



MARRIOTT

## ***Catering Packages for any Occasion***

**Our location**

**Our People**

**Our Approach**

### **Packages include:**

- *Our beautiful Ballroom*
- *Customized three course meal served with assorted dinner rolls, butter, regular and decaffeinated coffee, iced tea and water*
- *White table linens with choice of available napkin color*
- *Podium with wired microphone*
- *(2) Skirted display tables*
- *(1) Skirted Registration Table*
- *(1) DJ Table*
- *Dance Floor or Riser*
- *Complimentary Bar Service\* (with Elite Package only)*
- *Security*
- *Personalized Red Coat Event Associate*
- *Special Guest Room Rate*
- *5000 Marriott Rewards Points\**

**\*Marriott will add 5000 points to your Rewards Card. Not a member?**

**Sign up at [www.marriottrewards.com](http://www.marriottrewards.com)**

*Prices are subject to change. Events catered outside of the Visalia Marriott are subject to a 16% offsite catering fee.  
An 8.25% sales tax and 20% taxable gratuity will be added to the final bill.*

# Elite Package



## Hors d'oeuvres Choice

(Based on 50 attendees) Choose one selection:

Breads & Spreads  
Veggie Pinwheels  
Vegetable Crudités  
Assorted Cheese Display

## House Salad:

-Served with choice of two dressings-

Homemade Pomegranate Vinaigrette/ Ranch / Tomato Vinaigrette/ Italian/ Bleu Cheese/ Thousand Island  
&

## Choice of Entrée (1):

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)  
with

## Choice of sides (2):

Garlic Mashed Potatoes/ Potatoes Au gratin/ Rice Pilaf with wild rice blend/ Roasted Vegetable  
Medley/ Roasted Rosemary Potatoes/ Fingerling Potatoes/ Asparagus & Baby Carrots

Accompanied by:

## Choice of Dessert (1):

Marriott cheesecake/ chocolate mousse/ classic carrot cake/ fruit cobbler/ white chocolate raspberry  
cheesecake

Upgraded Desserts (additional \$4 per person):

chocolate peanut butter stack/ orange creamsicle cheesecake/ tiramisu/ homemade apple  
bread pudding

Crème brûlée (additional \$5 per person)

**\$33.00 per person + +**

**Combination of two entrees- \$38.00 per person + +**



### **Beverage Arrangements**

#### ***No Host Bar***

Individuals pay for their own drinks.

#### ***Host Bar***

The host pays for the total bar bill.

Bar Set Up Fee (cost applied to Superior Package)

\$175.00 (includes; \$75 setup up fee, \$50 cashier fee and \$50 bartender fee)

Includes set up and break down of bar and Bartender for 3 hours \$15.00 per hour additional thereafter

If the client fulfills a minimum of \$1,000 in bar sales, the \$75.00 setup fee shall be waived

#### **Bar Drink Prices**

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

#### **Corkage Fee**

You are welcome to provide your own Wine & Champagne for the reception. The Marriott must serve all beverages provided by client and will charge a corkage fee of \$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**

Other wines available upon request.

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