



MARRIOTT
FULLERTON



EVENTS MENU



BREAKFAST

Continental Breakfast

BASIC CONTINENTAL | \$20

Freshly baked morning pastries, muffins, butter, and fruit preserves

Pure and natural granola energy bars

Seasonal fruits and berries

Freshly squeezed Orange and Cranberry Juice

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

EXECUTIVE CONTINENTAL | \$24

Freshly baked morning pastries, butter, and fruit preserves

Seasonal fruits and berries

Assorted yogurts, including Greek

New York style bagels with low fat and regular cream cheese

Freshly squeezed Orange and Cranberry Juice

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

ENHANCE YOUR CONTINENTAL BREAKFAST

**pricing is per person and available in conjunction to Continental Breakfast*

Steel-cut oatmeal accompanied by brown sugar, dried fruits, nuts and milk | \$5

Buttermilk griddle cakes or vanilla bean French toast with fresh berries, warm syrup and whipped butter | \$5

Breakfast Sandwich with cob smoked bacon, egg and cheddar cheese on English muffin | \$6

Breakfast burrito with scrambled eggs, breakfast potatoes, cob smoked bacon, cheddar cheese, and salsa | \$6

Grilled smokehouse ham and scrambled egg croissant sandwich with Swiss cheese | \$6

Mini acai bowls with fresh bananas, blueberries, granola, and almonds | \$7

Designed for one hour of service. Pricing is per person.

A 22% taxable service charge and sales tax will be added to all prices. All menus and pricing subject to change.



FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

BREAKFAST

Plated Breakfast

HEALTHY START | \$22

Scrambled egg whites

With fresh herbs, tomato, mushroom, and sautéed spinach

Served with roasted tomatoes

Fresh squeezed orange juice

ALL AMERICAN | \$22

Scrambled eggs

Choice of one: Cob Smoked Bacon, Grilled Smokehouse Ham, or Country Sausage Links

Breakfast potatoes

Assorted pastries and muffins

Fresh squeezed Orange juice

PANCAKES AND EGGS | \$24

Buttermilk pancakes

Scrambled eggs

Cob smoked bacon

Fresh squeezed orange juice

*Freshly brewed coffee, decaffeinated coffee and assorted hot teas during meal service.
Pricing is per person.*

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue • Fullerton CA 92831 • T: 714.738.7800

BREAKFAST

Breakfast Buffet

COMPLETE BREAKFAST BUFFET | \$26

Freshly baked morning pastries, butter, fruit preserves

Seasonal fruits and berries

Assorted yogurts, including Greek

Assortment of breakfast cereals with bananas, 2% and skim milk

Fluffy scrambled eggs

Oven roasted breakfast potatoes

Choice of two: smoked bacon, country sausage links, chicken apple sausage, or grilled smokehouse ham

Fresh squeezed orange and cranberry juices

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

ENHANCE YOUR BREAKFAST BUFFET

**pricing is per person and available in conjunction to Breakfast Buffet*

Steel-cut oatmeal accompanied by brown sugar, dried fruits, nuts and milk | \$5

Buttermilk griddle cakes or vanilla bean French toast with fresh berries, warm syrup and whipped butter | \$5

Breakfast Sandwich with cob smoked bacon, egg and cheddar cheese on English muffin | \$6

Breakfast burrito with scrambled eggs, breakfast potatoes, cob smoked bacon, cheddar cheese, and salsa | \$6

Grilled smokehouse ham and scrambled egg croissant sandwich with Swiss cheese | \$6

Mini acai bowls with fresh bananas, blueberries, granola, and almonds | \$7

Designed for one hour of service, minimum of 25 guests required. Pricing is per person.

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

BREAKS

Theme Breaks

MOVIE MADNESS | \$15

Freshly popped popcorn
Fresh tortilla chips with creamy nacho cheese sauce
Assorted mini candy bars
Assorted soft drinks and bottled water

SWEET TOOTH | \$15

Assorted freshly baked cookies
Chocolate fudge brownies and lemon bars
Assorted mini candy bars
Assorted soft drinks, ice cold milk, and bottled water

HEALTHY CHOICE | \$15

Market fresh crudités served with buttermilk ranch
Seasonal fresh fruits and berries
Assorted yogurts, including Greek
Bottled waters and iced tea

CONCESSION STAND | \$15

Assorted bags of chips
Cracker Jacks
Warm jumbo pretzels with mustard
Assorted soft drinks and bottled water

BUILD YOUR OWN BREAK | \$15

Choose any 3 individual items from the themed breaks on this page

BEVERAGE BREAK| \$10 for 30 minutes \$20 for all day

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas
Hot cocoa
Assorted soft drinks
Bottled water

Designed for thirty minutes of service unless otherwise stated. Pricing is per person.

