EVENTS MENU
BREAKFAST

Continental Breakfast

**CHAPMAN TRADITIONAL $20**
- Assorted Juices
- Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee
- Seasonal Sliced Fruits & Berries
- Cheese & Fruit Filled Danish, Breakfast Breads, Butter, Preserves, Jams

**HARBOR CONTINENTAL $25**
- Assorted Juices
- Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee
- Tropical Fruit Shooters
- Mini Granola Parfaits
- Assorted Cold Cereals, Milk
- Hand Sliced Fruit
- Individual Fruit Flavored Yogurt
- Cheese & Fruit Filled Danish, Breakfast Breads, Butter, Preserves, Jams, Cream Cheese

*Prices are subject to change
**Prices are per person.
***A customary 21% taxable service charge and sales tax will be added to prices
BREAKFAST

Breakfast Buffets

SUNRISE BREAKFAST $30

- Fresh Orange and Grapefruit Juices
- Assorted Muffins, Croissants, Breakfast Pastries and Bagels, Cream Cheese, Butter and Preserves
- Seasonal Fruits and Berries
- Flavored and Plain Yogurts
- Scrambled Eggs
- Cinnamon Brioche French Toast with Maple Syrup
- Choice of Sausage or Smoked Crispy Bacon
- Red Bliss Potato Hash

BUENOS DIAS $28

- Assorted Juices
- Seasonal Fruits and Berries
- Mexican Breakfast Pastry
- Huevos Rancheros Bar:
  - Warm Flour Tortillas, Scrambled Eggs, Chorizo, Black Beans, Green Onions, Cilantro
  - Pepper Jack Cheese, Guacamole, Salsa Fresca, Sour Cream, Southwestern Potatoes

THE HEALTHY CHOICE $33

- Fresh Orange and Grapefruit Juices
- Steel Cut Oats, Raisin Brown Sugar and Assorted Nuts
- Yogurt Parfaits, Fresh Berries, House Made Granola
- Seasonal Fruits and Berries
- Cottage Cheese
- Egg White Vegetable Scramble
- Turkey Sausage
- Rosemary Infused Extra Virgin Olive Oil Red Bliss Potato

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Tazo® Teas
Included with all Buffets

*Prices are subject to change
**Buffets under 25 Guests, $150 fee is applied
***A customary 21% taxable service charge and sales tax will be added to prices
BREAKFAST

Enhancements

PANCAKE OR WAFFLE STATION $10 per person
- House Made Fruit Compotes, House Flavored Maple Syrups, Whipped Cream, Whipped Butter

OMELET STATION $8 per person
- Egg, Egg Whites, Diced Ham, Bacon Crumbles, Diced Chorizo, Cheddar, Gruyere, Feta, Peppers, Onions, Tomato, Mushroom, Spinach

ENHANCEMENTS
- Granola or Multi Grain Bar $5 each
- Whole Fruit $3 each
- Fruit Display with Berries $7 per person
- Oats $5 per person
- California/International Cheese Board $10 per person
- Chef’s Selection of Muffins, Croissants & Breakfast Breads $36 per dozen
- Assorted Bagels & Cream Cheese $33 per dozen
- Smoked Bacon (3 slices) $3 per order
- Apple Smoked Sausage (2 pieces) $3 per order
- Hard Boiled Eggs $3 each
- Dim Sum, Fried or Steamed Dumplings (3 pieces) $8 per order
- Traditional Miso Soup $4 per person
- Steamed Rice $4 per person
- Simple Breakfast Asian Noodles $5 per person
- Smoked Ham and Swiss Croissant $6 per person
- Egg, Potato, Sweet Pepper, Cheese Burrito $6 per person
- Norwegian Smoked Salmon $8 per person
- Assorted Cold Cereals, Milk $6 per person

*Prices are subject to change
**Stations under 25 Guests, $150 fee is applied
***A customary 21% taxable service charge and sales tax will be added to prices.
BREAKS

HAPPY TRAILS $22
- Make Your Own Trail Mix
- Walnuts, Pistachios, Macadamia, Cashews, Sun Flower Seeds, Almonds
- Dried Cranberries, Banana, Peach, Assorted Granola Bars
- Crystal Light Lemonade, Soft Drinks and Bottled Water
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Tazo® Teas and Hot Chocolate

SWEET TOOTH $22
- Jumbo Homemade Cookies
- House Made Brownies
- Soft Drinks, Iced Tea and Bottled Water
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Tazo® Teas and Hot Chocolate

CAKE WALK $25
- Assorted Mini Cupcakes Include Red Velvet, Candy and Vanilla Cheesecake Lollipops
- Soft Drinks, Bottled Water
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Tazo® Teas and Hot Chocolate

