

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Marriott.
SAN FRANCISCO
UNION SQUARE

San Francisco Marriott Union Square
480 Sutter Street
San Francisco, California 94108
Phone: 415-398-8900
Fax: 415-989-8823
www.marriott.com/sfous

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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 will handle all of the details so you can relax before your special day.



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rehearsal dinner buffet one | \$75

truffled corn chowder

grilled mediterranean bread salad, sweet 100 tomatoes, basil, kalamata olives, redwood hill feta

local greens, candied pecans, grapes, champagne vinaigrette

roasted natural chicken breast, artichoke heart and sundried tomato ragout

grilled natural flatiron steak, chimmichurri

olive oil smashed potatoes

seasonal vegetables

sourdough bread pudding, vanilla sauce

fresh fruit tartlets

starbucks coffee and tazo teas

rehearsal dinner buffet two | \$82

san francisco style clam chowder

roasted beets, arugula, citrus, point Reyes blue

roasted fingerling potato, artichoke heart, sundried tomato salad

baby spinach, roasted wild mushrooms, applewood smoked bacon, garlicky croutons, sherry dijon vinaigrette

fennel crusted halibut, gigande bean, oven roasted tomato, asparagus, salsa verde

carved prime rib of beef, onion jus, horseradish cream

porcini mushroom and potato gratin

seasonal vegetables

chocolate cake, chocolate sauce

vanilla flan cake

starbucks coffee and tazo teas

Prices are per person and are subject to 22% Taxable Service Charge and 9.5% Sales Tax.





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experience

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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package | hors d'oeuvre | dinner | beverage

all wedding packages* include:

certified wedding planner to customize your special day

complimentary suite for the bride and groom on the evening of the wedding with champagne and chocolate-dipped strawberries

complimentary function space for your cocktail reception and dinner dance

complimentary dance floor and stage set up for musical entertainment

complimentary white or ivory floor length linen with coordinating napkins

three selections of hors d'oeuvres

three course dinner prepared by our award winning culinary team

one hour hosted call brands bar

complimentary champagne toast with dinner service

two bottles of house wine per table during the meal period

complimentary cake cutting

additional options- pricing to be quoted by your event manager

private limousine service to oakland or san francisco airport for the bride and groom from the hotel the day after the wedding

silver, gold or mahogany chivarri chairs with bride and groom's choice of white, ivory or black seat cushions

floral arrangements

chair covers

wedding cakes

additional hors d'oeuvres and displays

photographers

ceremony room (starts at \$1,500, plus tax)

** wedding packages offered to a minimum of 80 guests*



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hors d'oeuvres

(choice of three, based on three pieces per person)

apple salad and brie vol au vent
goat cheese and sundried tomato crostini
pear and gorgonzola crostini
deviled eggs with black caviar
duck pate with pistachio crostini
grilled asparagus wrapped with serrano ham
peking duck spring roll

plated dinner selections

all entrees are served with a choice of salad, chef's selection of seasonal vegetables, fresh rolls and butter, dessert and coffees and tea.

salads (please choose one)

local organic greens, spiced pecans, point Reyes blue, grapes, verjus vinaigrette

caesar, hearts of romaine, parmesan, garlicky croutons, caesar vinaigrette

baby iceberg wedges, point Reyes blue, applewood smoked bacon, sweet 100 tomatoes, creamy dressing

seasonal fresh vegetables, living watercress, white truffle honey vinaigrette

baby organic spinach, applewood smoked bacon, roasted wild mushrooms, redwood hill feta, aged sherry dijon vinaigrette

roasted beets, redwood hill farms goat feta, arugula, citrus, citrus vinaigrette



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entrées



free range chicken breast, sundried tomato and artichoke heart sauce, yukon gold mashed potatoes
\$115.00

free range chicken breast, balsamic rosemary sauce, roasted fingerling potatoes, artichokes and asparagus
\$115.00

wild salmon, fennel crust, gigande beans, asparagus, oven roasted tomatoes, salsa verde
\$120.00

wild halibut, porcini crust, cannellini beans, wild mushrooms, arugula, caper, olive and grape relish
\$122.00

braised shortrib, roasted root vegetables, yukon gold mashed potatoes, gremolata
\$125.00

natural rib eye steak, grilled, chimichurri, wild mushroom ragout, porcini potato gratin
\$132.00

natural filet mignon, grilled, truffle butter, red wine sauce, roasted fingerling potatoes
\$132.00

veal osso buco, yukon gold mashed potatoes, gremolata
\$142.00

surf and turf, braised shortrib, butter poached lobster tail, yukon gold mashed potatoes, gremolata
\$175.00

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entrées (continuation)

luncheon

\$10.00 less per person

split entrée

we request that all menu selections (starter, entrée, and dessert) be the same for all guests in attendance.

we will be happy to offer split entrée for a minimum of 10 guests per entrée (limited to two entrées).

a definite count of entrées is due 7 days prior to event.

the client must provide entrée cards.

the higher priced entrée will be the price for both entrées.

vegetarian options are always available regardless of group size.



