# marriott spirit to preserve



# **IMPACT**

nature

recycle

organic

sustain

conserve

local

protect

# at the marriott gaslamp quarter we do more to waste less:

# recycling

glass
paper
plastic
cooking oil
reuse old memos for scratch pads
recycle bins at every desk
paperless billing
recyclable room key cards

# saving electricity

cf lightbulbs
photo cells
timers
led exit signs
motion detectors
variable frequency drives
energy management system
electronic ballasts
low voltage lighting
regular a/c filter changes
high efficiency motors
strip curtains in walk-ins
efficient a/c equipment

# saving water

low flush toilets low flush shower heads sink aerators check for toilet & sink leaks low water landscaping high efficiency washers

# saving natural gas

high efficiency boilers high efficiency dryers

# use non toxic products

cleaners paints

# food & beverage

local ingredients organic produce natural meat grass fed beef free range chicken organic wine



recycling bins are placed in all meeting rooms

# how to make your meeting green:

### paper

note paper pads composed of 100% post consumer waste

note pads placed in the back of the meeting room instead of each place setting

dry-erase boards available instead of paper flip charts

### water

water served in clear carafes instead of plastic bottles

### pens

pen casings made from cornstarch and are biodegradable

pens placed in the back of the meeting room instead of each place setting

# food & beverage

box lunch containers made of recyclable/compostable material

local food items

organic food items

organic wine

not using individual plastic packets for condiments



# crafted for you

SAN DIEGO MARRIOTT GASLAMP QUARTER

660 K Street | San Diego | CA 92101

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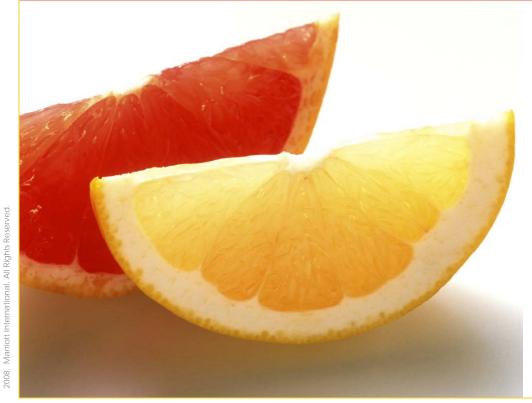
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# events by Marriott

# breakfast

breakfast breaks lunch reception dinner beverage healthy technology info



# **SEASON**

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

A customary 21% taxable service charge and sales tax will be added to prices

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# events by Marriott

**BREAKFAST** 

breaks

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> meeting planner packages > plated > buffets > enhancements

minimum of 10 guests for all breaks prices listed are for standard ½ hour breaks breaks scheduled longer than ½ hour will be charged upon consumption

# package #1

minimum of 10 guests | \$60.00 per guest

### continental breakfast

fresh breakfast pastries served with fruit preserves & butter fresh seasonal sliced fruits & berries assorted bottled yogurts & smoothies fresh apple, grapefruit& orange juices freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

# mid-morning break

assorted whole fruit assorted granola bars assorted breakfast cookies assorted soft drinks bottled waters

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

### afternoon break

house made cookies & brownies (without nuts) spicy mixed nuts assorted energy & candy bars assorted energy drinks assorted soft drinks & bottled waters freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

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# package #2 minimum of 10 guests | \$80.00 per guest continental breakfast

fresh breakfast pastries served with fruit preserves & butter fresh seasonal sliced fruits & berries assorted bottled yogurts & smoothies fresh apple, grapefruit &orange juices freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

# mid-morning break

assorted granola bars assorted breakfast cookies assorted soft drinks & bottled waters freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

### lunch

choice of one buffet lunch: picnic lunch, little italy or south of tecate – please refer to the following page for menus

### afternoon break

house made cookies & brownies (without nuts) spicy mixed nuts assorted energy & candy bars assorted energy drinks assorted soft drinks & bottled waters freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas



minimum of 10 guests for all breaks prices listed are for standard ½ hour breaks breaks scheduled longer than ½ hour will be charged upon consumption

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# picnic lunch

chicken salad wraps

tuna salad wraps

roasted potato salad

individually bagged kettle cooked potato chips

served with homemade ranch dip

lemon bars

freshly brewed iced tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

# little italy

marinated olives & artichokes

organic field of greens & tomatoes served with balsamic vinaigrette choice of one pasta:

- -farfalle pasta served with grilled chicken breast & marinara or
- penne pasta served with grilled chicken, pancetta, parmesan

& sun dried tomato pesto cream

ciabatta bread served with herbs & olive oil

tiramisu

freshly brewed iced tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

### south of tecate

taco salad: romaine lettuce, grilled corn, crispy tortilla, cilantro

& black beans served with poppy seed ranch dressing

chicken fajita served with grilled peppers & onions

mexican rice

refried beans

guacamole, fire roasted salsa (mild), sour cream & cheddar cheese

corn tortillas

churros

freshly brewed iced tea





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# package #3

minimum of 15 guests | \$85.00 per guest

### continental breakfast

fresh breakfast pastries served with fruit preserves & butter fresh seasonal sliced fruits & berries

