



INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.



Ceremony Package

The San Jose Marriott offers Indoor Ceremony Locations to Accommodate up to 1,000 guests.

Our Package Includes

Banquet Chairs
Elevated Stage
Skirted Tables
Water Station

Pricing

0-100 Guests	\$2,000 Facility Fee
101-250 Guests	\$3,000 Facility Fee
251-350 Guests	\$4,000 Facility Fee
Over 350 Guests	\$5,000 Facility Fee

A 17.5% F&B Staff Charge, a 7.5% F&B House Charge, plus applicable taxes (currently 9.25%) are applied to Food, Beverage, Room Rental & Miscellaneous Charges. The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees. Banquet personnel are not customarily tipped, so tips are not expected.

Reception Packages

Immortalize Package Includes Celebration Items. Infinity Package Includes Immortalize & Celebration Items.

CELEBRATE

- ◆ Dance Floor and Staging for your Band or Disc Jockey
- ◆ Discounted Group Rate for Overnight Guests
- ◆ Chiavari Chairs, Specialty Floor Length Table Linens and Napkin (Color of Your Choice)*

IMMORTALIZE

- ◆ Private Menu Tasting with a Chef
- ◆ Wedding Cake from Preferred Vendor
- ◆ Complimentary Junior Suite on Wedding Night

INFINITY

- ◆ Specialty Cocktail– Created with our In-House Mixologist
- ◆ Bottle of Sparkling Wine and Chocolate Covered Strawberries
- ◆ Breakfast for Two at Coastal Manor

*Vendor- Delivery Fee- \$150.00

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Wedding Reception Packages

All Plated Dinner Packages Include: Artisan Bread Service With Butter, Ice Water, Coffee, & Tea.

CELEBRATE 85

- ◆ Choice of Two Passed Hors D'oeuvres
- ◆ Choice of Salad or Soup
- ◆ Chicken Entrée (Upgrade for Additional Cost)
- ◆ Champagne Toast
- ◆ Complimentary Cake Cutting

IMMORTALIZE 125

- ◆ One Hour Deluxe Bar
- ◆ Choice of Three Passed Hors D'oeuvres
- ◆ Choice of Salad or Soup
- ◆ Choice of Entrees (Two)
- ◆ Champagne Toast
- ◆ Dessert or Wedding Cake (Complimentary Cake Tasting with Vendor)

INFINITY 160

- ◆ Three Hour Deluxe Bar
- ◆ Featured Specialty Cocktail
- ◆ Choice of Four Passed Hors D'oeuvres
- ◆ Choice of Two Displays
- ◆ Choice of Salad or Soup
- ◆ Choice of Entrée (Two)
- ◆ Champagne Toast

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Passed Reception Items

Celebrate Package– Choice of Two. Immortalize Package– Choice of Three. Infinity Package– Choice of Four.

COLD CANAPES

- ◆ Tomato Bruschetta
- ◆ Crab Cucumber Roll
- ◆ Smoked Salmon Asparagus Crostini
- ◆ Caprese Skewers, Balsamic Syrup, Basil Oil
- ◆ Shrimp Cocktail, Horseradish
- ◆ Curried Chicken Phyllo Cups
- ◆ Twice Deviled Eggs
- ◆ Goat Cheese Honey Stuffed Peppadew, toasted pistachios
- ◆ Seafood Ceviche
- ◆ Ahi Tuna Poke, Wasabi, Won Ton Crisp
- ◆ Seared Tenderloin, Horseradish Cream, Onion Jam, Crostini

HOT HORS D'OEUVRES

- ◆ Artichoke-Boursin Fritter, Ancho-Roasted Garlic Sauce
- ◆ Mac & Cheese Arancini
- ◆ Vegetable Spring Rolls, House Made Chili Sauce
- ◆ Mushroom, Artisan Cheese Tart, Grated Parmesan
- ◆ Panko Breaded Chicken Chao, Chili sauce
- ◆ Beef Satay, Sesame Oil, Green Onions
- ◆ Dungeness Crab Cakes, Signature Remoulade
- ◆ Chicken Wings, Filipino Adobo Glaze, Green Onions
- ◆ Scallop, Bacon Wrapped

First Course

All Packages— Choice of One

Farmers Market Salad

Bibb Lettuce, Port Poached Pears, Candied Pecans, Pt. Reyes Crumbled Blue Cheese, Shaved Heirloom Carrots, Champagne Vinaigrette

Baby Frisee, Arugula Salad

Laurel Chenel Goat Cheese Fritter, Dried Figs, Crispy Pancetta, Balsamic Vinegar, Arbequina Extra Virgin Olive Oil

Sweet Gem Salad

Shaved Asiago Cheese, Roasted Vegetables, Pickled Red Onions, Herbed Crostini, Caesar Dressing Vinaigrette

