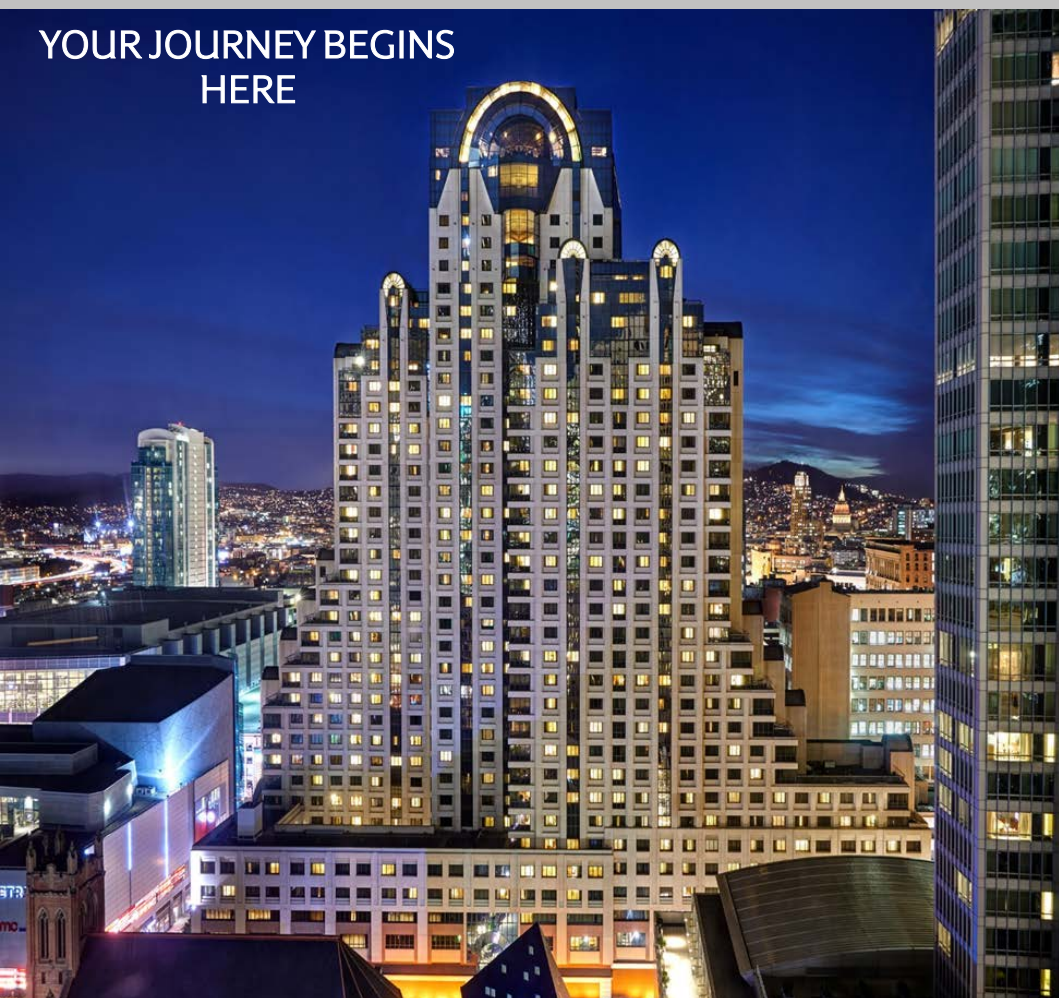




ARRIOTT MARQUIS SAN FRANCISCO

EVENTS CATERING MENU

YOUR JOURNEY BEGINS
HERE



WELCOME



As the Executive Chef of the San Francisco Marriott Marquis, David Hollands pulls flavors from his multi-cultural heritage to craft the distinctive dishes, which are a signature on his menus today.

Born in Hawaii and raised in San Francisco by a Portuguese mother who grew up in Hong Kong, David was exposed to a variety of flavor profiles at a very early age. His first memories of food were his mother's cuisine — which uniquely blended Portuguese and Asian styles.

David was focused on a career in the culinary arts and employed by Ernst Hoffman of Max's Son Restaurant Group at the age of 16. There, he quickly worked his way through all of the stations in the kitchen for the newly named Max's Seafood Grill, known for its Chinese and seafood cuisine.

The California Culinary Academy was the next stop upon graduation from high school, and with a love for the hotel business passed on from his father, David went to work at the Four Seasons Clift Hotel under Chef's Kelly Mills and Philippe Boulot before joining the Claremont Resort and Spa under Franklin Biggs (Lodge at Pebble Beach).

In 1989, David joined the San Francisco Marriott Marquis, where he started as a line cook and then later sous chef, restaurant chef, banquet chef, and executive sous chef. Chef Hollands left the hotel to work at various other Marriott International properties, and it was during his time as executive chef and food and beverage director of the Renaissance Lodge at Sonoma, that he fell in love with local farm-to-table cuisine. He rejoined the San Francisco Marriott Marquis in 2011 as Executive Chef and also represents the Northern California market for Marriott Hotels on the America's Culinary Council.

Fully mindful of the fact that his roots play a very large part in his culinary perspective, diners will always find influences of Chef Holland's Portuguese and Chinese food heritage on his menus. Additionally, in homage to his Hawaii birth, a variation of Tuna Poke will always have a place in David's heart and on his menus, no matter which hotel he calls home.

"When it comes to food, we love all things local. Our talented team of culinarians partners with nearby farms throughout Northern California sourcing the freshest ingredients from farm to table. We take advantage of our bountiful Pacific Coastline for the freshest seafood Mother Nature has to offer. As purveyors of amazing flavor, we raise the gastronomic bar by crafting innovative menus to tantalize your senses. You can see, smell, touch and taste the diverse experience our culinary team has cultivated throughout their travels and unique heritage making Northern California a melting pot of flavors!

It is our spirit to serve and in our founder's words - "We are proud Masters of our Craft with skill and imagination, we create memorable experiences unique to each guest." We thank you for the opportunity to let our Meetings & Special Events team here at the San Francisco Marriott Marquis create a Brilliant event for you!"

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General Information

Thank You for Choosing the San Francisco Marriott Marquis for your Special Event. Our Goal is to Provide a Unique and Brilliant Event for our Guests. These Printed Menus are for General Reference and Used as a Guide of What We Offer. Our Event Staff will be Happy to Propose Customized Menus to Meet your Specific Needs. All Prices Listed are Subject to Change. Menu Prices will be Confirmed by Your Event Manager.

All Menu Prices and Meeting Room Rental Fees are Subject to 25% Taxable Service Charge and 8.5% State Sales Tax.

All Food and Beverage Must be Supplied by the Hotel. Any Exceptions Must be Approved in Advance and Subject to Labor and/or Corkage Fees.

Our Menus are Labeled Accordingly for Those with Dietary Restrictions:

GF = Gluten Free, VG= Vegan, V=Vegetarian, DF=Dairy Free, N=Contains Nuts

Gluten Friendly Options are Available but Some Items may have been Processed in a Facility where Gluten is Present.

