

BREAKFAST | CONTINENTAL

All breakfast buffet's include: Seattle's Best Coffee service and Tazo Tea

"THE CLASSIC" CONTINENTAL BREAKFAST | \$35

sliced fresh seasonal fruit & fresh berry garnish VG/GF

fresh orange & grapefruit juices VG/GF

freshly baked breakfast breads & pastries V

assorted cereals V

plain greek style yogurt & house made granola V/GF

"THE YORKER" CONTINENTAL BREAKFAST | \$40

freshly baked bagels & cream cheese V

sliced fresh seasonal fruit & berries VG/GF

cold smoked salmon display & traditional garnish GF

fresh orange & grapefruit juices VG/GF

freshly baked breakfast breads & pastries V

"THE EUROPEAN" CONTINENTAL BREAKFAST | \$38

croissants, brioche & nutella V

sliced fresh seasonal fruit & berries VG/GF

charcuterie & cheese tray GF

fresh orange & grapefruit juices VG/GF

ENHANCEMENTS:

egg, ham & cheese sandwich on an english muffin or croissant | \$14

egg, pico de gallo, avocado & cheddar burrito | \$14

egg chorizo & potato burrito | \$14

made-to-order omelets | \$22

Gluten Friendly GF / Vegetarian V / Vegan VG

A minimum of 10 people is required

Attendant fee at \$300 per attendant, per hour & a 2 hour minimum of 10 guests is required.

*Prices are per person unless otherwise noted. A customary 26% taxable service charge and sales tax will be added to prices. Prices are subject to change.

SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAKFAST | PLATED

Option 1 | \$26

caribbean spiced french toast, citrus salad, hickory smoked bacon, pork sausage & warm maple syrup fresh orange & grapefruit juices, seattle's best coffee & tazo tea service

Option 2 | \$32

three eggs scrambled, hickory smoked bacon or pork sausage, herb roasted potatoes, peppers & onions & fresh fruit garnish **GF**

fresh orange & grapefruit juices, seattle's best coffee & tazo tea service

Option 3 | \$38

steak, eggs & twist of asparagus, grilled tomatoes, english muffin fresh orange & grapefruit juices, seattle's best coffee & tazo tea service

Option 4 | \$36

chesapeake benedict, maryland crab cakes, virginia ham, old bay hollandaise & a griddled tomato fresh orange & grapefruit juices, seattle's best coffee & tazo tea service

ENHANCEMENTS:

aidell's chicken apple sausage | \$6 GF

Low Fat | \$30

egg white frittata, baby spinach, sun-dried tomatoes & laura chenel goat cheese, choice of turkey bacon or turkey sausage **GF**

fresh orange, grapefruit juices, seattle's best coffee & tazo tea service

Vegetarian | \$30

tofu scramble, wild mushrooms, roasted asparagus, meatless "bacon" & grilled tomatoes fresh orange, grapefruit juices, seattle's best coffee & tazo tea service $\mbox{V/GF}$

Low Carb | \$38

grilled sirloin steak, bacon or sausage, scrambled eggs, grilled tomatoes & forest mushrooms fresh orange, grapefruit juices, seattle's best coffee & tazo tea service **GF**

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAKFAST | BREAKFAST BUFFET

All breakfast buffet's include: Seattle's Best Coffee service and Tazo Tea

SAN MATEO BREAKFAST | \$44

fresh orange & grapefruit juices VG/GF
assorted fruit yogurts V/GF
sliced fresh fruits & berries VG/GF
freshly baked breakfast breads V
freshly baked bagels & cream cheese V
scrambled eggs GF
hickory smoked bacon & pork sausage GF
red bliss potato hash, onions & peppers VG/GF
assorted cereals & milk V

ENERGIZE BREAKFAST | \$50

scrambled egg whites, asparagus & roasted tomatoes
turkey sausage
turkey bacon
blueberry, walnut pancakes pomegranate infused maple syrup
Oatmeal, dried fruit, almonds & brown sugar
house made granola & greek yogurt
sliced fresh seasonal fruit & berries
naked juices

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAKFAST | A LA CARTE

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freshly baked bagels & condiments | $56 per dozen V
cold smoked salmon & condiments | $18 per person GF
assorted cereals & milk | $5 per person V
sliced seasonal fresh fruit $14 per person VG/GF
assorted individual yogurts | $5 each V/GF
assorted vip pastries to include: almond & chocolate croissant & fruit turnovers | $65 per dozen V
assorted breakfast pastries | $50 per dozen V
assorted donuts | $50 per dozen V
blueberry gluten free muffins | $65 per dozen GF
hard boiled eggs | $60 per dozen GF
seattle's best coffee & tazo tea service | $15 per person
seattle's best coffee regular, decaf & tazo tea service | $135 gallon
starbucks pike place coffee regular, decaf, & tazo tea service | $155 gallon
seattle's best coffee & tazo tea refresh | $10 per person
assorted soft drinks | $6 each
bottled still | $6 each
perrier | $7.50 each
iced starbucks frappucino | $8 each
red bull; regular & sugar friendly | $8 each
assorted snapple iced teas | $8 each
assorted naked juices/smoothies | $8 each
assorted bottled juices | $6 each
soy milk | $20 per quart
almond milk | $20 per quart
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Gluten Friendly GF / Vegetarian V / Vegan VG

