



MARRIOTT
SAN DIEGO
GASLAMP QUARTER



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

GENERAL INFORMATION

MENU ARRANGEMENTS

menu selections are requested a minimum of 4 weeks in advance | our printed menu selections are recommended suggestions; however, we would be more than happy to tailor a menu to your specific tastes | with the exception of buffet meals, one menu is required for all guests | if a split menu is required, all entrees will be charged an additional \$7.00 per guest | guests will need to be provided color-coded tickets or place cards indicating entrée choice

GUARANTEE

a final guarantee of your anticipated number of guests is required by noon (3) business days prior to your banquet function | this guarantee may not be reduced | the hotel will prepare food based on the guarantee & seating for 5% over the guarantee | charges will be based on the number guaranteed or the number served, whichever is greater

PRICE

catering prices will not be guaranteed earlier than 4 months prior to the scheduled event | a service charge of 24% will be added to all prices quoted & is subject to applicable sales tax based on California state regulation (currently 7.75%)

ADDITIONAL FOOD & BEVERAGE

no food of any kind may be brought into the banquet rooms with the exception of cakes, for which a service fee will be charged | corkage fees will be applied to any wine brought into the banquet rooms

BANQUET SPACE

all evening functions begin at 6:00pm unless otherwise agreed to on the contract | music must end prior to 12:00 midnight & the room must be vacated by 1:00am

wifi **simplified**

contact your catering professional for pricing

SPECIAL NOTES


all seated functions will be set with complimentary linens | additional security may be arranged through the hotel for an additional charge | please contact your catering professional for assistance with decorations & entertainment | we will gladly extend special room rates to our overnight guests, based upon availability

◆

valet parking is \$20.00 per vehicle for event parking and \$45.00 per vehicle for overnight guests

◆

all menu pricing is subject to change

Disclaimer: we practice serious caution in preparing our gluten free items [denoted with a  symbol] and do our best to ensure a gluten free product | in consuming our gluten free items, be aware that there may be a chance of cross-contamination | patrons are encouraged to consider this information for their individual requirements and needs.

a customary 24% taxable service charge and 7.75% sales tax will be added to prices listed

MEETING PACKAGE #1

minimum 10 guests | \$70.00 per guest

CONTINENTAL BREAKFAST

fresh breakfast pastries & breakfast breads | mason jar spreads & jams
seasonal chopped fruits & berries 🍷
assorted fruit yogurts 🍷
apple | orange juice | white cranberry juices
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas
*add odwalla fruit smoothies | \$4.00 per guest 🍷

MID-MORNING BREAK

whole fruits 🍷
granola | kashi bars
mini tea breads | mini biscotti
assorted soft drinks
bottled waters
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas 🍷

AFTERNOON BREAK

gourmet cookies | brownies (without nuts)
house made spicy mixed nuts 🍷
assorted candy bars
assorted energy drinks
assorted soft drinks & bottled waters
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

prices listed are for standard ½ hour breaks
breaks scheduled longer than ½ hour will be charged upon consumption

a customary 24% taxable service charge and 7.75% sales tax will be added to prices listed

MARRIOTT GASLAMP QUARTER 660 K ST. | SAN DIEGO | CA 92101
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meetings  imagined

MEETING PACKAGE #2

minimum 10 guests | \$100.00 per guest

CONTINENTAL BREAKFAST

fresh breakfast pastries & breakfast breads | mason jar spreads & jams
seasonal chopped fruits & berries 🌿
assorted fruit yogurts 🌿
apple | orange juice | white cranberry juices
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas
*add odwalla fruit smoothies | \$4.00 per guest

MID-MORNING BREAK

whole fruits 🌿
granola | kashi bars
mini tea breads | mini biscotti
assorted soft drinks
bottled waters
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

LUNCH

CHOICE OF ONE BUFFET LUNCH:*

picnic lunch | summer bbq | or south of tecate*
**please refer to the following page for menu descriptions*

AFTERNOON BREAK

gourmet cookies | brownies (without nuts)
house made spicy mixed nuts 🌿
assorted candy bars
assorted energy drinks
assorted soft drinks & bottled waters
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

prices listed are for standard ½ hour breaks
breaks scheduled longer than ½ hour will be charged upon consumption

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MEETING PACKAGE LUNCHEONS

PICNIC LUNCH

chicken club wrap
caprese wrap
ham and brie cheese baguette
potato salad 🌱
assorted kettle cooked potato chips 🌱
assorted mini cupcakes
freshly brewed ice tea
freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

SUMMER BBQ

fresh chopped mixed fruit & berries 🌱
CHOICE OF ONE:
- rustic style potato salad | cage free egg 🌱
- greek style cold pasta salad
dry rubbed bbq chicken breast | whiskey bbq sauce | fried onions 🌱
roasted rosemary wedge potatoes 🌱
steamed fresh vegetables 🌱 | fresh baked buttermilk biscuits
strawberry shortcakes
freshly brewed ice tea
freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

SOUTH OF TECATE

taco salad: romaine | charred corn | pico | tortilla strips | chipotle ranch 🌱
achiote rubbed chicken: grilled peppers & onions | warm corn tortillas 🌱
spanish style rice 🌱
refried beans 🌱
assorted salsas | sour cream | cheddar cheese | shredded lettuce 🌱
tortilla chips 🌱
cinnamon sugar bunuelos
freshly brewed ice tea
freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

