



San Ramon Marriott



Packages

Whether a traditional wedding or a one-of-a-kind Celebration, San Ramon Marriott will exceed every Expectation. From inspiring spaces and creative menus to an exceptional events team and a curated list of preferred vendors, we offer everything you need to make your big day an affair to remember.

Start your wedding weekend off with a pop. Toast your "I Dos" in the perfect setting at the San Ramon Marriott. Whether a sit-down dinner or a cocktail reception, our Planners will create the fairytale beginning to your Happily ever after.

ALL PACKAGES INCLUDE

- Complimentary Guestroom on the Night of the Event with Special Amenity
- Special Discounted Room Rate | 10 Rooms or More
- Complimentary Breakfast for Bride and Groom on the Morning After the Wedding
- Complimentary Menu Tasting For 4 Guests
- Tables for Cake, Gifts, Guestbook, DJ and Other Standard Tables As Needed
- Hotel Banquet Chairs and Dining Tables
- Standard Hotel Table Linens and Napkins with Choice of White, Ivory, or Black
- House China, Flatware, Glassware
- Hotel Staging/Riser for the Band and/or DJ
- Wood Dance Floor
- Two Course Plated Dinner or Buffet Dinner (Additional Charges Apply)
- Coffee and Tea Service with Dinner
- Complimentary Cake Cutting and Service
- Sparkling Wine or Cider Toast

CEREMONIES INCLUDE:

The San Ramon Marriott is proud to offer you both indoor and outdoor space to celebrate the union of your Two families, with our largest ballroom comfortably seating up to 900 guests.

The ceremony takes place from one to three hours in length. An additional four hours of set up time and one and a half hours of picture taking time is included prior to and after the ceremony times scheduled. All décor and structures must be removed by your vendor immediately following the ceremony. Your fee also includes:

- Dedicated Ceremony event space during contracted times
- Small Stage for Officiant
- Infused water station
- Wedding Ceremony Rehearsal the day prior to Wedding Date (based upon availability)

0-100 Guests | \$850

101-200 Guests | \$1600

201-300 Guests | \$2400

301-500 Guests | \$3600

501+ Guest | \$4800

WEDDING PACKAGES

Silver | 65

- One Hour Cocktail Reception
 - Choice of Four (4) Passed Hors d'oeuvres
- Three Hour Dinner Reception
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée

Gold | 95

- One Hour Cocktail Reception
 - One Hour Traditional Open Bar
 - Choice of Four (4) Passed Hors d'oeuvres
 - Choice of Reception Display
- Three Hour Dinner Reception
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée

Platinum | 120

- One Hour Cocktail Reception
 - One Hour Traditional Open Bar
 - Choice of Four (4) Passed Hors d'oeuvres
 - Choice of Reception Display
- Three Hour Dinner Reception
 - Three-Hour Traditional Open Bar
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée

Titanium | 145

- One Hour Cocktail Reception
 - One Hour Premium Open Bar
 - Choice of Four (4) Butler Passed Hors d'oeuvres
 - Choice of Reception Display
- Three Hour Dinner Reception
- Three-Hour Premium Open Bar
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée
 - House Wines with Dinner
- Choice of Late-Night Snack

VENUES

Full Bishop Ranch Ballroom (Salons A-H):

Up to 800 guests for Indoor Ceremony

Up to 650 guests for Wedding Reception

Half Bishop Ranch Ballroom (Salons A-D or E-H)

Up to 400 guests for Indoor Ceremony

Up to 280 guests for Wedding Reception

Contra Costa Ballroom

Up to 200 guests for Indoor Ceremony

Up to 200 guests for Wedding Reception

Bishop Ranch Patio

Up to 300 guests for Outdoor Ceremony

South Courtyard Patio

Up to 250 guests for Outdoor Ceremony

Prices are exclusive of 26% house service charge, 8% taxable Event Fee and applicable state taxes.

