

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Santa Ynez Valley Marriott
555 McMurray Road, Buellton CA 93427
805 688 1000 Fax 805 688 3807
www.santaynezhotels.com

Santa Ynez Valley Marriott | 555 McMurray Road – Buellton, CA 93427 | 805 688 1000



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relax

and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.





The Grand Rehearsal Dinner Buffet

Minimum Of 50 Guests | \$41.50

Served with Starbucks Coffee, Decaffeinated Coffee, Specialty Hot Tazo Teas, and Iced Tea

Choice of Three (3) Salads

Pesto Marinated Tomato & Mozzarella Salad, Bow Tie Pasta Salad, Three Bean Salad, Potato Salad, Oriental Rice Salad, Fruit Salad, Waldorf Salad, California Mixed Green Salad, Classic Caesar Salad, and Spinach Salad

Served with choice of two dressings

Freshly Baked Rolls and Butter

Choice of Two (2) Entrees

Chicken Parmesan - Boneless Breast of Chicken topped with Marinara Sauce and Mozzarella Cheese

Chicken Piccata - Boneless Breast of Chicken with White Wine, Lemon Sauce and Capers

Chicken Marsala - Boneless Breast of Chicken with Sliced Mushrooms and Marsala Sauce

London Broil - Tender Sliced Flank Steak with Sherry Mushroom Sauce





The Grand Rehearsal Dinner Buffet

Continued from previous page

Choice Of One (1) Carved Item

Roast Top Round of Beef Au Jus

Served with Creamy Horseradish Sauce

Baked Honey Glazed Ham

Served with Dijon Mustard Sauce

Roast Turkey

Served with Cranberry Sauce and Homemade Gravy

Choice Of Four (4) Side Dishes

Medley of Garden Vegetables

Roasted Herb New Potatoes

Wild Rice Pilaf

Fettuccine Alfredo

Red Skin Mashed Potatoes

Green Beans Almondine

Ginger Glazed Carrots

Sourdough Bread Stuffing

Choice Of Three (3) Desserts From Our Dessert Menu





Rehearsal Dinner Selections

All dinner entrees include choice of Garden, Caesar, or Baby Spinach Salad with two dressings served tableside with Fresh Baked Rolls and Butter

Fresh Seasonal Vegetables and Your Choice of Rice Pilaf, Wild Rice, Mashed Potatoes, Rosemary Roasted Potatoes, or Fettuccini Alfredo

Choice of Dessert

Includes Starbucks Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Chicken Alexandria | \$30.95

Chicken Breast Marinated in Rosemary and White Wine topped with Garlic Rosemary Glaze

Chicken Piccata | \$30.95

Lightly floured and sautéed Boneless Breast of Chicken with White Wine, Lemon Burre Blanc Sauce garnished with Capers

Chicken Marsala | \$30.95

Boneless Breast of Chicken with Sliced Mushrooms and Marsala Sauce

Chicken Teriyaki | \$30.95

Boneless Breast of Chicken Marinated in Teriyaki Sauce, Grilled and Topped with Ginger Apricot Sauce

Vegetable Primavera | \$31.00

Penne Pasta, Fresh Vegetables, Sun Dried Tomatoes and Herbs tossed in a Light Cream Sauce and sprinkled with freshly grated Parmesan Cheese





Rehearsal Dinner Selections

All dinner entrees include choice of Garden, Caesar, or Baby Spinach Salad with two dressings served tableside with Fresh Baked Rolls and Butter

Fresh Seasonal Vegetables and Your Choice of Rice Pilaf, Wild Rice, Mashed Potatoes, Rosemary Roasted Potatoes, or Fettuccini Alfredo

Choice of Dessert

Includes Starbucks Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Chicken Francois | \$32.00

Boneless Breast of Chicken stuffed with Brie and Caramelized Onions Finished with a Pecan Cream Sauce

Chicken Cordon Bleu | \$32.00

Boneless Breast of Chicken Stuffed with Swiss Cheese and Shaved Ham Lightly Breaded and Baked topped with Poulette Supreme Sauce

Chicken Flores | \$33.25

Boneless Breast of Chicken stuffed with Fresh Crabmeat and Asparagus topped with Lemon Beurre Blanc Sauce

Chicken Florentine | \$32.00

Boneless Breast of Chicken stuffed with Swiss Cheese, Fresh Spinach and Toasted Pine Nuts topped with Champagne Sauce

Apple Ginger Pork Chop | \$30.95

10 oz. Center Cut Pork Chop with Sautéed Apple tossed with a Ginger Cream Sauce





Rehearsal Dinner Selections

All dinner entrees include choice of Garden, Caesar, or Baby Spinach Salad with two dressings served tableside with Fresh Baked Rolls and Butter

Fresh Seasonal Vegetables and Your Choice of Rice Pilaf, Wild Rice, Mashed Potatoes, Rosemary Roasted Potatoes, or Fettuccini Alfredo

Choice of Dessert

Includes Starbucks Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

London Broil | \$32.00

Sliced Flank Steak with a Sherry Mushroom Sauce

Grilled Tri-Tip of Beef | \$32.00

8 oz. Specialty Seasoned Grilled Tri-Tip of Beef with Sherry Mushroom Sauce

New York Strip Steak | \$35.50

10 oz. Center Cut Choice Strip Steak Charbroiled with Chipotle Butter

Filet Mignon | \$37.75

8 oz. Filet of Beef Broiled to Perfection with Béarnaise Sauce

Prime Rib of Beef | 10oz \$33.25 14oz \$37.75

Delicately Seasoned and Slow Roasted with Creamy Horseradish Sauce





Rehearsal Dinner Selections

All dinner entrees include choice of Garden, Caesar, or Baby Spinach Salad with two Dressings served tableside with Fresh Baked Rolls and Butter

Fresh Seasonal Vegetables and Your Choice of Rice Pilaf, Wild Rice, Mashed Potatoes, Rosemary Roasted Potatoes, or Fettuccini Alfredo

Choice of Dessert

Includes Starbucks Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Pork Medallions | \$32.00

