inspiring event menus
breakfast

buffet

25 guest minimum ($150 service charge for groups smaller than 25)
includes assorted chilled juices, freshly brewed regular and decaffeinated coffee and hot tea selections
pricing is per person unless otherwise noted; based on two hours of service

traditional continental $32
assorted breakfast breads, muffins and pastries
assorted mini bagels and cream cheese
artisan jams and butter
seasonal sliced fruit

deluxe continental $34
steel-cut oatmeal: dried fruit, brown sugar and pecans
assorted breakfast breads, muffins and pastries
artisan jams and butter
seasonal sliced fruit and berries
assorted greek-style yogurts: house made granola

all american $43
assorted freshly baked pastries: doughnuts and cinnamon rolls
seasonal sliced fruit
farm fresh scrambled eggs: cheese, chives
pork sausage links
smoked bacon
home-style potatoes

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breakfast

buffet
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includes assorted chilled juices, freshly brewed regular and decaffeinated coffee and hot tea selections
pricing is per person unless otherwise noted; based on two hours of service

health nut $45
assorted freshly baked pastries: low fat muffins and breakfast breads
assorted jams and butter
seasonal sliced fruit
cereal and milk: individual cereals, low fat milk, soy milk, almond milk
assorted individual yogurts: granola, raisins
chicken apple sausage
home-style potatoes
farm fresh egg frittata: mushroom, cheddar, seasonal vegetables

southern $45
assorted freshly baked pastries: cinnamon rolls and pound cake
assorted jams and butter
seasonal sliced fruit
farm fresh scrambled eggs: cheese, chives
pork sausage links
smoked bacon
home-style potatoes
biscuits and gravy

latin flair $45
assorted freshly baked pastries: pan dulce
assorted jams and butter
seasonal sliced fruit
farm fresh scrambled eggs: charred tomatoes, pepper jack cheese, green onion, cilantro
cumin spiced home-style potatoes
chorizo links

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breakfast

buffet

enhancements

pricing per person unless noted otherwise

cereal & milk
individual assorted cereals
choice of two: low fat milk, soy milk, almond milk

breakfast smoothies (bottled)
berry blast, mango, green machine

steel-cut oatmeal
dried fruit, brown sugar, toasted pecans

french toast bites
powdered sugar, maple syrup

breakfast tacos/burritos
with salsa rojo
black bean, egg, and cheese
bacon, egg, and cheese
sausage, egg, and cheese
chorizo, egg, and cheese

breakfast sandwiches
biscuit, egg, and cheese sandwich
biscuit, sausage, egg, and cheese sandwich

smoked salmon tray (serves 20)
tomatoes, capers, herbed cream cheese, mini bagels

$6

$7 (minimum 25)

$7 (minimum 25)

$8 (minimum 25)

$8.50

$8.50

$160 per tray

chef-attended enhancements

pricing per person, $200 per chef attendant, minimum 25 guests, recommend one attendant per 25 guests.

waffle station
buttermilk waffles, bananas, pecans,
seasonal fruit compote, maple syrup

omelet station
farm fresh eggs or egg whites, ham, bacon, spinach,
mushroom, onions, cheese, tomatoes

$11

$12

pricing per person unless otherwise noted, based on two hours of service

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breakfast

plated breakfast

includes assorted chilled juices, freshly brewed regular and decaffeinated coffee and hot tea selections
please inquire about custom or vegetarian options crafted just for you

bonjour
brioche french toast, seasonal fruit compote, breakfast sausage
(fruit compote will be served at the center of the table)

$31

all-american
chive-scrambled farm fresh eggs, smoked bacon, home-style breakfast potatoes

$33

the cowboy
4oz angus new york strip loin, chive-scrambled eggs, hash browns, biscuits
(biscuits will be served in the center of the table)

$39

enhancements for the table

pastries: assorted scones, muffins, and/or breakfast breads
$54 per dozen

for your sweet tooth: sticky buns, pound cake, and doughnuts
$54 per dozen

individual greek yogurt and homemade granola parfait
$8 per item

seasonal fruit plate
$8 per plate

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breaks

**full throttle**
- energy bars
- candy bars: twix, snickers, m&m’s, and payday
- assorted doughnuts

$26

**sweet and salty**
- compost cookies
- raspberry bars
- flavored popcorn
- house made kettle chips with caramelized onion dip

$26

**all american snack break**
- assorted potato chips: sea salt, jalapeño, barbecue
- soft pretzels: assorted mustards
- mini hot dogs: mustard

