

EVENTS MENU



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BREAKFAST BUFFETS

Less than 20 guests, additional \$5 per person

ALL BREAKFAST BUFFETS INCLUDE:

Freshly Squeezed Orange Juice, Premium Fresh Coffee, and Assorted Teas

BACK BAY CONTINENTAL | \$49 per person

- Hard Boiled Egg
- Old Fashion Oatmeal (Brown Sugar, Walnuts, Flax Seed, and Dried Fruit)
- Chef's Selection of Bakery to include: Assorted Muffins, Breakfast Pastries, and Muffin Tops
- · Season's Best Sliced Melons and Berries
- Assorted Cold Cereals
- Whole and 2% Milk

TRAIL RUN HEALTHY & FIT | \$51 per person

- Individual Parfaits
- Egg White Frittata with Seasonal Vegetables
- Season's Best Sliced Melons and Berries
- · Whole Seasonal Fruit
- Old Fashion Oatmeal (Brown Sugar, Walnuts, Flax Seed, and Dried Fruit)

BACK BAY BUFFET | \$60 per person

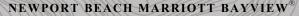
- Scrambled Eggs with Savory Herbs
- Choice of One Protein: Chicken Apple Sausage, Breakfast Sausage, or Crispy Bacon
- Home-Style Breakfast Potatoes
- Individual Parfaits
- Season's Best Sliced Melons and Berries
- Chef's Selection of Bakery to Include: Assorted Muffins, Breakfast Pastries, and Muffin Tops

BAYVIEW SUNRISE | \$63 per person

- Chef's Selection of Bakery to Include: Assorted Muffins, Breakfast Pastries, and Muffin Tops
- Season's Best Sliced Melons and Berries
- Individual Breakfast Burritos (Scrambled Eggs, Bacon, Cheddar Cheese)
- Individual Vegetarian Breakfast Burritos (Scrambled Eggs, Mozzarella Cheese, Mushrooms, Spinach, and Onions)
- Roasted Tomato Salsa and Salsa Verde
- Home-Style Breakfast Potatoes

Upgrade Your Coffee Station:

- Flavored Coffee Syrup Selection, Cinnamon, and Cocoa Powder | \$8 per person
- Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, and Assorted Tazo Teas | \$5 per person



500 BAYVIEW CIRCLE NEWPORT BEACH, CA 92660 T 949.854.4500



PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE:

Seasonal Fresh Fruit Plate, Assorted Muffins and Pastries, Freshly Squeezed Orange Juice, Premium Fresh Coffee, and Assorted Teas

THE VEGETARIAN | \$40 per person

- Frittata with Spinach, Tomato, and Mushroom
- Grilled Asparagus
- Breakfast Potatoes

FARM FRESH | \$44 per person

- Choice of One: Breakfast Sausage, Chicken Sausage, or Crispy Bacon
- Scrambled Eggs with Savory Herbs
- Skillet Potatoes, Sweet Bell Peppers, and Onions

CALIFORNIA DELIGHT | \$47 per person

- Chorizo Benedict on English Muffin
- Poached Eggs with Hollandaise Sauce
- Sliced Avocado & Cilantro Garnish
- · Roasted Potatoes, Sweet Peppers, and Onions

BRUNCH BUFFET

Less than 20 guests, additional \$5 per person

BAYVIEW BRUNCH | \$81 per person

- Assorted Breakfast Pastries
- Season's Best Sliced Melons and Berries
- Crispy Bacon and Chicken Apple Sausage
- Skillet Potatoes, Sweet Peppers, and Onions
- Orange, Cranberry, Grapefruit, Green, and Apple Juice
- Premium Fresh Coffee and Assorted Teas

Choice of Two:

- Chicken & Waffles: Crispy Chicken Tenders, Belgian Waffles, with Bourbon Syrup
- Brioche French Toast
- Bacon, Egg, and Cheese English Muffins with Sriracha Honey
- Sausage, Egg, and Cheese Biscuits with Country Gravy



BREAKFAST STATION ADD-ONS

May be added to any purchased breakfast/brunch buffet

Priced for 90 minutes of service; \$9 each additional hour

OMELET STATION | \$21 per person

• Diced Ham, Bacon, Onions, Tomatoes, Mushrooms, Bell Peppers, Spinach, Salsa, Jalapeno Peppers, Cheddar Cheese

*Attendant required, 1 per 50 guests, \$175 per attendant

WAFFLE STATION | \$21 per person

• Made to Order Waffle Served with Whipped Cream, Fresh Strawberries, Blueberries and Maple Syrup *Attendant required, 1 per 50 guests, \$175 per attendant

