

# events by Marriott



breakfast



breaks



lunch



dinner



beverage



info

## crafted for you

**Newport Beach Marriott Hotel and Spa**

900 Newport Center Drive | Newport Beach | CA 92660

949.640.4000

[www.marriott.com/laxnb](http://www.marriott.com/laxnb)

## breakfast

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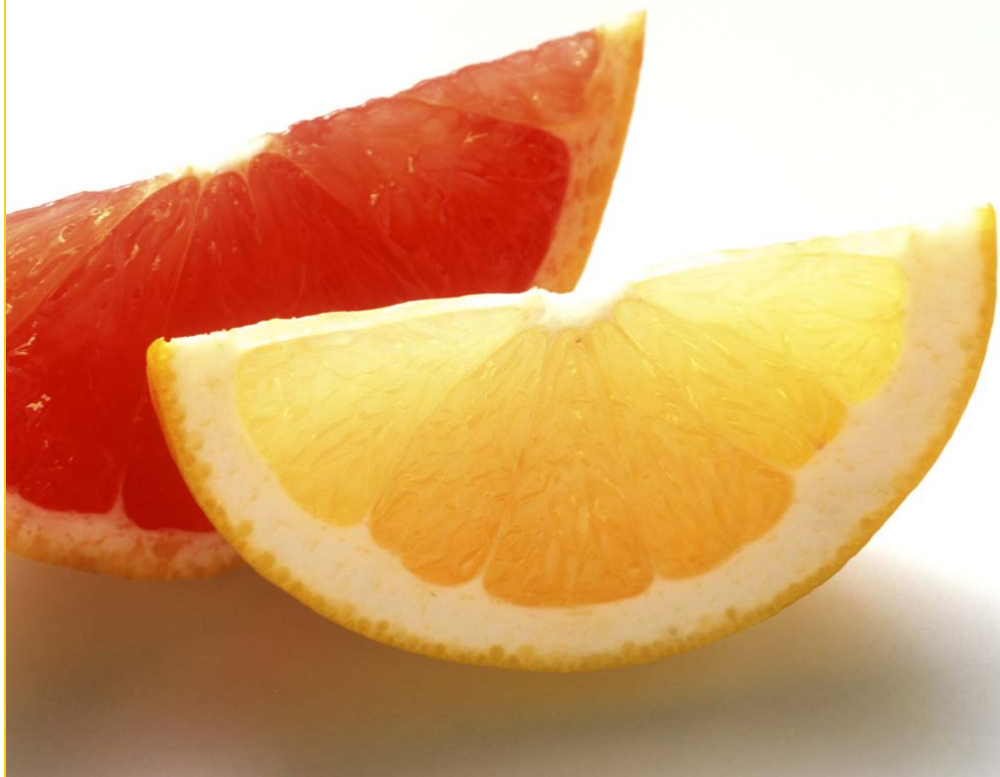
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## SEASON

- [cereals](#)
- [juices](#)
- [coffee](#)
- [teas](#)
- [pastries](#)
- [milk](#)
- [yogurt](#)
- [eggs](#)

## continental breakfast

> plated > buffet



### the coastal | \$24

assorted freshly baked gourmet muffins; fresh bagels and daily selection of freshly baked breakfast breads; whole bananas and seasonal cubed fresh fruits; chilled selection of bottled fruit juices, freshly brewed Starbucks Premium coffee, decaffeinated coffee and Tazo teas

### pure blu continental | \$26

granola, fresh berry and yogurt parfaits; hot oatmeal bar with brown sugar, golden and dark raisins, dried cranberries and cream; plain and whole wheat bagels, whole bananas and seasonal cubed fresh fruits; chilled selection of bottled fruit juices, freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo teas

### the gold coast | \$28

assorted freshly baked gourmet muffins, fresh bagels and daily selection of freshly baked breakfast breads; whole bananas and seasonal cubed fresh fruits, chilled selection of bottled fruit juices, Freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo teas

### choice of one hot selection

honey whole wheat english muffin sandwich with scrambled eggs, tillamook cheddar and canadian bacon  
vegetable frittata with grilled asparagus, roma tomato relish and basil pesto  
loaded hash brown potatoes with southwestern chicken sausage, scrambled eggs and red pepper coulis



all continental breakfasts are priced for one hour of service

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## plated breakfast

served with fresh fruit plate, breakfast bread basket, glass of fresh orange juice and freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections

### american diner | \$26

fluffy scrambled eggs, smoked bacon strips and gourmet sausage link, traditional hash brown potatoes and oven dried tomato garnish



### scrambled eggs benedict | \$28

freshly scrambled eggs with fines herbs, sautéed spinach and maple pepper bacon. served over grilled focaccia bread with stone ground mustard hollandaise.



