



Visalia Marriott at the Convention Center



Visalia Marriott at the Convention Center 300 South Court · Visalia, California 93291 USA. Phone: 1-559-636-1111 Fax: 1-559-636-8224
Sales: 1-559-622-2005

Breakfast plated entrees

american breakfast*| \$16 fluffy scrambled eggs maple pepper bacon or country sausage homestyle potatoes fresh muffin or sliced sweet breakfast bread

country breakfast*| \$18 fluffy scrambled eggs with 2 strips of maple pepper bacon, our signature crunchy French toast, warm maple syrup and butter. fresh muffin or sliced sweet breakfast bread

*all plated breakfasts are accompanied by fresh orange juice, a selection of herbal teas, and freshly brewed regular and decaffeinated coffee.

*all plated entree selections require a minimum of 25 guests or a labor fee will apply.

*an additional 16% offsite catering fee may apply.

Breakfast

buffet breakfast

the basic* | \$14 fresh orange juice regular and decaffeinated assortment of sweet and savory breakfast breads

the basic plus* | \$16 fresh orange juice regular and decaffeinated coffee seasonal sliced fruit assortment of sweet and savory breakfast breads bagels with cream cheese, butter, honey & fruit preserves (low cholesterol)

healthy* | \$16 spinach and mushroom quiche assorted yogurts seasonal sliced fruit whole grain bread with preserves (low fat)

all-american* | \$18 fluffy scrambled eggs country sausage or maple pepper bacon homestyle potatoes seasonal sliced fruit assortment of sweet and savory breakfast breads and fresh muffins

*all breakfast buffets are accompanied by fresh orange juice, a selection of herbal teas, and freshly brewed regular and decaffeinated coffee.

Breakfast

additions to enhance your buffet

belgian waffle station* w/attendant buffet addition | \$4 per person fresh seasonal berries warm maple syrup strawberry or cherry fruit topping powdered sugar, chopped nuts and whipped cream

omelet station* w/attendant buffet addition | \$4 per person farm fresh eggs prepared to order chopped onions, diced peppers, sliced mushrooms, cubed smoked ham, fresh tomatoes shredded cheddar and swiss cheese

cold cereals, milk, berries and bananas | \$3 per person

hot oatmeal, brown sugar and raisins | \$3 per person

assorted fruit and plain yogurts | \$3 each

yogurt berry parfait | \$4 each

Greek yogurt | \$3 each

granola with almonds and raisins | \$2 per person

sliced seasonal fruit and berries | \$3 per person

seasonal whole fruit | \$2 each

biscuits and country gravy | \$4 per person

croissant sandwich. egg, cheese and choice of ham, bacon or sausage patty | \$5 each

breakfast burrito. egg, chorizo, cheese and pico de gallo | \$5 each

smoked salmon display | \$7 per person

assorted bagels with cream cheese | \$32 per dozen

assorted muffins and sliced sweet breads | \$30 per dozen

chocolate and vanilla biscotti | \$18 dozen

assorted donuts | \$27 per dozen

*buffet stations are available for parties of 25 or more and require purchase of breakfast buffet.

Breaks

Themed Breaks

power break | \$12 whole fruit assorted cliff bars and granola bars trail mix bottled water (carb conscious)

sierra nevada freeze | \$12 assorted ice cream bars assorted sorbet bars assorted soft drinks and bottled waters

fiesta | \$12 fresh tortilla chips with salsa and pico de gallo warm cinnamon churros rolled in brown sugar assorted soft drinks and bottled water

nacho bar | \$16 fresh tortilla chips, seasoned, diced breast of chicken, carne asada, tomatoes, jalapenos, black olives, green onions, shredded cheddar and Jack cheese, salsa fresca, guacamole and sour cream

cookie mania | \$16 assorted freshly baked cookies whole, skim, 2% and soy milk assorted soft drinks and bottled waters

rawhide's "7th inning" | \$16 jumbo soft pretzels with mustard and nacho cheese dry roasted peanuts old fashioned cracker jacks freshly popped popcorn assorted soft drinks and bottled waters

fit for you | \$16 roasted red pepper hummus vegetable crudites assorted nuts assorted dried fruit bottled water (carb conscious)

hot cocoa classic | \$10 hot cocoa & chai tea cinnamon sticks marshmallows biscotti and scones assorted flavored syrups

*all breaks require a minimum of 25 guests or a labor fee will apply, an additional 16% offsite catering fee may apply.