Final Attendance Must be Confirmed Three (3) Business Days in Advance, or the Expected Number will be Used. This Number will be Your Guarantee and is Not Subject to Reduction.

We Will Set and Prepare for 5% Over the Guarantee for Groups of up to (100) Guests and 3% Over the Guarantee for Groups Larger than (101) Guests.

Room Sets Outside the Standard Hotel Guidelines will be Subject to Additional Labor Fees. Changes Made On-site are Subject to a \$400 Labor Charge Plus Service Charge and 8.5% State Sales Tax.

Carvers, Station Attendants, and Food and Cocktail Servers are Available at a Fee of \$400 per Attendant for Three (3)-Hour Time Period. Additional Hours are Available at a Fee of \$135 per Hour per Attendant.

A \$400 Bartender Fee per Bartender for up to Three (3) Hours will Apply to All Bars. Additional Hours are Available at a Fee \$135 Per Hour Per Bartender. A \$75 Bar Charge will Apply When Tip Jars are Requested to be Removed.

Coat Check Attendants are Available at a Fee of \$400 per Attendant for up to Three (3) Hours. Additional Hours at \$135 per Hour per Attendant.

A \$40.00 Per Bottle Corkage Fee Will Apply for All Bottles of Wine Not Purchased Through the Hotel. Outside Liquor and Beer are Not Permitted.

General Information Continued

A \$400.00 Service Charge Plus 25% Taxable Service Charge and 8.5% State Sales Tax Will Be Applied To Any Meal Function of Less Than (25) Guests.

Continental Breakfasts are Designed to be Served in Your Meeting Room. A \$5.00 Labor Charge per Person Will be Applied to Any Seated Continental Breakfast. A Seated Continental is Defined as Any Continental Breakfast Booked into Separate Function Space Requiring an Additional Room Set and Service Staff.

EVENT SERVICE TIMES:

Breakfast Functions are 2.5 Hours in Duration.

Luncheon Functions are 3 Hours in Duration.

Receptions are 3 Hours in Duration.

Receptions/Dinners are 5 Hours in Duration.

Dinner Functions are 4 Hours in Duration.

All Buffet and Break Pricing Based on 1.5 Hours Maximum Service.

Functions Extending Beyond this Time are Subject to a \$40 Overtime Labor Charges per Server per Hour.

A \$50.00 per Plate Charge Will Be Added to Any Items that Must be Re-Plated for Another Meal Period.

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. Banquet Personnel are Not Customarily Tipped, so Tips are Not Expected.

Prices are per Person, Unless Otherwise Listed. An 18.75% F&B Staff Charge, a 6.25% F&B House Charge, Plus Applicable Taxes (currently 8.5%) are Applied to All Buffet Services, Beverage and Hosted Bar Services, Reception Service and Coffee Breaks.

A 14.625% F&B Staff Charge, A 10.375% F&B House Charge, Plus Applicable Taxes are Applied to All Plated Services. A 16.5% F&B Staff Charge, an 8.5% F&B House Charge, Plus Applicable Taxes are Applied to All Cash Bar Services. A 3.75% F&B Staff Charge, a 21.25% F&B House Charge, Plus Applicable Taxes are Applied to All Meeting Room Rental with Food and Beverage Services in the Room. For Rooms Without Food and Beverage, an Additional 14% Occupancy Tax is Applied.

BREAKFAST



CONTINENTAL BREAKFAST BUFFETS

For Groups Less Than 25 Guests will Receive an Additional \$5.00 per Person on Menu Pricing

Marquis Continental | \$52 per Person

Assorted Chilled Fruit Juices

Seasonal Fruits and Berries (GF, VG)

Individual Yogurts (Including Greek) (GF)

Chef's Choice of Pastries
to Include a Gluten – Free Option

Sweet Butter, Fruit Preserves and Jams

Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea

Healthy Marquis Continental | \$60 per Person

Assorted Naked Juices

Local Seasonal Fruits and Berries (GF, VG)

Low Fat Cottage Cheese (V, GF)

Oat Bran and Blueberry Muffins (V)
Gluten Free Muffins

Super Food Parfait
Plain Greek Yogurt (V), Organic Blue Agave, Acai Powder, Flax and Chia Seeds, Gluten -Free Granola

Steel Cut Oatmeal (VG)
Brown Sugar, Organic Agave Nectar, Honey, Sliced Roasted Almonds, Dried Fruit

Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea

BREAKFAST



CONTINENTAL BREAKFAST BUFFETS

For Groups Less Than 25 Guests will Receive an Additional \$5.00 per Person on Menu Pricing

Your Choice Continental | \$59 per Person

Assorted Chilled Fruit Juices

Seasonal Fruits and Berries (GF, VG)

Individual Yogurts (Including Greek) (GF)

Gluten Free Granola

Dried Cranberries and Golden Raisins

Cage Free Hard Boiled Eggs (Peeled) (GF, DF)

Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea

(Select Three)

Assorted Marquis Muffins

Fresh Baked Coffee Cakes

Fruit Breads

Assorted Scones

Cinnamon Rolls

Assorted Danish

Butter Croissants

(Select One)

Mini Bagels and Assorted Cream Cheeses

Savory Danish (Select One):

Ham & Cheese, Spinach & Feta, Leek & Parmesan, Sundried Tomato & Basil

Assorted Artisan Cheeses and Crackers

Steel Cut Oatmeal (VG)

Brown Sugar, Organic Agave Nectar, Honey, Sliced Roasted Almonds, Dried Fruit

25% Service Charge and 8.5% Tax

BREAKFAST



PLATED BREAKFASTS

All Plated Breakfasts are Served with

Choice of Freshly Squeezed Orange Juice, Apple Juice or Cranberry Juice

Basket of Assorted Breakfast Breads, Chef's Choice of Seasonal Jam, Local Honey, Butter

Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

All American | \$63 per Person

Scrambled Eggs, Smoked Bacon, Aidell's Chicken Sausage, Seasonal Breakfast Potatoes, Seasonal Market Vegetables (GF, DF)

Mission Street Style "Huevos Rancheros" | \$63 per Person

Blended Corn and Flour Tortillas, Black and Pinto Beans, Egg Frittata, Chorizo, Cotija Cheese

Chips and Salsa on Table Family Style

BREAKFAST



BREAKFAST BUFFETS

All Breakfast Buffets are Served with Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea
Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Northern California | \$65 per Person

Assorted Chilled Fruit Juices

Seasonal Fruits and Berries (GF, VG)

Organic Quinoa Parfaits, Seasonal Berries and Greek Yogurt (GF)

Chef's Choice of Pastries
to Include a Gluten – Free Option

Scrambled Eggs (GF, DF)

Seasonal Breakfast Potatoes (GF, V)

Choice of One (1) Breakfast Enhancement

See Enhancement Page

Mission District | \$65 per Person

Assorted Chilled Fruit Juices

Seasonal Fruits and Berries (GF, VG)

Local Pan Dulce Breakfast Breads

Chorizo Scrambled Eggs (GF, DF)
Stewed Pinto Beans and Black Beans, Smoked Linguica