$25

**go fiesta**
- salsa: rojo and verde, served with tortilla chips
- fresh fruit salad: chili lime salt
- churros

$25

**break dance**
- chocolate brownies
- chocolate dipped pretzels
- double chocolate cookies

$27

**breakin’ the raw**
- fresh seasonal whole fruit
- peanut butter, seasonal vegetables, and crackers
- create your own trail mix: almonds, cashews, peanuts, assorted dried fruit, mini chocolate chips

$27

**go local**
- crudité, point reyes blue cheese dressing
- hummus, toasted naan bread
- local cheese plate, fruit, nuts, crackers

$28

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**Pricing:**

- **Per person based on 45 minutes of service for each break**
- **25 person minimum. $150 service charge for groups smaller than 25**

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breaks

**a la carte**

*price per person unless noted otherwise*

- **chips and salsa**
  - salsa rojo and salsa verde
  - $7

- **gourmet bread basket**
  - please choose one: honey butter, truffle butter, or fine herb butter
  - $7

- **crudités**
  - please choose one: ranch, bleu cheese, peanut butter, hummus
  - $8

- **special nuts**
  - please choose one: barbeque, spicy cajun, honey-roasted
  - $10

- **charcuterie board**
  - salame, prosciutto, mortadella, pickled vegetables, bread
  - $18

- **cheese platter**
  - domestic cheeses, breads, fruit garnish
  - $12

- **cookies & brownies**
  - cookies: peanut butter, chocolate chip, double chocolate
  - brownies: double chocolate, blondie, nuts
  - $54/doz

**ice breakers**

- individual beverages: assorted soda, spring water
  - $5 each

- coconut water
  - $6 each

- individual flavored infused water
  - $5 each

- red bull — regular or sugar free
  - $7 each

- naked juices — assorted
  - $7 each

- fresh water station (5gal)
  - $35 each

- iced tea
  - $70/gal

- hot tea selection
  - $110/gal

- coffee and decaffeinated coffee
  - $110/gal

- **premium single source coffee**
  - $130/gal

- **premium selection of loose leaf teas**
  - $115/gal

*pricing per person based on 45 minutes of service for each break*

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lunch

gourmet lunch box  $40 per person
one selection per 20 guests, choose up to three selections.
includes: potato chips, seasonal whole fruit, chocolate chip cookie, choice of one side, bottle water or soda

shaved roast beef
horseradish mayo, caramelized onion, and baby arugula on focaccia

classic
ham and swiss on wheat with herb aioli

turkey bacon
lettuce and tomato on brioche roll

vegetarian
avocado, cucumber, tomato, sunflower, sprouts, and basil pesto mayo on whole wheat
(can be made gluten friendly)

hummus wrap
grilled squash, charred sweet peppers, portobello mushroom in a spinach wrap

caesar salad
grilled chicken, romaine, parmesan, and croutons

classic chef salad
mixed greens, turkey, egg, bacon, cheese, and green onion ranch

mixed green salad
mixed greens, sonoma chicken salad and whole grain honey mustard vinaigrette

select one side
fingerling potato salad: whole grain mustard aioli
tomato mozzarella salad: basil pesto
macaroni salad: sundried tomatoes, calabrese peppers, feta, seasonal roasted vegetables
lunch

deli buffets

all lunch buffets include iced tea, coffee & hot tea
25 person minimum. $150 service charge for groups smaller than 25
pricing is per person unless otherwise noted; based on two hours of service

build your own sandwich buffet $48

soup of the day
mixed green salad: cherry tomatoes, cucumber, charred onions, red wine vinaigrette ranch dressing
fingerling potato salad: whole grain mustard aioli
macaroni salad: sundried tomatoes, calabrese peppers, feta, seasonal vegetables
black forest ham, roasted turkey breast, roast beef, tuna salad, egg salad
cheddar, provolone, swiss
lettuce, tomatoes, onions, pickles, mayo, mustard
white, wheat, multigrain breads
assorted dessert bars

specialty sandwiches buffet $53

soup of the day
chopped salad: romaine, corn, tomatoes, cucumber, egg, chive, lemon mustard vinaigrette
fingerling potato salad: whole grain mustard aioli
mediterranean quinoa salad: cucumber, tomato, mint, parsley, olives
assorted dessert bars

select up to three
shaved roast beef: horseradish mayo, arugula, caramelized onion, focaccia bread
italian cold cut trio: salame, pepperoni, ham, oregano vinaigrette, hoagie roll
turkey club: bacon, lettuce, tomato, whole wheat bread
chicken wrap: roasted chicken, arugula, sundried tomatoes, provolone
vegetarian hummus wrap: grilled veggies, roasted peppers, spinach wrap
vegetarian: avocado, cucumber, tomato, sprouts, basil pesto spread, wheat bread