BALL PARK $18
- Hot Jumbo Pretzels with Spicy Mustard
- Cracker Jacks, Fresh Popcorn
- Soft Drinks, Iced Tea, Lemonade and Bottled Water
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Tazo® Teas and Hot Chocolate

CORN STATION $17
- Live Corn Station with All the Fixings, Corn, Mayo, Chili Powder
- $3 Upgrade – Mexican Cheese and Cream Corn Cups

*Prices are subject to change
**Breaks under 25 Guests, $150 fee is applied
***15 to 20 minutes serving time allocated
****A customary 21% taxable service charge and sales tax will be added to prices
LUNCH

Plated Lunch First Course – Choice of Soup or Salad

**SOUPS**
- Roasted Tomato Basil Soup
- Black Bean Soup, with Cilantro and Sour Cream
- South of the Border Tortilla Soup, with Crispy Tortilla Strips

**SALADS**
- Mixed Green Salad – Organic Baby Mixed Greens, Carrots, Roasted Walnuts and Aged Balsamic Vinaigrette
- Caesar Salad – Heart of Romaine Lettuce, Parmesan Cheese and Creamy Caesar Dressing
- Marriott Suite Spinach Salad – Baby Spinach, Goat Cheese, Dried Cranberries and Candied Pecans Served with a Balsamic Dressing
- Caprese Salad – Tomato, Basil, Fresh Mozzarella, Balsamic Drizzle ($4 Upgrade)
- California Salad – Baby Field Greens, Artichokes, Tomato, Cucumber and Red Onion with Red Wine Vinaigrette
- Roasted Beet Salad – Beet Puree, Goat Cheese and Sliced Almonds Tossed in a Red Wine Vinaigrette

All plated lunch selections served with fresh baked rolls and butter, choice of soup or salad, Chef’s selection of accompaniments, dessert, freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas

*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
LUNCH

Plated Lunch Second Course

MEDITERRANEAN CHICKEN $35

CHICKEN AZTLAN $32
   Grilled Chicken Breast Served with a Chipotle Sauce, Mexican Style Rice and Oven Roasted Zucchini and Squash

BEURRE BLANC CHICKEN WITH CAPERS $36

TERIYAKI CHICKEN $30

LOCAL SEABASS $43
   Au Gratin Potato, Grilled Seasonal Vegetables, Tomato Onion Compote

SEARED SALMON $40
   Wild Mushroom Risotto, Grilled Asparagus and Tomato Chive Oil

FILET MIGNON $54
   Horseradish Mashed Potatoes, Chef’s Choice Vegetable Medley, Red Wine and Caramelized Shallot Demi

24-HOUR BRAISED BEEF BONELESS SHORT RIBS $44
   Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables

All plated lunch selections served with fresh baked rolls and butter, choice of soup or salad, Chef’s selection of accompaniments, dessert, freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas

*Prices are subject to change

**A customary 21% taxable service charge and sales tax will be added to prices
LUNCH

Plated Lunch – Dessert Selections

**CHOICE OF ONE**

- New York Style Cheese Cake
- Carrot Cake with Cream Cheese Frosting
- Classic Chocolate Cake
- Fresh Berries & Cream

*Prices are subject to change

**A customary 21% taxable service charge and sales tax will be added to prices
LUNCH

Lunch Buffets

SALAD BUFFET $36
- Garlic and Herb Focaccia Bread
- Caesar Salad, Romaine Hearts, Garlic Croutons, Fresh Parmesan Cheese, Caesar and Ranch Dressing
- Grilled Flank Steak, Chicken Breast and Grilled Sautéed Shrimp
- Pasta Salad with Balsamic-Pesto Vinaigrette
- Marinated Mushroom and Artichoke Salad
- Fresh Tomatoes and Mozzarella with Fresh Basil Drizzled with Virgin Olive Oil
- Tiramisu and Tropical Fruit Shooters

TRADITIONAL BUTCHER BLOCK BUFFET $38
- Tossed Field Greens, Tomatoes and Cucumbers with Vinaigrette and Ranch Dressings
- Pasta Primavera Salad
- Oven Roasted Turkey Breast, Honey Baked Ham, Sliced Roast Beef and Genoa Salami
- Swiss, Provolone and Cheddar Cheeses
- Sliced Tomatoes, Lettuce, Red Onions, Pickles, Mustard and Mayonnaise
- Assortment of Bread and Rolls
- Cookies and Brownies

All buffets include freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas

*Prices are subject to change

**A customary 21% taxable service charge and sales tax will be added to prices

***$150 Labor Fee will be added for all buffets under 25 people
LUNCH

Lunch Buffets

CALIFORNIA DELI $42
- Tossed Field Greens, Tomatoes and Cucumbers with Vinaigrette and Ranch Dressings
- Pasta Primavera Salad
- Premade Sandwiches: Oven Roasted Turkey, Honey Baked Ham and Sliced Roast Beef
- Served on Artisan Bread
- All Sandwiches come with a Sundried Tomato Aioli, Lettuce, Tomato, Avocado and your choice of American, Swiss or Provolone Cheese (Select One)
- Assorted Potato Chips
- Cookies and Brownies

