

A romantic photograph of a wedding couple. The groom, on the left, has a beard and is wearing a light blue dress shirt, a dark tie, and a yellow boutonniere. The bride, on the right, has dark hair styled in an updo with a white and gold headband and is wearing a white lace wedding dress. They are standing in a field of dry, golden-brown grass, with a backdrop of misty, green mountains under a cloudy sky. A semi-transparent teal horizontal band is overlaid across the middle of the image, containing the text.

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

SAN FRANCISCO AIRPORT MARRIOTT
WATERFRONT



LET US BRING YOUR SPECIAL DAY
TO LIFE AT THE

SAN FRANCISCO AIRPORT MARRIOTT WATERFRONT

OUR EXPERTS WILL GO
ABOVE AND BEYOND TO MAKE YOUR
VISION, YOUR TASTES, YOUR DREAMS
COME TRUE FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT EXCEEDS EVERY EXPECTATION.



YOUR CEREMONY



WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR
SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS"

Wedding Ceremony



Ceremony Includes

- **White Aisle Runner,**
Provided by Flowers & Events by Dani
- **White Chair Covers**
Provided by Flowers & Events by Dani
- **Elevated Stage**
Subject to availability based on ceiling height, package price not discounted if not utilized
- **Rehearsal Time**
Date and time based on hotel availability

Ceremony Rental

50 – 80 Guests San Ramon or Bayside I	\$2,500.00
81 – 145 Guests Bayside 2	\$3,000.00
Up to 120 Guests Outside Ceremony	\$4,500.00
151 – 300 Guests Junior Ballroom	\$4,500.00
275 – 400 Guests Grand Ballroom Salon F	\$6,500.00
401 – 800+ Guests Grand Ballroom Salons as Required	\$10,000.00

Audio Visual - requirements including but not limited to microphone, sound system, draping and specialty lighting, will be priced and contracted separately by Hotel's onsite A/V Provider, AVMS.

Fire Ceremony – The Airport Marriott Waterfront permits a small open flame in the ballroom space with approval of the fire container by the hotel event staff. These requirements will be discussed in detail with your Event Manager during the planning phase of your event.

Upon hotel's approval of an indoor fire ceremony, a fire watch fee of \$200.00 will be charged in addition to the facility fee.

All prices noted above are subject to service fees and tax Currently 25% service fee and 9% sales tax



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE
CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE
CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

Your Wedding Day at the San Francisco Airport Marriott Waterfront Includes

- ❖ Six Hour Event: 11:00am – 5:00pm OR 6:00pm – midnight
- ❖ One Glass of Champagne for Celebratory Toast per person
- ❖ Wine Service- 2 Bottles of House Wine per Table of 10
- ❖ Wedding Cake Cutting Service Fee Waived
- ❖ Up to (2) Cultural Items May be Brought in to Supplement Reception
- ❖ Bartender Service Fee Waived: (1) Bartender for every 100 guests provided
- ❖ Professional Banquet Captain and Wait Staff
- ❖ Private Menu Tasting prior to Wedding with our Chef and Event Manager
- ❖ Round Tables of 10 or Squares, White Floor Length Table Linens, Chairs, Martini Centerpieces, Votive with LED Lights
- ❖ Head Table Staging or Sweethearts Table setup, Dance Floor, Cake Table, Book Signing Table, Reception Cocktail Lounge Setup in Foyer, DJ Table and Power Source
- ❖ A Dance Floor and Stage for your Band or Disc Jockey
- ❖ Complimentary Upgrade to an Executive Suite for the Bride & Groom at the discounted group rate.
Should you have at least 10 guest rooms actualize, room will be complimentary
- ❖ Complimentary Chilled Bottle of Champagne with Fresh Strawberries delivered to Bridal Suite
- ❖ Breakfast Buffet for Two at Hangar Steak Restaurant the Morning following the Event
- ❖ Complimentary self-parking for Bride & Groom and Parents of Bride & Groom
- ❖ Special Group Rate for Friends and Family
- ❖ Reduced self parking Fee to \$10.00 per Car for Duration of Event/\$12.00 for Overnight Guests
- ❖ Double Marriott Rewards Points!