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAKS | MORNING & AFTERNOON

BAKERY BREAK | \$28

assorted cookies V

chocolate covered brownies & nuts V

chef's choice of miniature french pastries V

seattle's best coffee & tazo tea service

POWER BREAK | \$30

carafes of juice VG/GF

red bull energy drinks

starbucks double shot

assorted healthy bars V

individual bags of trail mix V/GF

PROTEIN & WELLNESS BREAK | \$32

hummus, eggplant caviar & grilled pita VG

shaved bresaola & manchego GF

filo cups & quinoa salad V

house marinated olive mix VG/GF

moroccan spiced nut mix VG/GF

CINCO DE MAYO BREAK | \$26

pulled pork & salsa verde sliders

chicken quesadilla, roasted poblanos & chipotle aioli

tri-colored tortilla chips V

pico de gallo & guacamole VG/GF

ENERGIZE BREAK | \$26

house made trail mix

assorted grain bars

sweet & spicy house nut mix

carafes of fresh pressed seasonal fruit juice

seattle's best coffee & tazo tea service

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAKS | MORNING & AFTERNOON

COCOA BEAN BREAK | \$30

assorted chocolate bars V

strawberries & grand marnier infused chocolate dip V/GF

guittard chocolate mousse V/GF

chocolate covered brownies & nuts V

seattle's best coffee & tazo tea service

ICE CREAM TRUCK BREAK | \$24

assorted cups, bars, dipped cones & sandwiches $\, {f V} \,$

seattle's best coffee & tazo tea service

LOW CARB BREAK | \$28

fruit & cheese kabobs & lavender scented honey yogurt V/GF

charcuterie board GF

low carb crisps VG

seattle's best coffee & tazo tea service

STREET CORNER BREAK | \$26

freshly baked warm pretzels V

nathan's hot dog sliders

buttered popcorn V/GF

sweet & salty nut mix VG/GF

seattle's best coffee & tazo tea service

ESPRESSO MACHINE | \$24

(FOR UP TO 2 HOURS. FOR AN EXTENDED SERVICE WE WILL BE HAPPY TO DISCUSS OVERTIME RATES, THIS WILL BE BASED ON THE SIZE OF THE GROUP)

we bring the coffee shop to you!

we cater everything you can order at your favorite café

our barista crafts unlimited gourmet drinks for your guests using only the finest organic, fair-trade & fresh coffee beans.

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

^{*}minimum of 2 hours required

BREAKS | A LA CARTE

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sliced fresh fruit | $14 per person VG/GF
whole fresh fruit | $4 each VG/GF
assorted grain bars | $54 per dozen V
chocolate dipped strawberries | $48 per dozen V/GF
assorted novelty ice cream bars | $6 each V
cinnamon churros | $5 each V
assorted candy bars | $5 per bar V
assorted cookies | $50 per dozen V
chocolate covered brownies & nuts | $50 per dozen V
baked pretzels | $48 per dozen V
mixed nuts | $48 per pound
pretzels | $28 per pound
asian snack mix | $28 per pound
vegetable crudites, chipotle ranch & tahini yogurt | $12 per person VG/GF
imported & domestic cheeses sliced baguettes | $16 per person V
seattle's best coffee & tazo tea service | $15 per person
seattle's best coffee & tazo tea service refresh | $10 per person
assorted soft drinks | $6 each
bottled water | $6 each
perrier water | $7.50 each
iced starbucks frappuccino | $8 each
assorted snapple iced teas | $8 each
soy milk | $20 per quart
almond milk | $20 per quart
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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

LUNCH | PLATED

ALL ENTREES INCLUDE:

choice of one starter & dessert

fresh vegetables & starch

fresh baked bread service

seattle's best coffee, tazo tea service & iced tea service

STARTERS CHOOSE ONE:

baby spinach salad | roasted portobello, chevre, & balsamic vinaigrette V/GF

mixed field greens | hot house cucumber, grape tomatoes, julienne of carrot, shaved crisp radish & champagne vinaigrette **VG/GF**

traditional caesar salad | romaine hearts, shaved parmesan & focaccia croutons V

iceberg wedge salad | crumbled bacon, tomato concasse & blue cheese dressing GF

asparagus salad | heirloom tomato upland cress, local olive oil & saba drizzle (\$8.00 enhancement) VG/GF

