

# events by Marriott



breakfast



breaks



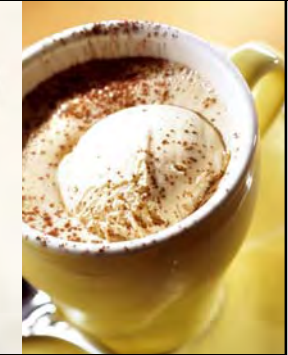
lunch



dinner



beverage



info

## crafted for you

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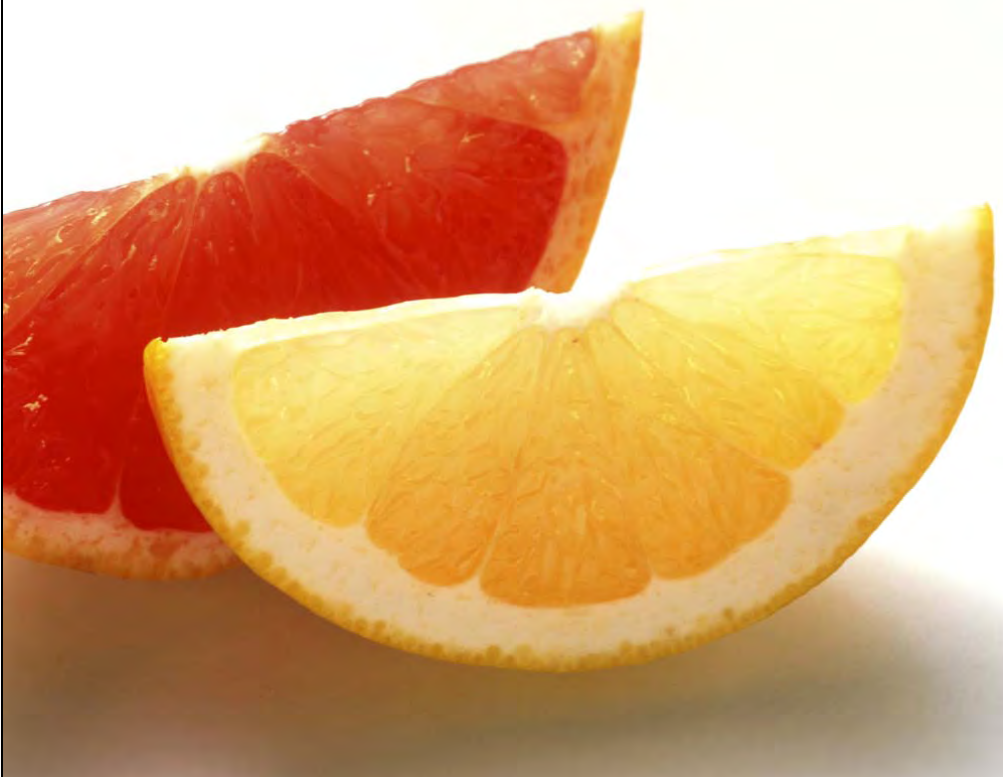
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# events by Marriott

## breakfast

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### season

- continental
- buffet
- enrich
- served

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## continental breakfast

### simple beginnings \$29

- o fresh fruit juices
- o assorted freshly baked pastries, croissants, muffins, scones and nut breads with fruit preserves, lemon curd, nutella
- o bagels with cream cheese (toaster)
- o oatmeal with brown sugar, honey, cranraisins and raisins
- o cubed fresh fruit and berries
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

### fresh start \$34

- o fresh fruit juices and “naked” smoothies
- o assorted freshly baked pastries, croissants, muffins, scones and nut breads
- o bagels with cream cheese (toaster)
- o fruit preserves, lemon curd, nutella
- o cubed fresh fruit and berries
- o peeled hard boiled eggs
- o house made granola with 2% & non-fat milk
- o assorted low-fat yogurts
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

### boxed continental “to go” \$29

- o individual “naked” orange juice
- o cubed fresh fruit
- o individual lo-fat yogurts
- o assorted freshly baked muffin with fruit preserve
- o kashi breakfast bar
- o **add “to go”**: freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas – **\$6 per person**

\* please note \$100 labor fee will apply to all breakfast functions under 20pp



## buffet breakfast

### balanced \$39

- o assorted fresh fruit juices
- o assorted breakfast pastries, muffins and nut breads
- o cubed fresh fruit and seasonal berries
- o fluffy scrambled eggs with chives, fresh grated gruyere, pepper jack and tillimock cheddar cheeses
- o saag's sausage links & crispy bacon
- o red skin home fries with bermuda onions & scallions
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

### caliente \$42

- o assorted fresh fruit juices
- o assorted breakfast pastries, muffins and nut breads
- o cubed fresh melon with mint, mexican papaya, fresh strawberries
- o individual yogurt, house made granola & seasonal berry parfaits
- o breakfast wrap with scrambled eggs, sautéed potatoes, scallions, sonoma jack cheese, grilled tomatoes
- o fresh salsa, guacamole, sour cream with cholula hot sauce
- o peppered bacon
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

### enlightenment \$45

- o organic freshly squeezed orange juice "naked" smoothies
- o assorted organic bran muffins, nutbreads & almond croissants
- o cubed fresh fruit and seasonal berries
- o house made "muesli"
- o glaum ranch cage free scrambled eggs
- o vegetarian frittata with spinach, toy box tomatoes, crimini mushrooms, crème fraiche & chives
- o chef's recommended daily breakfast potatoes
- o chicken apple sausage & peppered bacon
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas



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### enrich your breakfast

- o oatmeal with brown sugar and honey \$6
- o individual yogurt, house made granola & seasonal berry parfaits \$6
- o scrambled eggs \$8
- o eggs benedict, blackstone, avocado & grilled tomatoes \$10
- o home fried potatoes \$6
- o brioche french toast with warm maple syrup, caramelized apples & pecans \$8
- o cured meats & cheese platter \$9
- o smoked salmon display with onions & capers \$10