### crab cake benedict | \$32

our signature Sam & Harry's jumbo lump crab cakes topped with poached eggs and traditional hollandaise. served with grilled asparagus, oven dried tomatoes and cilantro pesto

### american steakhouse | \$30

grilled filet mignon with traditional béarnaise sauce, fluffy scrambled eggs with fines herbs, oven dried tomatoes, grilled asparagus and loaded hash brown potatoes

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## buffet breakfast

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25 guest minimum ,priced for one hour of service

buffet breakfast | \$38

chilled selection of bottled fruit juices

assorted freshly baked gourmet muffins

assorted bagels and daily selection of freshly baked breakfast breads

fresh whole and cubed fruits, individual fruit yogurts and freshly made granola

Kellogg's cereals with ice cold skim and 2% milk

fluffy scrambled eggs with cream cheese and fresh herbs

brioche french toast with toasted almonds, vanilla crème drizzle and warm maple syrup

smoked bacon, southwestern chicken sausage links and corned beef hash

traditional country style breakfast potatoes

freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections



## enhancements

honey whole wheat english muffin with scrambled eggs, cheese and canadian bacon | \$6

southwestern style breakfast burritos | \$6

omelettes made to order with a wide variety of fresh, seasonal ingredients | \$7\*\*

signature crab cake benedict | \$9

\*\*requires attendant at \$150.00 per buffet

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## DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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## coffee breaks

> am - morning > pm - afternoon

all breaks include Starbucks premium coffee, decaffeinated coffee and Tazo tea selections, Pepsi, Diet Pepsi and Sierra Mist soft drinks. 2% or skim milk on request.

### lets go nuts! | \$19

roasted warm peanuts and cashews with sea salt, cajun spiced almonds, roasted pistachios, cinnamon sugar walnuts, yogurt covered almonds and chocolate covered macadamia nut clusters.



### the kid in you | \$18

Milky Way, Snickers, Twix and M&M's; yogurt covered raisins, jelly beans and gummi bears, cracker jack, freshly baked cookies, rice krispie treats and chocolate cupcakes.



### seventh inning stretch | \$18

warm soft pretzels and miniature corn dogs with mustard, roasted peanuts in the shell, freshly popped popcorn, cracker jack, red vines, fresh lemonade and ice-cold bottled O'douls non-alcoholic beer.

### it's a jungle out there | \$18

assorted freshly sliced exotic fruits, chocolate dipped bananas, coconut macaroons, pineapple congo bars, piña colada cake and rainforest punch

### fit for you | \$18

artisan cheese and chicken sausages, classic deviled eggs, grilled and raw vegetables with balsamic dip, low- carb power bars and fitness waters

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## ala carte snacks & additions

grilled portobello & egg beaters | \$52 dz.

layered with grilled asparagus, tomato basil relish and cilantro pesto

southwestern breakfast burritos | \$52 dz.

freshly scrambled eggs with mild chorizo sausage, black beans and queso fresco

breakfast sandwich | \$52 dz.

freshly scrambled eggs with cheddar cheese and canadian bacon on a toasted english muffin

freshly baked muffins | \$45 dz.

blueberry, bran, cranberry, apple and chocolate

assorted fresh bagels | \$45 dz.

with cream cheese and fruit preserves

cinnamon roll bread pudding | \$48 dz.

with caramelized pecans and vanilla icing

pecan caramel sticky buns | \$42dz

freshly baked breakfast breads | \$45 dz.

freshly baked cookies | \$42 dz.

to include chocolate chip, peanut butter and one chef's daily selection

freshly baked brownies & bars | \$42 dz.

double fudge brownies, golden blonde brownies and lemon bars

tri-colored tortilla chips | \$8

with salsa fresca and guacamole

freshly made kennebec potato chips | \$7

served with jalapeno-chive dip and black pepper-bleu cheese dip

jumbo soft pretzels | \$42 dz.

lightly salted and served with a trio of mustards

pita chips | \$6

served with hummus, olive tapenade and creamy cucumber dill dip

Häagen Dazs ice cream & frozen fruit bars | \$6 ea.

individual Dannon fruit yogurts | \$4 ea.



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## beverage breaks

### the basics | \$8

freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections

### all day soft drinks | \$10

an un-ending supply of Pepsi, Diet Pepsi and Sierra Mist with Vasa VP 10oz bottled water, refreshed through out the day

### the basics...all day | \$18

freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections served at the start of your meeting, mid-morning refresh and afternoon refresh

### all beverages...all day | \$24

Pepsi, Diet Pepsi, Sierra Mist, Vasa VP 10oz bottled water, freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections served at the start of your meeting, mid-morning refresh and afternoon refresh

## ala carte beverage

### coffee by the gallon | \$75

freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections

### 20 ounce soft drinks | \$4 ea

Pepsi, Diet Pepsi or Sierra Mist,

### 10 ounce bottled water | \$2 ea

Vasa VP

### energy drinks | \$6 ea

Redbull, sugar-free Redbull or Monster

### iced coffee and tea drinks | \$6 ea

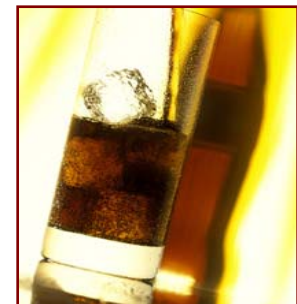
Republic of Tea Iced Teas, Starbucks Double Shots or Starbucks Frappuccinos

### Specialty bottled waters | \$6 ea

Fiji, Pellegrino Sparking or Propel Fitness Waters

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> pm - afternoon



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## lunch

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## ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches



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## lunch in 30 minutes? absolutely! > plated > buffet > box

today, everyone is looking for a little extra time in the day to be productive. our signature *Executive Express* luncheons have been designed with 2011 lifestyles in mind. they are creative, fresh, health conscious and most importantly...fast!

all *Executive Express* luncheons include assorted potato chips and a soup station with your choice of either our signature roasted red pepper & crab soup or soup of the day



### the steakhouse | \$37

shaved prime rib eye with sharp cheddar cheese and steakhouse onion rings served on a pretzel roll. paired with our house-made german-style potato salad, horseradish chantilly cream, sweet brown mustard and cornichon pickles on the side. served with iced tea