HOT SELECTIONS:

herb roasted loin of pork & natural jus | \$50 GF

pan roasted, orange & ginger glazed breast of chicken, vegetable fried rice & shanghai bok choy | \$56

sustainable salmon fillet, citrus lacquer & fresh stir fried vegetables | \$58

sautéed breast of chicken, roasted shallot & chardonnay demi | \$50 GF

grilled skirt steak & chimichurri | \$58 GF

sea bass fillet, pomegranate syrup, baby spinach, roasted potatoes, mango beurre blanc | \$54 GF

orecchiette in saffron cream, garlic shrimp & pea tendrils | \$48

vegetable wellington & tomato coulis | \$58 V

Gluten Friendly GF / Vegetarian V / Vegan VG

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

LUNCH | PLATED

CHILLED SALAD SELECTIONS:

seared tuna salad | \$46

mixed greens, crisp shaved radish, mandarin segments, enoki mushrooms, sweet soy drizzle & pickled ginger vinaigrette, a choice of dessert, fresh bread service seattle's best coffee, tazo tea & iced tea service

jerk skirt steak salad | \$48

julienne of jicama & a cilantro scented mango dressing, a choice of dessert, fresh bread service, seattle's best coffee, tazo tea & iced tea service

grilled chicken caesar salad | \$32

chopped romaine tossed, garlic croutons, reggiano & caesar dressing, a choice of dessert, fresh bread service, seattle's best coffee, tazo tea & iced tea service

DESSERTS:

choose one:

new york cheesecake **V** french apple tart **V**

carrot cake V

fresh fruit tart V

chocolate decadence cake | rich dark chocolate mousse, chocolate genoise & dark chocolate frosting **V** tiramisu | vanilla sponge, espresso cream & cocoa powder **V**

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

All lunch buffet's include: Seattle's Best Coffee, Tazo Tea & Iced Tea service

FUN BUFFET LUNCH | \$52

chopped iceberg lettuce, crumbled bacon, grape tomatoes & creamy bleu cheese dressing **GF**grain mustard potato salad **VG/GF**pasta salad & sun-dried tomato dressing **V**mac's herb marinated & grilled chicken **GF**slow cooked bbq ribs **GF**angus beef burgers & condiments **GF**seasonal cobbler **V**

SANDWICH SHOP | \$58

maximum of 50 quests

traditional caesar salad, garlic croutons & shaved parmesan **V** macaroni salad, green peas, roasted tomato & cress **V**

choose any 3:

bbq pulled pork, pepper jack cheese & avocado on a soft slider bun
turkey club panini wrap & garlic aioli, swiss cheese, bacon, sliced tomatoes
seasonal roasted vegetables, portobello mushroom, roast tomatoes, smoked onion aioli & fontina cheese on focaccia
roast beef, roasted tomatoes, frisee, crispy shallots & goat cheese spread on a french baguette
jerk chicken wrap roma tomato, crisp romaine hearts, hot sauce cucumbers & a mango/cilantro drizzle
classic pastrami melt, brown mustard, swiss cheese & pickles on rye bread
grilled chicken blt wrap & avocado aioli
milanese style chicken wrap, rocket lettuce, tomato concasse, pesto aioli & balsamic syrup
seared tuna wrap, kalamatas, hardboiled egg, romas, field greens & lemon aioli
buffalo chicken wrap, crisp iceberg, celery hearts, house made hot sauce, pt. reyes blue spread
lemon & linzer bars

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

All lunch buffet's include: Seattle's Best Coffee, Tazo Tea & Iced Tea service

EXECUTIVE DELI | \$52

olive oil & herb potato salad GF

chopped leaf lettuce salad, hothouse cucumbers, grape tomatoes & creamy house dijon vinaigrette V/GF

cheddar & swiss cheeses GF

sliced house rubbed, roasted ribeye of beef, lemon roasted chicken & genoa salami GF

chilled roasted vegetables VG/GF

assorted chips V

sliced red onions, tomatoes, lettuce, mustard & mayonnaise V/GF

dutch crunch & plain mini baguette

chef's selection of french pastries V

REVIVE | \$52

greek salad, cucumber, tomatoes, olives & feta over hearts of romaine lettuce **V/GF** orzo salad, pine nuts, sun dried tomatoes, marinated eggplant & arugula pesto **V**

rigatoni, wild mushrooms & a truffle nage V

herb breast of chicken, warm olive & celery relish

pan roasted seabass herbed tomato ragout GF

roasted seasonal vegetables VG/GF

baked rolls

fruit tart V

Gluten Friendly GF / Vegetarian V / Vegan VG

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All lunch buffet's include: Seattle's Best Coffee, Tazo Tea & Iced Tea service

RIVIERA | \$58

lentil salad, mirepoix brunoise & balsamic syrup VG/GF
field greens, hot house cucumbers, grain mustard vinaigrette VG/GF
rosemary rubbed chicken breast atop ratatouille GF
crab stuffed fillet of sole, sauce amercaine GF
traditional rice pilaf V/GF
haricot vertes & salsify VG/GF
baked rolls
sacher torte V

