

— **Bar & Bat Mitzvah Parties** —
at the
Walnut Creek Marriott

Congratulations on your
Bar or Bat Mitzvah!

The following menus have been created to make
your special day memorable and exciting!

All of our menus include the following:

Tray-Passed & Buffet Hors d'Oeuvre

Special Plated Menus for the Adults

Custom Fun-Filled Buffets
for the Teens & Children

Starbucks Coffee and Premium Teas

Dance floor and setup for your DJ or band

Skirted tables for the challah & the candle ceremony

Custom table setup to your specifications

Complimentary centerpieces

Discounted overnight room rates for your out-of-town guests

A complimentary guestroom
(with 100 person minimum attendance)

Marriott[®]
WALNUT CREEK

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WalnutCreekMarriott.com

— Let the Party Begin! —

Buffet Hors d'Oeuvre

Seasonal Fresh Fruit

Please select one of the following platters:

Imported & Domestic Cheeses

Assorted crackers & sliced baguettes

-or-

Mediterranean Platter

Eggplant tapenade and hummus

Carrot sticks, celery, & scallions, roasted peppers, country olives, & cornichons

Baked pita chips

Tray-Passed Hors d'Oeuvre

Please select three items from the following list:

Falafel with Tahini Dipping Sauce

Grilled Vegetable Skewers

Sesame Chicken with Orange Marmalade Dipping Sauce

Rye Toast Points with Smoked Salmon Mousse & Crème Fraiche

Belgian Endive with Caramelized Walnuts & Gorgonzola Mousse

Kalamata Artichoke Tarts

Salmon Satay with Chili Lime Yogurt Dipping Sauce

Wild Mushrooms in a Phyllo Purse

Cheddar Cheese in Puff Pastry

For the Young Adults and Children

Fresh Fruit Punch & Soft Drinks

Available throughout the event

(\$75.00 attendant fee)

Chips & Dips

Your Event Manager can assist you in selecting a menu that is non-meat or non-dairy.

Prices do not include taxable service charge or sales tax.



Plated Adult Dinners

*All dinners are served with
Premium Dinner Rolls
With butter or margarine*

Salad & Dessert



Grilled Free-Range Chicken with Blackcurrant Vinaigrette 42.

Grilled Free-Range Chicken with Artichokes & Goat Cheese 42.

Poached Monkfish with Morel Cream Sauce 50.

Porcini-Dusted Halibut 47.
Roasted tomato vinaigrette

Grilled Atlantic Salmon 45.
Citrus, red onion, & tomato relish

Filet Mignon 52.
Port demi-glace (no butter), cherry olive relish

Grilled Lamb Chops 52.
Pomegranate glaze

Chef's choice accompaniments

Your dinner will include one of the following vegetarian selections:

Eggplant Involtini with Grilled Vegetables, Fontina & Goat Cheese
Thinly sliced eggplant rolls, baked with marinara sauce

~or~

Gemelli Pasta with Grilled Vegetables
*Grilled eggplant, zucchini, Portabello mushrooms, & onions,
Kalamata olives, roasted tomato, garlic & basil*



Starbucks Coffee and Premium Teas
Cream or non-dairy creamer

Split menus will be charged at the higher priced entrée.

Your Event Manager can assist you in selecting a menu that is non-meat or non-dairy.
Prices do not include taxable service charge or sales tax.



Adult Dinner Accompaniments

Chose one salad for your guests:

Spinach Salad

Blueberry vinaigrette, mushroom & sweet onions

Mesclun Field Greens

*Tomatoes & balsamic vinaigrette
Garnish of fried garlic-pepper pasta*

Caesar Salad

*Lemon & caper dressing, and house-made garlic croutons,
Asiago cheese*



Choose one dessert for your guests:

Fresh Strawberry "Martini"

Non-dairy topping

Lemon Chess Tart

Flourless Chocolate Torte

Mountain Berry Tart

Tiramisu

Warm Apple Crisp (add \$1.00)

Your Event Manager can assist you in selecting a menu that is non-meat or non-dairy.
Prices do not include taxable service charge or sales tax.