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MEETING PACKAGE #3

minimum 15 guests | \$120.00 per guest

BREAKFAST

fresh breakfast pastries & breakfast breads | mason jar spreads & jams

seasonal chopped fruits & berries 🌱

assorted fruit yogurts | odwalla smoothies 🌱

scrambled eggs with fresh herbs * 🌱

CHOICE OF ONE: applewood smoked bacon | breakfast link sausage 🌱

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

MID-MORNING BREAK

whole fruits 🌱

granola | kashi bars

mini tea breads | mini biscotti

assorted soft drinks

bottled waters

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

LUNCH

CHOICE OF ONE BUFFET LUNCH:*

sandwich express bar | summer souris | little italy | or tex mex*

**please refer to the lunch buffets for menu descriptions*

AFTERNOON BREAK

gourmet cookies | brownies (without nuts)

house made spicy mixed nuts 🌱

assorted candy bars

assorted energy drinks

assorted soft drinks & bottled waters

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

*egg whites and/or egg beaters available upon request | **additional \$2.00 per guest**

prices listed are for standard ½ hour breaks

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PLATED BREAKFASTS

CLASSIC EGGS BENEDICT \$28.00 per guest

classic benedict with hollandaise sauce | breakfast potatoes

BRIOCHE FRENCH TOAST \$27.00 per guest

served with applewood smoked bacon | fresh strawberries & banana

HEIRLOOM BENEDICT \$25.00 per guest

roasted heirloom tomatoes | poached egg | hollandaise | hash browns | fresh fruits

ON THE RISE \$32.00 per guest

fresh breakfast pastries & breakfast breads | mason jar spreads & jams

fresh sliced fruit with berries

scrambled eggs*

CHOICE OF ONE MEAT:

- applewood smoked bacon
- breakfast link sausage

roasted potatoes

fresh squeezed orange juice

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

*egg whites and/or egg beaters available upon request | additional \$2.00 per guest

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BREAKFAST BUFFETS

CONTINENTAL | minimum 10 guests | \$28.00 per guest

fresh breakfast pastries & breakfast breads | mason jar spreads & jams

fresh seasonal chopped fruits & berries 🍏

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

*add odwalla fruit smoothies | \$4.00 per guest

BAJA BREAKFAST minimum 15 guests | \$35.00 per guest

fresh chopped fruit & berries | apple empanadas

BURRITO STATION: scrambled eggs* | applewood smoked bacon | chorizo | cheeses | house made guacamole | assortment of salsas | warm tortillas

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

PHYSICALLY FIT minimum 25 guests | \$36.00 per guest

fresh chopped fruits & berries | ny style bagels

assorted fruit yogurts | granola with sun-dried fruits 🍌

bran & high fiber cereal | low fat milk

hard boiled eggs 🍳

heirloom tomatoes | cottage cheese 🧀

odwalla juice smoothies | freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

BUILD YOUR OWN BREAKFAST | minimum 25 guests | \$38.00 per guest | additional items \$5.00 per item

fresh breakfast pastries & breakfast breads | mason jar spreads & jams

assorted fruit yogurts | seasonal chopped fruit & berries 🍏

CHOICE OF THREE:

- scrambled eggs* | cheese & salsa 🧀

- breakfast potatoes 🍟

- applewood smoked bacon | breakfast link sausage | duroc smoked pork loin | corned beef hash 🍖

- brioche french toast | buttermilk pancakes | belgian waffles

- oatmeal with condiments

apple | orange | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

*egg whites and/or egg beaters available upon request | **additional \$2.00 per guest**

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BREAKFAST ENHANCEMENTS

SMOKED SALMON DISPLAY | minimum 25 guests | \$12.00 per guest 🌳

mini bagels | sliced tomatoes | capers | red onions | cream cheese | chopped egg

OMELETE STATION | minimum 20 guests | \$15.00 per guest* 🌳

our omelet station contains a large variety of meats, vegetables, and cheeses... there are many ways in which you can create your perfect omelet!

ADD ON ITEMS:

assorted boxed cereals | \$4.50 each

odwalla bottled fruit smoothies | \$6.00 each 🌳

assorted individual fruit yogurts | \$4.00 each 🌳

greek yogurt and berry parfaits | \$6.00 each 🌳

breakfast sandwiches | \$85.00 per dozen

- bacon | fried egg | cheese | english muffin
- sausage | scrambled egg | cheddar cheese | salsa | flour tortilla
- smoked turkey or ham | scrambled eggs | swiss cheese | large croissant

selection of mini breakfast breads:

assorted breakfast breads | mini scones | mini pastries | \$55.00 per dozen

jumbo breakfast burritos: scrambled eggs | chorizo | potatoes | \$95.00 per dozen

jumbo frosted cinnamon rolls | \$55.00 per dozen

brioche vanilla bean french toast | mixed berries | whipped cream | bananas foster | \$65.00 per dozen

fruit bowl | \$6.00 per guest 🌳

house made granola served with milk | \$5.00 per guest

steel cut oatmeal: brown sugar | raisins | walnuts | dried cranberries | \$6.00 per guest

new york style bagels served with cream cheese | \$60.00 per dozen

*culinary attendant required | \$150.00 per hour – per attendant [one attendant per 25 guests]