\*\*scrambled eggs topped with herbs

choice of: apple smoked bacon or breakfast chicken sausage

assorted bottled yogurts & smoothies

fresh apple, grapefruit& orange juices

freshly brewed starbucks coffee, decaffeinated coffee

& assorted tazo teas

# mid-morning break

assorted granola bars

assorted breakfast cookies

assorted soft drinks & bottled waters

freshly brewed starbucks coffee, decaffeinated coffee

& assorted tazo teas

### lunch

choice of one buffet lunch: wall street, the gaslamp, il pranzo, china town, south of the border or the salad buffet – refer to lunch buffets for menus

### afternoon break

house made cookies & brownies (without nuts)

spicy mixed nuts

assorted energy & candy bars

assorted energy drinks

assorted soft drinks & bottled waters

freshly brewed starbucks coffee, decaffeinated coffee

& assorted tazo teas

\*\*egg whites and/or egg beaters upon request with an additional charge





minimum of 10 guests for all breaks prices listed are for standard ½ hour breaks breaks scheduled longer than ½ hour will be charged upon consumption

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# simply am

### \$24.00 per guest

brioche french toast (two pieces) served with warm maple syrup, butter & whipped cream

breakfast chicken sausage (two pieces)

fresh orange juice

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

## on the rise

### \$26.00 per guest

fresh breakfast pastries served with fruit preserves & butter

seasonal sliced fruits & berries

\*\*scrambled eggs topped with herbs

#### choice of one meat:

- apple smoked bacon or
- breakfast chicken sausage (two pieces)

roasted breakfast potatoes

fresh orange juice

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

# wake up!

### \$28.00 per guest

brioche french toast (1 piece) served with warm maple syrup, butter & whipped cream

seasonal sliced fruit & berries served with yogurt

apple smoked bacon or breakfast chicken sausage (2 pieces)

\*\*scrambled eggs topped with herbs

fresh orange juice

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas





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### continental

minimum of 10 guests | \$21.00 per guest

fresh breakfast pastries served with fruit preserves & butter

fresh seasonal sliced fruits & berries

fresh apple, grapefruit& orange juices

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas



# wonderful morning

minimum of 15 guests | \$24.00 per guest

fresh breakfast pastries served with fruit preserves & butter

\*\*breakfast sandwich: warm bacon, egg & cheese on an english muffin

fresh seasonal sliced fruits & berries

fresh apple, grapefruit & orange juices

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

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### sunrise

### minimum of 25 guests | \$26.00 per guest

fresh breakfast pastries
served with fruit preserves & butter
house made granola served with milk
\*\*scrambled eggs topped with herbs
roasted breakfast potatoes
apple smoked bacon
breakfast chicken sausage
fresh apple, grapefruit
orange juices
freshly brewed starbucks coffee,

decaffeinated coffee

& assorted tazo teas

# good day, sunshine!

### minimum of 25 guests | \$29.00 per guest

fresh breakfast pastries
served with fruit preserves & butter
fresh seasonal sliced fruit & berries
brioche french toast
served with warm maple syrup
roasted breakfast potatoes
\*\*scrambled eggs topped with herbs
breakfast chicken sausage
apple smoked bacon
country ham
fresh apple, grapefruit & orange juices
freshly brewed starbucks coffee,
decaffeinated coffee
& assorted tazo teas

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events by Marriott

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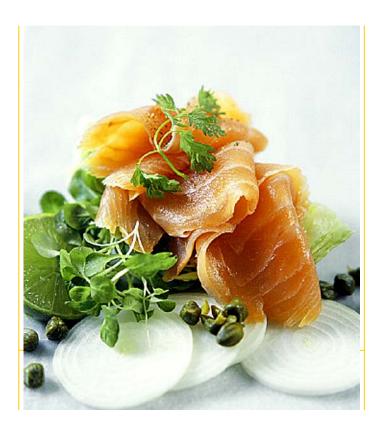
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### nova scotia lox

\$8.00 per person - (minimum of 25 people))

mini bagels served with sliced tomatoes, capers, red onions & cream cheese

## \*\*omelet station

minimum of 20 guests | \$10.00 per guest

our omelet station contains a large variety of items, so there are many ways in which you can create your perfect omelet. Choose from an array of meats, vegetables & cheeses

> \*\*culinary attendant required \$80.00 per hour, per attendant (1 attendant per every 20 guests)

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### breakfast enhancements

assorted boxed cereals | \$4.50 each

assorted bottled fruit smoothies | \$5.00 each

assorted individual yogurts | \$4.00 each

biscotti | \$40.00 per dozen

breakfast sandwich: warm bacon, egg & cheese on an english muffin | \$5.00 per guest

breakfast tea breads | \$12.00 per loaf

cheese blintz served with strawberry sauce | \$5.00 per guest

cinnamon rolls | \$42.00 per dozen

french toast | \$5.00 per guest

fresh breakfast pastries | \$48.00 per dozen

fruit bowl | \$6.00 per guest

granola served with milk | \$4.00 per guest

hot oatmeal served with brown sugar, raisins & walnuts | \$4.50 per guest

mini scones | \$45.00 per dozen

new york style bagels served with cream cheese | \$48.00 per dozen

vegetable quiche | \$5.00 per guest





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# events by Marriott

# breaks

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# **DELIGHT**

sweet breads

smoothies

nuts

popcorn

pretzels

brownies

soda

energy drinks

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minimum of 10 guests for all breaks prices listed are for standard ½ hour breaks breaks scheduled longer than ½ hour will be charged upon consumption