CHILDRENS MEALS

\$28.00 Per Child

For Guest Under 12 Years

Select One

- Chicken Fingers and French Fries
- Cheeseburger and French Fries
- Macaroni & Cheese and Fruit Cup

Fruit Juice

Reception

PASSED HORS' D'OEUVRES SELECTION

Chilled

- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (V)
- Tomato Basil Bruschetta (V)
- Spicy Hummus on Flat Bread Crisp (V)
- Herb Brie with Pesto Cream on Crostini (V)
- Melon Wrapped In Prosciutto
- Goat Cheese & Tomato Tart (V)

Selections with Additional Charges:

- Cilantro Poached Shrimp Spoons (GF) | Add 2
- Tuna Poke on Wonton Crisp | Add 3
- Crab & Heirloom Tomato Gazpacho Shooters (GF) | Add 3
- Poached Jumbo Shrimp | Horseradish Sauce | Add 3

Hot

- Chicken Empanada
- Chicken Taquitos | Salsa Verde
- Chicken Tenders | Mango-Ginger Sauce
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Italian Meatballs | Spicy Marinara Sauce
- All-Beef Cocktail Franks En Croute | Dijon
- Baked Raspberry and Brie In Puff Pastry
- Stuffed Mushrooms Florentine
- Beef Empanadas | Poblano Mojo Sauce
- Potato Pancake | Smoked Salmon, Herb Cream Cheese

Selections with Additional Charges:

- Mini Beef Wellington | Add 2
- Beef Sate | Bangkok Peanut Sauce | Add 2
- Crispy Tempura Shrimp | Ponzu Dipping Sauce | Add 2
- Coconut Shrimp | Mango Chutney | Add 2
- Lemon Grass Thai Chicken Skewers (GF) | Add 2
- Baby Lamb Chops | Mint Chutney | Add 5
- Petite Crab Cakes | Roasted Corn Chipotle Aioli | Add 5

RECEPTION DISPLAY SELECTION

Artisanal Cheese

Smoked Holland Gouda, Tillamook Cheddar, Blue Cheese, Emmenthaler Swiss, Brie and Boursin
Dried Fruits, Nuts, Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

Crudités

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini and Creamy Hummus

European Antipasti

Capicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

Sliders | Add 5

Select Three | All Served on Brioche Slider Buns and Warm Rosemary Sea Salt Potato Chips

- **Angus Beef and Cheddar** | Red Pepper Coulis
- **Turkey with Smoked Mozzarella** | Tomato Aioli
- **Cajun Blackened Chicken** | Pickle, Slaw, Spicy Honey Mustard
- **Veggie Burger** | Pepper Jack, Tomato, Avocado Aioli
- **Crab Cake** | Lettuce, Tomato, Remoulade | Add

Flatbread Pizzas | Add 4 | *Please Select Three*

- **Margherita** | Tomatoes, Fresh Mozzarella, Basil
- **Roasted Chicken BBQ** | Red Onions, Poblano Pepper
- **Sausage & Ricotta** | Red Chili Flakes, Banana Peppers
- **Vegetarian** | Roasted Pears, Caramelized Onion, Goat Cheese, Fig Jam, Arugula

Wings | Add 5

Baked and Deep Fried Flats and Drums
Buffalo, Asian Chili and Honey Mustard Sauces
Celery and Carrot Sticks, Blue Cheese and Ranch Dips

Mini Hand Tacos | Add 6

Flour Tortillas
Baja Fish, Pulled Pork, Barbeque Chicken
Lettuce, Diced Tomato, Shredded Cheddar Jack Cheese, Crumbled Queso Fresco, Salsa Roja, Chopped Red Onions, Cilantro, Lime Wedges & Jalapeno

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable house charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



Plated Affairs

FIRST COURSE

Please Select One

Tri-Valley Artisan Salad (GF, V, VE) | Mixed Greens, Carrot, Cucumber, Grape Tomato, Citrus Champagne Vinaigrette

Classic Caesar Salad (V) | Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing

Wedge of Iceberg | Grape Tomato, Smoked Bacon, Gorgonzola Crumbles, Blue Cheese Dressing

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Caprese | Sliced Tomato, Fresh Mozzarella, Basil Leaves, Crispy Crostini, Balsamic Drizzle

Roasted Tomato Soup | Herb Crostini, Parmesan

Butternut Squash Soup | Maple Crème Fraiche

MAIN COURSE

Please Select Two Entrées plus a Vegetarian Entrée

Chef's Selection of Seasonal Vegetable

- **Roasted Chicken** | Roasted Fingerling Potato, Thyme Jus
- **Pan Seared Chicken** | Three-Grain Pilaf, Citrus Cream
- **Grilled Beef Sirloin Steak** | Herbed Port Wine Jus
- **Braised Short Rib** | Whipped Sweet Potato, Espresso Demi | Add 5
- **Herb Crusted Filet Mignon** | Whipped Yukon Garlic Mash, Roasted Shallot Red Wine Sauce | Add 8
- **Seared Salmon** | Herbed Quinoa, Lemon Beurre Blanc
- **Pan Roasted Halibut** | Roasted Vegetable Risotto, Tomato Confit | Add 7
- **Olive Oil Herb Roasted Sea Bass** | Tomato Basil Sauce, Risotto Milanese | Add 8