Blended Corn and Flour Tortillas
Fire Roasted Salsa, Guacamole, Queso Fresco, Assorted Hot Sauces

Wine Country | \$68 per Person

Seasonal Fruit Fresca

Seasonal Fruits and Berries (GF, VG)

Local Fruit and Nut Breads

Sonoma Chicken Maple Pecan Sausage

Framani Rosemary Ham, Fatted Calf Salumi, Artisan Breads

Scrambled Eggs, Seasonal Market Vegetables, Cowgirl Creamery
Cheese (GF)

Brown Sugar Cobb Smoked Bacon (GF, DF)

Roasted Sweet Potato Hash (GF, VG)

BREAKFAST



BREAKFAST ENHANCEMENTS

Meats

Maple Pepper Bacon (GF, DF) | \$18 per Person

Brown Sugar Cobb Smoked Bacon (GF, DF) | \$18 per Person

Aidell's Chicken Apple Sausage (GF, DF) | \$18 per Person

Caggiano Country Style Pork Sausage Links (GF, DF) | \$18 per Person

Breads & Pastry

Santa Barbara Smoke House Smoked Salmon and Fresh Bagels | \$22 per Person
Capers, Onions, Parsley, Tomato, Cream Cheese

Mini Banana Nut, Zucchini, Lemon Breakfast Breads | \$88 per Order
(24 Pieces per Order)

Gluten-Free Mini Muffins | \$88 per Order
(24 Pieces per Order)

Assorted Mini Muffins | \$88 per Order
(24 Pieces per Order)

Gluten-Free Blueberry or Cinnamon Coffee Cake | \$88 per Dozen

Sides

Individual Yogurts (Including Greek) (GF) | \$10 Each

Hot Oatmeal | \$16 per Person
Brown Sugar, Dried Cranberries, Raisins, Milk

Assorted Cereals, Milk | \$16 per Person

Fresh Fruit and Local Berries "Martini" (GF, VG) | \$19 per Person
Pomegranate Syrup

Blueberry Acai Chia Superfood Parfait | \$19 per Person

Organic Quinoa Parfait (GF) | \$19 per Person
Seasonal Berries, Citrus Infused Greek Yogurt

Local Organic Granola Parfait (GF, N) | \$19 per Person

Juices

Assorted Naked® Juices | \$12 per Each

Naked® Fruit Smoothies | \$14 per Each

Forager Cold Pressed Juices | \$15 per Each

BREAKFAST



BREAKFAST ENHANCEMENTS CONTINUED

Granola Bar | \$19 per Person

Greek Yogurt and Cashew Yogurt, Local Organic Nut House Granola, Local Berries, Dried Fruits and Nuts

Breakfast Sandwiches (Select One) | \$19 per Person

Freshly Baked Butter Croissant, Framani Ham, Cage Free Eggs and Local Cheddar

Freshly Baked Butter Croissant, Cage Free Eggs and Local Cheddar

Sourdough English Muffin, Cage Free Egg, Pecanwood Smoked Bacon and Local Cheddar

Breakfast Burritos (Select One) | \$19 per Person

Heirloom Roasted Potatoes, Local Market Vegetables, Cage Free Egg Whites, Local Cheddar

Framani Ham, Cage Free Eggs and Local Cheddar

European Style | \$25 per Person

Framani Rosemary Ham, La Quercia Prosciutto, Zoe's Smoked Turkey, Cypress Grove Midnight Moon Goat Cheese, Cowgirl Creamery Wagon Wheel

Stations

Omelet | \$25 per Person (Attendant Required - \$400 Each)

Ham, Bacon, Sausage, Bell Peppers, Mushrooms, Onions, Scallions, Cheddar, Pepper Jack, Salsa Fresca

Huevos Rancheros | \$29 per Person (Attendant Required - \$400 Each)

Griddled Blended Corn and Flour Tortillas, Stewed Pinto and Black Beans, Cage Free Scrambled Eggs, Roasted Tomato Salsa, Salsa Verde, Queso Fresca, Guacamole

B BREAK



BUILD YOUR OWN BREAK

All Build Your Own Breaks are Served with Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea

Select Three (3) for \$38 per Person

Additional Item for \$12 per Person (Based on One (1) Piece per Person)

Sweet

Seasonal Whole Fruits

Fresh Fruit "Martini" (GF)
Seasonal Berries, Local Honey

Mini Organic Quinoa Parfait (GF)
Seasonal Berries, Citrus Infused Greek Yogurt

Individual Yogurts (Including Greek) (GF)

Sweet and Savory

Fresh Assorted Bagels, Plain and Herb Cream Cheese

Scones – Cheddar, Green Onion, Maple Pecan, Local Blueberry, Bellwether Farms Crème Fraiche

Seasonal Freshly Baked Mini Muffins and Pastries

Local Doughnuts

Cereal Bars – Fruity Pebbles®, Rice Krispy Treats®, Captain Crunch®

Assorted Freshly Baked Cookies

Assorted Freshly Baked Bars
Select One: Apricot, Apple Pie, Lemon Lime

Gluten-Free Chocolate Fudge Brownies (GF, N)
Contains Almond Flour

Gluten-Free Chocolate Chip Cookies (GF)

Strawberry Shortcake in a Mini Martini Glass

Fresh Fruit Mini Tartlets

Mini Cupcakes

BREAK



BUILD YOUR OWN BREAK

All Build Your Own Breaks are Served with Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea

Select Three (3) for \$38 per Person

Additional Item for \$12 per Person (Based on One (1) Piece per Person)

Frozen Treat

Assorted Ice Cream and Fruit Bars

It's-It a San Francisco Experience®

Savory

Granola Bars

Power Bars®

RAW® Bars

KIND® Bars

Krave® Jerky

Assorted Flavors of Thatcher's® Brand Popcorns

Individual Bags of Trail Mix

Bags of Gourmet Roasted Mixed Nuts

Assorted Kettle Chips Bags

San Francisco Sourdough Pretzel Sticks, Prohibition Beer Cheese Sauce, Whole Grain Mustard

Beverage

Naked® Juices

Naked® Smoothies

Traditional Bottled Waters
Served with Lemon and Lime

Naturally Flavored Sparkling Waters

Traditional Pepsi® Products

Traditional Coke® Products

Old Fashioned Bottled Sodas

Wine Country Sodas, Made from Local Wine Grapes (Non-Alcoholic)

Energy Drinks

B BREAK



THEMED BREAKS

All Themed Breaks are Served with Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea

Haight – Ashbury Forever Young | \$33 per Person

Pomegranate Juice, Power C and Blue Machine Naked Juices

Sparkling Lemonade, Carrot Juice

Super Food Granola Bar (VG)

Cereal Munchie Bars

Froot Loops, Cocoa Puffs and Rice Krispies

Traditional Bottled Water

Ice Cream Sandwiches | \$36 per Person (Attendant Required \$400 Each)

Freshly Baked Warm Cookies

Chocolate Chip, Macadamia Nut, Snickerdoodle

Three Twins Organic Ice Cream

Local Chocolate Fondue

Candy Shoppe | \$45 per Person

Assorted Candy Bars

Bulk Candy

Jolly Ranchers, Gummy Bears, M&M's, Chocolate Covered Raisins, Starbursts

Assorted Thatcher's Popcorn

Cereal Bars

Krave Jerky

Craft Sodas

Energy | \$48 per Person

Select Three (3) Infused Waters:

Strawberry Basil

Citrus

Cucumber Mint

Tropical Fruit

Mixed Berry Whole Fruit

Seasonal Freshly Squeezed Juices

Quinoa Parfaits Granola

Green Garbanzo Bean Hummus

Vegetable Crudités

California Wine Country | \$45 per Person

A Selection of Artisan Cheeses from Local Farms

Artisan Breads

Local Honey & Honey Comb, Marcona Almonds, Dried Fruits

Assorted Cured Meats

Pickled Vegetables, Sierra Nevada Mustards

Seasonal Whole Fruit

4505 Chicharrons

Wine Country Sodas

(Wine and Beer Tasting Available for an Additional Fee)

LUNCH



PLATED LUNCHES

All Plated Lunches are Served with Choice of Soup or Salad , Dessert, Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea Service

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Soup Selections

Vegan Tomato Bisque (GF)

San Francisco Clam Chowder

Vegan Minestrone (GF)

Tortilla Soup, Tortilla Crisp and Green Onions

Anchor Steam Beer and Local Cheddar Cheese Soup with Sourdough Croutons

Salad Selections

Caesar

Romaine, Blistered Tomatoes, Focaccia Croutons, Parmesan, Caesar Dressing

Local Organic Chicories (GF)

Peppered Bacon, Cherry Tomatoes, Pickled Red Onions, Ricotta Salata, Heirloom Carrots, Dijon Vinaigrette

Organic Roasted Beet

Local Roasted Beets, Wild Arugula, Feta, Spiced Walnuts, Sherry Vinaigrette

Butter Lettuce

Watermelon Radish, Citrus, Jicama, Pumpkin Seeds, Cilantro Vinaigrette

Dessert Selections

Dark Chocolate and Medjool Date Nut Torte (GF)
Raw Sugar Crème Anglaise

Lemon and Local Olive Oil Cake
Lemon Curd, Seasonal Berries, Basil Honey

Bittersweet Chocolate "Almond Joy"
Coconut Milk Cream, Meringue, Almond Crunch

Classic Cheesecake
Madera Poached Fruits, Hazelnuts, Whipped Crème Fraiche

Chocolate Tiramisu (GF)
Mascarpone, Dark Rum, Espresso, Chocolate Sponge

Peanut Butter Crunch Cake
Caramel Sauce, Seasonal Berries

Chocolate Espresso Hazelnut Torte
Sea Salt Caramel, Chocolate Sauce

LUNCH



PLATED LUNCHESES

All Plated Lunches are Served with Choice of Soup or Salad , Dessert, Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea Service

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Poultry

Fennel Crusted Chicken Breast (GF, DF) | \$78 per Person
Red Quinoa Brown Rice Pilaf, Caramelized Onion Jus

Honey Ginger Natural Chicken (GF, DF) | \$78 per Person
Coconut – Jasmine Rice, Sui Choy, Roasted Oyster Mushrooms

White Wine Coq Au Vin (GF) | \$78 per Person
White Wine Braised Chicken Thighs, Mushrooms, Pearl Onions, Roasted Garlic Mashed Potatoes

Pasta

Smoked Chicken Pannel | \$72 per Person
Penne Pasta, Cherry Tomatoes, Maple Pepper Bacon, Peas, Exotic Mushrooms, Porcini Cream
**Substitute Roasted Prawns | \$5 per Person*

Vegan Gluten Free Seasonal Ravioli | \$70 per Person
Spicy Tomato Sauce and Seasonal Market Vegetables

Seafood

Blackened Swordfish (GF) | \$85 per Person
Black Bean Corn Relish, Heirloom Grains, Lemon Butter Sauce

Cedar Plank Salmon | \$85 per Person
Brown Sugar Curry Rub, Pepper Onion Jam, Sweet Potato Hash, Seasonal Market Vegetables

Beef

Braised Beef Short Ribs (GF) | \$88 per Person
Horseradish Mashed Potatoes, Roasted Root Vegetables, Red Wine Sauce

(5 oz) Petite Filet (GF) | \$90 per Person
Madeira Sauce, Potato Gratin, Seasonal Market Vegetables

LUNCH



SALAD ENTRÉE PLATED LUNCHES

All Salad Entrée Plated Lunches are Served with Choice of Dessert, Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea Service

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Poultry

Chicken Caesar Salad | \$72 per Person
Romaine, Parmesan, Focaccia Croutons, Caesar Dressing

Asian Chicken Salad (GF, DF) | \$72 per Person
Smoked Chicken, Chinese Greens, Napa Cabbage, Green Beans, Pickled Ginger, Daikon, Seasonal Sprouts, Watermelon Radish, Soy Ginger Dressing

Seafood

Greek Salmon Salad (GF) | \$74 per Person
House Lightly Smoked Salmon, Wild Arugula, Kalamata Olives, Cherry Tomatoes, Cucumbers, Feta Cheese, Greek Dressing

Dessert Selections

Dark Chocolate and Medjool Date Nut Torte (GF)
Raw Sugar Crème Anglaise

Lemon and Local Olive Oil Cake
Lemon Curd, Seasonal Berries, Basil Honey

Bittersweet Chocolate "Almond Joy"
Coconut Milk Cream, Meringue, Almond Crunch

Classic Cheesecake
Madeira Poached Fruits, Hazelnuts, Whipped Crème Fraiche

Chocolate Tiramisu (GF)
Mascarpone, Dark Rum, Espresso, Chocolate Sponge

Peanut Butter Crunch Cake
Caramel Sauce, Seasonal Berries

Chocolate Espresso Hazelnut Torte
Sea Salt Caramel, Chocolate Sauce

LUNCH



COLD LUNCH BUFFET

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Pre-Made Sandwich Buffet | \$72 per Person

Available in 100% Compostable Boxes OR on Platters

Served with Gluten-Free Breads on Request

Served with Assorted Kettle Chips Bags ,Pepper Pickle Mix , Assorted Pepsi Products

Sandwich Selections – Select Three (3)

Lemon Tarragon Chicken Salad

Chicken Breast, Lemon Aioli, Tarragon, Hearts of Romaine, Croissant

Mozzarella Fresca

Fresh Mozzarella, Tomatoes, Basil, Romaine Hearts, Sundried Tomato Pesto Spread , Basil Pesto

North Beach

Salami, Coppa, Prosciutto, Provolone, Pepperoncini, Tomatoes, Romaine, Olive Tapenade, Dutch Crunch

Fresh Roast Turkey

Cranberry Relish, Romaine, Lemon Aioli, Pepper Jack , Brioche

Peppered Roast Beef

Horseradish, Cheddar Cheese, Caramelized Onions, Spicy Remoulade, Poppy Seed Kaiser Roll

