



# Wedding Package

---

## **Includes:**

Marriott Certified Wedding Consultant

Menu Tasting for Two Prior To Event

Lemonade Station During Reception Hour

Custom Menus Can Be Requested

Special Dietary Selections Available

## **Champagne Toast**

Champagne or Sparkling Apple Cider

## **Wedding Cake**

Selection of Bakeries from Hotel Preferred Vendors

(Gold & Platinum Packages Only)

Cake Cutting Fee Waived

## **Linen**

White Floor Length Linen with White Napkins\*

White Chair Covers & Selection of Organza Sash Color \*

\*Additional Fees Will Apply If Special Linen Are Requested

## **Florals**

Fresh Floral Centerpieces for Each Round Of 10 One Floral Arrangement for

Head/Sweetheart Table

(Gold & Platinum Packages Only)

## **Set-Up**

Dance Floor

Head or Sweetheart Table

Riser for Head Table or Sweetheart Table Mirror and Votive Candles for Each Table

Guestbook, Cake & Gift Tables

## **Guestrooms**

Overnight Stay on Wedding Day for Bridal Couple Special Room Rates for Family and Attendees

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# General Information

---

## **Wedding Specialist**

Our Wedding Package Includes a Marriott Certified Wedding Consultant to Work with You to Reserve Your Dates, Plan the Schedule of Events & Coordinate All Food & Beverage Details. From Menu Design to Linens, As Well As Assist with Other Aspects of Your Wedding Experience.

## **Ceremonies**

Outdoor & Indoor Wedding Sites Available Please Contact Your Marriott Certified Wedding Specialist for Details.

## **Menu Creations**

We Can Completely Custom-Design A Menu for Your Event, Along with Your Beverages. Whatever the Occasion, From an Intimate Family Brunch to a Sophisticated Cocktail Buffet, to a Grand Reception Banquet, Our Team Will Assist You on Your Event from Planning to Execution.

## **Photos**

The Property Offers Beautiful Venues for Pictures That Are Available to Those Parties Hosting Events at The Hotel, As Well As a List of Beautiful Local Locations for Those Perfect Photographs.

## **Flowers**

The Hotel Will Be Pleased to Provide A List of Recommended Florists to Design the Perfect Floral Arrangements for Your Special Day.

## **Preferred Vendors**

At Your Request We Can Provide A List of Recommended Vendors for All Of Your Needs.

## **Transportation**

Hotel Can Assist in Arranging Local Transportation for You and Your Visiting Guests.

## **Parking**

Weddings Include Reduced Price Parking for All Guests.

## **Pricing**

Banquet Menus Are Subject to Change Without Notice & Are Subject To 23% Service Charge and Local Sales Tax.

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Wedding Ceremony

Indoor & Outdoor facilities are available for ceremonies

---

## Package Includes

Certified Joy Wedding Coordinator for The Rehearsal & Wedding  
One-Hour Use of Facility Ceremony for Rehearsal, Within 3 Days Prior To Wedding Date  
Chairs with Covers, Risers, and a Guest Book Table  
Fruit Infused Water Station

Starting At \$1500.00

## Ceremony & Reception Hours

### Ceremony:

**Daytime 10:00am – 11:00am    Evening 5:00pm – 6:00pm**

### Reception:

**Daytime 11:00am – 4:00pm    Evening 6:00pm – 12:00am**

Times May Be Flexible According to Availability

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Silver Plated Lunch Package

Includes One Salad, One Entrée, Rolls & Butter, Coffee & Tea

---

**\$48.00 per person**

## RECEPTION

### Displayed

Domestic Cheese Assortment  
With Crostini, Lavosh & Crackers

### Salads

#### Caesar Salad

Baby Romaine Hearts with Croutons,  
Shaved Parmesan & Garlic Dressing

#### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

### Entrée

#### Pan Roasted Chicken

With Caper Tomato Ragout, Goat Cheese  
Mashed Potatoes & Roasted Seasonal Vegetables

