ARRIOTT MARQUIS SAN FRANCISCO
EVENTS CATERING MENU
YOUR JOURNEY BEGINS HERE
As the Executive Chef of the San Francisco Marriott Marquis, David Hollands pulls flavors from his multi-cultural heritage to craft the distinctive dishes, which are a signature on his menus today.

Born in Hawaii and raised in San Francisco by a Portuguese mother who grew up in Hong Kong, David was exposed to a variety of flavor profiles at a very early age. His first memories of food were his mother’s cuisine — which uniquely blended Portuguese and Asian styles.

David was focused on a career in the culinary arts and employed by Ernst Hoffman of Max’s Son Restaurant Group at the age of 16. There, he quickly worked his way through all of the stations in the kitchen for the newly named Max’s Seafood Grill, known for its Chinese and seafood cuisine.

The California Culinary Academy was the next stop upon graduation from high school, and with a love for the hotel business passed on from his father, David went to work at the Four Seasons Clift Hotel under Chef’s Kelly Mills and Philippe Boulot before joining the Claremont Resort and Spa under Franklin Biggs (Lodge at Pebble Beach).

In 1989, David joined the San Francisco Marriott Marquis, where he started as a line cook and then later sous chef, restaurant chef, banquet chef, and executive sous chef. Chef Hollands left the hotel to work at various other Marriott International properties, and it was during his time as executive chef and food and beverage director of the Renaissance Lodge at Sonoma, that he fell in love with local farm-to-table cuisine. He rejoined the San Francisco Marriott Marquis in 2011 as Executive Chef and also represents the Northern California market for Marriott Hotels on the America’s Culinary Council.

Fully mindful of the fact that his roots play a very large part in his culinary perspective, diners will always find influences of Chef Holland’s Portuguese and Chinese food heritage on his menus. Additionally, in homage to his Hawaii birth, a variation of Tuna Poke will always have a place in David’s heart and on his menus, no matter which hotel he calls home.

“When it comes to food, we love all things local. Our talented team of culinarians partners with nearby farms throughout Northern California sourcing the freshest ingredients from farm to table. We take advantage of our bountiful Pacific Coastline for the freshest seafood Mother Nature has to offer. As purveyors of amazing flavor, we raise the gastronomic bar by crafting innovative menus to tantalize your senses. You can see, smell, touch and taste the diverse experience our culinary team has cultivated throughout their travels and unique heritage making Northern California a melting pot of flavors!

It is our spirit to serve and in our founder’s words - “We are proud Masters of our Craft with skill and imagination, we create memorable experiences unique to each guest.” We thank you for the opportunity to let our Meetings & Special Events team here at the San Francisco Marriott Marquis create a Brilliant event for you!”
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Thank you for choosing the San Francisco Marriott Marquis for your special event. Our goal is to provide a unique and brilliant event for our guests. These printed menus are for general reference and used as a guide of what we offer. Our Event staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

All Menu Prices And Meeting Room Rental Fees Are Subject To 25% Taxable Service Charge And 8.5% State Sales Tax.

All Food and Beverage Must be supplied by the Hotel. Any Exceptions Must be Approved in Advance and Subject to Labor and/or Corkage Fees

Our menus are labeled accordingly for those with dietary restrictions:
GF = Gluten Free, VG= Vegan, V=Vegetarian, DF=Dairy Free, N=Contains Nuts
Gluten Friendly options are available but some items may have been processed in a facility where gluten is present.

• Final Attendance Must be Confirmed Three (3) Business Days in Advance, or the Expected Number will be used. This Number will be Your Guarantee and is Not Subject to Reduction.

• We will Set and Prepare for 5% Over the Guarantee for Groups of up to (100) Guests and 3% over the Guarantee for Groups Larger than (101) Guests.

• Room Sets outside the Standard Hotel Guidelines will be Subject to Additional Labor Fees. Changes Made On-site are Subject to a $400 Labor Charge Plus Charge and 8.5% State Sales Tax

• Carvers, Station Attendants, and Food and Cocktail Servers are Available at a Fee Of $400 Per Attendant for Three (3)-hour Time Period. Additional Hours are Available at a Fee of $135 Per Hour per Attendant.

• A $400 Bartender Fee per Bartender for up to Three (3) Hours will Apply to all Bars. Additional Hours are Available at a Fee $135 Per Hour Per Bartender. A $75 Bar Charge will Apply When Tip Jars are Requested to be Removed.

• Coat Check Attendants are Available at a Fee of $400 Per Attendant For Up To Three (3) Hours. Additional Hours At $135 per Hour per Attendant.

• A $40.00 Per Bottle Corkage Fee Will Apply For All Bottles Of Wine Not Purchased Through The Hotel. Outside Liquor and Beer are Not Permitted.

• A $400.00 Service Charge Plus 25% Taxable Service Charge and 8.5% State Sales Tax Will Be Applied To Any Meal Function Of Less Than (25) Guests.
Continental Breakfasts Are Designed To Be Served In Your Meeting Room. A $5.00 Labor Charge Per Person Will Be Applied To Any Seated Continental Breakfast. A Seated Continental Is Defined As Any Continental Breakfast Booked Into Separate Function Space Requiring An Additional Room Set And Service Staff.

EVENT SERVICE TIMES:
- Breakfast Functions are 2 1/2 Hours in Duration.
- Luncheon Functions are 3 Hours in Duration.
- Receptions are 3 Hours in Duration.
- Receptions/Dinners are 5 Hours in Duration.
- Dinner Functions are 4 Hours in Duration.
- All Buffet And Break Pricing Based On 1.5 Hours Maximum Service.
- Functions extending beyond this Time are Subject to a $40 Overtime Labor Charges per server per hour.

A $50.00 Per Plate Charge Will Be Added To Any Items That Must Be Re-plated For Another Meal Period.

The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees. Banquet personnel are not customarily tipped, so tips are not expected.