COAST TO COAST $68
- Seafood Bouillabaisse with Saffron Aioli and Garlic Croutons, Balsamic Vinaigrette, Thousand Island or Ranch
- Penne Pasta Salad with Roasted Peppers and Basil Pesto
- Prime Rib with Carving, Smokey Red Onion Blue Cheese Salsa
- Grilled Swordfish with Ginger Sauce and Wilted Scallions
- Paella with Chicken, Shrimp, Chorizo and Mussels
- Sautéed Seasonal Vegetables
- Caramelized Apple Bread Pudding, Banana Strawberry Mousse, Vanilla Bean Crème Brûlée
- Minimum of 50 people

ASIAN BUFFET $36
- Vegetable Egg Rolls
- Oriental Chicken Salad with Sesame Dressing
- Mongolian Beef
- Kung Pao Chicken
- Fried Rice & Wok Stir Fried Vegetable
- Chef Created Dessert

All buffets include freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas
*Prices are subject to change
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*** $150 Labor Fee will be added for all buffets under 25 people
LUNCH

Lunch Buffets

SICILIAN BUFFET $44
- Tomato Focaccia, Garlic Bread and Butter, Roman Caesar Salad
- Tomatoes, Mozzarella, Fresh Basil Drizzled with Balsamic Vinaigrette
- Salmon and Shrimp Piccatta in Lemon Caper Sauce
- Chicken Breast Saltimbocca in Marsala Sauce
- Penne Pasta with Grilled Vegetables and Romano Basil Sauce
- Ricotta cheesecake and Tiramisu

MEMPHIS BLUES $49
- Cole Slaw, Potato Salad, Watermelon Wedges
- Iceberg Lettuce Wedges, Herb Dressing
- Smoked Beef Brisket, with Texas BBQ Sauce
- Roasted Mesquite Chicken
- Pulled Pork with Texas BBQ Sauce
- Grilled Spicy Sausage
- Buttered Corn, Baked Beans & Chili Spiced Roasted Potato Wedges
- Homemade Corn Bread
- Whiskey Bread Pudding, Texas Toast

ALL AMERICAN BUFFET $42
- Red Skin Potato Salad and Cole Slaw
- Grilled Black Angus Hamburger
- Grilled Chicken Breasts with Rum Runner BBQ Sauce
- Grilled Hebrew National® Kosher All Beef Hot Dogs on a Bed of Sauerkraut
- Assorted Buns and Condiments; Cheddar Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard and Ketchup
- Homemade Potato Chips
- Watermelon Slices & Apple Pie

All buffets include freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas
*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
*** $150 Labor Fee will be added for all buffets under 25 people
LUNCH

Lunch Buffets

SOUTH OF THE BORDER MEXICAN BUFFET $38
- Farmer’s Baby Green Salad with Tomatoes, Red Onions and Cilantro Lime Vinaigrette
- Fire Roasted Corn Salad Poblano Ranch Vinaigrette
- Chargrilled Chicken Fajita with Sweet Peppers and Onions
- Cheese Enchiladas
- Drunken Black Beans and Mexican Rice
- Topping Bar – Pico de Gallo, Fire Roasted Tomato Salsa, Tomatillo Salsa, Sour Cream, Shredded Cabbage, Lime Wedges, Cilantro and Onions
- Flan

MARRIOTT TRADITIONAL $40
- Mixed Green Salad, Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette or Ranch
- Chard Grilled Chicken with a Rosemary Thyme Bur Blanc
- Slow Roasted Strip Loin with Natural Juice
- Honey Glazed Baby Carrots
- Roasted Garlic Mashed Potatoes
- Choice of Cheese Cake or Chocolate Cake
- Attendant Fee of $125 for Carving Station

All buffets include freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas

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LUNCH

Boxed Lunches $27

ALL BOXED LUNCHES INCLUDE THE FOLLOWING

- Choice of 2 Sandwiches and a Vegetarian Option Seasonal Whole Fruit Potato Chips Sweet Treat Delight (Cookies or Brownies)
- Bottle of Water or Soft Drink

CHOICE OF ONE SANDWICH:

