



Menu Options – San Francisco Marriott Marquis
December 13-16, 2018

BEVERAGE BREAK

Beverage Break - Option 1

Certified Rainforest Alliance Regular & Decaf Coffee
Mighty Leaf® Tea Service
Approx. 8-10 cups per gallon
\$139.50* per gallon

Beverage Break - Option 2

Assorted Pepsi brand Soft Drinks & bottled waters
\$91.80* per dozen

BREAKFAST

Breakfast Option 1 – Continental Breakfast**

Assorted Chilled Fruit Juices
Seasonal Fruits and Berries (Gluten-Free, Vegan)
Individual Yogurts (Including Greek) (Gluten-Free)
Hard Boiled Eggs (Peeled) (Gluten-Free, Dairy Free)
Pastry Chef's Choice of Seasonal Pastries (to Include a Gluten-Free Option)
Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Teas
\$42.75* per person

Breakfast Option 2 – Mission Breakfast Buffet (minimum of 25 people)**

Assorted Chilled Fruit Juices
Seasonal Fruits and Berries (Gluten-Free, Vegan)
Croissants, Breakfast Breads
Chorizo Scrambled Eggs OR Scrambled Eggs (Gluten-Free, Dairy Free)
Flour Tortillas, Assorted Hot Sauces, Fire Roasted Salsa, Guacamole
Stewed Pinto Beans, Queso Fresco (Gluten-Free)
Smoked Linguica (Gluten-Free, Dairy Free)
Seasonal Breakfast Potatoes (Gluten-Free, Vegan)
\$56.70* per person

*All prices are estimates, subject to change, and a 25% service charge and 8.5% sales tax will be added to food and beverage charges.

**PLEASE NOTE: Please inform us of any dietary restrictions.

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A LA CARTE

A la Carte - Option 1

Breakfast Sandwiches
Croissant, Ham, Egg & Cheddar
Croissant, Egg & Cheddar
\$16.20* per person

A la Carte - Option 2

Fresh Assorted Bagels, Plain & Herb Cream Cheese
\$103.50* per dozen

A la Carte - Option 3

Banana Nut, Zucchini, Lemon Poppy Seed Breakfast Breads
(24 pieces per order)
\$75.60* per order

A la Carte - Option 4

Local Organic Granola Parfait (Gluten-Free, contains nuts)
Seasonal berries, Greek yogurt
\$15.30* per person

A la Carte - Option 5

Assorted Freshly Baked Cookies
\$75.60* per dozen

A la Carte - Option 6

Chocolate Fudge Brownies (Gluten-Free, contains almond flour)
\$75.60* per dozen

A la Carte - Option 7

San Francisco Sourdough Pretzel Sticks, Prohibition Beer Cheese Sauce, Whole Grain Mustard
\$129.60* per dozen

Additional menus available upon request.

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AM BREAK

Morning Break Option 1

30 minutes of continuous service

Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Station

Fresh Fruit "Martini" (Seasonal Berries, Local Honey) (Gluten-Free, Vegan)

Fresh Assorted Bagels, Plain and Herb Cream Cheeses

Individual Yogurts

\$30.60* per person

Morning Break Option 2

30 minutes of continuous service

Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Station

Sweet and Savory Scones

Seasonal Whole Fruits

KIND® bars

\$30.60* per person

PM BREAK

Afternoon Break Option 1

30 minutes of continuous service

Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Station

Mini Cupcakes

Individual Bags of Trail Mix

Coke Products

\$30.60* per person

Afternoon Break Option 2

30 minutes of continuous service

Assorted Candy Bars

Bulk Candy (Jolly Ranchers, Gummy Bears, M&M's, Chocolate Coved Raisins, Starbursts)

Assorted Thatcher's Popcorn

Cereal Bars

Craft Sodas

Krave® Jerky

\$34.20* per person

NOTE: Afternoon break available between 2:00 pm and 4:30 pm.

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LUNCH

Option 1 – Boxed Lunch Sandwiches (minimum of 25 people)***

Southwest Chicken Wrap

Romaine Lettuce, Black Bean Corn Salsa, Jalapeno Ranch, Cotija Cheese

Peppered Roast Beef

Horseradish, Cheddar Cheese, Caramelized Onions, Spicy Remoulade

Mozzarella Fresca

Fresh Mozzarella, Tomatoes, Basil, Romaine Hearts, Sundried Tomato Pesto Spread, Basil Pesto

Each box lunch includes fresh fruit salad, assorted kettle chips, cookie and soft drink or bottled water

\$61.20* per person

Option 2 – Wine Country Lunch Buffet (minimum of 25 people)***

Artisan Rolls

Arugula Salad (Currants, Roasted Beets, Goat Cheese, Sourdough Crouton, Preserved Lemon

Vinaigrette) (Gluten-Free)

Roasted Chicken Breast (Pinot Noir Cherry Reduction Black Cherry and Pinot Noir Pan Jus) (Gluten-Free, Dairy Free)

Fennel Crusted Seasonal Fish (Cioppino Broth, Shrimp, Clams, Fennel, Sweet Bell Peppers) (Gluten-Free, Dairy Free)