### chef stations \$12 per person - \$225 chef fee (min 25 guests required)

- o omelette station with assorted fillings: jack cheese, bell peppers, mushrooms, spinach, scallions, ham, shrimp, smoked salmon, roasted tomatoes, jalapenos, salsa
- o waffle station with assorted toppings: seasonal berries, bananas, walnuts, whipped cream, warm maple syrup
- o crepe station – savory: ham, cheese, mushroom & chives  
sweet: banana, strawberries, nutella or ricotta cream cheese



### served breakfast \$39 per person

#### all served breakfast include:

- o fresh fruit juices
- o display of freshly baked croissants with butter, fruit preserves, lemon curd & nutella
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

#### choice of starter:

- o sliced fresh fruit with crème fraiche
- o house made granola, yogurt, & seasonal berry parfait
- o smoked salmon, american caviar, herbed cream cheese

#### choice of entrée:

- o farm fresh organic scrambled eggs, red skin home fries with bermuda onions, crispy canadian bacon
- o crab cake beni, blackstone, avocado & grilled tomato
- o brioche French toast with warm maple syrup, caramelized apples and pecans
- o vegetarian frittata with crème fraiche, Yukon gold home fried potatoes



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## brunch \$63 per person

- shrimp, fennel and citrus salad, dill vinaigrette
- roasted chiogga beets, goat cheese and toasted pine nuts
- organic greens, toy box tomatoes, berry balsamic vinaigrette
- spinach & mushroom frittata, roasted bell pepper, crème fraiche
- eggs benedict & blackstone
- champagne poached salmon, fresh asparagus, beurre blanc
- grilled marinated vegetables, aged balsamic and extra virgin olive oil
- home fried yukon potatoes
- chef attended carving station: choice of
  - \* bourbon glazed ham or roast beef entrecote
- assorted bagels with cream with flavored cream cheese
- californian artisan cheese
- sliced assorted european deli meats and charcuterie
- locally baked rustic breads and breakfast pastries
- fresh fruit, chocolate dipped strawberries
- vanilla crème brule, french pastries rum balls & trifle
- selection of fresh fruit juices
- freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas



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## delight

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## ala carte

### beverage:

- freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas
- assorted soft drinks, mineral waters & bottles waters
- bottled "naked" juices & smoothies
- chilled soy milk
- bottled "Snapple" iced teas & lemonade
- assorted vitamin waters
- organic fresh squeezed orange juice
- house made fresh squeezed lemonade, raspberry and blood orange
- house made organic iced tea with infused flavors



- \$6 per person / \$98 per gal
- \$5.5 ea
- \$7 ea
- \$4 per person
- \$7 ea
- \$6 ea
- \$8 per person
- \$8 per person
- \$7 per person

### "go green" infused waters - \$60 per gallon

enjoy our water, considered one of the nation's highest quality drinking water from prestine sierra snowmelt infused with the following choices: fresh mint, strawberry, cucumber, lemon, lime, orange or crisp apple

### from the bakery:

- selection of freshly baked organic muffins, banana nut bread
- freshly baked danish, croissants, scones & coffee cake with marmalade jam, nutella and lemon curd
- freshly baked organic cookies & double fudge brownies
- biscotti, shortbread cookies
- strawberry bars & lemon bars
- house made peanut butter & chocolate crunch bars
- assorted petite fours



- \$59 per doz
- \$57 per doz
- \$57 per doz
- \$57 per doz
- \$57 per doz
- \$66 per doz
- \$69 per doz

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**savory:**

- o house fried chili corn tortilla chips with mild salsa roja & guacamole
- o house made salt & pepper potato chips with selection of onion dip & artichoke dip
- o bagel chips with spicy hummus dip
- o assorted roasted nuts
- o selection of "miss vicki's" gourmet chips
- o assorted thatchers gourmet popcorn
- o mini monti cristos
- o fresh strawberries wedged with brie & mint

**decadent:**

- o haagen dazs ice cream cups
- o carrot cake cup cakes with cream cheese icing
- o classic cream puffs
- o ghirardelli chocolate and assorted candy bars

**healthy:**

- o sliced fresh fruit with seasonal berries
- o selection of whole fruits in season
- o veggie sticks with assorted dip
- o granny smith apple slices served with caramel sauce, broken walnuts & peanut butter
- o selection of breakfast & snack bars
- o energy bars
- o deluxe trail mix
- o individual portions of raw almonds
- o house made fresh cucumber and carrot juice shots
- o assorted non-fat yogurt

**"happy trails"**

**build your own trail mix - \$13 per person**

peanuts, walnuts, pecans, almonds, white chocolate bits, milk chocolate chips, m&m's (plain)  
dried fruits: raisins, cherries, apricots, cranberries



\$8.5 per person  
\$8 per person  
\$8 per person  
\$7 per person  
\$5 ea  
\$6  
\$8 per person  
\$8

\$78 per doz  
\$57 per doz  
\$57 per doz  
\$6 per person

\$8 per person  
\$39 per dozen  
\$6 per person  
\$60 per person  
\$4.50 ea  
\$6 ea  
\$6 ea  
\$6 per person  
\$7 per person  
\$5 ea



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### bliss \$21

- warm chocolate chip cookies
- carrot cake cup cakes with cream cheese icing
- haagen dazs ice cream cups
- freshly brewed gevalia coffee with flavored torani syrups, decaffeinated coffee and mighty leaf teas

### fuego \$22

- house fried chili corn tortilla chips with mild salsa roja & guacamole
- house made salt & pepper potato chips with onion dip and artichoke dip
- hickory smoked almonds, garlic chili roasted peanuts and wasabi peas
- assorted soft drinks, mineral waters & bottled waters

### revitalize \$23

- deluxe trail mix
- assorted energy bars
- house made peanut butter & chocolate crunch bars
- assorted vitamin waters and bottled waters

### indulge \$33

- mini monti cristos
- granny smith apple slices served with caramel sauce, broken walnuts & peanut butter
- fresh strawberries wedged with brie & mint
- house made salt & pepper potato chips with selection of onion dip & artichoke dip
- house made organic iced tea with infused flavors