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lunch

buffet

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25 person minimum. $150 service charge for groups smaller than 25
pricing is per person unless otherwise noted; based on two hours of service

tour of siam $56
spicy chicken soup
thai green salad: bean sprouts, cucumber, mint, thai basil, cilantro, chili peanuts, sesame ginger vinaigrette
cold rice noodle salad: spicy lime vinaigrette, dried shrimp
thai green vegetable curry: seasonal vegetables, mushrooms, tofu
steamed salmon: ginger, garlic and scallion oil, baby bok choy
thai chicken red curry
stir fry beef: thai basil, green chilies, green beans
lemongrass scented jasmine rice
passion fruit cake
mango mousse shooters

southern goodness $58
mini jalapeno corn muffins
chopped salad: romaine, cucumber, tomatoes, chive, buttermilk dressing
black eye pea salad
sweet potato and pecan salad
our signature mac and cheese
braised kale: bacon
fried chicken
blackened catfish
braised tenderloin tips: cheddar grits
red velvet cupcakes
pecan squares

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buffet

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25 person minimum. $150 service charge for groups smaller than 25
pricing is per person unless otherwise noted; based on two hours of service

north beach  $56
garlic bread sticks
minestrone soup
d caesar salad: parmesan, crouton, caesar dressing
d americano: romaine, giardiniera, provolone, oregano vinaigrette
tomato salad: mozzarella, basil pesto
d pasta primavera: seasonal vegetables, marinara, penne
d salmon: orzo, charred tomatoes, lemon caper
d herbed-marinated chicken breast: oven roasted potatoes, rosemary scented chicken jus
c classic tiramisu

mission street  $57
tortilla soup
d black bean salad: corn, cilantro vinaigrette
d chopped salad: romaine, green pepper, jicama, tomatoes, cotija cheese, green onion ranch
d grilled chicken and beef fajitas: peppers and onions
d flour and corn tortillas
d cumin scented black beans
d cilantro lime rice
d salsa: rojo and verde
d guacamole, sour cream, shredded cheese mix
d flan and churros

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buffet
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good ole’ fashion barbeque $56
chopped salad: romaine, corn, cucumber, tomatoes, chive, buttermilk dressing
classic coleslaw
potato salad
ranch style beans
creamed corn
vegetarian chili
barbeque chicken breast
smoked brisket
barbeque fixins: pickles, onions, barbeque sauce, fried jalapeños
seasonal fruit cobbler
lunch

plated lunch—fall & winter
seasonal menu valid for events october through march

starter (choose one)

butternut squash soup: pecan dust
potato and leek soup: chives
hearty vegetable white bean soup: root vegetables
mixed green salad: carrot, tomato, cucumber, red wine vinaigrette
bibb lettuce: roasted tomatoes, croutons, chive, buttermilk dressing
cesar salad: romaine hearts, parmesan, crouton, caesar dressing
spinach salad: bacon, sunflower seeds, avocado lime dressing
mixed green salad: candied walnuts, roasted pears, pomegranate vinaigrette

entrée

caesar salad: romaine lettuce, roasted fall vegetables, parmesan, croutons, caesar dressing $32
seared salmon $40, grilled chicken $40, oak-fired shrimp $42
cheese tortellini: sautéed mushrooms, tomato cream, parmesan (vegetarian) $41
seared salmon: mashed yukon potatoes, root vegetables medley, lemon cream $52
pan seared salmon and chicken breast duo: sweet potato mash, baby carrots $55
roasted salmon and grilled new york strip loin duo: sour cream yukon gold mash, roasted parsnips and carrots, thyme jus $57
grilled chicken: sweet potato mash, broccolini, baby carrots, chicken jus $47
pork chop: wild rice, roasted squash, mustard buerre blanc $47
braised short rib: sweet potato mash, roasted brussels sprouts, short rib jus $53
petite new york strip: roasted fingerling potatoes, root vegetable medley, thyme demi $55

all plated lunches include: rolls and butter, starter, entrée, dessert, and iced tea
per person charges are reflected under each entrée option
with multiple selections, the highest priced entrée will prevail

