

Courtyard by Marriott  
San Diego Central

*Weddings*

8651 Spectrum Center Blvd, San Diego, CA 92123  
[www.marriott.com/sancy](http://www.marriott.com/sancy)  
(858) 573-0700

## YOUR WEDDING PACKAGE INCLUDES:

### HORS D'OEUVRES

Butler Passed or Stationed  
Included in Package Price

#### DOMESTIC CHEESE PLATTER

Dried Fruit & Candied Nuts with Crackers & Sliced Breads

Choice of One Tray Passed Hors d' Oeuvre

#### COCONUT SHRIMP

Coconut Breaded Shrimp with Chili Mango Dipping Sauce

#### CAPRESE SALAD SKEWERS

Grape Tomatoes and Mozzarella Bocconani Cheese with  
Pesto

#### MACARONI & CHEESE CROQUETTES

Macaroni & Cheese with a Bread Coating and Deep Fried

#### PARMESAN CRUSTED ARTICHOKE HEARTS

With a Whole Grain Mustard Sauce

#### VEGETABLE SPRING ROLLS

Mixed Greens with Carrots, Cucumbers, Spicy Sprouts and  
Wrapped in Rice Paper and Served  
Cold with a Sweet Chili Sauce

### CHAMPAGNE OR CIDER TOAST

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### WEDDING CAKE CUTTING & SERVICE

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Select from any of our preferred vendors or choose your own  
Cake service is accompanied by Freshly Brewed Coffee and a Selection of Hot Teas

### COMPLIMENTARY DRESSING ROOM &

### HONEYMOON SUITE

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### RECEPTION ELEMENTS

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Elegant Head Tables  
Gift Table, Cake Table and Dance Floor  
Choice of Linen and Napkin Colors  
Centerpieces with Votive Candles  
Onsite Event Manager, Marriott Certified Wedding Planner  
Complimentary Event Parking

\$1,000

## PLATED ENTRÉES



All menus include Salad Course of your choice, Rolls and Butter,  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

### FIRST COURSE

choose one

#### GORGONZOLA SPINACH SALAD

Fresh Spinach, Pecans, Red Onions, Sliced Pears  
and Gorgonzola Cheese

#### CLASSIC CAESAR

Romaine Lettuce with Freshly Grated  
Parmesan Cheese, Garlic Croutons & Creamy  
Caesar Dressing

### MIXED GREENS

Fresh Field Greens, Tomatoes and Cucumbers  
Lemon Herb Dressing

### SECOND COURSE

choose one

#### CHICKEN MARSALA

Chicken Breast Sautéed in  
Marsala Wine Sauce and Mushrooms  
Garlic Mashed Potatoes and Seasonal Vegetables  
\$39

#### GRILLED WHITE FISH

With Watercress Ginger Sauce  
Tea Infused Sesame Rice and Seasonal Vegetables  
\$39

#### PASTA PRIMAVERA

Fresh Seasonal Vegetables  
with Marinara Sauce  
\$36

#### ROASTED PORK TENDERLOIN

Herb Crusted Pork Tenderloin  
with Whole Grain Mustard Sauce  
Roasted Red Bliss Potatoes  
\$38

#### FLANK STEAK

Herb Marinated Grilled Flank Steak  
with a Red Wine Mushroom Sauce  
Garlic Mashed Potatoes and Seasonal Vegetables  
\$43

#### GRILLED SALMON

With a Lemon Butter Sauce  
Over Grilled Corn and Asparagus  
Served with Risotto  
\$40

#### FILET MIGNON

Grilled Filet Mignon  
Mushroom Ragout  
Bleu Cheese Demi-Glace  
Garlic Mashed Potatoes and Seasonal Vegetables  
\$50

#### HERB MARINATED TUNA

Yellow Fin Tuna with a Tomato Provencal  
Sauce and Linguini  
\$41

#### GRILLED RIB EYE

Grilled Rib Eye Steak and Port Reduction  
Garlic Mashed Potatoes and Seasonal Vegetables  
\$46