**“build it and they shall come”**

**construct your own break and “name it”!**

**choose any (5) items from the “ala carte” menu and get 10% off of total price**

10% discount cannot be used in addition to any existing food & beverage discounts per contract



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## harmonious

salads and starters

appetizers and soups

entrées

buffet

boxed lunch

please note \$100 labor fee will apply to all lunch functions under 20pp

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## buffet lunches (minimum order 20 persons)

- all buffet lunches (except for boxed lunches) include: freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

**“compose” - \$46 per person**

**choose from the following:**

**1 soup / 3 salads / 3 sandwiches / 3 desserts**

- **additional selections - \$8 per person**

**\* groups 10 persons or less choose (1) soup, (2) salads, (2) sandwiches, (2) desserts - \$42 per person**

### soup

- vine ripe tomato with fresh basil
- minestrone with pancetta
- italian wedding soup
- corn & crab chowder with roasted jalapeno and cilantro
- clear vegetable with orzo

### sandwiches

- grilled chicken ciabatta with wild arugula, roasted tomato and pesto
- smoked turkey BLT on whole wheat
- black forest ham, gruyere, dijon, sourdough baguette
- Italian deli: spicy cappicola, soprasetta, fresh mozzarella, arugula on rustic loaf
- roast pepper crusted beef, point reyes bleu, bibb lettuce on ciabatta
- southwest chicken wrap with romaine hearts, sonoma jack & avocado
- artichoke focaccia with boursin, watercress & cucumber
- grilled vegetable wrap with “cypress grove” chevre

### salad

- organic seasonal greens, toy box tomatoes, toasted pecans, focaccia croutons, house vinaigrette
- cucumber salad with red onion, feta & kalamata olives
- insalata caprese, vine ripe tomatoes, fresh mozzarella, torn basil, aged balsamic
- country style potato salad with hard boiled eggs & radishes
- pesto penne pasta salad with grilled artichokes, olives and roasted tomato

### dessert

- classic crème brule
- pear in puff pastry with vanilla custard
- devils food mousse cake
- tiramisu
- lemon tarts
- macaroons
- shortbread cookies
- sliced fresh fruit & seasonal berries



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## buffet lunches (minimum order 20 persons)

### delicioso \$48

- o sopa de camarones
- o tortilla salad with black olives, avocado & cilantro vinaigrette
- o jicama, black bean and corn salad with roasted peppers
- o achiote grilled chicken fajita
- o grilled marinated skirt steak
- o black beans
- o spanish rice
- o fresh flour tortillas, guacamole, sour cream, salsa fresca, salsa verde & shredded jack cheese
- o dulce de leche flan with whipped cream
- o mexican papaya and pineapple with chile & lime
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

### umami \$49

- o sui choy salad with green papaya, grilled prawns and fried won ton crisps
- o soba noodle salad with ginger soy vinaigrette
- o cashew chicken
- o grilled thai style flank steak
- o steamed dim sum baskets
- o stri fry vegetables & crispy tofu
- o jasmine rice
- o green tea cream puffs, custard tarts
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas
- o coconut passion fruit mousse cake

### locale \$51

- o san francisco clam chowder
- o warm orzo salad with crispy pancetta and red onions, oven roast tomatoes
- o grilled vegetable & asparagus platter
- o shrimp, shaved fennel and citrus salad with dill vinaigrette
- o grilled fulton valley chicken breast over a bed of mushrooms & arugula
- o bbq pacific salmon over a bed of sautéed spinach
- o sliced sourdough garlic bread
- o red wine poached pears with mascarpone mousse
- o chocolate praline cake
- o shortbread cookies
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas



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## buffet lunches (minimum order 20 persons)

### harvest \$54

- caramelized onion and brie cream soup
- orzo pasta salad prima vera
- asparagus salad with shrimp and meyer lemon vinaigrette
- hearts of romaine with classic caesar dressing, charbroiled lemon rosemary chicken, asiago focaccia croutons
- pistachio crusted local halibut, grilled portabella, roasted tomato and water cress
- grilled flank steak, thinly slice over forest mushroom sauté
- herb roasted fingerling potatoes with braised leeks
- artisan breads
- fruit tarts, vanilla bean crème brule, chocolate dipped biscotti
- freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas



### harmony \$56 (local / organic)

- red lentil soup with harissa
- roasted beet salad, wild arugula, cypress grove chevre and blood orange vinaigrette
- mediterranean vegetable salad with toasted nuts and sesame seeds
- organic mixed greens, toy box tomatoes and white balsamic and herb vinaigrette
- pan roasted wild california white sea bass, salsa verde
- grilled organic chicken breast on garlic braised greens
- oven baked nicoise vegetables
- brown rice pilaf
- whole grain organic artisan breads with extra virgin olive oil
- sliced fresh fruit
- low fat organic yogurt, seasonal berries, local honey drizzle
- organic cookies and squares
- freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas



## boxed lunches:

### boxed one \$39 (choose 2 from deli buffet sandwich options)

- o pesto penne pasta salad with toy box tomatoes
- o miss vicki's gourmet chips
- o whole fruit
- o freshly baked organic cookie
- o chilled bottled water



### box it yourself \$44 presented market style (choose 3 from "compose" deli buffet sandwich options)

- o assorted gourmet sandwiches on freshly baked breads
- o cucumber salad with red onion, feta & kalamata olives
- o insalata caprese, vine ripe tomatoes, fresh mozzarella, torn basil, aged balsamic
- o cubed fresh fruit
- o freshly baked organic cookie
- o double fudge brownies
- o chilled bottled water



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## lunch (plated) *(three course minimum)*

### all plated lunches include:

- o freshly baked rustic breads & butter
- o freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

### appetizers \$15

- o dungeness crab cakes with roasted garlic aioli and asparagus tips
- o porcini mushroom ravioli with petite vegetables
- o seared sea scallops with chef mix mushroom, chorizo emulsion
- o ancho chili prawns, soft polenta, lime beurre blanc

