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



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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

events by Marriott



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SAN DIEGO MARRIOTT GASLAMP QUARTER

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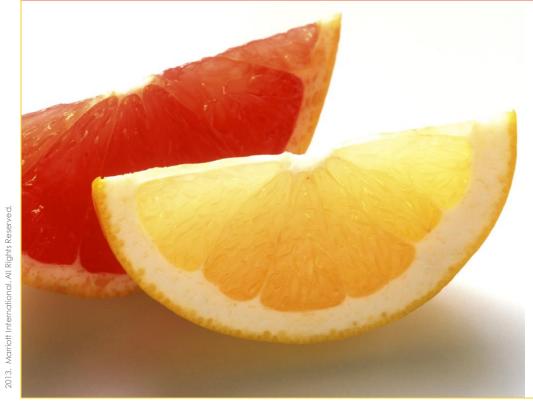
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events by Marriott

breakfast

breakfast breaks lunch reception dinner beverage healthy technology info



SEASON

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

A customary 23% taxable service charge and sales tax will be added to prices $\,$

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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 | \$65.00 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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minimum of 10 guests | \$95.00 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 ice 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 ice 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

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

corn tortillas

churros

freshly brewed ice tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas





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package #3

minimum of 15 guests | \$100.00 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: sandwich galore, the gaslamp, il pranzo, china town, south of the border or wrap it up – 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 15 guests for package 3 prices listed are for standard ½ hour breaks breaks scheduled longer than ½ hour will be charged upon consumption

A customary 23% taxable service charge and sales tax will be added to prices

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classic eggs benedict

\$26.00 per guest

classic eggs benedict w/ hollandaise sauce on english muffin served with breakfast potatoes

biscuit & gravy

\$25.00 per guest

biscuit & gravy w/ sausage patty and breakfast potato

house corned beef hash

\$28.00 per guest

house corned beef with potato hash and scrambled eggs

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





roasted heirloom tomatoes

\$25.00 per guest

roasted heirloom tomatoes, hash browns and sliced fresh fruits

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continental

minimum of 10 guests | \$25.00 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



baja breakfast

minimum of 15 guests | \$32.00 per guest

fresh fruit

fruit empanadas

burrito station: scrambled eggs, apple wood smoked bacon, spicy chorizo, grated cheeses, handmade guacamole, assortment of salsas, warm tortillas

freshly brewed starbucks coffee, decaffeinated coffee, assorted tazo teas, & fresh juices

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physically fit

minimum of 25 guests | \$36.00 per guest

sliced fruits

NY style bagels

assorted low fat yogurt

granola with sun-dried berries

bran and high fiber cereals with low fat milk

hard boiled eggs

sliced heirloom tomatoes with cottage cheese

naked juice smoothies

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

build your own breakfast

minimum of 25 guests | \$30.00 per guest

fresh breakfast pastries

yogurt

fresh seasonal sliced fruit & berries

CHOICE OF THREE:

scrambled eggs

breakfast potatoes

brioche french toast

breakfast chicken sausage (choice of spicy)

apple smoked bacon

country frittata

rotisserie ham

country ham, corned beef hash

pancakes

waffles

oatmeal

fresh apple, grapefruit & orange juices

freshly brewed starbucks coffee,

decaffeinated coffee & assorted tazo teas

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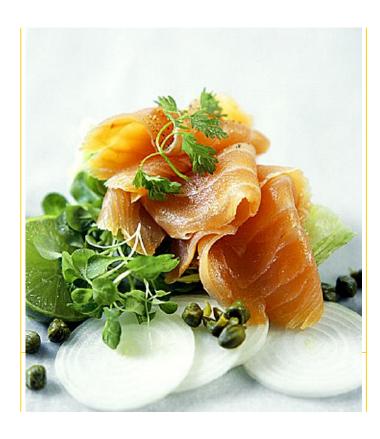
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nova scotia lox

\$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 \$100.00 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 sandwiches | \$85.00 per dozen