## ice it

\$15.00 per guest

assorted mini scones

madeline cookies

Make your own starbucks ice coffee

## fitness

\$12.00 per guest

assorted whole fruit
glaceau smartwater
assorted bottled evolution juices

# afternoon tea

\$12.00 per guest

assorted sweet breads & assorted scones served with house made jams, preserves & honey

house specialty tea drinks

freshly steeped teas

add: assorted tea sandwiches

\$4.00 per guest

# amped

\$15.00 per guest

cliff bars

assorted energy drinks

starbucks double shots

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# ballpark

\$15.00 per guest

jumbo soft pretzels served with spicy dijon

nachos served with cheese sauce & jalapenos

roasted peanuts

popcorn

assorted soft drinks

## kid in all of us

\$15.00 per guest

assorted cookies

brownies

blondies

lemon bars

assorted soft drinks

bottled waters

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### assorted snacks

assorted cookies & brownies | \$40.00 per dozen

assorted dried fruits | \$6.00 per guest

assorted petit fours | \$48.00 per dozen

ben & jerry's ice cream & sorbet fruit bars | \$5.00 each

cheese & crackers | \$6.00 per guest

chocolate dipped strawberries | \$48.00 per dozen

churros | \$25.00 per dozen

cracker jacks | \$4.00 each

energy bars: assorted balance, luna & power bars | \$4.00 each

freshly popped popcorn | \$4.00 per guest

fruit bars | \$45.00 per dozen

fruit empanadas | \$48.00 per dozen

granola bars: assorted nature valley & quaker bars | \$4.00 each

grilled pita & nan bread served with hummus & tapenade | \$4.00 per guest

homemade rice crispy treats | \$4.00 per guest

individually bagged trail mix | \$4.00 per bag

jell-o squares | \$4.00 per guest

kettle cooked potato chips | \$6.00 per bag

popcorn supreme: m&m's, mini marshmallows & candied walnuts | \$6.00 per guest

seasonal vegetables served with roasted garlic dip | \$6.00 per guest

spicy homemade nut mix | \$5.00 per guest

tortilla chips served w/ roasted chipotle salsa | \$6.00 per guest - add: guacamole \$2.00 extra

warm jumbo pretzels | \$48.00 per dozen

# beverages

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assorted soft drinks or bottled waters | \$4.50 each

assorted bottled fruit smoothies | \$5.00 each

ice cold lemonade | \$40.00 per gallon

freshly brewed iced tea | \$65.00 per gallon

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas | \$70.00 per gallon

freshly squeezed apple, grapefruit & orange juices | \$45.00 per gallon

starbucks iced coffee | \$10.00 per person





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# events by Marriott

# lunch

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# **ESSENCE**

salads

chicken

fish

beef

pasta

desserts

beverages

sandwiches

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# events by Marriott

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all entrée selections include: choice of dessert, freshly brewed iced tea, starbucks coffee & decaffeinated coffee

### chicken caesar salad

### \$23.00 per guest

romaine lettuce, sliced grilled chicken breast, parmesan cheese & croutons served with homemade caesar dressing

### the cobb salad

### \$25.00 per guest

romaine lettuce, rotisserie chicken, bacon, tomatoes, avocados, hard boiled eggs, green onions & crumbled bleu cheese served with homemade poppy seed ranch dressing

### desserts

#### choice of one

chocolate decadence new york style cheesecake served with a mixed berry coulis old fashioned apple pie flourless chocolate cake (additional \$2.00)

# boars head classic turkey club

### \$23.00 per guest

triple decker sandwich with toasted wheat bread, bacon, lettuce & tomato served with homemade roasted potato salad & fresh seasonal sliced fruit

# boars head ham & cheese

### \$25.00 per guest

rye bread, brie cheese, honey mustard, lettuce & tomato served with homemade roasted potato salad & fresh seasonal sliced fruit





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all entrée selections include: salad, fresh rolls & butter, dessert, freshly brewed iced tea, starbucks coffee & decaffeinated coffee

> lite > plated > buffets > box

# salad | choice of one

- organic baby greens served with poppy seed ranch dressing or
- caesar salad: romaine lettuce, parmesan & croutons served with homemade dressing

## entree | choice of one\*\*

wild mushroom ravioli (vegetarian option) | \$25.00 per guest served with chardonnay cream and seasonal vegetables

lemon & herb chicken breast (8oz.) | \$28.00 per guest

served with poached garlic chicken jus, haricot vertz & roasted potatoes

grilled atlantic salmon (6oz.) | \$30.00 per guest

served with charred tomato vinaigrette, baby bok choy & steamed jasmine rice

chicken marsala | \$30.00 per guest

skinless, boneless breast of chicken in a white wine sauce served with mashed potatoes, porcini mushrooms & sautéed spinach

macadamia nut encrusted halibut | \$32.00 per guest

topped with tropical fruit salsa & champagne sauce served with rice pilaf & fresh seasonal vegetables

grilled new york certified angus steak (10oz.) | \$37.00 per guest

served with red wine reduction, bleu cheese potato wedges & sautéed spinach

## dessert | choice of one

chocolate decadence

new york style cheesecake served with a mixed berry coulis old fashioned apple pie

flourless chocolate cake (additional \$2.00)