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BREAKS

Beverages

COFFEE AND TEAS

Starbucks Frappuccino & Double Shots | \$6 each

Freshly brewed coffee | \$50 gallon

Freshly brewed decaf coffee | \$50 gallon

Imported and herbal teas | \$50 gallon

Freshly brewed iced tea | \$50 gallon

Premium Starbucks Roast Coffee | \$70 gallon

OTHER BEVERAGES

Soft drinks | \$4 each

Bottled water | \$4 each

San Pellegrino | \$4 each

Snapple or Gatorade | \$5 each

Red bull - sugar free and regular | \$5 each

Freshly squeezed orange, grapefruit, tomato, apple, or cranberry juice | \$20 pitcher

Lemonade or fruit punch | \$40 gallon

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BREAKS

A La Carte

SNACKS

- Whole fresh fruit | \$1.50 each
- Fresh popped popcorn | \$3 per person
- Tortillas chips with fresh salsa | \$4 per person
- Bagels with cream cheese | \$30 dozen
- Selection of finger sandwiches | \$30 dozen
- Warm jumbo pretzels with mustard | \$30 dozen

SWEETS

- Assorted Yogurts, including Greek | \$3 each
- Haagen-Dazs Ice Cream bars | \$4 each
- Granola and energy bars | \$4 each
- Sweet and spicy mixed nuts | \$4 each
- Seasonal fruits and berries | \$5 each
- Mini acai bowls with fresh bananas, blueberries, granola, and almonds | \$7 each
- Individual yogurt parfait | \$7 each
- Lemon bars | \$28 dozen
- Freshly baked cookies or brownies | \$28 dozen
- Sliced breakfast breads | \$30 dozen
- Chocolate and vanilla biscotti | \$30 dozen
- Strawberries dipped in chocolate | \$30 dozen
- Assorted breakfast pastries and muffins | \$30 dozen

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

LUNCH

Plated Luncheon: Part I

STARTERS SELECTIONS:

Vegetable Minestrone

Creamy corn and potato chowder soup

Traditional Caesar salad

Iceberg wedge, diced tomato, bacon, blue cheese crumbles, with champagne vinaigrette or blue cheese dressing

Baby field greens, tomato, English cucumber, vegetable vermicelli, balsamic vinaigrette

Baby spinach salad, roasted pecans, blue cheese crumbles, strawberries, raspberry vinaigrette

VEGETABLE SELECTIONS:

Seasonal vegetable medley

Broccoli spears

Fresh green beans amandine

STARCH SELECTIONS:

Herb roasted red potatoes

Wild rice pilaf

Garlic mashed potatoes

Fettuccini alfredo

DESSERT SELECTIONS:

Fruit tart of the season

Carrot cake with cream cheese frosting

NY style cheesecake

Pistachio opera cake

Chocolate hazelnut crunch cake

Plated lunches include freshly baked rolls, freshly brewed coffee, decaffeinated coffee, ice tea and assorted hot teas during meal service

Designed for one hour of service, minimum of 25 guests. Pricing per person.

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

LUNCH

Plated Luncheon: Part II

ENTREE SELECTIONS (select one entrée, one starter, one vegetable, one starch, and one dessert):

Thyme marinated seared chicken breast | \$28

Meyer lemon vinaigrette

Portobello and vegetable wellington | \$28

Parmesan crusted breast of chicken | \$30

Roasted garlic tomato sauce

London Broil | \$32

Peppercorn and red wine demi-glace

Seared herbed salmon | \$33

Lemon butter sauce

Duet Plate – Seared chicken picatta and grilled salmon | \$36

Sundried tomato basil butter

ENTRÉE SALAD SELECTIONS (select one entrée salad and one dessert):

Wonton chicken salad | \$25

Diced chicken, local greens, mandarin oranges, almonds, edamame, wonton strips

Grilled vegetable salad | \$25

Grilled marinated portobello, zucchini, yellow squash, plum tomato, red peppers, sweet onions set on top of a bed of local greens with balsamic vinaigrette

Grilled chicken Caesar salad | \$25

Marinated grilled chicken breast on top of a bed of romaine lettuce, shredded parmesan cheese, croutons, and Caesar dressing