Crab Bisque

Corn Pepper Relish, Pickled Chef's Mix Mushrooms

Forest Mushroom Soup

Truffle Oil

Grilled Summer Squash Soup

Curry, Cilantro

Reception Displays

Infinity Package— Choice of Two

Artisanal Domestic, Imported Cheese Display \$18 per person

Humboldt Fog, Cheddar, Marin Brie, Manchego, Port Salut, Dried Fruits, Nuts, Seasonal Jam, Honey-comb, Crackers, Baguettes

Seasonal Crudit  Display \$17 per person

Assorted Vegetables, Hummus, Pita Chips, Green Goddess Dressing

Charcuterie Display \$20 per person

Salami, Prosciutto, Mortadella, Smoked Provolone Cheese, Grilled Vegetables, Olives, Assorted Crackers and Breads

Seasonal Fresh Fruit Display \$18 per person

Melon, Berries, Honey Lavender Tarragon Glaze, Greek Yogurt, Local Honey

Bar Service

Immortalize Package— Includes One Hour and Infinity Package— Includes Three Hours

Domestic Beer

Coors Light, Blue Moon Belgian White

Imported Beer

Corona Extra, Stella Artois Lager

House Wine

Featuring Magnolia Grove by Chateau St. Jean White, Rose and Red Wines

Liquor

Smirnoff Vodka, Cruzan Aged Light, Beefeater Gin, Dewar's White Label, Jim Beam White Label , Canadian Club, Jose Cuervo Tradicional Silver, Hennessy VS

Non-Alcoholic Beverages

Soft Drinks, Juice, and Mineral Water

Please inquire with your Event Planning Professional to add to or upgrade your Package. Additional Bartender beyond 1 per 100 guests can be arranged at additional cost (\$200 per bartender).

Please ask your Sales or Event Manager about any allergies, vegetarian or gluten free options.

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Entrée

Celebration Package— Choice of Chicken Entrée
Immortalize & Infinity Packages— Choice of Two Entrees

Roasted Chicken*

Preserved Lemon Risotto, Natural Thyme Jus

Seared Chicken

Sundried Tomato & Asiago, White Cheddar Grits, Natural Jus

Red Wine Braised Chicken

Mushrooms, Bacon, Pee Wee Potatoes, Red Wine Jus

Pan Roasted Salmon

Forbidden Rice, Baby Root Vegetables, Thai Basil Buerre Blanc

Citrus Glazed Striped Bass

Fingerling Potato Hash, Peppadew Olive Relish, Arbequina Extra Virgin Olive Oil

Lemon Poached Halibut

Rock Shrimp Risotto, Lemon Thyme Jus

Entrées

Celebration Package– Choice of Chicken Entrée
Immortalize & Infinity Packages– Choice of Two Entrees

Slow Cooked Short Rib

Mushroom Risotto, Cabernet braising jus

Grilled New York Strip Loin

Roasted Spring Potatoes, Mushroom Demi

Local Filet Mignon

Sour Cream Whipped Potato, Chef's Mix Mushrooms-Thyme Jus

Braised Lamb Osso Bucco

Cauliflower Gratin, Haricot Verts, Rosemary Lamb Jus

Roasted Cauliflower Steak V

Red Thai Curry, Arugula, Golden Raisins

Quinoa Stuffed Pepper V

Stewed Tomato Ragout, Wilted Greens

Risotto V

Mushrooms, Parmesan, Arugula



Add Dessert

Wedding Cake can be Substituted for Immortalize and Infinity Packages (No Additional Charge)

mango soleil 9.00pp

raspberry charlotte 9.50pp

triple chocolate mousse 9.75pp

chocolate raspberry dome 10.00pp

caramel mystique 9.50pp

lemon delice 9.00pp

Outside Catering Wedding Package

Package Includes:

The San Jose Marriott may allow food provided by an Outside Caterer in limited circumstances.

Caterers must be approved by the hotel.

Our Package Includes

Round Tables and Banquet Chairs
Floor Length Linen and Matching Napkins (White, Black or Ivory)
House China, Flatware, and Glassware
Staging
Hardwood Dance Floor
Head Table, Cake Table, Guestbook Table, Gift Table
Buffet Set Up—including Chaffing Dishes and Serving Utensils*
(3) Small Votive Candles in Holders (Per Table)
Complimentary Cake Cutting
Water, Coffee, and Hot Tea Service
Accommodations for Wedding Night— Junior Suite
Bottle of Sparkling Wine and Chocolate Covered Strawberries
Breakfast for Two at Coastal Manor

Pricing

\$65.00 per person

** Chaffing dishes will be provided to accommodate a maximum of six (6) hot entrees per buffet. If additional chaffing dishes are needed for your event, a \$50.00 rental fee per chaffing dish will apply or you can arrange for your caterer to provide them for you.*

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

Children's menu offerings available upon request for ages 12 and under.

Due to health code on outside vendors can not be allowed into the main kitchen facilities.

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#SJMarriott

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