- Roasted Beef Top Round | Horseradish Spread, Cheddar, Bibb, French Roll
- Italian Sandwich | Gruyere, Turkey, Salami, Prosciutto, Watercress, Pickled Red Onion, on Rye
- Roasted Turkey | Havarti, Tomato, Arugula, Bacon & Caramelized Vidalia Onion Aioli
- Grilled Tanglewood Farms Chicken Breast | Bibb Lettuce, Roma Tomato, Cucumber, Hummus, Charred Red Onion served in Sun Dried Tomato Flour Tortilla
- Black Forest Ham | Muenster, Honey Mustard Spread, Bibb Lettuce, Roma Tomato on Croissant Roll
- Caprese Wrap | Buffalo Mozzarella, Roma Tomato, Spinach, Pesto Spread, Sun Dried Tomato Tortilla

*Prices are subject to change

**A customary 21% taxable service charge and sales tax will be added to prices
DINNER

Plated Dinner First Course – Choice of Soup or Salad

SOUPS
- Roasted Tomato Basil Soup
- Black Bean Soup, with Cilantro and Sour Cream
- South of the Border Tortilla Soup, with Crispy Tortilla Strips

SALADS
- Mixed Green Salad – Organic Baby Mixed Greens, Carrots, Roasted Walnuts and Aged Balsamic Vinaigrette
- Caesar Salad – Heart of Romaine Lettuce, Parmesan Cheese and Creamy Caesar Dressing
- Marriott Suite Spinach Salad – Baby Spinach, Goat Cheese, Dried Cranberries and Candied Pecans Served with a Balsamic Dressing
- Caprese Salad – Tomato, Basil, Fresh Mozzarella, Balsamic Drizzle ($4 Upgrade)
- California Salad – Baby Field Greens, Artichokes, Tomato, Cucumber and Red Onion with Red Wine Vinaigrette
- Roasted Beet Salad – Beet Puree, Goat Cheese and Sliced Almonds Tossed in a Red Wine Vinaigrette

All plated dinner selections served with fresh baked rolls and butter, choice of soup or salad, Chef's selection of accompaniments, dessert, freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas

*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
DINNER

Plated Dinner Second Course

**MOJITO CHICKEN $39**
Grilled Chicken Breast, Citrus Mojito, Yellow Rice, Roasted Plantains

**CHICKEN AZTLAN $38**
Grilled Chicken Breast Served with a Chipotle Sauce, Mexican Style Rice and Oven Roasted Zucchini and Squash

**LEMON AND THYME CHICKEN BREAST $41**
Southern Braised Greens and Dirty Rice with Sauce au jus

**LOCAL SEABASS $46**
Au Gratin Potato, Grilled Seasonal Vegetables, Tomato Onion Compote

**SEARED SALMON $45**
Wild Mushroom Risotto, Grilled Asparagus and Tomato Chive Oil

**FILET MIGNON $58**
Horseradish Mashed Potatoes, Chef’s Choice Vegetable Medley, Red Wine and Caramelized Shallot Demi

**24-HOUR BRAISED BEEF BONELESS SHORT RIBS $44**
Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables

All plated dinner selections served with fresh baked rolls and butter, choice of soup or salad, Chef’s selection of accompaniments, dessert, freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas

*Prices are subject to change

**A customary 21% taxable service charge and sales tax will be added to prices
DINNER

Plated Dinner – Dessert Selections

CHOICE OF ONE

- New York Style Cheese Cake
- Carrot Cake with Cream Cheese Frosting
- Classic Chocolate Cake
- Fresh Berries & Cream

*Prices are subject to change

**A customary 21% taxable service charge and sales tax will be added to prices
DINNER

Dinner Buffets

MEMPHIS BLUES $54
- Cole Slaw, Potato Salad, Watermelon Wedges
- Iceberg Lettuce Wedges, Herb Dressing
- Smoked Beef Brisket, with Texas BBQ Sauce
- Roasted Mesquite Chicken
- Slow Cooked Pork Ribs, Dry Rub with Texas BBQ Sauce
- Grilled Spicy Sausage
- Buttered Corn, Baked Beans & Chili Spiced Roasted Potato Wedges
- Homemade Corn Bread
- Whiskey Bread Pudding, Vanilla Sauce & Chocolate Mousse Cream Pie

ALL AMERICAN BUFFET $47
- Red Skin Potato Salad and Cole Slaw
- Grilled Black Angus Hamburgers
- Grilled Chicken Breasts with Rum Runner BBQ Sauce
- Grilled Hebrew National® Kosher All Beef Hot Dogs on a Bed of Sauerkraut
- Assorted Buns and Condiments; Cheddar Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard and Ketchup
- Homemade Potato Chips
- Watermelon Slices & Apple Pie