### soups \$12

- o garden vegetable soup with pesto
- o cream of mushroom soup served with "5 star farms" goat cheese crostini
- o slow roast tomato with basil crème fraiche and pecorino cheese
- o san francisco seafood chowder clams, scallops & dungeness crab
- o thai spice lobster bisque
- o asparagus velouté with crème fraiche, fine herbs

### salads and starters \$14

- o keystone butter lettuce served with orange segments, candied pecans and point reyes bleu cheese
- o "caprese tower" made with seasonal tomatoes, fresh mozzarella, wild arugula, torn basil, aged balsamic and extra virgin olive oil
- o salad of baby spinach with roasted golden and chiaoga baby beets, herbed goat cheese, toasted pine nuts and blood orange vinaigrette
- o grilled delta asparagus salad, serrano ham, fire roasted red peppers, accented with cabernet wine glaze and topped with micro herb mix
- o classic caesar salad with crispy hearts of romaine dressed with creamy caesar, shaved parmigiano-reggiano and garlic focaccia croutons

### poultry entrées \$27

- o seared fulton valley chicken breast, montrachet goat cheese polenta, seasonal vegetables, balsamic, natural jus
- o roast chicken breast stuffed with spinach and papaya, macadamia nut and rice pilaf
- o ½ rotisserie chicken, portobello mushroom risotto, garlic braised greens, herb jus (boneless)
- o roast chicken roulade with spinach, grilled artichokes and tomatoes, mascarpone whipped potatoes



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## lunch (plated) *(three course minimum)*

### chop house entrées \$35

- grilled ny steak peppercorn jus, whipped yukon potatoes, broccolini almandine
- bourbon glazed pork chop, chorizo sweet potato hash, roast tomato
- char broiled rib eye steak, vidalia onion crisps, asiago truffle home fries
- pan seared veal tenderloin medallions, mascarpone herb risotto, forest mushroom, arugula and tomato sauté
- ale braised beef short rib, yukon potato mash, garlic braised green beans
- slow roast lamb sirloin, tomato rosemary braised cannellini beans, grilled treviso and greens

### seafood entrées \$30

- pan-seared halibut with pistachio nut crust, sauté arugula, forest mushrooms, toy box tomatoes
- grilled alaskan king, roasted fingerling potatoes, braised baby leek with pepper bacon served with red verjus butter
- pan seared porcini crusted sea bass, herbed tomato risotto, seasonal vegetables, served with a drizzle of 12 year balsamic
- macadamia crusted mahi-mahi with mango & roasted pineapple salsa, five rice pilaf, seasonal vegetables

### pasta entrées \$27

- grilled jumbo prawns tossed with penne rigate in a light meyer lemon cream sauce, wilted baby arugula
- tomato fettuccini served in a pink grey goose vodka sauce accompanied by grilled organic chicken, artichoke hearts, cambozola cheese

### vegetarian \$27

- potato gnocchi tossed with baby spinach, organic goat cheese, toasted walnuts
- grilled polenta and vegetable tatatouille
- portabello mushroom and vegetable strudel
- thai green curried vegetables with steam rice
- crispy tofu and vegetable stir fry

### lunch desserts \$9

- classic vanilla bean crème brule
- pear in puff pastry with pastry cream
- baked apple tart
- coconut passion fruit cake
- flourless chocolate cake
- dark chocolate pot de crème
- espresso panna cotta



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## essence

cold / hot hors d'oeuvres

specialty & displays

chef stations

please note \$125 labor fee will apply to all receptions under 25pp

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## hors d'oeuvres *(minimum of 25 pieces per order)*

### cold \$7 per piece

- o fois gras "au torchon" on crostini with peach compote
- o smoked duck breast on crostini with mango relish
- o maine lobster salad on brioche
- o crispy phyllo shell with avocado and rock shrimp
- o smoked salmon on potato tartlette with caviar crème fraiche
- o seared ahi tuna on wonton crisp with avocado wasabi crème fraiche
- o dungeness crab with chipotle lime aioli in cucumber cup
- o prosciutto wrapped melon ball
- o homemade vegetable spring rolls with ponzu dressing
- o spicy tuna roll with avocado and tobiko
- o caprese skewers, fresh mozzarella, tomato, aged balsamic

### hot \$7 per piece

- o angus beef satay, rice wine soya glaze
- o curry chicken satay with spicy peanut sauce
- o roasted garlic foccacia crouton with warm brie and concord grapes
- o vegetarian spring rolls with sweet & sour sauce
- o baked brie, pear and walnuts in phyllo
- o portobello mushroom and roasted onion galette
- o dungeness crab cakes with chile aioli
- o sliced tenderloin on crostini with horseradish cream
- o baked polenta with vegetable ratatouille and fontina cheese
- o chinese bbq duck, filled crêpes with mango relish
- o vegetarian mini samosas, tamarind chutney

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## displays *(minimum of 25 persons)*

### displays (minimum 25 guests or pieces)

- seasonal crudités with fresh herb dip \$7 per person
- house made potato crisps with pt. reyes blue cheese dip \$7 per person
- spinach and artichoke dip, chili tortilla chips \$9 per person
- mini baskets bistro fries, garlic parmesan \$7 per person
- chilled cocktail prawns with classic cocktail sauce **(50 pieces)** \$325 per 50 pieces
- norwegian smoked salmon with chopped egg, onions, capers cream cheese & dark rye bread \$14 per person

### specialty (minimum 25 guests or pieces)

- imported & local northern california artisanal cheeses with pears, apples & grapes served with crackers & sliced baguette \$14 per person
- antipasto platter to include prosciutto, salami, cappicola, mortadella, provolone, gorgonzola, roasted peppers, eggplant, marinated olives, mushrooms & artichoke hearts with sliced baguettes and crostini \$15 per person
- assorted sushi & sashimi with pickled ginger, wasabi & soy sauce **(3pp)** \$15 per person
- assorted dim sum & dipping sauces to include shao mai, har gow, vegetarian spring rolls **(3pp)** \$15 per person
- baked whole brie in pastry crust, dried fruit, nuts, baguette \$10 per person
- beef sliders \$10 ea
- crab cake sliders \$10 ea
- pulled pork sliders \$10 ea
- baja fish tacos \$10 ea