Breaks

additions to enhance your break

freshly brewed regular & decaf coffee \$40|gal

starbucks regular & decaf coffee \$48|gal

selection of hot teas \$38| gal

freshly brewed tropical iced tea \$35 | gal

orange & grape fruit juice \$26 | gal

lemonade or fruit punch \$35 | gal

pineapple, tomato, apple, & cranberry juice \$35|gal

additions offered on consumption: assorted soft drinks \$3 | each

bottled vitamin water \$4 | each

bottled smoothies \$4 | each

bottled water \$3 | each

evian & san pellegrino \$4 | each

assorted snapples \$4 | each

starbucks assorted frappuccinos \$4 | each

assorted gatorade \$4 | each

energy drink \$4 | each

assorted flavored yogurts \$3 | each

sliced seasonal fruit & fresh berries \$5 | pp

seasonal whole fruit \$1.50 | each

almonds and granola w/ raisins \$3 | pp

granola bars \$3 | each

popcorn \$3 | pp

Ice cream or sorbet bars \$4 | each

assorted candy bars \$3 | each

tortilla chips w/ fresh salsa \$4 | pp

selection of finger sandwiches \$40 | dozen

chocolate & vanilla biscotti \$20 | dozen

strawberries dipped in chocolate \$40 | dozen (seasonal)

freshly baked assorted cookies \$30 | dozen

Lunch

plated lunch entrees

tomato basil Italian sandwich* | \$16 served with tomato, basil, spinach, mozzarella, olive oil, mayonnaise pesto spread on rosemary flatbread, served with tomato basil bisque.

philly cheese steak* | \$19 served with bell peppers, grilled onions, mushrooms, provolone cheese and au jus, served with fresh cut potato chips.

chicken caesar wrap* | \$19 grilled chicken breast, crisp romaine, caesar dressing and fresh parmesan cheese rolled in a spinach flour tortilla, served with fresh cut potato chips.

grilled tuscan chicken sandwich* | \$19 topped with provolone cheese, garnish tomatoes, onions, and lettuce on a ciabatta roll with pesto mayo, served with fresh cut potato chips.

flatbread club | \$16 turkey breast, bacon, lettuce, tomato, avocado and dijonaise on grilled flat bread, served with fresh cut potato chips.

grilled veggie wrap | \$19 marinated portabella mushrooms, roasted peppers, zuchini, summer squash and onions, rolled into a tomato basil tortilla with chipolte ranch dressing and served with fresh cut potato chips.

fish & chips | \$19 light and fluffy breaded cod with crispy french fries and served with house made coleslaw.

tri-tip sandwich | \$19 marinated tri-tip served in a french roll with melted provolone cheese and bbq sauce, served with fresh cut potato chips.

*all sandwiches include choice of one; house salad caesar salad soup of the day iced tea service dessert may be added for \$3pp

Lunch

lunch entrees

plated |
4oz grilled or breaded chicken* | \$19 choice of asiago or creole sauce, cordon bleu\$21

chicken & broccoli fettuccini alfredo |\$19

blackened chicken pasta | \$19

8oz fresh pacific salmon * | \$24 baked or grilled (low cholesterol) lemon caper , creole mustard or ginger glazed

pasta primavera* | \$24 pasta tossed with zucchini, califlower, mushrooms and pesto cream sauce

grilled salmon filet * | \$24 choice of sauce: teriyaki, lemon butter or creole mustard (low cholesterol)

6 oz. flat iron steak* | \$24 served with house made Worcestershire sauce

beef or chicken fajitas | \$24 (served with spanish rice and beans)

grilled or crispy chicken breast*| \$24 choice of asiago cream, creole mustard or chardonnay beurre blanc

sides* choice of one; rice pilaf, mashed potato, herb roasted potatoes, au gratin potatoes or fresh seasonal vegetables

*all \$20 lunch entrees are served with a choice of one; house salad, caesar salad or soup of the day assorted rolls, freshly brewed regular and decaffeinated coffee or soft drinks and ice tea.

