Seasonal Fresh Berries

112++ PER PERSON



# HOUSE OF BLUES ANAHEIM

## HORS D'OEUVRES

### **Crispy Cauliflower Tempura**

With Sambal Aioli

### **Vegetable Spring Rolls**

With Teriyaki Sauce

### **Pulled Pork Sliders**

With BBQ Sauce

### **Angus Beef Sliders**

With Aged Cheddar and Housemade Pickles

### **Bruschetta**

On a Grilled Baguette with Mozzarella Fresca

### **Spinach and Goat Cheese Spanakopita**

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

### **Grilled Andouille Sausage Kabob**

With Roasted Peppers and Onion

### **Creole Deviled Eggs**

With Crispy Pancetta

### **Grilled Vegetable Flatbread**

With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves

### **Spinach & Artichoke Dip** <sup>®</sup>

Served with Housemade Chips, Fresh Pico de Gallo and Sour Cream

### **Petite Quesadillas with Chicken**

With Three Cheese Blend, Rajas Pepper Blend, Wild Mushrooms and Green Onions

### **Juicy Lucy Sliders**

With Provolone Cheese and Fried Jalapeños

### **Crispy Rice Togarashi Shrimp**

With Sweet Soy Sauce

### **Marinated Steak Skewers**

With Chimichurri

### **Petite Crab Cakes**

With Mustard Vinaigrette Apple Fennel Slaw

### **Chicken Tikka Skewers**

With Ghost Chile Pineapple Jam

### **Vegetable Skewers**

With Portobello Mushroom, Sweet Bell Pepper, Sweet Onion, Sambal Vinaigrette and Sweet Soy Sauce

# HOUSE OF BLUES ANAHEIM

## CULINARY ENHANCEMENTS

### CARVING STATIONS

Minimum 50 Guests

#### House Smoked Turkey Breast \* | 12

Served with Cranberry and Turkey Gravy (Each Serving is 4oz.)

#### Maple Glazed Bone-in Ham\* | 10

Served with Honey Mustard (Each Serving is 4.5oz.)

#### Herb Crusted Pork Loin\* | 13

Served with a Ginger Pineapple Glaze (Each Serving is 4oz.)

#### Oven Roasted Prime Rib\* | 22

Served with Au Jus and Horseradish Cream (Each Serving is 4oz.)

### SPECIALTY DISPLAYS

Minimum 50 Guests

#### Imported & Domestic Cheese Board | 8

Served with Crackers, Crostini, Pita Bread and Fruit Garnish

#### Fresh & Exotic Fruit | 7

Elaborate Display of Seasonal Local and Tropical Fresh Fruits and Berries

Served with Strawberry Yogurt Dip

#### Fresh Vegetable Crudités | 6.5

Including Green Onion Dip and Roasted Red Pepper Hummus

#### Mediterranean Display | 7.5

Hummus, Tomato, Cucumber, Feta Cheese, Kalamata Olives and Pita Bread

#### Antipasto Display | 9

An Assortment of Italian Meats and Cheeses, Pepperoncinis, Kalamata Olives, Stuffed Green Olives and Roasted Peppers,  
Served with French Bread Crostini

#### Almond Crusted Baked Brie | 7

Served with Raspberry Sauce and French Bread

#### Chilled Seafood Bar | 20

Includes Three Shrimp, Two Snow Crab Claws and One Oyster on the Half Shell

Served with Lemon Wedges, Cocktail Sauce

\*Chef Attended Item, \$125 Service Fee Applies

# HOUSE OF BLUES ANAHEIM

## CULINARY ENHANCEMENTS

### “LATE NIGHT SNACK” ACTION STATIONS

Minimum 50 Guests

#### Street Taco Station\* | 8

With Choice of Citrus Marinated Chicken or Beef, Served with Shredded Cabbage, Fresh Pico de Gallo, Chopped Cilantro and Lime Crema on Small Corn Tortillas