Tender Sliced Pork Tenderloin with a light Peppercorn Cream Sauce

Grilled Flat Iron Steak | \$32.00

8 oz Grilled Flat Iron Steak Served with Wild Mushroom Sauce

Fresh Pacific Salmon | \$32.00

Baked Pacific Salmon with Creamy Dill Sauce

Surf and Turf Pacific | \$41.25

5 oz. Broiled Filet Mignon with Béarnaise and 3 Jumbo Shrimp with Madagascar Sauce

Surf and Turf Atlantic | \$44.75

5 oz. Filet Mignon and 6 oz. Lobster Tail with Lemon Beurre Blanc Sauce

Halibut Filet | \$32.00

Tender filet with Poblano Lime Cream Sauce





Rehearsal Dinner Stations

Choose a minimum of four stations

Salad Station | \$9.00

Tossed California Mixed Greens with three dressings, Oriental Rice Salad, Pesto Marinated Tomato and Mozzarella Salad, Bow Tie Pasta with Fresh Vegetables and Seafood Salad

Italian Station | \$12.50

Penne and Fettuccini Pastas prepared to order with Alfredo, Marinara and Pesto Sauces, Baby Shrimp, Sliced Green Onions, Fresh Basil, Grated Parmesan Cheese and Garlic Bread

Mexican Station | \$11.50

Homemade Tortilla Chips, Mexican Salsa, Create your own Chicken & Beef Fajitas with Flour & Corn Tortillas, Grated Cheddar Cheese, Sour Cream, Diced Onions, Chopped Tomatoes, Refried Beans, and Guacamole

Oriental Station | \$13.75

Vegetarian and Chinese Egg Rolls with Duck Sauce, Pot Stickers with Ginger Soy Sauce, Thai Skewered Chicken with Spicy Peanut Sauce and Fresh Vegetables Tempura with Soy Dipping Sauce prepared at the station

Dessert & Coffee Station | \$11.50

Selection of Four Desserts and Starbucks Coffee, Hot Teas served with Whipped Cream, Shaved Chocolate and Cinnamon Sticks



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Rehearsal Dinner Carving Stations

Choose a minimum of four stations

Round Beef with Au Jus | \$14.75

Chef carved Top of Round Beef with Au Jus and Creamy Horseradish Sauce, Pesto Mayonnaise, Classic Mayonnaise, Honey Mustard and Petit Rolls

Honey Glazed Baked Ham | \$12.50

Chef carved Honey Glazed Baked Ham with assorted Gourmet Mustards and Mayonnaise with Fresh Petit Rolls and Homemade Biscuits

Tri Tip Beef | \$12.50

Chef Carved Grilled Tri-Tip Beef with Fresh Homemade Mexican Salsa, Classic Mayonnaise, Petit Rolls and Corn Tortillas

Tenderloin of Beef | \$17.00

Chef carved Tenderloin of Beef with Béarnaise Sauce, Creamy Horseradish Sauce, Pesto Mayonnaise, Classic Mayonnaise, Honey Mustard, and Petit Rolls



Hors d'Oeuvres



Jumbo Shrimp on Ice with Cocktail or
Champagne Sauce | \$3.25 per piece

Pineapple Shrimp Skewers | \$2.75 per piece

Chicken Salad, Tuna salad, Ham Canapés | \$2.00 per piece

Tomatoes Stuffed with Boursin Cheese | \$2.00 per piece

Mini Savory Tarts With Wild Mushrooms And
Goat Cheese | \$2.25 per piece

Assorted Finger Sandwiches | \$2.00 per piece

Salmon Or Shrimp Ceviche Tostadas | \$3.25 per piece

Smoked Salmon With Cream Cheese & Caviar On
Toast Points | \$4.50 per piece

Meatballs With Green Peppercorn Sauce or
BBQ Sauce | \$1.95 per piece



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Hors d'Oeuvres



Miniature Quiche Maison | \$2.25 per piece

Chinese Egg Rolls With Duck Sauce | \$2.25 per piece

Mini Quesadillas With Sour Cream & Salsa | \$2.75 per piece

Spicy Chicken Wings with Blue Cheese Dip and Celery Sticks | \$2.75 per piece

Sausage Stuffed Mushrooms | \$2.25 per piece

Scallops Wrapped in Bacon | \$3.25 per piece

Coconut Shrimp with Mango Chutney | \$3.00 per piece

Fried Taquitos with Guacamole, Sour Cream & Salsa | \$2.25 per piece

Jalapeno Poppers | \$1.95 per piece

Hawaiian Chicken Brochettes | \$2.75 per piece



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Hors d'Oeuvres

Spanikopitas (Spinach and Cheese in Phyllo) | \$2.25 per piece

Domestic Cheese Display | \$7.95 per person

Garnished with Seasonal Fresh Fruit, Assorted Crackers, and Fresh Baked French Bread

International and Domestic Cheese Display | \$10.25 per person

Garnished with Seasonal Fresh Fruit, Assorted Crackers, and Fresh Baked French Bread

Fresh Fruit Platter | \$7.95 per person

A Deluxe Display of Sliced Seasonal Fresh Fruits with Yogurt Dip

Fresh Vegetable Crudités Platter | \$5.50 per person

A display of Fresh Vegetables served with Ranch and Blue Cheese Dips





Bar Arrangements

All bar arrangements require a bartender.

Bartender Fee: \$45.00 + Tax Per Hour Per Bartender

Minimum of Two (2) hours

Hosted Package Bar

Serving Well Mixed Drinks, Domestic and Imported Beers, House Wines, Sodas and Mineral Water

1 Hour \$ 14.75 Per Person

2 Hours \$ 19.75 Per Person

3 Hours \$ 23.75 Per Person

(After 3 Hours - \$5.25 Per Person for Each Additional Hour)

Hosted Bar

Mixed Drinks \$5.50 Domestic Beers \$3.00

Imported Beers \$3.50 House Wines \$4.75

Mineral Water \$2.50 Soft Drinks \$2.00

Cash Bar

Our cash bar prices are inclusive of sales tax

Mixed Drinks \$5.50 Domestic Beers \$3.50

Imported Beers \$4.00 House Wines \$5.50

Mineral Water \$2.75 Soft Drinks \$2.25

Premixed Cocktails

Fruit Punch \$30.00 gallon *Champagne Punch* \$40.00 gallon

Sangria \$32.00 pitcher *Bloody Marys* \$36.00 pitcher

Margaritas \$36.00 pitcher

Mimosas \$36.00 pitcher



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it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Turf Club Ballroom

Completely renovated in 2007 our Turf Club Ballroom offers warm rich hues that will compliment and enhance your wedding vision.