Roasted Heirloom Potatoes (Gluten-Free)

Seasonal Market Vegetables (Gluten-Free, Vegan)

Almond Joy Cake and Goat Milk Cheesecake

Assortment of soft drinks and bottled water

\$73.80* per person

RECEPTION

Option 1 - Crudités

Grilled, Raw and Pickled Seasonal Vegetables, Marinated Olives, Hummus (Gluten-Free, Vegan), Pita Bread, Jalapeño Ranch Dressing

Display serves approximately 50 people

\$855*

Option 2 - Wine Country Cheese Display

A Selection of Artisan Cheeses from Local Farms, Artisan Breads, Honey Comb, Marcona Almonds, Dried Fruits, Local Honey, Jam

Display serves approximately 50 people

\$1,228.50*

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Option 3 - Bread + Dips

Hummus (Gluten-Free, Vegan), Baba Ganoush (Gluten-Free, Vegan), Tzatziki (Gluten-Free), Charred Scallion Dip (Gluten-Free), Spinach Artichoke Dip, Olive Tapenade (Gluten-Free, Vegan), Artisan Breads, Lavash (Dairy Free), Grissini (Dairy Free), Grilled Naan (Dairy Free)

Display serves approximately 50 people

\$1,215.00*

Option 4 - Mission Nacho Station

House Made Corn Tortilla Chips

Black Bean and Corn Relish

Lime Crema, Fire Roasted Salsa, Guacamole, Cotija Cheese, Hot Sauces

Spinach, Artichoke Dip

Jalapeno Queso Dip

ADD: Shredded Chicken or Chorizo for \$10 per Person

\$34.20* per person

Option 5 – Pier 39 (minimum of 25 people)***

Requires a chef attendant at \$400 per attendant plus tax (up to three (3) hours)

San Francisco Clam Chowder, Sourdough Croutons, Crab Cakes, Old Bay Remoulade, Bay Shrimp Cocktails (Gluten-Free, Dairy Free)

\$49.50* per person

Option 6 – Chinatown Dim Sum Station

Pick 3 items below – order based on one (1) piece of each selection per person

Baked BBQ Pork Buns

Pan Fried Chicken Buns

Pork Siu Mai

Shrimp Hargow

Vegetarian Eggrolls

Pork Potstickers

Chicken Potstickers

Vegetarian Potstickers

Chive and Shrimp Dumplings

Vegetarian Dumplings

\$39.60* per person

BAR

Drink Tickets*

- Actual cost of each beverage (see cash bar prices below). Drink tickets to be provided by meeting host.

NOTE: 1 bartender is required for every 100 guests. A \$400 bartender fee per bartender for up to three (3) hours will apply to all bars.

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Cash Bar – House Brands & Premium Brands*

- See table for prices & brands

NOTE: 1 bartender is required for every 100 guests. A \$400 bartender fee per bartender for up to three (3) hours will apply to all bars.

Hosted Bar – House Brands & Premium Brands*

- See table for prices & brands

NOTE: 1 bartender is required for every 100 guests. A \$400 bartender fee per bartender for up to three (3) hours will apply to all bars.

Cash Bar (House Brands)	Cash Bar (Premium Brands)	Host Bar (House Brands)	Host Bar (Premium Brands)
Cocktails - \$13.50 each* 1800 Silver Tequila Absolut Vodka Bacardi Superior Rum Jack Daniels Tennessee Whiskey Johnnie Walker Red Label Scotch Maker’s Mark Bourbon Seagram’s VO Whiskey Tanqueray Gin	Cocktails - \$15.30 each* Bacardi Rum Bombay Sapphire Gin Crown Royal Whiskey Grey Goose Vodka Jack Daniels Tennessee Whiskey Johnnie Walker Black Label Scotch Knob Creek Bourbon Patron Silver Tequila	Cocktails - \$12.60 each* 1800 Silver Tequila Absolut Vodka Bacardi Superior Rum Jack Daniels Tennessee Whiskey Johnnie Walker Red Label Scotch Maker’s Mark Bourbon Seagram’s VO Whiskey Tanqueray Gin	Cocktails - \$14.40 each* Bacardi Rum Bombay Sapphire Gin Crown Royal Whiskey Grey Goose Vodka Jack Daniels Tennessee Whiskey Johnnie Walker Black Label Scotch Knob Creek Bourbon Patron Silver Tequila
House wine - \$14.40 each*	Specialty wine – \$17.10 each*	House wine - \$13.05 each*	Specialty wine – \$16.65 each*
Domestic Beer - \$9.90 each* Bud Light Budwesier Sierra Nevada Anchor Steam O’Douls	Premium Beer - \$11.70 each* Blue Moon Heineken Corona Extra	Domestic Beer - \$7.65 each* Bud Light Budwesier Sierra Nevada Anchor Steam O’Douls	Premium Beer - \$8.55 each* Blue Moon Heineken Corona Extra
Soft Drinks - \$8.10 each* Pepsi products Bottled water	Soft Drinks - \$8.10 each* Pepsi products Bottled water	Soft Drinks - \$6.75 each* Pepsi products Bottled water	Soft Drinks - \$6.75 each* Pepsi products Bottled water

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