VENETIAN | \$52

traditional caesar salad V
caprese salad, vine ripe tomatoes, fresh mozzarella & chiffonade of basil V/GF
sautéed chicken breast, marsala glace & wild mushrooms GF
penne, sun dried tomato, broccoli & pesto cream V
blistered asparagus & grilled seasonal tomatoes VG/GF
fresh baked garlic bread sticks
tiramisu V

PAC RIM | \$50

chopped salad, radish, carrot, cucumber & creamy vinaigrette V/GF stir fry chicken scented, fresh ginger & cilantro sweet soy glazed salmon fillet vegetable chow mein VG garlic & chili green beans VG toasted almond cake V

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

All lunch buffet's include: Seattle's Best Coffee, Tazo Tea & Iced Tea service

ENERGIZE | \$56

wild rice salad, dried fruit & sunflower seeds

field green salad & low fat dressing

oven roasted vegetable tray

ginger rubbed breast of chicken & carrot nage

seared salmon & pomegranate beurre blanc

israeli couscous, dried fruit & curry oil

seasonal vegetables

fresh fruit tart

BAJA | \$50

potato salad, avocado crema & andouille sausage GF

field greens, jicama, chayote, mango slaw & spiced cilantro dressing V/GF

Choose (2) two proteins:

chicken tequila, julienne peppers & red onions GF

carne asada, roasted tomatoes & cilantro GF

pork carnitas, cabbage & radish slaw GF

vegetarian ground "beef" taco filling V

south western roasted vegetables & tofu VG/GF

taco-style ground beef GF

cilantro marinated shrimp (\$6.00 additional) GF

red beans & rice VG/GF

diced tomatoes, red onions, black olives, lettuce & cheddar cheese GF

tri-color tortilla chips, pico de gallo & guacamole V

warm flour tortillas V

tres leches cake V

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

LUNCH | BOXED LUNCH

BOXED LUNCHES | \$46

Choose (3) three total items:

sandwich box includes:

organic spring mix salad, balsamic dressing, chocolate mousse & soft drink or bottled water add gourmet kettle chips (\$2.00 enhancement)

sandwich boxes |

organic artisan parisian baguette

chicken breast, swiss, lettuce & tomatoes

smoked turkey, swiss, lettuce & tomatoes

blt & aioli

ham, brie & lettuce

prosciutto, herbed goat cheese, lettuce & candied walnuts

roast beef, mayo, romaine salad, caramelized onions & blue cheese

club sandwich, herbed chicken breast, mayo, tomatoes, lettuce & smoked bacon

albacore tuna sandwich, mayonnaise, capers, tomatoes, red onions & sliced boiled egg

hummus sandwich, tomatoes, lettuce, cucumbers & alfalfa sprouts

(chocolate mousse will be substituted for a vegan dessert)

salad box includes:

mini parisian baguette, bag of sea salt gourmet kettle chips, chocolate mousse & soft drink or bottled water

salad boxes:

field greens (vegetarian) organic spring mix, tomatoes, cucumbers, corn, goat cheese, alfalfa sprouts & balsamic dressing butter lettuce salad (vegetarian) organic butter lettuce, gorgonzola blue cheese, tomatoes, candied walnuts & balsamic dressing

chicken caesar salad hearts of romaine, chicken breast, parmesan cheese, homemade croutons, caesar dressing & herbs chef salad organic spring mix, diced ham, diced swiss cheese, sliced boiled egg, roma tomatoes, corn, red onions, & balsamic dressing

mediterranean salad (vegetarian) organic romaine salad, tomatoes, cucumbers, caramelized onions, feta cheese, kalamata olives & extra virgin olive oil

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

DINNER | PLATED

ALL ENTREES INCLUDE:

choice of one salad & dessert

fresh vegetables & starch

freshly baked bread service

seattle's best coffee, tazo tea & iced tea service

SALADS CHOOSE ONE:

fresh pear & frisee salad | glazed walnuts, crumbled blue cheese, sherry vinaigrette & port syrup V/GF

baby mixed green salad | dried cranberries, shaved fennel & pecans VG/GF

traditional caesar salad | romaine hearts, shaved parmesan & focaccia croutons V

baby spinach salad | grilled portobello, chevre, balsamic vinaigrette V/GF

iceberg wedge | tomato concasse, crumbled bacon & blue cheese dressing GF

tomato & mozzarella salad | prosciutto, micro greens, truffle vinaigrette & fig syrup (\$8.00 enhancement) GF