\*\*an additional \$7.00 will be added per guest for 2<sup>nd</sup> choices a vegetarian option of chef's choice is available upon request (3 days prior to event)





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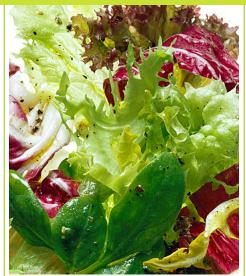
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## salad buffet

### minimum of 15 guests | \$30.00 per guest

lettuce: organic baby greens, organic baby spinach & torn iceberg salad bar: artichoke hearts, beets, broccoli, chicken salad, chopped bacon, croutons, cucumbers, hard boiled eggs, olives, onions, pasta salad, peppers, radishes, shredded carrots, tomatoes, tortilla shells & tuna salad homemade dressings: creamy caesar, low calorie balsamic & poppy seed ranch

rolls & butter dessert: fresh seasonal sliced fruits & berries

dessert: Tresh seasonal sliced Iruits & bern

freshly brewed iced tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

add: rotisserie chicken - \$4.00 per person or shrimp - \$6.00 per person



## wall street

### minimum of 15 guests | \$36.00 per guest

tortilla soup

organic baby greens served with maytag bleu vinaigrette grilled vegetables: asparagus, squash, peppers & carrots assorted sandwich breads

boars head deli platter: american roast beef, boars head ham & oven roasted turkey, swiss cheese, white cheddar, lettuce, tomato, red onion, mayonnaise, mustard & ketchup

red onion, mayonnaise, mustard & k

kettle cooked potato chips

assorted fruit tarts

freshly brewed iced tea

# events by Marriott

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# the gaslamp

### minimum of 15 guests | \$39.00 per guest

mixed green salad served with lemon poppy seed ranch dressing sliced tomatoes, avocados & fresh mozzarella served with olive oil, basil & cracked pepper roasted chicken breast served with mushroom parsley jus herb potatoes fresh seasonal roasted vegetables

fresh rolls & butter

lemon bars

freshly brewed iced tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas



# il pranzo

### minimum of 15 quests | \$42.00 per quest

mediterranean antipasto display: domestic & imported cheeses, meats & marinated olives

organic baby greens, marinated artichokes & tomatoes

served with balsamic vinaigrette

chicken parmesan: breaded chicken topped with tomato sauce & mozzarella farfelle served with bolognese sauce

penne pasta served with sun dried tomato pesto cream & pine nuts

ciabatta bread served with herbs & olive oil

tiramisu

freshly brewed iced tea

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### china town

minimum of 15 guests | \$42.00 per guest

egg drop soup chilled lo mein salad vegetable spring rolls served with spicy mustard chinese chicken salad served with sesame vinaigrette spicy beef & broccoli with mushrooms vegetable fried rice fortune cookies

freshly brewed iced tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

### south of the border

### minimum of 15 guests | \$45.00 per guest

taco salad: romaine lettuce, grilled corn, crispy tortilla, cilantro & black beans served with poppy seed vinaigrette

roasted vegetable quesadillas

chicken fajitas served with grilled peppers & onions

carne asada

mexican rice & refried beans

guacamole, fire roasted salsa, lime sour cream, cheddar cheese

corn tortillas

churros

freshly brewed iced tea



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### box lunch

\$25.00 per guest

choice of one sandwich or an assortment

b.l.t. sandwich

chicken salad wrap

grilled vegetable wrap

ham & cheese sandwich

roast beef & bleu cheese sandwich

turkey club sandwich

served with lettuce, tomato, cheese & individual packets of mayonnaise & mustard

kettle cooked potato chips

whole fruit (one piece)

homemade cookies (two)

assorted soft drink or bottled water (choice of one)

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# events by Marriott

# reception

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# **ESSENCE**

tapas

shrimp

crab cakes

sushi

bruschetta

tenderloin

satay

oysters

cheese

A customary 21% taxable service charge and sales tax will be added to prices

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# events by Marriott

**RECEPTION** 

> hors d'oeuvres > displays & platters > packages > stations

### hot hors d'oeuvres\*\*

### \$5.00 per item, per piece

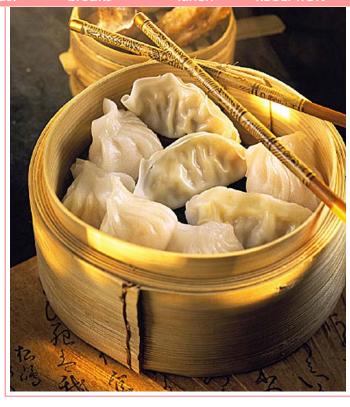
- -beef empanada
- beef satay served with sweet soy & peanut sauce
- chicken satay served with sweet soy & peanut sauce
- vegetable pot stickers served with sake ponzu
- vegetable quesadillas