All buffets include freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas

*Prices are subject to change

**A customary 21% taxable service charge and sales tax will be added to prices

*** $150 Labor Fee will be added for all buffets under 25 people
DINNER

Dinner Buffets

SOUTH OF THE BORDER MEXICAN BUFFET $47

- Farmer’s Baby Green Salad with Tomatoes, Red Onions and Cilantro Lime Vinaigrette
- Fire Roasted Corn Salad Poblano Ranch Vinaigrette
- Char-grilled Chicken Fajita with Sweet Peppers and Onions
- Cheese Enchiladas
- Drunken Black Beans and Mexican Rice
- Topping Bar – Pico de Gallo, Fire Roasted Tomato Salsa, Tomatillo Salsa, Sour Cream, Shredded Cabbage, Lime Wedges, Cilantro and Onions
- Flan

CALIFORNIA DELI $42

- Tossed Field Greens, Tomatoes and Cucumbers with Vinaigrette and Ranch Dressings
- Pasta Primavera Salad
- Premade Sandwiches: Oven Roasted Turkey, Honey Baked Ham and Sliced Roast Beef
- Served on a French Baguette
- All Sandwiches come with a Sundried Tomato Aioli, Lettuce, Tomato, Avocado and your choice of American, Swiss or Provolone Cheese (Select One)
- Assorted Potato Chips
- Cookies and Brownies

All buffets include freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas

*Prices are subject to change

**A customary 21% taxable service charge and sales tax will be added to prices

*** $150 Labor Fee will be added for all buffets under 25 people
DINNER

Dinner Buffets

SALAD BUFFET $44
- Garlic and Herb Focaccia Bread
- Caesar Salad | Romaine Hearts, Garlic Croutons, Fresh Parmesan Cheese, Caesar and Ranch Dressing
- Grilled Flank Steak, Chicken Breast and Grilled Sautéed Shrimp
- Pasta Salad with Balsamic-Pesto Vinaigrette
- Marinated Mushroom and Artichoke Salad
- Fresh Tomatoes and Mozzarella with Fresh Basil Drizzled with Virgin Olive Oil
- Tiramisu and Tropical Fruit Shooters

TRADITIONAL BUTCHER BLOCK BUFFET $45
- Tossed Field Greens, Tomatoes and Cucumbers with Vinaigrette and Ranch Dressings
- Pasta Primavera Salad
- Oven Roasted Turkey Breast, Honey Baked Ham, Sliced Roast Beef and Genoa Salami
- Swiss, Provolone & Cheddar Cheeses
- Sliced Tomatoes, Lettuce, Red Onions, Pickles, Mustard and Mayonnaise
- Assortment of Bread and Rolls
- Cookies and Brownies

ASIAN BUFFET $41
- Vegetable Egg Rolls
- Oriental Chicken Salad with Sesame Dressing
- Mongolian Beef
- Kung Pao Chicken
- Fried Rice & Wok Stir Fried Vegetable
- Chef Created Dessert

All buffets include freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas
*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
*** $150 Labor Fee will be added for all buffets under 25 people
DINNER

Dinner Buffets

MARRIOTT TRADITIONAL $49
- Mixed Green Salad, Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette or Ranch
- Chard Grilled Chicken with a Rosemary Thyme Bur Blanc
- Slow Roasted Strip Loin with Natural Juice
- Honey Glazed Baby Carrots
- Roasted Garlic Mashed Potatoes
- Choice of Cheese Cake or Chocolate Cake
- Carving station attendant fee of $125

COAST TO COAST $73
- Seafood Bouillabaisse with Saffron Aioli and Garlic Croutons, Balsamic Vinaigrette, Thousand Island or Ranch
- Penne Pasta Salad with Roasted Peppers and Basil Pesto
- Chili Rubbed Rib-Eye Steak with Smokey Red Onion Blue Cheese Salsa
- Grilled Swordfish with Ginger Sauce and Wilted Scallions
- Paella with Chicken, Shrimp, Chorizo and Mussels
- Sautéed Seasonal Vegetables
- Caramelized Apple Bread Pudding, Banana Strawberry Mousse, Vanilla Bean Crème Brûlée

SICILIAN BUFFET $49
- Tomato Focaccia, Garlic Bread and Butter, Roman Caesar Salad
- Tomatoes, Mozzarella, Fresh Basil Drizzled with Olive Oil
- Salmon and Shrimp Piccatta in Lemon Caper Sauce
- Chicken Breast Saltimbocca in Marsala Sauce
- Penne Pasta with Grilled Vegetables and Romano Basil Sauce
- Ricotta cheesecake and Tiramisu

All buffets include freshly brewed Starbucks® regular and decaffeinated coffee & selection of Tazo® Teas
*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices***
***$150 Labor Fee will be added for all buffets under 25 people
RECEPTION