*desserts may be purchased for an additional \$3pp

*An additional 16% offsite catering fee may apply.

*all entrees require a minimum of 25 guests or an additional labor fee will apply.

Lunch

lunch desserts & side salads

fresh baked brownies

fruit cobbler

marriott cheesecake

chocolate mousse

chocolate cake

carrot cake

fruit tart

bread pudding choice of peach or apple

Lunch

plated salad entree

spinach salad* \$13 spinach leaves, strawberries, feta cheese, rum vinaigrette(carb conscious) Chicken \$15 / Shrimp \$18

asian chicken salad* \$15 lightly breaded chicken breast, mixed greens, red onions, candied pecans and poppy seed dressing (carb conscious)

roasted chicken cobb salad* \$15 roasted sliced breast of chicken, chopped greens, diced bacon, sliced egg, crumbled blue cheese, tomatoes, and cucumbers (carb conscious)

chicken caesar salad* \$15 grilled sliced chicken breast, chopped romaine hearts, tossed with tomato, parmesan cheese, homemade croutons, lightly tossed in caesar dressing

(substitute new york steak or shrimp add \$4)

*all salad entrees are served with fresh rolls and butter, freshly brewed regular and decaffeinated coffee and ice tea.

*an additional 16% offsite catering fee may apply.

*dessert may be purchased for an additional \$3pp

*all entrees require a minimum of 25 guests or an additional labor fee will apply.

Lunch action station

caesar salad action station* tossed caesar salad with classic caesar dressing, seasoned croutons and topped with parmesan cheese accompanied with: \$6 grilled steak, \$4 chicken or \$6 shrimp

mashed potato chef action station* \$10 pp sour cream, garlic, assorted cheese, bacon and chives

pasta action station* \$12pp angel hair, penne and farfalle (bow-tie) pasta, along with brocolli, mushrooms, roasted peppers, garlic, parmesan cheese, fresh herbs and oils, marinara and alfredo sauce(diced chicken or italian saugage add \$4pp)

prime rib of beef action station* \$19pp

banana's foster chef action station \$12pp bananas, cinnamon, brown sugar, candied walnuts, banana liqueur and 151 rum tops vanilla bean ice cream

*all action stations require a minimum of 25 guests or an additional \$50 plus labor fee will apply.

Lunch buffet

texas bbq buffet* buffet | \$24 accompanied by: tossed green salad served with ranch and honey mustard vinaigrette dressings assorted pickles, peppers, onions and jalapenos served with corn bread or rolls.

select two of the following entrees: barbecued chicken quarters grilled sausage bbq shredded beef tri tip

select two of the following side dishes: country style green beans buttered corn ranch beans macaroni & cheese home made potato salad home style cole slaw

rosarito buffet \$22 accompanied with: chips and fresh salsa sour cream spanish rice refried beans freshly tossed green, caesar salad or tortilla soup add guacamole \$2 pp

Select below: two entrees cheese enchiladas beef fajitas chicken fajitas chicken enchiladas chili verde

the venetian | \$22 accompanied with: classic caesar salad made with hearts of romaine, shaved parmesan cheese, croutons and creamy caesar dressing, or minestrone soup and garlic bread

select one pasta: penne pasta with italian sausage and marinara cheese ravioli chicken alfredo *add homemade chicken parmesan, meat or vegetarian lasagna for an additional \$3 per person

*all buffets are served with freshly brewed regular and decaffeinated coffee and ice tea.

*An additional 16% offsite catering fee may apply.

*dessert may be purchased for an additional \$3pp

*all entrees require a minimum of 25 guests or an additional labor fee will apply.

**Ask about our "family-style" offerings for groups under 25

Lunch

back yard picnic buffet

buffet | \$19 accompanied with: tossed green salad served with ranch and honey mustard vinaigrette dressings
select two entrees: hamburgers and cheeseburgers* veggie burgers* grilled breast of chicken brats
select two sides: potato salad molasses baked beans macaroni salad fruit salad pasta salad

*served with lettuce, sliced tomatoes, onions, pickles, ketchup, mustard and mayonnaise

*all buffets are served with freshly brewed regular and decaffeinated coffee and ice tea. *dessert may be purchased for an additional \$3pp

*an additional 16% offsite catering fee may apply.