Herbed salmon salad | \$31

Baby greens, tomatoes, mandarin oranges, Meyer lemon vinaigrette

Plated lunches include freshly baked rolls, freshly brewed coffee, decaffeinated coffee, ice tea and assorted hot teas during meal service

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LUNCH

Cold Buffet Luncheon

NEIGHBORHOOD DELI | \$30

Fresh seasonal fruits

Local mixed garden salad

Red potato salad

Sliced turkey breast, smoked ham, roasted beef, and granny smith apple tuna salad

Marinated grilled vegetables

Assorted cheeses

Assorted breads, condiments, pickles and peppers

SIMPLY SANDWICHES | \$32

Traditional Caesar salad

Oven roasted turkey breast and Swiss on ciabatta, cranberry apple chutney, greens, tomato, with red onion

Roast beef and grilled onion on baguette, cheddar cheese, horseradish cream, greens, and tomato

Grilled marinated vegetables, sun-dried tomato spread, and spinach on focaccia

Classic Italian submarine sandwich, genoa salami, cappicola, provolone cheese, lettuce, tomato, and red wine vinaigrette

Pickles, pepperoncini, olives, cherry peppers

Housemade Yukon Gold potato chips

FARMERS PRODUCE STAND | \$34

Baby mixed greens chopped salad, toppings to include: black olives, carrots, tomatoes, red onion, English cucumber, croutons, cheddar cheese, and blue cheese

Marinated and grilled sliced chicken breast, flank steak, salmon, and portobello mushrooms

Choice of four dressings: ranch, balsamic vinaigrette, blue cheese, and raspberry vinaigrette

Mediterranean quinoa salad, arugula, diced red onion, cucumber, bell peppers, kalamata olives, feta cheese, and herbed vinaigrette

All Cold Buffet luncheons include Chef's choice of dessert display, freshly brewed coffee and decaffeinated, iced tea, and assorted hot teas.

Designed for one hour of service, minimum of 25 guests. Pricing per person.

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

LUNCH

Day of the Week Hot Buffet Luncheon

*Select buffet of the day and receive a \$2 discount

SOUTH OF THE BORDER | \$35

*Tuesday & Friday**

Fiesta salad, with roasted corn, black beans, tortilla strips and chipotle ranch dressing

Fresh seasonal fruit and berries

Green chile cheese enchiladas

Chicken fajitas with onions and peppers

Flour and corn tortillas

Spanish rice – red or green

Refried pinto or whole black beans

Fresh Tortilla Chips with salsa and guacamole

TASTE OF ITALIAN BUFFET | \$36

*Monday & Thursday**

Traditional Caesar salad

Baby spinach salad, roasted pecans, crumbled blue cheese, strawberries, with raspberry vinaigrette

Baked penne, roasted garlic tomato sauce, Italian sausage, mozzarella and shaved parmesan

Cheese ravioli, sundried tomato, creamy pesto

Chicken chardonnay, tomatoes, artichokes, garlic confit

Balsamic roasted vegetables with fresh herbs

Assorted rolls and focaccia

FLAVORS OF THE MEDITERRANEAN | \$37

*Wednesday**

Traditional Caesar salad

Pesto pasta salad

Pan seared chicken breast, lemon, capers, and oven dried tomatoes

Grilled salmon, with herbed cream sauce

Grilled flank steak with balsamic demi-glace

Bouquet of seasonal vegetables

Herb roasted red potatoes

All Day of the Week buffet luncheons include Chef's choice of dessert display, freshly brewed coffee and decaffeinated, iced tea, and assorted hot teas.

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LUNCH

Hot Buffet Luncheon

PICNIC | \$34

Watermelon wedges
Local greens salad with ranch dressing
Grilled beef and turkey burgers
Kosher beef hot dogs
Sliced cheeses and accompaniments
Assorted buns and rolls
Seasoned waffle fries
Corn on the cob
Mini cupcakes

CHUCKWAGON | \$35

BBQ ranch salad
Red potato salad
Pulled pork or bbq pork ribs (choose one)
BBQ chicken breast or fried chicken (choose one)
Corn on the cob
Baked beans
Cornbread with whipped butter
Warm apple crisp with vanilla whipped cream

All Hot Buffet luncheons include freshly brewed coffee and decaffeinated, iced tea, and assorted hot teas.

Pricing per person.