Cold Hors d’Oeuvres $5 each

SMOKED SALMON CROSTINI, CITRUS CREAM CHEESE, CAPER RELISH

PROSCIUTTO WRAPPED MELON

CEVICHE SHOOTER

CHIPOTLE SHRIMP COCKTAIL SHOOTER WITH TEQUILA COCKTAIL SAUCE

TOMATO, BASIL AND GOAT CHEESE CROSTINI

ARTICHOKE AND SPINACH BRUSCHETTA

MINI AHI TUNA TACOS

SMOKED PASTRAMI SALMON ON PUMPERNICKEL WITH DILL CREAM CHEESE

RUSTIC CARAMELIZED SWEET ONION, FIG AND GOAT CHEESE TART

BEEF CARPACCIO WITH WHITE TRUFFLE OIL ON SOURDOUGH

All items are based on minimum of 50 pieces per order
*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
RECEPTION

Hot Hors d’Oeuvres $6 each

SESAME CHICKEN SKEWER WITH HONEY MUSTARD SAUCE
MINI CRAB CAKE WITH CAJUN REMOULADE DIPPING SAUCE
JUMBO SHRIMP WITH ROASTED GARLIC, LEMON AND BRANDY SAUCE
VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE
COCONUT PRAWNS WITH MANGO CHUTNEY
BEEF WELLINGTON - BEEF TENDERLOIN AND MUSHROOM IN A PUFF PASTRY
BRIE AND SUN-DRIED CRANBERRY TARTLET
SHRIMP SATE WITH CHILI SAUCE VINAIGRETTE
LOBSTER QUESADILLAS WITH SALSA FRESCA
LEMON GRASS CHICKEN DUMPLINGS
CRAB AND CORN FритTERS WITH SPICY LIME REMOULADE SAUCE
GRILLED NEW ZEALAND LAMB CHOPS WITH JALAPENO MINT
RISOTTO CAKES WITH PESTO
CHICKEN SATE WITH ORIENTAL SAUCE
MUSHROOM FILLED WITH DUNGENESS CRAB AND PARMESAN

All items are based on minimum of 50 pieces per order
*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
RECEPTION

Live Stations

HERB CRUSTED TOP ROAST BEEF – SERVES 75 GUESTS $750
- Miniature Rolls, Garlic Mayonnaise, Spiced Mustard and Whipped Horseradish

WHOLE ROASTED FREE RANGE TURKEY – SERVES 40 GUESTS $400
- Silver Dollar Rolls, Cranberry Chutney and Lavender Mustard

BONE-IN GREEN TEA INFUSED MOLASSES GLAZED HAM – SERVES 50 GUESTS $550
- Assorted Gourmet Rolls

ROAST TENDERLOIN OF BEEF AU POIVRE – SERVES 30 GUESTS $500
- Creamed Horseradish, Served with Sourdough Rolls

CARVED JACK DANIELS CAJUN BARBECUE BEEF BRISKET – SERVES 50 GUESTS $450
- Cornbread Muffins and Biscuits

Reception Service is for 1 hour
*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
***Attendant required at $150 per hour
RECEPTION

Live Stations

PEPPERCORN STRIP LOIN CARVED TO ORDER – SERVES 25 GUESTS $360

CARVED SIDE ATLANTIC SALMON, LEMON HERB JUS – SERVES 15 GUESTS $300

ROASTED TURKEY WITH HERBED PAN GRAVY CARVED TO ORDER – SERVES 25 GUESTS $260

PASTA STATION $24 PER PERSON
  • Penne, Farfalle Pastas, Cheese Tortellini with Chicken Breast Strips, Pesto Cream and Herb House Marinara Sauces, Garlic Bread

CHICKEN AND BEEF FAJITA STATION $28 PER PERSON

SHRIMP SCAMPI STATION $30 PER PERSON

Reception Service is for 1 hour
*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
***Attendant required at $150 per hour
RECEPTION

Display Stations – 50 Guest Minimum

SEAFOOD ON ICE DISPLAY $60 PER DOZEN
- Jumbo Shrimp, Snow Crab Claws, Gazpacho Oyster Shooters

SUSHI STATION $27 PER PERSON
- Sushi, Sashimi and California Rolls, Ginger and Soy Sauce (5 Pieces per Person)

ANTIPASTO $19 PER PERSON
- Salami, Prosciutto, Soprasetta, Provolone, Mozzarella, Herbed Chevre, Grilled Asparagus, Eggplant & Zucchini Assorted Crackers and Crispy Baguettes

CHEESE BOARD $10 PER PERSON
- International and Domestic Cheeses, Assorted Fruits, Nuts, Crackers and Crispy Baguettes

VEGETABLE CRUDITES $7 PER PERSON
- Crispy Raw Vegetables, Red Wine Vinaigrette, Blue Cheese

CHARCUTERIE & CHEESES $7 PER PERSON
- Salami, Prosciutto, Soprasetta, Aged Cheddar, Gruyere, House Made Citrus Cheese French Baguette and Rosemary Lavish Breads

