



MARRIOTT  
VENTURA BEACH

2055 East Harbor Boulevard Ventura, CA 93001  
T: 805.634.6000 F: 643.2509



# EVENTS MENU

meetings imagined  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# BREAKFAST

## Continental Breakfast

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### Basic Start | \$18

Assorted sweet and savory breakfast pastries  
Fresh fruit  
Juices  
Starbucks® regular, decaffeinated coffee, and Tazo® tea service

### Healthy Start | \$20

Assorted fresh bagels, regular and light cream cheese, peanut butter, butter, and preserves  
Yogurt – granola parfaits  
Fresh fruit  
Juices  
Starbucks® regular, decaffeinated coffee, and Tazo® tea service

### Smoothie Bar | \$19

Strawberry – Kiwi  
Peanut Butter – Banana  
Pineapple – Mango  
Served with Kashi® bars and trail mix

### Enhancements

Scrambled eggs | \$5  
Oatmeal | \$4  
Hard boiled eggs | \$4  
Deli meats, cheeses, breads | \$6  
House made granola | \$4

A 22% F&B House Charge, plus applicable taxes (currently 7.75%) are applied to Food, Beverage, Audio Visual and Rentals. \*Please see full disclosure on distribution of these charges on page 25.



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### Ventura Beach Marriott

2055 E. Harbor Boulevard Ventura, CA 93001  
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meetings  imagined

# BREAKFAST

## Breakfast Buffet

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### Hot Start | \$26

Scrambled eggs

Crispy skillet potatoes

Fresh fruit

Assorted breakfast pastries

Choice of two — bacon, pork sausage, turkey sausage, Canadian bacon

Orange Juice

Starbucks® regular, decaffeinated coffee, and Tazo® tea service

### Southwest Start | \$28

Breakfast burritos — egg, jack cheese, green chilies, topped with tomatillo sauce

Potato — chorizo hash

Refried beans

Pan dulce

Orange Juice

### Enhancements

Omelet Station | \$10

Waffle Station | \$9

### Information

25 person minimum. If less than 25 people, the minimum will be charged.

Enhancements are created to complement and entrée of buffet selection and not available a la carte.

\$125 attendant fee for Omelet Station

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# BREAKFAST

## Plated Breakfast

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### Traditional | \$22

Freshly Scrambled eggs, honey cured bacon, and skillet potatoes

### Chilaquiles | \$24

Scrambled eggs with corn tortilla chips, tomatillo salsa, and jack cheese

Refried beans on the side

### Fresh Baked Quiche | \$24

Turkey, spinach, roasted red pepper, and aged cheddar

Fresh fruit on the side

### Information

15 person minimum — If less than 15 people, the minimum will be charged.

All Plated breakfasts come with freshly baked pastries, orange juice, and Starbucks® regular, decaffeinated coffee, and Tazo® tea service

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# THEME BREAKS

## 10 Person Minimum

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### Cookies and Brownies | \$15

Freshly baked cookies and gourmet brownies, assorted sodas, and Starbucks® regular, decaffeinated coffee, and Tazo® tea service

### Give Me Chocolate! | \$17

Chocolate truffles, dipped strawberries, chocolate chip cookies, chocolate-toffee brownies, Hershey® bars, milk, chocolate milk, and Starbucks® regular, decaffeinated coffee, and Tazo® tea service

### Ice Cream Bar | \$18

Häagen-dazs® chocolate, vanilla, and strawberry, chocolate syrup, caramel, sliced strawberries, chopped nuts, chocolate chips and bananas. Cookies and Starbucks® regular, decaffeinated coffee, and Tazo® tea service

### Ball Park | \$16

big warm pretzels with whole grain mustard, peanuts, popcorn, mini corndogs, assorted sodas and bottled water

### Border Break | \$15

fresh fried tri-colored tortilla chips, house made guacamole, pico de gallo salsa, black bean dip, virgin margaritas, and assorted sodas.