### the californian | \$36

roasted breast of turkey with maple pepper bacon, fresh avocado, lettuce and tomato served on a pretzel roll. paired with a butter lettuce salad with green apple, dried cranberries, walnuts and gorgonzola cheese with poppy seed dressing, cranberry orange mayonnaise, whole grain mustard and cornichon pickles on the side. served with iced tea



### the riviera | \$36

marinated and grilled breast of chicken with roasted red peppers, dill harvarti cheese and baby spinach served on a french baguette. paired with a fresh caesar salad, roasted garlic aioli, traditional basil pesto and cornichon pickles on the side. served with iced tea



### the tuscan | \$35

mortadella, salami, prosciutto, provolone cheese, oven dried basil tomatoes and lettuce served on focaccia bread. paired with farfalle pasta salad with fresh mozzarella, grape tomato and basil, garlic & white balsamic aioli, dijon mustard and cornichon pickles on the side. served with iced tea

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## luncheon prix-fixe

a fresh approach to the traditional banquet luncheon experience, our new prix-fixe menu provides your guests with a restaurant style experience that's more reflective of today's dining preferences.

### choose one first course for your entire group

roasted red pepper soup with crab

soup of the day

butter lettuce wedge with green apple, dried cranberries, walnuts and gorgonzola cheese with poppy seed dressing

caesar salad with fresh romaine, red radish, parmesan crisps, garlic ciabatta croutons, fresh chives and caesar dressing

### guest choice of entrée

braised beef short ribs with soft polenta and root vegetable hash

pan seared halibut with a napa cabbage slaw and snap pea broth

whole wheat fettuccine with grilled vegetables, fresh tomato, basil, roasted garlic, olive oil and balsamic reduction



house-made  
french apple tart

### choose one dessert for your entire group

miniature bakeshop trio

coconut macaroon, lemon bar and double fudge brownie

\$50 per guest



house-made  
tiramisu tart

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## buffet luncheon

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pacific coast sandwich | \$43

assorted kettle chips

fresh garden greens salad with pepper cream and pear vinaigrette dressings

german-style potato salad

traditional cole slaw

warm turkey & gouda sandwiches

warm roast beef & cheddar sandwiches

warm traditional rueben sandwiches

sweet cherry peppers, pepperoncini and cornichon pickles

add soup of the day | \$3

add dessert | \$3

new york style cheesecake squares and house-made lemon bars



coronado | \$41

tri colored tortilla chips with pico de gallo

fresh romaine and bibb lettuce with roasted corn, jicama, diced tomato, green onions, roasted pepitas, queso fresco and cilantro vinaigrette

roasted corn, black bean, radish and red pepper salad with fried cotija cheese croutons and chipotle oregano vinaigrette

grilled carne asada and marinated chicken refried beans, sonoran rice and warm flour tortillas

chipotle sour cream, guacamole, pico de gallo, salsa verde, shredded cheese

add dessert | \$3

cinnamon honey crisps and

margarita key-lime tarts

buffet minimum of 25 guests is required

buffets are priced for one hour of service

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## buffet luncheon

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tuscan feast | \$44

grilled rustic crostini with roasted beet and cheese spread

caesar salad with fresh romaine, red radish, parmesan crisps, garlic ciabatta croutons and fresh chives

italian green bean salad with fresh mozzarella, grape tomatoes and fresh basil

asiago crusted breast of chicken with roasted tomato sauce

penne pasta sautéed with olive oil, whole roasted garlic, grape tomatoes, fresh spinach and basil

seared halibut with sautéed fennel and saffron pernod sauce

add dessert | \$3

tiramisu tarts and chocolate dipped biscotti

buffet minimum of 25 guests is required  
buffets are priced for one hour of service



OC fusion | \$45

assorted luncheon rolls, flatbreads and crisp bread sticks with butter

fresh garden greens with dried cranberries, feta cheese, spiced pecans and champagne vinaigrette

california fennel, golden beet, sun-dried tomato and goat cheese salad with white balsamic vinaigrette

stuffed chicken florentine with roasted tomato cream sauce

signature jumbo lump crab cakes with lemon tartar sauce

whole wheat penne pasta with beef tenderloin medallions, wild mushroom demi glace and parmesan cheese.

add dessert | \$3

chocolate hazelnut cake squares and poached pear tarts

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## boxed luncheon

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choose up to three sandwiches | \$38

### turkey club

boars head turkey with maple pepper bacon, bibb lettuce, sliced tomato and dill havarti cheese on multi grain bread

### tuscan chicken

grilled breast of chicken with roasted red peppers, baby spinach and provolone cheese on ciabatta bread

### roast beef

with smoked gouda cheese, bibb lettuce and grilled red onions on pretzel roll

### roasted vegetable

zucchini, yellow squash, red peppers, wild mushrooms and eggplant with roasted beet and boursin spread on ciabatta bread

choose one salad

german-style potato salad

traditional cole slaw

fresh fruit salad

orzo pasta salad

included in all boxed lunches

bag of kettle chips

jumbo cookie

choice of bottled water or soft drink

mayonnaise, mustard, salt & pepper

cutlery and napkin

boxed lunches are available for 5 - 500 guests

more than 500 guests requires a \$250.00 labor fee



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## ESSENCE

- canapés
- shrimp
- wraps
- sushi
- bruschetta
- tenderloin
- dim sum
- oysters
- cheese