Outdoor Garden Pavilion

The California Central Coast is known for its mild temperatures and beautiful weather. If an outdoor wedding is your vision for a dream wedding, our Outdoor Garden Pavilion will be the picture perfect setting for your reception festivities.

Jockey Club

For intimate weddings, our newly renovated Jockey Club will offer you the perfect backdrop for your closest family and friends.



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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



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Classic Wedding Package

\$40.00++ per person

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic Cheese Display with Sliced French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Crudités Display

Ranch & Blue Cheese Dips

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked Rolls with Butter

Garden Salad:

California Mixed Greens, Garlic Croutons, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad:

Romaine Lettuce, Croutons, Grated Parmesan Cheese, Tomatoes & Garnished with Roasted Red Peppers

Spinach Salad:

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange



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Classic Wedding Package

Select **one** of the following entrées:

Served with Seasonal Fresh Vegetables, your choice of Rice Pilaf, Rosemary Red Roasted Potatoes, or Garlic Mashed Potatoes. Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Hot Tazo Teas.

Chicken Alexandria

Boneless Breast of Chicken marinated in Rosemary and White Wine with Garlic Rosemary Glaze

Chicken Marsala

Boneless Breast of Chicken
with Sliced Mushrooms and Marsala Sauce

Chicken Picatta

Lightly floured & sautéed Breast of Chicken
with Lemon Beurre Blanc Sauce & Capers

Grilled London Broil

Tender Flank Steak Served with Portabella or Shiitake Mushroom
Brandy Demi Glaze

Salmon Filet

Fresh Salmon Filet Served with a
Creamy Dill Sauce

Stuffed Center Cut Pork Chop

Served with Apple Brandy Cream Sauce

Cake Cutting Service & Champagne Toast



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Romantic Wedding Package

\$45.00++ per person

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic Cheese Display with sliced French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Display with Ranch & Blue Cheese Dips

Choice of one Butler Passed Hors d'oeuvres

Miniature Quiche Maison, Chinese Egg Rolls with Duck Sauce, Sausage Stuffed Mushrooms or Spanikopitas

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked French Rolls with Butter

Garden Salad

California Mixed Greens, Tomato Wedges, Shredded Carrots and Cucumbers

Caesar Salad

Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Tomato Wedges and Garnished with Roasted Red Peppers

Spinach Salad

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange

Poached Pear Salad

Bibb & Endive with Gorgonzola Cheese, Caramelized Pecans and Poached Pears



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Romantic Wedding Package

Select **one** of the following entrées:

Served with Seasonal Fresh Vegetables, your choice of Rice Pilaf, Rosemary Red Roasted Potatoes, or Garlic Mashed Potatoes. Served with Freshly Brewed Iced Tea and Starbucks Coffee, Decaffeinated Coffee and Specialty Hot Tazo Teas

Chicken Cordon Bleu

Chicken Breast Stuffed with Swiss Cheese & Ham, lightly Breaded and Baked with Champagne Sauce

Chicken Breast stuffed with Brie & Caramelized Onions

Served with Pecan Cream Sauce

Chicken Breast Stuffed with Gouda

Served with Poached Apples in Cider Sauce

New York Strip Steak

8 oz. Charbroiled Center Cut Strip Steak served with Maitre d' Butter

Pork Tenderloin au Poivre

Tender Medallions with a light Peppercorn Cream Sauce

Fresh Halibut

Served with Poblano Lime Cream Sauce

Cake Cutting Service & Champagne Toast



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Alluring Wedding Package

\$52.00++ per person

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic & International Cheese Display with French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Display With Ranch & Blue Cheese Dips

Butler Passed Mushrooms stuffed with Crabmeat or Sausage

Butler Passed Chicken Satay with Peanut sauce

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked Rolls with Butter

Garden Salad:

California Mixed Greens, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad:

Romaine Lettuce, Croutons, Grated Parmesan Cheese, Tomatoes and Roasted Red Peppers

Spinach Salad:

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange

Poached Pear Salad:

Bibb & Endive with Gorgonzola Cheese, Caramelized Pecans and Poached Pears



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Alluring Wedding Package

Select **one** of the following entrées:

Served with Seasonal Fresh Vegetables, your choice of Rice Pilaf, Rosemary Red Roasted Potatoes, or Garlic Mashed Potatoes. Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Hot Tazo Teas.

Lobster Tail & Filet Mignon

Grilled Lobster Tail with Lemon Beurre Blanc Sauce paired +with a 5 oz Broiled Filet in Béarnaise Sauce

Prime Rip of Beef

10 oz Cut of Slow Roasted Prime Rib. Served with Au Jus and Horseradish Cream Sauce

Chicken Florentine & Grilled Jumbo Prawns

Three Jumbo Prawns paired with a Tender Breast of Chicken Stuffed with Swiss Cheese and Fresh Spinach. Topped with Champagne Sauce

Fresh Pacific Salmon & Filet Mignon

Baked Salmon Filet with Creamy Dill Sauce paired with a 5oz. Broiled Filet of Beef with Béarnaise Sauce

Filet Mignon

8 oz Filet of Beef Broiled to Perfection with Béarnaise Sauce

Cake Cutting Service & Champagne Toast



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Charming Wedding Package

\$42.00++ per person

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic Cheese Display with Sliced French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Display with Ranch & Blue Cheese Dips

Salads

Select one of the following served with choice of (2)

Dressings and Fresh Baked Rolls with Butter

Garden Salad:

California Mixed Greens, Garlic Croutons, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad:

Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Tomato Wedges and Garnished with Roasted Red Peppers

Spinach Salad:

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange



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Charming Wedding Package

Select **one** of the following buffets:

Dinner Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Tazo Hot Teas

California Barbecue:

Specialty Seasoned Beef Tri-Tip

Oven Roasted Chicken with Lemon Herb Sauce

Santa Maria Style Chili Beans

Garlic Infused Mashed Potatoes

Fresh Green Beans with Red Peppers

Homemade Mexican Salsa

Garlic Bread

Taste of Italy:

Chicken Parmesan

Homemade Cheese Lasagna

Italian Meatballs

Spaghetti and Fettuccini

Marinara and Alfredo Sauces

Vegetable Medley

Garlic Bread

Cake Cutting Service & Champagne Toast



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Adoring Wedding Buffet

\$47.00++ per person

Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Tazo Hot Teas

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic Cheese Display with Sliced French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Display with Ranch & Blue Cheese Dips

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked Rolls with Butter

Garden Salad

California Mixed Greens, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad

Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Tomato Wedges and Garnished with Roasted Red Peppers

Spinach Salad

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange

Poached Pear Salad

Bibb & Endive with Gorgonzola Cheese, Caramelized Pecans and Poached Pears



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Adoring Wedding Buffet



Choice of two (2) of the following Entrees:

Chicken Picatta: Boneless Breast Lightly Floured & Sautéed with White Wine Lemon Beurre Blanc

Chicken Marsala: Sautéed Breast of Chicken with Marsala Mushroom Sauce

Chicken Parmesan: Lightly Floured & Sautéed Chicken Breast with Mozzarella Cheese & Marinara Sauce

Halibut Filet: With Poblano Lime Cream Sauce

London Broil: Sliced Marinated Flank Steak Prepared Med-rare with Garlic Wine Sauce

Salmon Filet: Fresh Baked Salmon with Creamy Dill Sauce

Choice of one (1) of the following Carving Stations:

Chef Carved Steamship

Round of Beef served with Au Jus and Creamy Horseradish

Chef Carved Honey Baked Glazed Ham with Gourmet Mustards

Chef Carved Breast of Turkey with Homemade Gravy and Cranberry Sauce

Choice of four (4) of the following Sides:

Red Skin Mashed Potatoes

Roasted Herbed New Potatoes

Sourdough Bread Stuffing

Rice Pilaf

Medley of Fresh Seasonal Vegetables

Wild Rice Pilaf

Fresh Green Beans with Red Peppers

Fettuccini Alfredo

Cake Cutting Service & Champagne Toast



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Enchanting Wedding Buffet

\$57.00++ per person

Dinner Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, & Specialty Tazo Hot Teas

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic & International Cheese Display with Crostini and an assortment of Gourmet Crackers

Mushrooms stuffed with Crabmeat or Sausage

Fresh Vegetable Crudité Display With Ranch & Blue Cheese Dips

Smoked Salmon on Crostini

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked Rolls with Butter

Fresh Garden Salad: California Mixed Greens, Tomato Wedges, Shredded Carrot and Cucumbers

Caesar Salad: Romaine with Garlic Croutons, Grated Parmesan Cheese, Tomato Wedges and Garnished with Roasted Red Peppers

Spinach Salad: Baby Spinach, Sliced Red Onion, Mushrooms, Cherry Tomatoes & Mandarin Orange

Poached Pear Salad: Bibb & Endive with Gorgonzola Cheese, Caramelized Pecans & Poached Pears

Harvest Salad: Bibb, Spinach, Blue Cheese, Dried Cranberries, Avocado, Red Onion & Glazed Walnuts



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Enchanting Wedding Buffet

Choice of two (2) of the following Entrees:

Chicken Cordon Blue: Swiss Cheese & Ham Stuffed Breast, breaded & baked with Champagne Cream Sauce

Chicken Florentine: Mushroom, Swiss Cheese & Spinach Stuffed Breast Topped with Pine Nuts and Champagne Cream Sauce

Chicken Flores: Fresh Lump Crabmeat and Asparagus Stuffed Breast with Lemon Beurre Blanc

Sautéed Scallops and Risotto with Burgundy Sauce

Shrimp Scampi: Succulent Shrimp sautéed in Olive Oil, Wine and Fresh Garlic

Pork Tenderloin: Medallions in a Light Peppercorn Cream Sauce

Choice of one (1) of the following Carving Stations:

Chef Carved New York Strip Loin with Garlic Herb Crust

Chef Carved Prime Rib of Beef Au Jus and Creamy Horseradish

Chef Carved Herb Rubbed Pork Tenderloin with Fresh Mango Salsa

Choice of four (4) of the following Sides:

Garlic Red Skin Mashed Potatoes

Wild Rice Pilaf

Lemon Horseradish New Potatoes

Fettuccini Alfredo

Twice Baked Potatoes

Sourdough Bread Stuffing

Medley of Fresh Vegetables

Fresh Asparagus

Fresh Green Beans Amandine

Cake Cutting Service & Champagne Toast



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Hors d'Oeuvres



Jumbo Shrimp on Ice with Cocktail or
Champagne Sauce | \$3.25 per piece

Pineapple Shrimp Skewers | \$2.75 per piece

Chicken Salad, Tuna salad, Ham Canapés | \$2.00 per piece

Tomatoes Stuffed with Boursin Cheese | \$2.00 per piece

Mini Savory Tarts With Wild Mushrooms And
Goat Cheese | \$2.25 per piece

Assorted Finger Sandwiches | \$2.00 per piece

Salmon Or Shrimp Ceviche Tostadas | \$3.25 per piece

Smoked Salmon With Cream Cheese & Caviar On
Toast Points | \$4.50 per piece

Meatballs With Green Peppercorn Sauce or
BBQ Sauce | \$1.95 per piece



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Hors d'Oeuvres

Miniature Quiche Maison | \$2.25 per piece

Chinese Egg Rolls With Duck Sauce | \$2.25 per piece

Mini Quesadillas With Sour Cream & Salsa | \$2.75 per piece

Spicy Chicken Wings with Blue Cheese Dip and Celery Sticks | \$2.75 per piece

Sausage Stuffed Mushrooms | \$2.25 per piece

Scallops Wrapped in Bacon | \$3.25 per piece

Coconut Shrimp with Mango Chutney | \$3.00 per piece

Fried Taquitos with Guacamole, Sour Cream & Salsa | \$2.25 per piece

Jalapeno Poppers | \$1.95 per piece

Hawaiian Chicken Brochettes | \$2.75 per piece



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Hors d'Oeuvres

Spanikopitas (Spinach and Cheese in Phyllo) | \$2.25 per piece

Domestic Cheese Display | \$7.95 per person

Garnished with Seasonal Fresh Fruit, Assorted Crackers, and Fresh Baked French Bread

International and Domestic Cheese Display | \$10.25 per person

Garnished with Seasonal Fresh Fruit, Assorted Crackers, and Fresh Baked French Bread

Fresh Fruit Platter | \$7.95 per person

A Deluxe Display of Sliced Seasonal Fresh Fruits with Yogurt Dip

Fresh Vegetable Crudités Platter | \$5.50 per person

A display of Fresh Vegetables served with Ranch and Blue Cheese Dips



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Bar Arrangements

All bar arrangements require a bartender.