**❖ The Outside Catering Package has separate inclusions, please refer to
page 10 for details.**

Something Old

Afternoon Wedding Package

One Hour Reception

Offering Unlimited Flow of Sparkling Apple Cider and Fruit Punch
Bruschetta Display (2 pieces per person)

Three Course Luncheon

Served with Fresh Baked Breads and Rolls

Ice Tea Provided with Dinner

First Course- Please Select One

BLT Salad

Iceberg Lettuce, Peppered Bacon, Heirloom Tomatoes, Bleu Cheese Crumbles

Caesar Salad

Hearts of Romaine, Parmesan Crisp, Grilled Focaccia Croutons

California Salad

Organic Greens, Roasted Beets, Pomegranate Dressing

Second Course

(Entrée Selections from other Menus may be substituted)

Pistachio Pesto Crusted Chicken

with Natural Au Jus, Sundried Tomato Arugula Risotto

Seared Pacific Salmon

With Spring Leek Relish,
Sautéed Greens, and Lemon Basil Cream Sauce

Vegetarian/Vegan Meals

Selections available at time of Tasting

Third Course- Please Select One

Chocolate Mousse Cake
with Cream Anglaise, and Fresh Berries

Lemon Gelato
Swirled with Limoncello
and Served in a Champagne Glass

Dessert Served with
Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

\$65.00++ per person

All prices subject to service fees and taxes in effect at time of event. Currently 25% service fee and 9% sales tax

Something New

Afternoon Wedding Package

One Hour Reception

Unlimited Flow of Sparkling Cider & Fruit Punch
(2) Passed Hors d'oeuvres per person

Three Course Luncheon

Served with Fresh Baked Breads and Rolls

Ice Tea Provided with Lunch

First Course- Please Select One

Butter Lettuce and Red Oak Leaves, with Red and Yellow Cherry Tomatoes ,
Gruyere Cheese, Garlic Crostini, and Toasted Pistachios in a Dijon Vinaigrette

Baby Arugula with Roasted Beets
Marcona Almonds, and Blueberries in a Champagne Vinaigrette

Goat Cheese Caesar Salad
with Baby Red and Green Romaine, Roasted Cherry Tomatoes
Kalamata Olives, and Ciabatta Croutons

Second Course

(Entrée Selections from other Menus may be substituted)

Pan Seared Airline Chicken Breast
with Boursin Cheese Polenta, Wilted Spinach

Broiled Pacific Salmon with Orange Miso Glaze
Served on a Bed on Lo-Mien Noodles

Grilled Rib Eye Steak with Red Onion Marmalade
3 Cheese Scallop Potatoes, Garlic Spinach

Vegetarian/Vegan Meal
Selections available at time of Tasting

Third Course- Please Select One

Lavender Crème Brulee

Dulce de Leche Cake
Caramel Drizzle with Chocolate Shavings

Wedding Cake Provided by Copenhagen Bakery or The Cakery

Dessert Served with
Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

\$75.00++ per person

All prices subject to service fees and taxes in effect at time of event. Currently 25% service fee and 9% sales tax



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

Outside Catering

The **San Francisco Airport Marriott Waterfront** is one of the few full service Hotels in the Bay Area offering a Package which allows guests to provide their own Catering Services. Our Hotel will provide an elegant atmosphere, professional planning and outstanding guest service.

Package Includes

- Banquet Room Rental Waived
- Choice of House Linens
- House China, Flatware, Glassware
- Buffet Setup including: Chafing Dishes with Serving Utensils
- Large Martini Glass Centerpieces with Floating Candles
- Head Table, Cake Table, Gift Table, Guest Book Table
- Hardwood Dance Floor
- Tables, Chairs, Dance Floor Setup, Staging for DJ or Band
- Wedding & Specialty Cake Cutting Service
- Experienced Event Manager
- Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea, Served with Clients Dessert
- One Complimentary Upgrade to an Executive King Suite at the Group Rate
or Waived all together with a minimum of 10 guest rooms actualize
- Special Guest Room Rates available for your Family and Friends
- Reduced Self Parking Fee to \$10.00 per car for Duration of Event/\$12.00 for Overnight Guests
- One Server per 30 guests for Buffet Service

\$29.00 per person for Breakfast Buffet Presentation

\$39.00 per person for Lunch Buffet Presentation

\$49.00 per person Dinner Buffet Presentation

- For Plated Meals, Hotel will staff (1) server per 20 guests for an additional 10.00 per person