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LUNCH

Box Lunch

BOXED LUNCH | \$28

Homemade pasta salad or whole grain mustard potato salad

Grilled chicken with mozzarella, tomato, leaf lettuce, pesto aioli on ciabatta

Sliced roast beef with aged cheddar, tomato, leaf lettuce, horseradish mayonnaise on kaiser roll

Vegetarian wrap with grilled portobello mushroom, baby spinach, roasted peppers, and tapenade

Smoked turkey, tomato, leaf lettuce, cranberry aioli and Swiss cheese on wheat roll

Italian submarine sandwich with genoa salami, cappicola, provolone cheese, tomato, lettuce, red wine vinaigrette

Potato chips

Ripe and delicious fruit

Freshly baked chocolate chip cookie

Pepsi's collection of soft drinks and bottled water

*Groups up to 25 Guests, Select Two Sandwiches

*Groups 26 and above, Select Three Sandwiches

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

DINNER

Plated Dinner: Part I

STARTERS SELECTIONS:

Traditional Caesar salad

Baby field greens salad, cherry tomato, English cucumber, vegetable vermicelli, with balsamic vinaigrette

Baby spinach salad, roasted pecan, strawberries, blue cheese crumbles, with raspberry vinaigrette

Iceberg wedge, diced tomato, bacon, blue cheese crumbles, with champagne vinaigrette or blue cheese dressing

Caprese, fresh mozzarella, beefsteak tomatoes, basil leaves, with extra virgin olive oil

VEGETABLE SELECTIONS:

Seasonal vegetable medley

Broccoli spears

Fresh green beans amandine

STARCH SELECTIONS:

Herb roasted red potatoes

Wild rice pilaf

Garlic mashed potatoes

Fettuccini alfredo

DESSERT SELECTIONS:

Chocolate decadence cake

NY style cheesecake

Raspberry browned butter tart

Chocolate mousse box

Mixed fruit Florentine

Grand duke

Plated dinner include freshly baked rolls, freshly brewed coffee, decaffeinated coffee, ice tea and assorted hot teas during meal service

Designed for one hour of service, minimum of 20 guests. Pricing per person.

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

DINNER

Plated Dinner: Part II

ENTREE SELECTIONS (select one starter, one vegetable, one starch, and one dessert):

Free range chicken breast | \$32

(Select one sauce) Caper white wine sauce

classic marsala wine sauce

lemon thyme vinaigrette

Vegetable wellington | \$34

Stuffed positano chicken | \$36

Spinach, sundried tomatoes, pimentos, pinenuts, feta and fontina cheeses

Herb crusted salmon | \$38

Lemon dill sauce

Rosemary and garlic roasted prime rib | \$42

Duet Plate – petite filet mignon and breast of chicken | \$42

Boneless beef short ribs | \$45

Natural jus

Duet Plate – petite filet mignon and shrimp scampi | \$46

Duet Plate – petite filet mignon and salmon | \$46

Filet mignon | \$48

Merlot demi-glace

Plated dinner include freshly baked rolls, freshly brewed coffee, decaffeinated coffee, ice tea and assorted hot teas during meal service

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

DINNER

Buffet Dinner

VIVO ITALIANO | \$43

Traditional Caesar salad

Grape tomato and fresh mozzarella salad, English cucumbers, basil chiffonade, with herb vinaigrette

Parmesan crusted boneless breast of chicken, roasted tomato sauce

Baked penne, roasted garlic tomato sauce, mozzarella, and shaved parmesan

Balsamic glazed flank steak

Grilled herb roasted potatoes

Bouquet of marinated grilled vegetables

Chef's choice dessert display

CHUCKWAGON | \$45

BBQ ranch salad

Red potato salad

Pulled pork or bbq pork ribs (choose one)

BBQ chicken breast or fried chicken (choose one)

Blackened tilapia

Corn on the cob

Baked potato bar

Cornbread with whipped butter

Warm apple crisp with vanilla whipped cream

All buffets are served with freshly brewed coffee and decaffeinated, ice tea and assorted hot teas.

Designed for one hour of service, minimum of 25 guests. Pricing is per person.