Bartender Fee: \$45.00 + Tax Per Hour Per Bartender

Minimum of Two (2) hours

Hosted Package Bar

Serving Well Mixed Drinks, Domestic and Imported Beers, House Wines, Sodas and Mineral Water

1 Hour \$ 14.75 Per Person

2 Hours \$ 19.75 Per Person

3 Hours \$ 23.75 Per Person

(After 3 Hours - \$5.25 Per Person for Each Additional Hour)

Hosted Bar

Mixed Drinks \$5.50 Domestic Beers \$3.00

Imported Beers \$3.50 House Wines \$4.75

Mineral Water \$2.50 Soft Drinks \$2.00

Cash Bar

Our cash bar prices are inclusive of sales tax

Mixed Drinks \$5.50 Domestic Beers \$3.50

Imported Beers \$4.00 House Wines \$5.50

Mineral Water \$2.75 Soft Drinks \$2.25

Premixed Cocktails

Fruit Punch \$30.00 gallon *Champagne Punch* \$40.00 gallon

Sangria \$32.00 pitcher *Bloody Marys* \$36.00 pitcher

Margaritas \$36.00 pitcher

Mimosas \$36.00 pitcher



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with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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Classic Wedding Package



\$40.00++ per person

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic Cheese Display with Sliced French Bread and Assortment of Gourmet Crackers

Fresh Vegetable Crudités Display

Ranch & Blue Cheese Dips

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked Rolls with Butter

Garden Salad:

California Mixed Greens, Garlic Croutons, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad:

Romaine Lettuce, Croutons, Grated Parmesan Cheese, Tomatoes and Garnished with Roasted Red Peppers

Spinach Salad:

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange



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Classic Wedding Package



Select **one** of the following entrées:

Served with Seasonal Fresh Vegetables, your choice of Rice Pilaf, Rosemary Red Roasted Potatoes, or Garlic Mashed Potatoes. Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Hot Tazo Teas.

Chicken Alexandria

Boneless Breast of Chicken marinated in Rosemary and White Wine with Garlic Rosemary Glaze

Chicken Marsala

Boneless Breast of Chicken
with Sliced Mushrooms and Marsala Sauce

Chicken Picatta

Lightly floured & sautéed Breast of Chicken
with Lemon Beurre Blanc Sauce & Capers

Grilled London Broil

Tender Flank Steak Served with Portabella or Shiitake
Mushroom Brandy Demi Glaze

Salmon Filet

Fresh Salmon Filet Served with a
Creamy Dill Sauce

Stuffed Center Cut Pork Chop

Served with Apple Brandy Cream Sauce

Cake Cutting Service & Champagne Toast



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Romantic Wedding Package

\$45.00++ per person

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic Cheese Display with Sliced French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Display with Ranch & Blue Cheese Dips

Choice of one Butler Passed Hors d'oeuvres

Miniature Quiche Maison, Chinese Egg Rolls with Duck Sauce, Sausage Stuffed Mushrooms or Spanikopitas

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked French Rolls with Butter

Garden Salad

California Mixed Greens, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad

Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Tomato Wedges and Garnished with Roasted Red Peppers

Spinach Salad

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange

Poached Pear Salad

Bibb & Endive with Gorgonzola Cheese, Caramelized Pecans and Poached Pears



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Romantic Wedding Package

Select **one** of the following entrées:

Served with Seasonal Fresh Vegetables, your choice of Rice Pilaf, Rosemary Red Roasted Potatoes, or Garlic Mashed Potatoes. Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Hot Tazo Teas.

Chicken Cordon Bleu

Chicken Breast Stuffed with Swiss Cheese & Ham, lightly Breaded and Baked with Champagne Sauce

Chicken Breast stuffed with Brie & Caramelized Onions

Served with Pecan Cream Sauce

Chicken Breast Stuffed with Gouda

Served with Poached Apples in Cider Sauce

New York Strip Steak

8 oz. Charbroiled Center Cut Strip Steak served with Maitre d' Butter

Pork Tenderloin au Poivre

Tender Medallions with a light Peppercorn Cream Sauce

Fresh Halibut

Served with Poblano Lime Cream Sauce

Cake Cutting Service & Champagne Toast



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Alluring Wedding Package

\$52.00++ per person

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic & International Cheese Display with French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Display With Ranch & Blue Cheese Dips

Butler Passed Mushrooms stuffed with Crabmeat or Sausage

Butler Passed Chicken Satay with Peanut sauce

Salads

Select one of the following served with choice of (2)

Dressings and Fresh Baked Rolls with Butter

Garden Salad

California Mixed Greens, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad

Romaine Lettuce, Croutons, grated Parmesan Cheese, Tomatoes and Roasted Red Peppers

Spinach Salad

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange

Poached Pear Salad

Bibb & Endive with Gorgonzola Cheese, Caramelized Pecans and Poached Pears



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Alluring Wedding Package

Select **one** of the following entrées:

Served with Seasonal Fresh Vegetables, your choice of Rice Pilaf, Rosemary Red Roasted Potatoes, or Garlic Mashed Potatoes. Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Hot Tazo Teas.