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## cold canapés\*

salmon wrapped asparagus | \$5

brie mousse & lingonberry marmalade tart | \$4

sun dried tomato and buffalo mozzarella | \$4

deviled egg with caviar | \$5

turkey tortilla wrap | \$4

peppered ahi tuna with wasabe caviar | \$5

ahi on wonton with wasabe cream cheese | \$6

jumbo tiger prawns | \$6

## hot hors d'oeuvres\*

adobe chicken in phyllo | \$4

sesame chicken | \$4

steak chilito | \$4

sea scallop with applewood bacon | \$5

miniature beef wellington | \$5

pear & brie in phyllo | \$4

sun-dried tomato & feta in phyllo | \$4

kalmata olive & artichoke tart | \$5

fig & caramelized onion puff | \$4

tequila lime shrimp on pita | \$6



\*minimum 50 pieces per order

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### farmers market | \$15

a combination of our seasonal fresh fruits, vegetables and cheeses

### assorted roasted nuts | \$10

served freshly roasted from the ovens and accented with olive oil & sea salt, cajun spices and cinnamon & sugar

### nacho bar | \$11

tri-colored tortilla chips, chili con queso, seasoned pulled chicken, olives, guacamole, salsa fresca and chipotle sour cream

### assorted dry snacks | \$8

potato & tortilla chips, pretzels & peanuts, salsa fresca and herb & chive dip

### prawns & lobster on ice | \$28

iced jumbo prawns & grilled lobster tails served with cocktail sauce and lemon.

### tuscan sun | \$18

chicken & rosemary ravioli with roasted tomato cream sauce and penne pasta with fresh tomato sauce. accompanied by rustic breads with roasted beet and walnut cheese spread, tomato basil bruschetta, olive oil & balsamic vinegar and assorted tuscan olives

### >hors d'oeuvre > station > themed

### sushi & sashimi display | \$375 (serves 25 guests)

california rolls, assorted sushi and sashimi freshly prepared by our in-house master chefs and served with soy sauce, wasabe and picked ginger

### penne pasta | \$8

olive oil, garlic, fresh roma tomato & fresh basil

### small plate cobb salad | \$9

ham, turkey, bleu cheese, bacon, egg, olives

### small plate chicken caesar salad | \$7

radish, parmesan crisps, croutons and chives

### small plate hawaiian ahi poke | \$9

thai chili, avocado, ginger, soy, sesame oil

### small plate italian antipasto | \$7

mortadella, salami, provolone, olives, tomato

### small plate beef carpaccio | \$8

arugula, olive oil, asiago cheese, capers

### assorted gourmet pizzas | \$14

barbeque chicken & red onion, grilled shrimp & shiitake mushroom and roasted vegetable pizzas

### seasonal fresh fruits | \$8

seasonal fresh fruits, melons and berries with honey yogurt dressing

### seasonal fresh vegetables | \$8

grilled and raw vegetables with balsamic and pepper-ranch dip

### import & domestic cheeses | \$9

served with flatbreads, sliced ciabatta and assorted crackers

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## action stations

beef short rib sliders | \$14

slow braised beef short ribs with chipotle barbecue sauce and fried onion straws

ahi sliders | \$18

seared ahi sliders with sautéed onions & peppers and wasabe mayonnaise. served with fresh made potato chips

jumbo lump crab cakes | \$18

seared to order and topped with micro greens and lemon tartar sauce

burger bar | \$15

petite beef burgers with cheddar, pepper jack and swiss cheeses; guacamole, bacon, grilled onions, fried onion strings, sautéed mushrooms, grilled pineapple, jalapeño peppers, tomatoes, dill pickles, teriyaki sauce, garlic aioli, dijon mustard and ketchup



lobster tacos | \$30

carne asada tacos | \$25

chicken tacos | \$20

with fresh made tortillas, queso fresco, shredded lettuce and salsa trio. 50 guest minimum

sausage po boy sandwiches | \$12

Assorted grilled sausages with grilled onions and peppers, assorted mustards and fresh slaws served on brioche rolls

action stations and carving stations require a minimum of 25 guests, unless otherwise noted and one attendant for each one hundred guests at \$150.00 each

## carving board

housemade tuscan calzones | \$10

served hot from the oven and include italian meats and roasted vegetable. served with marinara sauce for dipping

roasted turkey breast | \$10

carved to order with cranberry orange relish, dijon mustard and assorted miniature rolls.

peppered tenderloin of beef | \$17

carved to order with stone ground mustard, creamed horseradish and assorted miniature rolls.

louisiana meatloaf | \$14

our house made signature meatloaf with tomato bourbon chutney and garlic mashed potatoes.

roasted pork loin | \$12

pan seared and oven roasted with apricot and black currant glaze. served with roasted garlic and fresh herb aioli and squaw rolls.

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## dessert reception stations

### ooey gooey brownie station | \$12

warm double fudge and blonde brownies with hot fudge, warm caramel, raspberry coulis, crumbled Heath bars, caramelized walnuts and whipped cream.

### ice cream sandwich shop | \$14

create your own unique ice cream sandwich combination with freshly baked chocolate chip, double fudge, peanut butter, sugar and oatmeal raisin cookies with vanilla, chocolate, strawberry, coffee and mint ice creams.

### gourmet pastry table | \$12

chocolate dipped strawberries, fruit tarts, napoleons, cream puffs, chocolate eclairs and petit fours.

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## the dining experience... Newport Beach style

The Newport Beach Marriott Hotel & Spa is proud to be one of the first hotels in the country to offer a restaurant style dining experience in a banquet setting for all dinner events. You no longer have to choose a single entrée or combination plate in an attempt to satisfy your guests. Your guests now have the freedom to select the entrée that best suits their personal dining preference... tableside!