SMOKED SALMON STATION | \$25 per person

 Build Your Own: Smoked Salmon, Capers, Red Onions, Chopped Hard Boiled Eggs, Dill, Tomatoes, Cream Cheese, Bagels

MIMOSA BAR | \$20 per person

- Orange Juice, Pineapple Juice, Cranberry Juice
- Fresh Strawberries
- · House Champagne
 - *Upgrade to Premium Champagne: Segura Viudas 'Aria' Estate Brut, additional \$5 per person
 - *Attendant required, 1 per 100 guests, \$175 per attendant

BUFFET ENHANCEMENTS

May be added to any purchased breakfast buffet

- Whole Fresh Fruit | \$6 each
- Assorted Granola Bars | \$7 each
- House-made Granola | \$7 each
- Individual Yogurts | \$7 each
- Croissants | \$8 per person
- Assorted Muffins | \$8 per person
- Yogurt Parfait and Fresh Berries | \$10 per person
- Old Fashion Oatmeal | \$10 per person
- Assorted Bagels and Cream Cheese Spreads (Light, Regular, Strawberry) | \$9 per person
- Fiesta Breakfast Burrito with Salsa: Scrambled Eggs, Chorizo Sausage, Cheddar Cheese | **\$15** per person
- Brioche French Toast served with Warm Maple Syrup and Butter | \$10 per person
- Eggs Benedict: English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce | \$17 per person
- Broken Yolk Sandwich: Eggs, bacon, and cheddar on a brioche bun | \$15 per person
- Fruit Skewers with Honey and Yogurt Dipping Sauces | \$15 per person



COFFEE BREAKS

THE BASICS (Priced per Hour) | \$15 per person per hour

• Freshly Brewed Premium Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

TRADITIONAL (All Day) | \$37 per person

- Freshly Brewed Premium Coffee, Decaffeinated Coffee, and Assorted Tazo Teas
 - o Served at the start of your meeting, mid-morning refresh, and afternoon refresh

STARBUCKS (All Day) | \$41 per person

- Freshly Brewed Starbucks Premium Coffee, Decaffeinated Coffee, and Assorted Tazo Teas
 - Served at the start of your meeting, mid-morning refresh, and afternoon refresh

ALL DAY HYDRATE | \$54 per person

Morning Break

- Morning Fresh Juice served at the start of your meeting
- Freshly Brewed Premium Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

Mid-Morning Break

- Vasa Water
- Assorted Pepsi Products
- Freshly Brewed Premium Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

Afternoon Break

- Starbucks Bottled Frappuccino Coffee
- Freshly Brewed Premium Coffee, Decaffeinated Coffee, and Assorted Tazo Tea

COFFEE SERVICE BY THE GALLON

One gallon equals 10.5 - 12 ounce cups of coffee

- Hot Water and Assorted Tazo Teas | \$98 per gallon
- Freshly Brewed Premium Coffee | \$98 per gallon
- Decaffeinated Premium Coffee | \$98 per gallon
- Freshly Brewed Starbucks Premium Coffee | \$113 per gallon
- Decaffeinated Starbucks Premium Coffee | \$113 per gallon

UPGRADE ANY COFFEE STATION:

• Flavored Coffee Syrup Selection, Cinnamon, and Cocoa Powder | \$8 per person



MEETING PLANNER PACKAGES

ALL DAY MEETING PLANNER PACKAGE | \$65 per person (\$80 value)

Early Morning Break

- Individual Fruit Cup
- Assorted Muffins and Pastries
- Freshly Brewed Coffee, Assorted Tazo Teas, and Assorted Juices

Mid-Morning Break

- Granola Bars
- Freshly Brewed Coffee, Assorted Tazo Teas, and Soft Drinks

Afternoon Break

- · Assorted Cookies and Brownies
- Freshly Brewed Coffee, Assorted Tazo Teas, Assorted Juices, and Vasa Water

MEETING PLANNER PACKAGE – DELUXE | \$97 per person (\$130 value)

Early Morning Break

- Individual Fruit Cup
- Assorted Muffins and Pastries
- Freshly Brewed Coffee, Assorted Tazo Teas, and Assorted Juices

Mid-Morning Break

- Protein Burst: Assorted Mix Nuts, Cheeses, Dried Fruit
- Freshly Brewed Coffee, Assorted Tazo Teas, and Soft Drinks

Afternoon Break

- Assorted Candy Bars
- · House-made Chips
- Freshly Brewed Coffee, Assorted Tazo Teas, Assorted Juices, and Vasa Water

Audio Visual | 1 Projector and 1 Screen – All Cords and Cables (Includes Labor)

MEETING PLANNER PACKAGE - PREMIUM | \$162 per person (\$185 value)