#### Lemon Thyme Seared Salmon

Roasted Green Beans & Cherry Tomatoes Finished with Lemon Caper Butter Sauce

#### Grilled Skirt Steak

Au Gratin Potatoes, Seasonal Vegetables, with a Wild Mushroom Burgundy Demi-Glace

#### Puri Puri Chicken

Spinach Mashed Potatoes, Roasted Asparagus with Blacked Butter Sauce

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Gold Plated Lunch Package

Includes One Salad, One Entrée, Rolls & Butter, Coffee & Tea

---

**\$52.00 per person**

## RECEPTION

### Displayed

Domestic Cheese Assortment  
with Crostini, Lavosh & Crackers

### Salads

#### Caesar Salad

Baby Romaine Hearts with Croutons,  
Shaved Parmesan & Garlic Dressing

#### Wedge Salad

Iceberg Lettuce, Candied Pecans, Tomatoes, Bleu Cheese  
Balsamic Dressing & Ranch

#### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

### Entrées

#### Pan Roasted Herb Mahi Mahi

Roasted Red Potatoes, Asparagus  
Finished with Lobster Cream Sauce

#### Rosemary Chicken

Vegetable Risotto Cake, Baby Bell Peppers & Lemon Au Jus

#### Hanger Steak

Blackened Blue Seasoned Hanger Steak  
Garlic Mashed Potatoes & Seasonal Vegetables with Truffle Peppercorn Sauce

#### Grilled Salmon

Almond Couscous with Roasted Vegetables Finished with a Citrus Vinaigrette

#### Roasted Chicken

Blackened Blue Seasoned Garlic Spinach Mashed Potatoes  
& Seasonal Vegetables with Truffle Peppercorn Sauce

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Lunch Buffet Package

Minimum 50 Guest

---

Two entrée choices \$58

Three entrée choices \$62

## RECEPTION

### Displayed

Domestic Cheese Assortment  
With Crostini, Lavosh & Crackers

Or

Two Passed Appetizers  
Choose from Classic Appetizer Selection

Assorted Dinner Rolls & Butter

### Salads

*Choice of 2 salads*

#### Caesar Salad

Baby Romaine Hearts with Croutons,  
Shaved Parmesan & Garlic Dressing

#### Wedge Salad

Iceberg Lettuce, Candied Pecans, Tomatoes, Bleu Cheese  
Balsamic & Ranch Dressing

#### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

#### Greek Style Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Cucumber, Tomatoes, Pine Nuts, Feta Cheese &  
Shaved Red Onions with Olive Oil & Balsamic Vinaigrette

#### Fresh Seasonal Fruit Display

Selection of Seasonal Fruit & Berries Garnishment

#### Yukon Gold Potato Salad

Celery, Boiled Egg & Dijon Mustard Aioli

#### Gemelli Pasta Salad

Grilled Artichokes, Salami, Olives, Marinated Mushrooms with Peppers & Onions

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Lunch Buffet Package

Continued

---

## Lunch Entrées

Select Two or Three:

### White Fish

Local California White Fish with Vera Cruz Sauce

### Rosemary Chicken

Herb Marinated Chicken Breast with Chablis Butter Sauce

### Braised Beef Short Ribs

Tender Braised Beef with Caramelized Onions & Carrots

### Pan Seared Salmon

With a Lemon Caper Butter

### Sliced Skirt Steak

Roasted Leeks & Chimichurri Sauce

### Forrest Mushroom Chicken

Lightly Dusted Chicken Oven Baked with Wild Mushroom Demi-glace

### Za'atar Marinated Roasted Pork Belly

Oven Braised & Roasted Pork Belly with Root Vegetables

### Seafood Mélange

Creamy Chablis Sauce with Shrimp, Scallops, Mussels & Clams

### Accompanied by choice of two of the following:

Fresh Seasonal Vegetables

Au Gratin Potatoes

Mashed Potatoes

Steamed Vegetables

Rice Pilaf

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*



# Silver Plated Dinner Package

Includes One Salad, One Entrée, Rolls & Butter, Coffee & Tea

---

**\$58.00 per person**

## RECEPTION

### Displayed

Domestic Cheese Assortment  
With Crostini, Lavosh & Crackers

### Or

Two Passed Appetizers  
Choose from Classic Appetizer Selection

## Salads

### Caesar Salad

Baby Romaine Hearts with Croutons  
Shaved Parmesan & Garlic Dressing

### Wedge Salad

Iceberg Lettuce, Candied Pecans, Tomatoes, Bleu Cheese  
Balsamic Dressing & Ranch

### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

### Greek Style Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Cucumber, Tomatoes, Pine Nuts, Feta Cheese &  
Shaved Red Onions with Olive Oil & Balsamic Vinaigrette

## Entrées

### Grilled New York Steak

Roasted Red Potatoes, Asparagus, Carrots, & Roasted Tomatoes with Peppercorn Demi-glace

### Wild Mushroom Chicken

Vegetable Risotto Cake & Seasonal Vegetables Finished with a Brandy Cream Sauce

### Hanger Steak

Blackened Bleu Seasoned with Garlic Mashed Potatoes  
Seasonal Vegetables with Truffle Peppercorn Sauce

### Grilled Salmon

Almond Couscous with Roasted Vegetables Finished with a Citrus Vinaigrette

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Gold Plated Dinner Package

Includes One Salad, One Entrée, Rolls & Butter, Coffee & Tea

---

**\$64.00 per person**

## RECEPTION

### Displayed

Domestic Cheese Assortment  
With Crostini, Lavosh & Crackers

### Or

Two Passed Appetizers  
Choose from Classic Appetizer Selection

## Salads

### Caesar Salad

Baby Romaine Hearts with Croutons  
Shaved Parmesan & Garlic Dressing

### Wedge Salad

Iceberg Lettuce, Candied Pecans, Tomatoes, Bleu Cheese  
Balsamic Dressing & Ranch

### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

### Greek Style Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Cucumber, Tomatoes, Pine Nuts, Feta Cheese &  
Shaved Red Onions with Olive Oil & Balsamic Vinaigrette

## Entrées

### Mediterranean Chicken

Basmati Rice, Roasted Seasonal Vegetables & Cucumber Tabbouleh

### Wild Mushroom Chicken

Vegetable Risotto Cake, Seasonal Vegetables Finished with a Brandy Cream Sauce

### Ribeye Steak

Grilled Ribeye Steak on Truffle Lobster Mashed Potatoes with Seasonal Vegetables

### Grilled Salmon

Almond Couscous with Roasted Vegetables Finished with a Citrus Vinaigrette

### Chili Lime Chicken

Corn Cilantro Rice Pilaf, Seasonal Vegetables Finished with Poblano Chile Cream

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Lunch Buffet Package

Continued

---

## Lunch Entrées

Select two or three:

### White Fish

Local California White Fish with Vera Cruz Sauce

### Rosemary Chicken

Herb Marinated Chicken Breast with Chablis Butter Sauce

### Braised Beef Short Ribs

Tender Braised Beef with Caramelized Onions & Carrots

### Pan Seared Salmon

With a Lemon Caper Butter

### Sliced Skirt Steak

Roasted Leeks & Chimichurri Sauce

### Forrest Mushroom Chicken

Lightly Dusted Chicken Oven Baked with Wild Mushroom Demi-glace

### Za'atar Marinated Roasted Pork Belly

Oven Braised & Roasted Pork Belly with Root Vegetables

### Seafood Mélange

Creamy Chablis Sauce with Shrimp, Scallops, Mussels, Clams

### Accompanied by Choice of Two of The Following:

Fresh Seasonal Vegetables

Au Gratin Potatoes

Mashed Potatoes

Steamed Vegetables

Rice Pilaf

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Silver Plated Dinner Package

