

Pintxos Tray Passed Experience 25+ Guests

Bilbao Pintxos | \$50 pp

Pan Cristal con Tomate | *toasted bread, tomato, olive oil* Gambas al Ajillo | *shrimp skewers, sobrasada, garlic* Txistorra | *grilled basque sausage skewer* Croquetas de Jamón | *jamón serrano croquettes*

San Sebastian Pintxos | \$75 pp

Pan Cristal con Tomate | toasted bread, tomato, olive oil Txistorra | grilled basque sausage skewer Croquetas de Jamón | jamón serrano croquettes Gambas al Ajillo | shrimp skewers, sobrasada, garlic Panza de Cerdo | crispy pork belly, membrillo glaze Esparragos | asparagus and seasonal vegetable skewer

Lasarte Pintxos | \$95 pp

Bocadillo | *jamon serrano*, *piquillo peppers*, *manchego*Pan Cristal con Tomate | *toasted bread*, *tomato*, *olive oil*Txistorra | *grilled basque sausage* skewer
Croquetas de Jamón | *jamón serrano croquettes*Gambas al Ajillo | *shrimp skewers*, *sobrasada*, *garlic*Panza de Cerdo | *crispy pork belly*, *membrillo glaze*Esparragos | *asparagus and seasonal vegetable skewer*

Station Menu Add-Ons

Pintxos Menu Experience must be selected for Add-On Prices. Pricing listed not available for a la carte or combination of other Pre-Set Menus. Price is per person. Request for any additional Tray-Pass Items, available at \$12 pp

Cold Station Priced Per Person

Selección De Quesos | selection of spanish cheeses, fruit and nut bread, membrillo \$25 Embutidos Ibéricos | selection of spanish cured iberico meats \$28 Jamón Ibérico De Bellota | cinco jotas, jabugo \$45 per-oz Jamón Ibérico De Bellota 75% | marcos salamanca, guijuelo \$38 per-oz Ensalada De Casa | mixed baby greens, shaved carrot, cherry tomatoes, sherry vinaigrette \$9 Ensalada De Remolacha | beet salad, valencia orange, marcona almond, sherry vinaigrette \$12



Hot Station Priced Per Person

Patatas Bravas| crispy potatoes, alioli, pimentón \$10
Setas | wild confit mushrooms, olive oil, garlic, thyme \$11
Seasonal Medley | veggies, olive oil, garlic thyme \$11
Savoy Charred Cabbage Steak | pimenton glaze \$14
Alcachofas | braised artichokes, fennel, breadcrumbs \$12
Pulpo A La Gallega | octopus, pimentón, olive oil \$21
Carrillera | braised beef cheek, piquillo pepper \$22
Pollo Mojo Verde | roasted chicken, coriander, garlic, onion \$35
Lomo| galician beef striploin \$45
Txuleton | bone-in galician ribeye \$55
Arroz Bomba | Vegetales Mixta \$23, Gambas \$26, Mariscos y Chorizo \$28
Salmon | sherry Gastric \$24

Dessert

Tarta De Queso | burnt basque cheesecake \$10 Flan | three milk custard, caramel \$8 Dulces | assorted sweets, chocolate truffle, fig bon bon, turrón \$8

Pintxos Experience Disclaimer

The pintxos experience is for 1 to 1.5 hours pending guest count. This experience is not recommended as a heavy appetizer or dinner and is intended to be more of a reception and small bites food experience. Our portions for the same food item is 2-3 per person. Each experience may have a different time variant, please ask your Event Manager for the estimated duration. When the Pintxos have concluded, the Event Manager on Duty, will notify the host. If you would like to order additional food please inform the Event Manager, additional costs may vary. We truly appreciate you choosing us for your special event and hope you enjoy your experience with us. ¡Gracias!