### \$6.00 per item, per piece

- -beef scallion roll served with soy sesame glaze
- cashew chicken spring rolls served with hot mustard sauce
- crab cake served with citrus aioli
- crispy coconut shrimp served with mango sauce
- lobster salad bouche
- pizzetta
- pork pot stickers served with sake ponzu
- tempura shrimp served with citrus ponzu sauce
- fried crab rolls served with plum sauce

### \$8.00 per item, per piece

- grilled baby lamp chops



\*\*minimum of 25 pieces, must order in increments of 25 pieces

\*\*attendant service available \$80.00 per hour, per attendant (1 attendant needed per every 50 quests)

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> hors d'oeuvres > displays & platters > packages > stations



\*\*minimum of 25 pieces, must order in increments of 25 pieces

\*\*attendant service available \$80.00 per hour, per attendant (1 attendant needed per every 50 guests)

### cold hors d'oeuvres\*\*

### \$5.00 per item, per piece

- caprese bruschetta
- ginger chicken salad served on a sesame lahvosh
- rock shrimp ceviche

### \$6.00 per item, per piece

- beef tartare served on a crostini
- brie & apple served on foccacia
- proscuitto wrapped asparagus served with balsamic glaze
- seared ahi tuna served on a crispy wonton with seaweed salad
- seared beef tenderloin served on a crostini

### \$9.00 per item, per piece

 foie gras served on a toasted brioche with port reduction

## market price per item, per piece

 oysters on a half shell served with mignonette

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# antipasto platter

small | \$135.00 each (serves 10-15 guests) medium | \$225.00 each (serves 16-25 guests) large | \$450.00 each (serves 26-50 guests)

# fresh seasonal sliced fruits & berries platter

small | \$75.00 each (serves 10-15 guests) medium | \$125.00 each (serves 16-25 guests) large | \$250.00 each (serves 26-50 guests)

# imported & domestic cheese display

small | \$135.00 each (serves 10-15 guests) medium | \$225.00 each (serves 16-25 guests) large | \$450.00 each (serves 26-50 guests)

# vegetable crudités platter

small | \$75.00 each (serves 10-15 guests) medium | \$125.00 each (serves 16-25 guests) large | \$250.00 each (serves 26-50 guests)

# seared rare tuna & sashimi platter

served with wasabi and pickled ginger \$360.00 (serves 25 quests)





# sweet endings

\$25.00 per guest

an array of mini petit fours, chocolate dipped cookies, strawberries, freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas will be served with cinnamon sticks, chocolate shavings, lemon peels & whipped cream

### chef's dessert table

\$20.00 per guest

an assortment of cakes, pies & cheesecakes

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# events by Marriott

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> hors d'oeuvres > displays & platters > packages > stations









\*\*additional charges will apply after 2 hours

\*\*attendant service available \$80.00 per hour, per attendant (1 attendant needed per every 50 quests)

### world tastes\*\*

### minimum of 40 guests | \$65.00 per guest

artisan cheese display served with assorted crackers crab cakes served with mango salsa grilled scallops served with harissa aioli grilled steak skewers served with chipotle sauce roman style fired flatbreads togarashi chicken salad served on crispy wontons vegetable pot stickers served with sake ponzu

# something for everyone\*\*

### minimum of 40 guests | \$85.00 per guest

beef skewers served with sweet soy & peanut sauce caprese bruschetta served with micro basil chicken skewers served with sweet soy & peanut sauce grilled garlic shrimp served with spicy honey glaze grilled lamb satay served with spicy mint sauce lobster salad served with lemon aioli nan & grilled pita bread served with hummus seared rare tuna served on a wonton with wasabi vinaigrette

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# carving stations\*\*

(served with silver dollar rolls)
slow roasted organic turkey | \$260.00 (serves 30 guests)
served with cranberry relish & gravy

fire roasted ham | \$255.00 (serves 40 guests) served with french dijon & sourdough rolls

rosemary garlic studded prime rib | \$375.00 (serves 50 guests) served with fresh horseradish cream & veal jus

steamship | \$600.00 (serves 100 guests)

# pasta station\*\*

minimum of 30 guests | \$20.00 per guest

penne & farfalle pasta

sun dried tomato pesto & carbonara sauce

ravioli with bolognese sauce

fresh bread sticks

add: shrimp or chicken - \$25.00 per guest add: both shrimp & chicken - \$30.00 per guest

\*\*attendant service available - \$80.00 per hour, per attendant (1 attendant needed per every 50 quests)





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# tapas & antipasto bar\*\* minimum of 30 guests | \$50.00 per guest

assorted grilled beef, chicken & prawn skewers served with bell peppers & onions

prosciutto wrapped melons

assorted flat breads served with grilled vegetables & roma tomatoes

shrimp in garlic jus served with tomato remoulade, micro basil & basil oil

marinade sampler: green & black olives marinated & served with garlic, rosemary, thyme, shallots & peppercorns

artichoke hearts with cured ham & pimientos

marinated mushrooms served with balsamic vinaigrette

imported cheese platter & house croutons served with assorted warm breads

\*\*attendant service available \$80.00 per hour, per attendant (1 attendant needed per every 50 guests)