Prices are per person, unless otherwise listed. An 18.75% F&B Staff Charge, a 6.25% F&B House Charge, plus applicable taxes (currently 8.5%) are applied to all buffet services, beverage and hosted bar services, reception service and coffee breaks. A 14.625% F&B Staff Charge, a 10.375% F&B House Charge, plus applicable taxes are applied to all plated services. A 16.5% F&B Staff Charge, an 8.5% F&B House Charge, plus applicable taxes are applied to all cash bar services. A 3.75% F&B Staff Charge, a 21.25% F&B House Charge, plus applicable taxes are applied to all meeting room rental with food and beverage services in the room, for rooms without food and beverage, an additional 14% occupancy tax is applied.
CONTINENTAL BREAKFAST BUFFETS

For Groups Less Than 25 Guests will Receive an Additional $5.00 per Person on Menu Pricing

Marquis Continental | $52 per Person
- Assorted Chilled Fruit Juices
- Seasonal Fruits and Berries (GF, VG)
- Individual Yogurts (Including Greek) (GF)
- Pastry Chef's Choice of Seasonal Pastries (to include a Gluten-Free Option)
- Sweet Butter, Fruit Preserves and Jams
- Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea

Healthy Marquis Continental | $60 per Person
- Assorted Naked Juices
- Local Seasonal Fruits and Berries (GF, VG)
- Low Fat Cottage Cheese (V, GF)
- Oat Bran and Blueberry Muffins (V) Glutent Free Muffins
- Super Food Parfait – Plain Greek Yogurt (V) Organic Blue Agave, Acai Powder, Flax and Chia Seeds and Gluten Free Granola
- Steel Cut Oatmeal (VG) Brown Sugar, Organic Agave Nectar, Honey, Sliced Roasted Almonds and Dried Fruit
- Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea

Your Choice Continental | $59 per Person
- Assorted Chilled Fruit Juices
- Seasonal Fruits and Berries (GF, VG)
- Individual Yogurts (Including Greek) (GF)
- Gluten Free Granola
- Dried Cranberries and Golden Raisins
- Cage Free Hard Boiled Eggs (Peeled) (GF, DF)
- Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea

(Select Three)
- Assorted Marquis Muffins
- Fresh Baked Coffee Cakes
- Fruit Breads
- Assorted Scones
- Cinnamon Rolls
- Assorted Danish
- Butter Croissants

(Select One)
- Mini Bagels and Assorted Cream Cheeses
- Savory Danish (Choose One): Ham & Cheese, Spinach & Feta, Leek & Parmesan OR Sundried Tomato & Basil
- Assorted Artisan Cheeses and Crackers
- Steel Cut Oatmeal (VG) Brown Sugar, Organic Agave Nectar, Honey, Sliced Roasted and Dried Fruit

25% Service Charge and 8.5% Tax
PLATED BREAKFAST

All Plated Breakfasts are Served with
Choice of Freshly Squeezed Orange Juice, Apple Juice or Cranberry Juice
Basket of Assorted Breakfast Breads, with Chef's Choice of Seasonal Jam, Local Honey and Butter
Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Service

All American | $63 per Person

Scrambled Eggs, Smoked Bacon, Aidell's Chicken Sausage, Seasonal Breakfast Potatoes and Seasonal Vegetables (GF, DF)

Mission Street Style "Huevos Rancheros" | $63 per Person

Blended Tortillas, Black and Pinto Beans, Egg Frittata, Chorizo, Cotija Cheese

Chips and Salsa on Table Family Style

25% Service Charge and 8.5% Tax
BREAKFAST BUFFET

All Breakfast Buffets are Served with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea

Minimum Order of (25) People, a Set Up Fee of $400 Exclusive will be Applied to Meal Function Less Than (25) Guests

**Northern California | $65 per Person**

- Assorted Chilled Fruit Juices
- Seasonal Fruits and Berries (GF, VG)
- Organic Quinoa Parfaits with Seasonal Berries and Greek Yogurt (GF)
- Chef’s Choice of Pastries
  *to include a Gluten – Free Option*
- Scrambled Eggs (GF, DF)
- Seasonal Breakfast Potatoes (GF, V)
- Choice of One (1) Breakfast Enhancement
  *See Enhancement Page*

**Mission District | $65 per Person**

- Assorted Chilled Fruit Juices
- Seasonal Fruits and Berries (GF, VG)
- Local Pan Dulc Breakfast Breads
- Chorizo Scrambled Eggs (GF, DF)
  *Stewed Pinto Beans and Black Beans, Smoked Linguica*
- Blended Whole Wheat and Flour Tortillas
  *Fire Roasted Salsa and Guacamole, Queso Fresco and Assorted Hot Sauces*

**Wine Country | $68 per Person**

- Seasonal Fruit Fresca
- Seasonal Fruits and Berries (GF, VG)
- Local Fruit and Nut Breads
- Sonoma Chicken Maple Pecan Sausage
- Framani Rosemary Ham, Fatted Calf Salumi and Artisan Breads
- Scrambled Eggs, Seasonal Vegetables, Cowgirl Creamery Cheese (GF)
- Brown Sugar Cobb Smoked Bacon (GF, DF)
- Roasted Sweet Potato Hash (GF, VG)

25% Service Charge and 8.5% Tax
BREAKFAST ENHANCEMENTS

Meats
Maple Pepper Bacon (GF, DF) | $18 per Person
Brown Sugar Cobb Smoked Bacon (GF, DF) | $18 per Person
Aidell’s Chicken Apple Sausage (GF, DF) | $18 per Person
Caggiano Country Style Pork Sausage Links (GF, DF) | $18 per Person

Breads & Pastry
Santa Barbara Smoke House Smoked Salmon and Fresh Bagels | $22 per Person
Capers, Onions, Parsley, Tomato and Cream Cheese
Banana Nut, Zucchini, Lemon Poppy Seed Breakfast Breads | $88 per Order
(24 Pieces per Order)
Gluten – Free Mini Muffins | $88 per Order
(24 Pieces per Order)
Assorted Mini Muffins | $88 per Order
(24 Pieces per Order)
Gluten Free Blueberry or Cinnamon Coffee Cake | $88 per Dozen

Sides
Individual Yogurts | $10 per Each
(Including Greek)
Hot Oatmeal | $16 per Person
Brown Sugar, Dried Cranberries, Raisins and Milk
Assorted Cereals and Milk | $16 per Person
Fresh Fruit and Local Berries “Martini” (GF, VG) | $19 per Person
Pomegranate Syrup
Blueberry Acai Chia Superfood Parfait | $19 per Person
Organic Quinoa Parfait (GF) | $19 per Person
Seasonal Berries and Citrus Infused Greek Yogurt
Local Organic Granola Parfait (GF) | $19 per Person
Contains Nuts

Juices
Assorted Naked® Juices | $12 per Each
Fresh Naked® Fruit Smoothies | $14 per Each
Forager Cold Pressed Juices | $15 per Each

25% Service Charge and 8.5% Tax
BREAKFAST ENHANCEMENTS CONTINUED

Granola Bar | $19 per Person
Greek Yogurt and Cashew Yogurt, Local Organic Nut House Granola, Local Berries, Dried Fruit and Nuts

Breakfast Sandwiches | $19 per Person
Freshly Baked Butter Croissant, Framani Ham, Cage Free Eggs and Local Cheddar
Freshly Baked Butter Croissant, Cage Free Eggs and Local Cheddar
Sourdough English Muffin, Cage Free Egg, Pecanwood Smoked Bacon and Local Cheddar

Breakfast Burritos | $19 per Person
Heirloom Roasted Potatoes, Local Market Vegetables, Cage Free Egg Whites, Local Cheddar
Framani Ham, Cage Free Eggs and Local Cheddar