Thai Tofu Wrap

Brown Rice, Crispy Thai Vegetables, Marinated Tofu, Chipotle Tortilla

Grass Fed Meatloaf Sandwich

Chipotle Ketchup, Lemon Aioli, Arugula, Tomatoes, Focaccia Roll

Southwest Chicken Wrap

Romaine Lettuce, Black Bean Corn Salsa, Jalapeno Ranch, Cotija Cheese, Tomato Tortilla

Side Selections – Select Two (2)

Three Bean Salad (GF, DF)

Red Skin Potato Salad (GF, DF)

Seasonal Vegetable Pasta Salad

Fruit Salad

Sweet Selections – Select One (1)

Chocolate Chip Cookie

White Chocolate Blondie

Caramel Apple Bar

Gluten-Free Double Chocolate Brownies

LUNCH



LUNCH BUFFETS BY DAY

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

If Buffet is Selected for a Different Day, There Will be an Additional Charge of \$5.00 per Person

All Served with Iced Tea

Monday

Wine Country | \$89 per Person

Artisan Rolls and Sweet Butter

Arugula Salad (GF)

*Currants, Roasted Beets, Goat Cheese, Sourdough Croutons,
Preserved Lemon Vinaigrette*

Roasted Chicken Breast (GF, DF)

Pinot Noir Cherry Reduction Black Cherry and Pinot Noir Pan Jus

Fennel Crusted Seasonal Fish (GF, DF)

Cioppino Broth, Shrimp, Clams, Fennel, Sweet Bell Peppers

Roasted Heirloom Potatoes (GF)

Seasonal Market Vegetables (GF, VG)

Almond Joy Cake, Goat Milk Cheesecake

Tuesday

Mission District | \$89 per Person

Tortilla Chips, Roasted Tomato Salsa

Little Gem Salad (GF, DF)

Jicama, Sweet Bell Peppers, Citrus, Cilantro, Lime

Braised Chicken Mole (DF)

Dried Chiles, Mexican Chocolate, Almonds

Seasonal Fish "Vera Cruz"

Peppers, Olives, Onions, Tomato Caper Salsa

Seasonal Market Vegetables

Spanish Rice (GF, VG)

Mexican Chocolate Tart, Tres Leches Cake

LUNCH



LUNCH BUFFETS BY DAY

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

If Buffet is Selected for a Different Day, There Will be an Additional Charge of \$5.00 per Person

All Served with Iced Tea

Wednesday **American Favorites | \$89 per Person**

Biscuits, Cornbread Muffins

Little Gem Chopped Salad
Point Reyes Bleu, Hickory Peppered Smoked Bacon, Cherry Tomatoes, Green Goddess Dressing

BBQ Smoked Chicken (GF, DF)

Red Wine Braised Beef Short Rib "Pot Roast" (GF)
Carrots, Pearl Onions, Red Wine Sauce

White Cheddar Garlic Mashed Potatoes (GF)

Seasonal Market Vegetables (GF, VG)

Cream Cheese Brownies, Caramel Pretzel Apple Pie Bars

Thursday **Asian | \$89 per Person**

Chinese Green Salad (DF)
Napa Cabbage, Cashews, Chinese Long Beans, Heirloom Carrots, Fried Wonton Crisps, Ginger Vinaigrette

"Kung Pao" Style Prawns and Tofu
Peanuts, Water Chestnuts, Peppers, Onions

Soy Sauce Chicken (GF, DF)
Ginger, Scallions, Chilies

Ginger Fried Rice (GF)

Stir Fried Vegetables (GF, VG)

Mango Pudding (GF), Coconut Rolls (GF), Green Tea Matcha Cakes

LUNCH



LUNCH BUFFETS BY DAY

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

If Buffet is Selected for a Different Day, There Will be an Additional Charge of \$5.00 per Person

All Served with Iced Tea

Friday

Southern Mediterranean | \$89 per Person

Freshly Baked Naan, Harissa Yogurt

Romaine and Chicory Salad (GF)

Cucumbers, Tomatoes, Kalamata Olives, Redwood Hill Feta, Mint

Tunisian Style Curry Chicken

Red Chili Curry Spice Rub, Harissa Yogurt, Pumpkin Seeds

Sicilian Braised Beef Short Ribs (GF, DF)

Tomatoes, Olives, Preserved Lemon, Pine Nuts

Chick Pea Cauliflower Curry (GF, VG)

Saffron Basmati Rice (GF, VG)

Basmati Rice Pudding (GF) , Mango Cheesecake

DINNER



PLATED DINNER

All Plated Lunches are Served with Choice of Soup or Salad , Dessert, Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea Service

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Soup Selections

Vegan Potato Leek Soup

Seafood Cioppino, Crab, Shrimp, Fennel, Potatoes, Tomato Saffron Broth

Pasta Faggioli, Beans, Ditalini, Seasonal Vegetables, Roasted Chicken Broth

Lobster Bisque, Crème Fraiche, Chives

Salad Selections

Local Chicory Caesar

Fruit of the Season, Duhkkha, Rye Crumble, Classic Dressing

Kale

Red Quinoa, Roasted Butternut Squash, Marcona Almonds, Lara Chenel Goat Cheese

Organic Roasted Beet

Local Roasted Beets, Wild Arugula, Feta, Spiced Walnuts, Sherry Vinaigrette

Butter Lettuce

Watermelon Radish, Citrus, Jicama, Pumpkin Seeds, Cilantro Vinaigrette

Dessert Selections

Greek Yogurt Mousse Torte

Pistachio Streusel, Lavender Infused Wild Cherries

Mango Panna Cotta (GF)

Pineapple Salad, Gelee, Lime Foam

Local Scharffenberger Chocolate and Peanut Butter Crunch Cake

Dark Caramel, Sea Salt, Popcorn Cream

Local Scharffenberger Bittersweet Chocolate "Almond Joy"

Coconut Milk Cream, Meringue, Almond Crunch

Petite Baba Au Rum

Citrus Cream, Seasonal Berries

Vegan Chocolate Cake (N)

Sea Salt Caramel, Local Berries

DINNER



PLATED DINNER

All Plated Lunches are Served with Choice of Soup or Salad , Dessert, Certified Rainforest Alliance Regular and Decaffeinated Coffee, Mighty Leaf® Tea Service

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Poultry

Vadouvan Rubbed Chicken (GF) | \$105 per Person
Saffron, Currant and Pine Nut Pilaf, Roasted Cauliflower, Seasonal Squash

Citrus Brined and Grilled Cornish Hen (DF) | \$105 per Person
Corn Bread Dressing, Green Beans, Local Cider Jus

Fennel and Lavender Crusted Chicken (GF) | \$105 per Person
Potato Gratin, Caramelized Onion Jus

Seafood

Blackened Swordfish | \$115 per Person
Mashed Potatoes, Seasonal Market Vegetables, Pepper Onion Jam

Cedar Plank Salmon (GF) | \$117 per Person
Brown Sugar Curry Rub, Sweet Potato Pepper Hash, Herb Butter Sauce

Beef

Zinfandel Braised Boneless Natural Beef Short Ribs (GF) | \$118 per Person
Brown Butter Mashed Potatoes, Root Vegetables, Pearl Onions