### Smoothie Bar | \$19

action station: mango-pineapple, strawberry-kiwi, and peanut butter-banana smoothies, trail mix, and Kashi bars

### Information

\$100 Attendant fee.

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# ALL DAY MEETING BREAKS

**\$33 per Person**

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## Morning Break

Assorted juices | orange, cranberry, grapefruit  
Freshly baked breakfast pastries  
Butter and Knott's® fruit preserves  
Sliced seasonal fresh fruit and berries  
Starbucks® regular, decaffeinated coffee, and Tazo® tea service

## Mid-Morning Break

Beverage refresh  
Granola bars and whole fruit | apples, bananas, oranges

## Afternoon Break

Cookies and brownies  
Assorted soft drinks  
Starbucks® regular, decaffeinated coffee, and Tazo® tea service

## Information

10 person minimum. If less than 10 people, the minimum will be charged

A 22 % F&B House Charge plus applicable taxes (currently 7.75 %) is applied to Food, Beverage, Audio Visual and Rentals. 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.



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# BREAKS ENHANCEMENTS

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Whole fruit | \$30 per dozen

Candy bars | \$30 per dozen

Granola bars | \$30 per dozen

Rice crispy treats | \$ 32 per dozen

Cookies | \$36 per dozen

Brownies | \$36 per dozen

Individual yogurt | \$36 per dozen

Breakfast breads | \$36 per dozen

Croissants | \$36 per dozen

Danish | \$36 per dozen

Donuts | \$36 per dozen

Muffins | \$36 per dozen

Bagels | \$40 per dozen

Giant pretzels | \$ 32 per dozen

Ice cream bars | \$42 per dozen

Oriental snack mix | \$4 per person

Spicy snack mix | \$4 per person

Greek Yogurt Parfait | \$6 per person

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# BEVERAGES

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Starbucks® regular, decaffeinated coffee and hot water with Tazo® tea service | \$40 per gallon

Lemonade | \$34 per gallon

Iced tea | \$34 per gallon

Milk | \$4 each

Bottled water | \$4 each

Assorted Pepsi® products | \$4 each

Assorted fruit juice | \$4 each

Naked ® Juice Smoothie | \$6 each

Naked ® Coconut Water | \$5 each

Red Bull® Energy Drink | \$5 each

Evian® Bottled Water | \$5 each

Orange juice | \$29 per carafe

Infused water | \$20 per gallon

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# Salads & Sandwiches

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## Pacifico house salad | \$18

with cut green apples, tomatoes, gorgonzola cheese, sugar glazed pecans

add chicken | \$6 add salmon | \$8

## Southwest chicken Caesar salad | \$23

romaine, ancho marinated chicken, black beans, corn, topped with cotija cheese and crisp tortilla strips and tossed with caesar dressing

## Asian chicken salad | \$23

butter lettuce, teriyaki chicken, mandarin oranges, bean sprouts, peanuts, sesame-soy dressing and fried wonton chips

## Steak cobb salad | \$26

diced strip steak, romaine lettuce, roast portobello mushroom, egg, tomato and blue cheese

## Roast turkey on ciabatta | \$24

with red potato salad

## Club wrap | \$24

turkey, bacon, cheddar in a spinach wrap, served with white bean salad

## Chili chicken wrap | \$24

shredded lettuce, tomato, pepper-jack cheese and smoked jalapeño dressing, with jicama-orange salad

## Portobello sandwich | \$23

sprouts, lettuce, tomato, roasted red pepper on focaccia bread with aioli and pasta salad on the side

## Steak sandwich | \$26

on grilled focaccia bread with caramelized onions and peppers served with onion rings

## Chicken salad croissant | \$24

with pasta salad

### Information

15 person minimum. If less than 15 people, the minimum will be charged. All entree salads and sandwiches includes dessert selection and Starbucks® regular, decaffeinated coffee and Tazo® tea service