## raw bar minimum of 30 guests | market price, per guest

ahi, alaskan king crab legs, calamari salad, ceviche, crab legs, lobster, mussels, oysters, shrimp cocktail

condiments: lemon, lime, mignote, seaweed salad & tabasco

### sushi & sashimi\*

minimum of 30 guests | \$20.00 per guest assorted sushi & sashimi

\*sushi chef required - \$300.00 per hour

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# **FLAVOR**

salads

salmon

poultry

scallops

filet

lamb

desserts

beverages

A customary 21% taxable service charge and sales tax will be added to prices

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all entrée selections include: salad, fresh rolls & butter, dessert, freshly brewed iced tea, starbucks coffee & decaffeinated coffee

# appetizers | choice of one

wild mushroom volivant | \$9.00 per guest

sautéed mushroom, cream & herbs served in a puff pastry

### smoked salmon | \$10.00 per guest

served with crispy potato cake, shaved onion, parsley, capers & crème fraiche

### rock shrimp cocktail | \$11.00 per guest

served with poached rock shrimp, bloody mary cocktail sauce & avocado puree

### seared sea scallops | market price, per guest

served with lemon risotto & basil vinaigrette

## soup & salads | choice of one

baked potato soup: crème fraiche, chives & extra virgin olive oil

tomato bisque: seasonal tomatoes, cream & croutons

tortilla soup: shredded tortillas & cilantro

baby spinach: mushrooms, beets, crispy shallots & bleu cheese vinaigrette

caesar salad: romaine lettuce, parmesan, croutons & anchovies

served with homemade caesar dressing

organic baby greens: goat cheese & pecans

served with poppy seed ranch dressing





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# entrees\*\* | choice of one

individual mushroom & parmesan tart | \$44.00 per guest

caramelized onions, asparagus, micro salad & aged sweet balsamic

rotisserie free range half chicken | \$46.00 per guest

served with buttermilk mashed potato, broccolini & shiitake mushroom jus

chicken boursin | \$48.00 per guest

baked breast of chicken stuffed with roasted bell peppers, spinach & boursin cheese served with sun dried tomato basil sauce, duchess potatoes & fresh seasonal vegetables

grilled atlantic salmon (6oz.) | \$49.00 per guest

served with cous cous pilaf, asparagus, teardrop tomatoes & parsley butter

steamed sea bass | \$56.00 per guest

served with herb fried rice & stir-fried vegetables

grilled prawns | \$60.00 per guest

served with braised white beans, pancetta, tomatoes, chervil & baby spinach

grilled filet mignon (8oz.) | market price, per guest

served with a red wine reduction, ratatouille, kalamata olives & arugula

grilled new york strip certified angus steak (10oz.) | market price, per guest served with red wine reduction, parmesan potato gratin, artichoke hearts & oven-dried tomatoes

# dessert | choice of one

tiramisu

cheesecake with raspberry & graham cracker crust chocolate bomb crème brulee pineapple upside down cake

\*\*an additional \$7.00 will be added per guest for 2<sup>nd</sup> choices a vegetarian option of chef's choice is available upon request (3 days prior to event)



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# events by Marriott

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# a night in paris

### minimum of 30 guests | \$58.00 per guest

frise salad: lardons, hard-boiled eggs, tomatoes & croutons

served with red wine vinaigrette

coq au vin: chicken breast served with pearl onions, crispy potatoes, mushrooms

& rich red wine reduction

sliced sirloin of beef: garlic parsley butter, roquefort & veal reduction

duchess potatoes: roasted vegetables topped with basil oil

apple tarte tatin rolls & butter

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

### italiano

#### minimum of 30 guests | \$60.00 per guest

cured & smoked charcutiere

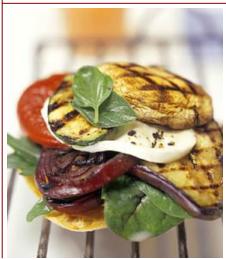
fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil & arugula baked penne served with tomato sauce, spicy sausage & ricotta cheese parsley chicken agrodolce "sweet & sour": grilled chicken breast, cherry peppers & balsamic vinegar

sliced sirloin bistecca served with warm lemon, black pepper & veal reduction sautéed rapini with garlic & stewed tomatoes

fresh bread sticks

cannoli & tiramisu





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#### the traditional

minimum of 30 guests | \$62.00 per guest

tomato soup

mixed green salad served with lemon thyme vinaigrette

#### choice of two entrees:

- roasted chicken breast served with lemon caper sauce
- sliced sirloin served red wine reduction
- grilled atlantic salmon served with ginger buerre blanc

basil whipped potatoes

seasonal vegetables

fresh rolls & butter

raspberry cheesecake

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

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breakfast

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# events by Marriott

**BEVERAGE** 

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## **ENJOY**

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martinis

champagne

cordials

margarita

red wine

white wine

tonics

beer

non-alcoholic

A customary 21% taxable service charge and sales tax will be added to prices

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## events by Marriott

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ogy info > bar packages

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<u>hosted bars</u>: hosted beverages are charged based on consumption. wine will be charged per open bottle. the prices for hosted beverages are per drink & do not include sales tax or service charge.

