

the GREATROOM

GREATROOM CONCEPT

This new dramatic approach to how a lobby looks and functions is meant to address the needs of today's traveler. The goal is to combine Life, Work, and Leisure experiences seamlessly under one roof. This is done by offering different zones of functionality with a speed of service philosophy. The At Your Service Zone encompasses the main registration area, retail services, and business center. The heart of the room is our Social Zone which serves as a location that promotes socializing, relaxing work, consuming great food, unwinding or just celebrating. The Individual Zone defines public privacy by allowing an informal lounge feel where you can relax or people watch. So meet friends, recharge, or do some relaxing work while enjoying great food and drink in the Greatroom.

Marriott.
FREMONT
SILICON VALLEY

Specialty's

OF THE HOUSE

DUNGENEES CRAB CAKES	7
gold and red beet salad, basil aioli	
MAINE LOBSTER ROLL	13
tarragon aioli, cucumber, new potato salad	
DECONSTRUCTED BAN MI	15
skirt steak, pickled vegetables, green papaya salad	
MIGHTY MO BURGER AND FRIES (1 lb of both)	20
applewood smoked bacon, cheese, mighty mo sauce, pickle chips	
CALIFORNIA SEA BASS	26
white corn succotash, fennel confit, citrus peppercorn sauce	
PRIME FILET MIGNON (7oz)	30
yukon gold potato puree, chantrelle mushroom ragout, merlot reduction	
GRILLED BONE-IN-RIBEYE (14 oz)	30
roasted fingerling potatoes, pancetta, brussel sprouts, chimichurri, cabernet demi-glace	

healthy options

MISO GLAZED SALMON [low cholesterol]	23
miso broth, baby bok choy, lemon essence	

calories	total fat	cholesterol	carbs	sugars
750	11	50	118	91

SEARED AHI [carb conscious]	16
ahi tuna, papaya salad, chili spice	

calories	total fat	cholesterol	carbs	sugars
160	4.5	40	8	3

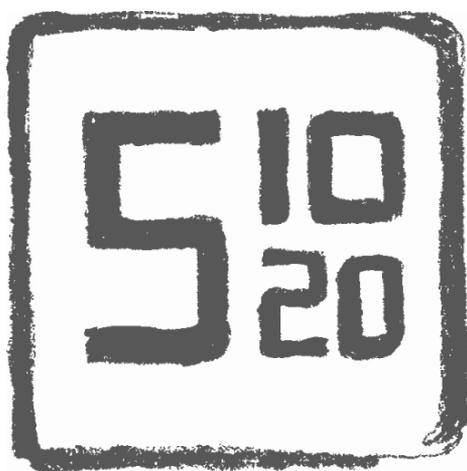
GRILLED CHICKEN LETTUCE WRAP [low cholesterol]	16
tomato, iceberg lettuce, avocado, feta cheese, lemon, and yogurt sauce	

calories	total fat	cholesterol	carbs	sugars
500	32	110	18	6

Please do not hesitate to ask our culinary staff should you require any adjustment to your meal in order to maintain a certain dietary regiment. We will accommodate as best as possible.

did you know?

In 1927, J Willard Marriott opened a small root beer stand, Hot Shoppes, in Washington DC. The Hot Shoppes original triple-decker cheeseburger came into its own in the wartime 1940's, and was named after the **Mighty Mo and Fries** after the great battleship Missouri. The rest is history...



5

easy appetizers

10

shareable food

20

light entrees

Marriott.
FREMONT
SILICON VALLEY

46100 Landing
Parkway
Fremont, CA 94538
(510) 413-3700

Consumption of raw or undercooked foods may cause food borne illness

All fried foods have been prepared trans fat free

Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate as best as possible

An 18% service charge for parties of 6 or more and appropriate sales tax will be added to your bill.

5

easy appetizers

CHICKEN AND UDON NOODLE SOUP crustini	cup 5 bowl 7
FOREST MUSHROOM SOUP crustini	cup 5 bowl 7
EDAMAME sea salt	7
GIGANDE BEAN HUMMUS grilled slipper bread	8
BAYLANDS POTATO CHIPS white truffle essence, parmesan cheese	8
PADRON PEPPERS mediterranean sea salt, meyer lemon essence	8
PARMA PROSCIUTTO burrata cheese caprese, vanilla balsamic reduction, slipper bread	15
THE GREATROOM SAMPLER edamame, padron peppers, slipper bread, artisanal cheese, and gigande bean hummus	17

5

easy appetizers

did you know?