All prices subject to service fees and taxes in effect at time of event currently 25% service fee and 9% sales tax

Something Borrowed

Evening Wedding Package

One Hour Reception

Unlimited Flow of Sparkling Cider & Fruit Punch and
Gourmet Cheese Display

Three Course Dinner

Served with Fresh Baked Breads and Rolls

Ice Tea Provided with Dinner

First Course - Please Select One

Butter Lettuce and Red Oak Leaves with Red and Yellow Cherry Tomatoes ,
Gruyere Cheese, Garlic Crostini, and Toasted Pistachios in a Dijon Vinaigrette

Local Garden House Salad
Organic baby greens, Kalamata Olives, Grape Tomatoes, Cucumber, Radishes,
Fresh Herbs, Lemon Herb Vinaigrette

Caesar Salad
Hearts of Romaine, Parmesan Crisp, Grilled Focaccia Croutons

Second Course

(Entrée Selections from other Menus may be substituted)

Grilled French Breast of Chicken

Wild Mushroom, Goat Cheese Polenta

Cedar Wrapped Salmon

Julienned Leeks, Shiitake Mushrooms,
Coconut Scented Jasmine Rice, Baby Bok Choy

Vegetarian/Vegan Meal

Selections available at time of Tasting

Third Course - Please Select One

Crème Brulee & Berries
A layer of raspberry sauce topped with a creamy custard, mixed berries and caramel

Mango Panna Cotta

Dessert Served with
Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

\$80.00++ per person

All prices subject to service fees and taxes in effect at time of event. Currently 25% service fee and 9% sales tax

Something Blue

Evening Wedding Package

One Hour Reception

Unlimited Flow of Sparkling Apple Cider and Fruit Punch

(2) Hors d'oeuvres per person

Three Course Dinner

Ice Tea Served with Dinner

Served with Fresh Baked Breads and Rolls

First Course - Please Select One

BLT Wedge Salad

Iceberg Lettuce, Peppered Bacon, Heirloom Tomatoes, Bleu Cheese Crumbles

California Salad

Organic Greens, Roasted Beets, Pomegranate Dressing

Watermelon Arugula Salad

Heirloom Tomatoes, Candied Walnuts, Cana de Oveja Chesse

Second Course

(Entrée Selections from other Menus may be substituted)

Grilled Chicken Cordon Bleu

Wild Sundried Tomato, Brie Cheese, Arugula Risotto

Parmesan Crusted Sea Bass

Julienned Leeks, Shiitake Mushrooms,
Coconut Scented Jasmine Rice, Baby Bok Choy

Dry Rub New York Steak

Chianti Reduction, Roasted Fingerling Potatoes, French Petite Haricot Vert

Vegetarian/Vegan Meal

Selections available at time of Tasting

Third Course – Please Select One

Chocolate Mousse Cake Cream Anglaise, and Fresh Berries

Lemon Gelato Swirled with Limoncello

Served in a champagne glass

Wedding Cake Provided by Copenhagen Bakery or The Cakery

Dessert Served with

Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

\$85.00++ per person

All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax

A Life Time of Happiness

Evening Wedding Package

One Hour Reception

Unlimited Flow of Sparkling Fruit Punch and
(2) Hors d'oeuvres per person

BUFFET OPTIONS

Ice Tea Served with Dinner

Served with Fresh Baked Breads and Rolls

A Taste of San Francisco

Roasted seasonal vegetable antipasto

Mixed greens, Tuscan artichoke,
English cucumber, tomatoes, goat cheese thyme dressing

Pistachio pesto crusted chicken

Braised short ribs with thyme demi glaze

Rock shrimp, orrecchiette pasta, roasted tomatoes

Oven roasted baby squash

Goat cheese and fresh herb polenta

Assorted petite cakes and mousses, mini parfaits

Freshly Brewed Coffee, Tea and Decaf

OR

Bayside Retreat

Grilled hearts of romaine, focaccia croutons,
Kalamatta olives, anchovy vinaigrette