<u>cash bars</u>: beverages served on a cash basis are charged based on an individual pay per drink basis. the prices for cash beverages include sales tax (service charge not included).

bartender fees: \$80.00 per 50 guests, per hour

cocktail service: \$80.00 per server, per hour

	hosted bar	cash bar
premium well brand liquors super premium brand liquors domestic beers imported beers fresh juices assorted soft drinks mineral waters	\$7.00 \$8.00 \$6.00 \$7.00 \$3.50 \$4.50 \$6.00	\$7.50 \$8.50 \$6.50 \$7.50 \$4.00 \$4.75 \$6.50
hourly hosted packages	first two hours	additional hours
premium well brand liquors super premium brand liquors	\$24.00 per hour \$30.00 per hour	\$19.00 per hour \$25.00 per hour

healthy

BEVERAGE

bailey's, kahlua, grand marnier, or courvoisier cordials are an additional \$6.00 per hour, per quest

<u>liquor</u>	<u>premium</u>	super premium
vodka	skyy	ketel one
gin	bombay	tanguery
tequila	sauza gold	cazadores blanco
rum	myer's	barcadi or captain morgan
scotch	dewers white label	glenlivet
canadian whiskey	seagrams 7	canadian club
bourbon	jack daniel's	maker's mark

<sup>\*</sup>please select your wine of choice to be served at the bar ask your catering professional for our current wine list

\*\*bar packages are not applicable towards the hotel outlets

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# events by Marriott

**HEALTHY** 

## healthy



### **SMART**

granola

yogurt

nuts

salad

fruit

salmon

vegetables

tofu

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# events by Marriott

breakfast breaks lunch reception dinner beverage HEALTHY technology info

> low carb > low cholesterol > low fat



all "fit for you" options are based on a single serving size for lunch contact our catering specialist for dinner pricing

## "fit for you" options/low carb

### grilled swordfish \$18.00 per guest

served with roasted pepper salad & lime vinaigrette 16 gm carbs

### seared beef tenderloin

market price

served with wild mushrooms & madeira demi 7 gm carbs

### free range chicken

\$14.00 per guest

served with baby vegetables & wild mushrooms 7 gm carbs



"fit for you" items have been selected to meet the diverse dietary needs of our guests your catering professional can answer any questions you may have

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## events by Marriott

breakfast breaks lunch reception dinner beverage HEALTHY technology info

> low carb > low cholesterol > low fat

## "fit for you" options/

### seared diver scallops \$24.00 per guest

served with saffron rice, grilled asparagus & tomato-garlic sauce 50 mg cholesterol

### 8oz. grilled strip steak \$19.00 per guest

served with basmati pilaf & grilled zucchini 55 mg cholesterol

### free range chicken breast \$14.00 per quest

served with broccoli raab & red pepper coulis 65 mg cholesterol

all "fit for you" options are based on a single serving size for lunch contact our catering specialist for dinner pricing





### "fit for you" options/ low fat

### grilled spicy shrimp \$19.00 per guest

served with organic salad & balsamic vinaigrette 4 gm fat

### baked tofu \$12.00 per guest

served with stir fried seasonal vegetables 5 gm fat



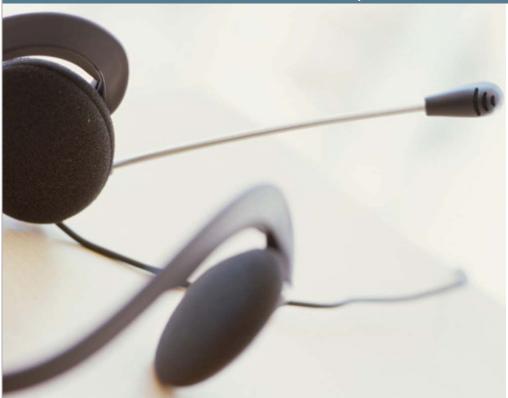
"fit for you" items have been selected to meet the diverse dietary needs of our guests your catering professional can answer any questions you may have

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# events by Marriott

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breakfast breaks lunch reception dinner beverage healthy TECHNOLOGY info



### **FLAWLESS**

lights camera

action

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## events by Marriott

breakfast breaks lunch reception dinner beverage healthy TECHNOLOGY info

> popular packages > audio > projection > lighting > video > screens, misc. & labor











pricing does not include 21% service charge & 8.75% sales tax

prices are subject to change

### audio visual services

### presenter packages

Icd projector package | \$725 per day includes: meeting room Icd projector (3200 ansi lumens), 6' or 7' skirted tripod screen, projector cart/stand, all power/video cabling, setup/strike and technical assistance

small conference projector package | \$300 per day includes: Icd projector (2000 ansi lumens), 5' or 6' skirted tripod screen, projector cart/stand, all power/video cabling, setup/strike and technical assistance

client projector support package | \$165 per day includes: 5' or 6' skirted tripod screen, projector cart/stand, all power/video cabling, setup/strike and technical assistance

32" widescreen dvd/vcr package | \$400 per day includes: 32" flat widescreen monitor, dvd/vcr combo unit, monitor/combo stand, all cabling & extension cords

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> popular packages > audio > projection > lighting > video > screens, misc. & labor

### audio packages

standard microphone package | \$150 per day includes: wired microphone, 4-channel mixer, meeting room sound patch

wireless microphone package | \$250 per day includes: wireless microphone, 4-channel mixer, meeting room sound patch

laptop audio package | \$100 per day includes: laptop d.i. box, meeting room sound patch

meeting room sound system package | \$365 per day includes: wired microphone, 4-channel mixer, all cabling, setup/strike & technical assistance

altitude microphone package | \$550 (for altitude, soleil @k and lobby events) includes: wireless microphone, 4-channel mixer, 2 powered speakers, all cabling, set/strike & technical assistance

### projection components

small conference projector 2000 lumens | \$225 per day meeting room projector 3200 lumens | \$650 per day ballroom projector 5000 lumens | \$1,200 per day overhead transparency projector | \$100 per day

\*it is required that presentation services personnel operate this equipment.