APPETIZERS CHOOSE ONE:

hydro bibb salad | one half maine lobster, vine ripe tomatoes, orange supremes & truffle vinaigrette | \$26 GF

two petite maryland style crab cakes | \$24

roasted corn & black bean red pepper coulis

risotto, a mélange of mushrooms & truffle infused demi | \$18 V/GF

lobster ravioli | \$22

fine herbs & cognac cream

polenta tart | \$18

mushroom ragout, gorgonzola & truffle scented demi V/GF

ENTREES SELECT UP TO THREE:

select up to three choices including the vegetarian alternative, highest entree price will apply for all meals

herb rubbed pork loin | \$50

roasted shallot & dijon demi

vegetable risotto | \$58 V/GF

roasted shallot, wild mushrooms & reggiano cheese

Gluten Friendly GF / Vegetarian V / Vegan VG

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

DINNER | PLATED

vegetable wellington | \$58 V herbed tomato coulis

mahi mahi | \$58 mango & green onion relish

pan roasted chicken breast | \$60 GF artichoke, olive & tomato ragout

sautéed breast of chicken | \$56 GF wild mushroom & chardonnay reduction

5 spiced salmon fillet | \$60 citrus infused sweet soy lacquer

pan roasted sea bass | \$62 GF lemon chive beurre blanc

pan-seared new york steak | \$66 GF cabernet onions

herb rubbed filet mignon | \$72 GF truffled madeira glace

petite filet mignon & grilled breast of chicken | \$78 GF green peppercorn sauce

filet mignon & prawns | \$85 GF rosemary & roasted garlic demi- glace

DESSERTS SELECT ONE:

strawberry bagatelle | sponge cake, strawberries & whipped cream V chocolate decadence cake | chocolate sponge glaze, ganache & raspberry coulis V new york cheesecake | strawberry coulis V tiramisu | espresso & vanilla genoise & mascarpone, kahlua & amaretto V crème brulee tart | a classic served in a pastry shell V apple & almond tart | frangipane & toasted almonds V

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DINNER | PLATED

ENHANCEMENTS | \$5

molten lava chocolate cake **V** chocolate raspberry pyramid **V** triple chocolate mousse **V** raspberry charlotte **V**

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

DINNER | DINNER BUFFET

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SHANGHAI | \$70

field greens, lychee & mandarin oranges VG/GF

fried green bean & citrus chili emulsion VG

wakame salad

steamed sea bass, ginger oil, sweet soy & baby bok choy

orange ginger glazed chicken breast

garlic & chili rubbed skirt steak

steamed jasmine rice VG/GF

stir-fried vegetables VG

mango mousse cake V

SKYLINE | \$75

mixed field greens, hot house cucumber, grape tomato & dijon vinaigrette V/GF

roasted vegetable platter, sundried pesto aioli V/GF

roasted free range chicken natural jus GF

sliced coffee crusted filet in zinfandel reduction GF

herbed fingerling potatoes

toasted garlic broccolini, blistered grape tomatoes

freshly baked rolls

cappuccino cake

MERIDIAN | \$68

roasted asparagus, heart of palm salad & herbed tomato emulsion V/GF

poached pear, frisee salad, candied walnuts, blue cheese & port syrup V/GF

"chic au vin", lightly roasted chicken finished in the style of coq au vin

grilled swordfish & caper berry relish GF

haricot verts & vichy carrots VG/GF

saffron rice & cracked olives

freshly baked rolls

caramel flan tart V

Gluten Friendly GF / Vegetarian V / Vegan VG

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DINNER | DINNER BUFFET

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LUAU | \$68

field greens, grilled pineapple & mango, buzzed macadamia tropical vinaigrette VG/GF

lomi lomi salmon GF

huli huli chicken

kalua pork GF

ginger broccoli VG/GF

fried rice V/GF

soft rolls

haupia cake V

ROMAN | \$70

caesar salad & herbed croutons V

antipasto tray, charcuterie, cheese, marinated mushrooms, roasted eggplant, tomato caviar & crostini **GF except for crostini**

roasted free range chicken, a roasted tomato & olive ragout GF

sautéed broccolini & toasted garlic lemon zest VG/GF

cheese tortellini, herbed brodo, Italian sausage, spinach & reggiano

wild mushroom risotto & truffle essence V/GF

fresh baked garlic bread sticks

assorted mini cheesecake & cannoli V

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | THEMED DISPLAYS

FISHERMAN'S WHARF | \$40

cocktail crab claws GF

hand peeled cocktail shrimp & chipotle infused cocktail sauce (two pieces per person) GF

steamed mussels & coconut milk & cilantro GF

penne frutti di mare (penne pasta tossed, assorted seafood, white wine pomodoro sauce)

fresh sourdough rolls & butter

CHINATOWN | \$32

assorted dim sum & ginger infused soy

orange beef

black bean chicken

fried rice V

stir fry vegetables & tofu VG

fortune cookies V

NORTH BEACH | \$34

chilled mussels & calamari, lemon vinaigrette

caprese salad, vine ripe tomatoes, fresh mozzarella, chiffonade of basil & balsamic drizzle GF

cavatappi, italian sausage & broccoli rabe

truffle scented risotto & wild mushrooms V/GF

GHIRARDELLI SQUARE | \$22

(four pieces per person)

miniature eclairs V

chocolate genoise petit four V

petit napoleons V

chocolate dipped strawberries V

seattle's best coffee & tazo tea

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | ADD-ON RECEPTION STATIONS

MISSION DISTRICT | \$28

tri-colored tortilla chips V/GF

guacamole & pico de gallo VG/GF

build your own carne asada street taco

shredded lettuce, jack cheese, flour tortillas & tomato concasse

chicken quesadillas

MEDITERRANEAN STATION | \$35

hummus, eggplant caviar, marinated olives & grilled pita VG cous cous, almonds & dried fruit VG slow cooked lamb & tomato jam GF chicken kabob & mint yogurt GF