European Style | $25 per Person
Framani Rosemary Ham, La Quercia Prosciutto, Zoe’s Smoked Turkey, Cypress Grove Midnight Moon Goat Cheese,
Cowgirl Creamery Wagon Wheel

Stations

Omelet | $25 per Person (Attendant Required - $400 Each)
Ham, Bacon, Sausage, Bell Peppers, Mushrooms, Onions, Scallions, Cheddar, Pepper Jack and Salsa Fresca

Huevos Rancheros | $29 per Person (Attendant Required - $400 Each)
Griddled Tortillas, Stewed Pinto and Black Beans, Cage Free Scrambled Eggs, Roasted Tomato Salsa, Salsa Verde,
Queso Fresca and Guacamole

25% Service Charge and 8.5% Tax
BUILD YOUR OWN BREAK

All Build Your Own Breaks are Served with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea

Choose Three (3) for $38 per Person

Additional Item for $12 per Person (Based on One (1) Piece per Person)

Sweet

Seasonal Whole Fruits

Fresh Fruit "Martini" (GF)

Seasonal Berries, Local Honey

Mini Organic Quinoa Parfait (GF)

Seasonal Berries and Citrus Infused Greek Yogurt

Individual Yogurts

Including Greek

Sweet and Savory

Fresh Assorted Bagels with Plain and Herb Cream Cheese

Scones – Cheddar, Green Onion, Maple Pecan, Local Blueberry, Bellwether Farms Crème Fraiche

Seasonal Freshly Baked Mini Muffins and Pastries

(24 Pieces per Order)

Local Doughnuts

Cereal Bars – Fruity Pebbles®, Rice Krispy Treats®, Captain Crunch®

Assorted Freshly Baked Cookies

Assorted Freshly Baked Bars

Choose One: Apricot, Apple Pie or Lemon Lime

Gluten – Free Chocolate Fudge Brownies

Contains Almond Flour

Gluten – Free Chocolate Chip Cookies

Strawberry Shortcake in a Mini Martini Glass

Fresh Fruit Mini Tartlets

Mini Cupcakes

25% Service Charge and 8.5% Tax
BUILD YOUR OWN BREAK CONTINUED

All Build Your Own Breaks are Served with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea

Choose Three (3) for $38 per Person

Additional Item for $12 per Person (Based on One (1) Piece per Person)

**Frozen Treat**
- Assorted Ice Cream and Fruit Bars
- It’s-It a San Francisco Experience®

**Savory**
- Granola Bars, Power Bars®, RAW® bars, KIND® bars
- Krave® Jerky
- Assorted Flavors of Thatcher’s® Brand Popcorns
- Individual Bags of Trail Mix
- Bags of Gourmet Roasted Mixed Nuts
- Assorted Kettle Chips Bags
- San Francisco Sourdough Pretzel Sticks, Prohibition Beer Cheese Sauce, Whole Grain Mustard

**Beverage**
- Naked® Juices
- Naked® Smoothies
- Traditional Bottled Waters
  - Served with Lemon and Lime
- Naturally Flavored Sparkling Waters
- Traditional Pepsi® Products
- Traditional Coke® Products
- Old Fashioned Bottled Sodas
- Wine Country Sodas, Made from Local Wine Grapes (Non-Alcoholic)
- Energy Drinks

25% Service Charge and 8.5% Tax
THEMED BREAKS

All Themed Breaks are Served with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea

**Haight – Ashbury Forever Young | $33 per Person**
- Pomegranate Juice, Power C and Blue Machine Naked Juice
- Sparkling Lemonade and Carrot Juice
- Super Food Granola Bar (VG)
- Cereal Munchie Bars – Froot Loops, Cocoa Puffs and Rice Krispies
- Traditional Bottled Water

**Ice Cream Sandwiches | $36 per Person (Attendant Required $400 Each)**
- Freshly Baked Warm Cookies – Chocolate Chip, Macadamia Nut and Snicker Doodle
- Three Twins Organic Ice Cream
- Local Chocolate Fondue

**Candy Shoppe | $45 per Person**
- Assorted Candy Bars
- Bulk Candy – Jolly Ranchers, Gummy Bears, M&M’s, Chocolate Covered Raisins, Starburst
- Assorted Thatcher’s Popcorn Cereal Bars
- Krave Jerky
- Craft Sodas

**California Wine Country | $45 per Person**
- A Selection of Artisan Cheeses from Local Farms, Artisan Breads, Local Honey & Honey Comb, Marcona Almonds, Dried Fruit, Assorted Cured Meats, Pickled Vegetables, Sierra Nevada Mustards, Seasonal Whole Fruit, 4505 Chicharrons and Wine Country Sodas
- (Wine and Beer Tasting Available for an Additional Fee)

**Energy | $48 per Person**
- Choose Three (3) Infused Waters
- Strawberry Basil
- Citrus
- Cucumber Mint
- Tropical Fruit
- Mixed Berry Whole Fruit
- Seasonal Freshly Squeezed Juices
- Quinoa Parfaits Granola
- Green Garbanzo Bean Hummus
- Vegetable Crudités

25% Service Charge and 8.5% Tax
PLATED LUNCHES

All Plated Lunches are Served with Choice of Soup or Salad and Dessert and Accompanied with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Service

Soup Selections

Vegan Tomato Bisque (GF)
San Francisco Clam Chowder
Vegan Minestrone (GF)
Tortilla Soup, Tortilla Crisp and Green Onions
Anchor Steam Beer and Local Cheddar Cheese Soup with Sourdough Croutons

Salad Selections

Caesar
Romaine, Blistered Tomatoes, Focaccia Croutons, Parmesan with Caesar Dressing

Local Organic Chicories (GF)
Peppered Bacon, Cherry Tomatoes, Pickled Red Onions, Ricotta Salata, Heirloom Carrots with Dijon Vinaigrette

Organic Roasted Beet
Local Roasted Beets, Wild Arugula, Feta, Spiced Walnuts with Sherry Vinaigrette

Butter Lettuce
Watermelon Radish, Citrus, Jicama, Pumpkin Seeds with Cilantro Vinaigrette

Dessert Selections

Dark Chocolate and Medjool Date Nut Torte (GF)  Chocolate Tiramisu (GF)
Raw Sugar Crème Anglaise  Mascarpone, Dark Rum, Espresso and Chocolate Sponge

Lemon and Local Olive Oil Cake  Peanut Butter Crunch Cake
Lemon Curd, Seasonal Berries and Basil Honey  Caramel Sauce and Seasonal Berries

Bittersweet Chocolate "Almond Joy"  Chocolate Espresso Hazelnut Torte
Coconut Milk Cream, Meringue and Almond Crunch  Sea Salt Caramel and Chocolate Sauce