- * warm bacon, egg & cheese on an english muffin
- * sausage, scrambled eggs and american cheese on bagel
- * smoked turkey or ham, scrambled eggs & swiss cheese on a croissant

breakfast tea breads | \$12.00 per loaf

breakfast burritos with scrambled eggs, chorizo, & potatoes | \$95.00 per dozen

cheese blintzes served with strawberry sauce | \$85.00 per dozen

cinnamon rolls | \$42.00 per dozen

french toast | \$60.00 per dozen

fresh breakfast pastries | \$50.00 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 | \$50.00 per dozen

vegetable quiche | \$5.00 per quest





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DELIGHT

sweet & salty

smoothies

nuts

popcorn

pretzels

brownies

soda

ice tea

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minimum of 10 guests for all breaks prices listed are for standard $\frac{1}{2}$ hour breaks breaks scheduled longer than $\frac{1}{2}$ hour will be charged upon consumption







ice it

\$15.00 per guest
assorted mini scones
madeline cookies
make your own starbucks ice
coffee

apples & more

\$17.00 per guest

crisp red and green apples wedges with caramel and peanut butter dipping

assorted dried fruits

celery & carrot sticks w/ ranch dressing

assorted bottled juices

sweet & salty

\$18.00 per guest

assorted cookies and brownies

lemon bars

warm homemade nut mix

soft drinks

bottled water

revive

\$18.00 per guest

energy bars assorted energy drinks starbucks double shots

whole fruit

fruit & nut trail mix

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ballpark

\$17.00 per guest

jumbo soft pretzels served with spicy dijon

nachos served with cheese sauce & jalapeños

roasted peanuts

popcorn

assorted soft drinks

go nuts for donuts

\$15.00 per guest

hot miniature donuts with an assortment of toppings: powdered sugar, chocolate & strawberry dipping, cinnamon sugar

assorted soft drinks

bottled waters

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assorted snacks

assorted cookies & brownies | \$50.00 per dozen

assorted dried fruits | \$6.00 per guest

assorted petits fours | \$50.00 per dozen

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

chocolate dipped strawberries | \$50.00 per dozen

churros | \$50.00 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 | \$50.00 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

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 | \$50.00 per dozen

beverages

assorted soft drinks or bottled waters | \$5.00 each

assorted bottled fruit smoothies | \$5.00 each

ice cold lemonade | \$45.00 per gallon

freshly brewed ice tea | \$80.00 per gallon

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas | \$80.00 per gallon

freshly squeezed apple, grapefruit & orange juices | \$50.00 per gallon

starbucks ice coffee | \$10.00 per person





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ESSENCE

salads

chicken

fish

beef

pasta

desserts

beverages

sandwiches

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

chicken caesar salad

\$25.00 per guest

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

the cobb salad

\$27.00 per guest

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

\$28.00 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

\$28.00 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 ice tea, starbucks coffee & decaffeinated coffee

salad | choice of one

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

entree | choice of one**

lemon & herb chicken breast | \$32.00 per guest

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

grilled atlantic salmon | \$34.00 per guest

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

chicken marsala | \$34.00 per guest

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

macadamia nut encrusted halibut | \$36.00 per guest

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

prime hanger steak | \$40.00 per guest

served wild mushroom risotto, topped with demi-glaze &truffle oil

dessert | choice of one

crème brulée chocolate baby cake apple tart tatin key lime pie coconut crème pie

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





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wrap it up

minimum of 15 guests | \$40.00 per guest

roasted potato salad tuna salad wraps chicken salad wraps turkey, bacon, avocado wraps tomato basil soup kettle cooked potato chips cookies and brownies freshly browed starbusks coffee

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas



sandwiches galore

minimum of 15 guests | \$42.00 per guest

chopped salad – chopped romaine with chopped salami, pepperoni, grilled chicken, black and green olives, diced tomatoes and parmesan cheese tossed in a pepper and oregano vinaigrette

sandwiches: turkey club, pulled pork, Italian beef

orzo pasta

kettle cooked potato chips

lemon bars

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

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this & that

minimum of 15 guests | \$45.00 per guest

chicken caesar salad assorted wood fire flat breads tortilla soup chicken chipotle grilled quesadillas shrimp ceviche tri colored corn chips fruit cobbler

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

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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the gaslamp

minimum of 15 guests | \$45.00 per guest

mixed green salad served with 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 ice tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

il pranzo

minimum of 15 guests | \$46.00 per guest

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 ice tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

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china town

minimum of 15 guests | \$45.00 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

green tea ice cream

freshly brewed ice tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

south of the border

minimum of 15 guests | \$48.00 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 ice tea

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas



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ESSENCE

tapas

shrimp

crab cakes

sushi

bruschetta

tenderloin

satay

oysters

cheese

A customary 23% taxable service charge and sales tax will be added to prices

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hot hors d'oeuvres**

\$5.00 per item, per piece

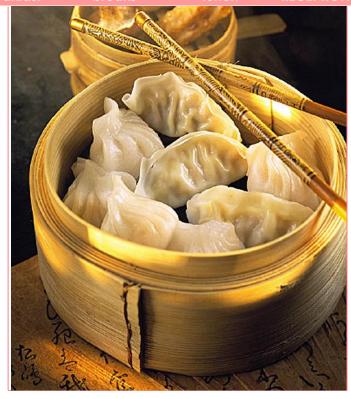
- beef empanada
- beef satay served with sweet soy & peanut sauce
- chicken satay served with sweet soy & peanut sauce
- vegetable pot stickers served with sake ponzu
- vegetable quesadillas