The Japanese name edamame is commonly used to refer to the dish. The Japanese name literally means "twig bean" (eda = "twig" + mame = "bean") and refers to young soybeans cropped with its twig. Edamame refers also to the salt-boiled dish because of its prevalence. Edamame is a popular side dish at Japanese izakaya restaurants with local varieties being in demand, depending on the season. The salt is also important for edamame. In Japan, arajo is the preferred salt, because it is a natural sea salt. This coarse salt is wet with brine, thus loaded with oceanic and mineral flavors.

10

shareable food

BABY GREEN SALAD cucumber, radish, sherry vinaigrette	8
CAESAR SALAD olive oil, croutons, parmesan cheese	8
with chicken	13
with salmon	14
ROASTED BEET SALAD little gem lettuce, champagne lemon vinaigrette	9
CALIFORNIA CALAMARI chipotle aioli	9
GRILLED CHICKEN SANDWICH melted brie cheese, avocado, herbed aioli, fries	11
CLASSIC CLUB SANDWICH bacon, mayo, tomato, lettuce, turkey, fries	11
M.I. TUNA TARTAR mango relish, avocado, won ton chips	13
ARTISANAL CHEESE PLATE Chef selection of California artisanal cheeses with accompaniments	15
CLASSIC CHICKEN WINGS sambal chili sauce, carrots, celery, blue cheese sauce	15
Q WINGS clover honey, chipotle glaze	15

10

shareable food

did you know?

The caesar salad is named after Caesar (Cesare) Cardini who was born near Lago Maggiore, Italy, in 1896; he and his brother Alex emigrated to the U.S. after World War I. The Cardini's lived in San Diego but operated a restaurant in Tijuana to circumvent Prohibition.

20

light entrees

SAUSAGE AND MUSHROOM FLATBREAD oyster mushrooms, italian sausage	13
MARGHERITA FLATBREAD san marzano tomatoes, mozzarella, basil	13
MINI MO SLIDERS prime angus beef, aged cheddar cheese	13
MARRIOTT BURGER prime angus beef, aged cheddar cheese, applewood smoked bacon, fries	14
CHICKEN POT PIE fine herbs, puff pastry	17
PAN SEARED SALMON SALAD asparagus, hard boiled eggs, sherry vinaigrette	18
SPAGHETTI AND MEATBALLS shaved asiago cheese	20
SAUSAGE RIGATONI PASTA italian sausage, cheese, creamy tomatoes	20
HALF ROASTED CHICKEN oyster mushrooms, asparagus, chicken jus	22
STEAK AND BLUE CHEESE SALAD prime angus beef strips, lettuce, diced egg, applewood smoked bacon, balsamic dressing	23

20

light entrees

did you know?

Ghee is butter that has been clarified to remove all of the milk solids. The result is a clear, rich butter that does not burn easily and adds flavor to many kinds of dishes. Use ghee in place of sesame oil or olive oil when frying vegetables and meats. Ghee can withstand high temperatures without smoking, making it an ideal fat to use when stir-frying.

dessert



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sweets

- | | |
|---|---|
| HAGEN DAZS ICE CREAM PINT
vanilla, chocolate, and other favorites | 8 |
| CLASSIC KEY LIME PIE
kiwi lime sauce, lime wheel | 9 |
| RASPBERRY OPERA BAR
raspberry puree, chambord sauce | 9 |
| N.Y. STYLE CHEESECAKE
drunken berries, whipped cream | 9 |
| BLACK & WHITE BEIGNETS
chocolate rum sauce | 9 |
| MOLTEN CHOCOLATE CAKE
vanilla ice cream, caramel sauce | 9 |
| DUO MOUSSE CAKE
white and dark mousse, hazelnut cookie | 9 |

did you know?

