



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 Packages Include:

- ❖ *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. 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.*



Dream Package One

Includes:

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*

Included

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

\$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

Includes:

Hors d'oeuvres Choice

(Based on 50 attendees) Choose one:

Breads & Spreads

Veggie Spinwheels

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

Includes:

Hors d'oeuvres Reception

(Based on 50 attendees) Choose one:

Breads & Spreads

Veggie Spinwheels

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 or 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

Individuals pay for their own drinks.

Host Bar

The 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 Prices

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

Corkage Fee

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



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