



MARRIOTT
SAN RAMON



*We make every effort to adjust menus to conform to religious or dietary preferences
(Gluten-friendly, Vegetarian, Vegan, Kosher, Halal, etc.)*

EVENTS MENU

BREAKFAST

Priced Per Person

Plated Breakfast

All plated entrées include Chef's selection of pastries, coffee, tea & orange juice

The American | \$24 ^{GF}

Cage Free Scrambled Eggs
Choice of Applewood Smoked Bacon, Pork Sausage
or Chicken Apple Sausage
Yukon Gold Home Fries with Onions & Bell Peppers

Make it Heart Smart ^{GF}

Substitute with Egg Whites or Tofu Scramble

Egg White Frittata | \$28 ^{GF} | ^V

Spinach, Tomato, Avocado, Mushroom

Quiche | \$28

Quiche Lorraine ^{GF}

Filled with Eggs, Bacon, Onion and Cheddar Cheese

Quiche Florentine ^{GF} | ^V

Filled with Eggs, Spinach, Onion and Swiss Cheese

^{GF} Gluten-Friendly | ^V Vegetarian | ^{VG} Vegan

Buffets have a minimum of 25 people, if less than 25 people a \$500 Food & Beverage minimum will apply.

Pricing is based on 2 hours maximum service. Additional charges will apply for service extending beyond 2 hours.

Please note: A Taxable 25 % House Charge, plus applicable taxes (currently 8.25%), are applied to AUDIO VISUAL, FOOD, BEVERAGE AND ROOM RENTAL. The 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.

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Breakfast Buffet

All breakfast buffets include coffee, tea, orange & cranberry juice

Bishop Ranch Continental Breakfast | \$19 ^V

Market Fresh Whole & Sliced Fruit
Daily Baked Assorted Muffins, Pastries & Croissants
Served with Jams & Sweet Butter

The Healthy Continental Breakfast | \$23 ^V

Sliced Seasonal Fruit & Mixed Berries
Low-Fat Yogurts served with House Made Granola
with Golden Raisins & Cherries
Steel-Cut Oatmeal Served with Cream, Dried
Bananas, Honey, & Sliced Almonds or Walnuts
Daily Baked Breakfast Breads & Assorted Muffins

European Breakfast | \$25

Hobbs Cured Assorted Meats
Assorted Cheeses
Cage Free Hard Boiled Eggs
Daily Baked Assorted Muffins, Pastries &
Whole Wheat Bread
Served with Jams & Sweet Butter

Mt. Diablo Breakfast Buffet | \$29

Market Fresh Whole & Sliced Fruit
Daily Baked Breakfast Pastries
Cage Free Scrambled Eggs
Choice of Hobbs Applewood Smoked Bacon or
Chicken Apple Sausage
Yukon Gold Home Fries with Onions & Bell Peppers

Add Action Station*

Omelet Station | \$14 ^{GF}

Omelets Made to Order with Seasonal Vegetables,
Cheese and Breakfast Meats

Waffle Station | \$13 ^V

Waffles Made to Order with Homemade Berry
Compote and Whipped Cream

**An attendant fee of \$150 per 100 guests for 2 hours.*



SAN RAMON MARRIOTT

2600 Bishop Drive, San Ramon, CA 94583 T: 925.867.9200

meetings  imagined

BREAKFAST ENHANCEMENTS

Priced Per Person

Warm Pastry | \$6 Per Person (Choose one) v

Cinnamon Rolls | Coffee Cake |
Breakfast Breads | Bagels and Cream Cheese

A Little on the Lighter Side | Priced Per Person

Hard Boiled Eggs | \$4 GF | v
Smoked Salmon with Red Onions & Capers | \$7 GF
Assorted Flavored Yogurt | \$5 GF | v
Assorted Cold Cereal
with Skim, 2% & Regular Milk | \$5 v
House Made Granola & Berry Yogurt Parfait | \$6 v
Steel-Cut Old Fashioned Oats | \$8 v

Breakfast Wraps & Sandwich | \$8 per person (Choose one)

Scrambled Cage Free Eggs, Chicken-Apple Sausage,
Potatoes & Cheddar Cheese in a Flour Tortilla

Scrambled Cage Free Eggs, Potatoes, Grilled
Vegetables & Jack Cheese in a Spinach Tortilla v

Scrambled Cage Free Eggs, Spicy Chorizo Sausage,
Potatoes, Pepper Jack Cheese & Salsa Fresca in a
Whole Wheat Tortilla

Egg & Tofu Scramble, Shitake Mushrooms, Potatoes
& Fresh Spinach in a Tomato Tortilla GF | v | VG

Croissant Sandwich – Flaky Croissant with Scrambled
Cage Free Eggs, Applewood Smoked Bacon &
Cheddar Cheese

San Francisco Sourdough Broken Egg Sandwich –
Cage Free Eggs, Applewood Smoked Bacon & White
Cheddar Cheese

Individual Frittatas | \$8 per person GF

Feta Cheese, Baby Spinach and Artichokes |
Smoked Chicken, Napa Valley Goat Cheese &
Sun-Dried Tomatoes

Breakfast Meats | \$8 per person

Chicken Apple Sausage GF
Applewood Crispy Bacon GF

GF Gluten-Friendly | v Vegetarian | VG Vegan

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COFFEE BREAK PACKAGES

Priced Per Person

All coffee break packages include coffee & tea

The Cookie Jar | \$17

Daily Baked Assorted Cookies & Brownies
Milk, Assorted Soft Drinks & Bottled Waters

Make Your Own Trail Mix Break | \$19

~ Take Your Pick ~

Gummy Bears and M&M's
House Made Granola & Pretzels
Cashews, Almonds, & Pecans
Raisins, Cranberries & Yogurt Raisins
Plain & Honey Yogurt with Seasonal Berries

Sweet & Savory | \$20

M&Ms, Snickers Bars, & Twix
House Made Potato Chips
Roasted Mixed Nuts & Mini Pretzels
Freshly Popped Buttered Popcorn
Bottled Water & Sparkling Water

On the Move | \$23

House Made Chocolate Peanut Butter Bar
Kashi Cereal Bars & KIND PLUS Bars
Balthazar Granola Trail Mix
Red Bull Energy Drinks
Gatorade & Vitamin Waters

Mediterranean | \$25

Tapenade & House Made Hummus with Toasted
Pine Nuts, served with Warm Pita Bread
Tabbouleh Bulgur Wheat, Tomatoes &
Cucumbers
Tzatziki Yogurt, Fresh Mint, Cucumbers, Carrots
& Celery
Assorted Soft Drinks & Bottled Water &
Sparkling Water

Donut Holes & Milk Shakes | \$19

Assorted Donut Holes | Cinnamon Sugar,
Glazed, Powdered Sugar

Dipping Sauce | Chocolate, Caramel,
Whipped Cream

Milk Shake Shooters | Chocolate, Strawberry,
Vanilla

Ice Creamery | \$20

San Francisco "It's It" Ice Cream Sandwich
San Ramon Gulnazar Ice Cream
Blue Bunny Assorted Sorbet
Frappuccino, Bottled Water & Sparkling Water