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BREAKS

prices listed are for standard ½ hour breaks | breaks scheduled longer than ½ hour will be charged upon consumption

MILK-N-COOKIES | minimum 10 guests | \$20.00 per guest

assorted mini gourmet cookies:

oreo cookies | nutter butter cookies | biscotti | ladyfingers

chocolate | strawberry | whole milk ☒

presented with mini milk jugs

INDULGE | minimum 10 guests | \$27.00 per guest

house made spicy mixed nuts ☒

fresh mixed berry cups | micro mint | sugared heavy cream jars ☒

assorted sweet and savory chocolate barks ☒

mini warm soft pretzel bites | micro beer mustard dip

fresh brewed iced tea | flavored water

COFFEE & DONUTS | minimum 10 guests | \$25.00 per guest

selection of mini filled & glazed donuts:

vanilla custard & crumb | strawberry & sprinkles | chocolate & ganache | hazelnut & peanuts

warm cinnamon sugar donut holes | chocolate & caramel dipping sauce

regular and decaf coffee served with french vanilla or hazelnut syrups

flavored water

BALLPARK | minimum 10 guests | \$21.00 per guest

bavarian soft pretzel sticks | dijon mustard

nachos: cheese sauce | jalapeños ☒

roasted peanuts | buttered popcorn ☒

mini hot dogs: chipotle ketchup | mustard

fresh organic lemonade ☒

add american craft beers for \$10.00 per person

REFRESH | minimum 10 guests | \$23.00 per guest

individual trail mix | granola & kashi bars ☒

fresh fruit skewers | agave yogurt dip ☒

warm funnel cake fries | powdered sugar

stacy's pita chips | traditional hummus cups

herb and fruit infused organic lemonade ☒

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BREAKS CONTINUED

prices listed are for standard ½ hour breaks | breaks scheduled longer than ½ hour will be charged upon consumption

FEELING HEALTHY | minimum 10 guests | \$20.00 per guest ☹️

strawberry & vanilla yogurts

fresh strawberries | blueberries | blackberries | raspberries*

toasted pistachios | granola | sunflower seeds | organic honey

baby heirloom carrots* | ranch dip

flavored water

**some items may be substituted or eliminated due to seasonal availability*

ASSORTED SNACKS

gourmet cookies & brownies | \$60.00 per dozen

assorted mini pastries & petite fours | \$70.00 per dozen

chocolate dipped strawberries | \$50.00 per dozen ☹️

cracker jacks | individually packaged trail mix \$4.00 each ☹️

energy bars: balance | luna | power bars | \$5.00 each

freshly popped popcorn | \$4.00 per guest ☹️

assorted fruit bars | \$65.00 per dozen

granola bars: nature valley | chewy quaker bars | \$4.00 each ☹️

grilled pita served with hummus & olive tapenade | \$7.00 per guest

kettle cooked potato chips | \$6.00 per bag ☹️

popcorn supreme: m&m | mini marshmallow | candied walnuts | caramel glaze | \$8.00 per guest

tortilla chips: w/ roasted tomato salsa | pico de gallo | guacamole | \$12.00 per guest ☹️

bavarian soft pretzels: beer cheese fondue | dijon mustard | \$60.00 per dozen

BEVERAGES

assorted soft drinks or bottled waters | \$5.00 each

assorted odwalla fruit smoothies | \$6.00 each

ice cold lemonade | \$45.00 per gallon

freshly brewed ice tea | \$90.00 per gallon

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas | \$100.00 per gallon

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make your own starbucks ice coffee | \$10.00 per person

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COLD LUNCHES

all include choice of dessert | iced tea | starbucks regular & decaffeinated coffee

ROMAINE SALAD \$25.00 per guest

romaine lettuce | puffed quinoa | pomegranate seeds | blistered corn | pepitas | cotija cheese | tortilla strips | cilantro dressing

add  additional \$5.00 per guest

add  additional \$7.00 per guest

CALIFORNIA COBB SALAD \$28.00 per guest

romaine lettuce | napa cabbage | rotisserie chicken | candied bacon | tomatoes | avocado | hard egg | crumbled bleu cheese | ranch

TURKEY CLUB \$36.00 per guest

grilled ciabatta bread | bacon | cranberry basil aioli | tomato | hydroponic bibb lettuce | potato salad | seasonal sliced fruit

HAM & CHEESE \$36.00 per guest

artisan baguette | brie cheese | cranberry relish | dijonaise | romaine lettuce | heirloom tomato | potato salad | seasonal sliced fruit

CHOICE OF DESSERT

chocolate decadence cake (add \$2.00)

new york style cheesecake | fresh berries

baked apple tart | white chocolate gelato

tiramisu | rich chocolate sauce

CLASSIC BOX LUNCH TO GO \$40.00 per guest

CHOICE OF ONE:

grilled chicken | roasted peppers | fresh mozzarella | pesto mayo | dutch crunch roll

turkey club wrap | slab cut pepper bacon | rosemary mayo | herb tortilla

char su pork bahn mi | pickled vegetables | fermented black bean aioli | crispy baguette

grilled veggies | pesto mayo | fresh mozzarella | gourmet greens | balsamic glaze | charred ciabatta