Includes One Salad, One Entrée, Rolls & Butter, Coffee & Tea

---

**\$58.00 per person**

## RECEPTION

### Displayed

Domestic Cheese Assortment  
With Crostini, Lavosh & Crackers

Or

Two Passed Appetizers  
Choose from Classic Appetizer Selection

### Salads

#### Caesar Salad

Baby Romaine Hearts with Croutons  
Shaved Parmesan & Garlic Dressing

#### Wedge Salad

Iceberg Lettuce, Candied Pecans, Tomatoes, Bleu Cheese, Balsamic & Ranch Dressing

#### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

#### Greek Style Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Cucumber, Tomatoes, Pine Nuts, Feta Cheese,  
Shaved Red Onions with Olive Oil & Balsamic Vinaigrette

### Entrées

#### Grilled New York Steak

Roasted Red Potatoes, Asparagus & Carrots & Roasted Tomatoes with Peppercorn Demi-glace

#### Wild Mushroom Chicken

Vegetable Risotto Cake, Seasonal Vegetables Finished with a Brandy Cream Sauce

#### Hanger Steak

Blackened Bleu Seasoned with Garlic Mashed Potatoes,  
Seasonal Vegetables with truffle Peppercorn Sauce

#### Grilled Salmon

Almond Couscous with Roasted Vegetables Finished with a Citrus Vinaigrette

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Gold Plated Dinner Package

Includes One Salad, One Entrée, Rolls & Butter, Coffee & Tea

---

**\$64.00 per person**

## RECEPTION

### Displayed

Domestic Cheese Assortment  
With Crostini, Lavosh & Crackers

### Or

Two Passed Appetizers  
Choose from Classic Appetizer Selection

## Salads

### Caesar Salad

Baby Romaine Hearts with Croutons  
Shaved Parmesan & Garlic Dressing

### Wedge Salad

Iceberg Lettuce, Candied Pecans, Tomatoes, Bleu Cheese  
Balsamic Dressing & Ranch

### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

### Greek Style Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Cucumber, Tomatoes, Pine Nuts, Feta Cheese,  
Shaved Red Onions with Olive Oil & Balsamic Vinaigrette

## Entrées

### Mediterranean Chicken

Basmati Rice, Roasted Seasonal vegetables & Cucumber Tabbouleh

### Wild Mushroom Chicken

Vegetable Risotto Cake, Seasonal Vegetables Finished with a Brandy Cream Sauce

### Ribeye Steak

Grilled Ribeye Steak on Truffle Lobster Mashed Potatoes with Seasonal Vegetables

### Grilled Salmon

Almond Couscous with Roasted Vegetables Finished with a Citrus Vinaigrette

### Chili Lime Chicken

Corn Cilantro Rice Pilaf, Seasonal Vegetables Finished with Poblano Chile Cream

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Platinum Plated Dinner Package

Includes One Salad, One Entrée, Rolls & Butter, Coffee & Tea

---

**\$82.00 per person**

## RECEPTION

### Displayed

Domestic Cheese Assortment  
With Crostini, Lavosh & Crackers

### Or

Two Passed Appetizers  
Choose from Classic Appetizer Selection

## Salads

### Caesar Salad

Baby Romaine Hearts with Croutons  
Shaved Parmesan & Garlic Dressing

### Wedge Salad

Iceberg Lettuce. Candied Pecans, Tomatoes, Bleu Cheese Balsamic & Ranch Dressing

### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

### Heirloom Tomato Salad

Buffalo Mozzarella, Shaved Onion, Micro Basil & Balsamic Reduction with Olive Oil

## Entrées

### Filet Mignon

Lobster Truffle Mashed Potatoes, Pearl Onions & Mushrooms with Demi-Glace

### Wild Mushroom Chicken

Vegetable Risotto Cake, Seasonal Vegetables Finished with a Brandy Cream Sauce

### L& Sea

Herb Marinated Shrimp & Grilled Chicken with a Lemon Capers Cream Sauce

### Grilled Salmon

Almond Couscous with Roasted Vegetables Finished with a Citrus Vinaigrette

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Dinner Buffet Package

Minimum 50 Guest

---

Two entrée choices \$65

Three entrée choices \$72

## RECEPTION

### Displayed

Domestic Cheese Assortment  
With Crostini, Lavosh & Crackers

OR

### TWO PASSED APPETIZERS

Choose from Our Classic Appetizer Selection

Assorted Dinner Rolls & Butter

### Salads

*Choice of 2 Salads*

#### Caesar Salad

Baby Romaine Hearts with Croutons,  
Shaved Parmesan & Garlic Dressing

#### Wedge Salad

Iceberg Lettuce. Candied Pecans, Tomatoes, Bleu Cheese Balsamic & Ranch Dressing

#### Market Street Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Topped with Toasted Almonds,  
Orange Segments, Goat Cheese, Bermuda Onions & Citrus Dressing

