

events by Marriott



breakfast



breaks



lunch



dinner



beverage



healthy

technology

info

crafted for you

San Diego Marriott Mission Valley

8757 Rio San Diego Drive | San Diego | CA 92108

619.692.3800

www.marriott.com/sanmv

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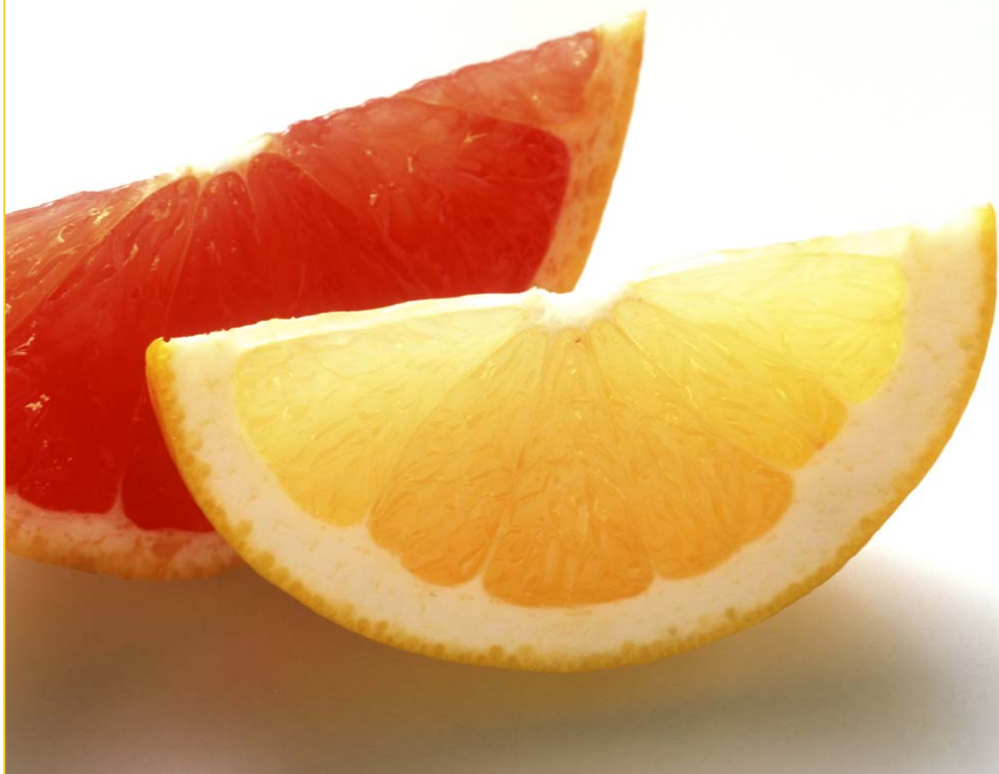
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continental breakfast



Platinum Offerings | \$22

- ◆ Diced and Whole Seasonal Fruit Offerings
- ◆ Muffins/ Danish/ Croissants/ Bagels/ English Muffins/Cinnamon Rolls
- ◆ Smoked Salmon/Condiments
- ◆ Fresh Bottled Fruit Juices
- ◆ Berry Parfait/ Homemade Almond Granola/ Vanilla Yogurt
- ◆ Hot & Cold Cereals/ Milk Selections
- ◆ Starbucks Coffee/ Tazo Teas

Elite Offerings | \$19

- ◆ Seasonal Fruit
- ◆ Chilled Assortment of Fruit Juices
- ◆ Assorted Yogurt/ Homemade Almond Granola
- ◆ Individual Cold Cereals/ Milk Selections
- ◆ Starbucks Coffee/ Tazo Teas
- ◆ Selection of Muffins/ Danishes/ Bagels/ English Muffins

Marquis Offerings | \$17

- ◆ Seasonal Fruit
- ◆ Selection of Muffins/ Danishes/ Bagels/ English Muffins
- ◆ Chilled Assortment of Fruit Juices
- ◆ Starbucks Coffee/ Tazo Teas

(See Breakfast Stations for Further Selections)

(Prices Quoted are for 1 Hour of Service)

breakfast stations (When paired with a Breakfast Buffet receive 50% off)

Em Lee's French Toast | \$5

Sourdough Baguettes/ Sliced Peaches/ Funnel Cake Crisps/ Slivered Toasted Almonds/ Caramel Butter Syrup

Fruit Berry Parfait | \$5

Alternating Layers of Low Fat Vanilla Yogurt
Homemade Almond Granola & Fresh Local Berries

Steel Cut Oatmeal Brule | \$5

Topped with Bananas & Caramelized to a Crisp Finish

Candied Pecan & Banana Pancakes | \$5

Bananas/ Candied Pecans/ Powdered Sugar
Whipped Butter/ Caramel Butter Syrup

Fruit Power & Juice Bar | \$6

Orange Juice/ Strawberry & Banana Yogurt Smoothies
Chilled Freshly Made Carrot Juice & Apple Juice

Breakfast Tostada | \$6

Scrambled Egg/ Chorizo Sausage/ Beans/ Queso Fresco
Garnished with Fresh Salsa/ Avocado/ Cilantro

Morning Martini | \$7

Perfectly Poached Grade AA Egg Served with Chicken Hash
& Pomoray Mustard Hollandaise. It's not shaken...

Bloody Mary & Mimosa Station | \$7

Citron/ Crab Claw/ Pickled Blue Lake Beans/Lawry's Seasoning
Fresh Squeezed O.J. & Champagne

Gourmet Omelets | \$7

Choice of One:

- ◆ Oven Roasted Tomato/ Asparagus/Boursin Cheese
- ◆ Wild Mushroom/ Dill Havarti Cheese
- ◆ Chicken Apple Sausage/ Monterey Jack Cheese

Steak & Eggs | \$10

Flat Iron Steak/ Perfectly Poached Grade AA Egg
Tarragon Hollandaise/ Oven Roasted Tomatoes



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plated breakfast All Selections Include: Breakfast Breads/Jelly/Jams/ Starbucks Coffee/ Tazo Teas

Banana & Candied Pecan Pancakes | \$19

Bananas/ House Made Candied Pecans/ Whipped Butter/ Caramel Butter Syrup/ Crisp Bacon & Sausage

Em Lee's French Toast | \$18

Sourdough Baguettes/ Caramel Butter Syrup/ Sliced Peaches/ Funnel Cake Crisps/ Slivered Toasted Almonds/ Crisp Bacon & Sausage

