



MARRIOTT  
SANTA CLARA



Version 8.2019

# EVENTS MENU

  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

**SANTA CLARA MARRIOTT**

2700 Mission College Blvd, Santa Clara, CA 95054

408-988-1500

<https://www.marriott.com/hotels/travel/sjcga-santa-clara-marriott/>

# BREAKFAST

## Breakfast Buffet

---

### Signature Continental \$36

Chilled orange juice

Market fresh whole and cut fruits GF/VG

Assortment of specialty tea breads, bagels, croissants, danish, muffins GF/V

Butter, honey, fruit preserves, jams, cream cheese

Coffee and tea service

### Build your own Buffet - Includes all of the above plus additional selections

Select any 3 items **\$44**

Select any 4 items **\$48**

Select any 5 items **\$52**

#### **Yogurt**

- Organic nonfat Greek yogurts V and non dairy VG yogurts, housemade granola, dried fruits, ground flax seeds V
- Greek yogurt parfait – Fresh berries, housemade granola V

#### **Cage Free Eggs**

- Scrambled eggs or egg whites with fine herbs V GF
- Eggs benedict, Fra'mani ham, English muffin, herb hollandaise
- Breakfast quesadilla, scrambled eggs, peppers, scallions, cilantro, Tillamok cheddar cheese (chorizo or vegetarian V) roasted salsa
- Breakfast croissant sandwich, Fra'mani ham, scrambled eggs, Tillamok cheddar
- Egg bites – Individually baked scrambled eggs, squash, spinach, sundried tomato, fresh herb, gruyere cheese V GF

#### **Sweet Griddle**

- Buttermilk pancakes, maple syrup V
- Hawaiian sweetbread French toast, coconut syrup V
- Blueberry pancake, gluten free, maple syrup GF V

#### **Farmers Cut Meats**

- Honey cured smoked bacon GF
- Pork sausage links GF
- Fra'mani sweet ham GF
- Free range chicken apple sausage GF

#### **Savory Griddle**

- Country style breakfast potatoes VG/GF
- Griddled golden hash browns VG/GF
- Vegetable fried rice VG

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

***Gluten Free GF / Vegetarian V / Vegan VG***



# BREAKFAST

## Breakfast Buffet (continued)

---

### Santa Clara \$48

Chilled orange and apple juice  
Market fresh whole and cut fruits GF/VG  
Assortment of specialty tea breads, bagels, croissants, danish, muffins GF/V  
Butter, honey, fruit preserves, jams, cream cheese  
Cage free scrambled eggs GF/V  
Traditional eggs Benedict  
Portuguese sausage  
Honey cured smoked bacon GF  
Roasted country style potatoes GF/VG  
Hawaiian sweetbread French toast, maple syrup V  
Variety of fruit yogurts GF/V  
Coffee and tea service

### Saratoga \$44

Chilled orange juice  
Assortment of specialty tea breads, bagels, croissants, danish, muffins GF/V  
Butter, honey, fruit preserves, jams, cream cheese  
Selection of cereals with 2% milk and skim milk V  
Selection of greek V and nonfat fruit yogurts VG,  
granola, dried fruits, ground flax seeds GF/V  
Cage free scrambled eggs, fine herbs GF/V  
Honey cured smoked bacon GF  
Chicken apple sausage GF  
Roasted country style potatoes GF/VG  
Coffee and tea service

### Buena Dias \$40

Chilled orange juice  
Fresh market cut pineapple VG/GF  
Chorizo and sweet potato hash  
Scramble eggs, pepper jack cheese V/GF  
Tortillas VG  
Roasted salsa, crema, jalapenos V/GF  
Coffee and tea service

### Hawaiian Style Breakfast \$40

Chilled orange juice  
Fresh market cut pineapple VG/GF  
Island style fried rice, char siu, bacon, Portuguese sausage  
Scramble cage –free eggs with scallions V/GF  
Warm banana bread pudding, caramel sauce V  
Coffee and tea service

### Light Fare Breakfast Buffet

#### **Wholesome \$43**

Chilled orange juice  
Fresh market cut melons VG/GF  
Gluten free muffins GF/V  
Ancient grain, tomato, spinach, herbs, almonds, poach eggs V/GF  
Free range chicken apple sausage GF  
Overnight oatmeal cereal, almond milk, dried cranberries, walnuts, pepitas, chia seeds VG  
Coffee and tea service

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

***Gluten Free GF / Vegetarian V / Vegan VG***



# BREAKFAST

## Plated Breakfast

---

### Great America \$38

Chilled orange juice

Assortment of specialty tea breads, bagels, croissants, muffins

Butter, honey, fruit preserves, jams, cream cheese

Cage free scrambled eggs GF/V

Honey cured smoked bacon GF

Pork sausage GF

Roasted country style potatoes GF/VG

Coffee and tea service

### Florentine Quiche Plate \$39

Chilled orange juice

Assortment of specialty tea breads, bagels, croissants, muffins

Butter, honey, fruit preserves, jams, cream cheese

Spinach & cheese quiche V

Chicken apple sausage GF

Roasted potatoes with peppers and onions GF/VG

Coffee and tea service

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

***Gluten Free GF / Vegetarian V / Vegan VG***



# BREAKFAST

## Breakfast Enhancements

---

### WOW Effect

#### **Omelet Station GF/V | \$14 per person**

Prepared to order with offered ingredients: *peppers, onions, tomatoes, mushrooms, spinach, ham, bacon crumbles, cheddar cheese, pepper jack cheese*

#### **Asian Breakfast | \$12 per person**

Choose (1) option:

##### **Japanese Breakfast**

Miso soup w/ condiments to include scallions, wakamae (seaweed), cubed tofu  
Pickled vegetables (turnip, cucumber, plum) VG  
Steamed rice VG  
Sea salt grilled salmon or mackerel, lemon wedge, ponzu sauce

##### **Chinese Breakfast**

Congee or rice porridge VG w/ condiments to include pickled vegetables, scallions,  
bean curd w/ chili, diced pork, preserved duck eggs, Chinese doughnut V  
Dim sum basket to include shrimp shumai, pork shumai, pork bao

##### **Korean Breakfast**

Seaweed soup w/ condiments to include tofu, scallions  
Assorted banchan – kimchee, pickled turnip, bean sprouts V  
Sea salt grilled salmon or mackerel, lemon wedge  
Steamed rice GF/VG

#### **Waffle Station | \$10 per person**

Whipped butter, whipped cream, fresh berries, maple syrup, sliced almonds, caramelized apples V

#### **Pancake Display | \$10 per person**

Classic buttermilk, blueberry and banana flaxseed pancakes, warm syrup, butter, fresh berries V

*An attendant fee of \$175 per 100 guests will apply for specialty stations - 50 guest minimum*