SERVED WITH:

choice of: petite caesar, mixed green salad, or mixed fruit salad | gourmet cookie | potato chips | bottled water

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PLATED LUNCHES

all include choice of rolls & butter | iced tea | starbucks regular & decaffeinated coffee

CHOICE OF SALAD:

organic baby greens: garden vegetables | ranch dressing 🌱

caesar salad: romaine lettuce | parmesan | croutons | house caesar dressing

HERB MARINATED JIDORI CHICKEN \$37.00 per guest 🌱

roasted fingerling potatoes | asparagus | confit of tomato | natural chicken jus

PAN SEARED SALMON FILLET \$41.00 per guest 🌱

mushroom herb risotto | heirloom baby carrots | tomato and shaved onion slaw

PRIME FLAT IRON STEAK \$46.00 per guest 🌱

cheddar polenta | blistered corn and black bean salsa | fire roasted tomato jus

VEGETABLE RISOTTO \$32.00 per guest 🌱

eggplant caponata | roasted tinker belle peppers | basil pistou

CHOICE OF DESSERT:

chocolate decadence cake (add \$2.00)

new york style cheesecake | fresh berries

baked apple tart | white chocolate gelato

tiramisu | rich chocolate sauce

*vegetarian substitution available upon request | must be 3 days prior to event

*additional surcharge for multiple selections per event | \$7.00 per guest

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LUNCH BUFFETS

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted tazo teas

TEX-MEX | minimum 15 guests | \$51.00 per guest

taco salad: romaine lettuce | pico de gallo | kidney beans | grilled corn | tortilla strips | chipotle ranch 🌱

rock shrimp ceviche: blistered corn | pomegranate seeds | micro cilantro 🌱

chipotle spiced black bean and cheese quesadillas

achiote rubbed chicken: grilled peppers & onions | warm corn tortillas | adobo style pork carnitas | spanish style rice | refried beans 🌱

tortilla chips | guacamole | assorted salsas | sour cream | cheddar cheese | shredded lettuce 🌱

churros | bunuelos

EXECUTIVE DELI BUFFET | minimum 15 guests | \$55.00 per guest

arugula salad: pistachio | goat cheese | shaved pear | balsamic dressing * 🌱

tuna nicoise salad: seared ahi | french beans | roast tomato | olives | cage free egg | roasted potatoes 🌱

kale apple slaw: pecans | dried cranberry | lemon poppy seed dressing 🌱

chilled meats: sous vide chicken breast | pepper crusted tenderloin | boutique turkey breast 🌱

assorted cheeses | spreads and relish tray | kettle chips 🌱

artisan rolls | croissants | focaccia bread

assorted fruit bars | mini pastries

SUMMER SOURIS | minimum 15 guests | \$52.00 per guest

watermelon and feta salad | olive oil | sea salt * 🌱

heirloom tomatoes and garbanzo bean salad | micro arugula 🌱

dry rubbed bbq chicken breast | natural jus | fried onions

grilled pork spareribs | whiskey bbq sauce 🌱

fresh baked buttermilk biscuits | honey butter

roasted rosemary wedge potatoes | steamed fresh vegetables 🌱

assorted cake pops | strawberry shortcakes

LITTLE ITALY | minimum 15 guests | \$52.00 per guest

antipasto display: mozzarella | peppadew peppers | country olives | artichoke hearts | roasted peppers | pepperoncini 🌱

organic baby greens: heirloom cherry tomato | red onion | balsamic vinaigrette 🌱

chicken parmesan: tomato sauce | grana padano cheese | provolone

jumbo cheese ravioli: classic bolognese sauce | micro basil

penne pasta: parmesan cream | bacon lardon | spring peas | basil pistou

herbed focaccia: virgin olive oil | balsamic vinegar

mini tiramisu | mini cannolis

**some items may be substituted or eliminated due to seasonal availability*

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LUNCH BUFFETS CONTINUED

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted tazo teas

SANDWICH EXPRESS BAR | minimum 15 guests | \$48.00 per guest

CHOICE OF THREE SANDWICHES:

- pulled pork slider: brioche bun | tobacco fried onions | sweet baby ray's bbq
- chicken club wrap: grilled chicken | slab cut pepper bacon | avocado | beefsteak tomato
- very veggie wrap: organic greens | grilled squash | roasted peppers
- ham & cheese baguette: artisan knuckle ham | brie cheese | dijonnaise | cranberry sauce | l.t.o.
- roast beef sandwich: toasted baguette | caramelized onion | bleu cheese | pesto mayo

CHOICE OF TWO SALADS:

- caesar salad: romaine lettuce | parmesan cheese | croutons | house dressing
- greek: tomatoes | cucumbers | onion | feta cheese | kalamata olives 🌱
- broccoli & kale slaw: shredded carrots | dried cranberries | candied pecans 🌱
- classic potato salad | cage free hard boiled eggs 🌱
- panzanella: baby spinach | gorgonzola | bacon | roasted tomato | toasted bread | shaved red onion