SLIDER BAR | \$26

choose four:

american wagyu beef
slow roast pulled pork
bbq brisket of beef
philly style cheese steak & andouille sausage
slow poached chicken & roasted poblanos & mole
moroccan spiced vegetables & tomato jam & mint yogurt V

JAPANTOWN | \$30

jerk style chicken & mango ketchup

four pieces per person

chef's selection of assorted fresh sushi rolls & nigiri accompanied by pickled ginger wasabi & soy sauce

Gluten Friendly GF / Vegetarian V / Vegan VG

A minimum of 10 people is required

Prices are per person unless otherwise noted. A customary 26% taxable service charge and sales tax will be added to prices. Prices are subject to change.

SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | HORS D'OEUVRES

HOT HORS D'OEUVRES

minimum of 50 pieces per selection | \$5 each

nathan's hot dog slider

vegetable spring roll V

peking duck potsticker

minimum of 50 pieces per selection | \$6 each

vegetable samosa & mango chutney V

chicken empanadas & chipotle aioli

tandoori chicken satay & mint yogurt GF

moroccan spiced vegetable slider, cilantro yogurt

thai beef satay & red curry peanut sauce

mini crab cakes & roasted pepper aioli

bbq brisket sliders

buffalo shrimp skewers & white gazpacho

american wagyu beef sliders

pulled pork sliders & pepper jack cheese

chimichurri skirt steak skewer GF

open faced pastrami sliders on rye, grain mustard & swiss cheese

minimum of 50 pieces per selection | \$8 each

braised lamb shoulder skewer & tomato jam GF

smoked salmon flatbread, citrus crème & caviar

soft shell crab po'boy sliders

5 spiced pork belly in lotus bao, hoisin drizzle & house pickles

short rib of beef & roasted garlic glace GF

grilled lamb chop, fig & olive confiture GF

Gluten Friendly GF / Vegetarian V / Vegan VG

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | HORS D'OEUVRES

COLD HORS D'OEUVRES

minimum of 50 pieces per selection | \$5 each

pita chips, hummus & kalamata olives VG

olive & celery salad & buzzed feta in a filo cup V

minimum of 50 pieces per selection | \$6 each

tomato & basil bruschetta on crostini V

california rolls & soy dip

herbed goat cheese corn blini

minimum of 50 pieces per selection | \$7 each

ciliegine mozzarella, olive & tomato skewer V/GF

strawberry, brie cheese, orange zest

jumbo peeled shrimp & spicy cocktail sauce GF

potato pancake, smoked salmon & caviar

ahi tuna tartar, chipotle infused honey, cilantro & lime on a plantain chip GF

Gluten Friendly GF / Vegetarian V / Vegan VG

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | PLATTERS

antipasto platter | \$22

assorted italian cured meats & cheeses

pesto tossed ciliegine

marinated olive display VG/GF

marinated mushrooms & pepperoncini VG/GF

sliced baguette & flat breads

cheese platter | \$16

imported & domestic cheeses, dried fruits, berries, sliced baguette & flat breads

vegetable crudités | \$10

seasonal vegetables, sun-dried tomato & artichoke dipping sauce V/GF

sliced fresh fruit | \$14

seasonal fruit sliced & displayed & fresh berries VG/GF

seafood platter | \$30

poached prawns, oysters on the half shell, crab claws, marinated mussels served on ice, spicy cocktail sauce, lemon wedges & a classic mignonette **GF**

shrimp cocktail platter | \$24

poached prawns, lemons, crushed ice & cocktail sauce (4 pieces per person) GF

Gluten Friendly GF / Vegetarian V / Vegan VG

A minimum of 10 people is required

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | CARVING STATION

CARVING STATIONS

all carving stations include: freshly baked rolls & sweet butter

coffee crusted beef tenderloin | \$24 GF

horseradish cream & zinfandel glace

herb rubbed new york strip loin | \$22 GF

roasted garlic demi

roast butter basted turkey | \$16 GF

smoked onion, dijon aioli & cranberry conserve

bourbon glazed virginia ham | \$14 GF

grain mustard rubbed pork loin roast | \$15 GF

roasted apple demi

salt crusted salmon | \$22 GF

cucumber & dill yogurt

ACTION STATIONS

Pasta/Risotto Station (choose any 2) | \$22

rigatoni, wild mushrooms, fresh oregano & truffle oil V

penne vodka, caramelized shallots, prosciutto, vodka & lightly creamed tomato sauce

asparagus risotto, fine herbs & truffle butter V/GF

roasted shrimp, andouille & sweet pea risotto GF

truffle scented mushroom risotto V/GF

cheese tortellini & angus beef bolognese

ziti, grilled chicken, rosemary & capers in a white wine pomodoro

orecchiette, garlic shrimp, pea tendrils & saffron cream

one chef at \$300 per hour (2 hour minimum)