Early Morning Break

- Individual Fruit Cup
- Assorted Muffins and Pastries
- Freshly Brewed Coffee, Assorted Tazo Teas, and Assorted Juices

Mid-Morning Break

- Protein Burst: Assorted Mix Nuts, Cheeses, Dried Fruit
- Freshly Brewed Coffee, Assorted Tazo Teas, and Soft Drinks

Choice of One Lunch Buffet

- Mediterranean
- Tuscany
- Vera Cruz
- · OC Market Fresh Salad Bar

Afternoon Break

- Assorted Candy Bars
- House-made Chips
- Freshly Brewed Coffee, Assorted Tazo Teas, Assorted Juices, and Fiji Water

Audio Visual | 1 Projector and 1 Screen – All Cords and Cables (Includes Labor)

NEWPORT BEACH MARRIOTT BAYVIEW

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THEMED BREAKS

Priced for one hour of service

DECADENT | \$34 per person

- Lemon Bars
- Cookies
- Brownies
- Pecan Bars
- Vasa Waters
- Freshly Brewed Regular Coffee, Decaf Coffee, and Assorted Tazo Teas

TRAIL MIX BREAK | \$34 per person

Create your own mix of:

- House Made Granola
- M&M's
- Raisins
- Assorted Dried Fruit
- Candied Pecans, Raw Almonds, and Pistachios
- Assorted Soft Drinks
- Freshly Brewed Regular Coffee, Decaf Coffee, and Assorted Tazo Tea

BALBOA BLITZ | \$37 per person

- Individual Popcorn and Peanut Crackerjacks
- Nachos with Cheese Sauce Jalapenos and Black Olives upon request
- · Soft Pretzels and Mustard
- Chocolate Covered Frozen Bananas
- Vasa Waters
- Freshly Brewed Regular Coffee, Decaf Coffee, and Assorted Tazo Teas

SO-CAL | \$37 per person

- · Crisp Raw Vegetables Served with Ranch and Balsamic Dressing
- Fruit Cups
- · Chef prepared Cheese Board
- Protein Burst: Assorted Mix Nuts, Cheeses, Dried Fruit
- Vasa Waters
- Freshly Brewed Regular Coffee, Decaf Coffee, and Assorted Tazo Teas

CHARCUTERIE BREAK | \$47 per person:

- · Chef's Choice of Charcuterie Meats
- · Chef's Choice of Cheeses
- Olives
- · Mixed Nuts and Berries
- · Assortment of Breads and Crackers
- · Assorted Soft Drinks
- Freshly Brewed Regular Coffee, Decaf Coffee, and Assorted Tazo Tea



A LA CARTE BREAK ITEMS

- Whole Fresh Fruit | \$7 each
- Assorted Granola Bars | \$8 each
- Individual Yogurts | \$8 each
- Individual Bags of Trail Mix | \$8 each
- Individual Bags of Pretzels | \$9 each
- Individual Bags of Chips | \$9 each
- Individual Bags of Popcorn | \$9 each
- Individual Bags of Peanuts | \$9 each
- Assorted Ice Cream Bars | \$10 each
- Assorted Candy Bars | \$10 each
- Tortilla Chips and Salsa, Option to add Guacamole (Additional \$4) | \$10 per person
- Vegetable Platter | \$11 per person
- Hummus and Pita, Celery and Carrots | \$12 per person
- Protein Burst: Assorted Mix Nuts, Cheeses, Dried Fruit | \$17 per person
- Soft Warm Pretzels, Cheese and Mustard | \$14 per person
- Assorted Cookies | \$48 per dozen
- Assorted Brownies | \$48 per dozen
- Bottled Water | \$8 each
- Sparkling Water | \$9 each
- Assorted Soft Drinks (Pepsi Brand Only) | \$8 each
- Assorted Bottled Juices | \$8 each
- Pure Leaf Iced Tea | \$9 each
- Energy Drinks | \$10 each
- Iced Tea or Lemonade | \$54 per gallon

PLATED LUNCHES

ALL ENTREES INCLUDE:

- · Freshly Baked Breads
- Chef's Choice Dessert
- Iced Tea

STARTERS: Choice of One

- Chef's Creative Soup of the Day
- Local Mixed Greens Salad with Balsamic Vinaigrette
- Classic Caesar Salad

ENTREES: Choice of Two

* Per person price based on higher priced entrée*

Miso Glazed Salmon | \$71 per person
 Sesame Ginger Sauce, Broccolini, Steamed Jasmine White Rice