*all entrees require a minimum of 25 guests or an additional \$50+ labor fee will apply.

Lunch

market deli buffet

buffet | \$20 market deli platter of smoked turkey, honey glazed ham and roast beef, assorted cheeses and selected condiments lettuce, tomato, sliced red onion and pickle spears
accompanied with: field of greens with carrots, tomatoes and cucumber with choice of two dressings.

select one side: fresh vegetable crudite fresh seasonal fruit platter pasta salad with garden vegetables red potato salad

*all buffets are served with an assortment of rolls, freshly brewed regular and decaffeinated coffee and ice tea.

*dessert may be purchased for an additional \$3pp *an additional 16% offsite catering fee may apply.

*all entrees require a minimum of 35 guests or an additional labor fee will apply.

*all buffets are served with an assortment of rolls, freshly brewed regular and decaffeinated coffee and ice tea.

*dessert may be purchased for an additional \$3pp

*an additional 16% offsite catering fee may apply.

*all entrees require a minimum of 35 guests or an additional labor fee will apply.

Lunch

boxed lunches

tomato basil Italian sandwich* | \$16 with tomato, basil, spinach, mozzarella, olive oil, mayonnaise pesto spread on rosemary flatbread.

chicken and roasted pepper sandwich* | \$16 with pesto mayonnaise on ciabatta bread

chicken salad sandwich* | \$16 fresh chicken, broccoli, carrots, onion, and mayonnaise served on choice of bread

roast beef hoagie* | \$16 with swiss cheese, lettuce, and tomato served on hoagie bread

smoked turkey wrap* | \$16 cheese, lettuce, tomato, mayonnaise on a sundried tomato tortilla (low fat)

turkey croissant* | \$16 pepper bacon, lettuce and tomato

vegetarian sandwich* | \$16 tomato, lettuce, sliced zucchini, squash, and sprouts

lite box* | \$16 pasta salad served with assorted cheeses, whole fruit and mixed nuts Included in our boxed lunches; fresh cut potato chips, whole fruit, cookie and soft drink or bottled water

1/2 Sandwich | \$10

Dinner

dinner entrees

4oz grilled or breaded chicken* | \$24 choice of asiago or creole sauce, cordon bleu \$26

tri-tip plate* | \$27 merlot reduction, port wine or au jou sauce

asiago or creole 4oz chicken & tri tip combo with merlot reduction* | \$29 grilled breast of chicken tri and marinated tip

baked orange rouphy * | \$30 choice of creole sauce, lemon cream, citrus salsa (low fat, carb conscious)

chicken & broccoli fettuccini alfredo |\$24

blackened chicken pasta | \$24

8 oz new york strip* | \$32 merlot reduction, homemade steak sauce or ginger glaze

8oz fresh pacific salmon * | \$30 baked or grilled (low cholesterol) lemon caper , creole mustard or ginger glazed

parmesan crusted orange roughy with lobster cream sauce* \$32

8oz new york steak with kona coffee rub*\$34 top with shitacki mushrooms and port wine sauce

petite filet *\$35-bacon wrapped merlot reduction, ginger glaze or cognac cream

seared ahi tuna *\$27 merlot reduction, ginger glaze or citrus salsa (low fat)

pasta primavera* | \$29 pasta tossed with zucchini, califlower, mushrooms and pesto cream sauce

sides rice pilaf, herb roasted, mashed, or au gratin potatoes,
vegetables fresh seasonal vegetables or asparagus & baby carrots \$2

*dinner entrees are served with a choice of salad, assorted rolls, freshly brewed regular and decaffeinated coffee, ice tea and a choice of dessert.

*An additional 16% offsite catering fee may apply.

*all entrees require a minimum of 25 guests or an additional labor fee will apply.