Classic Cheesecake
Madera Poached Fruits, Hazelnuts and Whipped Crème Fraiche

25% Service Charge and 8.5% Tax
PLATED LUNCHES

Poultry

Fennel Crusted Chicken Breast (GF, DF) | $78 per Person
Red Quinoa Brown Rice Pilaf and Caramelized Onion Jus

Honey Ginger Natural Chicken (GF, DF) | $78 per Person
Coconut – Jasmine Rice, Sui Choy and Roasted Oyster Mushrooms

White Wine Coq Au Vin (GF) | $78 per Person
White Wine Braised Chicken Thighs, Mushrooms, Pearl Onions and Roasted Garlic Mashed Potatoes

Pasta

Smoked Chicken Penne | $72 per Person
Penne Pasta, Cherry Tomatoes, Maple Pepper Bacon, Peas, Exotic Mushrooms, Porcini Cream

*Substitute Roasted Prawns | $5 per Person

Vegan Gluten Free Seasonal Ravioli | $70 per Person
Spicy Tomato Sauce and Market Vegetables

Seafood

Blackened Swordfish (GF) | $85 per Person
Black Bean Corn Relish, Heirloom Grains with Lemon Butter Sauce

Cedar Plank Salmon | $85 per Person
Brown Sugar Curry Rub, Pepper Onion Jam, Sweet Potato Hash and Market Vegetables

Beef

Braised Beef Short Ribs (GF) | $88 per Person
Horseradish Mashed Potatoes, Roasted Root Vegetables with Red Wine Sauce

(5 oz) Petite Filet (GF) | $90 per Person
with Madeira Sauce, Potato Gratin and Market Vegetables

25% Service Charge and 8.5% Tax
SALAD ENTRÉE PLATED LUNCHES

All Salad Entrée Plated Lunches are Served with Choice of Dessert and Accompanied with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Service

Poultry

Chicken Caesar Salad | $72 per Person
Romaine, Parmesan, Focaccia Croutons with Caesar Dressing

Asian Chicken Salad (GF, DF) | $72 per Person
Smoked Chicken, Chinese Greens, Napa Cabbage, Green Beans, Pickled Ginger, Daikon, Seasonal Sprouts, Watermelon Radish with Soy Ginger Dressing

Seafood

Greek Salmon Salad (GF) | $74 per Person
House Lightly Smoked Salmon, Wild Arugula, Kalamata Olives, Cherry Tomatoes, Cucumbers, Feta Cheese with Greek Dressing

Dessert Selections

Dark Chocolate and Medjool Date Nut Torte (GF)
Raw Sugar Crème Anglaise

Lemon and Local Olive Oil Cake
Lemon Curd, Seasonal Berries and Basil Honey

Bittersweet Chocolate "Almond Joy"
Coconut Milk Cream, Meringue and Almond Crunch

Classic Cheesecake
Madeira Poached Fruits, Hazelnuts and Whipped Crème Fraiche

Chocolate Tiramisu (GF)
Mascarpone, Dark Rum, Espresso and Chocolate Sponge

Peanut Butter Crunch Cake
Caramel Sauce and Seasonal Berries

Chocolate Espresso Hazelnut Torte
Sea Salt Caramel and Chocolate Sauce

25% Service Charge and 8.5% Tax
COLD LUNCH BUFFETS

Minimum Order of (25) People, a Set Up Fee of $400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Pre-Made Sandwich Buffet | $72 per Person
Available in 100% Compostable Boxes OR on Platters
All Served with Gluten Free Sandwiches on Request
Served with Assorted Kettle Chips Bags, Pepper Pickle Mix and Assorted Pepsi Products

Sandwich Selections – Choose Three (3)

Lemon Tarragon Chicken Salad
Chicken Breast, Lemon Aioli, Tarragon, Hearts of Romaine Served on a Croissant

Mozzarella Fresca
Fresh Mozzarella, Tomatoes, Basil, Romaine Hearts, Sundried Tomato Pesto Spread and Basil Pesto

North Beach
Salmi, Coppa, Prosciutto, Provolone, Pepperoncini, Tomatoes, Romaine, Olive Tapenade and Dutch Crunch

Fresh Roast Turkey
Cranberry Relish, Romaine, Lemon Aioli, Pepper Jack served on a Brioché

Peppered Roast Beef
Horseradish, Cheddar Cheese, Caramelized Onions, Spicy Remoulade Served on a Poppy Seed Kaiser Roll

Thai Tofu Wrap
Brown Rice, Crispy Thai Vegetables, Marinated Tofu Served in a Chipotle Tortilla

Grass Fed Meatloaf Sandwich
Chipotle Ketchup, Lemon Aioli, Arugula, Tomatoes Served on a Focaccia Roll

Southwest Chicken Wrap
Romaine Lettuce, Black Bean Corn Salsa, Jalapeno Ranch, Cotija Cheese Served in a Tomato Tortilla

Side Selections – Choose Two (2)

Three Bean Salad (GF, DF)
Red Skin Potato Salad (GF, DF)
Seasonal Vegetable Pasta Salad
Fruit Salad

Sweet Selections – Choose One (1)

Chocolate Chip Cookie
White Chocolate Blondie
Caramel Apple Bar
Gluten – Free Double Chocolate Brownies

25% Service Charge and 8.5% Tax
LUNCH BUFFETS BY DAY

Minimum Order of (25) People, a Set Up Fee of $400 Exclusive will be Applied to Meal Function Less Than (25) Guests

If Buffet is Selected for a Different Day, There Will be an Additional Charge of $5.00 per Person

All Served with Ice Tea

**Monday**

**Wine Country | $89 per Person**

Artisan Rolls and Sweet Butter

Arugula Salad (GF)
*Currants, Roasted Beets, Goat Cheese, Sourdough Croutons, Preserved Lemon Vinaigrette*

Roasted Chicken Breast (GF, DF)
*Pinot Noir Cherry Reduction Black Cherry and Pinot Noir Pan Jus*

Fennel Crusted Seasonal Fish (GF, DF)
*Cioppino Broth, Shrimp, Clams, Fennel, Sweet Bell Peppers*

Roasted Heirloom Potatoes (GF)

Seasonal Market Vegetables (GF, VG)

Almond Joy Cake & Goat Milk Cheesecake

**Tuesday**

**Mission District | $89 per Person**

Tortilla Chips with Roasted Tomato Salsa

Little Gem Salad (GF, DF)
*Jicama, Sweet Bell Peppers, Citrus, Cilantro, Lime*

Braised Chicken Mole (DF)
*Dried Chiles, Mexican Chocolate and Almonds*

Seasonal Fish “Vera Cruz”
*Peppers, Olives, Onions, Tomato Caper Salsa*

Seasonal Market Vegetables

Spanish Rice (GF, VG)