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desserts

(please choose one)

mango panna cotta, mango coulis

seasonal cheesecake, fruit sauce and fresh berries

chocolate mousse cake, chocolate sauce

apple tart, caramel and vanilla bean sauce

lemon curd tart, wild blueberry sauce

fresh fruit tart, basil-strawberry coulis

chocolate tower, bananas, chocolate mousse

pineapple upside down cake, mango coulis

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package | hors d'oeuvre | dinner | beverage

dinner buffet

\$165.00

coit tower

dungeness crab and corn chowder
local greens, verjus vinaigrette, garlicky croutons
roasted beet salad, point Reyes blue cheese, arugula, citrus
waldorf salad, apples, walnuts, endive, creamy dressing
roast prime rib of beef, salt crust, horseradish cream, au jus (carved)
wild salmon, littleneck clams, chorizo, chardonnay broth
organic free range chicken "coq au vin" red wine braised,
mushrooms, bacon, pearl onions
seasonal vegetables
wild mushroom risotto, parmesan, truffle salt
roasted herbed fingerling potatoes
assorted french pastries and cakes

russian hill

lobster bisque, bellwether farms crème fraiche
organic spinach salad, applewood smoked bacon, shaved onions,
mushrooms, dijon vinaigrette
grilled bread salad, vine ripened tomatoes, tunisian green olives,
redwood hill farms goat feta, aged balsamic
grilled prawn salad, living watercress, white truffle honey vinaigrette
natural filet mignon, grilled, roasted wild mushrooms, cabernet sauce
wild salmon, dungeness crab stuffing, lemon beurre blanc
berkshire pork loin, apple confit, apple jus
seasonal vegetables
rock shrimp risotto, roasted peppers
olive oil mashed potatoes
assorted french pastries and cakes

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bar arrangements

consumption bars

cash/host

per drink

cordial	\$12/\$10
martini	\$16/\$14
house brand cocktail	\$11/\$9
premium brand cocktail	\$12/\$10
house wine	\$12/\$10
specialty wine	\$16/\$14
imported beer	\$8/\$7
domestic beer	\$7/\$6
soft drinks, bottled water	\$6/\$5

hosted bar package

(priced per person)

first hour/each addl hour

beer, wine, soft drinks	\$20/\$10
house brands	\$22/\$11
premium brands	\$24/\$12

house brands include: Jack Daniel's bourbon, Canadian Club whiskey, J&B Scotch, Beefeater gin, Smirnoff vodka, Bacardi light rum, Jose Cuervo gold tequila, and Korbel Brandy

premium brands include: Maker's Mark bourbon, Crown Royal whiskey, Dewar's White Label scotch, Tanqueray gin, Absolut vodka, Captain Morgan rum, Jose Cuervo 1800 tequila

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We recommend one bartender per 100 guests. There is a bartender fee of \$225.00 per bartender for the first three hours. Additional hours will be charged \$75.00 per hour. Initial fee of \$225.00 is waived with bar revenue of \$800.00 per bar within the first three hours. Fees for additional hours cannot be waived.

special note regarding bar arrangements

The San Francisco Marriott Union Square is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.





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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.



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farewell brunch one | \$49 per person

starbucks coffee and tazo teas
orange juice and grapefruit juice
smoked salmon, capers, red onions, chopped slow
cooked eggs, assorted bagels cream cheese
orange morning buns, chocolate croissants,
plain croissants
frittatas, sundried tomato, redwood hill feta, scallions
carved sugar crusted ham, honey mustard
cheese blintzes, raspberry sauce
brioche french toast, seasonal berries,
whipped butter, syrup
hobbs applewood smoked bacon and aidell's chicken
apple sausage

farewell brunch two | \$52 per person

starbucks coffee and tazo teas
orange juice and grapefruit juice
smoked salmon, capers, red onions, chopped slow
cooked eggs, assorted bagels
fresh fruit martinis, ginger – basil syrup
cheese danish, sticky buns and baby muffins
carved new york strip loin of beef, rosemary red wine
sauce
dungeness crabcake benedict, hollandaise
freshly baked biscuits, sausage gravy
yukon gold breakfast potatoes

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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.