- Seared Halibut | \$75 Per person
 Whipped Potatoes, Roasted Tomato, Arugula with Red Wine Vinaigrette, and Sauce with Beurre Blanc
- Blackened Jidori Chicken | \$62 per person
 Pico De Gallo, Roasted Cream Corn, Sautéed Sweet Peppers and Onions, and Ancho Demi Glaze
- Braised Short Ribs | \$71 per person
 Sweet Potato Mash, Demi Glaze, Roasted Tomato, Grilled Asparagus
- Grilled Flat Iron Steak | \$68 per person
 Tomatillo Salsa, Garlic Mashed Potatoes, and Grilled Asparagus
- Petite Filet | \$73 per person
 Roasted Tomatoes, Whipped Potatoes, Broccoli, and Port Demi Glaze
- Wild Mushroom Ravioli | \$63 per person
 Basil Cheese Sauce, Chargrilled Asparagus, and Roasted Tomato
- Zucchini Aglio Olio | \$62 per person Roasted Heirloom Tomatoes, Olive Oil, Basil, and Garlic Confit, with Romesco Sauce



^{*} Per person price based on higher priced entrée*

LUNCH BUFFETS – DAILY SELECTION

Less than 20 guests, additional \$7 per person

BUFFET OF THE DAY PROGRAM

Choose the Buffet of the Day and receive a \$2.00 discount per person. (May not be combined with any contracted discounts). Buffets can be offered on any day of the week, but if chosen on matching day than \$2.00 discount will apply.

MONDAY – BAYVIEW DELI | \$69 per person **Soup:**

Chef's Creative Soup of the Day

Salad: Choice of Two

- Dill Potato Salad
- Pasta Salad
- Caesar Salad
- · Petit Baby Greens

Sandwiches: Choice of Three

- Roasted Peppers, Arugula, Tomatoes, Fresh Mozzarella, Balsamic Vinaigrette on Baguette
- Grilled Chicken, Provolone, Pesto in a Spinach Wrap
- Turkey, Avocado, Baby Greens, Lemon Pepper Aioli, on Rustic Sourdough
- Bourbon Ham, Swiss, Baby Greens, Dijon Aioli, on Rye
- Avocado Toast, Fresh Avocado Mash, Hard-Boiled Egg, Sliced Tomato, Cilantro, Lemon Vinaigrette, Sea Salt, on an English Muffin

Desserts:

- Assorted Cookies and Brownies
- Fruit Cups

TUESDAY – TUSCANY | \$72 per person:

Soup:

· Chef's Creative Soup of the Day

Salads:

- Heirloom Tomato and Mozzarella, Farm Fresh Basil Pesto, Olive Oil, Aged Balsamic Drizzle
- Italian Garden Salad

Proteins:

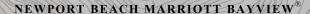
- Vegetarian Penne Pasta and with Pesto Cream Sauce (Shrimp addition at \$2 per person)
- · Chicken Madera
- Beef Bolognese

Sides:

- Seasonal Vegetables
- Garlic Bread

Desserts:

- Lemoncello Cookies
- Assorted Petite Desserts



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^{*}All Lunch Buffets include Iced Tea*

BUFFET OF THE DAY PROGRAM CONTINUED...

WEDNESDAY - VERA CRUZ | \$76 per person:

Soups:

• Chicken Tortilla Soup with Fried Tortilla Strips

Salads:

- Citrus Spiced Salad Watermelon, Orange, Pineapple, Lime Juice, Tajin, Garnished with Mint
- El Paso Salad Romaine Lettuce, Bell Peppers, Roasted Corn, Pepitas, Diced Tomato, Cheese and Creamy Cilantro

Proteins:

- Ancho Chili Marinated Chicken
- Carne Asada | Marinated Steak, Seasoned Peppers, Onions
- Vegetable Fajitas, Portobello Mushrooms, Seasoned Peppers, Onions

Sides:

- Warm Flour Tortillas, Jalapenos, Roasted Tomato Salsa, Salsa Verde, Refried Beans, Guacamole, Sour Cream, Pico de Gallo and Cheddar Cheese
- Mexican Rice
- Tortilla Chips

Desserts:

- Cinnamon Chips
- Mini Assorted Desserts

THURSDAY - MEDITERRANEAN | \$76 per person:

Starter:

Grilled Pita Bread and Hummus

Salads:

- Cucumber and Heirloom Salad, with Parsley, Onion, Olive Oil, and Salt
- Mediterranean Salad with Cucumbers, Onions, Feta Cheese, Kalamata Olives, Tomato, Red Wine Vinaigrette

Proteins:

- Grilled Chicken with Garlic Lemon Sauce
- Sliced Herbed Steak

Sides:

- Rice Pilaf
- Roasted Seasonal Vegetables

Desserts:

- · Mini Assorted Desserts
- Fruit Cups



BUFFET OF THE DAY PROGRAM CONTINUED...