You choose the number of entrée selections to be offered, and our highly trained staff will do the rest. Your guests will experience their entrée of choice, freshly prepared with the finest ingredients and creative accompaniments that best enhance the entrée chosen.

Now that's satisfied!

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> buffet > a la carte

## first course selections

select one for your entire group. add a course for \$6 per person.

wild mushroom and artichoke soup

served en crouete

infused lobster bisque

served en crouete

tomato basil soup

served en crouete

potato, leek and corn chowder

served en crouete

### classic caesar salad

crisp romaine tossed with aged parmesan, garlic croutons  
radish, chives and creamy caesar dressing

### garden salad

fresh garden greens with enoki mushrooms, carrots,  
cucumbers, tomatoes and balsamic vinaigrette

### poached pear salad

mixed lettuce greens with poached pears, fresh raspberries,  
caramelized pecans, stilton cheese and roasted garlic white  
balsamic vinaigrette

### balboa salad

fresh bibb lettuce with oven-dried tomatoes, aged romano  
cheese, maple pepper bacon and chunky cucumber dill  
ranch dressing

### asparagus salad | \$4

sautéed asparagus spears on grilled flatbread with avocado  
citrus relish, micro greens and herb citrus vinaigrette



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> buffet > a la carte

choose as many as four entrées and experience the ultimate in variety...



fire grilled **filet mignon** with fresh herb butter and wild mushroom demi glace  
pan seared **filet mignon** with balsamic reduction  
beef entrées are accompanied by **gruyère & leek potato gratin** and seasonal vegetables

one entrée for entire group

- chicken entrée | \$60
- fish entrée | \$64
- beef entrée | \$70



maple glazed **breast of chicken** with leeks, almonds and sun-dried cranberries  
**stuffed chicken florentine** with baby spinach, herbed ricotta and asiago cheeses with roasted tomato cream sauce  
chicken entrées are accompanied by **cabernet wild rice** and seasonal vegetables

tableside choice of two entrées

- chicken & fish | \$68
- chicken & beef | \$74
- fish & beef | \$80



pan seared **halibut** with baby bok choy, julienne vegetables and asain black pepper reduction  
pan seared **sea bass** with orange fennel reduction with roasted corn risotto and seasonal vegetables

tableside choice of three entrées

- chicken, beef & fish | \$84



offered at all dinner events...

roasted **vegetable napoleon** layered with boursin cheese and dressed with basil oil and balsamic reduction

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## plated dinner desserts

included in menu price and served with Starbucks premium coffee, decaffeinated coffee and Tazo tea selections

### traditional crème brûlée

creamy custard under a crisp, caramelized sugar crust with fresh berry garnish

### opera cake

chocolate and hazelnut cake layered with espresso buttercream

### tiramisu tart

espresso soaked sponge cake with mascarpone and cocoa in a buttery tart shell

### french apple tart

crumble topping and cinnamon crème

### ultra chocolate cake

rich and decadent with Godiva whipped cream

### fresh seasonal berry tart

shortbread crust and fresh vanilla custard

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## buffet dinners



### the newport coast | \$83

assorted gourmet dinner rolls with butter

salad bar with fresh garden greens, spinach leaves, plum tomatoes, red onions, cucumber, carrots, mushrooms, garlic croutons, parmesan cheese, red wine vinaigrette and pepper-ranch dressings

herb breast of chicken provencal with roasted lemon pan jus

filet medallions oscar-style with jumbo lump crab, asparagus and traditional hollandaise

Sea bass with fresh tomato broth and balsamic tomato basil relish

rosemary and artichoke mashed potatoes, cabernet wild rice and seasonal vegetables

assorted cakes, fruit tarts, eclairs, napoleons, cream puffs, chocolate dipped strawberries and petit fours

freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections



### campfire cookout | \$83

assorted gourmet dinner rolls butter

german-style potato salad

bibb lettuce with oven-dried tomato, cucumber, mushroom and maple pepper bacon with bleu cheese and ranch dressings

barbecue beef short rib sliders with fried onions

grilled keilbasa, bratwurst and chicken sausages with sauteed onions and peppers and assorted mustards

colossal grilled prawns brushed with garlic butter

baked potato bar with sour cream, chives, maple pepper bacon bits, whipped butter, cheddar cheese

sautéed fresh corn kernels with shallots, anaheim chiles and fresh cilantro

traditional s'more tarts and warm seasonal fruit cobbler with vanilla bean ice cream

freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections

buffet minimum of 25 guests is required

buffets are priced for ninety minutes of service

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## buffet dinners

### surf & turf | \$115

assorted gourmet dinner rolls, flat breads and sliced breads with butter

individual small plate arugula salads with fresh blueberries, toasted pine nuts and shaved reggiano-parmesano cheese. lemon thyme vinaigrette

individual seasonal tomato, fresh mozzarella and grilled zucchini salad with olive oil, balsamic syrup, coarse sea salt and cracked black peppercorns

traditional zesty shrimp and scallop ceviche with fresh lime

fire grilled filet mignon with fried onion straws and roasted whole garlic

jumbo lump crab cakes with tarragon tarter sauce and fresh lemon

grilled pacific lobster tails with clarified butter

white cheddar and black truffle mac & cheese

roasted potatoes with seasonal vegetables

dark chocolate truffles & red wine bar, miniature crème brulée, espresso cup tiramisu and lemon tarts

freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo tea selections



buffet minimum of 25 guests is required  
buffets are priced for ninety minutes of service

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## ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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## champagne