Grilled and Smoked Brandt Family Filet Mignon | \$135 per Person
Potato Gratin, Truffle Madeira Sauce

DINNER



HOT BUFFET DINNER

All Buffet Dinners are Served with Certified Rainforest Alliance Regular and Decaffeinated Coffee and Mighty Leaf® Tea Service

Minimum Order of (25) People, a Set Up Fee of \$400 Exclusive will be Applied to Meal Function Less Than (25) Guests

Northern California | \$168 per Person

San Francisco Sourdough Rolls, Sweet Butter

Mushroom Lentil Soup (GF, VG)

Grain Salad (GF)

Dried Cherries, Dried Apricots, Fava Beans, Feta Cheese, Pear Vinaigrette

Kale and Quinoa Salad (GF)

Marcona Almonds, Goat Cheese Crumbles, Butternut Squash, Preserved Lemon Vinaigrette

Cedar Plank Salmon (GF)

Brown Sugar Curry Rub

Fennel Crusted Chicken (GF, DF)

Pinot Noir Cherry Reduction

Braised Lamb Shanks "Osso Bucco" (GF, DF)

Soft Polenta, Wild Mushroom Ragout (GF)

Seasonal Market Vegetables (GF, VG)

Almond Joy

Goat Milk Cheesecake

Lemon Olive Oil Polenta Cake

Fisherman's Wharf | \$168 per Person

Artisan Rolls, Sweet Butter

San Francisco Clam Chowder

Artisan House Smoked Bacon, Sourdough Croutons

Roasted Beet Salad (GF)

Arugula, Beets, Feta, Spiced Walnuts, Lemon Vinaigrette

Little Gem Salad (GF)

Lettuce, Shaved Radish, Cucumber, Cherry Tomatoes, Green Goddess Dressing

Roasted Salmon (GF, DF)

Cioppino Broth, Shrimp, Clams, Fennel, Peppers

Red Wine Braised Short Ribs (GF)

Root Vegetables, Wild Mushrooms

White Wine Braised Chicken Thighs (GF, DF)

Caramelized Onion Jus

Mascarpone Mashed Potatoes (GF)

Seasonal Market Vegetables (GF, VG)

Ghirardelli Chocolate Mousse Cups (GF)

Lemon, White Chocolate and Pistachio Parfait

R

ECEPTION



RECEPTION PRESENTATIONS

Minimum Order of (25) Pieces Required per Hors d'Oeuvres Selection

Cold Hors d'Oeuvres

Potato Pancake, Smoked Salmon (GF) | \$16 per Piece

Tenderloin of Beef, Potato Latke, Horseradish Cream (GF) | \$16 per Piece

Vegan Vietnamese Spring Rolls (GF, DF) | \$17 per Piece

Shrimp Vietnamese Spring Rolls (GF, DF) | \$18 per Piece

Spicy Tuna Handrolls* (GF, DF) | \$19 per Piece

Tuna Tartare "Poke Style" Spoon (GF, DF) | \$19 per Piece

Scallop and Prawn Ceviche, Chilies, Lime, Cilantro (GF, DF) | \$19 per Piece

Crab Claw and Prawn Cocktail Martini (GF, DF) | \$19 per Piece

Hot Hors d'Oeuvres

Mini Chicken Pesto Pizza | \$13 per Piece

Butter Chicken Samosa, Seasonal Chutney | \$14 per Piece

Vegetarian Samosa, Seasonal Chutney (DF) | \$14 per Piece

Bacon Wrapped Chicken, Jalapeno, BBQ Sauce (GF, DF) | \$14 per Piece

Waffle Battered Chicken Strips, Chipotle Maple Syrup | \$16 per Piece

Crab Cakes, Lemon Aioli | \$17 per Piece

Tempura Prawn, Ponzu Sauce (DF) | \$17 per Piece

Lamb Lollipops, Persillade (DF) | \$18 per Piece

R ECEPTION



RECEPTION PRESENTATIONS

Each Display serves Approximately (50) People unless Otherwise Listed

Self Serve Displays

Crudités | \$1,200 Each

Grilled, Raw, Pickled Seasonal Vegetables

Marinated Olives

Hummus (GF, DF)

Jalapeno Ranch Dressing

Pita Bread

Breads + Dips | \$1,450 Each

Hummus and Baba Ganoush (GF, DF)

Tzatziki and Charred Scallion Dip (GF)

Spinach Artichoke Dip and Olive Tapenade (GF, DF)

Artisan Breads

Lavash, Grissini, Grilled Naan (DF)

Wine Country Cheese | \$1,500 Each

A Selection of Artisan Cheese from Local Farms

Local Honey and Honey Comb

Marcona Almonds, Dried Fruits, Jam

Artisan Breads

Charcuterie | \$1,600 Each

Assorted Cured Meats

Sharp Cheddar, Pepato Cheese

Pickled Vegetables, Associated Olives and Sierra Nevada Mustard

Rustic Italian Bread

R

CEPTION



RECEPTION PRESENTATIONS

Items are Priced per Person, Minimum of (25) People

Self Serve Stations

Mission Nacho | \$39 per Person

House Made Corn Tortilla Chips

Jalapeno Queso Dip, Cotija Cheese, Guacamole, Lime Crema, Fire Roasted Salsa, Hot Sauces

Black Beans and Corn Relish

Spinach & Artichoke Dip

**Add Shredded Chicken or Chorizo for \$10 per Person*

Chinatown Dim Sum | \$46 per Person

Based on One (1) Piece of Each Selection per Person - Please Select Three (3) Items

Baked BBQ Pork Buns

Chicken Pot Stickers

Chive & Shrimp Dumplings

Pork Pot Stickers

Pork Siu Mai

Shrimp Hargow

Vegetarian Dumplings

Vegetarian Egg Rolls

Vegetarian Pot Stickers

North Beach | \$49 per Person

Gnocchi – Exotic Mushrooms, Butternut Squash, Blistered Kale, Brown Butter (GF)

Penne Pasta Sunday Sauce – Short Rib, Braised Pork, Italian Sausage

Gemelli Pasta – Prawns, Sundried Tomatoes, Artichokes, Olives, Basil Pesto Cream

Sushi Display | \$79 per Person

Order Based on (5) Pieces per Person

Freshly Made Sushi, Maki, Hand Rolls, Nigiri

Barrel Aged Soy Sauce, Pickled Ginger, Wasabi

R

CEPTION



RECEPTION PRESENTATIONS

Items that are Priced per Person, Minimum of (25) People

Attendant Fees of \$400 per Attendant up to three (3) hours) and \$135 for each Additional Hour will Apply. Required Number of Attendants will be based on Guaranteed Attendees.

Carver Fees of \$400 per Carver up to three hours and \$135 for each Additional Hour will Apply. Required Number of Carvers will be based on Guaranteed Number of Attendees.