SEASONAL INFUSED WATER ENHANCEMENT $4.75 PER PERSON
- Fall/Winter: Lemon & Orange, Fennel Tops with Apple & Cinnamon Stick, Grapefruit & Mint, Lavender & Orange, Lemon Grass Cucumber, Cucumber & Mint, Tangerine & Ginger

50 Guest Minimum
*Prices are subject to change
**A customary 21% taxable service charge and sales tax will be added to prices
***Attendant required at $150 per hour
RECEPTION

Dessert Stations

SOUTHERN DELIGHTS $10 PER PERSON
- Red Velvet Cake Bites, Carrot Cake Bites, Apple Cobbler Pecan Pie and Key Lime Tarts

PASTRY STATION $12 PER PERSON
- Miniature Cupcake Display, Cheesecake Lollipops, Panacotta Shots, Banana Pudding, Warm Peach Cobbler and Chocolate Decadence

ICE CREAM SUNDAE BAR $18
- Make Your Own Sundaes
- Chocolate and Vanilla Ice Cream, Chocolate, Strawberry & Caramel Sauce, M&M’s, Oreo, Crumbs, Chocolate Chips
- Toasted Coconut, Toasted Pecans and Sprinkles, Cherries and Whipped Cream

BANANA FOSTER FLAMBE $10 PER PERSON
- Sliced Bananas Sautéed in Butter, Brown Sugar, Cinnamon Brandy Flambeed with 151 Rum Served Over Vanilla Haagen Dazs® Ice Cream
- Attendant Fee of $150

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Á LA CARTE

FRESHLY BREWED STARBUCKS®
REGULAR AND DECAFFEINATED COFFEE $5.60 PER GALLON
SELECTION OF HOT TAZO® TEAS $5.60 PER GALLON
ICED TEA $5.60 PER GALLON
LEMONAD $5.60 PER GALLON
BOTTLED JUICES OR BOTTLED TAZO® TEAS $5.00 EACH
SOFT DRINKS (PEPSI PRODUCTS) $3.50 EACH
STILL BOTTLED WATER $3.00 EACH
SPARKLING/MINERAL BOTTLED WATER $5.00 EACH
RED BULL (REGULAR AND SUGAR FREE) $5.00 EACH
JUMBO PRETZELS $5.00 PER PIECE
CRACKER JACKS $3.50 EACH
POTATO CHIPS $3.50 EACH
GRANOLA OR MULTI- GRAIN BAR $5.00 EACH
ALMOND OR PRE MADE TRAIL MIX $5.00 PER PACKAGE
WHOLE FRUIT $3.00 EACH
FRUIT DISPLAY WITH BERRIES $7.00 PER PERSON
CALIFORNIA/INTERNATIONAL CHEESE BOARD $10.00 PER PERSON
CHEF’S SELECTION OF MUFFINS, CROISSANTS & BREAKFAST BREADS $35.00 PER DOZEN
ASSORTED BAGELS & CREAM CHEESE $33.00 PER DOZEN
ASSORTMENT OF HOMEMADE COOKIES $35.00 PER DOZEN
CHIPS AND DIP $5.00 EACH
NACHOS $5.00 EACH

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BEVERAGES

Bars

CORE PREMIUM $12 PER COCKTAIL
- Grey Goose Vodka
- Bacardi Superior Light Rum
- Mt. Gay Eclipse Gold Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label
- Scotch
- Knob Creek
- Jack Daniels
- Crown Royal
- Patron Silver Tequila
- Hennessy Privilege VSOP

CORE CALL $11 PER COCKTAIL
- Absolut Vodka
- Bacardi Superior Light Rum
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
- Johnnie Walker Red Label Scotch
- Maker’s Mark Jack Daniels
- Seagram’s VO 1800 Silver Tequila
- Courvoisier VS

CORE WELL $10 PER COCKTAIL
- Smirnoff Vodka
- Cruzan Aged Light Rum
- Beefeater Gin
- Dewar’s White Label Scotch
- Jim Beam White Label Bourbon
- Canadian Club
- Jose Cuervo Especial Gold Tequila
- Korbel Brandy

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***Bar revenue of $500 required or bartender fee of $150 applied
Beverages

All Bars to Include the Following Beer and Wine

**Beer $6 per Bottle**
- Budweiser, Bud Light, Samuel Adams
- Boston Lager, Sierra Nevada Pale
- Ale, Amstel Light, Corona Extra,
- Corona Light and Heineken,
- Hefeweizen
- $6 per Bottle

**Stone Cellar House Wine**
- Chardonnay, Pinot Grigio, Merlot,
- Cabernet Sauvignon
- $25 per bottle / $9 per glass

**Red Wines**
- Rosemount Estate Shiraz $10 per glass
- Rosemount Diamond Label Shiraz $10 per glass
- Clos Du Bois Merlot $10 per glass
- Columbia Crest Merlot $9 per glass