\$6.00 per item, per piece

- beef scallion roll served with soy sesame glaze
- philly cheese steak spring roll
- lobster dumpling with sweet chili sauce
- stuffed mushroom with spicy sausage & parmesan
- brie en croute with raspberry
- bacon wrapped scallop
- buffalo chicken skewer
- blackened salmon puff
- tempura oyster with cilantro pesto
- 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 \$100.00 per hour, per attendant (1 attendant needed per every 50 guests)

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

**attendant service available \$100.00 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
- new potato with crème fraiche caviar
- salami pinwheel with herb cream cheese
- smoke salmon tartar on won ton
- cherry tomato stuffed with bay shrimp mousse
- strawberry stuffed with brie

\$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 display

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 crudité 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 guests)

baked brie

\$150.00 each (serves 25 guests)

with fruit compote & french baguette

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sweet endings

\$25.00 per guest | minimum of 30

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

sundae bar

\$20.00 per guest | minimum of 30

vanilla & chocolate ice cream with assorted toppings



\$23.00 per person | minimum of 50

fresh strawberries, dried fruits, pound cake, cookies dipped in dark or milk chocolate



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**additional charges will apply after 2 hours

**attendant service available \$100.00 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**

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 mustard & 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)
(served with silver dollar rolls)

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

risotto station**

minimum of 30 guests

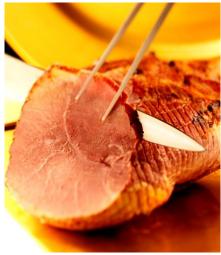
choice of wild mushroom, asparagus, spinach, or carrot - \$25.00 per guest

seafood risotto - \$35.00 per guest

applewood smoked bacon - \$30.00 per guest

**attendant service available -\$100.00 per hour, per attendant (1 attendant needed per 50 guests)

**additional charges will apply after 2 hours





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artisan flatbread station**

minimum of 30 | \$20.00 per guest

heirloom tomato, bbq rotisserie chicken, mushroom & pepperoni flatbread

street taco station**

minimum of 30 | \$35.00 per guest

seasoned & grilled carne asada, chicken or carnitas served with fresh guacamole, chopped onions, cilantro, assorted salsas and warm corn or flour tortillas

mashed potato bar**

minimum of 30 | \$30.00 per guest

sweet potato mash garlic potato mash peruvian purple potato mash with assorted toppings

mushroom bar**

Minimum of 30 | \$35.00 per guest

a beautiful display of assorted exotic mushrooms, sautéed with extra virgin olive oil, fresh garlic and herbs

**additional charges will apply after 2 hours

**attendant service available - \$100.00 per hour, per attendant (1 attendant needed per every 50 guests)





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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: roasted yellow & red tomatoes, cherry peppers, pepperchini, artichoke hearts & marinated mushrooms

imported cheese platter & house croutons served with assorted warm breads

**attendant service available \$100.00 per hour, per attendant (1 attendant needed per every 50 guests)

**additional charges will apply after 2 hours

raw bar

minimum of 30 guests | \$75.00 per guest

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

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

sushi & sashimi*

minimum of 30 guests | \$40.00 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

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all entrée selections include: salad, fresh rolls & butter, dessert, freshly brewed ice 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 basil soup: seasonal tomatoes, cream & croutons

tortilla soup: shredded tortillas & cilantro

hearts of romaine: apple, jicama, cherry tomato, with green mango vinaigrette

baby spoon leaf spinach salad: caramelized pecans, jicama, blue cheese, hearts of

palm, mandarin oranges, tossed in a citrus vinaigrette

heirloom tomato salad: fresh mozzarella and baby greens





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entrees** | choice of one

vegetable napoleon with risotto | \$46.00 per guest

arilled portobello mushrooms, roasted yellow & red peppers stacked with mozzarella cheese & baked

free range jidori chicken | \$50.00 per quest

half chicken marinated in olive oil & herbs seared and served with mushroom risotto. asparagus, smoked bacon mustard glaze

chicken boursin | \$52.00 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 | \$55.00 per quest