Attended Displays

Pier 39 | \$59 per Person
San Francisco Clam Chowder
Sourdough Croutons
Crab Cakes
Old Bay Remoulade
Bay Shrimp Cocktails (GF, DF)

Sliders Grilled to Order | \$65 per Person
Wagyu Beef and Smoked Pork Shoulder Sliders
Cheddar and Swiss Cheese
Caramelized Onions, Exotic Mushrooms, Spicy Pickles
Malt Vinegar, Aioli, Gulden's Mustard, Chipotle Ketchup
Pull Apart Rolls, Brioche

Carving Displays

Peking Style Duck Breast (GF, DF) | \$550 Each (Serves Approximately 25)
Steamed Bao, Hoisin Sauce, Scallions

Cajun Spiced Turkey Breast (GF, DF) | \$900 Each (Serves Approximately 50)
Mashed Potatoes, Gravy, Corn Muffins

Tenderloin of Beef (GF, DF) | \$1,200 Each (Serves Approximately 25)
Béarnaise Sauce, Au Gratin Potatoes, Seasonal Market Vegetables, Artisan Rolls

Slow Roasted Pepper Crusted Prime Rib of Beef (GF, DF) | \$1,200 Each (Serves Approximately 50)
Horseradish Cream, Au Jus, Seasonal Market Vegetables, Popovers, Artisan Rolls

R ECEPTION



DESSERT RECEPTION PRESENTATIONS

\$14 per Piece Minimum Order of (25) Pieces Required per Selection

Reception Style, In Small Bites

Asian Themed

Black Sesame Seed Shortbread

Jasmine Rice Milk Foam, Caramel and Citrus

Oolong Tea Chocolate Cups (GF)

Coconut Milk Tapioca, Pineapple Gelée (GF)

Green Tea Custards, Seasonal Berries (GF)

Chocolate Theme

Chocolate Dipped Strawberries (GF)

Chocolate Pot de Crème, Chocolate Spoon (GF)

Petite Chocolate Mousse Cups, Fresh Berries (GF)

Chocolate Chai Tea Cups, Lemon and Spice (GF)

Dark Chocolate Decadence, Raspberry and Cream

Chocolate Covered Eclairs, Coffee Custard

Black Forest Torte

Chocolate and Apricot Torte

Classic American Theme

Strawberry Shortcake in a Glass

Chocolate and Pecan Tartlets, Whipped Cream

Lemon Meringue Tartlets

New York Cheesecake

Classic Devil's Food Sour Cream Cake

Mini Apple Bread Pudding

Butterscotch Pudding, Shaved Dark Chocolate (GF)

Italian Theme

Fresh Ricotta and Pistachio Cannoli

Classic Panna Cotta, Seasonal Berries (GF)

Lemon and Hazelnut Tiramisu (GF)

Citrus and Olive Oil Cake, Almond Cream

Chocolate Dipped Almond Biscotti

BEVERAGES



WINES – SPARKLING & WHITE

Wines in Order from Light to Full Intensity

Rose

Magnolia Grove Rose | \$56 per Bottle
Kenwood, CA • Sonoma Valley

Pinot Grigio

Magnolia Grove Pinot Grigio | \$56 per Bottle
Kenwood, CA • Sonoma Valley

Estancia Pinot Grigio | \$59 per Bottle
Soledad, CA • Monterey Country

Sauvignon and Fume Blanc

Dashwood Sauvignon Blanc | \$70 per Bottle
Marlborough, New Zealand

Brancott Estate Sauvignon Blanc | \$62 per Bottle
Marlborough, New Zealand

Provenance Sauvignon Blanc | \$82 per Bottle
Napa Valley, CA

Ferrari – Carano Fume Blanc | \$66 per Bottle
Healdsburg, CA • Sonoma Valley

Chardonnay

Magnolia Grove Chardonnay | \$56 per Bottle
Kenwood, CA • Sonoma Valley

J. Lohr Estate Chardonnay | \$76 per Bottle
Monterey, CA

Chateau St. Jean Chardonnay | \$60 per Bottle
Kenwood, CA • Sonoma Valley

Sonoma – Cutrer Chardonnay | \$79 per Bottle
Russian River, CA • Sonoma Coast

Sparkling and Dessert Wine

Domaine Ste. Michelle, Brut | \$70 per Bottle
Columbia Valley, WA

Mionetto Prosecco, Organic | \$71 per Bottle
Veneto, Italy

Mumm Cuvee, Brut Prestige | \$79 per Bottle
Rutherford, CA • Napa Valley

BEVERAGES



WINES – RED

Wines in Order from Light to Full Intensity

Pinot Noir

Mark West Pinot Noir | \$61 per Bottle
Sonoma County, CA

Mohua Wines Pinot Noir | \$87 per Bottle
Central Otago, New Zealand

Line 39 Pinot Noir | \$58 per Bottle
Clarksburg, Monterey

Acacia Pinot Noir | \$75 per Bottle
Carneros, CA

Zinfandel

St. Francis Vineyards, Old Vines Zinfandel | \$71 per Bottle
Kenwood, CA • Sonoma Valley

Merlot

Magnolia Grove Merlot | \$56 per Bottle
Kenwood, CA • Sonoma Valley

Rutherford Hill Merlot | \$92 per Bottle
Napa Valley, CA

Cabernet Sauvignon

Magnolia Grove Cabernet Sauvignon | \$56 per Bottle
Kenwood, CA • Sonoma Valley

Seven Falls Cabernet Sauvignon | \$66 per Bottle
Wahluke Slope, WA

Aquinas Cabernet Sauvignon | \$68 per Bottle
Napa Valley, CA

Sterling Vineyards Cabernet Sauvignon | \$81 per Bottle
Napa Valley, CA

Avalon Cabernet Sauvignon | \$58 per Bottle
Napa Valley, CA

BEVERAGES



BARS

Special Note Regarding Bar Arrangements: The San Francisco Marriott Marquis is the Sole Alcoholic Beverage Licensee on the Hotel Premises.

It is Subject to the Regulations of the State Alcoholic Beverage Commission and Violations of the Regulations May Jeopardize the Hotel's License.

We Request Your Cooperation in Honoring the Hotel's Policy of Prohibiting Alcoholic Beverages from Outside Sources to be brought on Property without Authorization and Appropriate Corkage Fees.

We are pleased to offer the finest Gold Standard Premium Liquors, Bars will Include,

Beers: (2) Domestic and (2) Premium Beer Selections of the Following Offerings:

Domestic Selection: Budweiser, Bud Light, O'Doul's

Premium Selection: Sierra Nevada, Blue Moon Belgian White, Anchor Steam, Corona Extra, Heineken

Local Craft Selection: Lost Coast Hazy IPA

House Brands Liquors Include

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Cruzan Aged Light, Tanqueray Gin, Dewar's White Label, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, Don Julio Blanco Tequila, Courvoisier VS Cognac, Martini & Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth, Hiram Walker Triple Sec

Premium Bar Liquors Include

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal Whisky, Patron Silver Tequila, Hennessy VSOP Cognac, Martini & Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth, Hiram Walker Triple Sec, Truly Hard Seltzer

Host Bars

Cordial | \$17 each
Martini | \$20 each
House Brand Cocktail | \$15 each
Premium Brand Cocktail | \$17 each
House Wine | \$16 each
Specialty Wine | \$19 each
Premium Beer | \$12 each
Domestic Beer | \$10 each
Bottled Water | \$9.50 each
Soft Drink | \$9.50 each