Mumm Cuvée Napa	\$30
Moët & Chandon Whitestar	\$68
Tattinger Brut La Francaise	\$72
Cuvée Dom Perignon	\$180

## white wines

Campanile pinot grigio	\$25
Markham sauvignon blanc	\$28
Ferrari-Carano fumé blanc	\$32
Meridian chardonnay	\$26
Clos du Bois chardonnay	\$32
Sonoma-Cutrer chardonnay	\$38
Ferrari-Carano chardonnay	\$48
Cakebread chardonnay	\$55

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## red wines

Byron pinot noir	\$35
Ruffino Riserva Ducale Chianti Classico	\$48
Meridian merlot	\$26
Clos du Bois merlot	\$32
St. Francis merlot	\$48
Robert Mondavi Napa merlot	\$48
Rancho Zabaco zinfandel	\$28
St. Francis zinfandel	\$35
Arboleda syrah	\$30
Meridian cabernet sauvignon	\$26
Estancia cabernet sauvignon	\$34
Franciscan Oakville cabernet sauvignon	\$38
Sterling cabernet sauvignon	\$42
Kenwood cabernet sauvignon	\$52

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## luxury brands

### liquor

Knob Creek 9 Bourbon  
Crown Royal Whiskey  
Johnny Walker Black Label Scotch,  
Belvedere and Grey Goose Vodkas,  
No. TEN by Tanqueray Gin,  
Captain Morgan Rum,  
Sauza Commemorative Tequila,  
Hennessy XO Brandy

### wine

Chalk Hill Estate Chardonnay  
Acacia Pinot Noir  
Ferrari-Carano Merlot,  
Clos du Val Cabernet Sauvignon

### beer

Miller Lite  
Amstel Light  
Heinekin  
New Castle  
Modelo Especial  
Guinness  
Hoegaarden  
Paulaner Hefeweizen  
O'Douls



## top shelf brands

### liquor

Jack Daniels Bourbon  
Seagram's VO Whiskey  
Dewar's White Label Scotch  
Absolut Vodka  
Bombay Sapphire Gin  
Myer's Original Dark Rum  
Jose Cuervo 1800 Tequila  
Courvoisier VS Brandy

### wine

Sonoma Cutrer Chardonnay  
La Crema Pinot Noir  
Swanson Merlot  
Franciscan Cabernet Sauvignon

### beer

Miller Lite  
Amstel Light  
Heinekin  
New Castle  
Pacifico  
Red Stripe  
Blue Moon  
O'Douls



## premium brands

### liquor

Maker's Mark Bourbon  
Canadian Club Whiskey  
J&B Scotch  
Smirnoff Vodkas,  
Beefeater Gin  
Bacardi Superior Light Rum,  
Jose Cuervo Gold Tequila,  
Korbel Brandy

### wine

Stone Cellars Chardonnay  
Stone Cellars Merlot,  
Stone Cellars Cabernet Sauvignon

### beer

Miller Lite  
Amstel Light  
Heinekin  
New Castle  
Corona Extra  
Samuel Adams  
O'Douls



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## cocktails

### hosted bar, on consumption

cordials	\$9
luxury liquor	\$9
top shelf liquor	\$8
premium liquor	\$7
Luxury wine	\$15
Top shelf wine	\$11
house wine	\$8
luxury beers	\$8
Top shelf beers	\$7
Premium beers	\$6
soft drinks & bottled waters	\$4

## cocktails

### non-hosted bar, on consumption

cordials	\$10
luxury liquor	\$10
top shelf liquor	\$9
premium liquor	\$8
Luxury wine	\$16
Top shelf wine	\$12
premium wine	\$9
luxury beers	\$9
Top shelf beers	\$8
Premium beers	\$7
soft drinks & bottled waters	\$4



Bartender fees are charged at the rate of \$150.00 for the first hour and \$50 each additional hour. We recommend one bar for each 100 guests in attendance.

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full bar, hosted hourly, unlimited consumption

luxury brands, first hour | \$22

luxury brands, second hour | \$17

luxury brands, each additional hour | \$12

top shelf brands, first hour | \$20

top shelf brands, second hour | \$15

top shelf brands, each additional hour | \$10

premium brands, first hour | \$18

premium brands, second hour | \$13

premium brands, each additional hour | \$8

soft bar, hosted hourly, unlimited consumption

first hour | \$12

second hour | \$9

each additional hour | \$6

bartender fees are charged at the rate of \$150.00 each. We recommend one bar for each 100 guests in attendance.

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## FLAWLESS

lights  
camera  
action

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## event technology packages

standard flipchart package | \$55  
paper, masking tape

Post-It flipchart package | \$100  
Post-It brand paper, masking  
tape

XGA 3200 lumen data projection | \$650  
XGA 4500 lumen data projection | \$750  
SXGA 6000 lumen data projection | \$850  
package includes a high quality LCD projection  
unit, 24" skirted cart, appropriate cables and  
extension cords safely taped down

DVD package | \$300  
DVD player package features a roll-around  
54" projection cart, 42" Plasma monitor w/ DVD  
player, appropriate cables and extension cords

presenters package | \$150  
package includes technician to set up your  
projector, power strip, appropriate tripod screen  
for meeting room and extension cords safely  
taped down

podium/lecturn lighting package | \$250  
Includes two Leko lights and dimmer pack.