INCLUDES: kettle potato chips | whole fruit | assorted mini cupcakes

SUPERFOOD LUNCH | minimum 15 guests | \$55.00 per guest

CHOICE OF TWO SALADS:

- mixed quinoa salad: edamame | sweet onion | roasted peppers | olive oil 🌱
- three bean salad: fresh cilantro | cotija cheese | sweet red onion | toasted cumin 🌱
- kale apple slaw: candied pecans | dried cranberries | lemon poppy seed dressing 🌱

fresh salmon filet | blistered corn | pomegranate | pepitas | cilantro relish 🌱

garlic roasted chicken breast | caramelized cremini mushrooms 🌱

steamed broccoli | cauliflower seasoned with sea salt 🌱

brown rice pilaf 🌱

agave sweetened blueberries | greek yogurt | shortbread

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RECEPTIONS

COLD HORS D'OURVRES minimum 25 pieces | additional in increments of 25 pieces

\$6.00 per piece

- caprese skewer | basil pistou | balsamico
- charred baguette | mascarpone mousse | fresh strawberry | micro basil
- traditional hummus | fried pita | sumac
- antipasto kabob | grilled vegetable | salami | Italian cheese
- deviled egg | truffle cream | american roe

\$7.00 per piece

- melted mozzarella crostini | confit tomato | micro basil
- shrimp cocktail shooter | peppered ketchup | cucumber
- savory crostini | prosciutto | chipotle peach compote
- poached pear | pecans | honeycomb | bleu cheese
- smoked salmon pinwheel | toasted focaccia

\$9.00 per piece

- chilled crab cake | citrus aioli | pickled cranberry
- ahi poke | wonton taco | mango pico
- crisp cucumber | crab salad | creamy boursin mousse
- seared saku tuna on wonton | furikake | wasabi aioli
- pepper crusted tenderloin | onion marmalade | bleu cheese

HOT HORS D'OURVRES minimum 25 pieces | additional in increments of 25 pieces

\$6.50 per piece

- southwest chicken egg roll | creamy avocado
- chipotle spiced black bean & corn quesadilla
- classic meatball | thai chili bbq glaze | spring onion
- lobster cream cheese rangoon | thai chili sauce
- mini vegetable eggroll | teriyaki glaze

\$7.50 per piece

- nathans beef frank | puff pastry dough | beer mustard sauce
- pork potsticker w/soy ponzu sauce
- stuffed artichoke heart | boursin cheese
- coconut breaded chicken tender | tamarind bbq sauce
- caponata vegetables | puff pastry | goat cheese

\$9.50 per piece

- mini beef wellington
- steak & cilantro empanada | chipotle crema
- bacon wrapped scallop | brown sugar whiskey glaze
- coconut shrimp | orange horseradish marmalade
- cuban springroll | craft beer mustard
- chicken-n-waffle skewer | maple syrup | aleppo pepper

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RECEPTIONS CONTINUED

ANTIPASTO PLATTER 🍷

marinated grilled vegetables | assorted charcuterie | cheeses | toasted crostini

- small | **\$250.00 each** (serves approx. 10-15 guests*)
- medium | **\$375.00 each** (serves approx. 16-30 guests*)
- large | **\$525.00 each** (serves approx. 31-50 guests*)

FRESH SEASONAL FRUITS AND BERRIES DISPLAY 🍷

- small | **\$150.00 each** (serves approx. 10-15 guests*)
- medium | **\$250.00 each** (serves approx. 16-25 guests*)
- large | **\$375.00 each** (serves approx. 26-50 guests*)

IMPORTED AND DOMESTIC CHEESE DISPLAY 🍷

- small | **\$250.00 each** (serves approx. 10-15 guests*)
- medium | **\$375.00 each** (serves approx. 16-30 guests*)
- large | **\$525.00 each** (serves approx. 31-50 guests*)

VEGETABLE CRUDITE PLATTER 🍷

- small | **\$125.00 each** (serves approx. 10-15 guests*)
- medium | **\$200.00 each** (serves approx. 16-25 guests*)
- large | **\$325.00 each** (serves approx. 26-50 guests*)

**guest counts are estimated with the addition of a display item to an existing buffet/reception.*

SEARED RARE TUNA AND SASHIMI DISPLAY 🍷

- served with wasabi & pickled ginger | **\$400.00 each** (serves 20-25 guests)

SWEET ENDINGS

minimum of 25 guests | \$25.00 per guest

mini petite fours | chocolate dipped strawberries

starbucks coffee | decaffeinated coffee | assorted tazo teas

served with: cinnamon sticks | chocolate shavings | lemon peels | whipped cream

DONUTS AND CHURROS STATION

minimum of 25 guests | \$23.00 per guest

warm mini donuts | churros | caramel | chocolate | strawberry sauces

a customary 24% taxable service charge and 7.75% sales tax will be added to prices listed