Select Vegetarian Entrée

- **Butternut Ravioli** | Sautéed Shitake, Parmesan Cheese, Sage Cream Sauce (V)
- **Vegetable Paella** | Spanish Rice, Saffron Broth, Seasonal Vegetables (GF, VE)
- **Tofu Pad Thai** | Rice Noodles, Roasted Peanuts, Bean Sprouts, Green Onion, Radish Pad Thai Sauce, Lime (GF, VE)
- **Ratatouille Stuffed Eggplant** | Wild Rice (GF)

Duet Enhancements

Add to Any Entrée

- **Jumbo Shrimp** (3) (GF) | 16
- **Seared Salmon** | Buerre Blanc | 12
- **Poached Lobster Tail** | Drawn Butter | MP
- **Petite Filet** (DF) | Demi-Glace | MP
- **Jumbo Lump Crab Cake** | Lemon Butter | MP

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable house charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Buffet Affairs

BUILD YOUR OWN BUFFET | Add \$20 to package price

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

STARTERS

Please Select Two

- **Tri-Valley Artisan Salad** (GF, V, VE) | Mixed Greens, Carrot, Cucumber, Grape Tomato, Citrus Champagne Vinaigrette
- **Kale and Arugula Salad** | Dried Apricots, Cranberries, Blue Cheese Crumble, Bacon, Radish, Herb Dressing
- **Classic Caesar Salad** (V) | Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Southwestern Salad** | Romaine, Cheddar Cheese, Avocado, Tomatoes, Black Beans, Roasted Corn, Tortilla Strips, Chipotle Ranch
- **Marinated Vegetable Salad** | Wild Mushrooms, Roasted Peppers, Red Onions, Seasonal Squash, Red Wine Vinaigrette
- **Jicama Jalapeno Slaw** (V) | Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing
- **Warm Fingerling Potato Salad** | Italian Herb and Mustard Dressing
- **Caprese Salad** | Ciliegine, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- **Chicken and Tortilla Soup** | Sour Cream, Green Onion
- **Roasted Tomato Soup** | Herb Crostini, Parmesan
- **Butternut Squash Soup** | Maple Crème Fraiche

ENTRÉES

Please Select Three

- **Chicken Picatta** | Caper Wine Sauce
- **Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus
- **Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers
- **Baked Mahi Mahi** | Fresh Herbs, Extra Virgin Olive Oil, Lemon
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions, Fresh Herbs
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs
- **Baked Rigatoni** (V) | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan
- **Vegetable Paella** | Spanish Rice, Saffron Broth, Seasonal Vegetables (GF, VE)
- **Tofu Pad Thai** | Rice Noodles, Roasted Peanuts, Bean Sprouts, Green Onion, Radish Pad Thai Sauce, Lime Roasted (GF, VE)

ACCOMPANIMENTS

Please Select Two

- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke
- Truffled Mac and Cheese
- Braised Cinnamon Apples (V, GF)
- Israeli Couscous | Currants, Pistachios and Mint (V)
- Pomme Puree (V)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF)
- Coconut Jasmine Rice (GF, DF, V, VE)
- Grilled Mixed Vegetable (GF, DF, V, VE)
- Herb Roasted Fingerling Potatoes, Shallots and Fennel (GF, DF, V, VE)
- Roasted Yams | Garlic, Lime and Cilantro (GF, DF, V, VE)
- Steamed Seasonal Vegetables (GF, DF, V, VE)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable house charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



Beverages

TRADITIONAL BRANDS

Spirits

Svedka Vodka, Bacardi Superior Rum, New Amsterdam Gin, El Jimador Tequila, Dewar's, Jim Beam, Martini and Rossi Vermouth, DeKuyper Cordials

Wine

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

Beer | *Please Select Five*

Coors, Coors Light, 805, Bud light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Lagunitas IPA, High Noon Hard Seltzer, Corona Light and Athletic Brewing NA

TRADITIONAL BARS

Hosted Bar | *Priced Per Drink*

Mixed Drinks | 10
Craft Beer | 8
Imported Beer | 8
Domestic Beer | 7
Wine by the Glass | 9
Cordials | 11
Soft Drinks and Water | 5

Cash Bar | *Priced Per Drink*

Mixed Drinks | 12
Imported Beer | 10
Craft Beer | 10
Domestic Beer | 9
Wine by the Glass | 11
Cordials | 14
Soft Drinks and Water | 7