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DINNER

Buffet Dinner

NUEVO LATINO | \$45

Tequila citrus romaine salad, orange segments, shaved red onion, crispy tri-colored tortilla strips, with chipotle Caesar dressing

Jicama jalapeno slaw, julienne carrots, bell peppers, sweet mayonnaise dressing

Chile dusted fruit salad

Char-grilled steak chimichurri, garlic, onions, fresh herbs

Roasted fresh catch, pineapple mango relish, grilled lemon

Chile-rubbed slow roasted pork loin, pan jus, black beans, and roasted corn salsa

Frijoles borrachos, field tomatoes, minced jalapeno, red onion, cilantro

Arroz espanola

Roasted squash, tomato, onion

Chef's assorted Latino dessert display

CHOP STEAK HOUSE | \$50

Baby spinach salad, roasted pecans, blue cheese crumbles, strawberries, and raspberry vinaigrette

Chop house Caesar, romaine, shaved parmesan cheese, house made croutons, Caesar dressing

Marinated vegetable salad, zucchini, broccoli, carrots, peppers, red onions, herb vinaigrette

Fire-grilled sliced sirloin with green peppercorn demi-glace

Pan roasted Atlantic salmon filets with whole grain mustard sauce

Cajun grilled breast of chicken, herb chicken jus

Oven roasted steakhouse asparagus

Baked potato bar with; sour cream, crumbled bacon, chives, cheddar cheese, soft butter

Chef's choice of dessert display

All buffets are served with freshly brewed coffee and decaffeinated, ice tea and assorted hot teas.

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FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

RECEPTION

Hors d'oeuvres

THE CLASSICS | \$4 per piece

Hot Selections

- Mini quiche | *Buttery crust filled with savory custards*
- Spanakopita | *Layers of phyllo filled with spinach and feta cheese*
- Vegetarian Spring Rolls | *Sweet chili sauce*
- Chicken Taquitos | *Salsa verde*
- Buffalo Chicken Drumettes | *Blue cheese dip*

Cold Selection

- Bruschetta | *Tomato and basil vinaigrette*
- Herbed Creamed Cheese | *On cucumber round*

DELUXE | \$5 per piece

Hot Selections

- Chicken Tandoori | *Spicy yogurt dip*
- Baked Raspberry and Brie | *In Phyllo*
- Chicken Tenders | *Mango-ginger Sauce*

Cold Selections

- Smoked Salmon Rolls | *with cream cheese on whole wheat toast*
- Variety of Sushi Rolls | *with soy-wasabi dip*

All Hors d'oeuvres are priced by the piece and are sold in increments of 50 pieces

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RECEPTION

Hors d'oeuvres

All Hors d'oeuvres are priced by the piece and are sold in increments of 50 pieces

DELUXE | \$5 per piece

Hot Selections

Spicy Beef Empanada | *House salsa*

Beef Satay | *Bankok & Peanut Sauce*

PREMIUM | \$6 per piece

Hot Selection

Coconut Shrimp | *With mango chutney*

Goat Cheese Stuffed Artichoke Heart | *Panko Breaded*

Cashew Chicken Lumpia | *With sweet soy sauce*

Cold Selections

Jumbo Shrimp | *With cocktail sauce*

Phyllo cup with Crab Salad

All Hors d'oeuvres are priced by the piece and are sold in increments of 50 pieces

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2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

RECEPTION

Action Stations and Displays

STATIONS*

Herbed rub roasted breast of turkey | \$10

Cranberry relish, herb mayonnaise and artisanal rolls

Dr. Pepper glazed smokehouse ham | \$10

Pineapple relish, spicy honey mustard, and artisanal rolls

Marinated pork loin | \$18

Apple cider reduction with artisanal rolls

Slow roasted prime rib | \$22

Horseradish, au jus, artisanal rolls

Roasted salmon filet | \$22

Citrus apricot glaze, and artisanal rolls

**Station attendant fee of \$150 applies to each station, pricing is per person.*

DISPLAYS*

Fresh fruit display | \$5

Fresh fruit display with seasonal berries and honey yogurt dressing

Cheese display | \$5

Display of international and domestic cheeses with assorted crackers and cocktail breads

Vegetable crudité | \$5

Rainbow of garden fresh vegetables with buttermilk ranch and roasted beet hummus

Antipasto platter | \$7

Selection of Italian Meats and Cheeses, marinated and grilled vegetables and mushrooms, marinated olives, artichoke hearts, and roasted tomatoes, country bread, crackers and crostini

Signature sweets | \$9

Collection of cakes, fruit filled pies, assorted pastries, coffee and tea service

**Display pricing per person.*

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BEVERAGE

ESSENTIAL

Beer: Bud Light, Budweiser, Samuel Adams Boston Lager, Corona Extra, Lagunitas IPA, Miller Lite