Buyout Beverage Packages

25+ Guests

ASSORTED BEVERGES PACKAGE

Assorted Diet and Regular Soft Drinks, Juice, Fresh Brewed Coffee, Fresh Brewed Tea, Still & Sparkling Water \$8 per person for one-hour \$15 per person for two-hour \$22 per person for three-hour \$30 per person for four-hour



BEER WINE & PACKAGE

Rotating Draft Beer, Assorted Canned Beer & Beverages, Assorted House Wine Still & Sparkling Water, Assorted Beverages \$18 per person for one-hour bar \$30 per person for two-hour bar \$42 per person for three-hour bar \$50 per person for four-hour bar



CALL PACKAGE

Rotating Draft Beer, Assorted Canned Beer & Beverages, Assorted House Wine

Still & Sparkling Water, Assorted Beverages

Spirits: Titos, Bacardi Superior, New Amsterdamn, Esponol Blanco, Evan Williams, Wild Turkey 101, Dewars

White Label, Conciere, E&J Peach, Verde Mezcal

\$25 per Person for one-hour bar

\$41 per Person for two-hour bar

\$57 per Person for three-hour bar

\$73 per Person for four-hour bar

CRAFT PACKAGE

Rotating Draft Beer, Assorted Canned Beer & Beverages, Assorted House Wine

Still & Sparkling Water, Assorted Beverages

Spirits: Ketle One, Captain Morgan, Copalli, Havana Club Anejo & Oro, Zayan Gran Reserve, Beefeater, St.

George, Brooklyn, Jimador Silver, Lalo, Buffalo Trace, Bulleit, Eagle Rare, Wellers 12 yr, Redemption Rye,

Sazerac Straight, Tulamore, Monkey shoulder, Los Vecinos, Los Javis Espadin

\$28 per Person for one-hour bar

\$47 per Person for two-hour bar

\$66 per Person for three-hour bar

\$85 per Person for four-hour bar

TOP SHELF PACKAGE

Rotating Draft Beer, Assorted Canned Beer & Beverages, Assorted House Wine

Still & Sparkling Water, Assorted Beverages

Spirits: Grey Goose, Belvedere, Bumbu, Cana Brava Anejo, Meyers Dark Rum, Mount Gay, Aviation, Bombay, Empress 1908, Nordes, Botanist, Casamigos Anejo & Blanco, Don Julio Blanco & Repasado, Four Rose Bourbon, High West, Crown Royal, Jameson, Jack Daniels, Knobb Creek, Roe & Co, Slane, Toki Suntory, Whitle Pig 6yr, Woodford Reserve & Rye, Glenmoreangie 10yr, Johnnie Walker Red, Berteoux,

Hennessy VS

\$35 per Person for one-hour bar

\$55 per Person for two-hour bar

\$75 per Person for three-hour bar

\$95 per Person for four-hour bar

Buyout Beverage Policies

Beverage packages do not include martinis, double pours, or shots. Mixed drinks are one-ounce liquor pours. Martinis can be added to any package as a consumption charge or as an additional package price. Select House Wine is included (2 white, 2 red, 1 rose, 1 bubbly). Specialty bar packages can be created by your Event Manager.

Prices are exclusive of a 18% service charge, 6% admin fee and 7.75% sales tax.



Estimated Beverages Cost

BEVERAGE

Assorted Diet & Regular Soft Drinks \$5 each \$7 each **Bottled Juices** Still or Sparkling Water \$6 / \$8 each Freshly Brewed Iced Tea \$80 per gallon Lemonade \$75 per gallon Cold Press Lavazza Coffee \$80 per gallon Regular or Decaffeinated Lavazza Coffee \$80 per gallon Rishi Teas \$80 per gallon

HOST BAR

Still & Sparkling Water, Soft Drinks & Juices \$5 per drink Call Brands \$12 per drink \$15 per drink Craft Brands Top Shelf Brands \$18 per drink Well Brands Mixed Drinks \$16 per drink \$18 per drink **Premium Brands Mixed Drinks** Top Shelf Brand Mixed Drink \$24 per drink House Wine \$12 per drink Premium Wine \$18+ per drink **Domestic Beers** \$9 per drink **Locals Beers** \$11 per drink \$12 per drink **Imported Beers** \$10 per drink Liqueurs & Cordials

CASH BAR

Call Brands Starts at \$12 per drink **Craft Brands** Starts at \$15 per drink Starts at \$20 per drink Top Shelf Brands Call Brands Mixed Drinks Starts at \$18 per drink Starts at \$19 per drink Craft Brands Mixed Drinks Top Shelf Brand Mixed Drink Starts at \$24 per drink House Wine Starts at \$12 per drink Premium Wine Starts at \$18 per drink Starts at \$9 per drink **Domestic Beers** Local Beers Starts at \$12 per drink **Imported Beers** Starts at \$11 per drink Liqueurs & Cordials Starts at \$12 per dink Still & Sparkling Water Starts at \$6 / \$7 per drink Soft Drinks & Juices

Prices are exclusive of a 18% service charge, 6% admin fee and 7.75% sales tax.



