

CONTINENTAL BREAKFAST

early morning

fresh orange juice selection of breakfast pastries seasonal fruit display assortment of preserves and sweet butter freshly brewed Starbucks Coffee and Tazo Teas

morning

fresh orange juice selection of breakfast pastries seasonal fruit display steel cut oatmeal greek yogurt and house made granola hard boiled eggs assortment of preserves and sweet butter freshly brewed Starbucks Coffee and Tazo Teas 20 per person

23 per person

All breaks have a minimum of 10 people. If ordered for less than 10 people, a \$150 labor fee will be applied. All meal pricing is based on 2 hours maximum service. Should the service extend beyond 2 hours, additional charges will apply.



BREAKFAST BUFFETS

simple start buffet

chilled orange juice assorted freshly baked pastries cage free scrambled eggs seasonal fruit display bacon and sausage links home-style breakfast potatoes freshly brewed Starbucks Coffee and Tazo Teas

market buffet

orange juice selection of breakfast pastries hard boiled eggs yogurt and granola with nuts seasonal fruits and fresh berries smoked salmon and bagels cage free scrambled eggs applewood smoked bacon french toast country potatoes good start oatmeal with brown sugar and raisins freshly brewed Starbucks Coffee and Tazo Teas 27 per person



PLATED BREAKFAST

All plated entrees include Chef's selection of breakfast pastries, Starbucks Coffee, Tazo Tea and Orange Juice

scrambled eggs	23 per person
applewood smoked bacon	
country potatoes	
fresh fruit garnish	
french toast	25 per person
french toast texas toast dipped in cinnamon eggs	25 per person
	25 per person
texas toast dipped in cinnamon eggs	25 per person

egg white scramble egg whites with spinach, tomato, red onion and goat cheese country potatoes fresh fruit garnish



BRUNCH

brunch buffet

chilled orange juice assorted seasonal breakfast breads, pastries and bagels seasonal market fruit display gourmet domestic and international cheese display smoked salmon display and bagels monterey county mixed greens salad golden potato salad with rosemary, lemon aioli and pancetta

cage free scrambled eggs crisp applewood bacon and country sausage home-style breakfast potatoes freshly brewed Starbucks Coffee and Tazo Teas

choice of one entrée:

carved pork tenderloin with a molasses and herb glaze, fig and port reduction roasted filet of salmon with lemon, herb and chardonnay sauce roasted stuffed chicken breast florentine with mushrooms, spinach, breadcrumbs and creamy parmesan alfredo sauce



BREAKFAST ENHANCEMENTS

breakfast burrito with eggs and cheese	7 per person
english muffin with sausage, egg and cheese	7 per person
individual fruit parfaits with yogurt and granola	7 per person
eggs benedict	8 per person
applewood smoked bacon or pork sausage	7 per person
chicken apple sausage	8 per person
omelet station with chef (1 hour maximum) – 20 guest minimum	14 per person

A LA CARTE BEVERAGE ITEMS

freshly brewed Starbucks Coffee	78 per gallon
freshly brewed decaffeinated Starbucks Coffee	78 per gallon
assorted Tazo Teas	78 per gallon
iced Tazo Tea	50 per gallon
chilled orange juice	50 per gallon
chilled low fat milk or non fat milk	20 per carafe
pepsi soft drinks	5 each
bottled still water	5 each
Red Bull (minimum 24)	7 each
fresh smoothies: strawberry/banana, orange/	6 each
strawberry or blueberry/strawberry/banana	
(maximum of two choices)	



A LA CARTE BREAK ITEMS

whole fresh fruit	36 per dozen
hard boiled eggs	36 per dozen
fruit kabob with honey yogurt	8 per person
cookies and brownies	40 per dozen
assorted breakfast pastries	40 per dozen
assorted raised donuts	40 per dozen
bagels with cream cheese	40 per dozen
smoked salmon display with bagels, cream cheese, sliced tomato, red	
onion and capers (minimum of 10)	14 per person
individual greek yogurts	6 each
popcorn	4 per person
jumbo soft pretzels with mustard	4 each
individual bag of chips	4 each
assorted granola bars	5 each
assorted candy bars	5 each
mixed nuts	32 per pound
tortilla chips	5 per person
guacamole, bean dip, onion dip or salsa fresca	4 per person