Mexican Chocolate Tart & Tres Leche Cake

25% Service Charge and 8.5% Tax
LUNCH BUFFETS BY DAY CONTINUED

Minimum Order of (25) People, a Set Up Fee of $400 Exclusive will be Applied to Meal Function Less Than (25) Guests

If Buffet is Selected for a Different Day, There Will be an Additional Charge of $5.00 per Person

All Served with Ice Tea

Wednesday
American Favorites | $89 per Person

Biscuits and Cornbread Muffins

Little Gem Chopped Salad
Point Reyes Bleu, Hickory Peppered Smoked Bacon, Cherry Tomatoes with Green Goddess Dressing

BBQ Smoked Chicken (GF, DF)

Red Wine Braised Beef Short Rib “Pot Roast” (GF)
Carrots, Pearl Onions and Red Wine Sauce

White Cheddar Garlic Mashed Potatoes (GF)

Seasonal Market Vegetables (GF, VG)

Cream Cheese Brownies & Caramel Pretzel Apple Pie Bars

Thursday
Asian | $89 per Person

Chinese Green Salad (DF)
Napa Cabbage, Cashews, Chinese Long Beans, Heirloom Carrots, Fried Wonton Crisps with Ginger Vinaigrette

“Kung Pao” Style Prawns and Tofu
Peanuts, Water Chestnuts, Peppers and Onions

Soy Sauce Chicken (GF, DF)
Ginger, Scallions and Chilies

Ginger Fried Rice (GF)

Stir Fried Vegetables (GF, VG)

Mango Pudding (GF), Coconut Rolls (GF) and Green Tea Matcha Cakes

25% Service Charge and 8.5% Tax
LUNCH BUFFETS BY DAY CONTINUED

Minimum Order of (25) People, a Set Up Fee of $400 Exclusive will be Applied to Meal Function Less Than (25) Guests

If Buffet is Selected for a Different Day, There Will be an Additional Charge of $5.00 per Person

All Served with Ice Tea

Friday
Southern Mediterranean | $89 per Person

Freshly Baked Naan with Harissa Yogurt

Romaine and Chicory Salad (GF)

_Cucumbers, Tomatoes, Kalamata Olives, Redwood Hill Feta and Mint_

Tunisian Style Curry Chicken
Red Chili Curry Spice Rub, Harissa Yogurt and Pumpkin Seeds

Sicilian Braised Beef Short Ribs (GF, DF)

_Tomatoes, Olives, Preserved Lemon and Pine Nuts_

Chick Pea Cauliflower Curry (GF, VG)

Saffron Basmati Rice (GF, VG)

Basmati Rice Pudding (GF) & Mango Cheesecake

25% Service Charge and 8.5% Tax
PLATED DINNER

All Plated Dinners are Served with Freshly Baked Rolls, Choice of Soup or Salad and Dessert, Chef’s Selection of Seasonal Local Produce and Accompanied with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Service.

Minimum Order of (25) People, a Set Up Fee of $400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Soup Selections

Vegan Potato Leek Soup
Seafood Cioppino, Crab, Shrimp, Fennel, Potatoes, Tomato Saffron Broth
Pasta Fagioli, Beans, Ditalini, Seasonal Vegetables, Roasted Chicken Broth
Lobster Bisque, Créme Fraiche and Chives

Salad Selections

Local Chicory Caesar
Fruit of the Season, Dukkha, Rye Crumble with Classic Dressing
Kale
Red Quinoa, Roasted Butternut Squash, Marcona Almonds, Lara Chenel Goat Cheese
Organic Roasted Beet
Local Roasted Beets, Wild Arugula, Feta, Spiced Walnuts with Sherry Vinaigrette
Butter Lettuce
Watermelon Radish, Citrus, Jicama, Pumpkin Seeds with Cilantro Vinaigrette

Dessert Selections

Greek Yogurt Mousse Torte
Pistachio Streusel and Lavender Infused Wild Cherries
Mango Panna Cotta (GF)
Pineapple Salad, Gelee and Lime Foam
Local Scharffenberger Chocolate and Peanut Butter Crunch Cake
Dark Caramel, Sea Salt and Popcorn Cream
Local Scharffenberger Bittersweet Chocolate “Almond Joy”
Coconut Milk Cream, Meringue and Almond Crunch

Petite Baba Au Rum
Citrus Cream and Seasonal Berries
Vegan Chocolate Cake
Sea Salt Caramel and Local Berries
(Contains Nuts)

25% Service Charge and 8.5% Tax
PLATED DINNER

All Plated Dinners are Served with Freshly Baked Rolls, Choice of Soup or Salad and Dessert, Chef’s Selection of Seasonal Local Produce and Accompanied with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Service

Minimum Order of (25) People, a Set Up Fee of $400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Poultry

Vadouvan Rubbed Chicken (GF) | $105 per Person
Saffron, Currant and Pine Nut Pilaf, Roasted Cauliflower and Seasonal Squash

Citrus Brined and Grilled Cornish Hen (DF) | $105 per Person
Corn Bread Dressing, Green Beans and Local Cider Jus

Fennel and Lavender Crusted Chicken (GF) | $105 per Person
Potato Gratin and Caramelized Onion Jus

Seafood

Blackened Swordfish | $115 per Person
Mashed Potatoes, Market Vegetables and Pepper Onion Jam

Cedar Plank Salmon (GF) | $117 per Person
Brown Sugar Curry Rub, Sweet Potato Pepper Hash and Herb Butter Sauce

Beef

Zinfandel Braised Boneless Natural Beef Short Ribs (GF) | $118 per Person
Brown Butter Mashed Potatoes, Root Vegetables and Pearl Onions

Grilled and Smoked Brandt Family Filet Mignon | $135 per Person
Potato Gratin and Truffle Madeira Sauce

25% Service Charge and 8.5% Tax
HOT BUFFET DINNER

All Buffet Dinners are Served with Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Service.

Minimum Order of (25) People, a Set Up Fee of $400 Exclusive will be Applied to Meal Function Less Than (25) Guests.