**White Wines**
- Beringer White Zinfandel $10 per glass
- Chateau St. Michelle Riesling $8 per glass
- Beaulieu Vineyard Chardonnay $8 per glass

**Champagne**
- Freixenet $8 per glass
- Mumm Champagne G.H. Mumm $12 per glass

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***Bar revenue of $500 required or bartender fee of $150 applied
# TECHNOLOGY

## MEETING ACCESSORIES
- Skirted Projection Cart $25
- Power strip $15
- Extension cord $15
- Utility cart with skirt $25
- Laser pointer $25
- Extension cord $15
- Power Strip $15
- Power drop $185
- Black Pipe & drape $16 per foot
- Podium with Microphone $40
- High-Intensity Over Head Projector $60
- Flip chart with Markers $50
- Flip stand only $15
- Post it flip chart $60
- White Board with Markers $45
- Easel $15
- 2800 ANSI Lumen Projector $235

## MICROPHONES
- Hand Held Microphone $35
- Microphone wired $35
- Wireless, handheld $125
- Wireless, lavaliere $125
- 4 Channel mixer $40
- 8 Channel mixer $80
- 16 Channel mixer $160
- Patch to house sound system $60

## SCREENS
- 5’ Tripod screen $35
- 8’ Tripod screen $45
- 10’ Cradle $150
- 7’x7’ Fast fold $35
- 7.5’x10’ Fast Fold $145
- 10’x10’ Fast Fold $175
- (Fast fold drape kits included)

## SOUND SYSTEMS
- (2) JBL Speakers $125
- Additional Speakers $75
- House sound patch $60

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****All pricing is charged per day per event
TECHNOLOGY

OFFICE EQUIPMENT
- HP laser jet printer call for price
- Laser fax machine call for price
- High speed copier call for price
- Laptop computer call for price
- Desktop computer call for price
- Weekly rates are available - call for details

COMMUNICATIONS
- Polycom conference speaker phone $125
- Outside line $50
- DID line $90
- Fax $.25 per page
- Colored Copies $.25 per page
- Black and White Copies $.10 per page 16 Channel mixer $160

VIDEO EQUIPMENT
- ½” VHS VCR or DVD Player $65
- DVD player $65
- DVD Recorder call

LABOR CHARGES
- Audio Visual technician assistant is available upon request, 4 hour minimum at $45 per hour plus overtime if applicable.
- When providing your own Audio Visual equipment if an AV Technician is required an additional fee of $40 per hour will be applied.

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TECHNOLOGY

Packages

**LCD PROJECTOR (2800 ANSI LUMEN)**
- $375
  - Tripod screen and set up

**LCD PROJECTOR (2800 ANSI LUMEN)**
- $450
  - 10’ cradle screen and set up

**LCD PROJECTOR (2800 ANSI LUMEN)**
- $575
  - 7’.5x 10 fast fold screen dress skirts with pipe and drape

**LCD SUPPORT PACKAGE**
- Includes tripod screen, projector cart, $140 power strip, extension cord, cables and technical assistance

**SPEAKER SOUND**
- Includes (2) speakers on stands $285 wireless handheld microphone or lavaliere, CD player, and 4 channel mixer

**GENERAL SESSION $1575**
- Package includes (2) LCD projectors (2800 ansi lumens) (2) 7’.5x10’ fast fold screens with dress kits 4 channel mixer, podium, wireless handheld microphone or lavaliere, patch into house sound, DVD/CD player (Recommended for 100 people or more)

**VIDEO DVD/MONITOR $200**
- Includes roll-around 54” projection cart, a 27” full function color video monitor/receiver with cable connections. AC extensions cords safely taped.

**HOUSE SOUND $195**
- Podium with microphone 4 channel mixer (1) wireless handheld microphone or lavaliere Patch into house sound

**FLIPCHART $45**
- Includes hardback easel, flipchart pad, and 2 markers

**DÉCOR LIGHTING $150**
- Includes (2) leko spot lights on lighting trees and dimmer controls (stands fully dressed with plants)

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### Number of Participants (estimated bandwidth)

<table>
<thead>
<tr>
<th>Number of Participants</th>
<th>Daily Wireless Internet Usage</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>SUPERIOR</strong>*</td>
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<tr>
<td></td>
<td>Media streaming, media rich</td>
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<td></td>
<td>mobile apps and large file</td>
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<tr>
<td></td>
<td>downloads</td>
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<td>&lt;25</td>
<td>$12.95/person (up to 8 Mbps)</td>
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<td>26-50</td>
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<td>101+</td>
<td>We are happy to assess your</td>
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<td>large meetings to develop a</td>
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<td>customized solution.</td>
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</tbody>
</table>

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