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lunch

plated lunch—fall & winter
seasonal menu valid for events october through march

desserts (choose one)

pumpkin tart: ginger whip cream
apple strip: salty caramel
classic tiramisu: chocolate tuile
cheesecake: vanilla bean
tulip cup: white and dark chocolate mousse

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lunch

plated lunch — spring & summer
seasonal menu valid for events april through september

starter (choose one)

corn chowder: charred corn relish
roasted tomato soup: basil gremolata
oak–fired summer squash soup: curry, cilantro
mixed green salad: carrot, tomato, cucumber, red wine vinaigrette
ciaesar salad: romaine hearts, parmesan, crouton, Caesar dressing
bibb lettuce salad: roasted tomatoes, croutons, chive, buttermilk dressing
beet salad: baby arugula, roasted beets, pistachio, orange vinaigrette
tomato salad: mozzarella, pepitas, balsamic vinaigrette

entrée

summer vegetable salad: romaine, grilled summer squash, charred tomatoes, balsamic vinaigrette
seared salmon $40, grilled chicken $40, oak-fired shrimp $42
cheese tortellini: sautéed mushrooms, tomato cream, parmesan (vegetarian) $41
spiced salmon: israeli couscous, blistered tomatoes, charred sweet bell peppers, lemon cream $51
roasted chicken breast: corn salsa, summer squash, baby carrots, chicken au jus $48
grilled chicken breast: wild rice, summer succotash, romesco $48
grilled pork chop: spring potatoes, peas, cherry mostarda $48
braised beef short ribs: spring potatoes, asparagus, short rib jus $52
petite new york strip: roasted garlic baby potatoes, grilled tomatoes, onions, chimichurri $54
salmon and chicken duet: wild rice, summer succotash, lemon cream $55
salmon and new york striploin duo: spring potatoes, charred sweet bell peppers, chimichurri $57

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lunch

plated lunch—spring & summer
seasonal menu valid for events april through september

desserts (choose one)

fresh berry tart: raspberry sauce
seasonal fruit strip: ginger cream
classic tiramisu: chocolate tuile
cheesecake: vanilla bean
tulip cup: white and dark chocolate mousse

all plated lunches include: rolls and butter, starter, entrée, dessert, and iced tea
per person charges are reflected under each entrée option
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hors d’oeuvres

passed or display 
*pricing per piece with a 50 piece minimum*

**canapés**
- tomato bruschetta $7
- sonoma chicken bouche $7
- sushi roll: crab and cucumber $8
- shrimp cocktail: horseradish $9
- gazpacho shooter: corn and avocado salsa $7
- mini crepe with camembert $8

**hot**
- asian vegetable spring rolls: house made chili sauce $7
- spanakopita $7
- artichoke boursin fritter: ancho aioli $8
- assorted mini quiche: parmesan $7
- brie en croute: seasonal fruit puree $8
- mini cheese quesadillas: charred tomato salsa $8
- beef flautas: charred tomato salsa $9
- beef satay: sesame oil, green onion $9
- panko breaded chicken chao on sugar cane: sweet chili sauce $9
- mini chicken cordon bleu croquette $9
- mini crab cakes: remoulade $10
- mini beef wellingtons $9
- bacon wrapped dates $9

**carving stations** 
*$200 carving attendant fee per attended station required. minimum 40 guests.*
- roasted turkey breast: bread dressing, turkey sage gravy $410 (serves 40 people)
- roasted and stuffed pork loin: seasonal mostarda, soft polenta $435 (serves 40 people)
- brisket: potato salad, barbeque sauce $435 (serves 40 people)
- herb crusted new york strip loin: petite rolls, steak sauce $550 (serves 40 people)
- slow roasted ribeye: horseradish mashed potato, au jus $575 (serves 40 people)