Northern California | $168 per Person

- San Francisco Sourdough Rolls with Sweet Butter
- Mushroom Lentil Soup (GF, VG)
- Grain Salad (GF)
  - Dried Cherries, Dried Apricots, Fava Beans, Feta Cheese with Pear Vinaigrette
- Kale and Quinoa Salad (GF)
  - Marcona Almonds, Goat Cheese Crumbles, Butternut Squash with Preserved Lemon Vinaigrette
- Cedar Plank Salmon (GF)
  - Brown Sugar Curry Rub
- Fennel Crusted Chicken (GF, DF)
  - Pinot Noir Cherry Reduction
- Braised Lamb Shanks “Osso Bucco” (GF, DF)
- Soft Polenta, Wild Mushroom Ragout (GF)
- Seasonal Market Vegetables (GF, VG)
- Almond Joy
- Goat Milk Cheesecake
- Lemon Olive Oil Polenta Cake

Fisherman’s Wharf | $168 per Person

- Artisan Rolls with Sweet Butter
- San Francisco Clam Chowder
  - Artisan House Smoked Bacon and Sourdough Croutons
- Roasted Beet Salad (GF)
  - Arugula, Beets, Feta, Spiced Walnuts with Lemon Vinaigrette
- Little Gem Salad (GF)
  - Lettuce, Shaved Radish, Cucumber, Cherry Tomatoes with Green Goddess Dressing
- Roasted Salmon (GF, DF)
  - Cioppino Broth, Shrimp, Clams, Fennel and Peppers
- Red Wine Braised Short Ribs (GF)
  - Root Vegetables and Wild Mushrooms
- White Wine Braised Chicken Thighs (GF, DF)
  - Caramelized Onion Jus
- Mascarpone Mashed Potatoes (GF)
- Seasonal Vegetables (GF, VG)
- Ghirardelli Chocolate Mousse Cups (GF)
- Lemon, White Chocolate and Pistachio Parfait

25% Service Charge and 8.5% Tax
RECEPTION PRESENTATIONS

Minimum Order of (25) Pieces Required per Hors d’Oeuvre Selection

Cold Hors d’Oeuvres

- Potato Pancake, Smoked Salmon (GF) | $16 per Piece
- Tenderloin of Beef, Potato Latke, Horseradish Cream (GF) | $16 per Piece
- Vegan Vietnamese Spring Rolls (GF, DF) | $17 per Piece
- Shrimp Vietnamese Spring Rolls (GF, DF) | $18 per Piece
- Spicy Tuna Handrolls*(GF, DF) | $19 per Piece
- Tuna Tartare “Poke Style” Spoon (GF, DF) | $19 per Piece
- Scallop and Prawn Ceviche, Chilies, Lime and Cilantro (GF, DF) | $19 per Piece
- Crab Claw and Prawn Cocktail Martini (GF, DF) | $19 per Piece

Hot Hors d’Oeuvres

- Mini Chicken Pesto Pizza | $13 per Piece
- Butter Chicken Samosa, Seasonal Chutney | $14 per Piece
- Vegetarian Samosa, Seasonal Chutney (DF) | $14 per Piece
- Bacon Wrapped Chicken, Jalapeno, BBQ Sauce (GF, DF) | $14 per Piece
- Waffle Battered Chicken Strips, Chipotle Maple Syrup | $16 per Piece
- Crab Cakes, Lemon Aioli | $17 per Piece
- Tempura Prawn, Ponzu Sauce (DF) | $17 per Piece
- Lamb Lollipops, Persillade (DF) | $18 per Piece

25% Service Charge and 8.5% Tax
RECEPTION PRESENTATIONS

Each Display serves Approximately (50) People unless Otherwise Listed

Self Serve Displays

Crudités | $1,200 Each
Grilled, Raw, Pickled Seasonal Vegetables, Marinated Olives, Hummus (GF, DF), Jalapeno Ranch Dressing and Pita Bread

Breads + Dips | $1,450 Each
Hummus and Baba Ganoush (GF, DF)
Tzatziki and Charred Scallion Dip (GF)
Spinach Artichoke Dip and Olive Tapenade (GF, DF)
Artisan Breads
Lavash, Grissini, Grilled Naan (DF)

Wine Country Cheese | $1,500 Each
A Selection of Artisan Cheese from Local Farms, Local Honey and Honey Comb, Marcona Almonds, Dried Fruits, Jam and Artisan Breads

Charcuterie | $1,600 Each
Assorted Cured Meats, Sharp Cheddar, Pepato Cheese, Pickled Vegetables, Associated Olives and Sierra Nevada Mustard and Rustic Italian Bread

Mission Nacho | $39 per Person
House Made Corn Tortilla Chips, Jalapeno Queso Dip, Cotija Cheese, Guacamole, Black Beans and Corn Relish, Lime Crema,
Fire Roasted Salsa, Hot Sauces, Spinach & Artichoke Dip
*Add Shredded Chicken or Chorizo for $10 per Person

Chinatown Dim Sum | $46 per Person
Based on One (1) Piece of Each Selection per Person - Please Select Three (3) Items
Vegetarian Egg Rolls, Pork Pot Stickers, Chicken Pot Stickers, Vegetarian Pot Stickers, Baked BBQ Pork Buns, Pork Siu Mai,
Shrimp Hargow, Chive & Shrimp Dumplings, Vegetarian Dumplings

North Beach | $49 per Person
Gnocchi – Exotic Mushrooms, Butternut Squash, Blistered Kale, Brown Butter (GF)
Penne Pasta Sunday Sauce – Short Rib, Braised Pork and Italian Sausage
Gemelli Pasta – Prawns, Sundried Tomatoes, Artichokes, Olives, Basil Pesto Cream

Sushi Display | $79 per Person
Order Based on (5) Pieces per Person
Freshly Made Sushi, Mahand Rolls and Nigiri with Barrel Aged Soy Sauce, Pickled Ginger and Wasabi

25% Service Charge and 8.5% Tax
RECEPTION PRESENTATIONS

Items that are Priced per Person, Minimum of (25) People

Attendant Fees of $400 per Attendant up to three (3) hours and $135 for each Additional Hour will Apply. Required Number of Attendants will be based on Guaranteed Attendees.

Carver Fees of $400 per Carver up to three hours and $135 for each Additional Hour will Apply. Required Number of Carvers will be based on Guaranteed Number of Attendees.

Attended Displays

Pier 39 | $59 per Person
San Francisco Clam Chowder, Sourdough Croutons, Crab Cakes, Old Bay Remoulade and Bay Shrimp Cocktails (GF, DF)

Sliders Grilled to Order | $65 per Person
Wagyu Beef and Smoked Pork Shoulder Sliders, Cheddar and Swiss Cheese, Caramelized Onions, Exotic Mushrooms, Spicy Pickles, Malt Vinegar, Aioli, Gulden’s Mustard and Chipotle Ketchup and Pull Apart Rolls and Brioche

Carving Displays

Peking Style Duck Breast (GF, DF) | $550 Each (Serves Approximately 25)
Steamed Bao, Hoisin Sauce and Scallions

Cajun Spiced Turkey Breast (GF, DF) | $900 Each (Serves Approximately 50)
Mashed Potato and Gravy with Corn Muffins

Tenderloin of Beef (GF, DF) | $1,200 Each (Serves Approximately 25)
Bearnaise Sauce, Au Gratin Potatoes, Seasonal Vegetables and Artisan Rolls

Slow Roasted Pepper Crusted Prime Rib of Beef (GF, DF) | $1,200 Each (Serves Approximately 50)
Horseradish Cream, Au Jus, Seasonal Vegetables, Popovers and Artisan Rolls