Caprese skewer salad with port balsamic glaze

Lemon rosemary roasted quartered chicken

Citrus au jus

Salmon a la plancha

Grapefruit citrus beurre blanc

Oven roasted red potatoes

Honey glazed parisian carrots, pearl onions

Tiramisú

Banana foster pie

Freshly Brewed Coffee, Tea and Decaf

\$98.00++ per person

All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax

Forever Yours

Evening Wedding Package

One Hour Reception

One Hour of Open Bar Featuring
Premium Brand Liquors during the Cocktail Reception

Unlimited Flow of Champagne & Sparkling Cider

Sparkling Citrus Fruit Punch with Fresh Fruit Garnish

Gourmet Cheese Display

Vegetable Crudités Display

Buttler Passed Hors d'Oeuvres

Select (2) Items from the following options

Cold Hors d'Oeuvres

Antipasti Kabobs
Peppered Lamb Crostini
Tomato, Basil Bruschetta with Parmesan Cheese
Salmon Rose with Caviar
Crostini with Gorgonzola

Hot Hors d'Oeuvres

Trio Mushroom Tart
Petite Fig & Caramelized Onion Puff
Crisp Fried Crab Cake, Lemon Remoulade
Peking Duck Spring Roll
Petite Gorgonzola Cranberry Puff

Salad Selections

Served with Fresh Baked Breads and Rolls

Spring & Summer Salad

Mache and Frisee Lettuce with Heirloom Tomatoes
Buffalo Mozzarella Cheese, and Basil Salt in a Pomegranate
Balsamic Vinaigrette

Butter Lettuce and Red Oak Leaves, with Red and Yellow
Cherry Tomatoes, Gruyere Cheese, Garlic Crostini, and
Toasted Pistachios in a Dijon Vinaigrette

Spring Mix with Teardrop Tomatoes, Grilled Peaches
Pt. Reyes Blue Cheese, and Pistachios
With a Plum Vinaigrette

Fall & Winter Salads

Baby Spinach with Muscato Poached Pears
Gorgonzola Cheese, and Candied Walnuts
in a Citrus Vinaigrette

Seasonal Mixed Greens with Gala Apples
Sundried Cranberries, Toasted Pumpkin Seeds
and Pt. Reyes Blue Cheese in an Apple Cider Vinaigrette

Butter Lettuce with Blood Oranges, Roasted Beets
Toasted Hazelnuts, and Feta Cheese in a Red Wine
and Honey Vinaigrette

Forever Yours

Evening Wedding Package

Entrée Selections

Select Two Entrees or One Duet Entrée plus a Vegetarian/Vegan Meal
Price of higher entree will apply for all selections

Single Entrée

Vegetarian/Vegan Selections available at time of Tasting	\$120.00
Maple Glazed Chicken	\$120.00
Stuffed Free Range Chicken Artichoke Roasted Peppers, Asparagus Veloute	\$122.00
Oven Roasted Salmon, Garlic Spinach, Tomato Fondue	\$124.00
Pan Seared Sea Bass with Citrus Beurre Blanc, Basil Oil	\$126.00
Red Wine Marinated New York Steak Celeriac Yukon Puree, Demi Glace	\$128.00
Thyme Crusted Filet Mignon, Caramelized Shallots, Port Wine Sauce	\$130.00

Duet Entrée

Char-Grilled Chicken Breast, Lemon Jumbo Prawns Stone Fruit Chutney	\$137.00
Pan Seared Chicken Breast, Grilled Filet Mignon	\$140.00
California Sea Bass, Syrah Braised Short Ribs	\$140.00
New York Steak, Glazed Salmon Filet Vine Tomato Butter	\$142.00
Citrus Prawns, Herb Crusted Filet of Beef Caramelized Shallots, Port Wine Sauce	\$142.00

Sides – Please Select Two

Roasted Seasonal Vegetables	Wild Mushroom Goat Cheese Polenta
Grilled Asparagus	Three Cheese Scallop Potatoes
Green Bean Almondine	Roasted Garlic, Fingerling Potatoes
Rosemary and Honey Glazed Carrots	Mushroom, Pancetta or Sundried Tomato Risotto
Garlic Spinach or Creamed Spinach	Three Potato Au Gratin
Mediterranean Cous Cous, Citrus Sauce	Pumpkin Orzo Pasta
Roasted Root Vegetables	Sweet Potato, Chorizo Hash, Veil Au Jus