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hors d’oeuvres

action stations per person
$200 chef attendant fee required per action station or display; minimum of 25 persons

risotto: seasonal vegetables, mushroom, parmesan, pesto
   rock shrimp add $5; grilled chicken add $5 $15
pasta: classic marinara and basil pesto sauce
   mushrooms, red onions, seasonal vegetables, parmesan
   rock shrimp add $5; grilled chicken add $5; italian sausage add $6 $20
tacos: chicken, beef, vegetarian corn tortillas (based on 3 per person)
   salsa rojo and verde, onions, cilantro, cotija cheese, spicy coleslaw $21
dim sum: shrimp har gow, chicken shu mai, barbeque pork bun
   vegetable wontons $28
sliders: mini cheese burger with bacon, buffalo chicken, pulled pork, caprese $28

displays per person
recommended one station per 40 guests; minimum of 25 persons

chips and dips: guacamole, salsa $9
mediterranean: hummus, tabouleh, baba ghanoush, marinated olives, pita $15
le plateau du fromages: seasonal cheeses, honeycomb, breads, fruit garnish $18
charcuterie: prosciutto, salame, mortadella, pickles, mustard, assorted crackers and breads $20
veggie antipasto: marinated eggplant, caper and mint; roasted squash and walnut pesto,
   roasted cauliflower and calabrese peppers; charred asparagus and parmesan;
   charred tomatoes and chipolini onions and balsamic $18
assorted california rolls and sushi: wakame salad, chili edamame (3 pieces per person) $24
chilled tapas: serrano ham, cabrales cheese, marinated mushrooms, jumbo green
   asparagus in romesco, spice-marinated olives, salted almonds, roasted red pequillo
   peppers in garlic and extra virgin olive oil, chorizo sausages, seafood salad, grilled
   portobello slices with balsamic vinegar and fresh olive bread $25
mini desserts: caramel apple grannies, marshmallow bar, lemon squares,
   peanut butter shooter, seasonal fruit tart $22

**there is a risk associated with consuming of raw foods. if you have a chronic illness of the liver, stomach, or blood or have an immune
   disorder, you are at greater risk of illness from raw fish and should eat fish fully cooked. if unsure of your risk, consult your physician.

with multiple selections, the highest priced entrée will prevail
$150 fee for groups of less than 25
minimum 25 guests required. pricing per person

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buffets

all dinner buffets include iced tea, coffee & hot tea
25 person minimum. $150 service charge for groups smaller than 25
pricing is per person unless otherwise noted; based on two hours of service

mediterranean $86

fattoush: cucumber, tomatoes, feta, mint, pita, lemon sumac vinaigrette
chopped greek salad: romaine, kalamata olives, cucumber, tomatoes, oregano vinaigrette
cucumber tomato salad: tomatoes, cucumber, garbanzo beans, red onion, oregano vinaigrette
moroccan spiced salmon: roasted eggplant, blistered tomatoes, parsley
chicken tagine: cinnamon, cumin
harissa roasted strip loin
stewed seasonal vegetables: cumin, tomatoes, cilantro
braised escarole: garlic, lemon, red pepper flakes
rice pilaf: peas, carrots, saffron
baklava
date almond tart

bistro $84

dinner rolls: butter
green leaf lettuce: bacon, tomatoes, chives, buttermilk
beet salad: baby arugula, pistachio, orange vinaigrette
vegetarian niçoise salad: romaine, green beans, potatoes, hard boiled egg, olives, roasted shallot vinaigrette
seared trout: potatoes, lemon caper vinaigrette, toasted almonds
herb roasted chicken breast: rosemary, thyme, honey white wine glaze
braised short ribs bourguignon style: root vegetables, mushrooms, pearl onions
whipped yukon gold potatoes
glazed baby carrot: thyme
cauliflower gratin: gruyere, white cheddar, parsley bread crumbs
profiteroles
mini apple tart tartines

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buffets

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pricing is per person unless otherwise noted; based on two hours of service
$200 chef attendant required for caring station option

ranch style $91

biscuits: honey butter, habanero peach jam
wedge salad: bacon, tomatoes, chives, blue cheese dressing
field green salad: charred seasonal fruit, toasted walnuts, red wine vinaigrette
ranch style cobb salad: grilled corn, tomatoes, black beans, green onion, ranch dressing
chili lime glazed salmon
chorizo stuffed pork loin
ancho chili rub roasted ribeye carving station: red eye gravy, mustard, horseradish cream*
grilled corn on the cob: chili lime butter
southwest succotash
grits: green chili, cheddar, scallion
sweet potato pie bites
pecan pie bites
banana pudding shooters
dinner

plated dinner — fall & winter
seasonal menu valid for events october through march

starter (choose one)

