



Have your wedding, "full service". Relax and truly enjoy your special occasion. Our award winning Chef and Marriott Certified Wedding Planner take an individualized approach to ensure that each event is custom designed and tailored to you and your guests.

Your Dream Package Includes:

- Romance Package(Complimentary room w/rose petals, chocolates, and champagne)
- 5000 Marriott Rewards Points towards room accommodations at any Marriott around the world
- Marriott Certified Wedding Planner
- An Elegant Ballroom for your Dream Wedding
- Customized Entrée Selection
- White Table Cloth with Choice of Napkin from Marriott Selection
- Raised Head Table (24 X 8) upgrade available
- Skirted DJ, Gift, Cake, and Guest Book Table(s)
- Complimentary Cake Service
- Dance Floor (18 X 18)
- Complimentary Champagne Toast
- Security



Packages start at \$35.00 per person++

(Minimum of 150 persons required for package plus tax and gratuity)

Any event catered outside of The Visalia Marriott is subject to an offsite service fee
Prices are subject to change. An 8.25% sales tax and 22% taxable gratuity will be added to the final bill

Dream Package One

House Salad

Served with Choice of two Dressings:

Homemade Pomegranate Vinaigrette

Ranch

Tomato Vinaigrette

Italian

Blue Cheese

Thousand Island

Choice of One Entrée

Creole Mustard Chicken

Chicken Marsala

Herb Garlic Chicken

Chicken Asiago

Teriyaki Chicken

Grilled Tri-Tip

Roasted Pork Loin (with bourbon glaze)

Lemon Caper Beurre Blanc

Baked Filet of Sol

Porcini Encrusted Top Sirloin (with merlot reduction)

New York Strip Loin Medallion (with port wine reduction)

Grilled Mahi (with fresh pineapple sauce)

Choice of Two

Garlic Mashed Potatoes

Potatoes Au gratin

Rice Pilaf with wild rice blend

Roasted Vegetable Medley

Roasted Rosemary Potatoes

Fingerling Potatoes

Asparagus & Baby Carrots

** Fresh baked assorted dinner rolls and Sweet Butter; Water, Coffee and Iced Tea. **

Included

\$35.00 per person++ Combination of two entrees \$38.00 per person ++

Buffet Option available for this package- Additional \$3 per person



Dream Package Two

Hors d'oeuvres Choice

(Based on 50 attendees) Choose one:

- Breads & Spreads
- Veggie Pinwheels
- Vegetable Crudités
- Assorted Cheese Display

Choice of Salad

Spinach Salad

Feta Cheese, Spicy Pecans, Rum Vinaigrette

California Salad

Mixed Greens, Season Fruit, Candied Pecans and Honey Lime Vinaigrette

Asian Salad

Mixed Field Greens, Napa Cabbage, Cilantro, Diced Tomato, Cucumbers and Thai Vinaigrette

House Salad Served with Choice of two Dressings

Homemade Pomegranate Vinaigrette

Ranch

Tomato Vinaigrette

Italian

Blue Cheese

Thousand Island

Choice of one Entrée

New York Strip w/ Kona Coffee Rub

Salmon Creole with Barbeque Sauce

Parmesan Crusted Orange Roughy w/lobster crème

Chicken Fontina

Choice of Two

Garlic Mashed Potatoes

Potatoes Au gratin

Rice Pilaf with wild rice blend

Roasted Vegetable Medley

Roasted Rosemary Potatoes

Fingerling Potatoes

Asparagus & Baby Carrots

Included

Fresh baked assorted dinner rolls and Sweet Butter; Water, Coffee and Iced Tea.

\$38.50 per person++

*Single entrée choice can be substituted for two entrée choices listed on Dream Package One.



Dream Package Three

Hors d'oeuvres Reception

(Based on 50 attendees) Choose one:

- Breads & Spreads
- Veggie Pinwheels
- Vegetable Crudités
- Assorted Cheese Display

Choice of Salad

Spinach Salad

Feta Cheese, Spicy Pecans, Rum Vinaigrette

California Salad

Mixed Greens, Season Fruit, Candied Pecans and Honey Lime Vinaigrette

Asian Salad

Mixed Field Greens, Napa Cabbage, Cilantro, Diced Tomato, Cucumbers and Thai Vinaigrette

House Salad Served with Choice of two Dressings

- Homemade Pomegranate Vinaigrette
- Ranch
- Tomato Vinaigrette
- Italian
- Blue Cheese
- Thousand Island

Choice of one Entrée:

- Filet Mignon** w/choice of:
Brandy Mushroom Sauce
Homemade Worcestershire Sauce
Cabernet Reduction

Halibut with a Citrus Glaze

Prime Rib

Ask about specialized options

Choice of Two

- Garlic Mashed Potatoes
- Potatoes Au gratin
- Rice Pilaf with wild rice blend
- Roasted Vegetable Medley

- Roasted Rosemary Potatoes
- Fingerling Potatoes
- Asparagus & Baby Carrots



Included

Fresh baked assorted dinner rolls and Sweet Butter; Water, Coffee and Iced Tea.

\$42.50 per person++



Children's Menu

Starter

Fresh Fruit Cup

Entrée

(Choice of One)

Chicken Tenders with French Fries

Mini-Cheese Pizza Slider with Fries Mac & Cheese

** Served with a choice of Milk, Soft Drink or Juice \$12.00 per child

Beverage Arrangements

No Host Bar

Individual on own

Host Bar

Host pays for the total bar bill

Bar Set-up Fee

\$175.00 (Bartender \$50, Cashier \$50, Set-up fee \$75) Includes set up and break down of bar and Bartender for 3 hours

Bar Drink Pricing

Domestic Beer	\$4.00
Imported Beer House Wine	\$5.00 \$6.00
Top Shelf Specialty Top	\$7.00 \$8.00 \$7.00 \$8.00
Shelf Well Liquor Top	
Shelf Liquor	
Premium Liquor	\$10.00 - \$18.00
Specialty Drink	\$10.00 \$3.00 \$2.00
Sodas/Juice Bottled Water	
Keg (Domestic) Keg (Import and Specialty)	\$325.00 \$400.00

* You are welcome to provide your own Wine & Champagne for the reception

Corkage Fee

\$12.00 per 750 ml Bottle

Wine List

J. Roget Sparkling Wine
La Terre, Chardonnay CA
Stone Cellar Chardonnay
Meridian Chardonnay
CA Beringer,
White Zinfandel

CA Brancott
Sauvignon Blanc
Stone Cellar Merlot
CA Meridian Merlot
CA Stone Cellar
Cabernet CA

* Sold by the bottle