Key lime pie was invented in the late 19th century in Key West, Florida. The creator of key lime pie is unknown. The first recipe for key lime pie was recorded in the 1930s. Key lime pie is made with canned sweetened condensed milk, since fresh milk was not a common commodity in the Florida Keys before modern refrigerated distribution methods. Fresh milk, ice, and refrigeration wasn't available. Cooks had to rely on condensed milk before the railroad and Overseas Highway were built in the 20th century.

tipsy sweet endings

- | | |
|---|---|
| NUTTY IRISHMAN
frangelico, bailey's irish cream | 8 |
| KIOKI COFFEE
kahlua, korbelt brandy, crème de cacao | 8 |
| BRANDY MILK PUNCH
korbelt brandy | 8 |
| CON AMORE 2002 – TAWNY PORT
LIVERMORE VALLEY, CA
a blend of souzao and touriga, two old style portuguese port grapes. So smell the richness and savor the luscious burst of oak, toast, and rich berry flavors. smell and taste the slightly tawny influence.
<i>Medal Winner in 2008 SF Chronicle Wine Competition</i> | 8 |

liquids



46100 Landing
Parkway
Fremont, CA 94538
(510) 413-3700

Libations available daily from 11:00am to 12:00am

Refreshers available daily from 6:00am to 12:00am

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refreshers

PEPSI FOUNTAIN DRINKS

2



STARBUCKS ICED FRAPPUCCINO

vanilla, mocha, hazelnut

3

RED BULL

diet, regular

3

NAKED JUICE

all varieties

3

EVIAN STILL

500ml, 1L

4/7

FIJI STILL

500ml, 1L

4/7

S. PELLEGRINO

500ml, 1L

4/7

SOBE LIFEWATER

all varieties

4

GATORADE & G2

all varieties (20 oz.)

4

IZZE SODAS

all varieties

4

Did you know

Pepsi was first introduced in 1898 as "Brad's Drink" in New Bern, North Carolina by Caleb Bradham who made it at his home where the drink was sold. It was later labeled Pepsi Cola, named after the digestive enzyme pepsin and kola nuts used in the recipe. The original drink idea was to create a fountain drink that was delicious and but would also aid in digestion and boost energy.



All beverages on this page are available in the **Lobby Market** located next to the front desk 24-hours a day or in any of our food and beverage outlets.



Proudly serving the following delectable brews

TAKE YOUR PICK



Allegro History

Founded in 1975, in Boulder, Colorado, Allegro Coffee quickly became one of the premier specialty coffee roasters in the U.S.. Whole Foods Market acquired Allegro in 1997.

Featured roasts and coffee blends

Vienna Roast

A blend of sensual Central American coffees, roasted to a mahogany decadence for deep rich flavor and full-bodied pleasure.

Decaffeinated Sumatra Lintong

Blue Batak derives its name from the indigenous Batak people of Lintong who grow coffee on the hillsides surrounding a massive and ancient crater called Lake Toba in northern Sumatra.

Seasonal Roast

Ask barista or server for details

Add-ons

Flavors	\$0.50
Soy	\$0.50
Extra Espresso	\$0.50

Hot Drinks

	Small	Large
ALLEGRO COFFEE	1.5	1.8
ESPRESSO SINGLE	3.0	
ESPRESSO DOUBLE	3.5	
AMERICANO	2.0	3.0
CAPPUCCINO	3.0	4.0
LATTE	3.0	4.0
CAFÉ AU LAIT	3.0	4.0
CAFÉ MOCHA	4.0	5.0
MACCHIATO	5.0	6.0

Iced Drinks

AMERICANO	2.0	2.5
LATTE	3.0	4.0
MOCHA	4.0	5.0
TEA SPARKLERS	4.0	5.0
CHAI	4.0	5.0

Blended Drinks

ESPRESSO	4.0	5.0
MOCHA	4.0	5.0

did you know?

- Coffee grows on an evergreen tree in the form of a cherry
- On average, one coffee tree produces one pound of coffee each year

allegro
Fine Organic Teas
Exclusively serving the
following delectable loose
leaf teas in **the GREATROOM**

TAKE YOUR PICK All teas \$3.00

The Greatroom Blend

a special blend of Assam and Ceylon

Our exclusive blend creates a rich and full bodied tea due to the perfect balance of the malty bright flavor of the Assam and the light brisk flavor of the Ceylon.

Vanilla Rooibos

Caffeine free top grade african rooibos generously flavored with madagascar vanilla

Masala Chai

Black tea with exotic sweet spices and rich flavors

Black Currant

Gently brisk black tea with fresh berry essences

Jasmine Fragrant Cloud

A high quality jasmine scented tea that is light and ethereal.