**butternut squash soup**: pecan dust
**potato soup**: bacon crouton, chive
**hearty vegetable soup**: white bean, root vegetables
**wedge salad**: cherry tomatoes, blue cheese crumbles, point reyes blue cheese dressing
**bibb salad**: charred tomatoes, croutons, chive, buttermilk dressing
**spinach bacon salad**: sunflower seeds, avocado lime dressing

entrée

**pan seared salmon**: smashed parsnips and celeriac, broccolini & carrots, lemon buerre blanc $74
**roasted chicken**: soft herbed polenta, braised kale, baby carrots, chicken jus $71
**stuffed chicken**: pine nuts, mushrooms, roasted fingerling potatoes, winter greens, chicken jus $73
**grilled lamb chop**: sweet potato mash, root vegetable medley, rosemary jus $81
**braised short rib of beef**: mashed yams, root vegetable medley, short rib jus $77
**grilled strip loin**: sour cream yukon gold mash, brussels sprouts, bacon, thyme demi $80
**seared filet**: sour cream yukon gold mash, braised escarole, baby carrots, demi $83

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*all plated dinners include: rolls and butter, starter, entrée, dessert, and iced tea*
*per person charges are reflected under each entrée option*
*with multiple selections, the highest priced entrée will prevail*

A 17.5% F&B Staff Charge, a 7.5% F&B House Charge, plus applicable taxes (currently 9.25%) are applied to Food, Beverage, Room Rental & Miscellaneous Charges. The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees. Banquet personnel are not customarily tipped, so tips are not expected.
dinner

plated dinner — fall & winter
seasonal menu valid for events october through march

entrée duos

spiced salmon and roasted chicken breast: wild rice, roasted cauliflower, carrots $75
olive oil poached salmon and grilled new york strip: horseradish potato puree, broccolini $77
achiote rubbed shrimp and filet: sweet potato mash, brussels sprouts, house made steak sauce $86

vegetarian entrée

risotto: winter squash, wild mushrooms, parmesan, arugula $60
ravioli: butternut squash, sage cream, mushrooms $60

dessert (choose one)

moro blood orange cake
lemon delice
triple chocolate mousse
chocolate raspberry dome
caramel mystique

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plated dinner—spring & summer
seasonal menu valid for events april through september

starter (choose one)

roasted tomato soup: basil gremolata
grilled summer squash soup: curry, cilantro
mixed greens: carrot, tomato, cucumber, spring radish, red wine vinaigrette
romaine caesar: parmesan, crouton, caesar dressing
bacon bibb salad: roasted tomatoes, croutons, chive, buttermilk dressing
baby beet salad: arugula, roasted beets, pistachio, orange vinaigrette
tomato mozzarella salad: pepitas, balsamic vinaigrette

entrée

pan seared chicken breast: soft polenta, summer squash, baby carrots, chicken jus $70
stuffed chicken breast: sundried tomatoes, pine nuts, sour cream Yukon gold mash, summer squash, tomato cream $72
roasted halibut: sour cream yukon gold mash, charred sugar snap peas, baby carrots, smoked tomato vinaigrette market price
grilled new york strip loin: roasted spring potatoes, asparagus and radish, mushroom demi $81
seared filet: sour cream yukon gold mash, asparagus, baby carrots, thyme demi $83
rack of lamb: baby carrots, spring peas, roasted garlic, mint pesto $81

all plated dinners include: rolls and butter, starter, entrée, dessert, and iced tea
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dinner

plated dinner — spring & summer
seasonal menu valid for events april through september

entrée duos

spiced salmon and chicken duo: saffron infused rice, charred sweet bell peppers, summer squash romesco $76

pan seared salmon and new york strip duo: horseradish potato mash, charred snap peas and baby carrots, green peppercorn demi $77

achiote rubbed shrimp and filet: carrot mash, haricot vert, chimichurri $83

vegetarian entrée

spring risotto: roasted spring garlic puree, mushrooms, spring peas, parmesan $60

summer ravioli: ricotta, roasted corn, mushrooms, parmesan $60

dessert (choose one)

mango soleil
raspberry charlotte
triple chocolate mousse
chocolate raspberry dome
caramel mystique

all plated dinners include: rolls and butter, starter, entrée, dessert, and iced tea
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## Wine List

### Sparkling Wines and Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Segura Viudas, Brut, Cava, &quot;Aria&quot;, Catalonia, Spain NV</td>
<td>$34</td>
</tr>
<tr>
<td>Lamarca, Extra Dry, Prosecco, Veneto, Italy NV</td>
<td>$36</td>
</tr>
<tr>
<td>Mumm Napa, Brut, &quot;Prestige, Chefs de Caves&quot;, NV</td>
<td>$59</td>
</tr>
<tr>
<td>Moet &amp; Chandon, Brut, &quot;Imperial&quot; Epernay, France, NV</td>
<td>$95</td>
</tr>
</tbody>
</table>