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<b>screens</b>		<b>sound systems</b>		<b>presentation accessories</b>			
fast fold screens w/ dress kit		patch to house sound		laser pointer \$50			
7 ½' X 10'	\$225	per salon	\$100	CD player \$100			
9' x 12'	\$265	entire ballroom	\$300	wireless mouse/remote \$50			
<b>roll-up screens</b>		<b>sound reinforcement</b>		speaker time \$100			
10' x 10'	\$110	12 channel mixer and		wireless cue light \$150			
12' x 12'	\$125	2 JBL EON 250 watt speakers	\$250	flipchart easel \$35			
<b>tripod screens</b>		4 JBL EON 250 watt speakers	\$400	standard flipchart pad \$35			
5' x 5'	\$75	<b>communications</b>		Post-It flipchart pad \$60			
5'x 5' super bright	\$120	Motorola walkie-talkie & charger \$45		flipchart markers – set of four \$15			
6'x 8' super bright	\$120	Clear-COM headset intercom		whiteboard \$45			
7'x7'	\$85	main base station \$100		pipe & drape – black, per 10' panel \$160			
8'x8'	\$95	additional headset \$50		pipe & drape – blue, per 10' panel \$180			
<b>microphones</b>		<b>technician</b>					
standing	\$50	operator weekday 6am-6pm \$55					
table	\$50	operator weekday 6pm-1am \$75					
podium	\$50	operator weekend 6am-6pm \$85					
PZM (conference)	\$65	operator weekend 6pm-1am \$95					
wireless lapel	\$175	operator holiday \$105					
wireless hand held	\$175	technician prices are per hour, with four hour minimum					
<b>mixers</b>		<b>electrical</b>					
4 channel (Shure)	\$50	extension cord \$15					
8 channel (Automatic)	\$95	power strip \$15					
12 channel (Mackie)	\$125	100amp/3 phase service \$750					
16 channel (Mackie)	\$195	200amp/3 phase service \$950					
		exhibit booths/tables (up to 20) \$25/day					
		*note: more than 20 requires additional power service					



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## video

VHS deck	\$100
DVD player	\$100
SVHS deck	\$125
DVD camcorder w/ tripod	\$350
32" flat panel lcd	\$300
42" flat panel plasma	\$450

## stands & carts

24" roll-around cart	\$25
54" roll-around cart	\$50

## lighting

Altman follow-spot	\$200
spot lights (Leko)	\$75
flood lights (Par Can)	\$65
dimmer packs with fader	\$250
light tree	\$150

altman follow spot requires operator  
leko spot lights require dimmer pack

## iBahn high-speed data

first connections	\$95
each additional connection	\$75

## telephone & data

direct dial telephone	\$100
data phone line - analog	\$100
fax phone line	\$100
full duplex Polly Com	\$200

tolls additional

## data equipment

color printer	*please call for price
fax machine	\$125
black & white laser printer	\$110

## computer/video

Laptop Computer	\$250
VGA Distro	\$90
RGB switcher	\$110
Digital Scan Converter	\$250
VGA switcher	\$110
Folsom Presentation Pro	\$350

## audio visual facility charges

grand pacific ballroom	\$350
newport coast ballroom	\$350
california rooms	\$200
baycliff	\$200

## other equipment

please contact the Event Technology Department for price and availability

direct line	949.729.3570
fax line	949.720.7987
hotel direct	949.640.4000

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### Audio Visual

Audio Visual services are provided by Marriott Visual Presentations. Orders may be placed through your Sales or Event Management representative. Outside Audio Visual companies are welcome, however, events will be subject to facility charges based on the event space being utilized. All vendors must comply with Marriott's liability insurance requirements and waivers. Facility Charges can be found in the Technology section of this portfolio. [CLICK HERE](#)

### Alcoholic Beverages

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license), the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license require the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. Please inform your guests of this policy

### Coat Check

Coat Checking facilities are available. Hosted coat checks are available at a flat rate charge of \$300.00. If you would like a private coat check area, please inform your Sales or Event Management representative

### Decorations

Arrangements for floral centerpieces and theme props may be made through your Sales or Event Management representative. All decorations, especially those incorporating candles, must meet with the approval of the Newport Beach Fire Department. The Hotel will not permit the affixing of anything to the walls, floors or ceiling of your event space. Fog Machines and Open Flames are prohibited

### Deliveries

Regardless of size, all deliveries to the Hotel must go through the Hotel's Loading Dock.

### Deposits

A deposit will be required in order to make the function reservation confirmed and definite. The initial deposit is due within

ten (10) working days of the receipt of your contract. All initial deposits, to confirm and make definite function space reservations, are non-refundable.

### Electrical

Arrangements for electrical needs exceeding 120 volt/20 amp wall plug(s) must be made in advance and will require additional charges. Please remember to check with your vendors, DJ, band, production and/or lighting company to see if you will require additional power for their set-up requirements. Please notify your Sales or Event Management representative a minimum of 72 hours prior to your function, should you require supplemental power. A Supplemental Power Fee of \$750.00 - \$950.00 will apply

### Exhibit Hall Vendor Tables

A fee of \$20.00 per vendor will be charged and includes choice of 6 or 8 foot table, linen, two chairs and trash can for each exhibit booth or space. Does not include electrical services. For electrical information [CLICK HERE](#).

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### Food and Beverage

No Food or Beverage, alcoholic or otherwise, shall be brought into the Hotel by patron or attendees from outside sources without special permission of the Hotel. The Hotel reserves the right to make a charge for such services.