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## chef stations *(minimum of 25 pieces per order)*

- o pasta station with penne pasta and cheese tortellini with shrimp, italian sausage, mushrooms, grated cheeses, with marinara, alfredo & pesto sauces, mushrooms, grated cheese with marinara & alfredo sauces **\$16 per person**
- o chef carved whole roast turkey with cranberry, mayonnaise & petite rolls **\$200 per 25 servings**
- o chef carved roasted prime rib in salt crust with horseradish jus, mayonnaise & petite rolls **\$350 per 25 servings**
- o chef carved grilled entrecôte of beef, cabernet shallot sauce, horseradish, mayonnaise & petite rolls **\$375 per 25 servings**
- o chef carved mongolian bbq local lamb racks **\$395 per 25 servings**
- o wok fried prawns with garlic chili sauce **\$200 per 25 servings**
- o lobster mac 'n cheese **\$225 per 25 servings**
- o pan seared jumbo scallops with wild mushrooms, truffle & basil **\$225 per 25 servings**
- o beluga caviar station – served with toast points blinis **market price**

### dessert displays: (minimum order 25 persons)

- o assorted french pastries, mini brulee, fruit tartlettes, cakes and mouses, **\$350 per 50 pieces**
- o bananas foster **\$175 per 25servings**
- o chocolate dipped strawberries **\$175 per 25 pieces**
- o cookies & biscotti **150 per 25 pieces**

**Chef Fees: \$250 per chef (75pp per chef)**



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## flavor

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please note \$125 labor fee will apply to all receptions under 25pp

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## dinner buffets *(25 person minimum)*

### foundation \$78

- assorted organic salad greens house dressings
- caesar salad with classic dressing and regiano focaccia croutons
- grilled seasonal vegetable platter
- antipasto prosciutto, salami, with marinated olives, cappicola, mushrooms and artichoke hearts
- poached pacific salmon with shrimp and champagne butter sauce
- herb roast filet of beef with port jus
- garlic mashed potatoes
- broccolini with almond butter
- selection of rolls, sliced bread and baguettes
- classic crème brûlée
- tiramisu torte
- chocolate dipped strawberries
- freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

### fulfillment \$88

- imported and domestic cheeseboard
- cucumber salad with fresh dill
- tomato panzanella with shaved serano ham
- seasonal mixed greens with marinated artichoke hearts, ciogga beets and a selection of dressings
- fulton valley chicken breast stuffed with crimini mushrooms and basil
- broiled pacific salmon with beurre blanc
- roasted new york steak with green peppercorn sauce
- grilled seasonal vegetable platter
- penne pasta with prawns, sun dried tomatoes and arugula
- rosemary roasted yukon gold potatoes
- selection of rolls, sliced bread and baguettes
- fresh fruit display
- pastry chef's selection of cakes, mousses and petite pastries
- freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas



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## organic / local (25 person minimum)

### farm fresh \$115

- o organic seasonal greens, toasted pecans, baby beets, cypress grove chevre, walnuts, toy box tomatoes, white balsamic vinaigrette
- o hearts of romaine, pesto focaccia whole grain croutons, caesar vinaigrette, shaved sonoma vella jack
- o heirloom tomato and wild arugula panzanella
- o grilled marinated artichokes, eggplant, zucchini, bell peppers, california delta asparagus, crimini, portabella and chef mixed mushrooms
- o local artisan cheese selection, humboldt fog, carmondy, point reyes blue, rouge et noir brie
- o zoe’s sulfite free Italian deli meats, prosciutto, mortadella, cappicola, sopprasetta, and salami
- o san francisco sourdough and local rustic breads

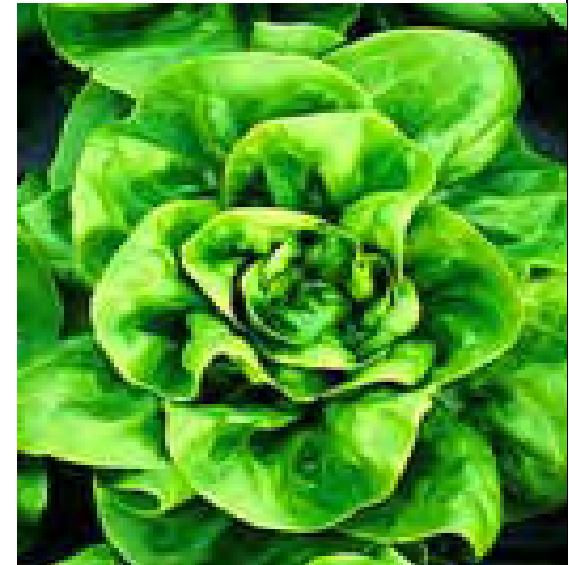
### carving

- o grass fed, slow roasted angus beef strip loin, napa cabernet demi glass
- o local lamb rack, provencal
- o california wild halibut with pistachio crust and tangelo butter
- o grilled “rosie’s” organic chicken, “coke farms” braised organic greens
- o five rice pilaf, with toasted pinenuts and fine herbs
- o broccolini with toasted almonds and brown butter

### desserts

- o fresh local seasonal fruit display
- o organic cheese cake with seasonal berries
- o devils food mousse cake
- o fresh baked petite fours
- o tahitian vanilla crème brule

- please note \$125 labor fee will apply to all dinner functions under 25pp
- chef fees: \$250 per chef (75pp per chef)



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## dinner (plated) (three course minimum)

**all dinners include:**

- freshly baked rustic breads & butter
- freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas

**appetizers \$15**

- o dungeness crab cakes with roasted garlic aioli and asparagus tips
- o porcini mushroom ravioli with petite vegetables
- o seared sea scallops with chef mix mushroom, chorizo emulsion
- o ancho chili prawns, soft polenta, lime beurre blanc