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COFFEE BREAK PACKAGES

Priced Per Person

All coffee break packages include coffee & tea

Glazed & Dazed | \$15

Interactive Donut Break – Frost a plain doughnut hole with any (2) of the following glazes:

Bacon: Maple Infused Glaze with Crunchy Bacon

Confused Samoa: Caramel Glaze with Toasted Coconut & Chocolate Drizzle

Vanilla Bean: Brown Butter & Vanilla Bean Glaze

Triple Chocolate: Dark Chocolate, Semisweet Chocolate & Milk Chocolate Glaze

Nutella Cinnamon: Nutella Glaze Spiked with Cinnamon

Strawberry: Fresh Strawberry Glaze

Handcrafted Energy Smoothies Break | \$22

(Pick 2 Smoothies)

Spinach Smoothie with Ginger & Pears

Blueberry Smoothie with Flax Seed & Bananas

Berry & Oats Smoothie

Coconut, Pineapple & Banana Smoothie

Peach & Lemon Smoothie

Handcrafted Whey Protein Smoothies Break | \$26

(Pick 3 Smoothies)

Papaya & Ginger Smoothie

Chocolate & Peanut Butter Protein Smoothie

Peachy, Green Protein Smoothie

Easy Breezy Tropical & Orange Smoothie

Tropical, Avocado Smoothie

Add your choice of either Soy Milk or Almond Milk

Juice Station | \$18

(Pick 2 of your Favorite Juices)

Juiced Up Local Cold Press Juice

Summer Days | Watermelon, Pineapple and Ginger

Good Good | Pineapple, Red Apple and Ginger

Atlanta Sunset | Peaches, Orange, Carrot, Ginger and Turmeric

Good Green | Kale, Spinach, Cucumber, Green Apple, Pineapple

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A LA CARTE COFFEE BREAK ITEMS

Fresh & Natural

Market Fresh Whole Fruit | \$3 per person
Granola & Energy Bars | \$3 per person
Individual Assorted Yogurt | \$4 per person
Market Fresh Sliced Fruit | \$6 per person
Fruit Kabobs with Honey Yogurt Dip | \$7 per person
House Made Granola & Berry Parfait | \$7 per person
Trail Mix | \$26 per pound
Chocolate Dipped Strawberries | \$32 per dozen

Savory & Dry Snacks

Individual Bags of Chips | \$5 each
Freshly Popped Buttered Popcorn | \$5 per person
Crudités & Flavored Dips | \$7 per person
Hummus & Pita Chips | \$7 per person
House Made Potato Chips | \$22 per pound
Tortilla Chips & Salsa Fresca | \$22 per person
Mini Pretzels | \$22 per pound
Peanuts | \$26 per pound
Mixed Nuts | \$32 per pound
Warm Pretzels & Mustard | \$49 per dozen

From the Bakery | \$46 per dozen

Bagels – Plain & Onion with Low Fat Cream Cheese
Mini Muffins – Apple Cinnamon, Banana Walnut, Blueberry, Lemon Poppy Seed
Scones – Plain, Currant, Apricot, Blueberry, Cranberry
Warm Coffee Cake – Cinnamon, Blueberry
Cookies – Chocolate Chip, Oatmeal Raisin, Snicker Doodle, Peanut Butter
Fudge Brownies – Nuts, Plain
Blondies
Fruit Squares – Lemon, Berry
Assorted Mini Frosted Cupcakes

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A LA CARTE BEVERAGE

| | |
|--|------------------|
| Illy Coffee & Decaf & Tazo Tea | \$110 per gallon |
| Royal Cup Coffee & Decaf & Bigelow Herbal Teas | \$85 per gallon |
| Fruit Juices Orange Apple Cranberry | \$65 per gallon |
| Fruit Punch Lemonade Iced Tea | \$45 per gallon |
| Individual Whole, 2% Milk & Chocolate Milk | \$3 each |
| Non Sparkling Water | \$5 each |
| Mineral Waters | \$5 each |
| Individual Bottled Juices | \$5 each |
| Soft Drinks | \$5 each |
| Gatorade | \$6 each |
| Izzy's Fruit Sodas | \$6 each |
| Red Bull Regular & Sugar Free | \$6 each |
| Assorted Flavored Energy Drinks & Waters | \$6 each |
| Naked Gourmet Bottled Juices | \$6 each |
| Starbucks Frappuccino | \$7 each |
| Starbucks Double Shot | \$7 each |
| Starbucks Refreshers | \$7 each |

Beverage Package | \$18 per person

Coffee & Tea

Assorted Soft Drinks, Spring & Mineral Water

Coffee & Tea Service Package | \$14 per person

Coffee & Tea

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PLATED LUNCH

Priced Per Person

Plated Lunches are served with salad, dessert, coffee, tea & iced tea.
Freshly baked rolls & butter included upon request.

Entrées (Choose One)

Tofu Rice Bowl | \$28 V | VG

Baby Bok Choy, Celery, Carrots, Red & Green
Peppers in Garlic-Honey Szechuan Sauce served
Over Jasmine Rice

Southwestern Quinoa with Grilled Chicken | \$32 GF

Sweet Corn, Black Beans, Chopped Cilantro, Diced
Tomatoes, Diced Green Bell Peppers, Diced Red
Onion and Feta Cheese

Roasted Harissa Rubbed Chicken | \$33 GF

Stewed Heirloom Tomato Compote, Spanish Rice

Grilled Citrus Chicken (Free-Range) | \$33 GF

Corn Succotash

Chipotle Meatloaf | \$34

Creamy Mashed Potatoes with Gravy, Garlic Green
Beans

Baked Teriyaki Salmon | \$38

Soba Noodles, Snap Peas, Ginger Miso Vinaigrette

Grilled Hanger Steak | \$42 GF

Fingerling Potatoes, Roasted Root Vegetable,
Red Wine Jus

Salads (Choose One)

Tri-Valley Artisan Salad GF | V | VG

True Farm Mixed Greens, Carrot, English Cucumber,
Grape Tomato with Red Wine Vinaigrette

Classic Caesar Salad V

Crisp Romaine Hearts, Shaved Parmesan Cheese,
House Made Herb Croutons with Caesar Dressing

Bishop Market Mixed Green Salad GF | V

Seasonal Stone Fruit, Blue Cheese, Candied Walnut
with Balsamic Vinaigrette

Desserts (Choose One)

Fresh Fruit Tart V

Tiramisu V

Triple Chocolate Mousse Cake V

New York Cheesecake with Strawberry Coulis V

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House Salad | \$16 GF | V | VG

Spring Mix, Tomato, Cucumber, Radish, Carrot, with Red Wine Vinaigrette

Buckwheat Soba Noodle Salad | \$16 V

Roasted Shiitake, Sesame Sugar Snap Peas, Onion, Bell Pepper, Jalapeno, Shaved Radish, Pea Sprouts, Cucumber, with Orange Ginger Dressing

Baby Kale Salad | \$17 GF | V

Cranberry, Diced Red Apple, Almond, Shaved Parmigiano-Reggiano Cheese, with Champagne Vinaigrette

Quinoa Salad | \$17 GF | V | VG

Kalamata Olive, Cucumber, Tomato, Red Onion, Green Bell Pepper, Feta, with Lemon Oregano Vinaigrette