MORNING & AFTERNOON BREAKS

mid-morning

assorted breakfast pastries served with honey and assorted jellies assorted granola bars fresh whole seasonal fruit bottled waters and fruit juices freshly brewed Starbucks Coffee and Tazo Teas

energizer

build your own trail mix bar lemon bars assorted granola bars whole seasonal fruit assorted pepsi soft drinks freshly brewed Starbucks Coffee and Tazo Teas

cookie jar

assorted cookies & brownies assorted pepsi soft drinks and bubbly sparkling flavored water iced cold milk freshly brewed Starbucks Coffee and Tazo Teas 16 per person

18 per person



MORNING & AFTERNOON BREAKS

wellness break

assorted granola bars hummus fresh vegetables mixed nuts fruit kabobs with honey yogurt infused water freshly brewed Starbucks Coffee and Tazo Teas

donut bar

cinnamon, sugar & glazed donut holes chocolate & caramel sauce bottled waters iced coffee with an assortment of syrups freshly brewed Starbucks Coffee and Tazo Teas 17 per person



All entrees are served with rolls and butter, dessert, starbucks coffee and tazo tea

beet salad golden beets, arugula, pumpkin seeds, cherry tomatoes with citrus vinaigrette	18 per person
organic greens spring mixes, tomatoes, cucumber, hard boiled eggs, croûtons with balsamic vinaigrette	16 per person
caesar salad crisp romaine lettuce marinated grilled chicken breast shaved parmesan cheese classic caesar dressing	17 per person
wedge salad iceburg lettuce, bacon, tomatoes, with bleu cheese dressing	17 per person
protein add-on: grilled garlic shrimp grilled chicken flat iron steak grilled tofu	9 per person 6 per person 10 per person 6 per person

Maximum of three selections



PLATED LUNCH

All entrees are served with rolls and butter, dessert, starbucks coffee and tazo tea

tandoori spiced chicken with mango chutney	32 per person
rosemary roasted chicken seared breast of chicken with lemon beurre blanc sauce	32 per person
chicken caprese seared breast of chicken topped with mozzarella, tomato and basil with a balsamic glaze	32 per person
flat iron grilled flat iron steak in a green peppercorn sauce	37 per person
roasted pork tenderloin savory rub tenderloin in port wine demi glaze	33 per person
citrus glazed salmon herb-crusted salmon filet with dill beurre blanc	37 per person
grilled pacific cod citrus herb marinated filet with mango salsa	36 per person
pasta primavera seasonal roasted vegetables, roasted garlic, tomatoes and olive oil	31 per person
portobello mushroom napoleon GF Vegetarian Vegan	31 per person

For split entrées the higher price entrée will be charged, maximum of 3 entrées including vegetarian options.



PLATED LUNCH

first course - choice of one:

california green salad:

Monterey county mixed greens with carrot & zucchini ribbons, cherry tomatoes, radicchio & balsamic vinaigrette caesar salad:

hearts of romaine, house made caesar dressing, croutons & parmesan cheese

accompaniments – choice of one: wild rice pilaf garlic mashed potatoes herb roasted red potatoes potatoes au gratin

dessert – choice of one: chocolate cake fruit tart tiramisu new york style cheesecake lemon tart



LUNCH BUFFETS

italian buffet

chicken caprese; seared breast of chicken topped with mozzarella, tomato and basil with a balsamic glaze farfalle with pesto sauce, seasonal roasted vegetables, shaved asiago cheese and spinach linguine pasta with a bolognese sauce freshly baked garlic bread sticks antipasto salad caesar salad chef's selection of dessert

freshly brewed Starbucks Coffee and Tazo Teas

asian fusion buffet

mongolian style beef and broccoli: tender strips of beef and fresh broccoli with garlic and onion fried vegetable spring rolls with sweet chili sauce jasmine rice thai tofu stir fry: crisp vegetables, garlic and ginger, spicy Thai curry sauce chinese salad with miso ginger dressing soba noodle salad with sesame dressing chef's selection of dessert

freshly brewed Starbucks Coffee and Tazo Teas

35 per person



LUNCH BUFFETS

gourmet deli buffet

roast beef, black forest ham, smoked turkey and grilled vegetables sliced Swiss cheese, cheddar cheese, and jack cheese assorted condiments and sliced breads lettuce, pickles, tomatoes, red onions organic greens salad fresh fruit salad macaroni salad house made BBQ chips and chef's selection of dessert

freshly brewed Starbucks Coffee and Tazo Teas

dublin canyon buffet

grilled beef flank steak with mushroom and Livermore Valley red wine sauce pan roasted chicken breast with rosemary lemon Chardonnay sauce herb roasted fingerling potatoes organic greens salad with balsamic vinaigrette, vegetable ribbons, cherry tomatoes and mediterranean cous-cous fresh seasonal vegetables fresh fruit display chef's selection of dessert