### Other Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rose, Magnolia Grove by Chateau St. Jean, CA</td>
<td>$28</td>
</tr>
<tr>
<td>Pinot Grigio, Magnolia Grove by Chateau St. Jean, CA</td>
<td>$29</td>
</tr>
<tr>
<td>Pinot Grigio, Casasmith, &quot;Vino&quot; Ancient Lakes, WA</td>
<td>$31</td>
</tr>
<tr>
<td>Sauvignon Blanc, Sea Pearl, Marlborough, New Zealand</td>
<td>$41</td>
</tr>
</tbody>
</table>

### Chardonnay

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magnolia Grove by Chateau St. Jean, CA</td>
<td>$30</td>
</tr>
<tr>
<td>Chateau St. Jean, North Coast, CA</td>
<td>$34</td>
</tr>
<tr>
<td>Kenwood Vineyards, &quot;Six Ridges&quot;, Sonoma, CA</td>
<td>$36</td>
</tr>
<tr>
<td>J. Lohr Estates, &quot;11 Riverstone&quot;, Monterey, CA</td>
<td>$39</td>
</tr>
<tr>
<td>Meiomi, Monterey, Sonoma, Santa Barbara, CA</td>
<td>$42</td>
</tr>
</tbody>
</table>

### Pinot Noir

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Line 39, CA</td>
<td>$32</td>
</tr>
<tr>
<td>Erath, OR</td>
<td>$42</td>
</tr>
<tr>
<td>Mohua Wines, Central Otago, New Zealand</td>
<td>$49</td>
</tr>
<tr>
<td>Chalk Hill, Sonoma Coast, Sonoma County, CA</td>
<td>$52</td>
</tr>
</tbody>
</table>

### Merlot

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magnolia Grove by Chateau St. Jean, CA</td>
<td>$30</td>
</tr>
<tr>
<td>J. Lohr Estates, &quot;Los Osos&quot;, Paso Robles, CA</td>
<td>$38</td>
</tr>
<tr>
<td>Raymond Vineyards, &quot;Reserve Selection&quot;, Napa Valley, CA</td>
<td>$43</td>
</tr>
<tr>
<td>Canoe Ridge Vineyard, &quot;The Expedition&quot;, WA</td>
<td>$45</td>
</tr>
</tbody>
</table>

### Cabernet Sauvignon & Malbec

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malbec, Alamos, Mendoza, Argentina</td>
<td>$33</td>
</tr>
<tr>
<td>Cabernet, Magnolia Grove by Chateau St. Jean, CA</td>
<td>$32</td>
</tr>
<tr>
<td>Cabernet, Avalon, CA</td>
<td>$36</td>
</tr>
</tbody>
</table>

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Please ask us about custom wine offerings.

Our Restaurant & Culinary professionals are happy to work with your event manager to customize the perfect pairings for your event.

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### Beer List
- **Domestic**
  - Blue Moon
  - Coors Light
- **Imported**
  - Corona Extra
  - Stella Artois Lager
- **Craft Beer**
  - Lagunitas IPA
  - Anchor California Lager

### Beer Packages
- **Deluxe Package**
  - Beer & Wine
    - *Unlimited Consumption*
    - Per person for the first hour: $20
    - Per person for the second hour: $13
    - Per person for each additional hour: $12
- **Premium Package**
  - Beer & Wine
    - *Unlimited Consumption*
    - Per person for the first hour: $23
    - Per person for the second hour: $15
    - Per person for each additional hour: $14

### Hosted Bar
- Deluxe spirit brands: $11
- Premium spirit brands: $13
- Craft beer: $9
- Imported beer: $9
- Deluxe beer - by the glass: $10
- Premium wine - by the glass: $12
- Soft drinks, juice & mineral water: $6

### Cash Bar
- Deluxe spirit brands: $12
- Premium spirit brands: $15
- Craft beer: $10
- Imported beer: $10
- Deluxe wine - by the glass: $11
- Premium wine - by the glass: $13
- Soft drinks, juice & mineral water: $7

*Sales tax included in cash bar pricing*
*Bartenders are required for all bars at a fee of $200.00 per bartender*

### Bar Packages
- **Deluxe Brand Package**
  - Bar Liquor, Beer & Wine
    - *Unlimited Consumption*
    - Per person for the first hour: $24
    - Per person for the second hour: $16
    - Per person for each additional hour: $14
- **Premium Brand Package**
  - Bar Liquor, Beer & Wine
    - *Unlimited Consumption*
    - Per person for the first hour: $28
    - Per person for the second hour: $20
    - Per person for each additional hour: $17

Please ask your event planning professional about **Premium Beverage** offerings to complement your perfectly tailored event.