FRIDAY - OC MARKET FRESH SALAD BAR | \$70 per person

Soups:

• Chef's Creative Soup of the Day

Fresh Greens to Include:

- Spinach
- Mixed Greens
- Chopped Romaine

Toppings:

- Kalamata Olives
- Carrot Slices
- Garbanzo Beans
- Dried Cranberries
- Avocado
- · Hard Boiled Eggs
- Cheddar Cheese
- Walnuts
- Cucumber Slices
- Tomatoes
- House Made Garlic Croutons

Dressings:

• Ranch, Caesar, Balsamic Vinaigrette

Proteins: Choice of Three

- Chopped Grilled Chicken
- Sliced Grilled Steak
- Chopped Roasted Turkey
- Spicy Garlic Sautéed Shrimp (additional \$2 per person)

Bread:

• Fresh Rolls and Butter

Desserts:

- · Assorted Mini Desserts
- Fruit Cups



PLATED DINNERS

All plated dinner includes assorted freshly baked breads, coffee and tea service

STARTERS: Choice of One

- · Chef's Soup of the Day
- Classic Caesar Salad: Romaine Lettuce, Herb Croutons, Shaved Parmesan Cheese, Caesar Dressing
- Blue Wedge Salad: Chilled Iceberg Wedge, Crumbled Blue Cheese, Bacon, Tomato, Blue Cheese Dressing
- Caprese Salad: Heirloom Tomato and Mozzarella, Farm Fresh Basil Pesto, Olive Oil, Aged Balsamic Drizzle
- Beet Salad: Beets, Goat Cheese, Apples, Arugula with Red Wine Vinaigrette

ENTREES: Choice of Two

- * Per person price based on higher priced entrée*
 - Miso Glazed Salmon | \$87 per person
 Sesame Ginger Sauce, Broccolini, Steamed Jasmine White Rice
 - Seared Halibut | \$89 Per person
 Whipped Potatoes, Roasted Tomato, Arugula with Red Wine Vinaigrette, and Sauce with Beurre Blanc
 - Blackened Jidori Chicken | \$76 per person
 Pico De Gallo, Roasted Cream Corn, Sautéed Sweet Peppers and Onions, and Ancho Demi Glaze
 - Braised Short Ribs | \$85 per person
 Sweet Potato Mash, Demi Glaze, Roasted Tomato, Grilled Asparagus
 - Grilled Flat Iron Steak | \$85 per person
 Tomatillo Salsa, Garlic Mashed Potatoes, and Grilled Asparagus
 - Petite Filet | \$93 per person
 Roasted Tomatoes, Whipped Potatoes, Broccoli, and Port Demi Glaze
 - Wild Mushroom Ravioli | \$76 per person
 Basil Cheese Sauce, Chargrilled Asparagus, and Roasted Tomato
 - Zucchini Aglio Olio | \$74 per person
 Roasted Heirloom Tomatoes, Olive Oil, Basil, and Garlic Confit, with Romesco Sauce

DESSERT: Choice of One

- Traditional Cheesecake
- Chocolate Decadent Cake
- Seasonal Fresh Fruit Tart



DINNER BUFFETS

Less than 20 guests, additional \$7 per person

Priced for 90 minutes of service; Additional hour, \$12 per person

TWO ENTREES: \$132

BUFFET INCLUDES:

- · Dinner Rolls and Butter
- Chef's Best Seasonal Vegetables and Yukon Gold Mashed Potatoes
- Coffee and Assorted Tea Station

SALAD SELECTION:

- Classic Caesar Salad: Romaine Lettuce, Herb Croutons, Shaved Parmesan Cheese, Caesar Dressing
- Classic Chopped Salad: Chopped Romaine, Crumbled Blue Cheese, Bacon, Avocado, Cucumber, Tomato, Balsamic Dressing

ENTRÉE SELECTIONS: Choice of Two

- Roasted New York Strip Steak | Port Wine Reduction
- Roasted Chicken Breast | Portobello Mushrooms, and Roasted Carrots
- Herb Crusted Pork Loin | Balsamic Fig Reduction
- Seared Ponzu Salmon | Grapefruit, Orange, Sweet Onions, Citrus Cabbage
- Wild Mushroom Ravioli | Parmesan Cheese Sauce

DESSERT SELECTION

- Assorted Mini Cupcakes
- Seasoned Fruit Tarts



HORS D'OEUVRES

60 piece minimum order, served in increments of 20

COLD

- Classic Bruschetta I \$10 per piece
- Seared Ahi Tuna with Wasabi Caviar on Toast I \$13 per piece
- Smoked Salmon Rosette I \$11 per piece
- Bacon Wrapped Dates I \$11 per piece
- Caprese Skewers | \$11 per piece
- Cold Shrimp with Spicy Cocktail Sauce | \$12 per piece