Wines: Sparkling/Champagne – Wycliff Brut, California, **Riesling** – Chateau Ste. Michelle, Columbia Valley, Washington, **White Zinfandel** – Beringer Classics, California, **Pinot Grigio** – Beringer, California, **Sauvignon Blanc** – Rodney Strong “Charlotte’s Home,” Sonoma County, California, **Chardonnay** – Canyon Road, California, **Rosé** – Noblel Vines, 515 Rosé, Monterey, California, **Pinot Noir** – Canyon Road, California, **Merlot** – Canyon Road, California, **Cabernet Sauvignon** – Canyon Road, California, **Red Specialties** – 19 Crimes, South Australia

Liquor: Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Sauza Blue Silver Tequila, Grants Scotch, Jim Beam Bourbon, E&J Brandy

HOSTED BAR | PRICED PER DRINK

Mineral Waters | \$4
Soft Drinks | \$4
Domestic Beer | \$6
Imported/Craft Beer | \$7
Wine by The Glass | \$8
Mixed Drinks | \$10
Cordials | \$10

CASH BAR | PRICED PER DRINK

Mineral Waters | \$5
Soft Drinks | \$5
Domestic Beer | \$7
Imported/Craft Beer | \$8
Wine by The Glass | \$9
Mixed Drinks | \$11
Cordials | \$11

PACKAGE BAR | PRICED PER HOUR (UP TO 4 HOURS)*

1 Hour | \$21
Additional Hours | \$15

- +\$150 fee per bartender up to 4 hours for all bars
- +\$50 fee for each additional hour

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BEVERAGE

EXCEPTIONAL

Beer: Bud Light, Budweiser, Samuel Adams Boston Lager, Corona Extra, Lagunitas IPA, Miller Lite

Wines: Sparkling/Champagne – Michelle Brut, Columbia Valley, Washington **Riesling** – Chateau Ste. Michelle, Columbia Valley, Washington, **White Zinfandel** – Beringer Classics, California, **Pinot Grigio** – Sterling Vintners California, **Sauvignon Blanc** – Rodney Strong “Charlotte’s Home,” Sonoma County, California, **Chardonnay** – Kendall-Jackson, Vintner’s Reserve, California, **Rosé** – Rodney Strong, Sonoma, California, **Pinot Noir** – “A” by Acacia, California, **Merlot** – Chateau St. Jean, California, **Cabernet Sauvignon** – Kendall-Jackson, Vintner’s Reserve, California, **Red Specialties** – 19 Crimes, South Australia

Liquor: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Sauza Hornitos Reposado Tequila, Jack Daniels Whiskey, Dewars White Label Scotch, Courvoisier VS Cognac

HOSTED BAR | PRICED PER DRINK

Mineral Waters | \$4
Soft Drinks | \$4
Domestic Beer | \$6
Imported/Craft Beer | \$7
Wine by The Glass | \$10
Mixed Drinks | \$11
Cordials | \$14

CASH BAR | PRICED PER DRINK

Mineral Waters | \$5
Soft Drinks | \$5
Domestic Beer | \$7
Imported/Craft Beer | \$8
Wine by The Glass | \$11
Mixed Drinks | \$12
Cordials | \$11

PACKAGE BAR | PRICED PER HOUR*

1 Hour | \$27
Additional Hours | \$19

- +\$150 fee per bartender up to 4 hours for all bars
- +\$50 fee for each additional hour

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BEVERAGE

Favorite and Top Shelf Brands

EXTRAORDINARY

Beer: Bud Light, Budweiser, Samuel Adams Boston Lager, Corona Extra, Lagunitas IPA, Miller Lite

Wines: Sparkling/Champagne – Michelle Brut, Columbia Valley, Washington **Riesling** – Chateau Ste. Michelle, Columbia Valley, Washington, **White Zinfandel** – Beringer Classics, California, **Pinot Grigio** – Kendall-Jackson, Vintner's Reserve, California, **Sauvignon Blanc** – Esk Valley, Marlborough, New Zealand, **Chardonnay** – Sonoma-Cutrer, "Russian River Ranches," Sonoma, California, **Rosé** – Rodney Strong, Sonoma, California, **Pinot Noir** – La Crema, Sonoma Coast, California, **Merlot** – Decoy by Duckhorn, Sonoma, California, **Cabernet Sauvignon** – Louis M. Martini, Sonoma County, California, **Red Specialties** – Upshot by Rodney Strong, Sonoma County, California