All American Selection | \$18

Scrambled Eggs/ Lemon Thyme Breakfast Potatoes/ Crisp Bacon & Sausage

Gourmet Omelets | \$22

Choice of:

- ◆ Oven Roasted Tomato/ Asparagus/ Boursin Cheese
- ◆ Wild Mushroom/ Dill Havarti Cheese
- ◆ Chicken Apple Sausage/ Monterey Jack Cheese

Served with Lemon Thyme Breakfast Potatoes/Crisp Bacon/Sausage

Breakfast Burrito | \$19

Scrambled Eggs/Chorizo Sausage/ Beans/ Queso Fresco Garnished with Corn Chips/ Fresh Salsa/ Avocado & Cilantro

Maryland Crab Benedict | \$23

Pan Seared/ Topped with Two Poached Grade AA Eggs Herbed Hollandaise & Lemon Thyme Breakfast Potatoes

Steak & Eggs | \$24

Flat Iron Steak/ Perfectly Poached Grade AA Egg/ Tarragon Hollandaise/ Grilled Ciabatta Bread/ Oven Roasted Tomatoes Grilled Asparagus & Lemon Thyme Breakfast Potatoes



A \$95 Fee for Chef Attendants if Requested or Required

A \$95 Taxable Labor Fee will be charged if guarantee is less than 30 guests

breakfast buffets (Prices Quoted are for 1 Hour of Service)

Platinum Offerings | \$28

- ◆ Scrambled Eggs/ Chilaquiles Station
- ◆ Lemon Thyme Breakfast Potatoes
- ◆ Maple Pepper Bacon/ Chicken Apple Sausage
- ◆ Grilled/ Chilled/ Marinated Seasonal & Whole Fruit Offerings
- ◆ Muffins/ Danish/ Croissants/ Bagels/ English Muffins
- ◆ Warm Cinnamon Rolls/ Assorted Cream Cheeses/ Butter
- ◆ Chilled Assortment of Fruit Juices
- ◆ Fresh Berry Parfait/Almond Granola/Vanilla Yogurt
- ◆ Hot & Cold Breakfast Cereals/ Milk Selection
- ◆ Starbucks Coffee/ Tazo Teas



Elite Offerings | \$25

- ◆ Scrambled Eggs
- ◆ Lemon Thyme Breakfast Potatoes
- ◆ Crisp Bacon & Sausage
- ◆ Seasonal & Whole Fruit Offerings
- ◆ Muffins/ Danish/ Croissants/ Bagels/ English Muffins
- ◆ Assorted Cream Cheeses/ Sweet Butter Blend
- ◆ Chilled Assortment of Fruit Juices
- ◆ Assorted Yogurt/ Almond Granola
- ◆ Cold Cereals/ Milk Selection
- ◆ Starbucks Coffee/ Tazo Teas

Marquis Offerings | \$23

- ◆ Scrambled Eggs
- ◆ Lemon Thyme Breakfast Potatoes
- ◆ Crisp Bacon & Sausage
- ◆ Seasonal Fruit
- ◆ Muffins/ Danish/ Croissants/ Bagels/ English Muffins
- ◆ Assorted Cream Cheeses/ Sweet Butter
- ◆ Chilled Assortment of Fruit Juices
- ◆ Starbucks Coffee/ Tazo Teas

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DELIGHT

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

beverage break offerings

Water "A twist on selections" | \$7

- ◆ Citrus & Mint
- ◆ Strawberry
- ◆ Bottled Fiji & Voss
- ◆ Sparkling Water

Tea Time | \$9

- ◆ Republic of Tea
- ◆ Arizona Iced Tea
- ◆ Tazo Teas
- ◆ Bottled Water
- ◆ Freshly Brewed Coffee

Energy Drinks | \$10

- ◆ Rock Star
- ◆ Red Bull
- ◆ Starbucks Double Shots
- ◆ Starbucks Frappuccino
- ◆ Vitamin Water



(Prices Quoted are for 30 minutes of Service)

break offerings (All prices are for 30 minutes of service)

Apple a Day | \$7

Assorted Apples/ Crispy Cinnamon
Apple Skins/ Multi-Flavors of Chocolate
& Caramel Apples/ Apple Cider

Junk Food Junction | \$6

A selection of your childhood favorites
Gummy Bears/ Reese's Pieces/ M&M's
York Peppermint Patties/ Red Vines

Gourmet Potato Chips | \$7

"Housemade" Maytag Blue Cheese Chips
Assorted "Kettle" Chips:
Thai Spice/ Asiago & Pepper/ N.Y. Cheddar

Cookie Monster Experience | \$7

Signature S'More Cookies/ Chocolate Chip/
Oatmeal Raisin/ Peanut Butter/ Brownies

Nuts, Nuts, Nuts | \$8

Warmed Cashews/ Candied Pecans
Mixed Nuts/ Yogurt Almonds



Good for you/Bad for you | \$9

Gourmet Cupcakes/ Milk Selections
Energy/ Protein Bars/ Fresh Whole Fruit

A little "Dip" will do Ya' | \$9

Crispy Warm Flour & Corn Tortilla Chips/
Fresh Guacamole/ Black Bean Chicken Chili
Fire Roasted Salsa/Cilantro Salsa/Sour Cream

Get your Energy | \$10

Strawberry-Banana Smoothies/ Red Bull/
Rock Star/ Protein Bars/ Fresh Whole Fruit

Ice Cream Man is Coming | \$10

Ben & Jerry's Mini Pints/ Drumsticks/
Ice Cream Sandwiches/ Push-Ups

Starbucks Experience | \$14

Caramel Frappuccino Station/ Marble Loaf/
Toffee Almond Bars/ Espresso Brownies/
Rice Krispy Bars/ Starbucks Double Shots/
Starbucks Coffee/ Tazo Teas

a la carte beverages and refreshments

Beverages

- ◆ Assorted Soft Drinks | **\$3 Each**
- ◆ "Energy Drinks" Red Bull/ Rock Star/ Double Shot/ MD2 | **\$4 Each**
- ◆ Bottled Water (16.9 oz Bottle) | **\$3 Each**
- ◆ VIP Fresh Bottled Tropicana Juices (10 oz Bottle) | **\$3 Each**
- ◆ Freshly Squeezed Orange Juice/ Grapefruit Juice | **\$55 Per Gallon**
- ◆ Odwalla Fruit Juices/ Bottled Fruit Smoothies | **\$5 Each**
- ◆ Blended Fruit Smoothies | **\$5 Each**
- ◆ Iced Tea/ Tropical Fruit Punch/ Lemonade | **\$50 Per Gallon**
- ◆ Starbucks Coffee (3 gallon minimum) | **\$65 Per Gallon**
- ◆ Tazo Teas/ Hot Cocoa | **\$65 Per Gallon**
- ◆ Milk (Whole, Low Fat, or Non-Fat) | **\$18 Per Gallon**