**Gluten Free GF / Vegetarian V / Vegan VG**



# BREAKFAST

## Breakfast Enhancements

---

### Traditional

**Cage Free Scrambled Eggs** GF/V \$5 person

**Honey Cured Smoked Bacon** GF \$6 person

**Applewood Smoked Bacon** GF \$7 person

**Canadian Bacon** \$6 person

**Pork Sausage** \$6 person

**Chicken Apple Sausage** \$7 person

**Turkey Maple Sausage** \$7 person

**Portuguese Sausage** \$7 person

**Ham Steaks** \$7 person

**Country Style Potatoes** GF/VG \$4 person

**Shredded Hash Browns** GF/VG \$4 person

**Hawaiian Sweetbread French Toast** V \$8 person

**Breakfast Quesadilla with Eggs, Mozzarella, Bacon** \$10 person

**Breakfast Quesadilla with Eggs, Mozzarella, Vegetables** V \$10 person

**Breakfast Sandwiches with Egg and Cheese** \$12 person

- **Choice of bread:** brioche, croissant, English muffin
- **Choose one:** bacon, sausage or vegetarian

**Breakfast Burritos** \$12 person

- **Choice of:** bacon, sausage or vegetarian

**Smoked Salmon Platter** GF \$12 person

Toasted bagel, cream cheese, onions, capers, tomatoes, lemon

**Continental Cheese and Cold Cut Platter** \$12 person

**Oatmeal Station** GF/V \$10 person

Heart healthy steel cut oats, brown sugar, raisins, dried cranberries, walnuts, low fat milk

**Breakfast Small Plates** \$12 person (select 2)

- Dungeness crab hash, poached egg, chive hollandaise
- Vegetarian Benedict - toasted English muffin, grilled tomato and asparagus, poached egg, chive hollandaise
- Ancient grain, spinach, tomatoes, herbs, almonds poached egg
- Huevos chorizo hash - scrambled eggs, chorizo, pepper jack cheese, salsa and tater tots
- Bulgogi hash - BBQ beef, kimchee potato cake, poached egg, koo chu jong hollandaise

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



---

**SANTA CLARA MARRIOTT**

2700 Mission College Blvd, Santa Clara, CA 95054

meetings  imagined

# MORNING BREAK PACKAGES

---

## **Chef Kina's Hawaiian Break \$26 person**

Hawaiian Sun drinks  
Pineapple spears GF/ VG  
Laura's warm banana bread, guava jelly V  
Spam musubi  
Pineapple coconut bars V

## **Paleo Break \$24 person**

Epic bison protein bars GF  
Banana nut muffin GF  
Vegetable sticks w/ guacamole dip GF/VG  
Crispy pork rinds, roasted salsa  
Selection of zevia tea and energy drinks

## **Healthy Snack \$22 person**

Assorted fruit and nut flavored tea breads V  
Whipped butter and jams  
Homemade granola bars V  
Seasonal hand fruit GF/VG  
Flatbreads with tapenade and hummus V  
Selection of zevia tea and energy drinks

## **Acai Yogurt Bar \$19 person**

Build your own parfait cup: granola, pepitas, toasted coconut, toasted almonds, currants, dried cranberry, sliced bananas, blueberries, honey  
*Add \$2 per person for Grab & Go*

## **High Octane Break \$21 person**

Starbucks brewed coffee  
Starbucks chilled frappuccinos, cold brews  
Biscotti, chocolate croissants, kind bars, chocolate covered espresso beans V

## **Keto Break \$24 person**

Coconut yogurt parfaits, fresh berries, chia seeds GF/VG  
Dark chocolate covered almonds VG  
Deviled eggs  
Cheese squares, dry salami, olives, grain crackers GF  
Selection of zevia tea and energy drinks

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*  
**Gluten Free GF / Vegetarian V / Vegan VG**



---

**SANTA CLARA MARRIOTT**

2700 Mission College Blvd, Santa Clara, CA 95054

meetings  imagined

# AFTERNOON BREAK PACKAGES

---

## Tea for Two \$24 person

Assortment of tea sandwiches  
Fruit and nut tea breads V  
Tea cookies V  
Hot water and gourmet tea selection  
Black iced tea and lemonade, sugars, milk and lemon wedges

## Ice Cream Sundae Station \$21 person

Chocolate and vanilla ice cream  
Strawberry sauce, caramel and hot fudge  
*Condiments: nuts, whipped cream, cherries, crushed oreos*

## The Cookie Jar \$22 person

( GF available on request )  
Freshly baked chocolate chip, oatmeal raisin and peanut butter cookies Cold skim and 2% milk

## Popcorn Break \$17 person

Baskets of popped butter popcorn and caramel popcorn  
Assortment of gourmet flavoring salts and cheddar seasoning

## Candy Store Break \$21 person

Display of treats to include salt water taffy, fire balls, Sour Patch Kids, Tootsie Roll Pops, M&M's, chocolate covered grahams, chocolate covered pretzels, fudge brownies and peanut butter cups

## The Chocalmonaholic Candy Break \$23 person

Chocolate almond covered strawberries, chocolate almond covered bananas, chocolate almond haystack, roasted almonds, fudge almond brownies V

## The Trail Mix Break \$18 person

Mix your own: cashews, almonds, peanuts, dried cranberries, raisins, dried banana chips, dark chocolate chips, pumpkin, sunflower seeds

## Small Bites \$22 person

Mini cheese pizza V  
Assorted mini candies V  
Mini cupcakes V  
Mini beignets with raspberry filling V  
Mini soft drinks

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*  
**Gluten Free GF / Vegetarian V / Vegan**



---

**SANTA CLARA MARIOTT**

2700 Mission College Blvd, Santa Clara, CA 95054

meetings  imagined



# BREAKS

## Morning & Afternoon Treat Enhancements

---

Seasonal Hand Fruit GF/VG \$4 piece  
Market Fresh Cut Fruit GF/V \$8 person  
Hard Boiled Eggs GF/V \$3 person  
Bagels with Cream Cheese V \$60 dozen  
Assorted Fruit Danish \$60 dozen  
Fruit Scones \$60 dozen  
Assorted Donuts \$55 dozen  
Variety of Fruit Yougust GF/V \$5 person  
Fruit and Yogurt Parfaits V \$7 person

Nature Valley Bars V \$48 dozen  
Kashi Bars GF \$60/dozen  
Power Bars \$65 dozen  
Kind Bars, Larabar or Clif Bars \$75 dozen  
Variety of Candy Bars V \$36 dozen  
Epic Protein Bars \$75 dozen

Warm Jumbo Pretzels V \$54 dozen  
Tortilla Chips, Salsa and Guacamole GF/VG \$9 person  
Assorted Tea Sandwiches \$54 dozen  
Salted Mixed Nuts GF/VG \$7 person  
Mixed Dried Fruit and Nuts GF/VG \$8 person

Freshly Baked Cookies \$55 dozen  
Chocolate Chip Cookies GF \$60 dozen  
Fudge Brownies \$55 dozen  
Chocolate Dipped Coconut Macaroons \$55 dozen  
Assorted French Macaroons \$65 dozen  
Assorted Mini Cupcakes \$60 dozen  
Vanilla Cupcakes GF \$78 dozen  
Assorted Dessert Bars \$60 dozen  
Assorted Miniature Desserts \$65 dozen  
Root Beer Floats GF \$8 person  
Ice Cream Bars \$6 each