Cash Bars

Cordial | \$19 each
Martini | \$21 each
House Brand Cocktail | \$16 each
Premium Brand Cocktail | \$19 each
House Wine | \$17 each
Specialty Wine | \$21 each
Premium Beer | \$14 each
Domestic Beer | \$12 each
Bottled Water | \$10 each
Soft Drink | \$10 each

BEVERAGES



PACKAGED BARS

Beer, Wine and Soft Drinks

First Hour | \$33 per Person

Each Additional Hour | \$17 per Person

House Brands

First Hour | \$35 per Person

Each Additional Hour | \$18 per Person

Premium Brands

First Hour | \$37 per Person

Each Additional Hour | \$22 per Person

Beers: (2) Domestic and (2) Premium Beer Selections of the Following Offerings:

Domestic Selection: Budweiser, Bud Light, O'Doul's

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TECHNOLOGY

TECHNOLOGY

PSAV Presentation Services

As the in-house Production Company and Full-service Audio Visual Provider, PSAV Maintains All House Sound Systems, and Ballroom Lighting Grid Access. Fees, Guidelines and Minimum Service Standards Are Outlined in the San Francisco Marriott Marquis' Hotel Policies and Procedures Document. Please Contact Your Event Manager or PSAV Directly to Obtain a Copy of this Document.

PSAV Professionals are dedicated to Making Your Meeting a Success, from the Simplest LCD Projectors and Flipcharts to Concert Sound, Scenic Elements, Stage and Theatrical Lighting and Advanced Data and Video Projection, PSAV Offer the Finest of Event Production, Trade Show and Convention Services.

Call Our On-site Office At (415) 442-6140 For Accurate Quotes On Services Customized To Meet Your Needs. Audio Visual Equipment is subject to a 25% Hotel Charge, plus applicable taxes (currently 8.5%).

Edlen Electrical

Edlen Electrical is the Hotel's Exclusive Electricity Provider. Please Consult with your Event Manager for details and obtaining quotes for your group needs. All Electrical Charges are subject to a 25% Hotel Charge, plus applicable taxes (currently 8.5%).

Electrical Exhibition Services

C/O The San Francisco Marriott Marquis
780 Mission St.
San Francisco, Ca 94103
(415) 486-8159
lgeary@edlen.com

SECURITY

The Hotel May Require Security Officers for Certain Events. Only Hotel Approved Security Companies may be used.

TELEPHONES

A Variety of Communication Equipment and Services are Listed Below. Please Note Fees Do Not Include Access Charges and Regular Telephone Usage. Additional High Speed Lines Are Available With Advance Notice. Prices Available Upon Request.

Reprogram Existing House Phone for Outside Local/Long Distance Access, \$125 One Time Fee

House Phone with Dial "9" Access, \$125 Installation; \$25 per Day Usage plus Cost Of Calls

Polycom Speaker Phone — \$220 per Day Usage (Equipment Only) and \$225 One Time Installation Charge, \$25 per Day Usage Plus Cost of Calls

Additional House Phone with Internal Calling Only, \$125 Installation; \$25 per Day Usage

DID (Direct Inward Dialing), \$225 Installation, \$25 per Day Usage Plus Cost of Calls

TECHNOLOGY



TECHNOLOGY

SIGNAGE & BRANDING

The Hotel Must Approve the Placement and Hanging of all Banners and Signs in Advance. The Banners and Signs must be Professionally Printed or Computer-Generated and Placed on Easels or Hung from Designated Hang Points. Please Provide Your Event Manager With Advance Notice Of Your Needs.

Signs are Restricted from the Main Lobby Level, Guestroom Floors, in Elevators, or on the Exterior of the Building. The Hotel will Provide Assistance in Hanging Banners or Signs; Please Consult with Your Event Manager for Details.

The Hotel will Not Permit the Affixing of Anything on Walls, Floors, or Ceiling with Nails, Staples, Adhesives or Any Other Substance Without Prior Hotel Approval.

Please ask your Event Manager for our Branding Opportunities & Pricing Information Packet. Along with our Preferred Vendor Contacts, located on page 35.

LIFE SAFETY

All Events Are Subject To Local Life Safety Codes and May Require Fire Marshall Approved Diagrams, A Signed Marriott Vendors Compliance Agreement, And Appropriate Liability Insurance for All Participating Parties.

REKEY INFORMATION

Rekeying is \$100 per Room. Please inform your Event Manager of the Number of Required Keys.

Rooms on Pacific, Sierra and Foothill Levels can be rekeyed with the following Options:

TOGGLE: Door Unlocks and Stays Unlocked after Key is Used, to Lock the Door Key Must be Used Again.

PASSAGE: Door Unlocks to Allow Entry and Locks Back Automatically 6 Seconds Later.

STAFF ACCESS: Event Services, Banquets, Engineering and Security Will Still Have Access to the Room.

NO STAFF ACCESS: Only Security Will Have Access to the Room for Emergencies Only.

DECORATIONS

All Decorations Proposed by the Client are Subject to the Hotel's Approval. All Decorations Must Meet Approval of the California Fire Department. Flammable Substances are not Permitted in the Building or Anywhere on the Hotel's Premises. Arrangements for Floral Centerpieces and Event Décor may be Made Through The Event Management Department at an Additional Cost.

All Decorations Must Meet With The Approval Of The San Francisco Fire Department. The Hotel Will Not Permit the Affixing of Anything to the Walls or Ceilings of Rooms Unless Written Approval is given by the Event Management Department. Confetti and Glitter are Prohibited, the use of these items as décor will result in a minimum of \$600.00 cleaning fee.

The Hotel will Not Permit the Affixing of Anything on Walls, Floors, or Ceiling with Nails, Staples, Adhesives or Any Other Substance Without Prior Hotel Approval.

Please See Hello! California Destination Management for Decoration Assistance.

SMOKING

The California Workplace Smoking Ban Prohibits Smoking In The Workplace. This Includes All Banquet Rooms, Exhibit Areas, Bars, Restaurants, Lobbies and Public Function Space of Hotels/Motels, Office Buildings and Private Banquet Rooms Where Employees and Food Service Are Present.

PARTNERS



VENDORS AND PARTNERS

DESTINATION MANAGEMENT

Hello! Destination Management in Proud Partnership with the San Francisco Marriott Marquis.

Hello! California Destination Management

1388 Sutter Street, Suite 525

San Francisco, Ca 94109

Main: (415) 447-0125

<http://www.hello-dmc.com/>

elieberman@hello-dmc.com

EXHIBITION

GES is the Preferred Exhibit Decorator of the San Francisco Marriott Marquis

Joe Rohlfes, Sales Manager

3875 Bay Center Place

Hayward, Ca 94545

Office: (510) 259-5328

Jrohlfes@ges.Com

BUSINESS SOLUTIONS

FedEx is the Preferred Business Solutions of the San Francisco Marriott Marquis

Hugo Nunez, Event Solutions Consultant

780 Mission Street

San Francisco, CA 94103

Mobile: (415) 265-3585

Hugo.Nunez@fedex.com