#### Greek Style Salad

Chefs Blend of Arugula, Lola Rosa, Frisée, Cucumber, Tomatoes, Pine Nuts, Feta Cheese,  
Shaved Red Onions with Olive Oil & Balsamic Vinaigrette

#### Fresh Seasonal Fruit Display

Selection of Seasonal Fruit & Berries Garnishment

#### Yukon Gold Potato Salad

Celery, Boiled Egg & Dijon Mustard Aioli

#### Gemelli Pasta Salad

Grilled artichokes, Salami, Olives, Marinated Mushrooms, Peppers & Onions

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Dinner Buffet Package

Continued

---

## **Entrées**

Select two or three:

### **White Fish**

Local California White Fish with Vera Cruz Sauce

### **Rosemary Chicken**

Herb Marinated Chicken Breast with Chablis Butter Sauce

### **Braised Beef Short Ribs**

Tender braised beef with Caramelized Onions & Carrots

### **Hanger Steak**

Roasted Leeks & Chimichurri Sauce

### **Forrest Mushroom Chicken**

Lightly Dusted Chicken Oven Baked with Wild Mushroom Demi-glace

### **Grilled Salmon**

With a Citrus Vinaigrette

### **Chili Lime Chicken**

Finished with Poblano Chile Cream

### **Seafood Mélange**

Creamy Chablis Sauce with Shrimp, Scallops, Mussels & Clams

### **Accompanied with choice of two of the following:**

Roasted Seasonal Vegetables

Au Gratin Potatoes

Mashed Potatoes

Steamed Vegetables

Rice Pilaf

Roasted Potatoes

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*



# Reception Enhancements

All Hors D'oeuvres may be served butler style or as a display

---

## CLASSIC SELECTION

**\$200 per 50 pieces**

### Cold Hors D'oeuvres

Chive Goat Cheese & Roast Beef Roll Up Served on Baguette  
Tomato Bruschetta & Fresh Mozzarella on Ciabatta Crostini  
Cucumber Cups Stuffed with Gorgonzola & Caramelized Pecans  
Antipasto Canapé on A Polenta Round

### Hot Hors D'oeuvres

Fried Artichoke Filled with Goat Cheese with Tomato Basil Sauce  
Vegetable Thai Spring Rolls with Sweet Garlic Chili Dipping Sauce  
Chicken Satay Served with Peanut Sauce  
Pork Pot Stickers Served with Plum Dipping Sauce  
Beef Satay Served with Teriyaki Sauce  
Mini Artesian Pizza with Cheese & Sausage

## DELUXE SELECTION

**\$240 Per 50 Pieces**

### Cold Hors D'oeuvres

Brie Cheese & Dates Served on A Toasted Brioche  
Curried Chicken Salad Tartlets Smoked Salmon Mousse Filled Profiteroles  
Blanched Asparagus Wrapped in Prosciutto  
Chive Potato Cakes Topped with Cream Cheese & Black Caviar  
Mini Bouchée With Hummus & Kalamata Olives

### Hot Hors D'oeuvres

Phyllo Triangle Filled with Spinach & Feta Cheese  
Beef Empanada: Puff Pastry with Beef, Onions & Peppers  
Mushrooms Florentine: Mushroom Caps Filled with Spinach, & Ricotta Cheese Topped with Béchamel Sauce  
Chicken Calzone: Puff Pastry Filled with Chicken, Mozzarella & Parmesan Cheese  
Chicken Pot Stickers Served with Ginger Garlic Dipping Sauce