HOT

- Chicken Southwestern Spring Roll with Sweet Chili Sauce | \$10 per piece
- Bacon Wrapped Scallops | \$12 per piece
- Coconut Shrimp | \$11 per piece
- Dungeness Mini Crab Cakes with Remoulade | \$11 per piece
- Chicken Empanadas | \$10 per piece
- Vegetable Spring Rolls | \$10 per piece
- Thai Chicken Sautay Skewers with Peanut Dressing | \$11 per piece
- Thai Beef Sautay Skewers with Peanut Dressing | \$12 per piece
- Thai Beef Sautay Skewers with Peanut Dressing | \$12 per piece

STATIONS

20 person minimum

CHICKEN & WAFFLES | \$30 per person

- Fried Chicken
- · Belgian Waffles
- Country Gravy
- Bourbon Syrup
- · Sriracha honey

BUILD YOUR OWN STREET TACOS | \$35 per person

Choice of Two Proteins:

- Carne Asada
- · Beef Short Rib
- Grilled Shrimp
- Chicken
- Veggie

Toppings:

Tomatillo Sauce, Cotija Cheese, Mango Salsa, Guacamole, Roasted Corn, Shredded Cheddar Cheese, Crème Fraiche, Onions, Cilantro, and Fresh Salsa

BUILD YOUR OWN SLIDER STATION | \$35 per person:

- · Classic Beef with Cheddar and Bacon on Hawaiian Buns
- Turkey Burger with Swiss Cheese and Guacamole on Hawaiian Buns
- Grilled Salmon Burger with Housemade Tarter Remoulade on Hawaiian Buns
- Sweet Potato Fries, Green Bean Fries, or French Fries

CRAFTED MAC N CHEESE STATION | \$35 per person:

- Cavatapi Pasta
- Alfredo and Classic Cheddar Sauces
- Bacon Bits, Pickled Jalapenos, Shredded Parmesan Cheese, Crushed Hot Cheetos, Caramelized Onions, Sautéed Mushrooms, Buffalo Chicken, Pesto Sauce



CARVING STATIONS

20 person minimum | \$175 station attendant fee per station for 90 minutes of service

FREE RANGE TURKEY BREAST | \$361 (serves 20)

- · Cranberry Spread
- Local Honey Mustard
- · Classic Turkey Gravy
- Hawaiian Sweet Rolls

WILD ATLANTIC SALMON | \$412 (serves 20)

- Roasted Salmon
- Grilled Pineapple and Cilantro Relish
- Grilled Flatbreads

NEW YORK STEAK | \$433 (serves 20)

- Horseradish
- Demi-Glaze
- Dijon Mustard
- Assorted Dinner Rolls

ROASTED PRIME TENDERLOIN | \$450 (serves 20)

- · Caramelized Maui Onion
- Braised Wine Mushrooms
- Horseradish Cream
- Gorgonzola Aioli
- Hawaiian Sweet Rolls



STATION DISPLAYS

20 person minimum

Priced for 90 minutes of service

FARMERS MARKET CRUDITES | \$24 per person

- · Local and Organic selection of Raw Vegetables
- Balsamic & Peppered Ranch and Hummus

FRESH FRUIT | \$25 per person

· Season's Best Fresh Fruits and Berries

Dips: Choice of Two

- Yogurt
- Chocolate
- Nutella

SPUD STATION | \$27 per person

- Baked Potato
- Tater Tots

Toppings: Bacon bits, chives, green onions, sour cream, cheddar cheese, ground beef

SWEETS STATION | \$27 per person

- Brownies
- Lemon Bars
- Pecan Bars
- Assorted Cookies
- · Assortment of Mini Desserts

TAPAS STATION | \$36 per person

- Romesco Sauce
- Summer Vegetable Crudité
- Bacon Wrapped Dates
- · Shrimp Cocktail
- Charcuterie
- Manchego Cheese

ARTISAN CHEESE | \$37 per person

• Chef's selection of 5 Artisan Cheeses with Accompaniments



BEVERAGE SERVICE

\$200 Bartender fee - per 50 guests

4 hours of service, additional \$50 per hour after

PRICING

• Premium Packaging: \$31 first hour, \$16 each additional hour

• Top Shelf Packaging: \$36 first hour, \$18 each additional hour

• Luxury Packaging: \$41 first hour, \$21 each additional hour

	Pren	nium	Top S	Shelf	Lux	ury
Beverage	Hosted	Cash	Hosted	Cash	Hosted	Cash
Liquor	\$15	\$16	\$17	\$18	\$20	\$21
Wine	\$14	\$15	\$16	\$17	\$19	\$20
Domestic	\$9	\$10	\$9	\$10	\$9	\$10
Imported/Craft	\$11	\$12	\$11	\$12	\$11	\$12
Soft Drinks	\$7	\$7	\$7	\$7	\$7	\$7
Mineral Water	\$7	\$7	\$7	\$7	\$7	\$7