Dinner

salad served with entree

garden salad, caesar salad or add specialty salad listed below

house salad \$3 pp

wedge \$5 pp romaine lettuce, tomatoes, onions, hard cooked egg, olives and bleu cheese dressing

cucumber wrapped salad \$5 pp mixed greens, tomatoes, candied pecans, feta cheese, rum vinaigrette

spinach salad \$5 pp candied pecans, feta cheese, rum vinaigrette

Dinner

dinner buffet

rosarito dinner buffet* | \$27 accompanied with: chips and fresh salsa sour cream, spanish rice, refried beans, warm tortillas and freshly tossed green salad or tortilla soup

choice of two; cheese enchiladas chicken enchiladas chicken fajitas beef fajitas chili verde

*add guacamole for \$2 pp

land & sea* | \$35 our popular bbq bourbon glazed salmon teamed with top sirloin medallions, peppercorn sauce, choice of rice pilaf, roasted red skin, garlic mashed or au gratin potatoes and seasonal vegetables.

the venetian* | \$27 accompanied with: classic caesar salad made with hearts of romaine, shaved parmesan cheese, croutons, creamy caesar dressing, or fresh minestrone soup and cheesy garlic bread.

select two entrees; chicken parmesan with fresh marinara and mozzarella penne pasta with italian sausage and marinara cheese ravioli with olive oil and white wine herbs hearty meat lasagna or vegetarian lasagna fresh oven baked two item pizzas

texas bbq buffet \$29 accompanied with: chopped green salad and fresh corn bread or rolls and butter sliced tri tip topped with a rich merlot reduction, fried chicken, garlic mashed potatoes and steamed whole kernel corn.

*all buffets served with freshly brewed regular and decaffeinated coffee, ice tea and a choice of dessert.

*an additional 16% offsite catering fee may apply.

*all entrees require a minimum of 25 guests or an additional labor fee will apply.

*ask about our "family-style" offerings for groups under 25

Dinner

dinner dessert choices

marriott cheesecake with strawberry sauce and cream

chocolate mousse topped with whipped cream

classic carrot cake rich and moist with cream cheese frosting

fruit cobbler seasonal fruit, crunchy topping, whipped cream

white chocolate raspberry cheesecake raspberry swirls drizzled with white chocolate

homemade apple bread pudding Fresh sliced apples tossed in bread topped with a bourbon sauce

fruit tart

red velvet

preferred desserts

chocolate peanut butter stack \$4 crunchy, creamy stacks of heaven

orange creamsicle cheesecake \$4 tastes just like the creamsicle you had as a kid, but only as a cheesecake

tiramisu \$4 ladyfingers soaked in espresso

homemade apple bread pudding \$4 Fresh sliced apples tossed in bread topped with a bourbon sauce

creme brule' \$5



Dinner

Children's plated entree

12 & under Plated I \$12

chicken strips and fries with ranch dressing

cheese or pepperoni pizza

penne pasta with marinara sauce

macaroni and cheese

Reception

warm appetizers

vegetable spring rolls* hors d'oeuvre| \$2 each with sweet chili dipping sauce

teriyaki chicken satay* hors d'oeuvre| \$3 each with black sesame and chopped scallions

assorted mini quiche* hors d'oeuvre| \$2 each cheese, spinach, tomato

stuffed mushrooms* hors d'oeuvre| \$3 each baked with crab and shrimp and a touch of blue cheese, finished with sambal aioli drizzle.

coconut shrimp* hors d'oeuvre| \$3.50 each coconut battered shrimp served with a tangy dipping sauce

buffalo chicken wings* hors d'oeuvre| \$2 each with choice of dipping sauce

asian meatballs* hors d'oeuvre| \$1.50 each with a tangy sweet asian barbeque sauce

* 50 piece minimum



Reception chilled appetizers

marriott deviled eggs* hors d'oeuvre | \$85 with a touch of chipotle ranch

veggie pinwheels* hors d'oeuvre | \$85 with cucumber, red pepper and cream cheese

jumbo shrimp cocktail* hors d'oeuvre | \$175 with lemon and cocktail sauce

*prices are based on platters of 50

Reception tray appetizers

bread and spreads * | \$80 seasoned and grilled flat bread with an assortment of savory spreads and toppings

marriott deviled eggs* | \$85

veggie pinwheels * | \$85

anti pasto* | \$85 with herb crostini's

imported and domestic cheese* | \$150 "market style"

vegetable crudites* | \$85 assortment of fresh seasonal vegetables with our home made ranch or lemon dill dip (low fat, carb conscious)

tortilla chips and salsa* | \$45 Home made tortilla chips and salsa

fresh sliced seasonal fruit* | \$125 "market style" (low fat)

tea sandwiches* | \$125 assorted mini sandwiches

bruschetta on a stick* | \$150

jumbo shrimp cocktail* \$185

pacific fresh* | \$350 a beautiful arrangement peel and eat shrimp cocktail, smoked salmon, snow crab legs. (carb conscious) (add steamer clam chef action station \$75)

smoked salmon * \$250

*prices are based on parties of 50

Beverage bar

guarantee cash and bar host bar pricing

bar guarantee

\$175 bar set up fee (4 hour minimum) Additional hours are \$15 each

cash bar

individual guests pay for their own drinks, charges are based on a per drink price.