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

arilled mahi mahi | \$58.00 per quest

served sweet potato puree, papaya cream, vanilla oil, pink peppercorn, seasonal vegetables

grilled prawns | \$60.00 per guest

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

applewood bacon wrapped filet | market price, per guest

served with mashed potatoes, seasonal vegetables, truffle butter & demi glaze

star ranch grass fed rib eye | market price, per quest

served with frizzled leeks, au gratin potato, red wine sauce

dessert | choice of one

crème brulée chocolate baby cake apple tatin

key lime pie

coconut crème pie

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



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a night in paris

minimum of 30 guests | \$58.00 per guest

frisée 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 tart tatin rolls & butter

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

italiano

minimum of 30 guests | \$60.00 per guest

cured & smoked charcuterie

fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil & arugula baked penne served with tomato sauce, spicy sausage & ricotta cheese chicken marsala or citron lemon capers micro basil

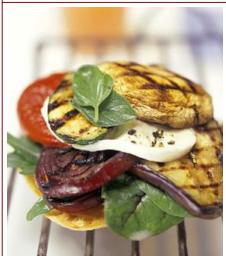
sliced sirloin bistecca served with warm lemon, black pepper & veal reduction sautéed rapini with garlic & stewed tomatoes

fresh bread sticks

cannoli & tiramisu

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas





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the traditional

minimum of 30 guests | \$62.00 per guest

tomato basil 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 beurre blanc

basil whipped potatoes

seasonal vegetables

fresh rolls & butter

raspberry cheesecake

freshly brewed starbucks coffee, decaffeinated coffee & assorted tazo teas

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beverage

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ENJOY

martinis

champagne

cordials

margarita

red wine

white wine

tonics

beer

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BEVERAGE

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> bar packages

breakfast breaks lunch

<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: \$100.00 per 50 guests, per hour

cocktail service: \$100.00 per server, per hour

		i bai paoitago
	hosted bar	<u>cash bar</u>
premium well brand liquors super premium brand liquors domestic beers imported beers craft beers fresh juices assorted soft drinks mineral waters	\$7.00 \$8.00 \$6.00 \$7.00 \$7.00 \$3.50 \$5.00 \$6.00	\$7.50 \$8.50 \$6.50 \$7.50 \$7.50 \$4.00 \$5.25 \$6.50
hourly hosted packages	first two hours	<u>additional hours</u>
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

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

<u>liquor</u>	<u>premium</u>	super premium
vodka gin tequila rum scotch whiskey bourbon	skyy bombay sauza gold flor de cana dewers white label seagrams 7 jack daniel's	ketel one tanguery cazadores blanco captain morgan glenlivet crown royal maker's mark

*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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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/

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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> low carb > low cholesterol > low fat

"fit for you" options/ low cholesterol

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 guest

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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breakfast breaks lunch reception dinner beverage healthy TECHNOLOGY info



FLAWLESS

lights camera action

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breakfast breaks lunch reception dinner beverage healthy TECHNOLOGY info

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











pricing does not include 23% service charge & 8.00% sales tax

prices are subject to change

audio visual services

presenter packages

Icd projector package | \$690 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 | \$350 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 | \$175 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 | \$350 per day includes: 32" flat widescreen monitor, dvd/vcr combo unit, monitor/combo stand, all cabling & extension cords

events by Marriott

breakfast breaks lunch reception dinner beverage healthy TECHNOLOGY info

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

audio packages

standard microphone package | \$165 per day includes: wired microphone, 4-channel mixer, meeting room sound patch

wireless microphone package | \$285 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) | \$65 per day pzm microphone | \$50 per day wireless microphone (lavaliere or handheld) | \$185 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 23% service charge & 8.00% sales tax

prices are subject to change

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video components

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

video/data monitors 32" widescreen monitor | \$275 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 scan converter/switch (imagepro) | \$300

*video seamless switch (screenpro) | \$450

pricing does not include 23% service charge & 8.00% 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.

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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 23% service charge & 8.00% sales tax

prices are subject to change

miscellaneous

standard flipchart package | \$70 self-adhesive flipchart package | \$95 office equipment | per quote laptop computer | \$250 polycomm speakerphone | \$175 high-power laser pointer | \$50 wireless usb mouse/presenter | \$75 whiteboard | \$75

power package | \$30 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 areater.

price

catering prices will not be guaranteed earlier than 4 months prior to the scheduled event. a service charge of 23% will be added to all prices quoted & is subject to applicable sales tax based on california state regulation (currently 8.00%).

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

banquet space internet

wired or wireless internet in hotel meeting space is \$175.00 for the 1st connection/user. Additional connection/user is \$75.00 each.

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 \$18.00 per vehicle for event parking & \$40.00 per vehicle for overnight guests.

•

all menu pricing is subject to change.