**soups \$12**

- o lobster bisque with hennessey cognac
- o slow roast tomato soup with basil crème fraiché
- o cream of asparagus, whipped herb goat cheese crostini

**salads \$14**

- o california organic greens with belgian endive, maytag blue cheese, cherry tomato, walnuts, balsamic vinaigrette
- o hearts of romaine lettuce, house caesar dressing, garlic foccacia croutons, shaved parmesan
- o caprese salad, tomatoes, fresh mozzarella, basil extra virgin olive oil, aged balsamic vinaigrette
- o mixed field green bouquet with grilled prawns, haas avocado, shaved fennel, lime olive oil emulsion
- o endive and fuji apple salad, toasted walnuts, point reyes blue cheese, sherry vinaigrette
- o panzanella salad, wild arugula, fresh mozzarella, aged balsamic
- o roasted beet salad, micro greens, cypress grove chevre, toasted pine nuts, blood orange vinaigrette

**seafood \$48**

- o pan seared porcini crusted sea bass, herbed tomato risotto, seasonal vegetables, with a balsamic reduction
- o roasted pacific king salmon, wild mushroom and fingerling potato, seasonal vegetables with light herb jus
- o dungeness crab stuffed halibut filet, sauce choron, seasonal vegetables, yukon potatoes and chorizo hash
- o pan seared seabass and salmon medallions, grilled tiger prawn, jumbo scallop on steamed jasmine rice, chili lime butter and steamed petit vegetables



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## dinner (plated) (three course minimum)

### poultry \$42

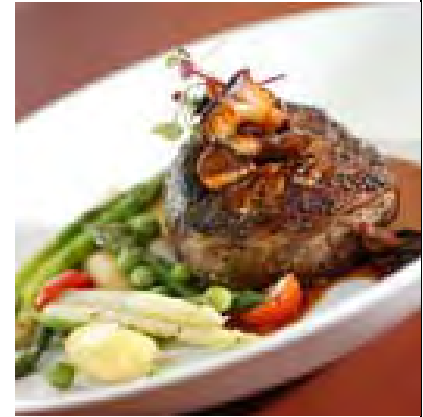
- roasted fulton valley chicken breast stuffed with prosciutto and gruyere, served with garlic potato puree, seasonal vegetables and natural herb jus
- ½ rotisserie chicken with glazed cipolini onions, metropolitan mashed potatoes, grilled asparagus and marsala jus
- roulade of fulton valley chicken stuffed with baby spinach, sun dried tomatoes, artichokes and pine nuts, served with a grilled polenta cake and seasonal vegetables
- seared fulton valley chicken breast, montrachet goat cheese polenta, seasonal vegetables, balsamic natural jus
- turkey scallopini, crimini mushrooms and fresh paperdelle with basil

### meats \$51

- berkshire pork chop with a burbon glaze, chorizo potato hash, braised greens
- grilled neiman ranch ribeye, mascarpone mashed potatoes, broccolini, portobello sauté, beef demi
- grilled filet of angus beef, truffle yukon gold potato pavé, baton's of seasonal vegetables, demi glace
- ny steak with peppercorn crust, demi house cut fries, parmesan creamed spinach

### dinner desserts \$12

- bittersweet chocolate dome
- chocolate carmel pyramid
- flourless chocolate cake
- baked apple tart
- mascarpone berry mousse cake
- cheesecake with graham cracker daquoise
- freshly baked rustic breads & butter
- freshly brewed gevalia coffee, decaffeinated coffee and mighty leaf teas



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**varieties**

vodka  
gin  
bourbon  
scotch  
whiskey  
brandy  
tequila  
rum  
champagne

**house**

**\$10 hosted / \$11 no host**  
absolut  
beefeater  
makers mark  
dewars  
jack daniels  
canadian club  
korbel brandy  
jose cuervo gold  
bacardi  
mumm cuvee napa

**deluxe**

**\$11 hosted / \$12 no host**  
prairie organic  
tanqueray  
crown royal  
glenlivet  
knob creek  
v.o.  
remi martin vsop  
cuervo 1800  
myers dark captain morgan

**beverage package (per person)**

1<sup>st</sup> hour      **\$22**      **\$27**  
ea additional hr      **\$15**      **\$20**

**house wines**

chardonnay      **\$9**  
cabernet sauvignon      **\$9**  
**sodas & mineral waters**      **\$5.5**

**domestic beer \$7**

miller lite, budweiser, bud light, coors light, o'douls

**Import and crafted beer \$9**

amstel light, sierra nevada, guinness, heineken

**microbrewery beer bar**

a selection of bottled beer priced by the case selection and price upon request

**after-dinner drinks & cordials \$13**

amaretto, baileys irish cream, grand marnier, cointreau, kahlua, drambuie, frangellico, courvoisier, crème de menthe, remy martin vsop

- there will be a \$150 bartender fee per bar
- a cashier fee of \$150 for non-hosted bar
- \$150 overtime charge for every additional hour after 3 hours



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*the wines on this progressive wine list are grouped in flavor categories. wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.  
(listed from the mildest to strongest)*

**sparkling wines**

- o **mumm napa**, "cuvee m" napa valley \$42
- o **gloria ferrer**, brut, sonoma county \$58
- o **iron horse**, "russian cuvee", sonoma county green valley \$62
- o **moet & chandon**, brut, champagne, "imperial" \$85

**sweet white / blush wines**

- o **beringer**, white zinfandel, california \$37

**dry light intensity white wines**

- o **pighnin**, pinot grigio, grave del friuli \$39
- o **ferrari-carano**, fume blanc, sonoma county \$42
- o **santa margherita**, pinot grigio, valdadige \$44
- o **Whitehaven**, sauvignon blanc, marlborough \$52

**dry medium intensity white wines**

- o **chateau st. jean**, fume blanc, sonoma county \$42
- o **sterling vineyards**, chardonnay, sonoma county \$47
- o **chappellet**, chardonnay, napa county \$60
- o **chateau st. michelle**, chardonnay, "canoe ridge est." \$51
- o **ferrari-carano**, chardonnay, alexander valley \$58
- o **frei brothers**, chardonnay, russian river \$56