Refreshments

- ◆ Fresh Sliced Seasonal Fruit | **\$6 Per Guest**
- ◆ Whole Seasonal Fruit | **\$33 Per Dozen**
- ◆ Granola Bars | **\$42 Per Dozen**
- ◆ Cold Cereal | **\$3 Per Guest**
- ◆ Assorted Individual Yogurts | **\$3 Each**
- ◆ Breakfast Breads | **\$39 Per Dozen**

Other

- ◆ Assorted Cookies or Brownies | **\$35 Per Dozen**
- ◆ Popcorn/ Pretzels/ Chips (1.5 oz bag) | **\$3 Per Bag**
- ◆ Deluxe Mixed Nuts | **\$24 Per Pound**
- ◆ Häagen-Dazs Ice Cream Bars | **\$48 Per Dozen**
- ◆ Chocolate Dipped Strawberries | **\$39 Per Dozen**
- ◆ Chocolate Biscotti/ Amaretto Biscotti | **\$30 Per Dozen**



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"plated" luncheon

Honey & Truffle Roasted Chicken | \$29

Caramelized Fennel/ Roasted Fingerling Potatoes

Pan Seared Napa Chicken | \$26

Baby Spinach/ Natural Pan Gravy/ Asiago Smashed Potatoes Roasted Garlic

Grilled Balsamic Chicken | \$27

Fresh Tomato & Garlic Basil Bruschetta/ Soft Goat Cheese Polenta

Oregano Roasted Chicken | \$26

Natural Pan Drippings Infused with Meyer Lemon/Roasted Garlic Red Roasted Potatoes

Flat Iron Grilled Steak | \$30

Wild Mushroom Hash & Asiago Smashed Potatoes

Shoyu Steamed Halibut | \$29

Lemon Grass, Ginger, Garlic & Light Soy, Jasmine Steamed Rice

Grilled Citrus Salmon | \$28

Mango & Papaya Relish with Indian Harvest Rice

New York Strip "Montreal Marinated" | \$32

Wild Mushroom/ Maple Pepper Bacon Hash & Parmesan Potato Puree



All Selections Include:
Assorted Breads/Seasonal Salad/Accompaniments
Dessert
Starbucks Coffee/Tazo Teas

(A \$95 Taxable Labor Fee will be charged if guarantee is less than 30 guests)

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deli luncheon All Selections Include: Starbucks Coffee/ Tazo Teas

Platinum Offerings | \$33

- ◆ Chicken Pesto/ Herb Focaccia/ Red Pepper Aioli
- ◆ Tenderloin of Beef/ Borsin Cheese/ Onion Crisps
- ◆ Honey Roasted Turkey/ Dill Havarti Cheese
- ◆ Grilled/ Chilled Portabella Sandwich/ Seven Grain Wheat
- ◆ Assorted Salad Accompaniments with each Offering
- ◆ Home Made Bleu Cheese Chips
- ◆ Assorted Mini Cheesecakes/ Apple Bars
- ◆ Individual Sandwich and Salad Plates

(A \$95 Taxable Fee will be charged if guarantee is less than 30 guests)

Marquis Offerings | \$30

- ◆ Herb Roasted Beef/ Mild Cheddar on an Onion Ciabatta Roll
- ◆ Roasted Turkey Breast/ Provolone on a Tomato Focaccia Roll
- ◆ Black Forest Ham/ Swiss Cheese on Rye
- ◆ Grilled Vegetable Wraps on a Spinach Tortilla
- ◆ Vine Ripe Tomatoes/ Boccocini Mozzarella
- ◆ Napa Potato Salad
- ◆ Lemon Curried Greens/ Crispy Pita Croutons
- ◆ Assorted Bagged Chips
- ◆ Freshly Baked Cookies/ Lemon Bars

Elite Offerings | \$28

Selections to include

- ◆ Honey Roasted Turkey
- ◆ Grilled Breast of Chicken
- ◆ Deli Sliced Ham
- ◆ Herb Roasted Roast Beef
- ◆ Chilled & Grilled Vegetable Selection
- ◆ Swiss & Cheddar Cheese
- ◆ Appropriate Accompaniments
- ◆ Napa Valley Roasted Potato Salad
- ◆ Radiatori Tomato Pasta
- ◆ Garden Selected Greens
- ◆ Assorted Chips
- ◆ Cookie & Brownie Selections

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All buffets include: Assorted Breads/ Seasonal Salad/ Accompaniments/ Dessert/ Starbucks Coffee/ Tazo Teas

Mediterranean | \$30

Balsamic Chicken with Slow Roasted Fennel/ Oven Roast Tomato Orzo Pasta/ Hummus/ Assorted Olives/
Cumin Pita Chips/ Greek Salad with Feta Cheese/ Dilled Yogurt Pasta Salad/ Grilled Garden Vegetables/ Fresh Fruit Tarts

South Western | \$32

Cheese Enchiladas/ Chicken Fajitas/ Warm Flour Tortillas/ Beans & Rice/ Carne Asada Salad/ Southwest Cabbage Salad/
Spicy Three Bean Salad/ Chips/ Salsa/ Guacamole/ Sour Cream/ Flan/ Cinnamon Flautas

Pacific Rim | \$32

Broccoli Beef/ Bean or Sweet Garlic Chicken/ Vegetable Fried Rice/ Thai Chicken Lettuce Wraps/ Chilled Chow Mein Salad/
Chilled Mongolian Beef Salad/ Chicken Larb/ Japanese Pickles/ Edamame/ Fortune Cookies * No Pork Products *

Gourmet "Home Style" Cooking | \$28

Meat Loaf with Wild Mushroom & Bacon Hash/ Asiago Whipped Potatoes/ Iceberg "Wedge" Salad/ Warm Cheddar Cheese
Biscuits/ Summer Slaw/ Roasted Tomato Pasta Salad/ Green Bean Casserole/ Angel Food Cake with Grand Mariner Berries