Mini Wedge Salad | \$18 GF

Iceberg Lettuce, Pepper Bacon, Avocado, Tomato, Shaved Onion, with Blue Cheese Dressing

Roasted Beet Salad | \$19 GF | V

Arugula, Spiced Pumpkin Seeds, Green Chile Goat Cheese, with Smoked Honey Vinaigrette

Add Protein

Grilled Lemon Garlic Shrimp | \$9 GF

Five Pepper Grilled Flank Steak | \$8 GF

Roasted Cilantro Lime Chicken | \$6 GF

Grilled Thai Peanut Tofu | \$6 GF | V | VG

Dessert Options (Choose one)

Fresh Fruit Tart V

Tiramisu V

Double Chocolate Mousse Cake V

New York Cheesecake with Strawberry Coulis V

Sorbet GF | V | VG

Chocolate Fudge Cake GF | V | VG

GF Gluten-Friendly | V Vegetarian | VG Vegan

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LUNCH BUFFET

Priced Per Person

SOUP & SALAD BUFFET | \$28

Served with freshly baked rolls, butter, coffee, tea & iced tea

Soup (Choose One)

Chicken Noodle

Tomato Bisque GF | V | VG

Potato, Beer & Cheese

Italian White Bean & Vegetable GF

Chicken Tortilla GF

Beef, Kale & Mushroom GF

Salad (Choose Two)

Italian Chopped GF – Iceberg Lettuce, Avocado, Red Onion, Tomato, Crispy Pancetta, Chives, Gorgonzola, White Balsamic Vinaigrette

Caesar V – Parmesan, Garlic Herb Crouton, Caesar Dressing

House GF | V | VG – Spring Mix, Tomato, Cucumber, Radish, Carrot, Red Wine Vinaigrette

Mini Wedge GF – Iceberg Lettuce, Pepper Bacon, Avocado, Tomato, Shaved Onion, Blue Cheese Dressing

Baby Kale GF | V – Cranberry, Diced Red Apple, Almond, Shaved Parmigiano-Reggiano Cheese

Specialty Salad | Additional \$5

Buckwheat Soba Noodle V | Roasted Shiitake, Sesame Sugar Snap Peas, Onion, Bell Pepper, Jalapeno, Shaved Radish, Pea Sprouts, Cucumber, Orange Ginger Dressing

Quinoa GF | V | Kalamata Olive, Cucumber, Tomato, Red Onion, Green Bell Pepper, Feta, Lemon Oregano Vinaigrette

Roasted Beet GF | V | Arugula, Spiced Pumpkin Seeds, Goat Cheese, Smoked Honey Vinaigrette

Add Protein

Grilled Lemon Garlic Shrimp | \$9 GF

Five Pepper Grilled Flank Steak | \$8 GF

Roasted Cilantro Lime Chicken | \$6 GF

Grilled Thai Peanut Tofu | \$6 GF | V | VG

GF Gluten-Friendly | V Vegetarian | VG Vegan

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LUNCH BUFFET

Priced Per Person

Lunches are served with salad, dessert, coffee, tea & iced tea.
Freshly baked rolls & butter included upon request.

Bishop Grill Deli | \$37 per person

San Francisco Bay Clam Chowder
Tossed Bishop Greens – Shredded Parmesan
with Croutons & Olive-Pesto Dressing **V**
Macaroni Salad & Albacore Tuna Salad
Sliced white, sourdough, multi-grain wheat bread
& French rolls
Sliced Rare Roast Beef, Black Forest Ham, Turkey
& Italian Meats
Lettuce, Sliced Tomatoes, Onions, Dill Pickles,
Mayonnaise, Dijon & Whole Grain Mustards
Sliced Cheddar, Swiss & Provolone Cheese
Assorted Cookies & Brownies **V**

Tri Valley | \$39 per person

House Made Rustic Tomato Soup **GF | V | VG**
Moroccan Couscous Salad with Cucumber, Tomato,
Virgin Olive Oil **V | VG**
Baby Green Salad Crisp with Julienne Vegetables,
Oven Dried Tomato Vinaigrette **GF | V | VG**
Broiled Chicken Scaloppini – Rosemary & Dijon **GF**
Saffron Basmati Rice Pilaf **GF | V | VG**
Seared Basa Filets, Cilantro-Pesto Broth **GF**
Fresh Seasonal Vegetables **GF | V | VG**
Sliced Fresh Fruit Display – Homemade Granola,
Honey Yogurt Dipping Sauce
Low-Fat Yogurt Bars **V**

Pacific Fusion | \$45 per person

California Greens with Ginger & Sesame
Dressing **GF | V | VG**
Soba Noodles with Mango Cilantro & Spiced Peanut
Vinaigrette **V**
Chilled Thai Vegetable Salad **GF | V | VG**
Stir Fried Beef with Black Pepper Sauce **GF**
Teriyaki Chicken with Roasted Pineapple Relish **GF**
Vegetable Spring Rolls, Brown Rice
Lemon Tarts & Green Tea Tiramisu Cake **V**

Healthy Body & Mind | \$48 per person

Beef, Farro, Kale & Mushroom Soup
Fresh Garden Crudit  & Green Goddess Herb Dip
Hummus with Pita Chips
Buckwheat Soba Noodle Salad – Roasted Shiitake
Sesame Sugar Snap Peas, Onion, Bell Pepper,
Jalapeno **V | VG**
Roasted Beet Salad – Arugula, Spiced Pumpkin
Seeds, Green Chili, Goat Cheese, Smoked
Honey Vinaigrette **GF | V**
Quinoa Salad – Kalamata Olive, Cucumber, Tomato,
Red Onion, Green Bell Pepper, Feta with
Lemon Oregano Vinaigrette **GF | V**
Grilled Thai Peanut Tofu **GF | V | VG**
Grilled Lemon Garlic Shrimp **GF**
Cilantro Lime Chicken **GF**
Mixed Berry Cobbler & Lemon Panna Cotta **V**

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CHEF'S SPECIAL BUFFETS

Priced Per Person

Plated Lunches are served with salad, dessert, coffee, tea & iced tea.
Freshly baked rolls & butter included upon request.

The Sandwich Shop | \$39 per person

Farfalle Salad with Tarragon Marinated Tomato,
Onion, Peppered Feta, and Artichoke **v**
New Potato Salad with Bacon Dijon **GF**
Upcountry Greens with Stoneridge Onion
Dressing **GF | V | VG**
House Made Potato Chips **GF | V | VG**
Olives, Baby Pickles, Marinated Artichokes,
Mayonnaise & Assorted Mustards
Assorted Fruit Tarts, Chocolate Brownie Bars &
Coconut Cake **v**

Sandwich Selection (Choose Three)

Cold Selections

Italian Submarine on Baguette
Curry-Garlic Chicken Salad on Butter Croissant
Roast Beef with Muenster & Horseradish Aioli on
Baguette
Spinach Tortilla Wrap with Eggplant, Roasted
Peppers & Olives **v**

Hot Selections

Warm Honey Glazed Ham with Baby Swiss,
Wheat Baguette
Warm Smoked Turkey with Roasted Tomato & Pesto
on Warm Focaccia
Cheddar & Caramelized Onion Melt
on Sourdough **v**