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Reception Enhancements

Continued

---

## **PREMIUM SELECTION**

**\$380 per 50 pieces**

### **Cold Hors d'oeuvres**

Grilled Shrimp & Gazpacho Served in Shot Glasses with a Chilled Spicy Tomato Gazpacho

Scallop Ceviche Martinis: Citrus Cured Bay Scallops with Mango Salsa

Prosciutto Wrapped Melon: Cantaloupe Melon Wrapped with Prosciutto

Seared Ahi Tuna with Nori & Wasabi Caviar Served on Toast Squares

Peppered Tenderloin of Beef with Gorgonzola Cheese Served on Herb Polenta Rounds

Mini Bouchée With Truffle Pate Mousse Topped with Red Grapes

### **Hot Hors D'oeuvres**

Bacon Wrapped Scallops with A Tarragon Cream Sauce

Coconut Fried Shrimp Serve with Orange Mustard Sauce

Shrimp Wrapped in Bacon Served with Barbeque Sauce

Grilled Beef Tenderloin Brochette with A Brandy Peppercorn Sauce

Roasted Honey Dijon Spring Lamb Chops

Lump Crab Cakes Pan-Fried Crab Cakes Topped with Cilantro Lime Sauce Aioli

Thai Duck Spring Rolls Served with Orange Ginger Dipping Sauce

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Reception Enhancements

Minimum of 50 Guest

---

## DISPLAYED HORS D'OEUVRES

### **Tortilla Chips & Dips**

Display of Tri-Color Tortilla Chips with Fresh Salsa Fresca  
\$2.00 Per Person

### **Mediterranean Platter**

Toasted Garlic Crostini with Bruschetta & Olive Tapenade  
\$2.00 Per Person

### **Fresh Vegetable Crudités**

Array of Crisp Fresh Garden Vegetables with Zesty Dip  
\$5.00 Per Person

### **Seasonal Fresh Fruits**

Artful Assortment of Seasoned Melon, Pineapple, Grapes & Berries  
\$5.50 Per Person

### **International Cheese Display**

Selected Domestic & Imported Cheeses Displayed on Tiles  
Garnished with Seasonal Fresh Fruit & Gourmet Crackers  
\$6.50 Per Person

### **Taste of Mexico**

Tri-Color Chips with Salsa Fresca, Guacamole, Chili Con Queso, Mini Beef Burritos,  
Cheese Quesadillas & Mini Empanadas  
\$8.00 Per Person

### **Oysters on The Half Shell**

With Lemon & Cocktail Sauce  
\$425.00 Per Tray (For 50 Guests)

### **Chilled Gulf Shrimp**

With Cocktail & Remoulade Sauce  
\$400.00 Per Tray (For 50 Guests)

### **Chilled Snow Crab Claws**

With Horseradish Cocktail Sauce  
\$400.00 Per Tray (For 50 Guests)

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Reception Enhancements

Minimum of 50 Guests

---

## LATE NIGHT

### Sweet-N-Savory

Jumbo Soft Pretzels with Dijon Mustard | Nachos with Cheese Sauce Roasted Peanuts | Assorted Cookies Coffee & Teas | Infused Water Station

\$7.00 Per Person

### Gourmet Pizza

Selection of Gourmet Pizzas Highlighting A Fusion of Flavors – The Perfect Midnight Snack  
Coffees & Teas | Infused Water Station

\$10.00 Per Person

## Sweets

### Intermezzo

Flavored Sorbet

\$5.00 Per Person

### Mini Dessert Display

French Pastries, Mini Opera Cakes, Cream Puffs, Chocolate Mousse Cups, Citrus Tarts, & Mini Éclairs

\$7.00 Per Person

### Custom Candy Bar Buffet

With Choice Of (5) Assorted Sweets

Includes Candy Bags

\$8.00 Per Person

### Chocolate Fondue

Presented in a Chocolate Fountain with Fruit Cubes, Berries, Marshmallows, Biscotti, Brownie Bites & Pretzels for Dipping

\$9.50 Per Person

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

## Banquet Bar Service

A Bartender labor fee of \$125.00 will apply if a minimum of \$400.00 in bar sales are not met.