Tuscan | \$34

Oven Roasted Oregano Chicken & Celintani Pasta with Sweet Italian Sausage/ Panzanella "Bread" Salad/ Caesar Salad/
Heirloom Tomatoes & Boccocini Mozzarella/ Grilled & Chilled Antipasto/ Seasonal Berries/ Sabayon/ Chocolate Dipped Biscotti

N.Y. Strip Steak Sandwich | \$36

8 oz N.Y. Strip Steak/ Potato Bread Sandwich Rolls/ Lettuce/ Tomato/ Pickles & Onions/ Macaroni Salad/ Bourbon Oven Baked
Beans/ Roasted Fingerling Potato Salad/ Apple Bars

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"grab-n-go" luncheon

All box lunches come with:

whole fresh fruit/kettle chips/chilled salads/cookie

Includes your choice of one soda or water

Marquis Offerings

Peppered Roast Beef | \$21

Sharp Cheddar / Horseradish Aioli/ Romaine Lettuce & Vine Ripened Tomatoes/ Ciabatta Roll

Garden Wrap | \$19

Grilled Marinated Zucchini/ Seasoned Eggplant/ Roasted Red Pepper/ Sweet Onion/
Fresh Spinach/ Garlic Aioli & Dill Havarti Cheese/ Spinach Tortilla

Black Forest Ham | \$20

Swiss Cheese/ Dijon Mayonnaise/ Romaine/ Tomatoes/ Red Onion/ Crisp Dark German Rye Bread

Honey Roasted Turkey Breast | \$22

Provolone Cheese/ Tomatoes/ Spinach Basil Mayonnaise/ Pepperocinis/ Foccacia Roll

Platinum Offerings

Grilled Shrimp Salad Sandwich | \$24

Pacific Prawns/ Tarragon/ Roasted Pepper Aioli

Grilled Marinated Basil Pesto Chicken Breast | \$23

Mozzarella/ Arugula/ Vine Tomatoes/ Fresh Basil/ Aioli/ Roasted Tomato/ Ciabatta Bread

Tenderloin | \$25

Boursin Cheese/ Red Leaf Lettuce/ Creamy Horseradish/ Oven Roasted Plum Tomatoes/ Onion Straws/ Whole Grain Wheat Bun



Selection of One Sandwich and Vegetable Alternative

Additional Selections at \$1 per person

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ESSENCE

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tenderloin

cheese

reception "hors d'oeuvres" (1 of 2)

Elite Offerings | \$3.50 each

Cold Selections

- ◆ Brie and Date with Pimento
- ◆ Bruschetta with Pesto and Roasted Peppers
- ◆ Prosciutto Wrapped Cantaloupe
- ◆ Mini Tortilla Crab Rolls

Hot Selections

- ◆ Vegetable Spring Roll
- ◆ Jalapeno Poppers filled with Cheese
- ◆ Chicken Quesadilla Cornucopia
- ◆ Meatballs in Peppercorn Sauce
- ◆ Black Bean Southwestern Chicken Spring Roll
- ◆ Spanakopita

Minimum Order of 50 Servings Required



Marquis Offerings | \$4.50 each

Cold Selections

- ◆ Smoked Chicken Tartlet
- ◆ Asian Spoons with:
Brie/Sun Dried Tomatoes/Candied Pecans
- ◆ Mongolian Beef
- ◆ Thai Chicken "Larb"
- ◆ Spicy Shrimp & Papaya Salad
- ◆ Sesame Scallops

Hot Selections

- ◆ Steamed Dim Sum with Chili Sauce
- ◆ Southwestern Egg Rolls with Pepper Sauce
- ◆ BBQ Baby Back Pork Ribs
- ◆ Mushrooms Florentine filled with Spinach
- ◆ Sesame Chicken
- ◆ Shrimp Egg Rolls

reception "hors d'oeuvres" (2 of 2)

Platinum Offerings | \$5.50 eac

Cold Selections

- ◆ Smoked Duck With Asparagus
 - ◆ Smoked Salmon Coronet
 - ◆ Tea Smoked Scallop Salad
 - ◆ Beef Tenderloin with Ancho Chili Mayonnaise
 - ◆ Asparagus Skewered Shrimp Cocktail
 - ◆ Seared Ahi on Japanese Cucumber with Wasabi Cream
 - ◆ Assorted Sushi with Wasabi and Soy Sauce
 - ◆ Artichoke Bottoms filled with Crabmeat Salad
- * Sushi Chef available at \$200 for a 3 Hour Shift *

Hot Selections

- ◆ Mushroom Cap Stuffed with Andouille Sausage
- ◆ Dungeness Crab Cake, Radish
- ◆ Butterfly Sesame Shrimp
- ◆ Thai Beef Sate
- ◆ Seared Schezwan Scallop
- ◆ Gyoza



Minimum Order of 50 Servings Required

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reception selections (1 of 4)

Schezwan Ravioli | \$150

Pan Seared Chicken Ravioli
Sweet Rice Wine Shoyu BBQ Sauce & Diakon Sprouts

"Three Way Series" Wings | \$150

Teriyaki/ Crispy House/ Buffalo
Served with Celery/ Carrots & Dips

"Rolled" BBQ Chicken Quesadillas | \$200

BBQ Breast Chicken/ Cilantro/ Monterey Pepper
Jack Cheese/ Pepperocini/ Green Onion
Served with Chip Strips/ Salsa & Sour Cream

Three Cheese "Battered Chicken" | \$200

A Twist on Tradition Pecorino/ Parmesan & Asiago Cheeses
topped with Fresh Tomato/ Garlic & Basil Bruschetta

Vietnamese Lettuce Wraps | \$200

Pepper & Sea Salt Crusted Sashimi Grade Tuna
Topped with an Asian Slaw & Hoisin Vinaigrette

Chefs Deli Butcher Block | \$200

Herb Roasted Beef with Mild Cheddar/ Ciabatta Roll

- ◆ Roasted Turkey Breast/ Provolone/ Tomato Focaccia Roll
- ◆ Black Forest Ham/ Swiss Cheese/ Dark German Rye Roll
- ◆ Grilled Vegetable Wraps/ Spinach Tortilla



Pesto Roasted Lemon Chicken Grilled Ciabatta Sandwiches | \$225

Pesto Mayo/ Crusty Italian Bread/ Caramelized Onion
Roma Tomato & Fresh Basil

Prime "Sliders" | \$225

Classic Mini Burgers served with the traditional condiments
Grilled Onions, Mushrooms, Swiss & American Cheeses

Minimum Order of 50 Servings Required

Items are designed to compliment additional selections

Uniformed Attendant available on request at \$95.00 each

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reception selections (2 of 4)

House Made Oven Roasted Tomato Bisque | \$225

Just like you remember...