### Guarantee

Your attendance must definitely be specified three (3) business days in advance of your function or your expected number of guests will be used as your guarantee. This will be considered your minimum guarantee and is not subject to reduction. We will be set and prepared to serve up to 5% over the guarantee for groups up to 299 guests; 3% over the guarantee for groups of 300 guests and above. For Continental Breakfast and Coffee Breaks, the hotel will only set for the guarantee number. If you would like to use assigned seating, please submit your seating diagram three (3) business days in advance of your event.

### Identification of Meeting

If your group is to be identified by a name or division other than that which is stated on the contract, please notify your Sales or Event Management representative so that the Hotel may accurately post your event.

### Labor Charges

Bartenders, carvers, station attendants, food or cocktail servers are available at a rate of \$150.00 for the first hour and \$50 each additional hour. The Hotel will charge a \$150.00 Labor Fee for all food functions with less than 25 guests, above and beyond all other fees.

Events will be set in standard Rounds of 10 or 12. Should you event require seating of 8 or less per table, and additional labor fee of \$15.00 per table will apply. Labor fees are subject to California State Sales Tax (California State Board of Equalization Regulation Number 1603)

### Linen

For Morning or Afternoon Events, Complimentary Table Linens are available in White or Champagne with Forest Green, White or Champagne Napkins. For Evening Events our Standard Table Linen is White Floor Length with Napkins in Forest Green, White or Champagne. Additional Color Selections are available in both Table Linen and Napkins at an additional charge

### Menu Planning

Current prices are indicated on the enclosed menus and are subject to change without notice. We will make every effort to adjust menus to conform to religious or dietary preferences. For the best service, we recommend that you select one entrée for your entire group. Our Culinary Team will gladly customize a menu for your special event.

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### Minimum Revenue Guarantee

Throughout the year, certain dates and times are subject to Minimum Revenue Guarantees. This Guarantee is not only subject to dates and times, but also to specific Ballroom space. The Minimum Revenue Guarantee is a dollar amount that you contractually agree to spend at the Hotel for your event. Unless, otherwise contracted, Minimum Revenue Guarantees do not include service charge and state sales tax. Unless otherwise contracted, your food, beverage and bar sales, will apply towards satisfying the Minimum Revenue Guarantee.

### Parking

Valet parking is \$16.00 for the first four hours and \$25.00 for more than four hours. Overnight Valet Parking, with In and Out Privileges is available for \$28.00 per car. Self-parking is available at a rate of \$4.00 per hour with a maximum of \$18.00 per day. Overnight Self-Parking is available at a rate of \$18.00 per car with In and Out Privileges. Parking charges are subject to change without notice.

### Payment

Full payment is due as contracted, unless credit has been established and approved through the Hotel. If credit is approved, all accounts are due and payable upon receipt of the invoice. In the event payment is not made within 25 days of receipt of the original statement, the Hotel may immediately impose a Late Payment Charge of 1 ½ % per month (Annual Rate 18%). Or, the maximum allowed by law, on the unpaid balance, and the reasonable cost of collection, including attorney fees. Please contact us immediately if you have any questions regarding this statement.

### Rigging

All rigging must be done by a Certified Rigging Technician and must be approved by the Hotel's Audio Visual Department a minimum of 72 hours in advance of any equipment installation in the Hotel's event spaces. All vendors must comply with Marriott's liability insurance requirements and waivers.

### Room Assignments

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to re-locate your function.

### Seating

Seating will be at round tables or 10 to 12 guests each, unless otherwise requested. Seating with less than 10 people per table will accrue an additional service fee of \$15.00 per table. Special seating diagrams with numbered tables are available if there is to be assigned seating.

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### Security

Arrangements for security must be made a minimum of 2 weeks prior to your event. Security Officers are available at the cost of \$35.00 per hour for a 4 hour minimum. Security companies must have workers compensation and liability insurance policies in effect to be allowed on property. The Hotel strictly enforces a no weapon policy for all security officers on property. Please notify your Event Manager if you will have any portable items of extraordinary value in your meeting rooms. The Hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the Hotel prior to, during or following your event.

### Service Charge & State Sales Tax

A 24% Service Charge and 7.75% State Sales Tax will be added to the cost of all food and beverages, room rental, and audio visual charges. The 24% Service Charge and all labor fees are subject to the 7.75% State Sales Tax (California State Board of Equalization Regulation Number 1603). Service Charge Percentages are subject to change without notice

### Shipping

To assure efficient handling and storage of materials, we suggest that you notify your Sales or Event Management representative of your requirements in advance. As storage space is limited, please have your packages delivered within 48 hours of your function date. Please label all packages with the name of the person to receive the package, date of event and the group name. Incoming and outgoing parcels are subject to handling fees of \$5.00 to \$100 each, depending on size and quantity. Please check with your Event Management representative for specific pricing information.

### Signage

Signage is limited to (1) sign by your function room. No signs will be permitted in the main lobby. Banners are limited strictly to the Convention Registration desk. At no time will signs or banners be taped or otherwise affixed to the walls. Exception to any of the above must be approved by the Hotel management. Signage must be professionally printed. Handwritten signs are not permitted.

### Special Services

Should you require entertainment, floral arrangements, photographers, balloons, ice carvings, or a special theme for your party, your Sales or Event Management representative will be happy to assist you.

### Vendors (Outside)

All outside vendors, such as florists, production & entertainment companies, lighting, sound and audio visual companies must contact Event Management to review their arrangements at least 72 hours in advance of your event. All vendors must comply with Marriott's liability insurance and waiver requirements. When contracting with your vendor; please inform them that fog machines and open flames are prohibited. Please also verify power needs (see Electrical on page 2) as there may be additional costs involved that you or your vendor will be responsible for.