Lobster Tail & Filet Mignon

Grilled Lobster Tail with Lemon Beurre Blanc Sauce paired with a 5 oz Broiled Filet in Béarnaise Sauce

Prime Rip of Beef

10 oz Cut of Slow Roasted Prime Rib Served with Au Jus and Creamy Horseradish Sauce

Chicken Florentine & Grilled Jumbo Prawns

Three Jumbo Prawns paired with a Tender Breast of Chicken Stuffed with Swiss Cheese and Fresh Spinach. Topped with Champagne Sauce

Fresh Pacific Salmon & Filet Mignon

Baked Salmon Filet with Creamy Dill Sauce paired with a 5oz. Broiled Filet of Beef in Béarnaise Sauce

Filet Mignon

8 oz Filet of Beef Broiled to Perfection with Béarnaise Sauce

Cake Cutting Service & Champagne Toast



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Charming Wedding Package

\$42.00++ per person

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic Cheese Display with Sliced French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Display with Ranch & Blue Cheese Dips

Salads

Select one of the following served with choice of (2)

Dressings and Fresh Baked Rolls with Butter

Garden Salad:

California Mixed Greens, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad:

Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Tomato Wedges garnished with Roasted Red Peppers

Spinach Salad:

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange



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Charming Wedding Package

Select **one** of the following buffets:

Dinner Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Hot Tazo Teas

California Barbecue:

Specialty Seasoned Beef Tri-Tip

Oven Roasted Chicken with Lemon Herb Sauce

Santa Maria Style Chili Beans

Garlic Infused Mashed Potatoes

Fresh Green Beans with Red Peppers

Homemade Mexican Salsa

Garlic Bread

Taste of Italy:

Chicken Parmesan

Homemade Cheese Lasagna

Italian Meatballs

Spaghetti and Fettuccini

Marinara and Alfredo Sauces

Vegetable Medley

Garlic Bread

Cake Cutting Service & Champagne Toast



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Adoring Wedding Buffet

\$47.00++ per person

Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, and Specialty Hot Tazo Teas

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic Cheese Display with Sliced French Bread and an Assortment of Gourmet Crackers

Fresh Vegetable Display with Ranch & Blue Cheese Dips

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked French Rolls with Butter

Garden Salad

California Mixed Greens, Tomato Wedges, Shredded Carrots & Cucumbers

Caesar Salad

Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Tomato Wedges and Garnished with Roasted Red Peppers

Spinach Salad

Spinach with Sliced Red Onion, Mushrooms, Cherry Tomatoes and Mandarin Orange

Poached Pear Salad

Bibb & Endive with Gorgonzola Cheese, Caramelized Pecans and Poached Pears



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Adoring Wedding Buffet

Choice of two (2) of the following Entrees:

Chicken Picatta: Boneless Breast Lightly Floured and Sautéed with White Wine Lemon Beurre Blanc

Chicken Marsala: Sautéed Breast of Chicken with Marsala Mushroom Sauce

Chicken Parmesan: Lightly Floured and Sautéed Chicken Breast with Mozzarella Cheese & Marinara Sauce

Halibut Filet: With Poblano Lime Cream Sauce

London Broil: Sliced Marinated Flank Steak Prepared Med-rare with Garlic Wine Sauce

Salmon Filet: Fresh Baked Salmon with Creamy Dill Sauce

Choice of one (1) of the following Carving Stations:

Chef Carved Steamship Round of Beef Au Jus with Horseradish

Chef Carved Honey Baked Glazed Ham with Gourmet Mustards

Chef Carved Breast of Turkey with Homemade Gravy and Cranberry Sauce

Choice of four (4) of the following Sides:

Red Skin Mashed Potatoes Roasted Herbed New Potatoes

Sourdough Bread Stuffing Rice Pilaf

Medley of Fresh Seasonal Vegetables Wild Rice Pilaf

Fresh Green Beans with Red Peppers Fettuccini Alfredo

Cake Cutting Service & Champagne Toast



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Enchanting Wedding Buffet

\$57.00++ per person

Dinner Served with Freshly Brewed Iced Tea, Starbucks Coffee, Decaffeinated Coffee, & Specialty Hot Tazo Teas

Hors d'oeuvres – attractively displayed for 1 hour

Fruit Punch with Fresh Fruit Garnish

Domestic & International Cheese Display with Crostini and an Assortment of Gourmet Crackers

Fresh Vegetable Crudités Display With Ranch & Blue Cheese Dips

Mushrooms stuffed with Crabmeat or Sausage

Smoked Salmon on Crostini

Salads

Select one of the following served with choice of (2) Dressings and Fresh Baked Rolls with Butter

Fresh Garden Salad: California Mixed Greens, Tomato Wedges, Shredded Carrot and Cucumbers

Caesar Salad: Romaine with Garlic Croutons, Grated Parmesan Cheese, Tomato Wedges and Garnished with Roasted Red Peppers

Spinach Salad: Baby Spinach, sliced Red Onion, Mushrooms, Cherry Tomatoes & Mandarin Orange

Poached Pear Salad: Bibb & Endive with Gorgonzola Cheese, Caramelized Pecans & Poached Pears

Harvest Salad: Bibb, Spinach, Blue Cheese, Dried Cranberries, Avocado, Red Onion & Glazed Walnuts



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Enchanting Wedding Buffet

Choice of two (2) of the following Entrees:

Chicken Cordon Blue: Swiss Cheese & Ham Stuffed Breast, breaded & baked with Champagne Cream Sauce

Chicken Florentine: Mushroom, Swiss Cheese & Spinach Stuffed Breast. Topped with Pine Nuts and Champagne Cream Sauce

Chicken Flores: Fresh Lump Crabmeat and Asparagus Stuffed Breast with Lemon Beurre Blanc

Sautéed Scallops and Risotto with Burgundy Sauce

Shrimp Scampi: Succulent Shrimp sautéed in Olive Oil, Wine and Fresh Garlic

Pork Tenderloin: Medallions in a Light Peppercorn Cream Sauce

Choice of one (1) of the following Carving Stations:

Chef Carved New York Strip Loin with Garlic Herb Crust

Chef Carved Prime Rib of Beef Au Jus and Creamy Horseradish

Chef Carved Herb Rubbed Pork Tenderloin with Fresh Mango Salsa

Choice of four (4) of the following Sides:

Garlic Red Skin Mashed Potatoes

Wild Rice Pilaf

Lemon Horseradish New Potatoes

Fettuccini Alfredo

Twice Baked Potatoes

Sourdough Bread Stuffing

Medley of Fresh Vegetables

Fresh Asparagus

Fresh Green Beans Amandine

Cake Cutting Service & Champagne Toast



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Bar Arrangements

All bar arrangements require a bartender.