Boursin & Smoked Cheddar Grilled Cheese Sandwich Crisps

Mini Grilled Rye Sandwiches | \$225

Just like the big one...just a bit smaller

Bruschetta Bar | \$250

Herbed White Bean/ Tomato/ Basil & Garlic Roasted Wild Mushroom, Olive, Artichoke & Herbs/ Pickled Garlic/ Asparagus & Blue Lake Beans/ Lemon Pepper Crisinni & Crusted Breads

Chilled, Grilled & Marinated Garden Selections | \$250

The Best Daily Selections/ Prepared Fresh from the Garden Chilled, Grilled & Marinated/ Served with Hummus/ Ranch "Maytag" Bleu Cheese & Spicy Remoulade

Sweet Corn & Pacific "Rock" Prawn Polenta | \$275

Sweet Corn Polenta/ Roasted Tomatoes/ Pacific Prawns Lobster Tarragon Sauce & Chive Oil Essence

Angel Wings | \$275

Panko Crusted Chicken Wings Stuffed with Glass Noodles/ Shitake Mushrooms & Seasoned Chicken Served with Chili Honey Cilantro Dipping Sauce



Grilled Yakitori Bar | \$275

Portabella Mushroom/ Steak/ Chicken Skewers Shoyu BBQ/ Peanut & Serrano Chili Marmalade Sauces

"Triple Play Platter Selections" | \$275

Ultimate Nacho Fixings with Chips/ Salsa & Sour Cream/ XXL Potato Skins with Bacon & Chili for Dipping/ Cheese Fries & Onion Rings

Chili & Chowder | \$300

New England Clam Chowder or Black Bean Chili Served in Mini Sour Dough Bread Bowls

Minimum Order of 50 Servings Required

Items are designed to compliment additional selections

Uniformed Attendant available on request at \$95.00 each

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reception selections (3 of 4)

Mexican Style "Surf & Turf" | \$300

Grilled Carne Asada & Pacific Prawns
Served with Crispy Corn Tortilla Flats & House
Made Guacamole & Salsa

Wild Mushroom Strudel | \$300

Shitake/ Oyster/ Portabella Mushrooms/ Brie Cheese
Mushroom Cream & Rosemary Veal Glaze

California Cheese Selections | \$325

California's Finest Gourmet Cheeses
Served with Rustic Breads
* Ask For Wine Pairings @ an Additional Cost *

"Mashed" Martinis | \$350

Yukon Gold Potatoes Puree Served Three Ways:

- ◆ Buttered/ Broccoli & Cheddar
- ◆ Tarragon Lobster Cream
- ◆ Maple Pepper Bacon/ Sour Cream & Chive Straws

Pan Seared Crab Cakes | \$350

Creamy Crab Cakes Topped with a Spicy
Remoulade Sauce/ Rice Wine Radish Salad
First Press Olive Oil & Chive Straws



Baked Brie & Crusty Bread Selections | \$350

Brown Sugar, Roasted Almonds & Sun Dried Tomatoes
Encrusted in Flakey French Pastry with Aged Brie Cheese

Seared "Center Eye" Hawaiian Tuna Tower | \$350

Pepper & Sea Salt Crusted Sashimi Grade Tuna
Topped with an Asian Slaw & Hoisin Vinaigrette

Minimum Order of 50 Servings Required

Items are designed to compliment additional selections

Uniformed Attendant available on request at \$95.00 each

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reception selections (4 of 4)

Tossed Salad | \$250

(Choice of Three)

Sedona Chicken Salad Caesar Salad
Chinese Chicken Salad Wedge Salad
Thai Chile Lime Beef Salad Spicy Chicken Thai Mango Salad
Warm Balsamic & Maple Pepper Bacon Spinach Salad
Lemon Greens with Curried Crispy Pita Croutons

* Reception Based on 50 Servings *

Gourmet "Sculpted" Salads | \$275

(Choice of Three)

Heirloom Tomato & Boccocini Salad Carne Asada Salad
Roasted Napa Potato Salad Greek Pasta Salad
White Bean & Proscuitto Prawns Salad Wild Rice Salad
Heirloom Tomato & Boccocini Salad Sonoma Chicken Salad
Smoked Chicken & Curried Lentils Salad

* Reception Based on 50 Servings *



carving selections (1 of 1)

Smoked Turkey | \$225

(approximately 50 servings)

Late Harvest Vegetables & Pan Gravy

Bourbon Glazed Ham | \$225

(approximately 60 servings)

Served With Potato Rolls & Mustard Selections

Merlot & Molasses Marinated Tenderloin | \$300

(approximately 30 servings)

Caramelized Sweet Onions & Haystack Chive Potatoes

Seven Hour "Pulled" Lamb Sandwiches | \$450

(approximately 50 servings)

Served with Potato Rolls/ Yogurt Dip & Cilantro Snippets

Roasted New York Strip | \$600

(approximately 60 servings)

Crispy Fried Onions/ Montreal Seasoning/ Horseradish Glaze

Items are designed to compliment additional selections

Uniformed Attendant available on request at \$95.00 each

Marriott Mission Valley

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plated dinner

Pan Seared Napa Chicken | \$36

Baby Spinach/ Natural Pan Gravy/
Asiago Smashed Potatoes/ Roasted Garlic
& Essence of Meyer Lemon



Oregano Roasted Chicken | \$36

Natural Pan Drippings Infused with Meyer
Lemon/ Roast Garlic/ Red Roasted Potatoes

Grilled Balsamic Chicken | \$37

Fresh Tomato & Garlic Basil Bruschetta/
Soft Goat Cheese Polenta



Grilled Citrus Salmon | \$38

Mango & Papaya Relish/ Indian Harvest Rice

Honey & Truffle Roasted Chicken | \$39

Caramelized Fennel/ Roasted Fingerling Potatoes

Polenta Crusted Halibut | \$39

Olive, Tomato & Sweet Onion Temenade

Flat Iron Steak | \$40

Wild Mushroom Hash & Asiago Smashed Potatoes

New York Strip "Montreal" | \$42

Wild Mushroom/ Maple Pepper Bacon Hash/
Parmesan Potato Puree

"Stacked" Filet Mignon | \$50

Herb-Crusted/ "Maytag" Scalloped Potatoes

All Selections Include:

Assorted Breads/Seasonal Salad/Accompaniments/Dessert/ Starbucks Coffee/ Tazo Teas

(A \$95 Taxable Labor Fee will be charged if guarantee is less than 30 guests)

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combination entrée selections

Molasses Marinated Filet Mignon | \$55

Choice of:

- ◆ Honey & Truffle Roasted Chicken
- ◆ Polenta Crusted Halibut
- ◆ Grilled Salmon

extra touches

Intermezzos | \$6

Lemon, Champagne or Grand Mariner Melon

"Individual" Menus | \$1

Individual Menus for each place setting

Fiji or Voss Bottled Water | \$4

All Selections Include:

Assorted Breads/Seasonal Salad/Accompaniments/Dessert/ Starbucks/ Coffee/Tazo Teas

(A \$95 Taxable Labor Fee will be charged if guarantee is less than 30 guests)



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dinner buffet menu

Assorted Crusty Breads and Rolls

Chilled Grilled & Marinated Garden Selection

The Best Daily Selections, prepared fresh from the garden. Served with Hummus, Ranch, "Maytag" Bleu Cheese & Spicy Remoulade

Caesar Salad

Warm Balsamic & Maple Pepper Bacon Spinach Salad

Wild Rice Salad

Chef's Selection of Seasonal Vegetables

CHOICE OF:

Grilled Citrus Salmon with Mango & Papaya Relish

Oregano Roasted Chicken with Natural Pan Drippings infused with Meyer Lemon & Roasted Garlic

Flat Iron Grilled Steak with Mushroom Hash

CHOICE OF:

"Maytag" Scalloped Potatoes/ Whipped Potatoes/
Red Roasted Potatoes/ Rice Pilaf

All Buffets Include:

Assorted Seasonal Desserts
Starbucks Coffee/ Tazo Teas

(A \$95 Fee will apply for groups less than 30 guests)

choice of 2 entrees- \$40

choice of 3 entrees- \$45

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elite dinner service

Items may be added to enhance any plated dinner

Spinach Salad | \$2

Baby Spinach/ Maple Pepper Bacon/ Caramelized Shallots/ Chopped Egg & Carrot Crisps. Served with Warm Balsamic Vinaigrette

Signature Salad | \$2

Bibb Lettuce/ Sliced Mango/ Mango Vinaigrette & Focaccia Croutons/ Baby Tomatoes/ Toasted Macadamia Nuts

Steakhouse Wedge | \$3

Chilled Iceberg/ Crumbled Bleu Cheese/ Maple Pepper Bacon/ Tomatoes & Maytag Dressing

Caesar Salad | \$3

Romaine Hearts/ Lemon Pepper Crustini & House Made Oven Roasted Tomato/ Grilled Shrimp (Additional) | \$1.00

Artisan Breads & Sweet Butter Blend | \$3

Blend of Goat Cheese/ Cream Cheese & Sweet Butter & Virgin Olive Oil/ Topped with Sun Dried Tomatoes/ Chives & Virgin Olive Oil * *Sundried Cherries For Fall Service* *
* Prepared Tableside *

a fourth course

Fresh Broccocini Mozzarella | \$3

Vine Ripened Tomatoes/ Basil/ Infused Tuscan Olive Oil & Baby Broccocini

Wild Mushroom Strudel | \$6

Shitake/ Oyster/ Portobello/ Button Mushrooms & Brie Cheese/ Mushroom & Rosemary Veal Glaze Essence

Asparagus Skewed Grilled Shrimps | \$4

Grilled & Chilled Horseradish Sauce

Pan Seared Crab Cakes | \$7

Maryland Crab Cakes/ Spicy Remoulade Sauce/ Rice Wine Radish Salad/ First Pressed Olive Oil & Chive Straws

Mini Filet & Crispy "Maytag" Potato Cake | \$8

Grilled Filet Mignon/ Crispy "Maytag" Potato Cake/ Merlot Sauce

House Prepared Soups | \$5

- ◆ Crusted Roasted Tomato Bisque
- ◆ Crusted Wild Mushroom Bisque
- ◆ Crusted Lobster Bisque
- ◆ Mediterranean White Bean & Sausage Soup

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dessert selections (1 of 2)

Elite Offerings (choice of one)

Spring

- ◆ Fresh Fruit Tart
- ◆ Tres Leches Cake
- ◆ Banana Cream Cake
- ◆ Chocolate Raspberry Cake



Summer

- ◆ Angel Food Cake/ Berries/ Whipped Cream
- ◆ Lemon Cake with Raspberry Sauce
- ◆ Hawaiian Coconut Cream Cake
- ◆ Chocolate Mousse



Fall

- ◆ Pineapple Upside Down Cake
- ◆ Apple Pie
- ◆ Carrot Cake
- ◆ Black Forrest Cake

Winter

- ◆ Tiramisu
- ◆ Chocolate Fudge Cake
- ◆ Irish Cream Cake
- ◆ Eggnog Cheesecake

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dessert selections (2 of 2)

Platinum Offerings \$7 (choice of one)

Crème Brule

Vanilla Bean/ Chocolate/ Mandarin

Caramelized Sugar Spoon Sampling \$2.00 extra
(maximum 150 people)

Warm Apple-Berry Cobbler

Dutch Crunch Crust Frozen Vanilla Bean Cream
(maximum 500 people)

Apple Spiced Egg Roll

Spiced Apples & Golden Raisins/ Frozen Vanilla Bean Cream
(maximum 500 people)

Chocolate Lava Cake

Richest of Chocolate/ Balsamic Syrup Black Berries

Marquis Offerings \$5 (choice of one)

New York Style Cheesecake

Strawberry/Caramel Cream/ Bailey's White Chocolate

Ginger Spice Cake

Spiced Apples & Crispy Cinnamon Apple Skins

Chocolate Decadence Cake

Layered Chocolate Cake with White Chocolate
Filling & Port Wine Raspberries

Fresh Fruit Tart

Seasonal Fresh Selections



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ENJOY

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

cocktail packages

A charge of \$150 per Bartender Cashier will apply to all bars

Host Bars | Service on a per drink basis

Call Brand	\$6.00
Call Brand On The Rocks	\$6.25
Premium Brand	\$6.50
Premium Brands On The Rocks	\$7.25
Cordials & Cognacs	\$7.50
Bottled Beer	\$4.50
Premium Beer	\$5.00
House Wine By The Glass	\$6.50
Premium Wine By The Glass	\$7.50
Juice, Soda, Bottled Water	\$3.50



Cash Bars | Guests Purchase their own drinks

Call Brand	\$6.25
Call Brand On The Rocks	\$6.75
Premium Brand	\$7.25
Premium Brands On The Rocks	\$8.00
Cordials & Cognacs	\$8.25
Bottled Beer	\$5.25
Premium Beer	\$5.75
House Wine By The Glass	\$7.00
Premium Wine By The Glass	\$8.25
Juice, Soda, Bottled Water	\$3.75

Call Brands

\$13.50 per person for the 1st hour
\$7.75 pp each additional hour

Premium Brands

\$17.00 per person for the 1st hour
\$7.00 pp each additional hour

catering wine



Beringer White Zinfandel

pale salmon color, light body and delicate, fruity flavors.