## PLATED DUETS



All menus include Salad Course of your choice, Rolls and Butter,  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

### FIRST COURSE

choose one

#### GORGONZOLA SPINACH SALAD

Fresh Spinach, Pecans, Red Onions, Sliced Pears  
and Gorgonzola Cheese

#### CLASSIC CAESAR

Romaine Lettuce with Freshly Grated  
Parmesan Cheese, Garlic Croutons & Creamy  
Caesar Dressing

#### MIXED GREENS

Fresh Field Greens, Tomatoes and Cucumbers  
Lemon Herb Dressing

### SECOND COURSE

choose one

#### SALMON & PESTO FETTUCCINI

Salmon Filet Served with Fettuccini tossed in a Pesto Cream Sauce  
Topped with Freshly Grated Reggiano Cheese

\$46

#### ROASTED HERB CHICKEN & CRAB RAVIOLI

Garlic Herb Roasted Chicken Breast on a Bed of Crab Ravioli  
with Yellow Romesco Sauce

\$50

#### FLANK STEAK & CLAM LINGUINI

Garlic Herb Marinated Flat Iron Steak Cooked to Medium Rare, Sliced  
and Placed on a Bed of Clam Linguini

\$55

#### SURF & TURF

Pan Seared Salmon and a Grilled Petite Filet Mignon  
Served with Caramelized Root Vegetables

\$60

## BUFFET SELECTIONS



Minimum of 25 Guests  
Served for 2 Hours

All menus include Salad of your choice, Seasonal Vegetables, Roasted Potatoes, Rolls and Butter,  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

### CHOICE OF SALAD

#### MEDITERRANEAN SALAD

Feta Cheese, Shaved Red Onions, Bell Peppers,  
Peperoncinis, Artichoke Hearts & Greek Dressing

#### CLASSIC CAESAR

Romaine Lettuce with Freshly Grated  
Parmesan Cheese, Garlic Croutons & Creamy  
Caesar Dressing

#### GORGONZOLA SPINACH SALAD

Fresh Spinach, Pecans, Red Onions, Sliced Pears  
and Gorgonzola Cheese

#### MIXED GREENS

Fresh Field Greens, Tomatoes and Cucumbers with  
Lemon Herb Dressing

### CHOICE OF SALAD MEDLEY

Warm Marinated Mushroom Salad  
Seafood Pasta Salad  
Tri-Colored Pasta with Pesto Sauce  
Caprese Salad

### CHOICE OF ENTRÉE

One Entrée: \$42  
Two Entrées: \$47  
Three Entrées: \$52

#### ROASTED TURKEY

Herb Roasted Turkey Breast Served with Walnut  
Sage Stuffing and Cranberry Relish

#### GRILLED WHITE FISH

With Watercress Ginger Sauce

#### ½ ROASTED CARIBBEAN CHICKEN

Jamaican Jerk Chicken  
Served in a Rum Herb Sauce

#### PORK TENDERLOIN

Herb Crusted with a Red Wine Reduction

#### GRILLED SALMON

Fresh Grilled Salmon Filet  
with a Lemon Butter Sauce

#### CHICKEN PICCATA

Grilled Chicken Breast with a  
Lemon Caper Butter Sauce

#### CHICKEN FETTUCCHINI ALFREDO

Grilled Chicken Breast and Creamy Alfredo Sauce  
over Fettuccini with Shaved Reggiano Cheese

#### FLANK STEAK

Herb Marinated and Served with a Red Wine  
Mushroom Sauce



# RECEPTION ENHANCEMENTS

## TRAY PASSED

### COLD HORS D'OEUVRE \$120/TRAY 50 PIECES

Sage Goat Cheese on Endive with Candied Pecans  
Tomato Bruschetta with Olive Oil and Fresh Basil  
Prosciutto Wrapped Melon  
Caprese Salad Skewers with Grape Tomatoes and Bocconcini  
Mozzarella  
Brie and Apple Crostini