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# Lunch Entrées

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## Appetizer Salads

Mixed green salad | English cucumber, diced tomatoes and croutons

Caesar salad | Romaine lettuce, herbed croutons and parmesan cheese

Pacifico house salad | Mixed greens, gorgonzola cheese, diced tomatoes, glazed pecans and cut green apples

Spinach salad | Diced tomatoes, red onion, crimini mushrooms, and pine nuts

## Main Course

### Portobello parmesan | \$28

with fresh tomato-basil sauce, served on soft polenta with provolone and parmesan cheese

### Herb roasted chicken | \$29

with a crispy risotto cake, sun-dried tomato cream and grilled vegetable ratatouille

### Chicken piccata | \$28

over rice pilaf with fresh vegetables and lemon caper butter sauce

### Pan seared salmon | \$30

warm green beans & potato salad with mustard vinaigrette

### Balsamic marinated tri-tip | \$30

roasted fingerling potatoes, fresh vegetables and portobello mushroom

demi-glace

**Information** includes choice of salad and dessert, freshly baked artisan rolls, starbucks® regular, decaffeinated coffee and tazo® tea service

15 person minimum if less than 15 people, the minimum will be charged

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# Desserts

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Lemon tart

Crème brûlée

Tiramisu

Triple fudge bundt cake

Fresh fruit and berry tart

Triple chocolate mousse cake

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# Lunch Buffets

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## Gourmet Deli Buffet | \$29 | 25 person minimum

- Tomato-basil soup
- Mixed field greens salad with balsamic dressing
- Italian pasta salad
- Individual bags of chips
- Assorted sliced and freshly baked artisan breads
- Roast turkey, black forest ham and pastrami
- Cheddar, swiss, pepperjack, and manchego cheese
- Sliced tomatoes, red onions and butter lettuce
- Mayonnaise, dijon, pickles, and pepperoncinis
- Assorted desserts

### Information

If less than 25 - 35 people, the minimum will be charged.

## Little Italy | \$33 | 35 person minimum

- Tossed caesar salad
- Caprese salad
- Balsamic grilled vegetables
- Freshly baked focaccia bread gourmet pizzas
- Sliced rosemary chicken with rigatoni and basil pesto
- Cheese tortellini with prosciutto, peas, and a light chardonnay Cream sauce
- Tiramisu and cannoli

## Baja Buffet | \$33 | 35 person minimum

- tortilla soup with cheddar, cilantro and crisp tortilla strips
- fiesta salad with jicama, black beans, roasted corn, tomatoes, jack cheese, chipotle ranch and cilantro-lime dressing
- mexican red rice
- refried black beans
- roasted poblano and jack cheese quesadillas
- freshly fried tortilla chips and salsa
- build-your-own taco and fajitas to include warm corn and flour tortillas, grilled carne asada and seasoned chicken with peppers and onions, guacamole, sour cream, cheese, lettuce, tomato, cilantro and onions
- patron xo flan and crispy churros

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# Lunch Buffets

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## Ventura Beach Buffet | \$39 | 35 person minimum

### Salads | Choose Three

- Mixed greens with glazed pecans, blue cheese, diced tomatoes and green apples
- Tossed Caesar salad
- Artichoke, roasted red pepper and mushroom salad
- Orzo with sun-dried tomatoes, black olives, and feta cheese
- Butter lettuce with roasted balsamic vegetables

### Entrees | Choose Two

- Cumin crusted pork loin with green mole cream sauce
- Slow braised short ribs
- Chardonnay chicken with leeks and exotic mushrooms
- Pecan crusted chicken with orange beurre blanc
- Sautéed breast of chicken with lemon-caper butter
- Balsamic marinated skirt steak with portobello mushroom demi-glace
- Ancho rubbed tri-tip with charred tomato-poblano salsa
- Fennel crusted pork loin with apple and hard cider brown sauce
- Poached salmon teriyaki with fried leeks

Served with seasonal vegetables & starch

chef's choice of assorted desserts

### Information

All buffets includes freshly baked artisan rolls, Starbucks® regular, decaffeinated coffee and Tazo® tea service.