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general information
Printed menus are only guidelines. Our event and 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 your event manager.

guarantees
In arranging for private functions, the attendance must be definitely specified three business days in advance or the expected number will be used. This number will be your guarantee not subject to reduction. We will set and prepare 3% over the guarantee for groups of 100 guests and over. For groups under 100 guests, we will set and prepare 5% over the guaranteed number.

payment
Total estimated charges must be prepaid as contracted unless credit has been established with the hotel.

service charge and sales tax
Current service charge of 25% (17.5% F&B Staff Charge, a 7.5% F&B House Charge) and appropriate state sales tax, currently 9.25%, will be added to all food, beverage, room rental & miscellaneous charges. The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees. Banquet personnel are not customarily tipped, so tips are not expected.

labor charges
Our menu prices are based on meal functions with round tables 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, carvers, station attendants and cocktail servers is $200.00 per server / per event. An additional $150.00 service charge may be applicable for any meal guarantee of less than (25) guests.

room turn labor fee
Groups that require any function room turns or resets on the same day will be subject to a $250.00 fee per day to cover labor costs. Multiple turns incurs a change fee for each occurrence.

food & beverage
All food and beverage must be provided by the San Jose Marriott. We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens. Be advised the possibility exists for food items to come into contact with other food products in shared preparation areas. Please inform your server of your dietary concerns.

decorations
Arrangements for floral centerpieces and special props may only be made through the hotel’s event planning team. All props and decorations must meet with the regulations set forth by the San Jose Fire Department. All candles and candleholders must be enclosed by glass.

security
The hotel may require security officers for certain events. Only hotel approved security organizations / officers carrying a minimum of $1,000,000 in liability insurance may be utilized. In an effort to maintain proper order and safety of the hotel extra security at a cost for certain functions may be required.

smoke/fog machines
Please be aware that 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 prior consent of the San Jose Marriott Security & Engineering Department) which results in the dispatch of the San Jose Fire Department to our location, the charges for the dispatch and false alarm will be passed on to your organization.

engineering
Electrical needs exceeding existing 120 volt/20 amp wall plug service must be arranged in advance and are subject to an additional charge.

smoking ordinance
Pursuant to the San Jose City Ordinance, no smoking is allowed in any meeting room, ballroom or ballroom foyer area of the hotel. Designated smoking areas are located outside of the hotel.
Audio Visual Services

popular breakout meeting packages

meeting aide
flipchart: easel, pads, pens $75
power package: extension cable and power strip $30
4 x 6 white board package: easel, dry erase board, pens $100
polycom conference phone: phone with mic extension $250

video aide
projection support package: screen, projector stand, video cable, power strip $195
meeting room projection package: 3000 lumen projector, screen, stand, cable, power strip $600
HD meeting room projection package: 4000 lumen projector, screen, stand, cable, power strip $700
60” flat screen TV with a stand $775
46” flat screen TV with a stand $550

audio aide
two speaker sound system: speaker, mixer, laptop/headphone audio $275
wireless microphone package: two speakers, mixer, wireless handheld/lavaliere microphone, laptop/headphone audio $475
additional wireless microphones $200

full service audio visuals

AVMS 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.

For more information, contact
Dinh Tran
Director of Sales
408-278-4554

popular general session packages
projection aide
fast fold screen: 7.5x10 and 9x12 (4:3 aspect ratio) $350/$450
fast fold screen: 7.11x14 and 9x16 (16:9 aspect ratio) $450/$625

scenic additions
up-lights, stage lighting, gobo options and background drape available.
Please inquire for more recommendations

audio visual services provided by AVMS.
A 25% AV House Charge, plus applicable taxes (currently 9.25%), are applied to AV SERVICES. The AV House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This AV House Charge is not a tip or gratuity for services provided by employees and is not distributed to personnel. AV personnel are not customarily tipped, so tips are not expected.
A variety of audio visual products are available for your event. This list only represents a portion of our most popular equipment and services. When guests require assistance setting their own equipment, AVMS will charge labor at published rates with a two hour minimum. All cancellations within 24 hours of event are subject to full charges.