**dry light intensity red wines**

- o **gloria ferrer**, pinot noir, sonoma county \$58

**dry medium intensity red wines**

- o **mac murray**, pinot noir, sonoma coast \$55
- o **frei brothers**, pinot noir, "reserve", russian river valley \$60
- o **mark west**, pinot noir, california \$68
- o **columbia crest**, merlot, "grand estates", columbia valley \$39
- o **rosemount estate**, shiraz, "diamond label", so. east australia \$39
- o **estancia**, cabernet sauvignon, paso robles \$47
- o **red rock**, merlot, california \$42
- o **st. clement**, merlot, napa valley \$55
- o **f. teldeschi**, terra nova zinfandel, sonoma county \$58
- o **st. francis vineyards**, zinfandel, "old vines", sonoma county \$58
- o **sterling**, cabernet sauvignon, napa valley \$60
- o **ferrari-carano**, merlot, sonoma county \$57
- o **ferrari-carano**, sangiovese blend, "siena", sonoma county \$65

**dry full intensity red wines**

- o **michele chiaro**, barolo, "cannubi" \$165
- o **franciscan oakville estate**, cabernet sauvignon, napa \$47
- o **mount veeder winery**, cabernet sauvignon, napa \$75

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*The JW Marriott San Francisco Hotel is committed to a policy of providing legal, proper and responsible hospitality. The Hotel requires that all beverages be dispensed only by staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Maitre'D will be happy to assist anyone in making alternative arrangements and/or overnight accommodations during the course of your function.*

*The sale and service of alcoholic beverages is regulated by the California State Liquor Commission. The JW Marriott San Francisco, as licensee, is responsible for the administration of these regulations. It is a Hotel policy, therefore, that liquor may not be brought into the Hotel for use in banquet or hospitality functions.*

*California State liquor laws permit alcoholic beverage service from 6:00am through 1:30am Monday through Sunday.*

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## flawless

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## popular packages

### lcd projector breakout \$750/day

includes:

- 3000 lumen lcd projector
- draped cart with vga cable and screen (6'- 8' tripod screen)

### lcd projector support \$125/day

includes:

- draped cart, a/c extension cord, a/c multi-strip, house patch and 6'- 8' tripod screen

### video \$925/day

includes:

- 52" plasma monitor, draped cart and dvd player

### flipchart \$50/day

includes:

- flipchart easel
- flipchart pad and (4) markers

### whiteboard \$50/day

includes:

- 4'x6' dry erase whiteboard, (2) easels, (4) markers and erasers

## audio components

### mixers / amplifiers

- 4 channel mixer \$60
- 8 channel mixer \$125
- 16 channel mixer \$225
- portable sound sytem 75w (75ppl.) \$200
- 8-channel stereo amp/mixer with (4) speakers(200)ppl.) \$375
- 8-channel stereo amp/mixer with (4) speakers (350)ppl.) \$450
- marantz calssette player / recorder \$125
- cd player (multi disk) \$80
- house patch fee (per room) \$100
- powered speakers (15"- stands included) \$100 ea

### microphones

- shure smx presidential podium microphone \$75
- shure sm-58 hand held microphone \$55
- shure wireless uhf microphone (handheld or lavalier) \$200
- shure wired microphone \$45
- pzm (pressure zone microphone) for room recording \$75
- Instrument mics available (contact a/v representative for pricing)



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### lighting

*a full line of lighting is available. since each use is unique, please speak to our av department about your individual requirements.*

### screens

- 6' - 8' tripod screen **\$80**
- 6' x 8' fast fold screen (front or rear) **\$180**
- 7.5' x 10' fast fold screen (front or rear) **\$180**
- *all fast fold prices include dress kits. other screens are available upon request. rear projection may require additional drape*

### video components

#### players / recorders

- 1/2" vhs player / recorder **\$80**
- 1/2" s-vhs player / recorder **\$125**
- dvd player **\$125**
- betacam player / recorder **\$450**
- 17" flat screen monitor **\$150**
- 52" plasma monitor with stand **\$900**
- lcd data/video projector (3000 lumens) **\$750**
- lcd data/video projector (3800 lumens) **\$950**
- lcd data/video projector (6500 lumens) **\$1300**
- scan converter / computer interface **\$400**
- Mp3/cdr audio recorder (technician required) **\$175**

#### cameras

- dv cam with tripod **\$250**
- sony chip camera w/studio kit & tripod **call for quote**



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## additional meeting aids

- polycom speaker phone (requires did line at \$150) \$150
- a/c power strip/surge protector (rental) \$10
- adjustable safelock projection stand with skirt \$35
- 25' a/c extension cord (rental) \$10
- a-frame easel \$15
- flipchart easel \$25
- flipchart markers (each) \$2
- flipchart pad \$25
- flipchart "post-it" pad \$35
- mobile cart with skirt 34" \$45
- mobile cart with skirt 48" \$55
- wireless rf mouse \$60

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## labor rates

operator / technicians (per person / per hour):

- o monday – friday ( 8am-5pm ) \$70 / hr
- o monday – friday ( 5pm-midnight ) \$105 / hr
- o monday – friday ( midnight-7am ) \$140 / hr
- o saturday & sunday ( 8am-12am ) \$105 / hr
- o saturday & sunday ( 12am-8am ) \$140 / hr
- o all holidays \$140 / hr



all labor is based on a five-hour minimum charge.

all audio visual charges are subject to a 23% service charge

## venue systems usage and audio-visual production guidelines:

the preferred in house production company and full-service audio visual provider, american audio visual center (aavc), oversees the use of all hotel systems, including house sound, and ballroom lighting. fees, guidelines and minimum service standards will apply to all outside audio-visual vendors. to receive these guidelines\* and pricing for your program or utilization, please contact our onsite aavc representative.

\*all outside audio-visual vendors must complete the guideline checklist 14 days before arrival and provide proof of \$1m insurance coverage.

