

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Marriott[®]
SAN JOSE

301 S. Market St. San Jose, CA 95113

Tel 408.280.1300 Fax 408.280.0212

www.sanjosemarriott.com

www.marriott.com/sjcsj

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

SAN JOSE MARRIOTT WEDDING PACKAGES

Included In All Wedding Packages

A Complimentary Suite on the Night of the Wedding for the Bride & Groom with Complimentary Bridal Amenity

Marriott Certified Wedding Consultant

Staging, Head Table, Cake Table, Gift Table,
Guest Book Table & Dance Floor

Lighted Candle Tree Centerpiece

Discounted Sleeping Room Rate for Your Out of Town Guests

Professional Cake Cutting Service

Linen, Chair Cover Sash and Table Napkins
(Linen Package Upgrade available upon request)

Additional Items Included in the Emerald Wedding Package

Anniversary Certificate

Complimentary Suite Offered on One Year Anniversary
Champagne Amenity
Breakfast for Two in Arcadia Restaurant

Additional Items Included in the Diamond Wedding Package

Anniversary Certificate

Complimentary Suite Offered on One Year Anniversary
Champagne Amenity
Dinner for Two in Arcadia Restaurant



San Jose Marriott | 301 S. Market St. San Jose, CA 95113 | T 408.280.1300 F 408.280.0212

rehearsal

ceremony

afternoon

evening

enhancements

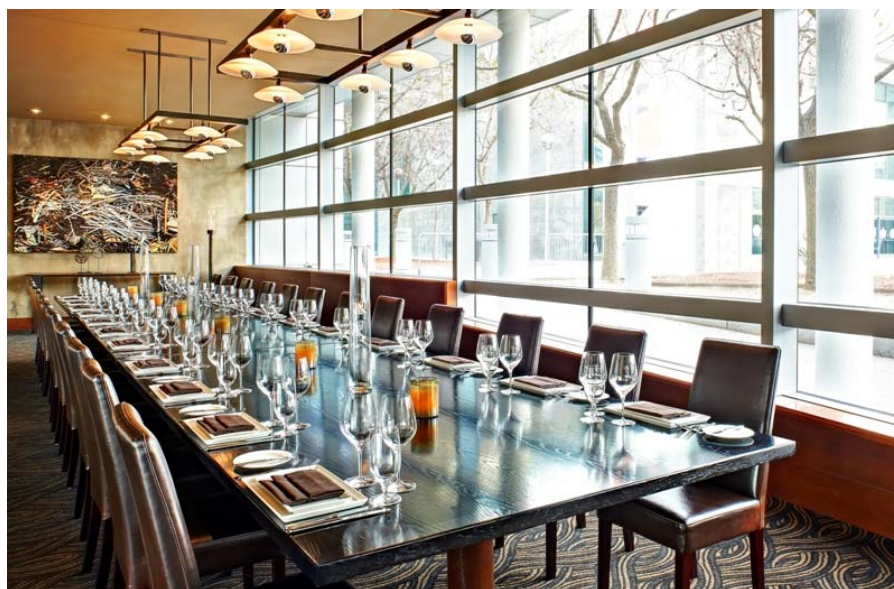
brunch

our hotel



Arcadia Private Dining Room

Arcadia's Private Dining Room accommodates up to 30 guests and is the perfect setting for your rehearsal dinner. Floor-to-ceiling windows, inviting furniture and alluring, contemporary décor surround patrons. Enjoy the diverse and unique menu created by acclaimed Celebrity Chef Michael Mina and Executive Chef Steve Haughie.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Sapphire Package

RECEPTION

FRESH FRUIT PUNCH

ARTISAN CHEESE DISPLAY

Variety of Cheeses, Dried & Fresh Fruits, Fresh Baked Breads, & Crackers

ITALIAN ANTIPASTO DISPLAY

Italian Meats, Fresh Mozzarella, Marinated Roma Tomatoes, Balsamic Marinated Vegetables, Olives, and Fresh Baked Breads

STARTER

Fresh Baked Rolls and Salted Butter

(Please Select One of the Following for Your Guests)

CLASSIC CAESAR SALAD

Petite Hearts of Romaine, Garlic Croutons, House Made Dressing

MIXED BABY GREENS

English Cucumbers, Cherry Tomatoes, Red Wine Vinaigrette

WATERCRESS AND ENDIVE SALAD

Gorgonzola Cheese and Candy Walnuts, Balsamic Vinaigrette

ENTRÉE

(Please Select Two of the Following for your Guests)