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



# BREAKS

## Beverages

---

Starbucks by the gallon \$135  
House Brewed Coffee by the gallon \$110  
House Brewed Decaf by the gallon \$110  
Hot Tea by the gallon \$110

Beverage Day Package \$25  
Unlimited consumption of coffee/decaf and tea  
(*Minimum of 50 people*)

Orange, Apple, Grapefruit or Cranberry Juice by the gallon \$85  
Infused Water by the gallon \$45  
Lemonade by the gallon \$65  
Hibiscus Lemonade by the gallon \$85  
Fruit Punch by the gallon \$85  
Brewed Iced Tea by the gallon \$75

Assorted Soft Drinks and Bottled Waters \$6.50 each  
Ocean Spray Juice Bottles \$6 each  
NAKED Juices \$7.50 each  
Bottled Iced Teas \$7 each  
Zevia Organic Teas \$7 each  
Pre-set Juice Glass Bottles \$5.50 each  
Milk Carton \$6 each

Red Bull (Regular and Diet) \$6.50 each  
Zevia Energy \$6.50 each  
Starbucks Refresher (assorted flavors) \$7 each  
Starbucks Frappuccino \$7 each  
Starbucks Cold Brew \$7 each  
IZZE Fruit Drinks \$7 each  
Coconut Water \$7 each  
Bai Antioxidant and Bubbles \$7 each  
Ginger Beer (non-alcoholic) \$7 each  
Gatorade \$7 each



# LUNCH BUFFET

---

***Lunch Buffets** are served with freshly brewed iced tea, regular coffee, decaffeinated coffee, and assorted hot tea selection*

## Cal Pacific \$59

Hawaiian sweet rolls

Buckwheat soba noodles, cucumbers, shiitake mushrooms V

Crispy wonton napa salad, shredded chicken, soy sesame vinaigrette

Grilled chicken, shawarma marinade charred baby peppers, cucumber dill yogurt

Grilled salmon, miso mustard butter

Korean BBQ short ribs

Corn edamame succotash, bell pepper, zucchini, spinach GF/VG

Garlic vegetable fried rice V

Coconut passion fruit cake  
Midori panna cotta

## Napa \$60

Creamy cauliflower soup GF/V

Warm ciabatta with olive oil

Cherry tomato, fresh bocconcino mozzarella, basil, aged balsamic, EVOO

Quinoa kale salad with legumes, dried fruits, candied pecans GF/VG

Lemon herb garlic grilled chicken breast with sundried tomato cipollini onion jus GF

Seared salmon, citrus salad GF

Grilled flat iron steak, Point Reyes blue cheese, fire roasted Roma tomatoes GF

Pan roasted baby squash GF/VG

Roasted yam and kabocha pumpkin with chopped dates and toasted walnuts GF

Vanilla bean crème brûlée tart  
Chocolate cream puffs

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices  
**Gluten Free GF / Vegetarian V / Vegan VG***



# LUNCH BUFFET (continued)

---

## Mexi-Cosina \$56

Chicken corn tortilla soup GF/V

Black bean and vegetable salad with corn, jicama, roasted red peppers, chopped kale, shredded red cabbage, toasted pepitas, cilantro lime dressing GF/VG

Roasted chipotle vegetables with lime and cilantro, sweet potatoes, zucchini, yellow squash, red peppers, cipollini onions GF/VG

Marinated grilled chicken in tequila lime sauce GF

Grilled marinated beef fajitas with sliced bell peppers and grilled onions GF

Warm grilled mission valley soft flour and corn tortillas

Mi Rancho corn tortilla chips GF/VG

Drunken pinto beans GF/VG

Mexican rice GF/VG

### Salsa bar includes:

Guacamole, pico de gallo, crumbled cotija cheese, sour cream, jalapenos

Tres leches cake

Churros

## Viva Italia \$56

Minestrone soup VG

Warm focaccia bread

Arugula with shredded red onions, shaved fennel, mushrooms, sundried tomatoes, rosemary red wine vinaigrette GF/VG

Marinated vegetable salad with artichokes, olives, roasted red peppers, cherry tomatoes, marinated mushrooms, cucumbers, fresh mozzarella and torn basil GF/V

Seared chicken piccata with lemon caper cream sauce GF

Steak pizzaiola, mushrooms, peppers, tomatoes, pepperoncini GF

Portobello mushroom ravioli with spinach and cheese, tossed with tomatoes in a roasted garlic cream sauce, grated parmesan cheese V

Penne pasta, tomato basil sauce, roasted eggplant VG

Tiramisu

Classic Italian cannoli

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



# LUNCH BUFFET (continued)

---

## Deli \$50

Vegetable soup, basil pesto GF/V

Garden greens salad, carrots, tomatoes, cucumbers, shredded cheese, Balsamic vinaigrette GF/V

Red quinoa salad with edamame, carrots, bell peppers, mint, Thai basil, sesame dressing VG

Artisan sandwich breads

Sliced turkey, roast beef, honey ham

Tillamook cheddar, swiss, pepper jack cheese V

Grilled vegetable and tofu platter GF/V/VG

Lettuce, tomatoes, red onions, dill pickles VG

Variety of mustards, spreads and aioli

Assortment of chips V

Mini dessert bars

## Gourmet Deli \$56

Orzo pasta salad, white corn, sundried tomato, olives, pesto V

Spinach salad with candied pecans, carrots, tomatoes, honey dijon vinaigrette GF/V

Tuscan bean salad GF/VG

Tomato basil soup GF/VG

Rustic sandwich breads focaccia, ciabatta, rosemary sourdough, hoagie rolls

Sandwich board of specialty meats, capocollo ham, house roasted turkey, slow roasted sirloin beef, herb grilled chicken breast, albacore tuna salad, portabello mushroom

Cheeses – provolone, fontina, white cheddar cheese

Green leaf lettuce, arugula, vine ripened tomatoes, sliced cucumbers, sliced sweet onions, roasted peppers, grilled eggplant VG

Extra virgin olive oil, balsamic vinegar, Dijon mustard, herb aioli, boursin mayonnaise V

Pepperocini, pickles, country marinated olives, pickled banana peppers VG

Cookie tray  
Butterscotch pudding

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices  
**Gluten Free GF / Vegetarian V / Vegan VG***



meetings imagined

SANTA CLARA MARIOTT

2700 Mission College Blvd, Santa Clara, CA 95054

# LUNCH BUFFET (continued)

---

## Hot off the Grill \$54

Cilantro slaw with toasted pepitas GF/V

Yukon potato salad V

Inferno vegetable chili V

All beef ¼ pound hot dog GF

Grass fed burger GF

BBQ pulled pork GF

Garden veggie burger VG

Steak fries VG

Green leaf lettuce, sliced tomatoes, sweet onion VG

Cheddar, pepper jack cheese V

Mayonnaise, yellow mustard, ketchup, relish V

pickles, olives, jalapenos, pepperoncini VG

Sesame, brioche, country buns V

Mini fruit tart

Salted dulce de leche brownies

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



# LUNCH

## Customized Lunch Buffet

---

***Lunch Buffets** are served with freshly brewed iced tea, regular coffee, decaffeinated coffee, and assorted hot tea selection*