Bottle	\$24
Glass	\$5

BV Coastal Estates Chardonnay

a dry white wine made from Chardonnay grapes

Bottle	\$28
Glass	\$6
Full Service Pour	\$12

Chateau St. Michelle "Columbia Valley"

Chardonnay, Merlot, Cabernet Sauvignon

Bottle	\$30
Glass	\$7.50

BV Coastal Estates Merlot

a favorite of red wine drinkers that satisfies without the strong flavors of cabernet

Bottle	\$28
Glass	\$6
Full Service Pour	\$12

BV Coastal Estates Cabernet Sauvignon

rich, dry red wine from cabernet grapes

Bottle	\$28
Glass	\$6

Chateau St. Michelle "Canoe Ridge"

Chardonnay

Bottle	\$46.50
Glass	\$12



A charge of \$150 per Bartender Cashier will apply to all bars

beverage selections



Call Brands

Bourbon	Maker's Mark
Scotch	J & B
Vodka	Smirnoff
Gin	Beefeater
Rum	Bacardi
Tequila	Jose Cuervo Gold
Brandy	Korbel
Blended Whiskey	Canadian Club
Vermouth	Martini & Rossi

Cordials

Grand Marnier, Di Saronno Amaretto, Kahlua, Bailey's Irish Cream, Drambuie, Courvosier VSOP

Premium Brands

Bourbon	Jack Daniels
Scotch	Dewars White Label
Vodka	Absolut
Gin	Bombay Sapphire
Rum	Captain Morgan Spice
Tequila	Sauza Commemorativo
Brandy	Courvoisier VS
Blended Whiskey	VO
Vermouth	Martini & Rossi

Bottled Beer Selection

Budweiser, Budweiser Light, Miller Lite
Corona, Heineken

Light and Non-Alcoholic Drinks

Spring Water, Mineral Water,
O'Douls Beer, Soda Selections

Special ordering available based on availability of product and pricing.

A charge of \$150 per Bartender Cashier will apply to all bars

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita

plated breakfast

Steak and Roasted Tomato Egg Benedict | \$19

Served with a Mushroom and Bacon Hash

* Carb Conscious

Breakfast Mixed Grill | \$20

Eggs prepared to order/ Bacon Strips/ Sausage Links
4 oz. Flat-Iron Steak/ Sliced Grilled Tomatoes

* Carb Conscious

Bowl of Fresh Cut Fruit | \$12

* Low Fat/Low Cholesterol



plated luncheon

Miso Glazed Salmon | \$23

Served in a Lemon Grass Broth * Low Fat/ Low Cholesterol

Asparagus Salad with Shaved Fennel & Pecorino | \$26

Served with Lemon-Basil Vinaigrette * Low Cholesterol/ Carb Conscious



"grab-n-go" luncheon

All box lunches come with whole fresh fruit/Pretzels/Fresh Brownie
Includes your choice of one soda or water

Vegetarian Sandwich | \$23

Marinated & Grilled Vegetables/Sun Dried Tomato Tapenade
Herb Focaccia Roll * Low Fat

Roast Beef Tenderloin Sandwich | \$23

Roast Beef with Pomeroy Mustard Spread/Leaf Lettuce
Yellow Tomatoes/ Whole Grain Wrap * Carb Conscious



Selection of One Sandwich and Vegetable Alternative/Additional Selections at \$1 per person

plated dinner

Porcini Crusted New York Steak | \$46

Served with Bleu Cheese Spinach Au Gratin

Vidalia Onion Arugula Salad

* Carb Conscious

Prosciutto Wrapped Pork Tenderloin | \$43

Served with Cauliflower Mash/ Kalamata Olive Sauce

* Carb Conscious



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camera
action



requested packages

35 MM Slide Projection Breakout Package | \$150

35 mm Projector, Draped Stand, Basic Lens, Wireless Remote, and Screen (6' – 8' Tripod Screen)
(8" – 12" Zoom Lens Optional)

Overhead Projection Breakout Package | \$120

Overhead, Draped Cart and Screen (6' – 8' Tripod Screen)

Flipchart Package | \$45

Includes:
Flipchart Easel, Flipchart Pad and (2) Markers

Whiteboard Package | \$60

Includes:
4'x6' Dry Erase Whiteboard, (2) Easels, Eraser, and (2) markers

Corkboard Package | \$40

Includes:
4'x6' Corkboard and (2) Easels

LCD Projector Package | \$500

2600 Lumen LCD Projector, Draped Cart, VGA Cable and Screen (6' – 8' Tripod Screen)

Projector Support Package | \$100

A/C Extension Cord, A/C Multi-Strip and Screen (6' – 8' Tripod Screen)

Video Package | \$215

27" Monitor, Draped Cart and VHS Player

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screens

6' Tripod Screen | \$40

8' Tripod Screen | \$60

10' Cradle Screen | \$75

6' x 8' Fast Fold Screen | \$140
(Front or Rear)

7.5' x 10' Fast Fold Screen | \$160
(Front or Rear)