Italian Buffet | \$43 per person

Minestrone Soup with Fresh Basil Pesto **v | VG**
Orzo, Sun-Dried Tomato & Pesto Salad **v | VG**
Romaine Caesar Salad – Croutons,
Parmigiano-Reggiano **v | VG**
Penne Pasta Arrabbiata – Spicy Fennel Sausage,
Tomato, Garlic & Marinara Sauce
Chicken Gorgonzola: Sautéed Breast of Chicken,
Gorgonzola, Roast Garlic with Oven Roasted
Ratatouille **GF**
Biscotti & Tiramisu **v**

GF Gluten-Friendly | **V** Vegetarian | **VG** Vegan

El Sabor Rico | \$45 per person

Vera Cruz Caesar Salad **GF | V | VG**
Jicama – Mango Slaw **GF | V | VG**
House Made Tortilla Chips, Salsa & Guacamole **v**
Ground Beef & Chicken Fajitas **GF**
Shredded Pork Carnitas **GF**
Cilantro Lime Rice **GF | V | VG**
Warm Tortilla
Borracho Beans **GF | V | VG**
Flan & Key Lime Pie **v**

Casablanca Buffet | \$47 per person

Moroccan – Spiced Chickpea Soup with
Sliced Scallions **GF | V | VG**
Moroccan Couscous – Dried Fruit, Nuts &
Herbs **v | VG**
Curry Chicken & Apple Salad **GF**
Poached Atlantic Salmon, Citrus Ponzu,
Asparagus Spears **GF**
Citrus Glazed Chicken Breast **GF**
Grilled Zucchini & Yellow Squash Tossed in
Basil Pesto **v | VG**
Steamed Mixed Vegetables **GF | V | VG**
Steamed Brown Rice **GF | V | VG**
House Made Vanilla Rice Pudding **v**
Freshly Baked Oatmeal Raisin Cookies **v**

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BOXED LUNCHES

Priced Per Person

House Made Boxed Sandwiches | \$28 (Choose One)

Roasted Turkey Sandwich Cranberry Chutney on Artisan Bun – Local Mixed Greens, Vine Ripe Tomato

Roast Beef Sandwich Sourdough Demi Roll – Butter Lettuce, Vine Ripe Tomato, Shaved Red Onions

Ham Sandwich Brioche Bun, Gouda, Honey Mustard Spread, Leaf Lettuce, Vine Ripe Tomato

Chicken Sandwich Flaky Croissant, Fresh Mozzarella Cheese, Vine Ripe Tomato & Basil Leaves

Spinach Vegetable Wrap v Seasonal Grilled Vegetables, Baby Spinach Pesto Herb Spread in a Tomato Wrap

Lettuce Wrap GF | V | VG Seasonal Grilled Vegetables, Mushrooms, True Farms Mixed Greens, Hummus Spread in a Lettuce Wrap
(Special request to add Grilled Chicken)

All Sandwich Box Lunches include whole fruit, freshly baked cookie & chips and bottled water or traditional Pepsi® products (in place of iced tea and coffee service.)

House Made Boxed Salads | \$28 (Choose One)

Grilled Chicken Caesar Chopped Romaine Lettuce, Herb Croutons with Classic Caesar Dressing

Grilled Steak & Point Reyes Blue Cheese Salad Iceberg Lettuce, Grape Tomatoes, Applewood Smoked Bacon with Blue Cheese Dressing

Roasted Turkey Cobb Salad Applewood Smoked Bacon, Chopped Eggs, Grape Tomatoes, Scallions, Crumbled Blue Cheese, Avocado, with Buttermilk Ranch

Dill Baked Salmon Salad GF True Farms Greens, Seasonal Berries, Candied Walnuts with House Made White Balsamic Vinaigrette

Oven Roasted Vegetable Chopped Salad GF | V | VG Butter Lettuce, Mushrooms, & Three-Bean Salad with Low Fat Vinaigrette
(Special request to add Grilled Chicken)

All Salad Box Lunches include whole fruit, freshly baked cookie & chips and bottled water or traditional Pepsi® products (in place of iced tea and coffee service.)

**** Maximum of 4 selections including Vegetarian/Vegan for Boxed Lunches ****

**** Maximum of 2 selections for meetings with under 25 people ****

GF Gluten-Friendly | V Vegetarian | VG Vegan

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ALL DAY MEETING PLANNER PACKAGE

Priced Per Person

Group Package Tri-Valley | \$75

Continental Breakfast

An Assortment of Chilled Juices
Freshly Sliced Seasonal Fruit and Berries
Assorted Pastries, Croissants and Muffins v
Preserves and Sweet Butter
Regular & Decaffeinated Coffee
Assorted Herbal Teas

AM Break

Snack Mix
Regular and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks
Spring & Mineral Waters

Sandwich Buffet

Chef's Inspired Soup of the Day
Bishop Market Greens Salad GF | V
Artichoke and Pasta Salad v
Creamy Yukon Potato Salad GF | V
Pre-made Deli Sandwiches
Assorted Lemon, Apple and Raspberry Bars v

PM Break

Assorted Cookies and Brownies
Regular and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks
Spring & Mineral Water

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Group Package Mount Diablo | \$89

Continental Breakfast

An Assortment of Chilled Juices
Freshly Sliced Seasonal Fruit and Berries
Assorted Pastries, Croissants and Muffins v
Preserves and Sweet Butter
Regular & Decaffeinated Coffee
Assorted Herbal Teas

AM Break

Assorted Scones with Jams & Sweet Butter
Regular and Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks
Spring & Mineral Waters

Italian Buffet

Vegetable Minestrone Soup v | VG
Bella Salad GF | V
Caprese Salad GF | V
Chicken Piccata GF
Radiator Pasta Primavera
Sautéed Squash and Mushrooms GF | V | VG
Tiramisu and Italian Cookies v

PM Break

Individual Bags of Kettle Potato Chips
Mixed Nuts
Assorted Candies, including: M&M's, Snickers, Twix, etc.
Regular & Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks
Spring & Mineral Water

GF Gluten-Friendly | V Vegetarian | VG Vegan

Breakfast and Lunch service time is based on 2 hours maximum service. Additional charges will apply for service extending beyond 2 hours.

Coffee Breaks are based on 30 minute intervals.

PLATED DINNER

Priced Per Person

Plated Dinners are served with salad, dessert, coffee, tea & iced tea.
Freshly baked rolls & butter included upon request.