### Build Your Own Lunch

#### Soups ( Select 1 )

- Chicken wild rice soup GF
- Potato leek soup GF/V
- Sausage and bean soup GF
- Yellow corn chowder GF

#### Salads ( Select 2 )

- Torn endives, radish, sweet peppers, roasted red pepper vinaigrette GF/VG
- Grill seasonal vegetable salad, shaved parmesan, balsamic herb vinaigrette GF/V
- Baby kale Caesar, shaved parmesan, herb croutons V
- Marinated oriental vegetable salad, soy vinaigrette VG
- Green papaya salad, spiced shrimp, cilantro lime chili vinaigrette
- Asparagus tomato fava bean salad VG GF
- Baby mixed lettuces, carrots, cucumber, balsamic vinaigrette GF/VG
- Fusilli pasta salad, cilantro pesto, haricot beans V

#### Entrees ( Select 2 - \$56 ) or ( Select 3 - \$59 )

##### Seafood

- Seared red snapper, browned garlic tamari sauce GF
- Shrimp and chicken sausage jambalaya GF
- Braised corvina, white wine caper tomato pepperoncini GF
- Pan roasted salmon, sundried tomato relish GF
- Pan fried crabcake, spicy remoulade

##### Poultry

- Pan roasted chicken medallions, coconut yellow curry sauce GF
- Homestyle buttermilk fried chicken
- Sautéed chicken breast, chefs blend mushrooms, sherry sauce GF
- Grilled oriental spiced marinated chicken breast, baby bok choy
- Pan roasted chicken breast, blistered tomato salad GF
- Turkey cutlet, roasted tomato, olive caper

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



# Customized Lunch Buffet (continued)

---

## Ranch

- Roast garlic herb crusted porkloin, granny smith apple jus GF
- Pepper crusted sirloin medallions, balsamic jus GF
- Sauteed beef sirloin, chefs blend mushroom cream sauce, pappardelle
- Red wine mustard braised lamb shoulder, polenta dumplings GF

## Vegan

- Stir fry vegetables rice noodle, bean curd, tamarind ginger sauce GF/VG
- Three bean vegetable chili GF/VG
- White bean and kale ragout GF/VG
- Shiitake vegetable fried brown rice VG
- Lentils and spinach curry GF/VG

## Sides ( Select 2 )

- Steamed brown rice GF/VG
- Roasted sliced Yukon potatoes, garlic herbs GF/VG
- Roasted sweet potatoes, spiced pecans GF/VG
- Steamed brocolini, lemon zest, EVOO GF/VG
- Sauteed green beans and mushrooms GF/VG
- Pan roasted zucchini, broccoli and baby carrots GF/VG

## Sweets ( Select 2 )

- Fresh cut fruit salad GF/VG
- Macarons, assorted flavors V
- Petite assortment cheesecakes V
- Warm banana bread pudding, caramel sauce V
- Chocolate profiterole cake V
- Mini cupcakes V
- Mocha crunch bar V
- House baked cookie tray V
- Pecan caramel bar V
- Crème brûlée tart V

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**





# BOX LUNCHES

---

## **Box Sandwiches \$44**

*Includes assorted chips, chocolate chip cookie and whole fresh fruit  
(Choose a maximum of 4 choices of either sandwich boxes or boxed salads)*

### **Double Smoke House Chicken**

Grilled chicken, lettuce, sour cream, mustard sauce seasoned with parsley, scallion focaccia

### **Huli Huli Chicken Sandwich**

Garlic and ginger roasted chicken, pineapple slaw, Sriracha aioli

### **Roasted Beef & Blue**

Roasted top round with blue cheese crumbles, watercress, sweet onion jam, ciabatta roll

### **Oven Roasted Vegetable & Goat Cheese Sandwich V**

Eggplant, summer squash and zucchini with red bell peppers, arugula, creamy goat cheese, wheat roll

### **Sandwich “Nudo”**

Choice of turkey, ham or roast beef with romaine lettuce on fresh sliced bread, mayonnaise and mustard on side

### **Chicken Caesar Salad**

Hearts of romaine, grilled chicken, shaved parmesan, crunchy croutons, classic Caesar dressing

### **Kale & Quinoa Salad VG**

Blend of kale and romaine lettuce, grape tomatoes and quinoa salad, garbanzo beans, sunflower seeds, pumpkin seed dressing

### **Asian Noodle Salad with Tofu VG**

Asian noodles, crunchy red bell peppers, sweet soy sauce, cilantro and sesame seeds

*Some box salads and accompanying sides can be modified to accommodate gluten free and vegan guests. Please inquire with event manager in advance to request custom box lunches.*

## **Beverages**

Assorted Soft Drinks \$6.50 each

Bottled Water \$6.50 each

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

***Gluten Free GF / Vegetarian V / Vegan VG***



# PLATED LUNCH

---

***Plated Lunches** are served with fresh baked rolls, butter, salad, dessert, iced tea, coffee or tea service.  
Highest priced entree will prevail for split menus*

## **Salad ( Select 1 )**

### **Santa Clara Salad GF/V**

Baby mixed greens, walnuts, roasted beets, sundried cherries, goat cheese, sherry vinaigrette

### **Caesar Salad V**

Crisp romaine hearts, grated parmesan cheese, homemade croutons, creamy Caesar dressing

### **Spinach Salad GF/V**

Baby spinach, grilled portobello, goat cheese, red wine vinaigrette

## **Entrées Selections**

### **Seared Verlasso Salmon \$51 GF**

Yuzu chive butter sauce, seasonal vegetables, chefs blend mushroom risotto

### **Roasted Achiote Mary's Chicken Breast \$49 GF**

Chipotle cream sauce, roasted sliced yukon potatoes, seasonal vegetables

### **Grilled NY Strip Steak \$54**

Balsamic zinfandel sauce, sundried tomato pesto mashed potatoes GF

### **Catch of the Day \$51 GF**

Cajun spices, tropical fruit salsa, coconut rice

## **Dessert ( Select 1 )**

### **Apple Tart**

Shortbread shell baked with apples, vanilla cream and brown butter caramel

### **NY Cheesecake**

Classic cream cheese with graham cracker crust, seasonal fruit sauce

### **Chocolate Hazelnut Crunch**

Dark chocolate mousse, fudge cake, crunchy hazelnut

### **Opera Cake**

Vanilla sponge cake layered with chocolate, cream, and a hint of brandy

## **Beverages**

Assorted Soft Drinks \$6.50 each

Bottled Water \$6.50 each

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



---

**SANTA CLARA MARRIOTT**

2700 Mission College Blvd, Santa Clara, CA 95054

meetings  imagined

# DINNER BUFFET

---

*Dinner Buffets are served with freshly brewed iced tea, regular coffee, decaffeinated coffee, and assorted hot tea selection*

## North Beach \$75

Tuscan white bean and kale soup GF/VG

Warm bread with garlic and olive oil

Caesar salad, crisp romaine, parmesan, garlic croutons V

Fresh mozzarella, vine ripened tomatoes, basil olive oil, aged balsamic vinegar V/GF