General Information regarding Top of the V Restaurant & Bar Your Event Manager will confirm menus and pricing with you.

Parking

Parking is not including. Parking is available at a discounted rate for event guests. For hosted parking, please inquire to event manager.

- Self-Parking Complimentary located in Hotel Parking Garage
- Valet Available for \$21.00 Per Vehicle

Guarantees

The guest guaranteed is due by 11:00am, (5) business days prior to the function. After this time, the guarantee may be increased, but may not be lowered. Should the guaranteed number not be received at the above time and date, the expected numbers from the contract will become the guaranteed number.

Payment

Pending date of booking, two months out of event will require a 25% deposit of estimated event total, 50% deposit one month out, 75% deposit two weeks out of event, less than two weeks out will require 100% payment of estimated event total. All deposits will be applied to the total bill of the Event. All events will be required to be paid in full prior to event date. Deposits are Non-Refundable, if patron should have the need to cancel the event, then Patron must follow cancellation policy below.

Cancellation Policy

If Patron should cancel the Event, then Patron must provide written notification to the Restaurant advising of Patron's desire to cancel the Event. No other method of cancellation shall be accepted. Patron should send such cancellation notice in email. Cancellation shall be deemed to have been made upon receipt of said notice by The Viv. In the event of Patron's cancellation of the Event, the Patron agrees to pay the following amounts to The Viv: ·Cancellation within thirty (30) days prior to the Event, 35% of the Minimum Total Revenue Required. ·Cancellation within fifteen (15) days prior to the Event, 50% of the Minimum Total Revenue Required. ·Cancellation within five (5) days of the Event, 100% of the Minimum Total Revenue Required. The Estimated Minimum Revenue is based on the anticipated total cost of event.

Food & Beverage

All Food and Beverage, including alcohol, must be purchased through the hotel and served only by Hotel Staff. The Viv Hotel reserves the right to discontinue alcoholic beverage service at any time.

Top of the V Restaurant & Bar Set-up

All events must use the existing set up for each event. Unfortunately, we do not allow the movement of any furniture in Top of the V.

Service Charge & Sales Tax

The food and beverage functions for your Event will be subject to applicable tax and service charges. Currently, all food and beverage are subject to a 18% service charge which is paid solely to the employees serving your function (limited to

Prices are exclusive of a 18% service charge, 6% admin fee and 7.75% sales tax.



wait staff, service employees and service bartenders), and a separate 6% administrative fee. The administrative fee defrays overhead costs associated with your function and no part of it is paid to the service employees.

Labor Charges

Food Carvers and Station Attendants are available at \$200 each. Overtime rate beyond each 4-hour shift is \$100 for each additional hour. Should extra servers or bartenders be requested above the normal staffing levels, their fee will be \$200 per server or bartender. Labor fees are subject to California State Sales Tax.

Decorations

Arrangements for Floral Centerpieces, Special Props and Decorations is booked at host's discretion. All decorations must meet with the approval of the Anaheim Fire Department. The Hotel will not permit the affixing of anything to the walls, trees and or ceiling of rooms. Any cleanup of decoration and or damages are subject to Cleaning/Damage Fee of \$250.00++

Security

The Hotel may require security officers for certain events. For the Safety & Security of the Hotel we require only to use the Hotel Approved Security Vendor. The Hotel strictly enforces a "no weapon" policy for all security functions on the property. Hotel Loss Prevention Officers are available at competitive rates. For further details contact your Event Manager.

Marriott Bonvoy Points

If Host is paying Event with the Bonvoy Credit card, points will be automatically awarded to Marriot Bonvoy Member. Marriot Bonvoy points do not tie with Events. Marriott Bonvoy points are awarded for room revenue and incidentals.

Disneyland Firework Show The Viv Hotel & Restaurants are not related or have control with the Firework Show displayed by Disneyland. Please see Disneyland's Firework Schedule on their website. The show may be only available on weekends nights permitting the season. The Firework's show may be cancelled without reason and or permitting the weather. We apologize for any inconvenience.