ROASTED CHICKEN BREAST

Garlic Whipped Potatoes, Seasonal Vegetables, Port Reduction

PAN SEARED ATLANTIC SALMON

Seasonal Rice Pilaf, Classic Lemon Sauce

BLACK ANGUS FLAT IRON STEAK

Horseradish Whipped Potatoes, Pinot Reduction

Local Organic Seasonal Vegetarian Entree

DESSERT

Wedding Cake Customized to your Specifications

Champagne Toast

Wine Service (*Two Bottle per Table*)

La Terre California Selection Chardonnay & Merlot

Starbucks Coffee & Assorted Hot Tea Selections

\$80



San Jose Marriott | 301 S. Market St. San Jose, CA 95113 | T 408.280.1300 F 408.280.0212

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Emerald Package

RECEPTION

FRESH FRUIT PUNCH

ARTISAN CHEESE DISPLAY

Variety of Cheeses, Dried & Fresh Fruits, Fresh Baked Breads, & Crackers

BUTLER PASSED HOR D' OEUUVRES

(Select 2 of the Following)

Goat Cheese Tartlet
Asparagus Wrapped in Prosciutto
Plum Tomato and Basil Bruschetta

STARTER

Fresh Baked Rolls and Salted Butter

(Please Select One of the Following for Your Guests)

WEDGE SALAD

Crispy Iceberg, Diced Tomatoes, Bacon, Onions, and Blue Cheese Dressing

CAPRESE SALAD

Fresh Buffalo Mozzarella, Arugula, Chiffonade of Basil, Pesto Vinaigrette

ENTRÉE

(Please Select Two of the Following for your Guests)

FILET OF BEEF

Shallot Potato Cake, Pinot Reduction

MISO GLAZED SALMON

Prawn Fried Rice, Carrot Ginger Sauce

PAN SEARED CHICKEN

Seasonal Risotto, Port Reduction

Local Organic Seasonal Vegetarian Entree

DESSERT

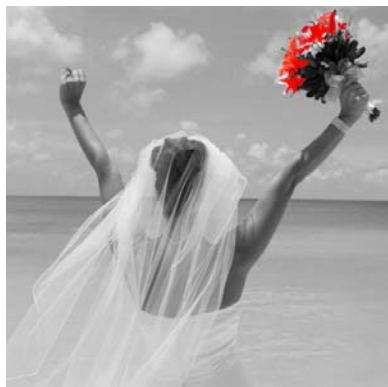
Wedding Cake Customized to your Specifications

Champagne Toast

Wine Service (*Two Bottle per Table*)
La Terre California Selection Chardonnay & Merlot

Starbucks Coffee & Assorted Hot Tea Selections

\$90



San Jose Marriott | 301 S. Market St. San Jose, CA 95113 | T 408.280.1300 F 408.280.0212

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Diamond Package

RECEPTION

FRESH FRUIT PUNCH

ARTISAN CHEESE DISPLAY

Variety of Cheeses, Dried & Fresh Fruits, Fresh Baked Breads, & Crackers

BUTLER PASSED HOR D' OEUVRES

(Select 3 of the Following)

Goat Cheese Tartlet

Asparagus Wrapped in Prosciutto

Coconut Fried Shrimp with Spicy mango Dipping Sauce

Asian Spiced Chicken on Sugar Cane

STARTER

Fresh Baked Rolls and Salted Butter

(Please Select One of the Following for Your Guests)

ENDIVE SALAD

Gorgonzola Cheese and Champagne Vinaigrette

SHRIMP COCKTAIL

Spicy Cocktail Sauce

DUET ENTRÉE

(Please Select Two of the Following for your Guests)

PAN ROASTED FILET MIGNON & GRILLED CHICKEN BREAST

Truffled Mashed Potatoes, Cabernet Reduction

PAN ROASTED FILET MIGNON AND SALMON

Citrus Infused Basmati Rice, Truffle Butter, Pinot Noir Reduction

Local Organic Seasonal Vegetarian Entree

DESSERT

Wedding Cake Customized to your Specifications

Champagne Toast

Wine Service *(Two Bottle per Table)*

La Terre California Selection Chardonnay & Merlot

Starbucks Coffee & Assorted Hot Tea Selections

\$100



San Jose Marriott | 301 S. Market St. San Jose, CA 95113 | T 408.280.1300 F 408.280.0212

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



JUST FOR KIDS

(Please Select One of the Following Options for Your Guest)