Third Course- Please Select One

Selection of Dessert Options

Or

Wedding Cake provided by Copenhagen or The Cakery
Served with Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

This package includes chair covers with your choice of colored sash

All prices subject to service fees and taxes in effect at time of event. Currently 25% service fee and 9% sales tax

Beverages

WHITE WINES AND CHAMPAGNE

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$45 / PER BOTTLE
Casa Smith, Pinot Grigio, “Vino”, Ancient Lakes, Washington | \$46 / PER BOTTLE
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$55 / PER BOTTLE
Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$45 / PER BOTTLE
Chateau St. Jean, Chardonnay, North Coast, California | \$45 / PER BOTTLE
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California | \$52 / PER BOTTLE
Kenwood Vineyards, Chardonnay, “Six Ridges”, Russian River Valley, Sonoma County, California | \$52 / PER BOTTLE
J. Lohr, Estates Chardonnay 11 Riverstone, Arroyo Seco, Monterey, California | \$65 / PER BOTTLE
Magnolia Grove by Chateau St. Jean, Rose, California | \$45 / PER BOTTLE
Segura Viudas, Brut, Cava “Aria”, Catalonia, Spain | \$44 / PER BOTTLE
La Marca Prosecco, Extra Dry, Veneto Italy NV | \$45 / PER BOTTLE

RED WINES

Line 39, Pinot Noir, California | \$53 / PER BOTTLE
Erath, Pinot Noir, Oregon | \$58 / PER BOTTLE
Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California | \$55 / PER BOTTLE
Mohua Wines, Pinot Noir, Central Otago, New Zealand | \$68 / PER BOTTLE
Magnolia Grove by Chateau, St Jean, Cabernet Sauvignon, California | \$45 / PER BOTTLE
Avalon Cabernet Sauvignon, California | \$45 / PER BOTTLE
Estancia, Cabernet Sauvignon, Paso Robles, California | \$54 / PER BOTTLE
Columbia Crest, Cabernet Sauvignon, “H3”, Horse Heaven Hills, Washington | \$55 / PER BOTTLE
Aquinas, Cabernet Sauvignon, North Coast, California | \$62 / PER BOTTLE
Alamos, Malbec, Mendoza, Argentina | \$ 48 / PER BOTTLE
J. Lohr Estates, Merlot, “Los Osos”, Paso Robles, California | \$45 / PER BOTTLE
Magnolia Grove by Chateau, St Jean, Merlot, California | \$45 / PER BOTTLE
Canoe Ridge Vineyard, Merlot, “The Expedition”, Horse Heaven Hills, Washington | \$55 / PER BOTTLE
Raymond Vineyards, Merlot “Reserve Selection”, Napa Valley, California | \$58 / PER BOTTLE

BEERS

Domestic

Budweiser
Bud Light

Craft

Sierra Nevada pale ale

Imported

Heineken
Corona extra

Regional craft

Anchor Steam
Amstel Light

All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax

Beverages

TOP SHELF - PREMIUM

Grey goose vodka
Bacardi superior light rum
Patron silver tequila
Crown royal Canadian whiskey
Johnny walker black scotch
Jack Daniels Tennessee whiskey
Bacardi superior light rum
Bombay sapphire gin
Knob Creek
Hennessy privilege VSOP

PREMIUM - WELL

Absolut Vodka
Bacardi Superior
Captain Morgan Original Spiced
Tanqueray Gin
Dewars White Label
Maker's Mark
Jack Daniel's
1800 Silver Tequila Canadian Club
Hennessy VS

Beverages

CASH BAR

(priced per beverage)

martini pour | premium \$15

cocktails | premium \$15

martini pour | top shelf \$16

cocktails | top shelf \$16

cordials | \$16

domestic beer | \$8

premium beer | \$10

house wine | \$12

premium california wine | \$14

bottled water | \$6

soda | \$6

juice | \$6

HOSTED BAR

(priced per beverage)

martini pour | premium \$14

cocktails | premium \$14

martini pour | top shelf \$15

cocktails | top shelf \$15

cordials | \$15

domestic beer | \$7

premium beer | \$9

house wine | \$10

premium california wine | \$12

bottled water | \$6

soda | \$6

juice | \$6

Wine Corkage \$25.00 per bottle
(25 guest minimum)