host bar

the host pays for the total bar bill

charges are based on a per drink price for the total drinks ordered during a contracted number of hours plus 20% service charge and current sales tax.

drink prices

domestic beer \$4

premium beer \$5

house wine \$6

call wine \$8

premium wine \$10

top shelf wines \$12-\$20

house cocktails \$7

call cocktails \$8

premium cocktails \$9

top Shelf \$10-\$30

sodas/juices \$3

bottled water \$2

Beverage

wine

wines:

sparkling champagne, chardonnay, cabernet sauvignon, merlot, pinot noir, white zinfandel, riesling, pinot grigio

sparkling wines \$ glass \$ bottle champagne

j. roget \$8 \$22

segura vidas estate brut ---- \$28

mumm cuvee ---- \$30

moët & chandon imperial ---- \$55

chardonnay

la terre \$6 \$22

berringer "stone cellars" \$7 \$24

sterling vintners collection \$28

cabernet sauvignon

la terre \$6 \$22

berringer "stone cellars" \$7 \$24

justin \$30

merlot

la terre \$6 \$22

berringer "stone cellars" \$7 \$24

st. francis \$10 \$35

pinot noir

wild horse \$8 \$28

mark west \$9 \$30

white zinfandel

beringer \$6 \$22

riesling

château ste. michelle \$7 \$24

pinot grigio

meridian \$7 \$22

sauvignon blanc

brancott \$7 \$26



Energize

Performance Foods Breakfast

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples
Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Natural
yogurt and whole grain granola For sustained focus all day.
healthy breakfast
the basic plus
tulare county continental



Energize

Performance Foods Breaks

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples
Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Snacking vegetables, low glycemic indexed legumes Natural
yogurt and whole grain granola For sustained focus all day.

power break

fit for you

yogurt martini bar



Energize

Performance Foods Lunch

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Organic natural vegetables and leafy greens For sustained focus all day.

Grilled chicken

Grilled tri-tip

Grilled salmon

Flat iron steak

Smoked turkey wrap

Roasted chicken cobb salad

Market deli buffet



Energize Healthy Dinner

Grilled Chicken

Baked Orange Roughy

Roasted Pork Loin

Pacific Salmon

Seared Ahi Tuna

Technology

technology tools

audio/visual

microphones, projection players, sound equipment

theatrical: lighting staging electrical outlets extension cords

miscellaneous: dance floor easels & marker board lecterns

projection

audio/visual | \$ each day

overhead pro. w/ std scrn/crt | \$65

slide pro. w/ std scrn/crt | \$65

slide pro. – wireless | \$80

proj. cart | \$14

screen 8'x' w/ riser | \$70

screen 9'x12' or 10.5'x14' | \$190

screen hung in ex hall | \$315

dress kit for 9'x12' or 10.5'x14' | \$91

video pro. 3000 lumens | \$315

video pro. 700 or 1400 lumens | \$130

Vcr/dvd + monitor | \$98

Vcr./dvd or monitor only | \$66

video switcher | \$209

speakers & consoles audio/visual | \$ each day

4 channel sound mix console | \$65

8/16 channel sound mix console | \$139.75

32 channel sound mix console | \$209

speakers (portable) | \$70

speakers (monitors) | \$38

microphones audio/visual | \$ each day

wired | \$28.25

wireless lavalier | \$56

wireless hand-held | \$56

cable | \$13.45

stand | \$13.25

Technology

audio

audio players

audio/visual | \$ each day
cassette | \$51.95
compact disc | \$51.95
portable stereo cd/cass. | \$51.50