RECEPTIONS CONTINUED

WORLD TASTES

minimum of 25 guests | \$75.00 per guest

artisan imported and domestic cheese display | assorted crackers 🍷
antipasto display | grilled vegetables | charcuterie | cheeses 🍷
heirloom cherry tomato caprese skewer | basil pistou | balsamico 🍷
traditional hummus | fried pita | sumac
seared saku tuna on wonton | furikake | wasabi aioli | wakame salad
rotisserie tri-tip | charred crostini | bbq sauce | parmesan | micro arugula
black bean empanada | chipotle crema
lamb kafta kabob | pita crumb | cucumber tzatziki
classic meatball | thai chili bbq glaze | spring onion 🍷

SOMETHING FOR EVERYONE

minimum of 25 guests | \$95.00 per guest

artisan imported and domestic cheese display | assorted crackers 🍷
antipasto display | grilled vegetables | charcuterie | cheeses 🍷
seared kielbasa & sausages | assorted mustards | grilled crostini 🍷
rock shrimp ceviche shooter | blistered corn | pomegranate | spicy tomato broth 🍷
savory crostini | prosciutto | chipotle peach compote
mini vegetable springroll | teriyaki glaze
traditional spinach & feta spanakopita | dill cream
crispy polenta cake | pork carnitas | chile bbq | micro cilantro 🍷
southwest chicken eggroll | creamy avocado
braised shortrib and creamy risotto arancini | parmesan fondue
coconut shrimp | orange horseradish marmalade

a customary 24% taxable service charge and 7.75% sales tax will be added to prices listed

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STATIONS

CARVING STATION*

slow roasted organic turkey | cranberry relish | pan gravy | **\$375.00 each** (serves approx. 30 guests*)

brown sugar and chili crusted pork loin | french dijon mustard | sourdough rolls | **\$400.00 each** (serves approx. 40 guests*)

rosemary garlic studded prime rib | fresh horseradish cream | veal jus | **\$545.00 each** (serves approx. 40 guests*)

beef tenderloin | silver dollar rolls | creamy horseradish | **\$425.00 each** (serves approx. 25 guests*)

bamboo roast salmon filet | seafood garnish | dill crema | **\$400.00 each** (serves approx. 30 guests*)

**guest counts are estimated with the addition of a carving item to an existing buffet/reception.*

TRIO SLIDER STATION | minimum of 25 guests | \$40.00 per guest

SELECTION OF 3:

seared ahi w/wasabi slaw | fried chicken w/swiss & dijonaise | beef on toasted brioche w/chipotle ketchup | pulled pork w/crispy onion | char su pork bahn mi w/pickled veg & fresh jalapeno | rotisserie trip tip with chipotle apricot jam
served with: house fried sea salt chips

PASTA STATION | minimum of 25 guests

2 SELECTIONS: \$30.00 per guest | 3 SELECTIONS: \$38.00 per guest

- penne: sundried tomato pesto | sweet roast tomato | pine nuts
- farfalle: black pepper cream | crispy lardons | spring pea
- cheese ravioli: bolognese sauce | fried basil
- tortellini: tuscan tomato sauce | salted capers
- wild mushroom risotto: parmesan fondue | mushroom chips

served with fresh bread sticks

add: 🍷 – additional \$5.00 per guest

add: 🌿 – additional \$7.00 per guest

MASHED POTATO BAR | minimum of 25 guests | \$35.00 per guest

yukon gold smashed | brown sugar sweet potato | buttermilk purple potato
sautéed mushroom | parmesan fondue | green onion | sour cream | slab cut pepper bacon

STREET TACO STATION | minimum of 25 guests | \$38.00 per guest

grilled carne asada | achiote chicken | pork carnitas
fresh guacamole | chopped onions & cilantro | assorted salsas | cheese | crema | warm corn and flour tortillas

*culinary attendant required | **\$150.00 per hour** – per attendant [one attendant per 50 guests]

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STATIONS CONTINUED

COLOSSAL BAKED POTATO STATION | minimum of 25 guests | \$30.00 per guest

super jumbo potatoes | butter | bacon | cheese | sour cream | green onion | caramelized onions | chorizo | rock shrimp | seasoned salt

ARTISAN FLAT BREAD STATION | minimum of 25 guests | \$30.00 per guest

meats | heirloom tomato & mozzarella | artisan pepperoni | chicken pesto | shrimp & chorizo

RAW BAR | minimum of 30 guests | \$80.00 per guest

alaskan king crab legs | rock shrimp ceviche | snow crab claws | mussels | oysters | shrimp cocktail
condiments: lemon | mignonette | seaweed salad | cocktail sauce | tartar sauce

SUSHI & SASHIMI BAR | minimum of 30 guests | \$90.00 per guest

tuna | salmon | yellowtail | albacore | halibut | shrimp ebi | california roll | spicy tuna roll | shrimp tempura roll

served with: pickled ginger | wasabi | soy sauce

sushi chef available upon request - \$300.00 per hour

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PLATED DINNER

all include choice of rolls & butter | iced tea | starbucks regular & decaffeinated coffee

CHOICE OF SALAD:

organic baby greens: heirloom tomato | goat cheese | candied pecan | vinaigrette 🌱

caesar salad: romaine lettuce | parmesan | croutons | house caesar dressing

heirloom tomato salad: fresh mozzarella | basil pistou | crispy garlic | petite basil 🌱