freshly brewed Starbucks Coffee and Tazo Teas

southwest buffet

beef or chicken fajita bar with tortillas chili lime cod fajita style grilled vegetables ranchero black beans spanish rice cheese enchiladas with pepper jack cheese baja salad guacamole, sour cream, tajim cabbage slaw, shredded cheese, salsa fresh fruit salad tres leches cake

freshly brewed Starbucks Coffee and Tazo Teas

33 per person

40 per person



GRAB & GO LUNCH BOXES

chicken caesar wrap

marinated chicken breast romaine lettuce Caesar dressing gourmet potato chips apple fresh baked cookie bottled water

smoked turkey wrap

smoked turkey, pepper jack cheese roasted red peppers lettuce and tomato garlic aioli gourmet potato chips apple fresh baked cookie bottled water

grilled vegetable wrap

marinated grilled vegetable medley hummus, organic simple greens old balsamic gourmet potato chips apple fresh baked cookie bottled water 28 per person

28 per person

28 per person

maximum of three selections



GRAB & GO LUNCH BOXES

roast beef sandwich

roll shaved red onions garlic aioli tomato, lettuce, swiss cheese gourmet potato chips apple fresh baked cookie bottled water

black forest ham sandwich

tomato, lettuce, cheddar cheese gourmet potato chips apple fresh baked cookie bottled water

smoked turkey breast

sandwich roll bacon, tomato, avocado red pepper mayonnaise gourmet potato chips apple fresh baked cookie bottled water 25 per person

26 per person

26 per person

maximum of three selections



PLATED DINNER

All entrees are served with rolls and butter, dessert, starbucks coffee and tazo tea

first course - choice of one:

california green salad:

Monterey county mixed greens with carrot & zucchini ribbons, cherry tomatoes, radicchio & balsamic vinaigrette caesar salad:

hearts of romaine, house made caesar dressing, croutons & parmesan cheese

accompaniments – choice of one: wild rice pilaf garlic mashed potatoes herb roasted red potatoes potatoes au gratin

dessert – choice of one: chocolate cake fruit tart tiramisu new york style cheesecake lemon tart



All entrees are served with rolls and butter, dessert, starbucks coffee and tazo tea

tandoori spiced chicken with mango chutney	39 per person
rosemary roasted chicken seared breast of chicken with lemon beurre blanc sauce	39 per person
chicken caprese seared breast of chicken topped with mozzarella, tomato and basil with a balsamic glaze	39 per person
8oz filet mignon grilled and served with a green peppercorn sauce	52 per person
braised short ribs braised and served with red wine sauce	58 per person
roasted pork loin grilled and served with apple compote	45 per person
grilled pacific cod blackened filet grilled and served with drawn butter and lemon	46 per person
pacific salmon grilled salmon filet with lemon caper beurre blanc	44 per person
portabello mushroom napoleon GF/Vegetarian/Vegan seasonal vegetables with cheese wrapped in puff pastry and topped with a red bell pepper sauce	39 per person

For split entrées the higher price entrée will be charged, maximum of 3 entrées including vegetarian options.



DINNER BUFFETS

wine country buffet

tri tip beef green peppercorn and cabernet reduction, wild mushroom ragout seared breast of chicken chardonnay sauce with white beans, pancetta, rosemary and tomatoes mediterranean quinoa salad roasted herbed potatoes west coast vegetables with olive oil and herbs california mixed greens ranch & balsamic vinaigrette, vegetable ribbons warm dinner rolls and butter chef's selection of dessert

freshly brewed Starbucks Coffee and Tazo Teas

coastal buffet

girlled salmon with lemon caper sauce chicken breast with wild mushroom sauvignon blanc sauce grilled california vegetables wild rice pilaf organic mixed greens with gravenstein apples, goat cheese and chardonnay vinaigrette orozo salad chilled shrimp display with horseradish cocktail sauce warm dinner rolls & butter chef's selection of dessert

freshly brewed Starbucks Coffee and Tazo Teas

mediterranean buffet

market green salad with balsamic and lemon vinaigrette (mix greens, romaine, tomatoes, cucumbers, raisins, black olives, feta cheese) cucumber and roasted bell pepper tomato salad roasted boneless leg of lamb with apple mint chutney marinated grilled chicken with dill greek yogurt sauce saffron and lemon glazed haddock basmati and lentil rice pilaf roasted vegetables (zucchini, red onion, tomatoes, oregano, parsley and sweet peppers) chocolate mousse cake

freshly brewed Starbucks Coffee and Tazo Teas

54 per person

56 per person



CARVING STATIONS

serves 25 people includes mini deli rolls and condiments

prime rib of beef creamed horseradish and au jus	375 each
Virginia honey ham with hot mustard	275 each
roasted whole turkey with cranberry sauce	250 each