Salads (Choose One)

Kale Salad GF Crisp Kale, Bacon, Feta Cheese, Honey
Horseradish Vinaigrette

Wedge Salad GF Avocado Spread, Bacon, Grape Tomato,
Bleu Cheese Crumbles, with Buttermilk Ranch

Field Greens Salad GF | V Baby Field Greens, Tart
Cranberries, Crumbled Point Reyes Blue Cheese, Spiced
Pecans, with Red Wine Vinaigrette

Classic Caesar Salad V Crisp Romaine Hearts, Parmigiano-
Reggiano, House Made Herb Croutons with Caesar
Dressing

Bloomdsdale Ice Berg Salad GF | V Grilled Portabella
Mushroom, Marin Cheese Company Feta Cheese, Red
Onions, Candied Pecans with Balsamic Vinaigrette

Chicken

Roasted Chicken | \$40

Spinach Risotto, Braised Tomato, Thyme Jus

Pan Seared Petaluma Chicken (Free Range) | \$42 GF

Thyme Pan Jus, Three-Grain Pilaf

Pineapple-Ginger Chicken Breast | \$42

Coconut Jasmine Rice, Wasabi Jus

Seafood

Seared Salmon Filet | \$49

Tarragon Marinade, Moroccan Couscous Risotto, Miso-
Ponzu Sauce

Seared Swordfish | \$50 GF

Green Pea Risotto, Brown Butter Sauce

Pan Seared Halibut | \$52 GF

Braised Fennel Salad, All Spice Scented Red Rice

Make it a Duet

Duet Combinations Plates | \$75

Your choice of any two dinner entrées

Meats

Beef Short Rib | \$48 GF

Slow Roasted Beef Short Rib, Smoked Gouda Creamy
Mashed Potatoes, Glazed Root Vegetables, Red Wine Jus

Seared Filet of Beef | 5 oz. \$46 | 8 oz. \$52 GF

Porcini, Polenta, Balsamic Cherries

House Rubbed Bone-In Rib-Eye Steak | \$50 GF

Creole Style Sauce, Chive Creamy Mashed Potatoes

Herb Roasted Lamb Chop | \$52 GF

Gorgonzola Mashed Potatoes, Greens, Fresh Cranberry
Lamb Jus

Vegetarian / Vegan Options

Braised Chickpea Ragout | \$33 GF | V | VG

Roasted Potatoes, Sautéed Kale

Tofu Pad Thai | \$33 GF | V | VG

Rice Noodle, Roasted Peanuts, Bean Sprouts,
Green Onion, Radish Pad Thai Sauce, Lime

Barcelona Vegetable Paella | \$35 GF | V | VG

Spanish Rice, Saffron Broth & Seasonal Vegetables

Dessert (Choose One)

Mango Cheesecake V

Double Chocolate Mousse Cake V

White Chocolate Opera Cake V

Pecan Tart V

Caramel Banana Foster V

Black Forest Cake V

Grand Marnier Cake V

Raspberry Mango Duo Mousse Cake V

Apple Tart with Vanilla Ice Cream (Add \$3) V

GF Gluten-Friendly | V Vegetarian | VG Vegan

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DINNER BUFFET

Priced Per Person

Back at the Ranch BBQ Buffet | \$55 per person

Potato, Beer, & Cheese Soup and Apple Poppy Seed Slaw (GF | V | VG)

House Salad GF | V | VG – Spring Mix, Tomato, Cucumber, Radish, Carrot, with Red Wine Vinaigrette

Potato Salad GF | V

(Choose 2 proteins)

12 Hour House Smoked Brisket GF

Grilled Honey Mustard Barbeque Salmon GF

Mesquite Barbeque Grilled Chicken GF

Marinated Grilled Vegetable Skewers V | VG

Barbeque Sauces | Maple Bourbon, Carolina Honey, Chipotle Classic

Baked Beans (GF | V | VG) & Cheddar Jalapeno Cornbread (V)

Caramel Toffee Bomb V

S'mores Rice Crispy Treats V

Bishop Ranch Dinner Buffet | \$60 per person

Artisan Breads & Sun-Dried Tomato Butter

Seasonal Harvest Salad with Blue Cheese Dressing GF

Bloomdale Spinach Salad with Balsamic Vinaigrette GF

Red Quinoa Salad GF

Marinated Cipollini Onions & Cumin Mushrooms GF

Grilled Petaluma Chicken Thyme Jus GF

Slow Roasted Beef Strip Loin with Seasonal Mushrooms GF

Local Vegetables GF | V

Herb Creamy Mashed Potatoes GF | V

Chef's Selection of Mini Cakes & Pies V

GF Gluten-Friendly | V Vegetarian | VG Vegan

Buffets have a minimum of 25 people, if less than 25 people a \$500 Food & Beverage minimum will apply.

Pricing is based on 2 hours maximum service. Additional charges will apply for service extending beyond 2 hours.

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SAN RAMON MARRIOTT

2600 Bishop Drive, San Ramon, CA 94583 T: 925.867.9200

meetings  imagined

RECEPTION

A minimum of 25 pieces per item

Canapés | \$350 per 50 pieces

Herb Brie with Pesto Cream on Crostini **V**
Crab Salad with Cucumber & Red Pepper Purée
Beef Tenderloin Cumin Toast
Tuna Poke on Wonton Crisp
White Truffle Parmesan Risotto Fritter, Sun-Dried
Tomato Tapenade **GF | V | VG**

Skewers, Spoons & Wraps | \$395 per 50 pieces

Bacon Wrapped Brussel Sprouts **GF**
Chao Chicken on a Sugar Cane Stick w/ Sweet Chili
Sauce
Lemon Grass Beef Skewers **GF**
Lemon Grass Thai Chicken Skewers **GF**
Mini Crab Cake with Roast Garlic Aioli
Crab & Risotto Spoons **GF**
Philly Cheesesteak Spring Roll
Fried Shrimp Lumpia Wraps
Truffle Mac 'n Cheese Spoons **V**

Cold Hors d'oeuvres | \$375 per 50 pieces

Goat Cheese & Tomato Tart **V**
Tomato Basil Bruschetta **V**
Spicy Hummus on Flat Bread Crisp **V**
Cilantro Poached Shrimp Spoons **GF**
Crab & Lemon Grass Tomato Shooters **GF**

Hot Hors d'oeuvres | \$375 per 50 pieces

Chorizo & Cheese Empanadas with Salsa
Asian Vegetable Egg Roll with Thai Dipping Sauce
Italian Meatballs with Spicy Marinara Sauce
Turkey Meatballs with Harissa Mayo
Mini Beef Wellington
Mini Assorted Pizza
Mini Reuben
Vegetable Samosa **V | VG**
Savory Jackfruit Cake **GF | V | VG**

Bite Size Hors d'oeuvres | \$450 per 50 pieces

Apricot with Pistachio Nuts **GF**
Baby Lamb Chops with Mint Chutney **GF**
Potato Pancake, Smoked Salmon, Cream Cheese,
Caviar
Shrimp with Pesto, Basil, & Red Pepper Crostini
Rice Cake with Seared Tuna **GF**
Smoked Chicken Papaya **GF**

GF Gluten-Friendly | **V** Vegetarian | **VG** Vegan

An attendant fee of \$150 per 100 guests will apply for passed hot & cold hors d'oeuvres.