Garden vegetable pasta salad V

Pine nut pesto-crusting salmon GF

Pan roasted chicken, shallot caper sauce GF

Applewood bacon wrapped pork tenderloin, caramelized granny smith apples GF

Saffron rice GF/VG

Pan roasted seasonal vegetables GF/VG

Napoleon

Italian cookie assortment

Tiramisu

## Embarcadero \$85

Fisherman's wharf clam chowder VG

Sourdough rolls

Baby kale Caesar, fried garbanzo beans, parmesan, creamy Caesar dressing V

Bowtie pasta salad, miso vinaigrette, shiitake mushrooms, snow peas V

Assortment of maki sushi, wasabi, gari

Dungeness crab cakes, cajun tartar

Roasted sliced beef tenderloin, sautéed wild mushrooms, black truffle jus GF

Seared sea bass, garlic soy olive oil, ginger scallion pesto, stir fry vegetables

Sautéed seasonal vegetables GF/VG

Roasted yukon gold potatoes with oregano GF/VG

Chocolate tart

French macarons

Warm banana bread pudding, caramel sauce

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



## DINNER BUFFET (continued)

---

### Santa Clara Signature \$80

Tomato basil soup GF/V

Artisan breads

California baby lettuce mixed with dried apples and walnuts, gorgonzola, pears, strawberries, raspberry vinaigrette GF/VG

Curried couscous salad, currants, cucumbers, lemon herb dressing VG

Roasted strip of beef, merlot grain mustard sauce GF

Roasted halibut, shrimp shiitake mushrooms, capers, herbs GF

Chicken jambalaya, andouille sausage, cajun spices GF

Cauliflower mash GV/F

Seasonal vegetables GF.VG

Opera cake

Warm Apple Cobbler

Butterscotch pudding

### Santa Cruz Beach BBQ \$92

Butter lettuce, tarragon vinaigrette, toasted almonds, tomatoes, creamy goat cheese V/GF

Vine ripened tomatoes and sweet onions with basil balsamic oil GF/VG

Orzo pasta roasted corn salad, sundried tomatoes, olives, pesto V

Grilled sliced ribeye steak, pub mustard GF

Five-spiced marinated grilled chicken breast, baby bok choy

Steamed mussels, clams, shrimp, tomatoes saffron broth, sourdough bread

Baked potato, sour cream, bacon bits, snipped chives GF

Seasonal vegetables GF/VG

Chocolate pot de creme

NY cheesecake

Red velvet cake

*All buffets require a minimum of 25 people- a service fee of \$150 will be charged if less than the minimum  
Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



# PLATED DINNER

***Plated Dinners** are served with fresh baked rolls, butter, choice of salad, seasonally inspired vegetable, dessert, iced tea, coffee and tea service. Highest priced entree will prevail for split menus*

## **Salads ( Select 1 )**

*Low fat and gluten free dressing options available upon request*

### **Sonoma Salad GF/V**

Baby mixed greens, tomatoes, gorgonzola cheese, dried cranberries, toasted walnuts, champagne dressing

### **Baby Romaine Salad GF/V**

Baby gem greens, herb croutons, parmesan, creamy Caesar dressing

### **Arugula Salad GF/V**

Shaved red onions, orange segments, toasted almonds, yuzu champagne dressing

## **Entrée Selections**

### **Seared Verlasso Salmon GF \$74**

Miso mustard sauce, negi onion, shiitake mushrooms, steamed Jasmine rice

### **Roasted Pork Chop GF \$74**

Glazed apples, thyme au jus, mashed potato

### **Seared Halibut \$78**

Citrus butter sauce, roasted red pepper farro risotto

### **Grilled Filet Mignon GF \$85**

Herb crusted filet of beef, rosemary cabernet sauce, potato puree, chef's blend mushrooms

### **Bassian Rotisserie Chicken GF \$72**

Natural chicken jus, mashed sweet potatoes

### **Braised Short Ribs GF \$78**

Red wine au jus, garlic mashed potatoes

### **Pan Roasted Organic Free Range Chicken Breast GF \$78**

Yuzu sherry sauce, chefs blend mushrooms, Au Gratin Potatoes

## **Duet Entrées**

### **Roasted Filet Mignon and Jumbo Prawns GF \$88**

Roasted garlic herb butter, nicoise vegetables, potato puree

### **Roasted Filet Mignon and Cold Water Lobster Tail GF \$95**

Rosemary cabernet sauce, chervil butter, potato puree

### **Pan Roasted Chicken Breast and Seared Verlasso Salmon GF \$82**

Sundried tomato caramelized shallots, tarragon lemon butter, basmati rice

**\*\* All entrees served with seasonally inspired vegetables**

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



**SANTA CLARA MARRIOTT**

2700 Mission College Blvd, Santa Clara, CA 95054

meetings  imagined

# PLATED DINNER (continued)

---

## Vegetarian Entrée Selections

### **Grilled Vegetable Puff Pastry \$56 VG**

Red pepper coulis

### **Warm Quinoa with Mixed Vegetables \$56 GF/V**

Garbanzo beans, wilted kale, red pepper broth, parmesan

### **Fried Tofu Steak \$52 VG**

Vegetable stir fry, jasmine rice, ginger glaze

### **Roasted Curry Cauliflower \$54 GF/V**

Grilled vegetables and paneer tossed in curry sauce, served with basmati rice

### **Crispy Zucchini & Wild Rice Pancakes \$54 V**

Roasted sweet potatoes, maitake mushrooms, roasted tomato puree

### **Braised Brussel Sprout Stir-fry \$52 GF/VG**

Peppers, onions, carrots, broccoli, cauliflower mash, balsamic glaze, jasmine rice

### **Grilled Portobello Tower \$54 GF/VG**

Grilled vegetables, roasted pepper sauce, Moroccan couscous

## Desserts ( Select 1 )

### **Chocolate Marquise**

Dark chocolate mousse with hazelnut, apricot sauce

### **Fruit Tart**

Shortbread crust, vanilla pastry cream, ripe fruit

### **Chocolate Cheesecake**

Strawberry puree and seasonal berries

### **Citrus Tart**

Shortbread crust, citrus cream filling

### **Sugar Free NY Cheesecake**

Fresh berries

### **Flourless Chocolate Cake GF**

Raspberry sauce and seasonal berries

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**



# RECEPTION

## Hors D'oeuvres

---

### Cold Hors D'oeuvres

*Require a minimum of 50 pieces per item*

Mixed baby lettuce salad in martini glass GF/VG \$8  
Grilled eggplant with basil goat cheese on crostini V \$8  
Tomato bruschetta crostini V \$7  
Olive tapenade bruschetta crostini V \$7  
Gorgonzola pear crostini V \$8  
Shrimp and roasted red pepper crostini \$8  
Shrimp summer roll, peanut dipping sauce \$8  
Crab salad on cucumber GF \$9  
Chicken salad with avocado on Asian spoon GF \$8  
Bacon jam crostini with goat cheese and arugula \$8