HOSTED BAR PRICES

(package includes full bar set-ups/priced per person)

1st hour: premium \$24 | top shelf \$30

2nd hour & each additional hours: premium \$18 | top shelf \$24

beer and wine

(package includes assorted domestic and international beers)

1st hour: premium \$20 | top shelf \$24

2nd hour & each additional hours \$18 | top shelf \$20

A bartender fee of \$250.00 per bartender will apply for up to 2 hours each additional hour is \$75.00

All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax

PREFERRED VENDORS

Flowers & Decor

Mindy Rosenberg
(847) 826-2184
Mindros@aol.com

Tomobi Floral Art
(650) 483 2622
www.tomobi.com
tomoko@tomobi.com

Flowers and Events by Dani
(650) 898-5014
Flowersandeventsbydani.org
flowersandeventsbydani@gmail.com

Bakeries

Copenhagen Bakery
(650) 342-1357
www.copenhagenbakery.com
info@copenhagenbakery.com

The Cakery
(650) 344-1006
www.burlingamecakery.com
cakeryburlingame@att.net

Production

Ice Illusions
David Fong (510) 681-5781
david@iceillusions.com
www.iceillusions.com

Rick Herns Productions
(650) 324-3200
rick@rickhernsproductions.com
www.RickHernsProductions.com

Impact Destination Events
(415) 766-4170
www.impacteventsdmc.com

Coordinators

Let's Toast
Weddings, Events, & Proposals
(415) 875-9168
www.letstoastevents.com
info@letstoastevents.com

MITA Events INC.
(510) 552-5089
info@mitaevents.com
www.mitaevents.com

Photography & Video

Noemi Enriquez Photography
Photographer/Videographer/Photo Booth
Noemi Enriquez (707) 342-7880
info@noemienriquez.com
www.noemienriquez.com

Sharon Hoyt Photography
Sharon Hoyt (916) 749-2268
schoyt@comcast.net
www.sharonhoytphotography.com

Kao Saefong
(510) 367-6800
kao@pbroyale.com

Chriz Photography
Videographer & Photographer
Chris Suen (408) 840-2289
chrizphotographer@gmail.com

Jeng Lim Photography
James Lim (415) 819-4888
Jenglim.photography@gmail.com
www.jenglimphotography.500px.com

Hair & Make-Up

I Do's Wedding Hair Services
Dianna Perona (650) 787-9820

Hair & Make Up Artist
Alair Lackey (707) 205-7060
AlairDollface@gmail.com

WowPretty Professional
(415) 871-5512
Jira.wowpretty@gmail.com
www.wowpretty.com

Transportation Services

AAA Limousine
(800) 969-5466
www.aaalimo.com
info@aaalimo.com

King's VIP Transportation
(415) 282-2808
www.kingstoursf.com

DJ's & Entertainment

Blackjack with Roberta Christenson
(415) 564-2121
roberta@21funcasino.com

Alfredo E. Aguilar
(415) 724-0224
djmixtek@gmail.com
Mixcrate.com/djmixtek

Aykut Events
Aykut (415) 260-9920
aykut@aykutevents.com
www.AykutEvents.com

Kao Saefong Photo Booth Royale
(888) 360-3686

Changing Lanes
(801) 654-7349
CJ Drisdorn Tour Manager
info@changinglanesband.com
Changinglanesband.com

Bay Music & Entertainment
(415) 982-8000
kent@baymusic.com
www.baymusic.com

Event Rentals

MITA Events INC.
(510) 552-5089
info@mitaevents.com
www.mitaevents.com

Flowers and Events by Dani
(650) 898-5014
Flowersandeventsbydani.org
flowersandeventsbydani@gmail.com

Invitations & Favors

The Wedding Store and More
(650) 347-3250

Making Memories
(650) 794-9100
www.making-memories.com

Officiants

Ceremonies & Celebrations
(415) 821-7369

Blessings To You
(925) 980-9052
www.blessingstoyou.com

Heart Song Weddings
(650) 242-6012
diane@heartsongweddings.net
www.heartsongweddings.net

HOTEL GALLERY



Hotel Exterior



King Guestroom



Great Room



Grand Ballroom Foyer



Grand Ballroom



Bayside Ballroom



Grand Ballroom



Junior Ballroom



San Ramon