### COLD HORS D'OEUVRE \$150/TRAY 50 PIECES

Ahi Tartare with Taro Chip  
Smoked Salmon on Toast Points  
Pesto Chicken in Butter Lettuce Cup  
Fig and Goat Cheese Flat Bread  
Grilled Shrimp with Cocktail Sauce

### COLD HORS D'OEUVRE \$185/TRAY 50 PIECES

California Rolls with Wasabi, Ginger and Soy Sauce  
Philadelphia Rolls with Wasabi, Ginger and Soy Sauce

### HOT HORS D'OEUVRE \$120/TRAY 50 PIECES

Chicken Sate with Spicy Peanut Sauce  
Parmesan Artichoke Hearts with Whole Grain Mustard Sauce  
Steamed Pot Stickers with Ginger Soy Sauce  
Smoked Chicken Quesadilla with Sour Cream and Salsa  
Spanikopitas  
Chicken Empanadas  
Roasted Garlic and Brie on Crostini  
Mini Crab Cakes with Mango Glaze

### HOT HORS D'OEUVRE \$150/TRAY 50 PIECES

Mini Beef Wellington  
Island Style BBQ Short Ribs  
Moroccan Spiced Beef Kebab  
Vegetable Spring Rolls with Sweet Chili Sauce  
Beef Sliders with Caramelized Onions  
Grilled Prawns with Garlic Herb Marinade  
Bacon Wrapped Bay Scallops  
Assorted Miniature Quiches  
Coconut Shrimp with Pineapple Salsa



## DISPLAYS



Serves 25-30 guests

### DOMESTIC AND IMPORTED CHEESE PLATTER

with Seasonal Fruit and Candied Nuts with Crackers and Sliced  
Bread  
**\$150**

### ANTIPASTO STATION

with Marinated Vegetables and Cured Meats  
**\$130**

### LOCAL ANTIPASTO PLATTER

Prosciutto, Hard Salami, Parmesan, Baratta Cheese and  
Marinated Vegetables  
**\$195**

### VEGETABLE CRUDITÉ

Fresh Vegetable Crudités with Ranch Dressing  
**\$120**

### FRESH SEASONAL FRUIT

with Chocolate Dipping Sauce  
**\$120**

### CAPRESE SALAD

Tomatoes, Basil, Fresh Mozzarella,  
Extra Virgin Olive Oil and Balsamic Reduction  
**\$95**

### HUMMUS

Hummus Drizzled with Extra Virgin Olive Oil  
Served with Grilled Pita Bread  
**\$80**

## FROM THE CARVER



All Carver Items served with Silver Dollar Rolls  
and Sweet Cream Butter

**\*Chef Attendant Required\***  
\$75 per attendant

### HERB CRUSTED SLOW ROASTED PRIME RIB

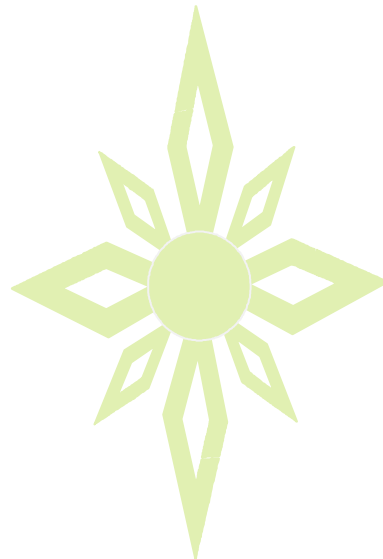
Creamed Horseradish and Au Jus  
(Serves 30-40)  
**\$350**

### HONEY GLAZED BAKED HAM

Dijon & Whole Grain Mustard  
(Serves 40-50)  
**\$225**

### OVEN ROASTED TURKEY

Orange-Cranberry Chutney & Pan Gravy  
(Serves 30-40)  
**\$200**



## BANQUET BAR SERVICES



### BARTENDER CHARGES

For each bar / bartender requested we require a guarantee of \$250 revenue exclusive of tax and gratuity.