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additional event information

Thank you for selecting the San Francisco Marriott Union Square for your upcoming event. The printed menus are guidelines designed to assist you. Our Event staff will be happy to prepare customized proposals to meet your specific needs.

Menu prices are subject to change without notice. Any price fluctuation will be confirmed in advance by your Event Manager.

All menu prices are subject to 22% taxable service charge and 9.5% state sales tax. Room Rentals are subject to 14% occupancy tax.

All food and beverage must be supplied by the Hotel. Any exceptions must be approved in advance and subject to labor and/or corkage fees.

Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction.

We will set and prepare for 5% over the guarantee for groups of up to 100 guests and 3% over the guarantee for groups larger than 101 guests.

Room sets outside the standard hotel guidelines will be subject to additional labor fees.

Set-ups for receptions and dinners begin one and a half hours prior to the official start time of the event. Requests to set the event prior to this will be considered based on function space availability and will be subject to additional labor fees.

audio visual additional information

Our in-house audio visual company, American Audio Visual, provides a complete line of modern presentation aids.

Your Event Manager will be glad to procure the equipment suited to your needs.

All audio visual prices are subject to 22% taxable service charge and 9.5% state sales tax.

life safety

All events are subject to local life safety codes and may require Fire Marshall approved diagrams, a signed Marriott Production Guide, and appropriate liability insurance for all participating parties.



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menu tastings

Menu tastings are provided complimentary for social functions of 80 guests or more with a signed contract. We offer tastings Mondays to Fridays, between 1:00 PM and 3:00 PM. A two week scheduling in advance is required. Limit 3 persons. Tasting is limited to lunch /dinner items.

menu selection

Menu selection are to be submitted at least two (2) weeks prior to event date. Thematic presentations are available upon request, which include recommended entertainment and decorations. All menu quotations are subject to change, with appropriate notification.

split entrees

We request that all menu selections (starter, entrée, and dessert) be the same for all guests in attendance. We will be happy to offer split entrees for a minimum of 10 guests per entrée (limited to two entrees). A definite count of entrees is due 7 days prior to event. **The client must provide Entrée cards.** The higher priced entrée will be the price for both entrees. Vegetarian options are always available regardless of group size.

signage

The Hotel must approve the placement and hanging of all banners and signs in advance. The banners and signs must be professionally printed or computer-generated and placed on easels or hung from designated hang points.

Please provide your Event Manager with advance notice of your needs. There will be a fee of \$100.00 for each banner that is hung.

Signs are restricted from the main lobby level, guestroom floors, in elevators, or on the exterior of the building. The Hotel will provide assistance in hanging banners or signs; please consult with your Event Manager for details.

decorations

Arrangements for floral centerpieces and event décor may be made through the Event Management Department at an additional cost.

All decorations must meet with the approval of the San Francisco Fire Department. The hotel will not permit the affixing of anything to the walls or ceilings of rooms.



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settlement

100% payment is due ten (10) business days prior to the day of the event. 25% deposit is required for all functions.

damage and loss

The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after the function, unless prior arrangements are made.

removal of food & beverage

The Hotel prohibits the removal of food from the premises. Any exceptions will be made at the discretion of the Hotel Management; in such cases, the Hotel waives any liability resulting from transport, refrigeration or preparation of product once it leaves the hotel.

liability

The Hotel is not liable for its failure to perform any signed contract if such failure is due to acts of God, labor problems, including but not limited to strikes, fire, flood, weather, earthquake, restriction upon travel, food, beverage or supplies, or any other cause beyond its control or interfering with performance whether enumerated herein or not.

security

The Hotel is capable of arranging Security Services, if needed for your function. Current rates will apply.

preservation

The Hotel will not permit affixing of anything to the walls, floor, or ceiling with nails, staples, tape, etc. The Hotel reserves the right to substitute alternate space within the Hotel if it deems necessary or if the attendance deviates substantially from the number originally contracted.

shipping and receiving

Event materials should not arrive more than 72 hours in advance of your event. In order to ensure timely delivery, packages should be addressed with contact name, event name, and date of event.

The following package-handling & delivery fees will apply: \$5.00 per box, \$20.00 per display, \$50.00 per crate or pallet. Materials arriving more than 72 hours in advance of your event will be subject to a \$25.00 per day storage and labor fee.