\* a \$500 “daily” fee will be charged for outside audio visual suppliers

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## miscellaneous fees

- 1. Please add 23% Service Charge and 9.5% California Sales Tax to all food & beverage and corkage prices quoted.
- 2. Labor Charge for Breakfast and Lunch if guest count falls below 20 guests \$100  
Labor charge for Receptions and Dinner if guest count falls below 25 guests \$125  
(Minimum number of 10 guests required for buffets)
- 3. Overtime Charge per Server for Breakfast and Lunch after a 2 hour period \$100 per hour  
Overtime Charge per Server for Receptions and Dinner after a 3 hour period \$100 per hour  
Overtime Charge per Bartender after a 3-hour period (regardless of consumption): \$150 per hour
- 4. \$150.00 Bartender Fee per Bar for Hosted & Cash Bars \$150
- 5. Chef Fees: \$250 per chef (1 chef per 75 attendees)
- 6. Butler-Passing Fee (approximately 1 attendant per 50 guests or fraction thereof) \$125
- 7. Cake Slicing Fee (applies to cakes not purchased through the JW Marriott San Francisco) \$5
- 8. Hosted Coat Check Fee based on the following:
  - Under 150 Guests, 1 Attendant \$200
  - Over 150 Guests, 2 Attendants \$350
- 9. Guarantee

We request a tentative guest count approximately 10 days prior to your event. We request the final guarantee be called in to the attending Event Manager (by noon) 3 business days prior to the event. After that time the number of guests may be increased, but not decreased in terms of liability for payment. The guarantee is the sole responsibility of the client. If no guarantee is provided, the billing will be made out for the greater of the following:

- a. The number of persons for which the party was originally contracted or \_\_\_\_\_
- b. The number of persons in attendance. Initial

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**10. Cancellation**

The Hotel shall be entitled to charge a cancellation fee in the event the client cancels this agreement after acceptance thereof by the hotel. The fee will be based on banquet pricing in effect at the time written notice of cancellation is received. Should the hotel be able to recoup all or a portion of the estimated revenue expected from this booking, the patron's liability will be reduced accordingly. These amounts are due as liquidating damages and not a penalty. The following schedule will apply:

Notification of Cancellation	Cancellation Fee % of Total
Prior to Scheduled Group	Estimated Food and Beverage
<u>Arrival Date</u>	<u>Revenue</u>
0 - 60 days	100%
60 - 90 days	50%
90 - 120 days	33%

**11. Food and Beverage Attrition**

Calculated per event room – see contract. Slippage of 5% outside two (2) months and additional 5% slippage within two (2) months of event allowed from total. Guarantees below calculated contract amount will be charged to the master.

**12. Signage**

Due to specially designed wall covering, please discuss needs with Event Manager. Signage will be allowed outside your assigned meeting room "only". No signage is allowed in our public space. Use of pushpins or our special masking tape allowed in Executive Conference Center only. Use of our special masking tape only to hang banners and flipcharts in Metropolitan Ballroom and 21st Floor.

**13. Meeting Agenda**

A complete meeting agenda is required no later than thirty (30) days prior to the start of your event and is requested 60 days prior by the Event Manager assigned to detail your function. If the agenda is not provided, the meetings/events will be assigned to specified meeting rooms and extra meeting rooms will be released as the hotel deems appropriate.

**14. Tastings**

Tastings are provided complimentary for social functions (weddings and bar/bat mitzvahs) of 125 guests or more. We offer tastings Tuesday through Thursday between 2:00pm and 4:00pm. 2 weeks in advance scheduling is required. Limit 3 persons. Tasting is limited to lunch/dinner items (no hors d'oeuvres can be tasted). Event Manager will be available at the tasting along with the Chef (for events below 125 guests complete menu planning will be provided -- a tasting can be arranged at the retail cost of the menu).

A 20% non-refundable, non-transferable deposit of the estimated total event value is due upon the hotel's receipt of the signed contract confirming the booking.

**15. Payment**

100% of anticipated payment is due 72 hours prior to the date of the event. Please inquire regarding Direct Billing for groups. Deposits and full payment are required for social events.

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Prices are per person. A customary 23% taxable service charge and sales tax will be added to prices. All prices and tax are subject to change.

**JW MARRIOTT SAN FRANCISCO**

500 Post Street | San Francisco | CA 94102  
415.929.2006 | www.jwmarriottunionsquare.com

# events by Marriott

**breakfast      breaks      lunch      reception      dinner      beverage      technology      INFO**

**16. Split Entrees**

A choice of 2 entrees can be offered for luncheons and dinners. A definite count of entrees ordered is due 7 days prior to event. Entree cards must be provided by client. The higher priced entree will be the price for both entrees.

**17. Audio-Visual**

Full service provided by in-house concession through your Event Manager. Audio-visual brochures are available upon request.

**18. Telephones / Internet**

House telephones are available for rental at \$150 per day.  
Incidentals will be charged on a per-call basis.  
HS Internet Lines are available at \$150 each per day

**18. Delivery of Packages and/or Boxes**

Please ensure proper labeling of all deliveries, addressing the name of group, group contact, Event Managers' name and date of function. All deliveries must come through the Security/Loading Dock Area located on the Mason Street side of hotel (between Sutter and Post Streets). Delivery times to be coordinated in advance. A box handling Fee of \$5 /per box will apply to incoming and outgoing boxes (this applies to groups sending over 8 boxes). Shipping labels available upon request, to ensure proper handling upon receipt at hotel.

**19. Storage**

Due to limited storage availability, we cannot accept items earlier than two days prior to your event. Immediately following your event, we request that pick-up of all items is coordinated with the Banquet Department. See shipping instructions.

**20. Special Conditions**

No food or beverage of any kind will be permitted into the hotel by the patron, guests or invitees without special permission from the hotel. The hotel reserves the right to refuse any items and/or assess charges for the services of such food and beverage and/or set-up. For wines not supplied by the hotel, a corkage fee of \$22 per 750ml bottle will be charged.

**21. Personal Belongings**

-All items left in meeting rooms are the sole responsibility of the individual. The hotel will not be responsible for items left in the meeting rooms.

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