9' x 12' Fast Fold Screen | \$220

** Screen Pricing Includes Dress Kits*



drapery

Black Velour Drape 16' High | \$200
(10 ft. Section)

video

VGA Distribution Amplifier | \$75

VGA Switcher | \$75

VHS Player/Recorder | \$75

DVD Player | \$100

17" Flat Screen Monitor | \$145

19" Flat Screen Monitor | \$250

27" Color Monitor with Stand | \$150

29" Data Monitor | \$325

42" Plasma Monitor with Stand | \$350

LCD Projector-2600 Lumens | \$700

LCD Projector-4100 Lumens | \$900

cameras

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microphones

Podium Microphone | \$45

Table Microphone | \$50

Standing Microphone | \$55

Wired Lavalier Microphone | \$40

Wireless Lavalier Microphone | \$150



audio

4-Channel Mixer | \$50

8-Channel Mixer | \$100

12-Channel Mixer | \$150

Portable Sound System 75 Watts (75 ppl) | \$175

Marantz Cassette Player/Recorder | \$85

CD Player (Multi-Disc) | \$95

Marantz CD Recorder | \$150

Computer Cord | \$35

Computer Audio: | \$35

8-Channel Stereo Amp/Mixer (2) Speakers (200 ppl) | \$300

lighting

A full line of lighting is available. Since each use is unique, please speak to our Audio Visual Department about your individual requirements

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additional meeting needs

34" Mobil Cart with Skirt | \$30

Adjustable Safelock Projection Stand with Skirt | \$35

Power Run (AC and Power Strip Taped) | \$45

25' A/C Extension Cord (rental) | \$10

A/C Power Strip/Surge Protector (rental) | \$10

A-Frame Easel | \$15

Flipchart Easel | \$20

Flipchart Pad | \$25

Flipchart "Post it" Pad | \$35

Wireless RF Mouse | \$45

DID Phone Line | \$125

Polycom Conference Phone | \$85



labor

Technicians (per person/per hour):

Weekdays:

8 am to 5 pm | \$60

5 pm to Midnight | \$90

Midnight to 8 am | \$120

Weekends:

8 am to Midnight | \$90

Midnight to 8 am and Holidays | \$120

Please inquire for Rigging and High-End Specialty Operator Rates. All Labor is based on a five-hour minimum charge. For installation and removal of equipment, a 24% service charge of the equipment rented will apply daily. A 24-hour cancellation policy is in effect. Equipment will be billed unless cancelled at least 24 hours in advance.

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Guarantees

A minimum guarantee of your anticipated number of guests is required **by 12:00 noon**, three (3) business days prior to the event (72 business hours), not subject to reduction. This is a minimum number for which you will be charged. An increase in the guaranteed attendance will be accepted up to 24 hours before the function (48 hours on weekends). The hotel will "set" 3% over the final guarantee, with food prepared only 3% over the final guarantee. If the guaranteed attendance is not received, the expected number of guests will serve as the guarantee.

Billing

We welcome new accounts but require that credit be established with our Accounting Department thirty days prior to arrival date if you require billing privileges. Credit can only be established for functions over \$3,000.00. A credit application can be forwarded to you upon request. If approved for direct billing privileges, your account must be paid thirty days after the date of your function. If direct billing has not been established, full pre-payment is due by credit card, cashiers check or cash (3) business days prior to your event.

Labor Fees

All Cash/Hosted Bars are subject to a \$150 Bartending Fee. Cocktail Servers may be added to your event at \$35 per server, per hour (4 hour minimum). Should a Carver be requested, a charge of \$95 per carver will be charged. A charge of \$500 will be incurred for every ½ hour per section of the Ballroom, if the event extends past the conclusion time. A labor fee is also assessed on all events held poolside.

Room and Set Up Fee

Function rooms are assigned according to the anticipated guaranteed number of guests and carry a revenue minimum. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the room and charge an additional rental fee or minimum to insure revenue minimums for function room assignments. The hotel reserves the right to charge a service charge fee for set-up of meeting rooms with unusual requirements. On the day of the event, should you require the function room to be reset completely or in part, the hotel reserves the right to charge a reset fee. Overtime charges may be accrued if an event is more than thirty (30) minutes past the scheduled departure.

Cancellation

Must be in writing and provided to the Catering Office. Should you elect to cancel your event within ninety (90) days of the function, you will be responsible for 50% of the estimated total; cancel within sixty (60) days, 75% of the estimated total shall apply; any cancellation within thirty (30) days of your event will require a payment of 100% of the estimated charges. All initial deposits given at time of contract signing are non-refundable

Food and Beverage

All food items must be supplied by the hotel. Menu selections, room requirements and all other arrangements must be received thirty (30) days prior to the function. No food may be taken off hotel premises.

Outside Food and Beverage

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises.

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Security

The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event. Arrangements may be made for security of exhibits, merchandise or articles set up for display prior to the planned event at an additional cost. The hotel shall have final approval on any and all security personnel to be utilized during your function. If, in the sole judgment of the Hotel, security is required to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, security personnel. All off site security services must be bonded and licensed in the state of California.

Proof of insurability, naming the San Diego Marriott Mission Valley, as the additional insured must be provided 72 hours prior to your event.

Parking

Valet Parking is available at \$7 for the first hour, \$3 an hour every hour after, up to a maximum of \$20 per day. Self-Parking is available at \$3 each hour, up to a maximum of \$15.

Cleaning Fee

Upon completion of the event, all related equipment, props, trash, centerpieces, etc. must be removed from the premises. In the event the hotel is left to disperse any of these items, an additional fee of \$50.00 per hour, per houseman would be assessed.

Use of Outside Vendors

Should you choose to hire an outside vendor to provide any goods or services at the Hotel during the event, the hotel requires proof of insurability naming the San Diego Marriott Mission Valley as the additionally insured. This paperwork must be provided 72 hours prior to the event.

Service Charge and Sales Tax

24% taxable service charge and current state sales tax will be added to all audio visual, food and hosted beverage prices. California law states that the service charge is subject to sales tax.

Prices are subject to a 24% Taxable Service Charge and 8.75% Sales Tax

Decorations and Banners

Flowers, candles and green plants provide a lovely atmosphere to make your special function an outstanding event. Arrangements for floral decorations can be made through your event manager. **The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, tape, etc.** Please consult the Catering Department for assistance with appropriate display of approved materials. All banners are hung by our hotel staff, and must be delivered to your event manager 24 hours prior to your event. Our banner hanging fee is \$25.00 per banner.

Packaging and Receiving

To ensure that your important packages are handled properly, we request that you ship them to arrive no more than three (3) business days prior to your scheduled function. Please have all packages clearly labeled with your name, the name of your group, the date of your function, and the name and title of the Event Manager handling your arrangements. Following these simple guidelines will help us direct your packages to the proper area. Handling charges apply to all shipments (incoming and outgoing). Packing supplies will be provided, if available, for a fee.