If you do not reach the minimum, a fee of \$100 will be charged for up to a 5-hour period plus \$25 Gratuity for each additional hour.

### HOSTED BAR

House Labels.....	\$7.00
Call Label.....	\$7.50
Premium Labels.....	\$8.00
Cognac / Cordials.....	\$8.50
Domestic Beer.....	\$6.50
Imported Beer.....	\$7.00
Mineral Waters.....	\$4.50
Soft Drinks.....	\$3.75

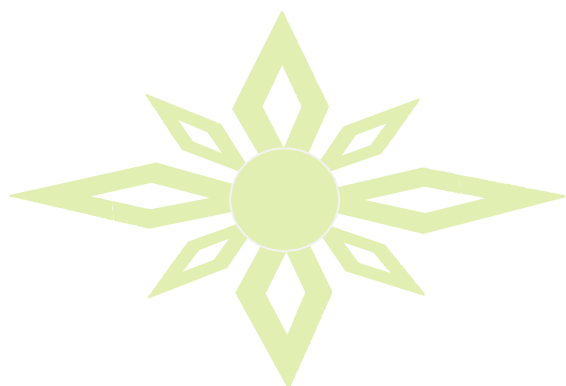
### CASH BAR

House Labels.....	\$7.50
Call Labels.....	\$8.00
Premium Labels.....	\$8.50
Cognac / Cordials.....	\$9.00
Domestic Beer.....	\$7.00
Imported Beer.....	\$7.50
Mineral Waters.....	\$5.00
Soft Drinks.....	\$4.50

### SPECIALTY COCKTAILS AVAILABLE

### CORKAGE FEE

Wine and Champagne (.750 ml)... \$15



## BANQUET WINE MENU



### SPARKLING WINE & CHAMPAGNE

Chandon, Napa (187ml).....	\$10
Piper Sonoma, Sonoma.....	\$33
Domaine Ste. Michelle, Washington.....	\$25
Solletico, Treviso, Italy, Prosecco.....	\$30

### CHARDONNAY

Ferrari-Carano, Sonoma.....	\$37
Cuvaison, Napa.....	\$33
Simi, Sonoma.....	\$28
Clos du Bois, Sonoma.....	\$28
BV, Century Cellars, Napa.....	\$24

### SAUVIGNON AND FUME BLANC

Brancott, New Zealand, Sauvignon Blanc.....	\$29
The Seeker, New Zealand, Sauvignon Blanc.....	\$28
Chateau St. Jean, Sonoma, Fume Blanc.....	\$29
Ferrari-Carano, Sonoma, Fume Blanc.....	\$29

### OTHER WHITE WINES

Meridian, California, Pinot Grigio.....	\$22
Charles Smith, Vino, Washington, Pinot Grigio.....	\$24
Chateau Ste. Michelle, Washington, Riesling .....	\$24
Beringer, Napa, White Zinfandel .....	\$27
Caposaldo, Merlot Moscato, Italy.....	\$33

### CABERNET SAUVIGNON

Chandon, Napa.....	\$33
Con Creek, Napa.....	\$35
Chateau St. Jean, Sonoma.....	\$27
Estancia, Monterey.....	\$29
Franciscan, Napa.....	\$33
BV, Century Cellars, Napa.....	\$24

### MERLOT

Ferrari-Carano, Sonoma.....	\$39
Clos du Bois, Sonoma.....	\$33
Columbia Crest, Washington.....	\$28
Robert Mondavi, California.....	\$22
BV, Century Cellars, Napa.....	\$24

### PINOT NOIR

Estancia, Monterey.....	\$32
Napa Cellars, Carneros.....	\$33

### OTHER RED WINES

Sienna, by Ferrari-Carano, Sonoma, Red Blend.....	\$39
Yangarra, McLaren Vale, Australia, Cadenzia.....	\$24
Ravenswood, Sonoma, Zinfandel.....	\$27
Layer Cake, Australia, Shiraz.....	\$33
Acacia, A, California, Red Blend.....	\$24
Padrillos, Agrelo, Chile, Malbec.....	\$22

Additional selections are available; please contact your Catering Manager for assistance in making your selections. Please note that our wines change seasonally, and all wines are subject to vintage change and availability.