HERB MARINATED JIDORI CHICKEN \$65.00 per guest 🌱

foraged mushroom risotto | small vegetables | slab bacon lardon | smoked whiskey glaze

PAN SEARED SALMON FILLET \$70.00 per guest 🌱

creamy grits | heirloom baby vegetables | shaved fennel | sweet onion slaw

PRIME FILET MIGNON \$80.00 per guest

smashed yukon potato | marrow porcini butter | seasonal vegetables | classic demi

VEGETABLE RISOTTO \$55.00 per guest 🌱

eggplant caponata | roasted tinker belle peppers | basil pistou

CHOICE OF DESSERT:

chocolate decadence cake | macerated berries

new york style cheesecake | bourbon glazed banana | chocolate crispies

fresh fruit tart | vanilla anglaise

gianduja crunch pyramide | raspberry sauce

OPTIONAL ADD ON APPETIZERS:

wild mushroom ravioli | additional **\$9.00 per guest**

burnt butter vinaigrette | sage butter sauce | asparagus tip | micro basil

char-grilled shrimp | additional **\$10.00 per guest** 🌱

crispy polenta cake | confit tomatoes | bourbon creamed corn | shaved red onion

pan seared scallops | additional **MP per guest** 🌱

lemon risotto | fennel citrus salad | balsamico

*vegetarian substitution available upon request | must be 3 days prior to event

*additional surcharge for multiple selections per event | **\$7.00 per guest**

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DINNER BUFFETS

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted tazo teas

SIERRA MADRE | minimum of 30 guests | \$65.00 per guest

southwest black bean soup: chipotle crema | tortilla strips 🌮
root vegetable and kale slaw: pico de gallo | slaw sauce 🌮
hacienda salad: mixed greens | jicama | orange segments | shaved radish | prickly pear vinaigrette 🌮
chipotle spiced chicken & black bean enchiladas: blistered corn | crispy onion 🌮
shrimp fajitas: mixed peppers | onions | soft corn tortilla 🌮
adobo short ribs: roasted peppers | cilantro pesto 🌮
spanish style rice | refried beans with cotija cheese 🌮
crispy bunuelos | cinnamon sugar churros | mini tequila lime cheesecakes

ITALIANO | minimum of 30 guests | \$75.00 per guest

charcuterie meats and sausages 🌮
heirloom tomato and ciliegine mozzarella caprese 🌮
spinach frisee salad: pancetta lardons | cage free egg | citrus dressing 🌮
baked penne: tomato sauce | ricotta cheese | provolone

CHOICE OF TWO ENTREES:

- chicken piccata: citron lemon sauce | caper berries | micro basil 🌮
- rosemary marinated flat steak: black pepper | veal reduction 🌮
- fresh water bass: tuscan tomato sauce | fried basil 🌮

sautéed rapini: garlic | stewed tomatoes 🌮
fresh bread sticks
large cannoli | tiramisu

TRADITIONAL | minimum of 30 guests | \$70.00 per guest

tomato basil & bread soup | croutons | micro basil
mixed green salad served with lemon thyme vinaigrette 🌮

CHOICE OF TWO ENTREES:

- roasted chicken breast served with lemon caper beurre blanc 🌮
- sliced sirloin served red wine reduction 🌮
- grilled atlantic salmon served with sesame ginger 🌮

basil whipped potatoes | seasonal vegetables 🌮
fresh rolls & butter
raspberry cheesecake

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DINNER BUFFETS CONTINUED

ADD ON ENTREES | minimum of 30 guests

seared salmon fillet | lemon butter | shaved fennel & onion salad | **\$8.00 per guest** ☒

fresh water bass | lobster broth | dry chorizo | fresh herbs | **\$7.00 per guest** ☒

brown sugar & sea salt crusted pork loin | natural jus | **\$6.00 per guest** ☒

classic braised short ribs | tabacco fried onions | **\$9.00 per guest**

grilled flat iron steak | red wine demi glace | blistered corn | pearl onions | **\$10.00 per guest** ☒

seared petite tenderloin medallions | foraged mushrooms | caramelized onions | **\$14.00 per guest** ☒

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BEVERAGE

HOSTED BARS:

hosted beverages are charged based on consumption | wine will be charged per open bottle |
the prices for hosted beverages are per drink & do not include sales tax or service charge

CASH BARS:

beverages served on a cash basis are charged based on an individual pay per drink basis |
the prices for cash beverages include sales tax (service charge not included)

	<u>hosted bar</u>	<u>cash bar</u>
premium well brand liquors	\$10.00	\$10.50
super premium brand liquors	\$11.00	\$11.50
domestic beers	\$ 7.00	\$ 7.50
imported beers	\$ 8.00	\$ 8.50
craft beers	\$ 8.00	\$ 8.50
house wine	\$10.00	\$10.50
fresh juices	\$ 3.50	\$ 4.00
assorted soft drinks	\$ 5.00	\$ 5.25
mineral waters	\$ 6.00	\$ 6.50

HOURLY HOSTED PACKAGES* | bartender fee of \$150.00 per hour | per 50 guests | 2 hour minimum
| cocktail server fee of \$100.00 per hour | 2 hour minimum

	<u>first two hours</u>	<u>additional hours</u>
premium well brand liquors	\$24.00 hr.	\$19.00 hr.
super premium brand liquors	\$30.00 hr.	\$25.00 hr.