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# DINNER SALADS & DESSERTS

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## Appetizer Salads

Mixed greens, gorgonzola cheese, tomatoes, glazed pecans and green apples

Spinach salad with diced tomatoes, red onion and crimini mushrooms with pine nuts

Mixed greens salad with cucumber threads, diced tomatoes and croutons

Caesar salad with romaine lettuce, herb croutons and parmesan cheese

## Desserts

Lemon tart

Crème brûlée

Tiramisu

Triple fudge bundt cake

Fresh fruit and berry tart

Triple chocolate mousse cake

## Information

All salads served with balsamic and ranch dressings unless otherwise specified.

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## Dinner Entrées

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**Portobello parmesan | \$36**

served on soft polenta with provolone and parmesan cheese

**Wild mushroom ravioli | \$37**

with diced tomatoes, pine nuts, artichoke hearts and gorgonzola cream sauce

**Chicken piccata | \$38**

rice pilaf with fresh vegetables and lemon caper sauce

**Herb roasted chicken | \$39**

on a crispy risotto cake, sun-dried tomato cream and grilled vegetable ratatouille

**Pecan chicken | \$39**

with orange beurre blanc and honey whipped sweet potatoes

**Grilled salmon | \$41**

poblano rice pilaf, tomatillo cream sauce and roasted corn relish

**Lemongrass crusted sea bass | \$43**

served on brown rice with a ginger cream sauce

**New york steak al forno | \$45**

smashed red potatoes and asparagus

**Filet mignon | \$46**

whipped potatoes, fresh vegetables and crispy fried onion strips

**Charbroiled new york steak and swordfish | \$55**

with white sauce cheddar mashed potatoes roasted root vegetables and smoked tomato vinaigrette

**Petit filet mignon and large crab stuffed shrimp | \$56**

served with finger potatoes and fresh vegetables

### Information

All dinner entrees include choice of salad and dessert, freshly baked artisan rolls, Starbucks® regular, decaffeinated coffee and Tazo® tea service

15 person minimum if less than 15 people, the minimum will be charged

for multiple entrée choices, a \$2.00 split menu fee will apply

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**Ventura Beach Marriott**

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meetings *imagined*

## Dinner Buffets

### Baja Buffet | \$41

Tortilla soup with cheddar, cilantro and crisp tortilla strips  
Fiesta salad with jicama, black beans, roasted corn, tomatoes, jack cheese, chipotle ranch and cilantro-lime dressing  
Mexican red rice  
Refried black beans  
Roasted poblano and jack cheese quesadillas  
Freshly fried tri-colored tortilla chips and salsa  
Build-your-own taco and fajitas to include warm corn and flour tortillas, grilled carne asada and seasoned chicken with peppers and onions, guacamole, sour cream, cheese, lettuce, tomato, cilantro and onions  
Patron xo flan and crispy churros

### Little Italy | \$41 | 35 person minimum

Tossed Caesar salad  
Caprese salad  
Balsamic grilled vegetables  
Freshly baked focaccia bread  
Gourmet pizzas  
Sliced rosemary chicken with potato gnocchi and basil pesto  
Cheese tortellini with prosciutto, peas, and a light chardonnay  
Cream sauce  
Tiramisu and cannoli

#### Information

35 person minimum. If less than 35 people, the minimum will be charged. All buffets include dessert selection and Starbucks® regular, decaffeinated coffee and Tazo® tea service

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### Ventura beach buffet | \$52