25% Service Charge and 8.5% Tax
DESSERT RECEPTION PRESENTATIONS
$14 per Piece Minimum Order of (25) Pieces Required per Selection
Reception Style, In Small Bites

Asian Themed
Black Sesame Seed Shortbreads
Jasmine Rice Milk Foam with Caramel and Citrus
Oolong Tea Chocolate Cups (GF)
Coconut Milk Tapioca with Pineapple Gelée (GF)
Green Tea Custards with Seasonal Berries (GF)

Chocolate Theme
Chocolate Dipped Strawberries (GF)
Chocolate Pot de Crème with Chocolate Spoon (GF)
Petite Chocolate Mousse Cups with Fresh Berries (GF)
Chocolate Chai Tea Cups with Lemon and Spice (GF)
Dark Chocolate Decadence with Raspberry and Cream
Chocolate Covered Eclairs with Coffee Custard
Black Forest Torte
Chocolate and Apricot Torte
DESSERT RECESSION PRESENTATIONS

$14 per Piece Minimum Order of (25) Pieces Required per Selection

Reception Style, In Small Bites

**Classic American Theme**
- Strawberry Shortcake in a Glass
- Chocolate and Pecan Tartlets with Whipped Cream
- Lemon Meringue Tartlets
- New York Cheesecake
- Classic Devil’s Food Sour Cream Cake
- Mini Apple Bread Pudding
- Butterscotch Pudding with Shaved Dark Chocolate (GF)

**Italian Theme**
- Fresh Ricotta and Pistachio Cannoli
- Classic Panna Cotta with Seasonal Berries (GF)
- Lemon and Hazelnut Tiramisu (GF)
- Citrus and Olive Oil Cake with Almond Cream
- Chocolate Dipped Almond Biscotti

25% Service Charge and 8.5% Tax
WINES – CHAMPAGNE, SPARKLING WINE & WHITE WINES

Wines in Order from Light to Full Intensity

Rose
Magnolia Grove Rose | $56 per Bottle
Kenwood, CA • Sonoma Valley

Pinot Grigio
Magnolia Grove Pinot Grigio | $56 per Bottle
Kenwood, CA • Sonoma Valley
Estancia Pinot Grigio | $59 per Bottle
Soledad, CA • Monterey Country

Sauvignon and Fume Blanc
Sea Pearl Sauvignon Blanc | $64 per Bottle
Marlborough, CA • New Zealand
Brancott Estate Sauvignon Blanc | $62 per Bottle
Marlborough, CA • New Zealand
Provenance Sauvignon Blanc | $82 per Bottle
Napa Valley, CA
Ferrari – Carano Fume Blanc | $66 per Bottle
Healdsburg, CA • Sonoma Valley

Chardonnay
Magnolia Grove Chardonnay | $56 per Bottle
Kenwood, CA • Sonoma Valley
J. Lohr Estate Chardonnay | $76 per Bottle
Monterey, CA
Chateau St. Jean Chardonnay | $60 per Bottle
Kenwood, CA • Sonoma Valley
Sonoma – Cutrer Chardonnay | $79 per Bottle
Russian River, CA • Sonoma Coast

Sparkling and Dessert Wine
La Marca Prosecco | $67 per Bottle
Prosecco, Italy
Mionetto Prosecco, Organic | $71 per Bottle
Veneto, Italy
Mumm Cuvee, Brut Prestige | $79 per Bottle
Rutherford, CA • Napa Valley

25% Service Charge and 8.5% Tax
WINES – RED WINES

Wines in Order from Light to Full Intensity

**Pinot Noir**

- Mark West Pinot Noir | $61 per Bottle
  - California
- Mohua Wines Pinot Noir | $87 per Bottle
  - New Zealand
- Line 39 Pinot Noir | $58 per Bottle
  - Clarksburg, Monterey
- Acacia “Carmes” Pinot Noir | $75 per Bottle
  - California

**Zinfandel**

- St. Francis Vineyards, Old Vines Zinfandel | $71 per Bottle
  - Kenwood, CA • Sonoma Valley

**Merlot**

- Magnolia Grove Merlot | $56 per Bottle
  - Kenwood, CA • Sonoma Valley
- Rutherford Hill Merlot | $92 per Bottle
  - Napa Valley, CA

**Cabernet Sauvignon**

- Magnolia Grove Cabernet Sauvignon | $56 per Bottle
  - Kenwood, CA • Sonoma Valley
- Seven Falls Cabernet Sauvignon | $66 per Bottle
  - Wahluke Slope, WA
- Aquinas Cabernet Sauvignon | $68 per Bottle
  - Napa Valley, CA
- Sterling Vineyards Cabernet Sauvignon | $81 per Bottle
  - Calistoga, CA • Napa Valley
- Avalon Cabernet Sauvignon | $58 per Bottle
  - Napa Valley, CA

BEVERAGES

25% Service Charge and 8.5% Tax
**BARS**

Special Note Regarding Bar Arrangements: The San Francisco Marriott Marquis is the Sole Alcoholic Beverage Licensee on the Hotel Premises. It is Subject to the Regulations of the State Alcoholic Beverage Commission and Violations of the Regulations May Jeopardize the Hotel’s License.

We Request Your Cooperation in Honoring the Hotel’s Policy of Prohibiting Alcoholic Beverages from Outside Sources to be brought on Property without Authorization and Appropriate Corkage Fees.

We are pleased to offer the finest Gold Standard Premium Liquors, Bars will Include,

**Beers:** (2) Domestic and (2) Premium Beer Selections of the Following Offerings:
Domestic Selection: Budweiser, Bud Light, O’Doul’s, Premium Selection: Sierra Nevada, Blue Moon Belgium White, Anchor Steam, Corona Extra, Heineken

**House Brands Liquors Include**
Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Maker’s Mark Bourbon, Jack Daniel’s Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac

**Premium Brands Include:** Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel’s Tennessee Whiskey, Crown Royal Whisky, Patron Silver Tequila, Hennessy Privilege VSOP Cognac

**Cash Bars**
- Cordial | $19 each
- Martini | $21 each
- House Brand Cocktail | $16.50 each
- Premium Brand Cocktail | $19 each
- House Wine | $17.5 each
- Specialty Wine | $21 each
- Premium Beer | $14 each
- Domestic Beer | $12 each
- Bottled Water | $10 each
- Soft Drink | $10 each

**Host Bars**
- Cordial | $17 each
- Martini | $20 each
- House Brand Cocktail | $15 each
- Premium Brand Cocktail | $17 each
- House Wine | $16 each
- Specialty Wine | $19 each
- Premium Beer | $12 each
- Domestic Beer | $10 each
- Bottled Water | $9.50 each
- Soft Drink | $9.50 each