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SAN RAMON MARRIOTT

2600 Bishop Drive, San Ramon, CA 94583 T: 925.867.9200

meetings imagined

RECEPTION

Reception Displays – Priced Per Person

Local, Fresh Vegetable Crudité | \$12

GF | V | VG

Ranch, Red Pepper Aioli & Basil Yogurt Dip

Locally-Sourced Seasonal Fruit & Berries | \$13

GF | V | VG

Fresh Sliced Fruit, Grapes & Berries

Mediterranean Display | \$15 ^V

Tabbouleh, Hummus, Tapenade, Kalamata Olives, served with Pita, Lavash & Bagel Chips

Local Artisan Cheese Selection | \$16 ^V

Local Fruits, Berries, Baked Breads & Crackers

Locally-Sourced Charcuterie Meat Platter | \$17

Dijon, Whole Grain & Spicy Brown Mustard, served with Rustic Bread

Bay Shrimp Cocktail | \$23 ^{GF}

(3 pcs per person)

Jumbo Shrimp, Cocktail Sauce & Lemons

Japanese-Style Sushi Display | \$30 ^{GF}

(3 pcs per person)

Assorted Sushi & Sashimi, Traditional Condiments

Carving Stations

Citrus Brine Roasted Breast of Turkey | \$275 ^{GF}

Cranberry Chutney

(Serves 30 guests)

Salmon En Croute | \$295

Pastry Wrapped Salmon with Spinach

(Serves 20 guests)

Beef Strip Loin | \$375 ^{GF}

Silver Dollar Rolls, Horseradish, Spicy Brown Mustard

(Serves 50 guests)

Pepper Crusted Beef Tenderloin | \$375 ^{GF}

Dijon Mustard

(Serves 20 guests)

GF Gluten-Friendly | V Vegetarian | VG Vegan

A chef attendant fee of \$150 per 50 guest for 2 hours will apply for each station selected-25 guest minimum.

All items are carved to order by Chef's attendants.

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RECEPTION

Action Stations – Priced Per Person

Pasta Station | \$19

Pasta (Choose Two)

Rigatoni, Penne, Fusilli, Gnocchi,
Cheese Tortellini

Sauce (Choose Two)

Marinara, Alfredo, Pesto, Fresh Tomato &
Tarragon, Pomodoro

Toppings ^{GF}

Julienne Vegetables, Mushroom Medley, Bay
Shrimp, Italian Sausage & Shaved Parmesan
Cheese

Fajitas Station | \$19

Marinated Beef, Chicken & Fish
Warm Corn & Flour Tortillas
Salsa, Guacamole & Sour Cream

Slider Station | \$21

Beef, Chicken & Crab Cake Sliders
Served with Traditional Condiments, Cheese,
Onions, Mushrooms

Risotto Station | \$22

Toppings ^{GF}

Julienne Vegetables, Mushroom Medley,
Spinach, Mixed Peppers, Italian Sausage,
Chicken, Bay Shrimp & Shaved Parmesan
Cheese

Asian Stir Fry | \$22

Beef, Chicken, Shrimp, Napa Cabbage, Carrots,
Onions, Tofu, Julienne Vegetables, Bean Sprouts
& More
Choice of Rice or Noodles

Mac 'n Cheese | \$28

Traditional Creamy Cheddar
Lobster, Mascarpone, Truffle Essence
Smoked Chicken, Portabella, Gruyere

Dessert Stations – Priced Per Person

Sundae Station | \$18 ^{GF} | ^V

Vanilla, Chocolate & Strawberry Ice Cream with
Assorted Condiments including Nuts, M&M's,
Chocolate Chips, Oreo Crumbles, Brownie Bits,
Cherries, Caramel & Chocolate Sauce & Fresh
Whipped Cream

Assorted Miniature Dessert Station | \$18 ^V

Mini Pastries, Cookies, Brownies, Cake Pops, Lemon
& Raspberry Bars, Chocolate-Dipped Strawberries &
Petit Fours

Bishop Ranch Dessert Station | \$21 ^V

Chef's Assorted Cakes & Pies Including Apple Pie,
Fruit Tarts, Cheesecake, German Chocolate Cake,
Tiramisu & Carrot Cake

Chocolate Fountain Station | \$24 ^V

Rice Krispy Treats, Cubed Pound Cake,
Marshmallows, Assorted Fruit to Include:
Strawberries, Melon & Bananas

^{GF} Gluten-Friendly | ^V Vegetarian | ^{VG} Vegan

**A chef attendant fee of \$150 per 50 guest for 2 hours will
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WINE & CHAMPAGNE

White Wine & Champagne

Blush to Light Intensity

Beringer Vineyards White Zinfandel | \$32
LaMarca, Extra Dry, Prosecco, Veneto, Italy | \$33
Magnolia Grove by Chateau St. Jean Chardonnay, CA | \$33
Magnolia Grove by Chateau St. Jean, Pinot Grigio, CA | \$33
Magnolia Grove by Chateau St. Jean, Rose, CA | \$33
CasaSmith Pinot Grigio, Ancient Lakes | \$35
Chateau Ste. Michelle, Riesling, Columbia Valley | \$35
Sea Pearl Sauvignon Blanc, Marlborough, NZ | \$36
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, CA | \$37
Segura Viudas, Brut "Aria", Catalonia | \$38
Chateau St. Jean Chardonnay, North Coast | \$42
J. Lohr Estates Chardonnay, Riverstone, Monterey, CA | \$44
Mumm Napa Brut Prestige Sparkling Wine, Napa Valley, CA | \$45
Provenance Vineyards, Sauvignon Blanc, Napa Valley, CA | \$48
Kenwood Vineyards Chardonnay, "Six Ridges" Russian River Valley | \$49
Moet & Chandon "Imperial" Champagne, Epernay | \$55

House Wine – Magnolia Grove by Chateau St. Jean

Chardonnay | \$33
Cabernet Sauvignon | \$33

A corkage fee of \$20 per 750ml bottle will apply if you bring your own wine.

Bartenders

Bartenders are required for all bar service.
One (1) Bartender will be provided for every 100 guests in attendance.
A Bartender Fee of \$150 per bar will be applied.

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**Other wines may be available upon special request. Additional fee will apply.*

WINE & CHAMPAGNE

Red Wine

Blush to Light Intensity

Mark West Pinot Noir | \$35

Line 39 Pinot Noir, CA | \$41

Erath Pinot Noir, OR | \$45

Mohua Wines Pinot Noir, OR | \$48

Chalk Hill Winery Pinot Noir, Napa Valley, CA | \$78

Medium to Full Intensity

Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, CA | \$33

Magnolia Grove by Chateau St. Jean Merlot, CA | \$33

Avalon Cabernet Sauvignon, CA | \$36

Alamos Malbec Mendoza | \$42

Estancia Cabernet Sauvignon Paso Robles, CA | \$42

Columbia Crest Cabernet Sauvignon "H3" Horse Heaven Hills | \$44

J. Lohr Estates Merlot, "Los Osos" Paso Robles, CA | \$44

Canoe Ridge Vineyard Merlot "The Expedition" Horse Heaven Hills | \$46

Raymond Vineyards Merlot, "Reserve Selection" Napa Valley, CA | \$48

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Host Bar Arrangements

Beverage House Brands

Beefeater Gin
Canadian Club Whisky
Cruzan Aged Light Rum
Dewar's White Label Scotch
Hennessy VS Cognac
Jim Beam White Label Whiskey
Jose Cuervo Silver Tradicional Tequila
Smirnoff Vodka

Beverage Top Shelf

Barcardi Superior Rum
Bombay Sapphire Gin
Courvoisier VS Cognac
Crown Royal Whisky
Grey Goose Vodka
Jack Daniel's Whiskey
Johnny Walker Black Label Scotch
Knob Creek Bourbon Whiskey
Patron Silver Tequila

Beer

Domestic Beer

Domestic Premium

Blue Moon Belgian
Budweiser
Michelob Ultra
Samuel Adams Boston Lager

Domestic Light

Bud Light
Coors Light

Import Premium/Light

Corona Extra
Corona Light
Heineken
Modelo Especial

Regional/Craft

Anchor Steam
Lagunitas IPA
Sierra Nevada Pale Ale

Non-Alcoholic

O'Doul's

**Other liquor and beer brands may be available upon special request. Additional fee will apply.*

Host Beverage Service

Martini Pour

- House Brand \$10
- Top Shelf \$12

Rocks Pour

- House Brand \$9
- Top Shelf \$12

Mixed Drinks

- House Brand \$8
- Top Shelf \$10
- Cordials \$11

Beer

Domestic \$6 | Imported \$7

House Wine \$8

Mineral Water, Juices and Soft Drinks \$5

Special Order Kegs (200 servings)

Domestic \$410 | Imported \$510

Special Note Regarding Bar Arrangements: The San Ramon Marriott 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 will 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.