Beer, Wine, Soda Bar | *Priced Per Guest*

First Hour | 16
Additional Hours | 9

PREMIUM SPIRIT UPGRADES

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Package Price

Vodka | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

Gin | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith

Rum | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven

Tequila | Herradura Resposado, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco

Scotch & Cognac | Johnny Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

Bourbon, Whiskey and Rye | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

WINE UPGRADE

Add \$4.00 to Package Prices

- Storypoint Chardonnay or Cabernet Sauvignon
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

Add \$8.00 to Package Prices

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose
- Alamos Seleccion Malbec

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable House Charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice.



Late Night Snacks

LATE NIGHT SNACKS

Priced per Piece

Minimum Order of 25 Pieces

Angus Beef and Cheddar Slider | Shoestring Fries | 7

Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 5

Corn Dogs | Ketchup and Yellow Mustard | 5

Short Rib Empanadas | Salsa Verde, Queso Fresco, Crema | 7

Warm Churros | Caramel and Chocolate Sauce | 5

LATE NIGHT STATIONS

Priced per Guest

Minimum order of 25 Guests

Sliders | 14

Please Select Three

All Served on Brioche Slider Buns and Warm Rosemary Sea Salt Potato Chips

- **Angus Beef and Cheddar** | Red Pepper Coulis
- **Turkey with Smoked Mozzarella** | Tomato Aioli
- **Cajun Blackened Chicken** | Pickle, Slaw, Spicy Honey Mustard
- **Veggie Burger** | Pepper Jack, Tomato, Avocado Aioli
- **Crab Cake** | Lettuce, Tomato, Remoulade | Add 4

Flatbread Pizzas | 14

Please Select Three

- **Margherita** | Tomatoes, Fresh Mozzarella, Basil
- **Roasted Chicken BBQ** | Red Onions, Poblano Pepper
- **Sausage & Ricotta** | Red Chili Flakes, Banana Peppers
- **Vegetarian** | Roasted Pears, Caramelized Onion, Goat Cheese, Fig Jam, Arugula

Wings | 14

Baked and Deep Fried Flats and Drums

Buffalo, Asian Chili and Honey Mustard Sauces

Celery and Carrot Sticks

Blue Cheese and Ranch Dips

Mini Hand Tacos | 16

Flour Tortillas

Baja Fish, Pulled Pork, Barbeque Chicken

Lettuce, Diced Tomato, Shredded Cheddar Jack Cheese, Crumbled

Queso Fresco, Salsa Roja, Chopped Red Onions, Cilantro, Lime

Wedges & Jalapeno

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable house charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



Bridal Suites

BRIDAL SUITE DELIGHTS

Priced per Platter

Serve up to 12 Guests

- **Locally Sourced Crudité** | Cucumber Dill and Caramelized Onion Dips | 108
- **Miniature Pastries, Tarts and Tea Cakes** | 72
- **Seasonal Fruit Salad** | 60
- **Assorted Sandwich Platter** | 72
- **Scones** | Raspberry Preserves, Crème Fraiche | 72

Priced per Person

Based on 90 Minutes of Service | Minimum 10 Guests

Garden Party | 14

Assorted Domestic and Imported Cheeses
Fresh Garden Vegetables | Ranch and Cucumber Dill Dips
Seasonal Sliced Fruits and Berries | Yogurt Dip
Crispy Wafers, French Baguettes
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Sweet and Savory | 16

Assorted House Made Pastries
Quiche Lorraine and Frittata Bites
Seasonal Sliced Fruits and Berries | Yogurt Dip
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Fingerlicious | 16

Smoked Salmon and Cucumber Dill Finger Sandwiches
Charcuterie Board | Imported and Domestic Meats and Cheeses
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 12

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits,
Yogurt Covered Pretzels, Banana Chips (V, GF, DF)
Assorted Granola and Energy Bars (V, GF, DF)
House made Chips and Dip
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Beverages:

Coffee, Tea and a Selection of Specialty Teas | 7 per Guest
Assorted Soft Drinks and Bottled Still and Sparkling Water | 4 per Guest

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable housecharge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

DELIGHTFUL BARS

ULTIMATE BLOODY MARY BAR | 13

Priced per Guest and Based on 90 Minutes of Service
Base Bloody Mary Mix will be Served in Pitchers

Poison | Please Select One | Absolut, Tito's Handmade, Ketel One
Salad | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions

Protein | Bacon, Cooked Shrimp

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

Flavor | Tabasco Sauce, Worcestershire Sauce, BBQ Sauce

MIMOSAS | 13

Priced per Guest and Based on 90 Minutes of Service

PRE-MADE MIMOSAS

Please Select Two | Served in Pitchers

- **The Cure** | Blueberry, Lemon, Prosecco
- **Pomelo** | Grapefruit Juice, Prosecco
- **Original** | Orange Juice, Prosecco
- **Kir Royale** | Crème de Cassis, Prosecco
- **Bellini** | Peach, Prosecco
- **French 75** | Gin, Lemon Juice, Prosecco, Simple Syrup

BUILD YOUR OWN MIMOSA

Includes La Marca Prosecco and Your Choice of 3 of the Following Juices

Watermelon | Strawberry | Pineapple | Grapefruit | Orange
| Mango | Cranberry

SANGRIA | 13

Priced per Guest and Based on 90 Minutes of Service
Please Select Two | Served in Pitchers

White Sangria #1 | Storypoint Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint

White Sangria #2 | Proverb Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Drinks Soda Water, Mint

White Sangria #3 | Storypoint Chardonnay, Deep Eddy Lemon Vodka, Kiwi, Watermelon Balls, Q Drinks Soda Water

Red Sangria #1 | Alamos Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Drinks Ginger Beer

Red Sangria #2 | Proverb Cabernet, Ketel One Orange, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Drinks Soda Water

Rehearsal Dinner

BUILD YOUR OWN BUFFET | 49

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrées, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea

LEAF SALADS

Please Select One

- **Tri-Valley Artisan Salad** (GF, V, VE) | Mixed Greens, Carrot, Cucumber, Grape Tomato, Citrus Champagne Vinaigrette
- **Classic Caesar Salad** (V) | Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- **Wedge of Iceberg** | Grape Tomato, Smoked Bacon, Gorgonzola Crumbles, Blue Cheese Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

COMPOSED SALADS

Please Select One

- **Marinated Vegetable Salad** | Wild Mushrooms, Roasted Peppers, Red Onions, Seasonal Squash, Red Wine Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- **Caprese Salad** | Ciliegine, Grape Tomato, Basil Chiffonade, Balsamic Vinaigrette
- **Jicama Jalapeno Slaw** (V) | Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing
- **Warm Fingerling Potato Salad** | Italian Herb and Mustard Dressing
- **Whole Grain Mustard Potato Salad** (V, GF)

MAIN COURSE

Please Select Two

- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Southern Fried Chicken** | Buttermilk Marinated
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Home-style All Beef Meat Loaf** | Mushroom Tomato Gravy
- **Baked Mahi Mahi** | Fresh Herbs, Extra Virgin Olive Oil, Lemon
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Baked Macaroni and Cheese** (V) | Asiago, Cheddar, and Gruyere
- **Baked Ziti** | Beef Bolognese
- **Vegetable Paella** | Spanish Rice, Saffron Broth, Seasonal Vegetables (GF, VE)
- **Tofu Pad Thai** | Rice Noodles, Roasted Peanuts, Bean Sprouts, Green Onion, Radish Pad Thai Sauce, Lime (V)

DESSERT

PLATED DINNER | 39

Three Course meal Includes Choice of Soup or Salad, Choice Entrée, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea

FIRST COURSE

Please Select One

- **Tri-Valley Artisan Salad** (GF, V, VE) | Mixed Greens, Carrot, Cucumber, Grape Tomato, Citrus Champagne Vinaigrette
- **Classic Caesar Salad** (V) | Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- **Wedge of Iceberg** | Grape Tomato, Smoked Bacon, Gorgonzola Crumbles, Blue Cheese Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Roasted Tomato Soup** | Herb Crostini, Parmesan
- **Butternut Squash Soup** | Maple Crème Fraiche

MAIN COURSE

Please Select One Primary and One Vegetarian

- **Grilled Chicken Penne Pasta** | Boursin Cream Sauce
- **Herb Seared Chicken** | Garlic Yukon Gold Mash, Sundried Tomato Cream
- **Pepper Crusted Flat Iron Steak** | Roasted Herb Fingerling Potatoes, Port Wine Demi
- **Dijon Panko Crusted Salmon** | Roasted Red Pepper Coulis, Herb Basmati Rice
- **Herb Crusted Filet Mignon** (GF) | Shallot Red Wine Demi, Sour Cream-Chive Whipped Potatoes | MP
- **Braised Short Rib** (GF) | Asparagus Risotto, Espresso Demi, Pickled Mushroom Salad | Add 8