---

### CASH/HOST SPONSORED BAR

House Wine	\$8.00	Premium Wines	\$10.00
Premium Brands	\$10.00	Super Premium Brands	\$12.00
Well Brands	\$8.00	Specialty Cocktails	\$13.00
Domestic Beers	\$6.00	Imported/Craft Beers	\$7.00
Soft Drinks	\$4.00	Water Bottles	\$4.00

Cocktail Server Fee: \$100.00 for 4 hours

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Banquet Bar Service

---

## **House Wines**

Fetzer – Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir & Merlot

## **Domestic Beers**

Budweiser, Bud Lt, Coors Lt, Miller Lt, Michelob Ultra, Oduols

## **Craft/Imported Beers**

Corona, Heineken, Samuel Adams, Lagunitas, Modelo, New Castle

## **Well Brands**

Sobieski Vodka, Sauza Blue Tequila, Seagrams Gin, Cruzan Rum, Jim Beam Whiskey, Grants Scotch, Korbel Brandy

## **Premium Brands**

Absolut Vodka, Bombay Sapphire, Tanqueray, Bacardi Silver, Captain Morgan, Malibu, Baileys, Kahlua, Jack Daniels, Jameson, Johnny Walker Red

## **Super Premium**

Grey Goose, Ketel One, Patron Silver, Crown Royal, Gran Marnier, Johnny Walker Black, Chivas Regal, Hennessy VS, Courvoisier VS

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Hosted Bar Packages

Prices Based on Per Person Per Hour

---

Package Bars Allow Your Guests to Enjoy an Open Bar Featuring Brand Name Liquors, Domestic & Imported Beers, Champagne, Wine, Assorted Soft Drinks & Mineral Waters.

Cost is Per Person & Based on The Final Guaranteed Number of Guests or The Actual Attendance if Higher.

	<u>First Hour</u>	<u>Succeeding Hours</u>
Well Brands	\$25/person	\$10/person
Premium Brands	\$32/person	\$12/person
Beer & Wine	\$23/person	\$12/person

## Well & Premium Brands

Includes Cocktails, Imported & Domestic Beers, Premium Wines, Assorted Soft Drinks, Mineral Waters & Bottled Juices

## Beer & Wine Station

Includes Imported & Domestic Beers, Premium Wines, Assorted Soft Drinks, Mineral Waters, & Bottled Juices

***The Marriott Riverside at The Convention Center Is the Only Licensed Authority to Sell & Serve Alcoholic Beverages for Consumption on The Premises. The Hotel Does Not Permit Alcohol to Be Brought onto Premises from Outside Sources***