audio snake

audio/visual | \$ each day
100 ft 8x4 Ch | \$41
150 ft 24x4 Ch | \$61

fees

audio/visual | \$ each use
audio connection | \$27.50
a/v technician | \$36.75

*a/v technician fee applied whenever a client brings in outside audio visual

computers

audio/visual | \$ each use
laptop computer | \$105
wireless mouse | \$53.50

clear-com

audio/visual | \$ each use
base | \$59.50
headset | \$19.50

*the Visalia Convention Center does not allow outside a/v

Technology theatrical

trusses at center

theatrical | \$ each (labor extra)

square tube 10' | \$53.50

light triangle 10' | \$38

triangle | \$80

chain hoist | \$38

pianos

theatrical | \$ each

7' grand | \$220

upright | \$99

tuning (by request) | \$121

lighting at center

theatrical | \$ each

hung | \$32

clip-on | \$17.50

lighting gel | \$11.25 sheet

general wash (ex hall east) | \$105 day

spotlight w/ operator (2-hour) | \$189 day

starlight (ex hall) | \$189 day

staging

theatrical | \$ each

riser/stage | \$30 section

riser/stage offsite | \$69 section

velvet backdrop (60' ground) | \$375

velvet backdrop (60' hung) | \$595

tapes

theatrical | \$ per roll

drafting | \$11.00

gaffer | \$25.75

Technology

meetings & conference

meetings & conference

miscellaneous| \$ each day

easel | \$14.75

flipchart w/ 2 markers | \$28.95

lectern | \$26.75

marker board (2'x3') | \$14.75

marker board (4'x6') | \$28.50

markers (easel pen set) | \$14

(set of 4) markers (marker board) | \$2.65

markers (overhead) | \$2.65

power outlets

electrical| \$ per roll

booth electric (120V/20A) | \$38

floor pockets (60A/120V/208V) | \$178.50

main power buss (480V/200A+) \$357

miscellaneous

miscellaneous| \$

coat rack | \$13.5 each

dance floor 21'x21' | \$150 and up

stanchion with rope | \$8.75 each/event

extension cords

electrical| \$ each

rental | \$11

replacement | \$26.25

multi-plug rental | \$13.25

multi-plug replace | \$39.75

General Information

Guarantees

Guarantees It is a requirement that the hotel is notified of the exact number of attendee's 5 days prior to the event. this minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend the hotel will set up 3-5% over the final guarantee figure; however, food is prepared for the guarantee only. if the guaranteed attendance is not received in the catering office, the expected contracted number of people will serve as your guarantee.

Food The hotel must supply all food items, menu selections, room requirements and all other arrangements. The above must be received four weeks prior to the function. Our catering menus are suggested for your consideration but, if you prefer, we would be pleased to tailor a menu for your review.

Beverage The Visalia Marriott as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with California ABC regulations. If alcoholic beverages are to be served on the premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be supplied and dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the hotel's judgment appears intoxicated.

Billing and Deposits Billing arrangements for all events must be made in accordance with hotel policies. All requests for direct bill must be authorized by our credit department 90 days prior to the event. All advance deposits required are considered non-refundable and non-transferable.

Function Room & Set Up Fees Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to accordingly reassign the banquet function room. The hotel reserves the right to charge a service fee for set up of meeting rooms with extraordinary requirements. A function room set up fee will be charged where applicable.

Decorations The hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape, or by any other means. Please consult with the catering department should you need assistance in finding a florist, decorator, or entertainment.

Liability The Visalia Marriott reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the hotel premises.

Service charge and sales tax All food and beverage functions, including meeting room rentals, are subject to a 20% service charge and 8.25% sales tax. All buffet meal functions under 25 people are subject to an additional fee.

Fit for you SM Fit for you items have been selected to meet the diverse dietary needs of our guests. Your event or catering manager can answer any questions regarding the such.

Meal options for banquet events As the host, you may pre-select a maximum of three (3) entrees for your guests to choose from. A count is necessary for each entree at the time the guaranteed number of attendance is due (5 days prior to event). Please also note that you must provide place cards the day of the event to denote the entrée selection each guest has made. The prevailing priced entrée cost will be applied to all entrees offered.

Storage First two boxes under 25 pounds \$5 each/dayboxes 26-50 pounds \$10 each/dayboxes over 50 pounds \$20 each/daypallets \$50 each/day