Liquor: Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila, Johnnie Walker Black Scotch, Makers Mark Bourbon, Hennessy VS Cognac

HOSTED BAR | PRICED PER DRINK

Mineral Waters | \$4
Soft Drinks | \$4
Domestic Beer | \$6
Imported/Craft Beer | \$7
Wine by The Glass | \$12
Mixed Drinks | \$12
Cordials | \$16

CASH BAR | PRICED PER DRINK

Mineral Waters | \$5
Soft Drinks | \$5
Domestic Beer | \$7
Imported/Craft Beer | \$8
Wine by The Glass | \$13
Mixed Drinks | \$13
Cordials | \$17

PACKAGE BAR | PRICED PER HOUR*

1 Hour | \$30
Additional Hours | \$19

- +\$150 fee per bartender up to 4 hours for all bars
- +\$50 fee for each additional hour

A 22% taxable service charge and sales tax will be added to hosted bar prices. All menus and pricing subject to change.



FULLERTON MARRIOTT AT CALIFORNIA STATE UNIVERSITY

2701 Nutwood Avenue · Fullerton CA 92831 · T: 714.738.7800

BEVERAGE

Wines by the Bottle

WHITE

CHARDONNAY

Canyon Road ~ California | \$32

Kendall-Jackson, Vintner's Reserve ~ California | \$40

Sonoma-Cutrer, "Russian River Ranches" ~ Sonoma, California | \$62

SAUVIGNON BLANC

Rodney Strong "Charlotte's Home" ~ Sonoma County, California | \$46

Esk Valley ~ Marlborough, New Zealand | \$48

PINOT GRIGIO

Beringer Pinot Grigio ~ California | \$32

Kendall-Jackson, Vintner's Reserve ~ California | \$40

Sterling, Vintner's Reserve ~ California | \$48

SPARKLING/CHAMPAGNE

Wycliff Brut Champagne ~ California | \$36

Michelle Brut ~ Columbia Valley, Washington | \$36

Chandon Brut Classic, Sparkling ~ California | \$62

ADDITIONAL

White Zinfandel – Beringer Classics ~ California | \$32

Riesling - Chateau Ste. Michelle ~ Columbia Valley, Washington | \$32

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BEVERAGE

Wines by the Bottle

RED

ROSE

Noble Vines 515 ~ Monterey, California | \$40

Fleur de Mer ~ Cotes de Provence, France | \$52

CABERNET SAUVIGNON

Canyon Road ~ California | \$32

Kendall-Jackson, Vintner's Reserve ~ California | \$46

Louis Martini ~ Sonoma County, California | \$46

MERLOT

Canyon Road ~ California | \$32

Chateau St. Jean ~ California | \$40

Decoy by Duckhorn ~ Sonoma, California | \$66

PINOT NOIR

Canyon Road ~ California | \$32

"A" by Acacia ~ California | \$36

La Crema ~ Sonoma Coast, California | \$64

RED SPECIALTIES

19 Crimes ~ South Australia | \$36

Upshot by Rodney Strong ~ Sonoma County, California | \$64

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TECHNOLOGY

Audio/Visual

**Priced per day, per meeting room*

PROJECTOR AND ACCESSORIES

Projector Package *LCD projector, projection screen, skirted cart, interface cables & power cords* | \$450

LCD Projector - 3500 Lumens | \$325

42' Plasma TV | \$250

SCREENS

Screen Package *Screen, interface cables & power cords* | \$175

6' Fastfold tripod screen | \$140

8' Fastfold tripod screen | \$150

Use of in-room screen (University, Fullerton, & Pacific Suite only) | \$70

Pipe and drape | please call for pricing

AUDIO

Sound system package *2 speakers with stand, wireless hand-held mic or lapel mic, and 4-channel mixer* | \$250

JBL speaker with stand | \$150

Lavalier/wireless hand-held microphone | \$130

Wired microphone | \$50

4-channel mixer (mono) | \$120

HDMI cable | \$40

HDMI converter | \$30

VGA cable | \$30

Auxiliary cord | \$30

Computer Audio Patch | \$75



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TECHNOLOGY

Audio/Visual

**Priced per day, per meeting room*

MEETING AIDS

Flip chart package

Hardback easel, pad, and 2 markers | \$80

Tripod easels | \$25

3' x 4' whiteboard with easel and markers | \$65

Laser pointer | \$30

Teleconference phone | \$175

Wood Podium | \$75.00

HDMI Splitter | \$40



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EXECUTIVE MEETING PACKAGE

All-Day Food & Beverage (Service 7am-5pm): Freshly Brewed Coffee and Decaf, Assorted Specialty Teas, Assorted Pepsi Products, Bottled Still Water, and Whole Fruit