Chicken Tenders & Fries

Macaroni & Cheese

Spaghetti

Includes Fruit Cup and Juice

\$25



San Jose Marriott | 301 S. Market St. San Jose, CA 95113 | T 408.280.1300 F 408.280.0212

rehearsal ceremony afternoon evening enhancements brunch our hotel

WINE SELECTIONS

Cabernet Sauvignon

Aquinas, Cabernet Sauvignon, Napa Valley, 2005, California \$48

Beaulieu Vineyards, Cabernet Sauvignon, "Coastal", 2005 California \$36

Estancia, Cabernet Sauvignon, "Keys Canyon Ranches", Paso Robles, 2007 California \$46

Merlot

La Terre, 2007 California \$32

Beaulieu Vineyard, Merlot, "Coastal", 2005 California \$33

Clos du Bois, Merlot, North Coast, 2005 California \$48

Pinot Noir

Mark West, Pinot Noir, Sonoma County, 2007 California \$42

Red Specialties

Ravenswood, Zinfandel, "Vinters Blend", 2007 California \$38

Sparkling Wines and Champagne

Segura Viudas, Brut, Cava, "Aria", NV, Catalonia, Spain \$38

Mumm, Napa, "Prestige Chefs de Caves, Napa Valley, NV California \$48

Blush

Beringer, White Zindandel, "Special Select, 2007 California \$32

White Specialties

Chateau St. Michelle, Riesling, Columbia Valley, 2007 Washington \$34

Meridian Vineyards, Pinot Grigio, 2007 California \$33

Sauvignon Blanc

Brancott, Sauvignon Blanc, Marlborough, 2008, New Zealand \$38

Kenwood, Sauvignon Blanc, Sonoma County, 2007 California \$42

Chardonnay

Clos du Bois, Chardonnay, North Coast, 2007 California \$42

La Terre, Chardonnay, 2007 California \$32

Sterling, Chardonnay, "Vinters Collection", Central Coast 2007, California \$38



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



HOSTED/CASH BAR SERVICE

HOSTED BAR

Deluxe Brands	\$9
Premium Brands	\$12
Custom Signature Drink	\$12
Premium Beer	\$8
Domestic Beer	\$7
Wine By The Glass	\$9
Cordials & After Dinner Drinks	\$14
Soft Drinks & Mineral Waters	\$5

CASH BAR

Deluxe Well Brands	\$10
Premium Brands	\$13
Premium Beer	\$9
Domestic Beer	\$8
Cordials & After Dinner Drinks	\$15
Wine By The Glass	\$10
Soft Drinks & Mineral Waters	\$5.50

(Price includes Sales Tax for Cash Bar Only)

**Bartenders are required for all Host & Cash Bars
at a fee of \$150 per bar**



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



PACKAGE BAR SERVICE

Deluxe Brand Package Bar

Unlimited Consumption

Deluxe Liquor, Beer & Wine

\$22 per person for the first hour

\$16 per person after each additional hour

Premium Well Brands Package Bar

Unlimited Consumption

Premium Liquor, Beer & Wine

\$26 per person for the first hour

\$21 per person for each additional hour

**Bartenders are required for all Host & Cash Bars
at a fee of \$150 per bar**





MAY WE RECOMMEND

Bakeries

A Piece of Cake Bakery

(408)524-8180

www.apieceofcakebakery.com

Balloons

Balloonatics

(408)866-8206

www.balloonaticsevents.com

Entertainment

Jordan River Entertainment

(408)978-0979

www.a-dj.com

Joel Nelson Productions

(800) 578-5780

www.joelnelson.com

Macala Entertainment

(408)223-8223

www.macala.com

Elite Entertainment

(408)733-8833

www.e3music.com

Songman Productions: The Jesse Charles Band

(408)972-1204

www.jessecharlesband.com

Fashion

Gabrielle's Bridal Boutique

(408)399-9393

www.gabriellesbridal.com

Jessica McClintock

(408)978-2230

www.jessicamcclintock.com



San Jose Marriott | 301 S. Market St. San Jose, CA 95113 | T 408.280.1300 F 408.280.0212

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



MAY WE RECOMMEND

Floral Design

Citti's Florist
(408)246-7272
www.cittisflorist.com

Rosies & Posies
(408)293-3773
www.rosiesandposies.net

Fountains

San Jose Chocolate Fountains
(800)987-1230
www.sanjosechocolatefountains.com

Linen & Décor

World of Princess
(408)267-8360
www.wprincess.com

E Events Corp
(650)307-7979
www.belladolcedesigns.com

IDEAS

(510) 895-3800
www.ideas-events.com

Photography

Jade Studio Productions
(415)977-0600
www.jadestudioproductions.com

Videography

Shepherd Video Production
(408)356-3400
www.go-svp.com

JG Video Productions
(510)471-5700
www.jgvideo.com