### Hot Hors D'oeuvres

*Require a minimum of 50 s per item*

Vegetable wellington V \$8  
Crab and shrimp wonton \$8  
Thai vegetable spring roll VG \$8  
Baked brie in puff pastry \$7  
Coconut shrimp \$9  
Tandoori chicken skewer \$8  
Scallop wrapped in bacon GF \$9  
Crab cakes \$9  
Beef wellington \$8  
Mikado chicken spring roll \$8  
Vegetable and boursin cheese purse V \$8  
Shrimp chao on sugar cane GF \$9/  
Bacon wrapped dates with goat cheese GF \$9/  
Assorted mini pizzas - roasted mushrooms, sausages & green peppers, artichokes, red peppers \$8

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

*An additional \$175 butler service fee per 100 guests will apply for passed hot & cold hors d'oeuvres*

**Gluten Free GF / Vegetarian V / Vegan VG**



---

meetings imagined

SANTA CLARA MARRIOTT

2700 Mission College Blvd, Santa Clara, CA 95054

# RECEPTION

## Carving Station

---

*Attendant required for all carving stations*

### **Pesto Crusted Salmon \$450**

Topped with roasted pine nuts (serves 25)

### **Roasted Bone-in Turkey Breast \$450**

Cranberry sauce, green peppercorn mayonnaise, miniature rolls (serves 40)

### **Herb Crusted Pork Loin \$475**

Dusted with California spices, smoky barbeque sauce, miniature rolls (serves 40)

### **Pepper Crusted Tenderloin of Beef \$510**

Whole grain mustard, horseradish cream sauce, miniature rolls (serves 25)

### **Roasted Prime Rib \$595**

Herb au jus, horseradish cream sauce, miniature rolls (serves 40)

### **Herb Crusted NY Sirloin \$575**

Whole grain mustard, chipotle mayonnaise, miniature rolls (serves 40)

### **Rack of Lamb \$550**

Herb crust, mint au jus (4 racks/serves 25)

Minature rolls

*All items are carved by chef's attendants*

*An attendant fee of \$175 per 100 guests will apply for each selection - 50 guest minimum*

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

**Gluten Free GF / Vegetarian V / Vegan VG**





# RECEPTION

## Specialty Displays

---

### **Clam Chowder Display \$14/person**

Served with sourdough bread bowls  
*Substitute crab bisque add \$3.00 /person*

### **Grilled Seafood Extravaganza GF \$38 person**

Cocktail crab claws, grilled shrimp and scallop skewers,  
fresh fish ceviche, oyster on half shell  
chipotle aioli, lemon chive aioli, lemon wedges

### **Jumbo Shrimp Cocktail Martini Glasses GF \$28 person**

Lemon, remoulade, cocktail sauce

### **Sushi Display GF \$28 person (4 pieces per person)**

Maguro, salmon and hamachi nigiri / spicy tuna,  
California and futo maki  
Wasabi, soy, pickled ginger

### **Dim Sum Display \$20 person (3 pieces per person)**

Pork buns, chicken pot stickers, shrimp shumai  
with dipping sauces

### **Mediterranean VG \$14 person**

Crispy flatbreads, tapenade and hummus spreads

### **Market Cheese Board V \$20 person**

Chef's selection of cheeses, dried fruit and nuts  
Crackers and baguette

### **Artisan Cheese Board \$26 person**

Cypress Grove goat, Marin French brie,  
Point Reyes blue, Bellwether Farms  
Carmody, fig jam, dried fruit, nuts,  
crackers and baguette

### **Charcuterie \$20 person**

Assortment of aged dried meats and  
sausages, pepperoncini, olives, roasted  
red peppers, whole grain mustard,  
crackers and baguette

### **Crudit  GF/VG \$14 person**

Celery, carrots, peppers, cherry  
tomatoes, cucumbers, broccoli,  
zucchini, marinated olives  
Buttermilk ranch and assorted  
flavored hummus

### **Seasonal Fruit GF/VG \$12 person**

Sliced fruit and berries

### **Dessert Display V \$14 person**

Assortment of miniature pastries  
and cookies

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge,  
plus 9% sales tax will be added to prices*  
**Gluten Free GF / Vegetarian V / Vegan**



# RECEPTION

## Action Stations

---

*\*Attendant required for all action stations\**

### **Chicken and Cauliflower Curry Station GF \$24 person**

Cilantro marinated julienne chicken, cauliflower  
House made curry sauce  
Basmati rice pilaf

### **Cali Mex Station \$38 person**

\*Fresh Mahi-Mahi tacos, pico de gallo, cilantro, creme fraiche  
Garlic chicken burritos, Asian slaw  
Grilled vegetable quesadillas, roasted salsa  
Beef flautas, sour cream, salsa, guacamole

### **Quesadilla Station \$22 person**

Choice of two: marinated beef, chicken, shrimp or vegetables  
Warm tortillas, salsa, guacamole, sour cream, queso fresco

## **DISPLAYED**

### **Asian Display \$30 person**

Gon Lo Mein served in Chinese to-go boxes V

#### **Served with choice of two:**

Kung Pao chicken, shrimp black bean or beef broccoli  
Vegetable summer rolls, peanut sauce V  
Dim sum basket with dipping sauces of soy mustard, Sriracha, chili sambal, chili oil, sweet chili

### **Pasta Display \$22 person**

#### **Select two pastas:**

Cheese tortellini, fusilli, farfalle or wheat penne

#### **Select two sauces:**

White clam, marinara, pesto, alfredo

#### **Toppings to include:**

Portobello mushroom, grilled Petaluma chicken, scampi style prawns

### **Risotto Display GF/V \$24 person**

Arborio rice cooked two ways  
Oven roasted tomatoes, marinated artichokes, house-made pesto V  
Dungeness crab and asiago cheese

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

*An attendant fee of \$175 per 100 guests apply for each selection – 50 guest minimum*

***Gluten Free GF / Vegetarian V / Vegan***



# RECEPTION

## Action Stations (continued)

---

### Taste of Santa Clara \$110 person

*Choice of 3 stations*

#### **Mediterranean Antipasto Display Table**

An assortment of marinated grilled roasted peppers, artichokes, eggplant, asparagus, squash, carrots, portabella mushrooms, sliced genoa salami, prosciutto and capocollo ham, provolone and reggiano cheese, infused oils, aged balsamic marinated olives, artisan breads, focaccia, lavash, roasted garlic cloves, flavored hummus, tapenade V  
Tomato and mozzarella tower GF/V  
Paella Valencia

#### **Japanese**

Assorted maki and nigiri sushi  
Eggplant and tofu with wafu dressing VG  
Chicken yakatori skewers  
Miso scented salmon with shiso butter

#### **California**

Cardini Caesar salad V  
California artisan cheese and bread display V  
Crispy dungeness crab cake with spicy sesame butter  
\*Roast prime rib of beef with au jus and creamy horseradish \*requires chef attendant\*

#### **Korean**

Bulgogi ribeye of beef, spicy Napa cabbage  
Assorted banchan V  
Zucchini jun V  
BBQ kalbi chicken