LIQUOR

vodka
gin
tequila
rum
scotch
whiskey
bourbon

PREMIUM

skyy
bulldog gin
espolon
myers white
dewers white label
seagrams 7
jack daniel's

SUPER PREMIUM

ketel one
tangeray
cazadores blanco
captain morgan
glenlivet
crown royal
maker's mark

*bar packages are not applicable towards hotel outlets

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TECHNOLOGY



LCD PROJECTOR PACKAGE | \$790.00 per day

includes: meeting room lcd projector (3200 ansi lumens) | 6' or 7' skirted tripod screen | projector cart/stand | all power/video cabling | setup/strike | technical assistance

CLIENT PROJECTOR SUPPORT PACKAGE | \$240.00 per day

includes: 5' or 6' skirted tripod screen | projector cart/stand | all power/video cabling | setup/strike | technical assistance

32" WIDESCREEN BLU-RAY SUPPORT PACKAGE | \$405.00 per day

includes: 32" flat widescreen monitor | blu-ray unit | blu-ray stand | all cabling & extension cords

46" WIDESCREEN BLU-RAY SUPPORT PACKAGE | \$700.00 per day

includes: 46" flat widescreen monitor | blu-ray unit | blu-ray stand | all cabling & extension cords

STANDARD MICROPHONE PACKAGE | \$235.00 per day

includes: wired microphone | 4-channel mixer | meeting room sound patch

WIRELESS MICROPHONE PACKAGE | \$360.00 per day

includes: wireless microphone | 4-channel mixer | meeting room sound patch

LAPTOP AUDIO PACKAGE | \$120.00 per day

includes: d.i. box | meeting room sound patch

MEETING ROOM SOUND SYSTEM PACKAGE | \$620.00 per day

includes: wired microphone | 4-channel mixer | 2 powered speakers | all power/video cabling | setup/strike | technical assistance

ALTITUDE SOUND SYSTEM PACKAGE | \$620.00 per day

includes: wired microphone | 4-channel mixer | 2 powered speakers | all power/video cabling | setup/strike | technical assistance **[for altitude bar, solel@k restaurant, and lobby events]**

PROJECTION COMPONENTS

meeting room projector 3200 lumens | **\$505.00 per day**

ballroom projector 5000 lumens | **\$1,125.00 per day**

AUDIO ADDITIONS

wired microphone | podium | table top | floor standing | or handheld | **\$75.00 per day**

pzm microphone | **\$84.00 per day**

wireless microphone [lavalier or handheld] | **\$220.00 per day**

countryman lavalier upgrade | **\$25.00 per day**

powered speaker with stand | **\$125.00 per day**

cd player [single or 5-disc] | **\$75.00 per day**

LIGHTING COMPONENTS

uplighting of various colors | **\$95.00 each device**

custom gobo projection | **call for quote**

*podium/stage lighting | **call for quote**

* It is required that presentation services personnel operate this equipment.

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TECHNOLOGY CONTINUED



VIDEO COMPONENTS

ballroom projector 5000 lumens | **\$1125.00 per day**
32" widescreen monitor | **\$270.00 per day**
46" widescreen monitor | **\$565.00 per day**
55" widescreen monitor | **\$765.00 per day**
60" widescreen monitor | **\$935.00 per day**
dvd player | **\$95.00 per day**
blu ray player | **\$135.00 per day**
HDMI Distribution amplifier | **\$115.00 per day**
*broadcast quality cameras | **call for quote**
*video scan converter/switch (imagepro) | **call for quote**
*video seamless switch (screenpro) | **call for quote**

SCREENS | DRAPES

tripod screens | **see presenter packages**
6' x 8' fast-fold screen & drapes [only available for cabrillo ballroom] | **\$390.00**
black drape (pipe & drape) | **\$17.00 per foot**
black drape for technician station | **\$100.00 each**

MISCELLANEOUS

standard flipchart package | **\$75.00 per day**
self-adhesive flipchart package | **\$95.00 per day**
office equipment | **per quote**
laptop computer | **\$250.00 per day**
polycomm speakerphone | **\$195.00 per day**
wireless usb mouse/presenter | **\$66.00 per day**
whiteboard | **\$85.00 per day**
power package | **\$42.00 per day**
includes: power strip | extension cord | run anywhere and taped down for safety
power hub package (Belkin) | **\$155.00 per day**

LABOR RATES

audio visual meeting/event operator | **5 hour minimum**
standard rate (monday-friday, 7am-5pm) | **\$90.00/hr**

specialized equipment operator | **5 hour minimum**
standard rate (monday-friday, 7am-5pm) | **\$105.00/hr**

- monday-friday, 5pm-midnight | **overtime (x 1.5 rate)**
- monday-friday, midnight-7am | **doubletime (x 2 rate)**
- saturday & sunday, 7am-5pm | **overtime (x 1.5 rate)**
- saturday & sunday, 5pm-7am | **doubletime (x 2 rate)**
- all holidays | **doubletime (x 2 rate)**

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