Vegetarian Selections

- **Vegetable Wellington** | Green and Yellow Zucchini, Carrots, Eggplant, Mushrooms, Puff Pastry, Marinara Sauce
- **Tofu Pad Thai** | Rice Noodles, Roasted Peanuts, Bean Sprouts, Green Onion, Radish Pad Thai Sauce, Lime (GF, VE)
- **Vegetable Paella** | Spanish Rice, Saffron Broth, Seasonal Vegetables (GF, VE)

DESSERT

Please Select One

- Caramel Apple Tart
- Classic Tiramisu
- Chocolate Mousse Cake
- Mango Passion Cheesecake
- NY Style Cheesecake | Fruit Coulis
- Opera Cake
- Flourless Chocolate Cake (GF)

DESSERT

Please Select Two

- Chocolate Decadence | Raspberry Coulis
- Caramel Apple Tart
- Classic Tiramisu
- NY Style Cheesecake | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Flourless Chocolate Cake (GF)
- Seasonal Fruit Tart | Add 4

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable house charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Brunch

FAREWELL CONTINENTAL

\$28.00 Per Guest

- Orange and Cranberry Juice
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruits and Berries
- Freshly Baked Morning Pastries and Muffins | Fruit Preserves and Butter

Choice of Two

- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy, Oat and Almond Milk on Request)
- New York Style Bagels | Regular and Flavored Cream Cheese
- Individual Low-Fat Fruit and Greek Yogurts
- Yogurt Parfait | Granola and Berries

FAREWELL BREAKFAST

\$36.00 Per Guest

- Orange and Cranberry Juice
- Sliced Melons, Seasonal Fruits and Berries
- Freshly Baked Morning Pastries and Muffins | Fruit Preserves and Butter
- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy, Oat and Almond Milk on Request)
- Individual Low-Fat Fruit and Greek Yogurts

Choice of One:

- Scrambled Whole Eggs (GF)
- Scrambled Egg Whites (GF) | Fresh Herbs
- Eggs Benedict | Add 3

Choice of Two:

- Hardwood Smoked Bacon
- Country Sausage Links
- Chicken Apple Sausage
- Grilled Smokehouse Ham

Choice of One:

- Roasted Breakfast Potatoes | Fresh Herbs
- Hash Browns

Choice of One:

- Brioche French Toast
- Griddle Pancakes

Maple Syrup, Whipped Sweet Cream

BRUNCH ENHANCEMENT

\$15.00 Per Guest

Select Two Starters, One Entrée and Two Desserts to *be Added to your Breakfast Buffet*

Choice of Two Starters:

- **Tri-Valley Artisan Salad** (GF, V, VE) | True Farm Mixed Greens, Carrot, English Cucumber, Grape Tomato, Red Wine Vinaigrette
- **Classic Caesar Salad** (V) | Crisp Romaine Hearts, Shaved Parmesan Cheese, House Made Herb Croutons, Caesar Dressing
- **Bishop Market Mixed Green Salad** (GF, V) | Seasonal Stone Fruit, Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- **Baby Spinach Salad** (V, GF) | Peppered Goat Cheese, Strawberries, Red Onions, Walnuts, Balsamic Vinaigrette
- **Warm Roasted Yukon Gold Potato Salad** (V, GF) | Sour Cream and Chives
- **Caprese Salad** (V, GF) | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Glaze
- **Cucumber and Tomato Salad** (V, GF, VE, DF) | Red Onions, Red Wine Vinaigrette
- **Smoked Salmon Display** | Assorted Mini Bagels, Tomato, Red Onion, Capers, Cream Cheese

Choice of One Entrée:

- **Baked Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Pan Seared OR Poached Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Home-style All Beef Meat Loaf** | Mushroom Tomato Gravy
- **Spiral Macaroni** (V) | Asiago, Cheddar, Gruyere
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan-Reggiano
- **Baked Ziti** | Beef Bolognese
- **Cheese Ravioli** (V) | Grilled Vegetables, Roasted Garlic Cream Sauce

Choice of Two Desserts:

- **Fruit Tart of the Season** | Fruit Puree
- **Black Forest Cake** | Raspberry Coulis
- **Chef's Signature Bread Pudding** | Crème Anglaise
- **Carrot Cake** | Cream Cheese Frosting
- **Tiramisu** | Espresso Caramel and Raspberries
- **Flourless Chocolate Cake** (GF)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 26% taxable house charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



Information