#### **Chinese**

Dim sum basket, dipping sauce  
Steamed seabass, ginger lemon soy, cilantro, sizzling peanut oil  
Roast Chinatown duck, bao, plum cilantro sauce  
Crispy wonton Napa salad, shredded chicken "to go" V

#### **Mexican-Asian**

Grilled shrimp tacos, warm corn tortillas, Sriracha aioli wasabi cream, Asian slaw (Requires chef attendant)  
Crispy pork belly, vine ripened tomatoes, sweet onion salsa, flour tortillas  
Koo Chu Jong braised beef short ribs, kimchee fried rice burrito  
Seared ahi tuna, avocado seaweed salad, kabayaki drizzle

#### **Hawaiian Fusion**

Island style poke bowls, ahi limu, spicy tuna, salmon avocado, tofu furikake  
Hulihuli chicken, coconut luau  
Pulehu sirloin beef skewers, taro mashed potatoes  
Imu roasted kalua pork sliders, pineapple salsa, Hawaiian sweet rolls

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*

*An attendant fee of \$175 per 100 guests apply for each selection – 50 guest minimum*

**Gluten Free GF / Vegetarian V / Vegan**



# BEVERAGE

## Cash or Hosted Bar

---

### House

Martini Pour \$12  
Rocks Pour \$10  
Mixed Drinks \$10

### Premium

Martini Pour \$13  
Rocks Pour \$12  
Mixed Drinks \$12

### Top Shelf

Martini Pour \$16  
Rocks Pour \$14  
Mixed Drinks \$14

Cordials \$13

Domestic Beer \$8  
Premium Beer \$9

House Wine \$10  
Premium Wine \$12

Bottled Water \$6.50  
Juice \$6.50  
Soda \$6.50

### Beer Brands

#### Domestic

Bud Light  
Budweiser  
O'douls

#### Premiums / Imported

Corona Extra  
Heineken  
Lagunitas IPA  
Sierra Nevada Pale Ale

### House Brands

Beefeater Gin  
Canadian Club Blended Whisky  
Courvoisier VS Cognac  
Cruzan Aged Light Rum  
Dewar's Scotch White Label  
Jim Beam White Label  
Jose Cuervo Tradicional Silver  
Smirnoff Vodka

### Premium Brands

1800 Tequila Silver  
Absolut Vodka  
Bacardi Superior Rum  
Canadian Club Blended Whisky  
Captain Morgan Original Spiced Rum  
Dewar's Scotch White Label  
Hennessy VS Cognac  
Jack Daniels Tennessee Whiskey  
Maker's Mark Bourbon  
Tanqueray Gin

### Top Shelf Brands

Bacardi Superior Rum  
Bombay Sapphire  
Crown Royal Blended Whisky  
Grey Goose Vodka  
Hennessy Privilege VSOP Cognac  
Johnnie Walker Scotch Black Label  
Knob Creek Bourbon  
Patron Silver Tequila

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*



# BEVERAGE

## Bar Packages

---

### Beer and Wine Package

Includes domestic and imported beer and house wine

- 1<sup>st</sup> Hour: \$18 per person
- 2<sup>nd</sup> Hour: \$12 per person
- Each additional hour: \$10 per person

### House Brand Bar Package

- 1<sup>st</sup> Hour: \$22 per person
- 2<sup>nd</sup> Hour: \$16 per person
- Each additional hour: \$14 per person

### Premium Brand Bar Package

- 1<sup>st</sup> Hour: \$27 per person
- 2<sup>nd</sup> Hour: \$21 per person
- Each additional hour: \$17 per person

### Top Shelf Brand Bar Package

- 1<sup>st</sup> Hour: \$32 per person
- 2<sup>nd</sup> Hour: \$25 per person
- Each additional hour: \$22 per person

*Prices are per person, a customary 9.67% F&B House Charge and a 16.33% F&B Staff Charge, plus 9% sales tax will be added to prices*



# BEVERAGE

## Wine List

---

### Sparkling Wines and Champagne

*Listed from milder to stronger*

LaMarca, Prosecco, extra dry, veneto, italy, nv \$52

Mumm Napa, brut, "prestige", napa valley, ca, mv \$86

### Sweet & Off-dry White / Blush Wines

*Listed from sweetest to least sweet*

Magnolia Grove by Chateau St. Jean, rose, ca \$42

Chateau Ste. Michelle, riesling, columbia valley, washington \$45

### Lighter Intensity White Wines

*Listed from milder to stronger*

Magnolia Grove by Chateau St. Jean, pinot grigio, ca \$42

Sea Pearl, sauvignon blanc, marlborough, new Zealand \$47

Brancott, sauvignon blanc, marlborough, new zealand \$50

Provenance Vineyards, sauvignon blanc, rutherford, ca \$90

### Fuller Intensity White Wines

*Listed from milder to stronger*

Magnolia Grove by Chateau St. Jean, chardonnay, ca \$42

Chateau St. Jean, chardonnay, north coast, ca \$50

J. Lohr Estates, chardonnay, riverstone, arroyo seco, monterey, ca \$54

Kenwood Vineyards, chardonnay, "six ridges", russian river valley, sonoma county, ca \$80

Sonoma-Cutrer, chardonnay, "russian river", sonoma coast, ca \$82

### Lighter Intensity Red Wines

*Listed from milder to stronger*

Magnolia Grove by Chateau St. Jean, merlot, ca \$42

Magnolia Grove by Chateau St. Jean, cabernet sauvignon, ca \$42

Avalon, cabernet sauvignon, ca \$45

Line 39, pinot noir, ca \$45

Estancia, cabernet sauvignon, paso robles, ca \$52

J. Lohr Estates, merlot, "los osos", paso robles, ca \$86

Chalk Hill, pinot noir, Sonoma coast, sonoma county, ca \$89

### Fuller Intensity Red Wines

*Listed from milder to stronger*

Aquinas, cabernet sauvignon, napa valley, ca \$61

Ferrari Carano, cabernet sauvignon, alexander valley, ca \$92

Raymond Vineyards, merlot, "reserve selection", napa valley, ca \$100

Sommelier's Choice \$38



# TECHNOLOGY

## Presentation Services Audio Visual (PSAV)

---

### Requested Packages

**Breakout LCD projector package \$675**

3500 lumen projector, 6'-8' screen, HDMI cable, draped cart and ac multi-strip

**Ballroom LCD projector package \$1,930**

6500 lumen projector, 10' cradle screen, HDMI cable, draped cart and ac multi-strip

**Breakout LCD support package \$170**

6'-8' screen, HDMI cable, draped cart and ac multi-strip

**Ballroom LCD support package \$270**

10' cradle screen, HDMI cable, draped cart and ac multi-strip

**Post-it® flipchart package \$102**

flipchart easel, adhesive flipchart pad, (4) markers

**Reception uplighting package \$1,150**

Up to 10 LED par uplights; color of choice, neatly packaged

**Stage lighting package \$1,048**

Full-stage wash with front lighting for video production

**Breakout podium mic package \$305**

Podium, gooseneck microphone, 4 channel mixer, house sound patch

*\*\* Ballroom space is defined by any room combination greater than 2,000 square feet*

### Communications

Direct inward dial line \$160

Polycom speakerphone with outside line \$355

Getner telephone interface \$310

*PSAV provides the hotel with full service audio visual service from equipment rentals to full program production and planning. Please inquire with your Event Manager to maximize the audio visual impact on your event.*

*Prices are subject to a customary 26% taxable AV house charge and 9% sales tax*



# TECHNOLOGY

## Internet

---

**Wifi Simplified** is an industry-leading approach for presenting wifi to our customers. The new standardized process, found at the Marriott portfolio of full-service brands, provides greater clarity on pricing and bandwidth options so meeting experiences can be planned with confidence. Please refer to the WiFi Quick Guide located on the hotel website under the meetings tab for more information.