#### Salads – Choose Four

Mixed greens, glazed pecans, bleu cheese, tomatoes and apples

Tossed Caesar salad

Artichoke, roasted red pepper and mushroom salad

Orzo with sun-dried tomatoes, black olives, and feta cheese

Butter lettuce with roasted balsamic vegetables

#### Entrées – Choose Three

Cumin crusted pork loin with green mole cream sauce

Slow braised short ribs

Chardonnay chicken with leeks and exotic mushrooms

Pecan crusted chicken with orange beurre blanc

Sautéed chicken breast with lemon-caper butter

Balsamic marinated skirt steak with portobello mushroom demi-glaze

Ancho rubbed tri-tip with charred tomato-poblano salsa

Fennel crusted pork loin with apple and hard cider sauce

Poached salmon teriyaki with fried leeks

\*Served with seasonal vegetables & starch

\*Chef's choice of assorted desserts

### Courtyard Southwestern Cookout | \$42

Red potato and charred green onion salad

Santa Fe salad with diced peppers, sesame seeds, and orange-honey dressing

Baby back ribs with orange-chipotle barbeque sauce

Grilled cilantro-lime quarter chicken

Corn on the cob barbequed in the husk with chili butter

Drunken black beans

Jalapeño cheddar cornbread

Peach cobbler



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## Dinner Buffet Enhancements

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### Roast French Cut Turkey Breast | \$200 per breast

Chardonnay turkey gravy and freshly baked rolls (30 persons served)

### Slow Roasted Prime Rib | \$425 per rib

Au jus, creamed horseradish and freshly baked rolls (40 persons served)

### Fennel Crusted Pork Loin | \$250 per loin

Hard cider gravy and freshly baked rolls (35 persons served)

### Beef Tenderloin | \$450 per tenderloin

Artisan rolls, mayonnaise and whole grain mustard (30 persons served)

### Shrimp Scampi Station | \$16 per person

Sautéed to order with garlic, white wine, butter and parsley

### Cooked-to-Order Pasta and Gnocchi Bar | \$16 per person

Cheese tortellini, penne, and fettuccini. Tomato-basil sauce and parmesan cream. grilled chicken, Italian sausage, diced tomatoes, garlic, artichoke hearts, roasted peppers, mushrooms, and parmesan cheese. focaccia bread, olive oil and balsamic vinegar

### Street Taco Station | \$18 per person

Carnitas, carne asada, marinated pollo, warm flour and corn tortillas, shredded cabbage, onions and cilantro, limes, radishes, cotija cheese, tomatillo salsa, chipotle salsa, pico de gallo

#### Information

Enhancements created to complement a buffet selection not available à la carte

Attendant/carver fees of \$125 each will be applied for carving or action stations

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#### Ventura Beach Marriott

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# Hors D'oeuvres & Appetizer Displays

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## Cold Hors D'oeuvres | \$5 per piece

Balsamic grilled vegetable bruschetta, crumbled goat cheese  
Sesame chicken on wonton  
Gorgonzola and green apple endives

## Cold Hors D'oeuvres | \$6 per piece

Salmon ceviche tostadas  
California rolls  
Poached prawns with cocktail sauce  
Seared ahi on wonton chips

## Hot Hors D'oeuvres | \$5 per piece

Parmesan stuffed mushroom caps  
Crab rangoon with chili-garlic sauce  
Caramelized onion and blue cheese mini pizzas  
Breaded portobello fries with red pepper aioli  
Pork pot stickers with sesame soy dipping sauce  
Southwestern chicken empanadas with guacamole

## Hot Hors D'oeuvres | \$6 per piece

Crab cakes with chipotle aioli  
Braised short rib sliders  
Seared polenta rounds with oven dried tomato and goat cheese  
Blackened chicken sate with cool tomato sauce

## Appetizer Displays

Vegetable crudités and dip | \$7 per person  
Freshly fried corn tortillas and salsa | \$5 per person  
with guacamole | \$7 per person  
French onion dip with house made potato chips | \$7 per person  
Sliced fresh fruit and berries | \$6 per person  
Imported & domestic cheeses, crackers, crostinis & flatbread | \$9 per person  
Brie en croute display | \$75 per wheel

## Information

Minimum 50 pieces per hors d'oeuvre. \$25 additional for tray passing attendant.