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Cash Bar Arrangements

Beverage House Brands

Beefeater Gin
Canadian Club Whisky
Cruzan Aged Light Rum
Dewar's White Label Scotch
Hennessy VS
Jim Beam White Label Whiskey
Jose Cuervo Silver Tradicional Tequila
Smirnoff Vodka

Beverage Top Shelf

Barcardi Superior Rum
Bombay Sapphire Gin
Courvoisier VS Cognac
Crown Royal Whisky
Grey Goose Vodka
Jack Daniel's Whiskey
Johnny Walker Black Label Scotch
Knob Creek Bourbon Whiskey
Patron Silver Tequila

Beer

Domestic Beer

Domestic Premium

Blue Moon Belgian
Budweiser
Michelob Ultra
Samuel Adams Boston Lager

Domestic Light

Bud Light
Coors Light

Import Premium/Light

Corona Extra
Corona Light
Heineken
Modelo Especial

Regional/Craft

Anchor Steam
Lagunitas IPA
Sierra Nevada Pale Ale

Non-Alcoholic

O'Doul's

**Other liquor and beer brands may be available upon special request. Additional fee will apply.*

Cash Beverage Service

Martini Pour

- House Brand \$11
- Top Shelf \$13

Rocks Pour

- House Brand \$10
- Top Shelf \$11

Mixed Drinks

- House Brand \$9
- Top Shelf \$10
- Cordials \$11

Beer

Domestic \$7 | Imported \$8

House Wine \$8

Mineral Water, Juices and Soft Drinks \$5

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Package Bar Arrangements

PACKAGE BARS

(Priced per person)

BEER, WINE AND SOFT DRINKS

First Hour: \$15

Each Additional Hour: \$10

We are pleased to offer the finest in Gold Standard Premium Liquors.

Domestic Beer, Imported Beer & Craft Beers

Selections include: Budweiser, Bud Light, Coors Light, Corona Extra, Heineken, Anchor Steam, Samuel Adams Boston Lager & Sierra Nevada

House Brands Include: Beefeater Gin, Canadian Club Whisky, Cruzan Aged Light Rum, Dewar's White Label Scotch, Hennessy VS Cognac, Jim Beam White Label Whiskey, Jose Cuervo Silver Tradicional Tequila, and Smirnoff Vodka

Top Shelf Brands Include: Bacardi Superior Rum, Bombay Sapphire Gin, Courvoisier VS Cognac, Crown Royal Whisky, Grey Goose Vodka, Jack Daniel's Whiskey, Johnny Walker Black Label Scotch, Knob Creek Bourbon Whiskey, and Patron Silver Tequila

**Other liquor and beer brands may be available upon special request. Additional fee will apply.*

HOUSE BRANDS

First Hour: \$19

Each Additional Hour: \$15

TOP SHELF BRANDS

First Hour: \$20

Each Additional Hour: \$16

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Audio Visual

PSAV is the exclusive audio/visual provider for the San Ramon Marriott Hotel. They are located on-premises to assist with all audio/visual, internet and power requirements for conventions, large and small meetings and all types of social events.

PSAV is the largest AV Company in the United States and the award-winning team at the San Ramon Marriott is excited to create the perfect experience for you, your attendees and guests.

Contact your Event Manager or PSAV Sales Manager to receive a customized proposal to match your vision and goals.

Meeting Room Projector Package | \$600

LCD Projector
Projection Stand
Tripod Screen
AV Cable Lot

Projection Support Package | \$185

AV Cable Lot
Projection Stand
Tripod Screen

55" LCD Monitor Package | \$610

55" Monitor
Rolling Monitor Stand
AV Cable Lot

Post-it Flip Chart Package | \$85

Flip Chart Easel
Posit-it Flip Chart Pad
Markers

For pricing, proposals or order information:

Kevin Barrett, Sales Manager

(925) 244-6172

kbarrett@psav.com

For information about PSAV:

Jonathan Metcalf, Director

(510) 507-8507

jmetcalf@psav.com

Above prices do not reflect labor charges, which will apply. Labor rates, which can vary based on complexity and time of operation. All PSAV solutions may be subject to our property's administrative fee. All rates are subject to applicable sales tax.

Please note: A Taxable 25 % House Charge, plus applicable taxes (currently 8.25%), are applied to AUDIO VISUAL, FOOD, BEVERAGE AND ROOM RENTAL. The 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.

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SAN RAMON MARRIOTT

2600 Bishop Drive, San Ramon, CA 94583 T: 925.867.9200

meetings imagined

Vendor Partners

Décor

Prime Party Rentals & Decorations

(510) 785-4555

www.primepartyrentals.com

Pleasanton Rentals

(925) 468-0624

www.pleasantonrentals.com

SnapFiesta Photo Booth

(415) 944-SNAP (7627)

www.snapfiesta.com

The Balloon Man

(925) 934-3186

www.balloonmanonline.com

Flowers

Suzy Skrum

(510) 326-1305

A Street Florist

(510) 889-9042

www.floristinhayward.com

Entertainment Services

Fox Entertainment

(800) 828-9599

www.ketihfoxinc.com

Toofan Sounds Entertainment

(408) 733-3523

www.toofansounds.com

Joel Nelson Productions

(800) 578-5780

www.joelnelson.com

Photography Services

James Brian Fidelibus

(925) 934-4455

www.jamesbrian.com

Jeffrey Hosier Photography

(408) 832-3268

www.JeffreyHosier.com

General Information

Thank you for selecting the San Ramon 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.

Parking Fees

Self-Parking.....\$12 overnight

0-1/2 hour.....comp

½-3 hours.....\$4

3-5 hours.....\$8

5-24 hours.....\$12

Valet Parking.....\$18 overnight

0 - 2 hours.....\$6

2 - 5 hours.....\$12

5 – 24 hours.....\$18

Parking charges are subject to change without notice.

Food & Beverage

Current prices are indicated on the enclosed menus and are subject to change without notice. Any price fluctuation or additional fees will be confirmed in advance by your Event Manager. Our Culinary Team will gladly customize a menu for your special event. We will also make every effort to adjust menus to conform to religious or dietary preferences (*vegan, vegetarian, gluten-free, kosher, halal, etc.*).

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverage into the Hotel without prior approval or your event manager advance & subject to labor and/or corkage fees. **The final details of your event are to be submitted to your event manager at least ten (10) business days prior to your event so that our entire staff may prepare to accommodate your needs.**

Final attendance and all dietary restrictions must be confirmed 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.