### Simple - Email and simple web browsing

- <25 attendees- \$22 per person (up to 3 Mbps)
- 26-50 attendees- \$18 per person (up to 5 Mbps)
- 51- 100 attendees- \$14 per person (up to 8 Mbps)
- 101+ we are happy to assess your large meetings to develop a customized solution

### Superior - Media Streaming, media rich mobile apps and large file downloads

- <25 attendees- \$33 per person (up to 8 Mbps)
- 26-50 attendees- \$27 per person (up to 12 Mbps)
- 51- 100 attendees- \$18 per person (up to 22 Mbps)
- 101+ we are happy to assess your large meetings to develop a customized solution

*\*Note bandwidth ranges are for the entire group and not per person*

### Quantity and bandwidth tiered pricing available

- Public or private static ip address \$255
- VLAN set up \$505
- Disabling existing access points \$900

*Prices are subject to a customary 26% taxable AV house charge and 9% sales tax*





# TECHNOLOGY

---

## Audio

Wired handheld microphone \$80  
Gooseneck podium microphone \$100  
Shure wireless uhf combo system \$23

*\*All systems will require an audio mixer;  
more than three mics, or wireless units, are  
suggested with a graphic eq.*

Laptop audio sound port \$80  
Marantz mp3 digital recorder \$260  
10-channel mixer \$135  
12-channel mixer \$105  
14-channel mixer \$165  
Soundcraft mixer \$360  
1-band stereo equalizer \$85  
Anchor powered speaker \$96  
House sound patch meeting room \$75  
House sound patch ballroom \$185  
(2) speaker JBL sound system \$489  
JBL VRX array sound system \$1,560

## Video

1x4 Atlona HDBase Distribution Amplifier \$305  
DVD player \$95  
Extron 6x1 data switcher \$115  
55" LCD monitor on rolling stand \$765  
Barco PDS-902 video switcher \$820  
Ballroom projector 6500 lumens \$1,660

## Screen

6', 7', 8' tripod screen \$100  
10' cradle screen \$200  
8' x 14' formatted screen (16:9) \$400  
6' x 10' fast fold screen (16:9) \$405  
9' x 16' fast fold screen (16:9) \$505

*Rear projection may require additional drape*

## Lighting

LED multicolor uplight \$100  
Custom gobo ( Call for Pricing )

*PSAV provides the hotel with full service  
audio visual service from equipment rentals  
to full program production and planning.  
Please inquire with your Event Manager to  
maximize the audio visual impact on your  
event.*

*Prices are subject to a customary 26% taxable AV house charge and 9% sales tax*



# GENERAL INFORMATION

---

## General Information

Printed menus are guidelines only. Our event and catering sales staff will be happy to prepare customized proposals to meet your specific needs. All prices are subject to change. Confirmation of menu prices will be made by our event and sales managers.

## Guarantees

Guaranteed attendance will be required three business days in advance or the expected number will become the guarantee. We will set and prepare 3% over the guarantee for groups of 100 guests or over. We will set and prepare 5% over the guarantee for groups under 100 guests. For buffets, the hotel will set and prepare for the guarantee number only. At confirmation of your event, 80% of your estimated attendance will be established as your minimum guarantee. This minimum is not subject to reduction once confirmed.

## Payment

Total estimated charges must be provided as contracted unless credit has been established with the hotel. Labor charges, meal functions and meal prices are based on set-up with rounds of (10) guests each. Should your group require round tables of (8) guests, a charge will apply for the additional service staff required. The fee for additional servers, station attendants and cocktail servers is \$150 per server per event. Additional house charges will apply for any buffet meal guarantee of less than (25) guests.

## Decorations

Arrangements for floral centerpieces and special props may be made through your event or sales manager. All props and decorations must meet with the regulations set forth by the Santa Clara Fire Department. All candles and candle holders must be enclosed in glass.

## Security

The hotel may require additional security officers for certain events. Only hotel approved security organizations/officers carrying a minimum of \$1,000,000 in liability may be utilized.

## Event planning-life safety

The Santa Clara Marriott event management team is pleased you have chosen to hold your event at our property. We are available to assist you in any way to help make your program a success and are anxious to start planning. In order to accommodate any last minute changes or additions, and to ensure proper equipment needs are met, we ask that all agenda and menu details be submitted to the hotel at least 10 days prior to your arrival. All events are subject to local life safety codes and may require approved diagrams from the Santa Clara Fire Department.



# GENERAL INFORMATION (continued)

---

## Food and Beverage

All food and beverage must be provided by the Santa Clara Marriott. Please see your sales or event manager for any exceptions. Prices are subject to change without notice.

## House Charge, Staff Charge and Sales Tax

Taxable house and staff charges, plus appropriate state sales tax will be added to all food, beverage, room rental and audio visual equipment. California law states that the house and staff charges are subject to sales tax.

## Wifi Simplified

Wifi Simplified is an industry-leading approach for presenting wifi to our customers. The new standardized process, found at the Marriott portfolio of full-service brands, provides greater clarity on pricing and bandwidth options so meeting experiences can be planned with confidence. Please refer to the WiFi Quick Guide located on the hotel website under the meetings tab for more information.

## Audio Visual

Any audio visual equipment is available through our official in-house audio visual provider at competitive package pricing. Our partner has a large inventory of state of the art equipment and certified technicians who are dedicated to exceeding your expectations.

## Engineering

Electrical needs exceeding the 120 volt/20 amp wall plug service must be arranged in advance and are subject to usage charges.

## Ballroom Conditions

Any damages to the hotel, as a result of group activity, will be subject to a repair charge. If the meeting space is not left in a reasonable condition, a \$500.00 clean up fee will be required -or more if necessary, based upon condition.

## Smoking Ordinance

Pursuant to city of Santa Clara ordinance no. 1654, no smoking is allowed in any meeting room, ballroom or ballroom foyer area of the hotel. Designated smoking areas are located outside the hotel.

## Smoke/Fog machines

No smoke or fog machines are allowed in the ballroom. Should your entertainment, program, band or disc jockey utilize a smoke or fog machine (without the consent of the Santa Clara Marriott security and engineering departments) which results in the dispatch of the Santa Clara Fire department to our location, any charges for the dispatch and false alarm will be passed along to your organization and you may risk closure of your event.