25% Service Charge and 8.5% Tax
PACKAGED BARS

Beer, Wine and Soft Drinks
First Hour | $33 per Person
Each Additional Hour | $17 per Person

House Brands
First Hour | $35 per Person
Each Additional Hour | $18 per Person

Premium Brands
First Hour | $37 per Person
Each Additional Hour | $22 per Person

Beers: (2) Domestic and (2) Premium Beer Selections of the Following Offerings:
Domestic Selection: Budweiser, Bud Light, O’Doul’s,
Premium Selection: Sierra Nevada, Blue Moon Belgium White, Anchor Steam, Corona Extra, Heineken

House Brands Liquors Include:
Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar’s White Label, Maker’s Mark Bourbon, Jack Daniel’s Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac

Premium Brands Include: Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel’s Tennessee Whiskey, Crown Royal Whisky, Patron Silver Tequila, Hennessy Privilege VSOP Cognac

25% Service Charge and 8.5% Tax
TECHNOLOGY

PSAV Presentation Services

As the in-house Production Company and Full-service Audio Visual Provider, PSAV Maintains All House Sound Systems, and Ballroom Lighting Grid Access. Fees, Guidelines and Minimum Service Standards Are Outlined in the San Francisco Marriott Marquis’ Hotel Policies and Procedures Document. Please Contact Your Event Manager or PSAV Directly to Obtain a Copy of this Document.

PSAV Professionals are dedicated to Making Your Meeting a Success, from the Simplest LCD Projectors and Flipcharts to Concert Sound, Scenic Elements, Stage and Theatrical Lighting and Advanced Data and Video Projection, PSAV Offer the Finest of Event Production, Trade Show and Convention Services.

Call Our On-site Office At (415) 442-6140 For Accurate Quotes On Services Customized To Meet Your Needs. Audio Visual Equipment is subject to a 25% Hotel Charge, plus applicable taxes (currently 8.5%).

ELECTRICAL CHARGES

Elden Electrical is the Hotel’s Exclusive Electricity Provider. Please Consult with your Event Manager for details and obtaining quotes for your group needs.

All Electrical Charges are subject to a 25% Hotel Charge, plus applicable taxes (currently 8.5%).

Electrical Exhibition Services
C/O The San Francisco Marriott Marquis
780 Mission St.
San Francisco, Ca 94103
(415) 486-8159
lgeary@elden.com

SECURITY

The Hotel May Require Security Officers for Certain Events. Only Hotel Approved Security Companies may be used.

TELEPHONES

A Variety of Communication Equipment and Services are Listed Below. Please Note Fees Do Not Include Access Charges and Regular Telephone Usage. Additional High Speed Lines Are Available With Advance Notice. Prices Available Upon Request.

Reprogram Existing House Phone for Outside Local/Long Distance Access, $125 One Time Fee
House Phone with Dial “9” Access, $125 Installation; $25 per Day Usage plus Cost Of Calls
Polycom Speaker Phone — $220 per Day Usage (Equipment Only) and $225 One Time Installation Charge, $25 per Day Usage Plus Cost of Calls
Additional House Phone with Internal Calling Only, $125 Installation; $25 per Day Usage
DID (Direct Inward Dialing), $225 Installation; $25 per Day Usage Plus Cost of Calls
TECHNOLOGY

SIGNAGE & BRANDING
The Hotel Must Approve the Placement and Hanging of all Banners and Signs in Advance. The Banners and Signs must be Professionally Printed or Computer-Generated and Placed on Easels or Hung from Designated Hang Points. Please Provide Your Event Manager With Advance Notice Of Your Needs.

Signs are Restricted from the Main Lobby Level, Guestroom Floors, in Elevators, or on the Exterior of the Building. The Hotel will Provide Assistance in Hanging Banners or Signs; Please Consult with Your Event Manager for Details.

The Hotel will Not Permit the Affixing of Anything on Walls, Floors, or Ceiling with Nails, Staples, Adhesives or Any Other Substance Without Prior Hotel Approval.

Please ask your Event Manager for our Branding Opportunities & Pricing Information Packet. Along with our Preferred Vendor Contacts, located on page 35.

LIFE SAFETY
All Events Are Subject To Local Life Safety Codes and May Require Fire Marshall Approved Diagrams, A Signed Marriott Vendors Compliance Agreement, And Appropriate Liability Insurance for All Participating Parties.

REKEY INFORMATION
Rekeying is $100 per Room. Please inform your Event Manager of the Number of Required Keys.

Rooms on Pacific, Sierra and Foothill Levels can be rekeyed with the following Options:
TOGGLE: Door Unlocks and Stays Unlocked after Key is Used, to Lock the Door Key Must be Used Again.
PASSAGE: Door Unlocks to Allow Entry and Locks Back Automatically 6 Seconds Later.
STAFF ACCESS: Event Services, Banquets, Engineering and Security Will Still Have Access to the Room.
NO STAFF ACCESS: Only Security Will Have Access to the Room for Emergencies Only.

DECORATIONS
All Decorations Proposed by the Client are Subject to the Hotel’s Approval. All Decorations Must Meet Approval of the California Fire Department. Flammable Substances are not Permitted in the Building or Anywhere on the Hotel’s Premises. Arrangements for Floral Centerpieces and Event Décor may be Made Through The Event Management Department at an Additional Cost.

All Decorations Must Meet With The Approval Of The San Francisco Fire Department. The Hotel Will Not Permit the Affixing of Anything to the Walls or Ceilings of Rooms Unless Written Approval is given by the Event Management Department. Confetti and Glitter are Prohibited, the use of these items as décor will result in a minimum of $600.00 cleaning fee.

The Hotel will Not Permit the Affixing of Anything on Walls, Floors, or Ceiling with Nails, Staples, Adhesives or Any Other Substance Without Prior Hotel Approval.

Please See Hello! California Destination Management for Decoration Assistance.

SMOKING
The California Workplace Smoking Ban Prohibits Smoking In The Workplace. This Includes All Banquet Rooms, Exhibit Areas, Bars, Restaurants, Lobbies and Public Function Space of Hotels/Motels, Office Buildings and Private Banquet Rooms Where Employees and Food Service Are Present.
VENDORS AND PARTNERS

DESTINATION MANAGEMENT
Hello! Destination Management in Proud Partnership with the San Francisco Marriott Marquis. Hello! California Destination Management
1388 Sutter Street, Suite 525
San Francisco, Ca 94109
Main: (415) 447-0125
http://www.hello-dmc.com/
elieberman@hello-dmc.com

EXHIBITION
GES is the Preferred Exhibit Decorator of the San Francisco Marriott Marquis
Joe Rohlfes, Sales Manager
3875 Bay Center Place
Hayward, Ca 94545
(510) 259-5328 Office
Jrohlfes@ges.com