EXECUTIVE CONTINENTAL BREAKFAST

Orange and Grapefruit Juices, Sliced and Whole Seasonal Fruits, Assortment of Breakfast Cereals, Milk (Whole, 2% and Skim Milk), Assorted Yogurts, New York Style Bagels with Low Fat and Regular Cream Cheeses, Freshly Baked Morning Pastries with Fruit Preserves and Butter

AM BREAK

Trail Mix Station with Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels, Granola and Energy Bars
Assorted Tea Breads

LUNCH

Menu driven or Buffet based on group size: Groups of 20 guests or less: Plated Lunch, Groups of 21 guests or more: Buffet Lunch

PM BREAK

Chef's Choice Bite Sized Candies and Cookies, Crudité Display with Buttermilk Ranch and Blue Cheese Dips, Imported and Domestic Cheese Platter with Assorted Crackers

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with cart, power strip, skirted and draped screen
- (1) Easel flipchart, assorted markers, and pads
- (1) Table top or Standing Lectern with microphone

MEETING SUPPORT SERVICES

Meeting Support Services, Complimentary Storage of Materials, Complimentary Meeting Room WiFi

\$85 per person

plus tax (7.75%) and taxable service (22%)



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GENERAL INFORMATION

Terms and Conditions A

GUARANTEES

It is a requirement that the hotel is notified of the exact number of attendees 72 business hours prior to the event. This minimum number of attendees will be considered a guarantee for which you will be charged, even if fewer attendees are present. The hotel will set up 5% over the final guarantee figure; however, food is prepared for the guarantee only. If the guaranteed attendance is not received in the timeframe indicated, the expected number of attendees will serve as your guarantee.

FOOD

The hotel must supply all food items. Menu selections, room requirements and all other arrangements must be received four weeks prior to the function. Our catering menus are suggested for your consideration but, if you prefer, we would be pleased to tailor a menu for your review.

BEVERAGE

The Marriott Fullerton as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with California ABC regulations. If alcoholic beverages are to be served on the premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be supplied and dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the hotel's judgment appears intoxicated.

BILLING AND DEPOSITS

Billing arrangements for all events must be made in accordance with hotel policies. All requests for direct bill must be authorized by our credit department 90 days prior to the event. All advance deposits required are considered nonrefundable and non-transferable.

FUNCTION ROOM AND SET UP FEES

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to accordingly reassign the banquet function room. The hotel reserves the right to charge a service fee for set up of meeting rooms with extraordinary requirements. A function room set up fee will be charged where applicable.

DECORATIONS

The hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples and carpet tape or any other substance. Please consult with the catering department should you need assistance in finding a florist, decorator or entertainment.



GENERAL INFORMATION

Terms and Conditions B

LOST AND FOUND

The housekeeping department administrates lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event. Security arrangements should be made for all merchandise or articles set up prior to the planned event or items left unattended.

ENGINEERING AND AUDIO VISUAL

Special engineering requirements must be specified to our catering department at least 72 hours prior to the function. Audio-visual requirements are available through our in-house department. A price list available and quoted upon request. A \$50.00 electrical/sound patch fee will apply for all outside audio-visual equipment brought into the hotel.

CANCELLATION

Should it be necessary to cancel a meal function after you have signed the contract, the hotel will be entitled to fees based upon the contracted scale.

LIABILITY

The Fullerton Marriott reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto hotel premises.

SERVICE CHARGE AND SALES TAX

All food and beverage functions including meeting room rental, audio visual, and other enhancements are subject to applicable service charge, currently 22% and sales tax, currently 7.75%. All buffet meal functions under 20 people are subject to an additional fee.

MEAL OPTIONS FOR BANQUET EVENTS

As the host, you may pre-select a maximum of three (3) entrees for your guests to choose from. We will need a count for each entrée at the time the guarantee number of attendance is due (72 business hours). Please also note that you must provide place cards the day of the event to denote the entrée selection each guest has made. The prevailing priced entrée will be applied to all entrees offered.

PARKING

Special event day parking rates are available.

STORAGE

First two boxes free, Boxes under 25 pounds \$5 each /day, Boxes 26-50 pounds \$10 each /day
Boxes over 50 pounds \$20 each / day, Pallets \$50 each / day