Gluten Friendly GF / Vegetarian V / Vegan VG

A minimum of 10 people is required

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

^{*}one carver at \$300 per hour (2 hour minimum)

RECEPTION | CARVING STATION

ASIAN/STIR FRY STATION

includes steamed jasmine rice (choose any 2) | \$22

beef & broccoli

black bean chicken

mongolian beef

singapore noodles, shrimp & chicken

vegetable stir fry & tofu VG

garlic chicken, green beans, mushrooms & white wine sauce

*one chef at \$300 per hour (2 hour minimum)

Gluten Friendly GF / Vegetarian V / Vegan VG

A minimum of 10 people is required

Prices are per person unless otherwise noted. A customary 26% taxable service charge and sales tax will be added to prices. Prices are subject to change.

SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

HOSTED BAR PACKAGE

(based on unlimited consumption & on a per person/per hour basis)

Well Package:

first hour: \$16 per person

second hour: \$14 per person

any additional hour: \$11 per person

Call Package:

first hour: \$18 per person

second hour: \$16 per person

any additional hour: \$13 per person

Premium Package:

first hour: \$20 per person

second hour: \$18 per person

any additional hour: \$15 per person

Martini & Cordial Package:

first hour: \$22 per person

second hour: \$20 per person

any additional hour: \$17 per person

BEER/WINE PACKAGE

first hour: \$14 per person

second hour: \$12 per person

any additional hour: \$10 per person

One Bartender fee at \$300 (Per bar up to 4 hours maximum)

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

HOSTED BAR BASED ON CONSUMPTION

well bar \$10.00 per drink
call bar \$11.00 per drink
premium bar \$12.00 per drink
imported beer \$7.50 per bottle
domestic beer \$6.50 per bottle
craft beer \$7.50 per bottle
wine/ sparkling \$10.00 per glass
soft drinks \$6.00 per drink
mineral water \$7.00 per bottle
cordial & liqueur \$10.00 and up per glass
martini \$12.00 and up per glass

SPECIALTY REFRESHMENTS

fruit & berry punch (non-alcoholic) \$7.00 each sparkling champagne punch \$12.00 each martinelli's sparkling cider \$8.00 each

CASH BAR BASED ON CONSUMPTION

well bar \$11.00 per drink
call bar \$12.00 per drink
premium bar \$13.00 per drink
imported beer \$8.50 per bottle
domestic beer \$7.50 per bottle
craft beer \$8.50 per bottle
wine/ sparkling \$11.00 per glass
soft drink \$7.00 per drink
mineral water \$8.00 per bottle
cordial & liqueur \$11.00 and up per glass
martini \$13.00 and up per glass

One Bartender fee at \$300 (Per bar up to 4 hours maximum)

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

Well brands

Amsterdam Vodka

Cruzan Aged Light Rum

Amstedam Gin

Dewar's White Label Scotch

Jim Beam White Label Bourbon

Canadian Club

Jose Cuervo Silver Tradicional Tequila

Hennessey V.S.

Call brands

Absolut Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Tanqueray Gin

Dewar's White Label

Maker's Mark

Jack Daniel's

Candian Club

1800 Silver Tequila

Hennessey V.S.

Premium brands

Grey Goose Vodka

Bacardi Superior Light Rum

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Knob Creek

Jack Daniel's

Crown Royal

Patron Silver Tequila

Hennessy Privilege VSOP

SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BEERS:

Imported:

Corona Extra, Mexico Heineken, The Netherlands Heineken Light, The Netherlands Stella Artois, Belgium

Domestic:

Blue Moon Budweiser

Coors Light

Craft:

Bear Republic Racer 5 IPA Lagunitas IPA

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | WINE/CHAMPAGNE LIGHT TO FULL BODY

CHAMPAGNE AND SPARKLING WINES

Sparkling/Champagne

Listed from lightest to richest

La Marca, Extra Dry, *Prosecco*, Veneto, Italy \$42.00

Mumm Napa, *Brut*, "Prestige", Napa Valley, California \$60.00

Moët & Chandon, *Brut*, "Impérial", Champagne, France \$165.00

Sweet White/Blush Wines

Listed from sweetest to least sweet

Magnolia Grove Chateau St. Jean, **Rose**, California \$42.00

Tuck Beckstoffer, **Grenache Rose**, "Hogwash", California \$50.00

Thomas Fogarty, **Gewurztraminer**, Monterey County, California \$50.00

Chateau Ste. Michelle, **Riesling**, Columbia Valley, Washington \$44.00

Lighter Intensity White Wines

Listed from milder to stronger

Brancott Estate, **Sauvignon Blanc**, Marlborough, New Zealand \$46.00 Peju, **Sauvignon Blanc**, Napa Valley, Californinia \$48.00 Magnolia Grove by Chateau St. Jean, **Pinot Grigio**, California \$42.00 Ecco Domani, **Pinot Grigio**, Veneto, Italy \$43.00 Pighin, **Pinot Grigio**, Friuli Grave, Friuli-Venezia Giulia, Italy \$48.00