Bartender Fee: \$45.00 + Tax Per Hour Per Bartender

Minimum of Two (2) hours

Hosted Package Bar

Serving Well Mixed Drinks, Domestic and Imported Beers, House Wines, Sodas and Mineral Water

1 Hour \$ 14.75 Per Person

2 Hours \$ 19.75 Per Person

3 Hours \$ 23.75 Per Person

(After 3 Hours - \$5.25 Per Person for Each Additional Hour)

Hosted Bar

Mixed Drinks	\$5.50	Domestic Beers	\$3.00
Imported Beers	\$3.50	House Wines	\$4.75
Mineral Water	\$2.50	Soft Drinks	\$2.00

Cash Bar

Our cash bar prices are inclusive of sales tax

Mixed Drinks	\$5.50	Domestic Beers	\$3.50
Imported Beers	\$4.00	House Wines	\$5.50
Mineral Water	\$2.75	Soft Drinks	\$2.25

Premixed Cocktails

<i>Fruit Punch</i>	<i>\$30.00 gallon</i>	<i>Champagne Punch</i>	<i>\$40.00 gallon</i>
<i>Sangria</i>	<i>\$32.00 pitcher</i>	<i>Bloody Marys</i>	<i>\$36.00 pitcher</i>
<i>Margaritas</i>	<i>\$36.00 pitcher</i>		
<i>Mimosas</i>	<i>\$36.00 pitcher</i>		



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Hors d'Oeuvres

Miniature Quiche Maison | \$2.25 per piece

Chinese Egg Rolls With Duck Sauce | \$2.25 per piece

Mini Quesadillas With Sour Cream & Salsa | \$2.75 per piece

Spicy Chicken Wings with Blue Cheese Dip and Celery Sticks | \$2.75 per piece

Sausage Stuffed Mushrooms | \$2.25 per piece

Scallops Wrapped in Bacon | \$3.25 per piece

Coconut Shrimp with Mango Chutney | \$3.00 per piece

Fried Taquitos with Guacamole, Sour Cream & Salsa | \$2.25 per piece

Jalapeno Poppers | \$1.95 per piece

Hawaiian Chicken Brochettes | \$2.75 per piece



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Hors d'Oeuvres



Spanikopitas (Spinach and Cheese in Phyllo) | \$2.25 per piece

Domestic Cheese Display | \$7.95 per person

Garnished with Seasonal Fresh Fruit, Assorted Crackers, and Fresh Baked French Bread

International and Domestic Cheese Display | \$10.25 per person

Garnished with Seasonal Fresh Fruit, Assorted Crackers, and Fresh Baked French Bread

Fresh Fruit Platter | \$7.95 per person

A Deluxe Display of Sliced Seasonal Fresh Fruits with Yogurt Dip

Fresh Vegetable Crudités Platter | \$5.50 per person

A display of Fresh Vegetables served with Ranch and Blue Cheese Dips



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Hors d'Oeuvres



Jumbo Shrimp on Ice with Cocktail or
Champagne Sauce | \$3.25 per piece

Pineapple Shrimp Skewers | \$2.75 per piece

Chicken Salad, Tuna salad, Ham Canapés | \$2.00 per piece

Tomatoes Stuffed with Boursin Cheese | \$2.00 per piece

Mini Savory Tarts With Wild Mushrooms And
Goat Cheese | \$2.25 per piece

Assorted Finger Sandwiches | \$2.00 per piece

Salmon Or Shrimp Ceviche Tostadas | \$3.25 per piece

Smoked Salmon With Cream Cheese & Caviar On
Toast Points | \$4.50 per piece

Meatballs With Green Peppercorn Sauce or
BBQ Sauce | \$1.95 per piece



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unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.





Chair Covers and Sashes

Enhance your wedding reception with beautiful chair covers and sashes in the color of your choosing.

Chair covers \$3.00

Chair Covers with Sashes \$4.00

Service Charges and Taxes additional

Luxurious Linens

Rich luxurious linens that created an upscale appearance.

Ice Sculptures

A classy touch, that is always a memorable part of your reception. Ice sculptures are custom made to your specifications.



Let Bella Pictures Capture Your Story



It's the story of your wedding day. No one can bring it to life like Bella Pictures.

Bella Pictures has award-winning photographers combined with amazing service and state-of-the-art albums all offered at an incredible value.

To learn more about Bella Pictures visit www.bellapictures.com/marriott or call 888-556-7590

Dream Weddings. No Two Are Alike.
But They All Have One Thing In Common. JOY.



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distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.





Brunch Buffet

Min. 50 guests | \$26.00 per person

Assorted Fresh Juices

Assortment of Freshly Baked Muffins

Assortment of Fresh Danish, Sweet Rolls, Bagels, & Toast

Cream Cheese, Fruit Preserves, and Butter

Domestic Cheese Platter

Sliced Seasonal Fresh Fruit Display

Cheese Blintzes with Fresh Fruit Sauce

Made to Order Omelets and Waffle Station

Bacon and Sausage

Breakfast Potatoes

Biscuits with Country Sausage Gravy

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Specialty Tazo Hot Teas

Add One Salad | 3.75 per person

Tossed Garden Salad with Three Dressings

Caesar Salad with Garlic Croutons and Parmesan Cheese

Pasta Salad tossed with Fresh Vegetables, Olive Oil and Herbs

Tomato Salad with Mozzarella Cheese, Basil & Balsamic Vinaigrette

Add One Entree | 7.00

Beef Burgundy Tenderloin Tips in Red Wine Sauce with Noodles

Chicken Picatta with White Wine & Lemon Sauce topped with Capers

Chicken Marsala with Marsala Wine & Mushroom Sauce

Poached Salmon with Creamy Dill Sauce

Sliced Baked Ham with Honey Mustard





The Complete Breakfast Buffet

\$19.50 per person

Orange Juice, Cranberry Juice, and Tomato Juice

Assortment of Fresh Baked Muffins and Danish

Assortment of Bagels and Toast

Fruit Preserves, Cream Cheese and Butter

Fluffy Scrambled Eggs

Green Onions, Grated Cheddar Cheese, and Mexican Salsa

Bacon and Sausage

Breakfast Potatoes

Sliced Seasonal Fresh Fruit

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Specialty Tazo Hot Teas

Enhancements

Individual Fruit Yogurts \$1.95 each

Cheese Blintzes with Fresh Fruit Topping \$3.75 per person

Warm Ham and Cheese Croissants \$4.00 each

Warm Ham, Cheese & Scrambled Egg Croissants \$4.50 each

Eggs Benedict with Hollandaise Sauce \$4.50 per person

Made to Order Waffles \$4.50 per person (\$45 Chef Attendant Fee)