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antipasto and mozzarella skewers	\$225
smoked salmon with caviar on potato pancake	\$325
pear and gorgonzola on crostini	\$275
peppered tenderloin on potato pancake	\$325
strawberry with brie cheese	\$285
tomato bruschetta	\$250
deviled eggs with caviar	\$295
smoked chicken with papaya on multi-grain baguette	\$300
shrimp and pesto cream crostini	\$325
sundried tomato and fresh mozzarella crostini	\$275
seared coriander tuna on seasoned rice cake	\$345

hot

spanakopita with cucumber yogurt sauce	\$300
chicken and shiitake mushroom wonton with plum sauce	\$300
shrimp eggrolls with sweet and sour sauce	\$300
curried vegetable samosas with yogurt sauce	\$300
mini chicken quesadillas	\$300
mini beef empanadas with chimichurri sauce	\$300
mini chicken satay with spicy peanut sauce	\$300
shrimp and crab rangoon with plum sauce	\$300
mushrooms stuffed with Boursin cheese	\$300
buffalo chicken wings with bleu cheese and ranch dressings	\$300
mini beef wellington	\$300
bacon-wrapped scallops	\$350
mini crab cakes with remoulade	\$350



RECEPTION STATIONS

pasta station House-made Italian style sauces with fresh vegetables, Italian sausage, and chicken selection of pasta including fettuccini, penne and ziti garlic breadsticks, parmesan cheese and hot peppers	20 per person
minimum 25. chef attendant required \$150	
pizza bar with caesar salad	
assortment of gourmet pizzas served with Caesar salad	16 per person
minimum 25. chef attendant required \$150	
ice cream sundae station vanilla & chocolate ice cream, chocolate & caramel sauce, mini M&Ms, crushed oreos, cherries, gummy bears, sprinkles and whipped cream	17 per person

minimum 25. chef attendant required \$150

freshly brewed Starbucks Coffee and Tazo Teas



RECEPTION DISPLAYS

domestic and international cheese display garnished with fruit and served with baguette and gourmet crackers serves 50 people	425 each
sliced fresh fruit display fresh seasonal fruit with berries and honey yogurt dip serves 50 people	400 each
tuscan style antipasto display Italian meats and cheeses, grilled and marinated vegetables, olives, sliced baguettes and grissini breadsticks serves 50 people	425 each
smoked salmon display thinly sliced smoked salmon with capers, chopped onion, tomato, whipped cream cheese and miniature bagels serves 50 people	475 each
vegetable crudité display fresh seasonal vegetables displayed with ranch dressing and hummus serves 50 people	375 each
baked brie display puff pastry with brie cheese, toasted almonds, and sliced fruit served with gourmet crackers serves 50 people	350 each



BEVERAGE – CASH BAR

House/Well | 9 Vodka: Platonum Gin: Beefeater Rum: Cruzan Bourbon: Four Roses Scotch: Dewars White Label Canadian Whiskey: Canadian Club Tequila: Jose Cuervo Gold Korbel Brandy

CALL | 10 Vodka: Absolut Gin: Tanqueray Rum: Bacardi Silver, Captain Morgan Bourbon: Jack Daniel's, Makers Mark Scotch: Johnny Walker Red Canadian Whiskey: Seagrams Vo Tequila: 1800 Silver Tequila

Premium | 11 Vodka: Grey Goose Gin: Bombay Sapphire Bourbon: Makers Mark Tequila: Patron Silver Scotch: Johnnie Walker Black Canadian Whiskey: Crown Royal

Beer Domestic | 6 Imported/Craft | 7

House Wine | 8

Mineral waters, soft drinks and juices | 5



BEVERAGE – HOSTED BAR

House/Well | 8 Vodka: Platinum Gin: Beefeater Rum: Cruzan Bourbon: Four Roses Scotch: Dewars White Label Canadian Whiskey: Canadian Club Tequila: Jose Cuervo Gold Korbel Brandy

CALL | 9 Vodka: Absolut Gin: Tanqueray Rum: Bacardi Silver, Captain Morgan Bourbon: Jack Daniel's, Scotch: Johnny Walker Red Canadian Whiskey: Seagrams Vo Tequila: 1800 Silver Tequila

Premium | 10 Vodka: Grey Goose Gin: Bombay Sapphire Bourbon: Makers Mark Tequila: Patron Silver Scotch: Johnnie Walker Black Canadian Whiskey: Crown Royal