#### audio additions

wired microphone (podium, table top, floor standing, or handheld) | \$50 per day pzm microphone | \$50 per day wireless microphone (lavaliere or handheld) | \$150 per day countryman lavaliere upgrade | \$25 per day house sound patch fee | \$75 per day powered speaker (with stand) | \$100 per day \*stereo cassette deck recorder | \$125 per day cd player (single or 5-disc) | \$75 per day \*cd recorder | \$125 per day

pricing does not include 21% service charge & 8.75% sales tax

prices are subject to change

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> popular packages > audio > projection > lighting > video > screens, misc. & labor



### video components

video/data projection meeting room projector 3200 lumens | \$650 ballroom projector 5000 lumens | \$1,200

video/data monitors 32" widescreen monitor | \$350 50" plasma monitor | \$700

video sources dvd/vcr combo deck | \$100 dvd player | \$100 dvd recorder | \$225

#### cameras

\*camcorder (mini dv with tripod) | \$175 \*broadcast quality cameras | call for quote video presenter | \$350

#### interface/switchers/distribution

vga switch (4x1) | \$60 vga distribution amplifier (1x4) | \$60 composite video switch (6x1) | \$60 composite video distribution amplifier (1x6) | \$60 composite video distribution amplifier | \$60 \*video scan converter/switch (imagepro) | \$300 \*video seamless switch (screenpro) | \$450

pricing does not include 21% service charge & 8.75% sales tax

prices are subject to change

### lighting components

uplighting of various colors | call for quote custom gobo projection | call for quote \*podium/stage lighting | call for quote

\*it is required that presentation services personnel operate this equipment.

A customary 21% taxable service charge and sales tax will be added to prices

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> popular packages > audio > projection > lighting > video > screens, misc. & labor









### screens/drapes

tripod screens | see presenter packages 6' x 8' fast-fold screen & drapes (only available for cabrillo ballroom) | call for quote black drape (pipe & drape) | call for quote black drape for technician station | \$100

pricing does not include 21% service charge & 8.75% sales tax

prices are subject to change

#### miscellaneous

standard flipchart package | \$50 self-adhesive flipchart package | \$95 office equipment | per quote laptop computer | \$300 polycomm speakerphone | \$150 high-power laser pointer | \$50 wireless usb mouse/presenter | \$75 whiteboard | \$75

power package | \$25 includes: power strip, extension cord, run anywhere, taped down for safety

#### labor rates

audio visual meeting/event operator (5 hour minimum) standard rate (monday-friday, 7am-5pm) | \$75/hr

specialized equipment operator (5 hour minimum) standard rate (monday-friday, 7am-5pm) | \$85/hr

monday-friday, 5pm-midnight | overtime (x 1.5 rate) monday-friday, midnight-7am | doubletime (x 2 rate) saturday & sunday, 7am-5pm | overtime (x 1.5 rate) saturday & sunday, 5pm-7am | doubletime (x 2 rate) all holidays | doubletime (x 2 rate)

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### menu arrangements

menu selections are requested a minimum of 4 weeks in advance. our printed menu selections are recommended suggestions; however, we would be more than happy to tailor a menu to your specific tastes. With the exception of buffet meals, one menu is required for all guests. If a split menu is required, all entrees will be charged an additional \$7.00 per guest. guests will need to be provided color-coded tickets or place cards indicating entrée choice.

### guarantee

a final guarantee of your anticipated number of guests is required by noon, 3 business days prior to your banquet function; this guarantee may not be reduced. The hotel will prepare food based on the guarantee & seating for 5% over the guarantee. charges will be based on the number guaranteed or the number served, whichever is greater.

#### price

catering prices will not be guaranteed earlier than 4 months prior to the scheduled event. a service charge of 21% will be added to all prices quoted & is subject to applicable sales tax based on california state regulation (currently 7.75%).

### additional food & beverage

no food of any kind may be brought into the banquet rooms with the exception of cakes, for which a service fee will be charged. corkage fees will be applied to any wine brought into the banquet rooms.

### banquet space

all evening functions begin at 6:30pm unless otherwise agreed to on the contract. music must end prior to 12:00 midnight & the room must be vacated by 1:00am.

### special notes

all seated functions will be set with complimentary linens. complimentary votive candles are also provided for all seated functions. additional security may be arranged through the hotel for an additional charge. please contact your catering professional for assistance with decorations & entertainment. we will gladly extend special room rates to our overnight guests, based upon availability.

•

valet parking is \$14.00 per vehicle for event parking & \$30.00 per vehicle for overnight guests.

•

all menu pricing is subject to change.