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*

# Wine List

Based on Availability

---

## HOUSE WINE

Fetzer \$32/bottle

## SPARKLING WINE & CHAMPAGNE

J. Roget | California Brut \$10/split

J. Roget | California Brut \$28/bottle

Segura Viudas | "Aria Estate" Brut | Catalonia, Spain \$34/bottle

Mumm Napa | Brut "Prestige" | Napa Valley, California \$21/split

Mumm Napa | Brut "Prestige" | Napa Valley, California \$60/bottle

## WHITE WINE

### White Zinfandel

Beringer | California \$23/bottle

### Sauvignon Blanc

Brancott | Marlborough, New Zealand \$39/bottle

13 Celcius | Marlborough, New Zealand \$39/bottle

### Chardonnay

Spellbound | West Coast, California \$42/bottle

Joel Gott | Monterey/Sonoma, California \$42/bottle

Clos Du Bois | North Coast, California \$44/bottle

Meiomi | Monterey/ Sonoma/Santa Barbara, California \$46/bottle

Merryvale "Starmont" | Napa, California

Ferrari-Carano | Russian River, California \$59/bottle

### Reisling

Chateau St. Michelle | Columbia \$32/bottle

### Pinot Grigio

Pighin Grave Friuli | Italy \$54/bottle

## RED WINE

### Cabernet Sauvignon

Estancia | Paso Robles, California \$39/bottle

Columbia Crest "H3" | Horse Heaven Hills, WA \$42/bottle

Franciscan | Napa Valley, California \$59/bottle

Aquinas | Napa Valley, California \$59/bottle

Wente "Charles Wetmore" | Livermore, California \$64/bottle

### Merlot

Mark West | California \$39/bottle

Estancia | Paso Robles, California \$39/bottle

Erath | Willamette Valley, Oregon \$54/bottle

### Other Reds

Rosemount Estate "Diamond Label" | Australia \$32/bottle

The Dreaming Tree "Crush" | North Coast, California \$49/bottle

Rosenblum Zinfandel | Paso Robles, California \$59/bottle

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*



# General Information

---

## **Menu Selections**

In Addition to Our Printed Menu Suggestions, Our Team Is at Your Service to Create A Custom Menu Designed for Your Unique Event. The Pricing Listed on Our Catering Menus Is Current. However, Due to Market Conditions, These Prices Are Subject to Change. Due to Exclusivity Rights, Outside Food & Beverages Are Not Permitted Within the Riverside Marriott At the Convention Center with The Exception of Specialty Cakes Which Are Supplied from A Licensed Vendor to Which A Cake-Cutting Fee Will Apply.

## **Service Charge & Sales Tax**

All Food, Beverage, Audio Visual, Setup, & Room Rental Are Subject to A Taxable 23% Service Charge & Applicable Sales Tax.

## **Guaranteed Attendance**

For All Per Person Pricing, A Final Attendance Number Must Be Specified 3 Business Days Prior To The Day of Your Event. This Figure Will Be Considered A Guarantee & Is Not Subject to Reduction. Should A Figure Not Be Received, The Expected Attendance on Your Event Order Will Be Considered as Your Final Guarantee. You Will Be Charged Your Final Guarantee or The Number in Attendance, Whichever Is Greater. Additional Guests Above the Guarantee Will Be Accommodated If Possible & Will Be Subject to Chef's Selection of Food.

## **Linen**

Choice of White or Black Linen Is Available for Your Function. Your Event Manager Will Be Happy to Consult with You on Other Colors & Specialty Linens Available Through Outside Sources.

## **Decorations**

All Displays or Exhibits Must Conform to City Code & Fire Ordinance Rules. The Marriott Riverside at The Convention Center Does Not Permit Décor or Signage of Any Kind to Be Affixed to The Walls or Ceiling. Please Inform Your Event Manager of Your Decoration Plans as They Will Need to Meet Safety Regulations

## **Audio Visual**

The Marriott Riverside at The Convention Center Has an In-House Team That Will Consult with You & Provide All of Your Audio-Visual Equipment Needs. All Charges Will Be Applied to Your Master Account. Use of Outside A/V Will Be Subject to A Surcharge.

## **Exhibit Tables**

Six-Foot Skirted Tables with Two Chairs and Linen Are Available at An Additional Cost. Any Standard or Special Electrical Needs Should Be Confirmed with Your Event Manager At Least Two Weeks Prior To Your Event. Power Surcharges Will Apply.

## **Billing**

Definite Confirmation for Your Event Requires A 20% Deposit Based on The Estimated Total. The Entire Contract Price Must Be Paid At Least 5 Business Days Prior To The Event. A Credit Card Is Required to Be Placed on File for All Groups & Functions, Regardless of The Actual Payment Method to Be Used. Direct Billing Can Be Established for Corporate Accounts with An Approved Credit Applicatio

*All Prices Are Subject to a 23% Service Charge & Applicable Sales Tax*

*All Prices are Subject to Change Without Notice*



*All Prices Are Subject to a 23% Service Charge & Applicable  
Sales Tax All Prices are Subject to Change Without Notice*

**MARRIOTT RIVERSIDE AT THE CONVENTION CENTER**  
3400 Market Street • Riverside CA 92501 •