PREMIUM BAR

- Liquor Smirnoff Red, Cruzan Aged Light Rum, Captain Morgan Original Spiced, Beefeater, Dewar's White, Jim Beam White, Canadian Club, Jose Cuervo Tradicional Plata Tequila, Courvosier VS, M&R Extra Dry, M&R Rosso, H.W Triple Sec
- Wine Flying Blue We carefully select our range of wines from the most prestigious appellations to discover the "little gems" that our customers have come to enjoy.
- Beer Budweiser, Coors Light, Heineken, Heineken Light, Sam Adams Boston Lager, Sam Adams Seasonal, Michelob Ultra, Bud Light, Miller Lite, Corona Premier, Stella Artois, Truly Hard Seltzer, High Noon Hard Seltzer
- Local / Craft Rotating Selection

TOP SHELF BAR

- Liquor Absolut 80, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Dewar's White, Makers Mark, Jack Daniels, Canadian Club, Patron Silver, Courvosier VS, M&R Extra Dry, M&R Rosso, H.W Triple Sec
- Wine Seaglass: Our wines are a heartfelt nod to life along the coast.
- Beer Budweiser, Coors Light, Corona Light, Corona Extra, Heineken, Heineken Light, Sam Adams Boston Lager, Sam Adams Seasonal, Michelob Ultra, Bud Light, Miller Lite, Corona Premier, Stella Artois, Truly Hard Seltzer, High Noon Hard Seltzer
- Local / Craft Rotating Selection



LUXURY BAR

- Liquor Grey Goose, Bacardi Superior, Captain Morgan Original Spiced, Bombay Sapphire, Johnnie Walker Black 12 yr, Knob Creek, Jack Daniels, Crown Royal, Casa Migos Blanco, Hennessy Privilege VSOP, M&R Extra Dry, M&R Rosso, H.W Triple Sec
- Wine Bonterra Organic Vineyards: Organically farmed and masterfully crafted Bonterra epitomizes wines that are perfectly in tune with nature.
- Beer Budweiser, Coors Light, Corona Light, Corona Extra, Modelo Especial, Blue Moon Belgium, Guinness, Heineken, Heineken Light, Sam Adams Boston Lager, Sam Adams Seasonal, Michelob Ultra, Bud Light, Miller Lite, Corona Premier, Stella Artois, Truly Hard Seltzer, High Noon Hard Seltzer
- Local / Craft 2 Rotating Selections

ZERO PROOF

- Red Bull
- Fever-Tree
- Heineken 0.0



WINE LIST

WINE LIST					
REDS					
Seaglass	Pinot Noir	Santa Barbara, CA	\$ 46		
Meiomi	Pinot Noir	California	\$ 54		
Folly of the Beast	Pinot Noir	Central Coast, CA	\$ 70		
Erath	Pinot Noir	Oregon	\$ 83		
J. Lohr	Merlot	Paso Robles, CA	\$ 54		
St. Francis	Merlot	Sonoma, CA	\$ 84		
Seaglass	Cabernet	Santa Barbara, CA	\$ 45 \$ 54		
Harmony and Soul	Cabernet				
Freakshow	Cabernet	Lodi, CA	\$ 54		
Bonterra	Cabernet	Mendoccino, CA	\$ 62		
Columbia Crest "H3"	Cabernet	Sonoma, CA	\$ 83		
DAOU	Cabernet	Paso Robles, CA	\$ 83		
Alamos	Malbec	Mendoza, Argentina	\$ 54		
Joel Gott Palisades	Red Blend	Napa, CA	\$ 44		
Troublemaker	Red Blend	Central Coast, CA	\$ 54		
Fable Roots	Red Blend	Italy	\$ 54		
CHAMPANGE/SPARKLING					
Opera Prima	Sparkling Wine	Madrid, Spain	\$ 33		
Chandon	Sparkling Wine	Napa Valley, CA	\$ 62		
Mumm Napa	Sparkling Wine	Napa, CA	\$ 99		
WHITE					
Seaglass	Pinot Grigio	Santa Barbara, CA	\$ 46		
Campo di Fiori	Pinot Grigio	Italy	\$ 54		
Pighin	Pinot Grigio	Pavia di Udine, Italy	\$ 54		
Fleurs de Prairie	Rose	Cotes De Provence, France	\$ 46		
Sirena Del Mare	Rose	Italy	\$ 54		
The Beach	Rose	Vin De Provence, France	\$ 62		
Seaglass	Sauvignon Blanc	Santa Barbara, CA	\$ 46		
Brancott	Sauvignon Blanc	Morlborough, New Zealand	\$ 54		
Vin21	Sauvignon Blanc	California	\$ 54		
Kim Crawford	Sauvignon Blanc	Morlborough, New Zealand	\$ 62		