## POLICIES & GUIDELINES



### CEREMONY

Our Gazebo or Lawn can be made available for ceremonies for an additional fee of \$200++. This pricing includes seating for your guests, a gift table, a guest book table and any additional tables requested for your ceremony.

### DEPOSIT & PAYMENT

A non-refundable deposit of \$2,000, a credit card authorization form and a signed contract are required to confirm space. *Ninety days* prior to the event a payment equal to 50% of the estimated total is required. *Five days* prior to the event a final payment may be made with a credit card or a cashier's check. Any remaining balance due upon the conclusion of the event will be charged to the credit card on file. All deposits are non refundable and non transferable.

### FOOD & BEVERAGE

All food and beverages *must* be provided by the hotel. Exceptions to this policy include and are limited to a wedding cake and wine (a corkage fee will be charged). No food may be removed from the premises due to liability reasons. Children's meals will be made available for guests between the ages of 3 and 10 at a discounted price. When selecting multiple entrées the higher price will be charged for all selections. The Food and Beverage Minimum must be achieved prior to Gratuity and taxes. Any beverages purchased by the host will contribute to this minimum. If this minimum is not reached the difference will be charged to the credit card on file.

### GRATUITY

A 20% Gratuity will be applied to all Staffing Fees, Rental Fees, Audio Visual and Food and Beverage Charges

### SALES TAX

Sales Tax is currently set at 7.75%. This will be charged on all Staffing Fees, Rental Fees, Audio Visual, Gratuity, Food and Beverage. This rate is subject to change, rates at the time of the event will prevail.

### TASTING

A tasting will be scheduled 1-2 months prior to the event and arranged with your Catering Manager. You may select two salads and up to three entrées for your tasting. We are unable to provide tastings of hors d'oeuvre.

### FINAL GUARANTEE

The final guest count is required 5 business days prior to the event. This number cannot be reduced as staffing and food orders will be based on this number. We will prepare additional food for a 5% increase in guest count but cannot guarantee that all guests will receive the entrée if there is a greater number of guests. Charges will be based on the guaranteed number, unless the guest count increases. In this case the greater number will be utilized for final charges.

### VENDORS

We guarantee a minimum of 30 minutes prior to the event for set-up. When time permits we will gladly make the room available further in advance.

### LOST & FOUND

The hotel is not responsible for any items that are property of vendors, guests or the wedding party. Please assign someone to look after your gifts that can ensure they will be delivered to the appropriate place at the conclusion of the event. We cannot guarantee storage or safe returns of anything left in the hotel upon the conclusion of the event.

### CANCELLATION

If you choose to cancel your event more than 90 days in advance the first deposit of \$2,000 will be forfeited to the hotel. If the event is cancelled less than 90 days in advance the first and second deposits will be forfeited to the hotel.

### GUEST COUNT

Spectrum Ballroom can comfortably accommodate up to 100 guests with a dance floor and a head table. Occasionally guest counts do increase and we will work with you to accommodate your guests by utilizing the Patio and adjusting the ballroom set-up.

### DECORATIONS

All decorations need to be approved by our Event Manager one month in advance.

### EVENT MANAGER

Our Event Manager will be on-site the day of your event to ensure that your event goes smoothly and that everything follows the details that have been discussed prior to the event. It is recommended that you hire a day-of-event coordinator to help coordinate and organize all of your vendors and the timeline of your reception.