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## Hosted Cocktails

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### Premium Brands | \$8 per 1.5 ounce pour

Beefeater gin  
Smirnoff vodka  
Cruzan aged light rum  
Dewar's White Label scotch  
Canadian Club whiskey  
Jose Cuervo Especial Gold tequila  
Korbel brandy  
Jim Beam White Label bourbon

**Martini price | \$9.50**

**Specialty drink | \$10.50**

### Top Shelf Brands | \$8.50 per 1.5 ounce pour

Tanqueray gin  
Absolut vodka  
Bacardi superior rum  
Captain Morgan original spiced rum  
Johnnie Walker red label scotch  
Jack Daniel's Tennessee whiskey  
1800 Silver Tequila  
Seagram's VO  
Maker's Mark bourbon  
Courvoisier VS cognac

**Martini price | \$10.50**

**Specialty drink | \$12.50**

### Luxury Brands | \$13 per 1.5 ounce pour

Bombay Sapphire gin  
Grey Goose vodka  
Bacardi Superior rum  
Johnnie Walker Black Label scotch  
Knob Creek whiskey  
Patron Silver tequila  
Crown Royal  
Hennessy Privilege VSOP brandy

**Martini price | \$14.50**

**Specialty drink | \$16.50**

### Information

Cash bar service available at an additional \$0.50 per drink surcharge.

A set up and labor fee of \$125 will be applied to each bartender, one per 100 people.

no shots are allowed.

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# Hosted Drinks by the Hour

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## Premium Package

first hour | \$16

second hour | \$10

third hour and each hour thereafter | \$8

## Top Shelf

first hour | \$18

second hour | \$12

third hour and each hour thereafter | \$10

## Luxury Package

first hour | \$24

second hour | \$18

third hour and each hour thereafter | \$16

## Information

no shots, specialty drinks or martinis are allowed under these plans

to include martinis it would be an additional \$3 per person

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# Hosted Beverage

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## Domestic Beer | \$6.00

Budweiser  
bud Light  
Coors Light  
Miller Genuine Draft  
O'Doul's Non Alcoholic

## Premium Beer | \$6.75

Corona  
Heineken  
Samuel Adams  
Firestone DBA

## Wines | \$8.50

Selected house wine

## Non Alcoholic Beverages | \$4.00

Assorted Pepsi products and juice

## Information

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# Wine Selection

the wines on this progressive wine menu are grouped in flavor categories; wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste

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## Sparkling Wines and Champagne

- freixenet, blanc de blancs, san sadurni d'anoia, spain, nv | \$28
- moët & chandon, brut, impérial, champagne, france, nv | \$100

## Sweet White and Blush Wines

- beringer vineyards white zinfandel, california | \$28

## Dry Light to Medium Intensity White Wines

- pighin, pinot grigio, friuli grave, friuli - venezia giulia, italy, 2009 | \$63
- stone cellars by beringer, pinot grigio, california, 2007 | \$28
- chateau ste. michelle, riesling, dry, columbia valley, washington, 2009 | \$32
- brancott, sauvignon blanc, marlborough, new zealand, 2010 | \$30

## Dry Medium to Full Intensity White Wines

- stone cellars by beringer, chardonnay, california | \$28
- beaulieu vineyards century cellars, chardonnay, california, 2008 | \$32
- merryvale vineyards "starmont" chardonnay, napa valley, california | \$44
- chateau st. jean chardonnay, north coast california 2008 | \$35
- sterling "vintner's collection" chardonnay, central coast, california 2008 | \$32

## Dry Light to Medium Intensity Red Wines

- mark west, pinot noir, california | \$53
- la crema pinot noir, sonoma coast, california | \$54
- beaulieu vineyard century cellars, merlot, california | \$32
- stone cellars by beringer, merlot, california | \$28
- st. francis vineyards merlot, sonoma county, california | \$50
- beaulieu vineyard century cellars, cabernet sauvignon, california | \$32
- stone cellars by beringer, cabernet sauvignon, california | \$28
- seven falls, cabernet sauvignon, wahluke slope, washington | \$40
- aquinas cabernet sauvignon, napa valley, california | \$38
- estancia cabernet sauvignon, paso robles, california | \$40
- columbia crest "h3" cabernet sauvignon, horse heaven hills, washington | \$38

A 22% F&B House Charge, plus applicable taxes (currently 7.75%) are applied to Food, Beverage, Audio Visual and Rentals. \*Please see full disclosure on distribution of these charges on page 25.