Teens' & Kids' Buffets

All buffets include:

Chips & Dips

Fresh Fruit Punch & Soft Drinks available throughout the event

Crisp Green Salad with Assorted Dressings

Seasonal Fresh Fruit

Pasta Salad with Artichokes, Kalamata Olives, & Tomatoes

Please select one of the following theme buffets:

Picnic Buffet 35.

Fried Chicken

Kosher Hot Dogs

Condiments & Buns

Ranch Fries

Corn-on-the-Cob

Barbecue Beans

Taco & Fajita Buffet 35.

Chicken Fajitas

Beef Taco Filling

Warm Flour Tortillas & Tortilla Chips

Grated cheese & sour cream, guacamole & fresh salsa

Roasted Corn Salad

Spanish Rice & Ranchero Beans

Ocean Beach Buffet 39.

Fish 'n' Chips

Tartar sauce, lemon, and malt vinegar

Grilled Salmon

Lemon butter sauce

Macaroni & Cheese

Oven-Roasted Italian Vegetables

Garlic Bread

Mediterranean Buffet 37.

Grilled Chicken in 15-Spice Marinade

Beef Kebobs

Falafel with Tahini Dipping Sauce

Pita Pockets

Shredded lettuce & tomatoes

Israeli Couscous Salad

Olives & roasted peppers

Please select one of the following dessert buffets:

Ice Cream Sundae Buffet

Chocolate & Vanilla Ice Cream

Hot Fudge, Caramel & Strawberry Sauce

Nuts, M&Ms, Oreo Cookie Crumbles

Rainbow Sprinkles

Whipped Cream & Cherries

Sweet Things Buffet

Warm Apple Crisp

Berry Pie

Three-Flavor Jello Cubes

Whipped non-dairy topping

Sugar Cookies

Your Event Manager can assist you in selecting a menu that is non-meat or non-dairy.

Prices do not include taxable service charge or sales tax.



Some Answers to your Questions...

May we choose more than one entrée?

You may choose up to two selections from our plated reception menu. In addition, we always offer an option for vegetarians. Everyone must have the same salad selection. If you choose to serve more than one entrée the higher priced entrée will be the price of the meal. We also offer special pricing for children up to age 10.

When do I tell you my final attendance number?

For weekend events, the guaranteed attendance is due on the Tuesday before your reception, by 4:00PM. We will prepare for 3% over the guarantee, unless that exceeds the safe capacity of the banquet room.

How many guests will be seated at each table?

For the adults, we use oval tables that seat 10 very comfortably. For the kids, we can customize the seating as you prefer, as long as it fits in the room and allows for good service.

Can you provide our guests with Kosher meals?

Unfortunately, no, we cannot, since we don't have a Kosher kitchen. But we've put together these menus to accommodate Jewish cultural traditions. Your Event Manager can assist you in choosing a menu that is non-dairy or non-meat.

When can the DJ and the other vendors set up?

The room will be available to you one hour before your event is due to start. If you need more time than that, speak to your Event Manager to discuss availability and possible additional room rental fees.

What times are available for social functions?

Most evening receptions begin at 6:00PM; most daytime receptions are from 11:00am until 4:00PM. Many event professionals suggest that a Bar or Bat Mitzvah should last no longer than five hours; the hotel books social functions for a maximum of six hours. If your evening event needs to start before 6:00PM, speak to your Event Manager to discuss what additional rental fees might apply.

May we bring in any of our own food?

The Walnut Creek Marriott will prepare and serve all of the food for your event.

May we bring our own liquor and wine?

You may bring your own wine in advance if you like; we'll charge the prevailing corkage fee for the bottles we open and serve. The hotel will provide all other liquor. Under no circumstances will individual attendees be permitted to bring liquor onto the hotel premises.

How much is the service charge? How much is the sales tax?

Currently the service charge (gratuity) is 21%, and the state sales tax is 8.25%. By state law the facilities fee for social events and the service charge are subject to sales tax.

Does the Walnut Creek Marriott have parking available?

Yes! We have valet parking on site. Your Event Manager will be happy to discuss discounted parking rates for your guests.