NEWPORT BEACH MARRIOTT BAYVIEW®

500 BAYVIEW CIRCLE NEWPORT BEACH, CA 92660 T 949.854.4500

Seaglass

Quintara

Joel Gott Bonterra

Meiomi

Sonoma Cutrer



\$ 46 \$ 54

\$ 54

\$62

\$62

\$84

Chardonnay

Chardonnay

Chardonnay

Chardonnay

Chardonnay

Chardonnay

Santa Barbara, CA

Santa Barbara, CA

Russian River Valley, CA

Mendoccino, CA

California

California

EVENT TECHNOLOGY

MEETING AIDS

- Whiteboard with Markers \$90
- Easel \$50
- Flipchart Pad with Easel and Markers \$90
- Post-it Flipchart Pad with Easel and Markers \$110
- Laser Pointer \$55
- PowerPoint Slide Advancer \$65
- Power Strip \$30
- Extension Cord \$30
- Phone Line **\$175**
- Polycom Conference Phone \$300
- 8' Screen \$170
- VGA/HDMI Connector \$80
- Meeting Room Power Drop \$300
- LCD Plasma Monitor \$375

PROJECTION PACKAGES

- LCD Projector, Screen, Tripod, Projector Table, Cables \$675
- LCD Projector \$500
- LCD Support Package, Screen, Tripod, Projector Table, Cables \$275

WIRELESS HIGH SPEED INTERNET

- Individual Connection \$25
- 10-30 Attendees \$350
- 30-60 Attendees \$550
- 60-100 Attendees \$750
- 100+ Attendees \$850
- Wired High Speed Internet Individual Connection \$175 per line
- Wired High Speed Internet Additional Connection \$70 per line

MICROPHONES *must add mixer and speaker or house sound

- Wired Microphone \$175*
- Floor Stand Wired Microphone \$185*
- Lavaliere Microphone \$205*
- Wireless Microphone Unit \$205

MIXERS

- 4 Channel Mixer \$150
- Patch to House Sound \$150
- Mixer and Speakers \$175

TECHNICIAN STAFFING

AV In-Room Tech (5 Hr. Minimum) \$100 per hour, \$150 after hours, \$150 weekends

OUTSIDE AUDIO VISUAL OFFERED

• Laptop \$300 | Printer \$300

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GENERAL INFORMATION

FOOD AND BEVERAGE GUARANTEES

Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee, and is not subject to reduction. If no guarantee is received, the original expected attendance on your banquet event order will be used.

PAYMENT ARRANGEMENTS

All functions must be paid for in advance unless direct billing privileges have been established at least 30 days prior by the accounting department. All personal and company checks must be presented 10 days prior to the event for estimated charges to ensure sufficient funds. Credit cards will be charged 72 business hours prior.

TAX AND HOUSE CHARGE

All food, beverage, room rental, and audio visual equipment are subject to a 25% taxable F&B house charge (subject to change) and 7.75% (or current) California state sales tax. The state of California requires a completed tax exemption form from any tax exempt organization prior to arrival.

OUTSIDE FOOD AND BEVERAGE

All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated on the banquet event order. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the sales and events departments and is also subject to additional fees.

LABOR CHARGES

Resetting of meeting rooms from previously agreed upon set-ups per your banquet event order may result in additional cost to the group in the form of meeting room rental.

PORTAGE FEE

\$8 per room, 2 bag maximum. \$12 roundtrip.

WELCOME BAG FEE

- \$5 per bag handling fee to pass out at check-in
- \$9 per bag handling fee for room drop
- *Name specific bags \$2 upcharge fee will apply*

SHIPPING AND RECEIVING

Due to the layout of the hotel, it is not possible to store display material and/or show equipment without arranging a meeting room with the events department in advance. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow these instruction:

- Address to: 500 Bayview Circle, Newport Beach, CA 92660; ATTN: Group Name and On-Site Contact
- The hotel must be notified in advance that materials are being sent, including quantity, delivery date, and shipping method. The guest or organization is solely responsible for packing, sealing, and labeling any out-going boxes and arranging payment. An out-going hotel form is required.
 - Shipping and Receiving charges:
 - \$4.00 per small package 1 10 lbs. each
 - \$8.00 per large package 11 20 lbs. each
 - \$50.00 per pallet
 - Storage: \$25.00 per package/ per day 1st day storage is free