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### Ventura Beach Marriott

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meetings  imagined

# Upgrades

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## Audio Visual

LCD Projector Package with 10' Screen – \$330.00

Video Package with 27' Monitor – \$150.00

PCDI Connector for iPod/MP3 – \$40.00

Wireless Handheld Microphone or Lavalier – \$100.00

## Décor – Enhancements

Pipe and Black Velvet Drape – \$125 and up

LED Uplights – \$100.00 each

Gobo Projector Light – \$100 \*If Moved

Custom Gobo Pattern – \$90.00 \*Base Cost

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# Policies

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**Parking:** The Hotel offers self-parking at \$14.00 per car, per day and Valet parking at \$16.00 per car, per day. Self-parking Flat rates available if hosted.

**Pricing & Substitutions:** Current prices are subject to proportionate increases to meet cost inflation of items that are associated with the food and beverage operation. The Hotel may make substitutions in these cases where it is not practical to deliver the menu and/or service as originally ordered.

**Outside Food & Beverage:** All food and beverage served at functions associated with the event must be provided, prepared, and served by the Hotel, and must be consumed on Hotel premises, with the exception of a wedding cake.

**Use of Outside Vendors:** If you wish to hire outside vendors to provide any goods or services at the Hotel during the event, the Hotel may, in its sole discretion, require that such vendor provide the Hotel, in form and amount reasonable satisfactory to the Hotel, an indemnification agreement and proof of adequate insurance.

**Liquor License:** The Hotel's liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

**Corkage Fee:** The Hotel corkage fee for wine or champagne is \$15 per 750ml bottle and \$25 per 1.5 L bottle.

Outside liquor is not allowed in any Hotel meeting space.

**Cash Bar:** Cash bar service is available at an additional \$0.50 per drink surcharge.

**Buffet Minimums:** There is a minimum of 35 guests for buffets.

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# Policies

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**Decorations & Clean-Up:** The Hotel does not permit the affixing of anything to walls, floors, or ceilings of the room with nails, staples, or any other substance. None are permitted in other public areas including the main lobby, guest room floor hallways, or outside the Hotel unless authorized. All decorations must meet the approval of the Hotel management for their placement. An additional cleaning fee will apply if confetti, streamers, etc. are used and/or more than a standard clean-up is required.

**Banner Hanging Labor Fee:** A labor fee of \$25.00 will be applied per hour. Any damages that are incurred by using the aforementioned items will be charged to the master account. We must receive notice at least 24 hours prior to your function for Hotel staff to hang banners.

**Bar Set Up/Labor Fee:** A set up and labor fee of \$125.00 will be applied to each bartender. No shots are allowed.

**Tray Passing Labor Fee:** A labor fee of \$25.00 per server will be applied if you wish to have hors d'oeuvres tray passed.

**Carving Station Attendant, Labor Fee:** A labor fee of \$125.00 will be applied if you wish to have a meat cutting station.

**Security Guard:** Security is not required, however we can offer a licensed guard for \$35.00 per guard, per hour.

**Guest Room Delivery Fee:** If a group wishes to have welcome baskets or gifts delivered to guest rooms, there is a \$3.00 per room delivery fee.

**\*HouseCharge & Sales Tax:** A F&B House charge of 22% and applicable state sales tax will be added to the cost of all food, beverage, room rental and audio visual equipment. The 22% 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 and is subject to applicable state sales tax (California State Board of Equalization Regulation #1603).



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