#### Grilled Cheese Station\* | 10

With Choice of Chicken, Bacon, Ham, Assorted Cheeses and Assorted Market Vegetables

#### Macaroni & Cheese Station | 10

With Choice of Cheese Sauce, Chicken, Bacon, Ham, Assorted Cheeses and Assorted Market Vegetables

#### Loaded Tater Tot or Mashed Potato Station | 8

With Assorted Cheese Sauces, Carnitas, BBQ Pulled Pork and Peppers

#### French Fry Station\* | 10

Regular and Sweet Potato Fries Served with Cheddar Cheese Sauce, Gravy, Cotija Cheese, Diced Roma Tomato, Chopped Scallions, Crispy Bacon, Cinnamon Sugar and Assorted Dipping Sauces

#### Soft Pretzel Station | 7

Served with Homemade Beer Cheese, Marinara, Peanut Butter, and Honey Mustard Sauces

### SWEETS AND TREATS

Minimum 50 Guests, Priced Per Person



Bourbon Bread Pudding | 4

Mini Key Lime Tarts | 5

Assorted Fresh Fruit Tarts | 6

Assorted Housemade Cookies | 4

Sliced Seasonal Fruit Display | 6

Ooey Goey Buttercake Squares | 4

Double Chocolate Fudge Brownies | 4

Bananas Foster Ice Cream Station\* | 8

Served with Vanilla Ice Cream

\*Chef Attended Item, \$125 Service Fee Applies

# HOUSE OF BLUES ANAHEIM

## BAR PACKAGES

Priced Per Person

### CALL BRAND PACKAGE

Absolut, New Amsterdam, Crystal Head, Stolli, Effen, Jim Beam, Canadian Club, Fireball, Ritten House, Seagram's 7, Jack Daniels, Dewars White Label, Chivas, Beefeater, New Amsterdam, Sauza Blue, Bacardi Superior, Sailor Jerry, Malibu, and Cruzan. Includes Domestic, Craft & Imported Beers \$9 and Under, Flat Rock Chardonnay, Flat Rock Cabernet and Flat Rock Merlot Wines, Water and Soft Drinks. Shots and Specialty Drinks Not Included.

Two Hour Package | 27++

Three Hour Package | 36++

Each Additional Hour | 9++

### PREMIUM BRAND PACKAGE

Titos, Hanger 1, Grey Goose, Makers Mark, Masterson's, Jameson, Monkey Shoulder, Hennessy VS, Bombay Sapphire, Plymouth, Maestro Dobel Silver, 1800, Avion, Patron, Captain Morgan, and select Cordials. Includes all Call Brands liquors, all Domestic and Select Craft & Imported Beers, Flat Rock Chardonnay, Flat Rock Cabernet and Flat Rock Merlot Wines, Water and Soft Drinks. Shots and Specialty Drinks Not Included.

Two Hour Package | 31++

Three Hour Package | 42++

Each Additional Hour | 11++

### SUPER PREMIUM BRAND PACKAGE

Belvedere, Kettle One, Buffalo Trace, Templeton Rye, Collingwood, Elijah Craig, Crown Royal, Knob Creek, Woodford Reserve, Jameson Black Barrel, Glenlivet 12, Macallan 12, Hendricks, Maestro Dobel Diamante, Roca Patron Reposado, Hornitos Black Barrel, Karma Reposado, Sailor Jerry and select Cordials. Includes All Premium and Call Brands Liquors, all Domestic and Select Craft & Imported Beers, Flat Rock Chardonnay, Flat Rock Cabernet and Flat Rock Merlot Wines, Water and Soft Drinks. Shots and Specialty Drinks Not Included.

Two Hour Package | 43++

Three Hour Package | 57++

Each Additional Hour | 14++

### BEER, WINE & SODA PACKAGE

Includes All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

Two Hour Package | 23++

Three Hour Package | 30++

Each Additional Hour | 7++

### SOFT BEVERAGE PACKAGE

Two Hour Package | 5++

Three Hour Package | 7++

Each Additional Hour | 3++