Darjeeling

Considered the champagne of teas, this tea is smooth and balanced with flowery aroma and golden amber color



HOPS

MADE IN THE USA

6.50

Budweiser
Bud Light
Michelob Ultra
Blue Moon Belgian White
Sierra Nevada Pale Ale
Sam Adams Seasonal
O'Doul's (N.A.)

FROM AROUND THE WORLD

7.50

Heineken
Amstel Light
Corona Extra
Corona Light
Guinness Draught
Alhambra

FROM THE BARREL

7.50

Stella Artois
Coors Light
Old Speckled Hen
Widmer Hefeweizen
Sam Adams Boston Lager
Anchor Steam Liberty Ale

CALIFORNIA BREWS

PRICES VARY

Red Rocket Amber Ale

HEALDSBURG

Racer 5 IPA (7%)

HEALDSBURG

Moylan Celtic Ale

NOVATO

London Tavern Ale

STOCKTON

Lagunitas IPA

PETALUMA

Anchor Steam Porter

SAN FRANCISCO

did you know?

Prohibition lasted 13 years, 10 months, 19 days, 17 hours,
and 32 ½ minutes.

WHITES

SEGURA VIUDAS ARIA BRUT

Penedès, Spain

30

MUMM NAPA BRUT PRESTIGE

Napa Valley

16

BERINGER WHITE ZINFANDEL

Napa Valley

6/30

SAINTSBURY CHARDONNAY

Carneros

8/38

CLOS DU BOIS CHARDONNAY

North Coast

8/32

CHATEAU ST. JEAN CHARDONNAY

Sonoma County

8/32

STERLING CHARDONNAY

Central Coast

9/37

ROBERT MONDAVI CHARDONNAY

Napa Valley

10/50

FERRARI-CARANO CHARDONNAY

Russian River Valley

60

BRANCOTT SAUVIGNON BLANC

Marlborough, New Zealand

8/32

KENWOOD SAUVIGNON BLANC

Sonoma County

8/36

PIGHIN PINOT GRIGIO

Friuli Grave D.O. C., Italy

12/48

MERIDIAN PINOT GRIGIO

Paso Robles

6/23

CHATEAU STE. MICHELLE RIESLING

Columbia Valley

6/30

Available daily 11:00am - 12:00am

REDS

MERIDIAN MERLOT

Paso Robles
8/32

CLOS DU BOIS MERLOT

Sonoma County
9/36

ST. FRANCIS MERLOT

Sonoma County
12/50

COLUMBIA CREST CABERNET SAUVIGNON

Columbia Valley
8/32

ESTANCIA CABERNET SAUVIGNON

Paso Robles
9/36

FRANCISCAN CABERNET SAUVIGNON

Napa Valley
14/57

AQUINAS CABERNET SAUVIGNON

Napa Valley
35

STARMONT CABERNET SAUVIGNON

Napa Valley
60

MARK WEST PINOT NOIR

Central Coast
9/45

KIM CRAWFORD PINOT NOIR

Marlborough, New Zealand
10/48

LA CREMA PINOT NOIR

Russian River Valley
16/75

ROSEMOUNT "DIAMOND LABEL" SHIRAZ

Mclaren Vale, Australia
6/28

Did you know?

There are more than 1,000 wineries in California with the Livermore Valley capturing America's first international gold medal for wine in 1889 at the Paris Exposition.

CURIOUS SELECTIONS

FROM THE STAFF

SHERZANDO BY THE SINGING WINEMAKER

Livermore Valley, CA

Sherzando is a musical term meaning “playful”. Sherzando is a Malvasia Bianca with just a touch of Muscat Canelli that is playfully sweet on the palate. This great white will pair well with pound cake and fruit or cheesecake. During the warm summer months have some Sherzando and be playful.

7/35

*Best of Show and Gold Medal Winner in 2007 Orange County Fair.
Gold in SF Chronicle 2008 Wine Competition.*

MARR CELLARS CUVÉE SELENA

Livermore Valley, CA

A blend of Grenache, Petite Sirah, Syrah, Viognier, Zinfandel, and Carignane. This California Rhone Blend features a fruit forward aroma along with a touch of baked spices. The palate has a deep, full, mouth feel featuring a rich, core of dark, ripe loganberries, plums and blackberries followed by a touch of cassis leading to softer tannins and long, lingering finish.