Made to Order Omelets \$4.50 per person (\$45 Chef Attendant Fee)





The Santa Ynez Valley Buffet

\$20.50 per person

Orange Juice, Cranberry Juice, and Tomato Juice

Assortment of Freshly Baked Muffins and Danish

Assortment of Bagels and Toast

Fruit Preserves, Cream Cheese and Butter

Fluffy Scrambled Eggs

Green Onions, Grated Cheddar Cheese, and Fresh Salsa

Bacon and Sausage

Breakfast Potatoes

Sliced Fresh Fruit

Country Sausage Gravy with Warm Biscuits

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Specialty Tazo Hot Teas

Enhancements

Individual Fruit Yogurts \$1.95 each

Cheese Blintzes with Fresh Fruit Topping \$3.75 per person

Warm Ham and Cheese Croissants \$4.00 each

Warm Ham, Cheese & Scrambled Egg Croissants \$4.50 each

Eggs Benedict with Hollandaise Sauce \$4.50 per person

Made to Order Waffles \$4.50 per person (\$45 Chef Attendant Fee)

Made to Order Omelets \$4.50 per person (\$45 Chef Attendant Fee)



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Santa Barbara Continental Buffet

\$17.00 per person

Fresh Squeezed Orange Juice and Grapefruit Juice

Sliced Seasonal Fresh Fruit

Assortment of Fresh Baked Muffins and Danish

Fresh Croissants with Ham and Cheddar Cheese

Fruit Preserves and Butter

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee,
and Specialty Tazo Hot Teas

Add One Salad | 3.75 per person

Enhancements

Breakfast Burritos: Scrambled Egg, Cheddar Cheese, and
Green Onion. Served with Fresh Salsa \$4.00 each

French Toast with Butter & Warm Maple Syrup \$3.50 each

Individual Fruit Yogurts \$1.95 each

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romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.





Policy and Procedures

All menu pricing is per person, unless otherwise noted as per a piece, per drink, or per item.

Menu pricing is effective January 01, 2008 – December 31st, 2008 and is subject to change without notice.

Buffet menus must have a minimum of 100 guests.

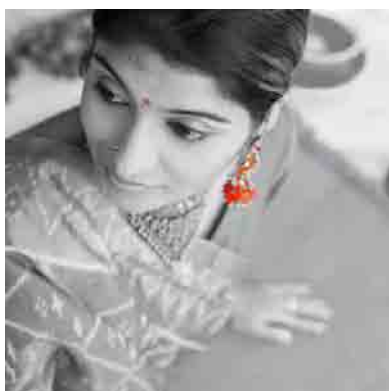
Split menus (more than one selection of entrée) are \$5.50++ per person additional charge.

On Saturdays there is a 150 person minimum in the Turf Club Ballroom.

Tax and Service Charge

All prices are subject to 7.75% sales tax and a 20% service charge, unless otherwise noted.





Intimate Wedding Reception Package

(For Weddings Under 150 Guests)

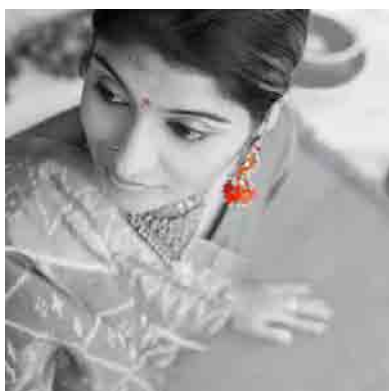
- ❖ Setup and breakdown of event
- ❖ One server per every 24 guests
- ❖ Catering Manager to assist with your Wedding Reception Planning
- ❖ Floor length Linens and Skirting in White or Ivory
- ❖ Stemware, Chinaware, and Silverware
- ❖ 72 inch Round Tables and Chairs
- ❖ Mirror Tile Centerpieces with Votive Candles on Each Table
- ❖ Gift, Guestbook, and Cake Table beautifully skirted
- ❖ A Champagne Toast for all of your guests (Sparkling Apple Cider also available)
- ❖ Service of your Wedding Cake

Set-up Fee of \$350.00++/ For the Del Mar Room

Set-up Fee of \$500.00++/ For the Outdoor Pavilion

All food & beverage, room rental and set-up fees, are subject to a taxable 20% service charge and a 7.75% applicable state tax unless otherwise indicated





Wedding Reception Package

\$750.00 (Minimum of 150 Guests)

- ❖ Setup and breakdown of event
- ❖ One server per every 24 guests
- ❖ Catering Manager to assist with your Wedding Reception Planning
- ❖ Floor Length Linens and Skirting in White or Ivory
- ❖ Stemware, Chinaware, and Silverware
- ❖ 72 inch Round Tables and Chairs
- ❖ Mirror Tile Centerpieces with Votive Candles on each Table
- ❖ Gift, Guestbook, and Cake Table beautifully skirted
- ❖ Dance Floor
- ❖ A Champagne Toast for all of your guests (Sparkling Apple Cider also available)
- ❖ Service of your Wedding Cake
- ❖ Jacuzzi Suite for the Bride and Groom for the night of the Wedding
- ❖ Breakfast for the Newlywed Couple the following morning

All food & beverage, room rental and set-up fees, are subject to a taxable 20% service charge and a 7.75% applicable state tax unless otherwise indicated