All buffet and break pricing based on 2 hours maximum service. Should the service request extend beyond 2 hours, additional charges will apply.

General Information

Food & Beverage...continued

Carvers, station attendants and food cocktail servers are available at a fee of \$150.00 per attendant for up to three-hour time period. Additional hours are available at a fee of \$25.00 per hour per attendant.

An additional service charge will be levied if a breakfast or lunch exceeds three hours, or a dinner function exceeds four hours in duration. Charges will be calculated at \$35.00 per server per hour beyond the allotted time for your event. For continental breakfast and coffee breaks, the Hotel will only set for the guarantee number.

A \$150.00 bartender fee per bartender will apply to all bars for 6 hours of service. Additional hours are available at a fee \$50.00 per hour per bartender.

If alcoholic beverages are to be served on premises (or elsewhere under the Hotel's alcoholic beverage license), the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. Please inform your guests of this policy. 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.

Ballroom Facilities & Time Frames

The San Ramon Marriott has two ballrooms: the Contra Costa Ballroom, which has a maximum capacity of 200 guests for social functions, and the Bishop Ranch Ballroom, which has a maximum capacity of 640 guests for social functions. The Bishop Ranch Ballroom can be divided into two equal sections by a divisible wall, each half (Salons A-D and Salons E-H) holding a separate function with a capacity of 280 guests. The time frames available are Luncheon Service from 10:00 AM to 4:00 PM and Dinner Service from 6:00 PM to 12:00 AM. The first hour of the time frame begins with a cocktail reception in the ballroom foyer. Evening events exceeding a six-hour limit are subject to overtime charges of \$600 per hour. Overtime for day events is not permitted due to scheduled evening events. Please see overtime costs listed in the section titles. Additional Labor Charges on the previous page.

Corkage

A \$20.00 per bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside liquor and beer are not permitted without approval from the hotel.

Requests for Multiple Entrees

For plated meals we allow a maximum of two entrees, plus a vegetarian selection. The salad and dessert selection must be the same. The higher priced of the two entrée selections will then be the cost per person for your meal. Each item must be guaranteed separately, and some form of entrée indication is required at the guest tables.

General Information

Seating

Seating will be at round tables of 10, unless otherwise requested. Seating with less than 10 people per table will accrue an additional service fee of \$15 per table. Seating with more than 10 people per table will accrue an additional fee of \$20.00 per table if tables need to be rented and a one time delivery/pick up fee of \$100.00. Please provide your Event Management representative a minimum of 10 days if you require seating for more than ten (10) per table.

Diagrams

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two (2) weeks prior to your Event. (Special seating diagrams with numbered tables are available if there is to be assigned seating.)

Room Changes

Room sets outside the standard hotel guidelines will be subject to additional labor fees. Changes to room set-up or room re-sets on day of event will be subject to a \$500 room change fee per day to cover labor costs, plus 25% taxable service charge.

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to relocate your function with notification if the attendance changes significantly.

Exhibit Vendor Tables

After the first 25 tables a fee of \$25 per vendor will be charged and includes choice of 6 or 8 foot table, two chairs and trash can for each exhibit booth or space. This does not include electrical services.

House Charge & Sales Tax

A Taxable 25% House Charge, plus applicable taxes (currently 8.25%), are applied to Audio Visual, Food, Beverage & Room Rental. The 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. California law states that the service charge, set-up charge, bartender charge, and attendant fees are subject to sales tax (currently 8.25%).

Identification of Meeting

If your group is to be identified by a name or division other than that which is stated on the contract, please notify your Event Management representative so that the Hotel may accurately post your event

Signage

It is limited to one (1) sign by your function room. No other signs will be permitted in the main lobby or halls without approval. Banners are limited strictly to your function space. At no time will signs or banners be taped or otherwise affixed to the walls. Exceptions to any of the above must be approved by the Hotel management. Signage must be professionally printed. Handwritten signs are not permitted.

General Information

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 electric cords. Electrical needs exceeding existing 120/20 amp wall plugs must be arranged in advance. Please notify your Event Management representative a minimum of 72 business hours prior to your function. A supplemental power fee will apply.

Shipping & Receiving

To assure efficient handling and storage of materials, we suggest that you notify your Event Management representative of your requirements in advance. As storage space is limited. Please direct deliveries to the hotel's Receiving Department no more than three business days prior to the date of your event, and between the hours of 9:00 AM & 4:00 PM, Monday through Friday (excluding holidays). Please make prior arrangements to have your boxes returned to your organization. All packages must be labeled with the organization's name/function date/organization's representative name/hotel event manager name.

Storing, moving & shipping & box handling fees before, during or after your function will accrue an additional fee of \$5.00 per package or \$100 per pallet. Oversized packages and crates will accrue an additional fee of \$100 per item. Please request shipping and receiving forms from your Event Manager for specific pricing.

The Hotel cannot secure such items which are not reclaimed on the event date. Please designate a representative from your party to collect any such items at the conclusion of your event.

For outgoing packages please request Hotel's Shipping Authorization Form for pricing, pick-up information, fees, & other shipping & requirements.

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. Please consult your Event Manager for assistance in displaying material. **Smoke or fog machines are strictly prohibited and the use of either will result in evacuation of ballroom & a minimum fine of \$5,000.00.** The San Ramon Marriott is not responsible for lost or damaged items provided by you for use during your event.

Conditions for Public Events

Certification of insurance must be provided by clients inviting the public to events held at the Hotel and clients working with third-party vendors exhibiting at the hotel at least 10 days in advance.

General Information

Entertainment

The hotel reserves the right to require the client and/or entertainers to lessen the volume &, if necessary, to perform without amplification. Appropriate attire is required, & the Banquet Supervisor may monitor the entertainment for volume & inappropriate content. Bands, disc jockeys, & entertainers must be completely set-up at least thirty minutes prior to the arranged opening of the function room. All disc jockeys, musicians, & entertainers are to be completely self-equipped & self-set. Supplementary electrical power is subject to additional charges. It is the client's responsibility to inform vendors of these policies.

Disturbances & Extra Cleaning Fees

Loud noise and/or music may disrupt other functions. If such disturbance causes harm to another group & 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.

Security

Arrangements for security must be made a minimum of two (2) weeks prior to your event. Security officers are available at the per hour cost for a four (4) hour minimum, pricing confirmed in advance by your Event Manager. All Security companies must have workers compensation & liability insurance policies in effect to be allowed on property.

If, in the sole judgment of the hotel, security is required to maintain order due to the size & nature of your event, the hotel may require you to provide, at your expense, bonded security personnel. In particular, this may apply when valuable exhibits, merchandise, & the like are displayed or held overnight in the hotel. In accordance with our insurance contracts, under no circumstances will weapons or firearms be permitted on Hotel premises. The Hotel has the right to shut down any event deemed inappropriate or excessive. In addition, individuals who are demonstrating poor behavior or are dressed inappropriately will be asked to leave the property.

Cancellation

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the Hotel in preparation for your event.

Deposits

A deposit, depending on the size of your event, will be required in order to make the function reservation confirmed and definite. The initial deposit is due within (10) working days of the receipt of your contract. All initial deposits, to confirm and make definite function space reservations, are non-refundable.