10/50

LA ROCHELLE 2008 SLEEPY HOLLOW PINOT NOIR

Santa Lucia Highlands, CA

A big, muscular Pinot, in the manner of this vineyard. It's dry but sweetly rich and dense in cherries, black raspberries, mulberries, cola and cedar, with thick tannins. The silky texture and bright acidity make it drinkable now, yet it should develop even more in the next six years.

16/80

STEVEN KENT 2007 CABERNET SAUVIGNON

Livermore Valley, CA

This is a beautiful, intricate and appealing Cabernet to drink with upscale fare, like a very fine steak. It is bone dry, but very rich and sweet in blackberry, cherry and currant fruit, and there's a nice cut of acidity for balance.

18/90

LEAL VINEYARDS 2010 CHARDONNAY

Hollister, CA

This is a beautiful, intricate and appealing Cabernet to drink with upscale fare, like a very fine steak. It is bone dry, but very rich and sweet in blackberry, cherry and currant fruit, and there's a nice cut of acidity for balance.

10/50

LEAL VINEYARDS 2008 ESTATE THREESOME

Hollister, CA

This is a beautiful, intricate and appealing Cabernet to drink with upscale fare, like a very fine steak. It is bone dry, but very rich and sweet in blackberry, cherry and currant fruit, and there's a nice cut of acidity for balance.

11/55

LEAL VINEYARDS 2009 GODSEND

Hollister, CA

This is a beautiful, intricate and appealing Cabernet to drink with upscale fare, like a very fine steak. It is bone dry, but very rich and sweet in blackberry, cherry and currant fruit, and there's a nice cut of acidity for balance.

150

MARCHESI DI BAROLO RUVEI BARBERA D'ALBA

Piedmont, Italy

Deep ruby red color with charming hints of woodland berries and appealing vanilla overtones. Tasting lively, full-bodied and well-rounded. This wine makes a delightful accompaniment to roast and most red meats. Serve at a moderate room temperature.

11/55

HENRI BOURGEOIS GRAND RESERVE SANCERRE

Sancerre, France

From the hills and ridges separating the village of Chavignol from Sancerre is a wine of exotic fruit and citrus aromas; subtle yet powerful. Its persistence and harmony find their origin in the exposition and quality of the terroir.

11/55

vodka

Premium Selections

Belvedere	Poland
Grey Goose	France
Chopin	Poland

Call Selections

Ketel One	Holland
Stolichaya	Latvia
Sky	USA

CHOPIN'S DOG

Premium Chopin Vodka mixed with pomegranate liqueur and freshly squeezed grapefruit juice

\$11

rum

Premium Selections

Ron Zacapa	Guatemala
Appleton	Jamaica
10 Cane	Trinidad

Call Selections

Cruzan	Virgin Islands
Myer's	Jamaica
Mount Gay	Barbados

MARSHLAND BREEZE

Ron Zacapa rum, blue curaçao, freshly squeezed orange juice, and sweet & sour

\$10

gin

Premium Selections

No. 209	USA
Bombay Sapphire	England
Hendricks	Scotland

Call Selections

Beefeater	England
Tanqueray	England
Junípero	USA

THE 209 SF

A timeless classic; top notch No. 209 gin with artisanal tonic water

\$13

tequila

Premium Selections

Patron Silver	Mexico
Sauza Hornitos Reposado	Mexico
Sauza Tequila Gold	Mexico

Call Selections

1800 Tequila	Mexico
Jose Cuervo Tradicional	Mexico
1800 Gold	Mexico

FREMONT PALOMA BLANCA

Patron silver, freshly squeezed grapefruit juice, splash of soda, freshly squeezed lime juice and a salt rim to top it off

\$11

scotch

Premium Selections

Macallan 18	Scotland
Glenlivet 21	Scotland
Balvinnie	Scotland

Call Selections

Glenmoranjie	Scotland
Glenfiddich	Scotland
Laphroaig	Scotland

SCOTCH TEA PARTY

Glenmorangie single malt, unsweetened tea, teaspoon of honey with a lemon wedge

\$10

whiskey

Premium Selections

Knob Creek	USA
Woodford	USA
Single Barrel	USA

Call Selections

Jack Daniel's	USA
Maker's Mark	USA
Bulleit	USA

MIDORI SPLASH

Woodford reserve bourbon, midori liqueur, sierra lemon-lime soda, lime wedge

\$11