Fuller Intensity White Wines

Listed from milder to stronger

Magnolia Grove by Chateau St. Jean, **Chardonnay**, California \$42.00
Silver Palm, **Chardonnay**, North Coast, California \$46.00
J Lohr, **Chardonnay**, "Riverstone", Arroyo Seco, California \$44.00
Landmark Vineyards, "Overlook", **Chardonnay**, Sonoma County, California \$52.00

Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma Coast, California \$65.00

Freemark Abbey, Chardonnay, Napa Valley, California \$75.00

Cakebread Cellars, Chardonnay, Napa Valley, California \$145.00

Should wine or champagne be brought into the hotel, a corkage fee of \$25.00 per 750 ml. bottle plus service charge and tax shall apply.

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | WINE/CHAMPAGNE LIGHT TO FULL BODY

LIGHTER INTENSITY RED WINES

Listed from lighter to stronger

Acacia "A", Pinot Noir, California \$45.00

Chalk Hill, Pinot Noir, California, \$66.00

Thomas Fogarty, Pinot Noir, Santa Cruz Mountains, California \$75.00

Hahn, Pinot Noir, "SLH", Santa Lucia Highlands, California \$63.00

Magnolia Grove by Chateau St. Jean, Merlot, California \$42.00

J Lohr Estates, Merlot, "Los Osos", Paso Robles, California \$44.00

Peju, Merlot, Napa Valley, California \$75.00

Canoe Ridge Vineyards, Merlot, "The Expedition", Horse Heaven Hills, Washington \$50.00

FULLER INTENSITY RED WINES

Listed from milder to stronger

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California \$42.00

St. Huberts, Cabernet Sauvignon, "The Stag", North Coast, California \$52.00

Educated Guess, Cabernet Sauvignon, Napa, California \$75.00

Hook & Ladder, Cabernet Sauvignon, North Coast, California \$75.00

Arrowood, Cabernet Sauvignon, Sonoma Valley, California \$70.00

Murphy Goode, Cabernet Sauvignon, California \$45.00

Freemark Abbey, Cabernet Sauvignon, Oakville, Napa Valley, California \$140.00

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

TECHNOLOGY | EQUIPMENT PACKAGES/CONFERENCE AIDS

EQUIPMENT PACKAGES:

Flip Chart Package | \$85

flipchart easel, pad, four pens, self adhesive pad

70" Flat Screen Package | \$660

70" flat screen display & built-in speakers, rolling floor stand, cables

Screen and Projector Package | \$675

8' or 10' executive screen, 4000 lumen LCD projector AC cable & power strip, safety tape down and set-up assistance

7K Projector Package | \$1,575

6.9'x12' fast fold screen & grey dress kit, 6000 lumen lcd projector AC cable & power strip, safety tape down and set-up assistance

CONFERENCE AIDS:

grey velour side drape | \$180 conference speakerphone | \$160 50 AMP power drop(Edison) | \$300 3 phrase power (Edison) | \$1,200 sign easel | \$20 flipchart easel | \$25 4'x6' whiteboard w/ easel, pens, eraser | \$60 extension cord & power strip | \$30 wireless USB presentation clicker | \$45 pc laptop computer & powerpoint | \$300 laser pointer | \$40 wireless handheld/ lavalier microphone | \$180 wired microphone | \$50 presidential table microphone | \$75 4 channel audio mixer | \$50 8 channel mixer | \$120 12 channel mixer | \$195 house sound patch fee | \$75 sound for laptop | \$85

Please inquire & Encore Event Technologies directly regarding lighting, theatrical, video recording and internet needs.

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Prices are subject to change

SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

TECHNOLOGY | AUDIO/VIDEO EQUIPMENT

Labor Fees (per hour)

Set/Strike (5 hour minimum) | \$85

Operator Labor (8 hour minimum) | \$125

Overtime Set/Strike billed after 8 hours in a workday | \$127.50

Double-time Set/Strike billed after 12 hours in a workday | \$170

Overtime Operator Labor billed after 8 hours in a workday | \$187.50

Double-time Operator Labor billed after 12 hours in a workday | \$250

Cancellation charges will be incurred at 100% for equipment and labor cancelled within 24 hours of your event 75% within 48 hours and 50% within 72 hours.

Encore Event Technologies is the San Mateo Marriott San Francisco Airport audio visual provider for all of your audio visual equipment, rigging, electrical, communication and internet needs. With on-site technicians to support your event we are fully capable of producing all types of events; from weddings and conferences to full event production.

Please contact Encore Event Technologies directly for more information at (650) 653-6136.

Encore Event Technologies Contact Information:

Armon Cabana
Director of Audio Visual
Direct Phone: 650.653.6136
Armon.Cabana@encore-us.com

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