Beer Domestic | 6 Imported/Craft | 7

House Wine | 8

Mineral waters, soft drinks and juices | 4



TECHNOLOGY

projector support package (required for all clients to bring own LCD projector). Includes appropriate size tripod screen*, and projector stand. Package pricing also includes all cables	150 each
and cable taping. *additional charge for fast fold screens	
LCD projector package	450 each
Includes 3300 Lumen XGA LCD projector, appropriate size projector stand. Package pricing also includes all cables and cable taping.	
*additional charge for fast fold screens	
32" LCD flat panel tv Includes 32" flat panel TV on rolling stand. Package pricing also includes all cable and cable taping.	275 each
Add DVD/VCR combo \$100	
podium microphone package Includes microphone with gooseneck and mixer. Package pricing also	150 each
includes all cables and cable taping.	
standing microphone package Includes microphone, aisle stand and mixer. Package pricing also includes	150 each
all cables and cable taping.	
table microphone package includes microphone, table stand and mixer. Package pricing also includes	110 each
all cables and cable taping.	
wireless microphone package Includes UHF wireless lavaliere or hand held microphone. Package pricing	125 each
also includes all cables an cable taping.	
powered sound system Includes 2 powered 15" 2-way speakers on stands. Package pricing also	275 each
includes all cables an cable taping.	
polycom conference phone	150 each
flip chart and markers package	35 each
white board and markers package	50 each



ADDITIONAL INFORMATION

Thank you for selecting the Pleasanton Marriott for your upcoming event. The printed menus are guidelines designed to assist you. Our event staff will be happy to prepare customized proposals to meet your specific needs. Menu prices are subject to change without notice. Any price fluctuation will be confirmed in advance by your event manager.

All menu prices and meeting room rental fees are subject to 24% taxable service charge and state tax.

All food and beverage must be supplied by the hotel. Any exception must be approved in advance and subject to labor and/or corkage fees.

Final attendance must be confirmed 4 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 onsite are subject to a \$300 labor charge plus 24% taxable service charge.

Carvers, station attendants and food cocktail servers are available at a fee of \$150 per attendant for up to two-hour time period. Additional hours are available at a fee of \$75 per hour per attendant.

A \$200 bartender fee per bartender for up to six hours will apply to all bars. Additional hours are available at a fee of \$50 per hour per bartender.

We reserve the right to refuse service of alcohol to any person we deem inebriated. We may also call this person a cab to go home in, at their expense, if they are driving a vehicle or ask a member of their group to take them home.

A \$20 per bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside liquor and beer are not permitted. All buffet and break pricing based on 2 hours maximum service. Should the service request extend beyond 2 hours, additional charges will apply.



ADDITIONAL INFORMATION

DECORATIONS BY OUTSIDE VENDORS

All centerpieces or decorations must meet Hotel and Fire Department regulations. Candles must be enclosed in glass: no open flames are permitted. Balloons must be tied down and are not to be free-floating. Tacks or nails may not be applied to walls, ceiling, or doors. Smoke or fog machines are strictly prohibited and the use of either will result in evacuation of ballroom and a \$1,500 fine. No confetti is allowed.

ELECTRICAL

Vendors are responsible for their own equipment and set-up. They must keep any extraneous equipment in the ballroom out of sight of guests, and for safety reasons, must tape down all electrical cords. Electrical needs exceeding existing 120/20 amp wall plugs must be arranged in advance and are subject to a minimum charge.

SERVICE CHARGE AND SALES TAX

A 24% taxable service charge will be added to all food, beverage, room rental and audio-visual charges. California law states that the service charge, setup charge, bartender charge and attendant fees are subject to sales tax. An additional service charged will be levied if a breakfast or lunch exceeds three hours, or a dinner function exceeds four hours in duration including setup and tear down times. Charges will be calculated at \$25 per server per hour beyond the allotted time for your event.

The Pleasanton Marriott is not responsible for loss or damaged items provided by you for use during your event. The Hotel cannot secure such items which are not reclaimed on the event date. Please designated a representative from your party to collect any such items at the conclusion of your event. Sound/music must be kept at an acceptable level as determined by Hotel Management. Disturbances of loud noise and/or music may disrupt other functions. If such disturbance causes harm to another group and compensation is deemed necessary, the cost of compensation may be added to your final charges. Clean up is provided by the Hotel. However, should any extra ordinary cleaning, in the Hotel's judgment, be necessary, or should there be damages to Hotel property, the Hotel's cost of such clean up

or repair will be added to your final charges.