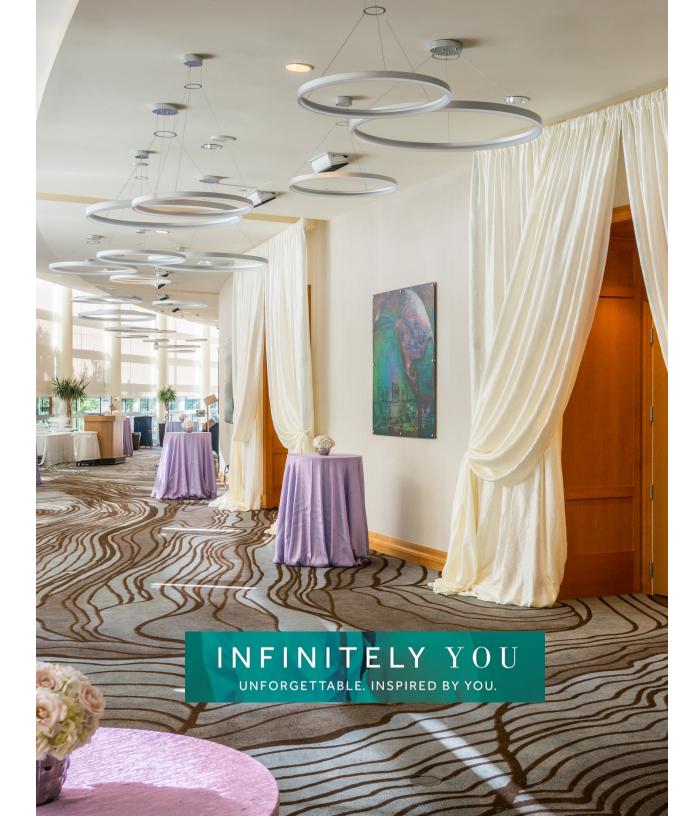
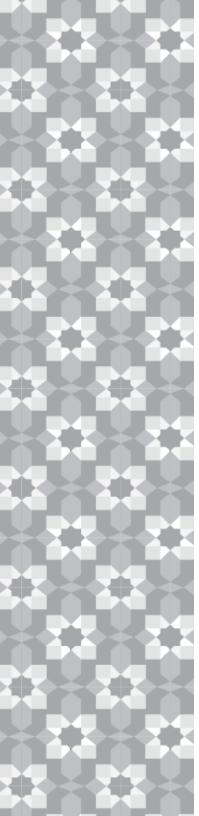


MARRIOTT SAN JOSE





Ceremony Package

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

Our Package Includes

Banquet Chairs

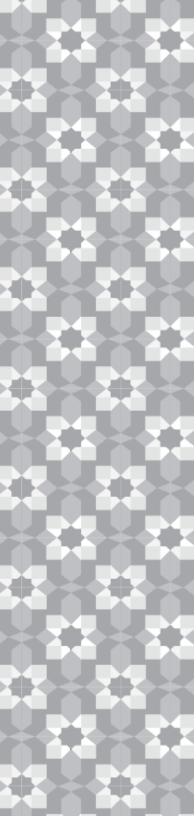
Elevated Stage

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



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

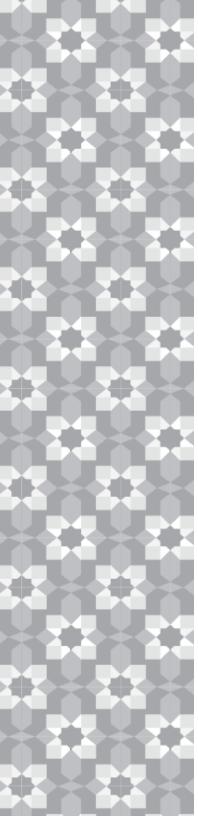
INFINITY

- Specialty Cocktail

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

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.

^{*}Vendor- Delivery Fee- \$150.00



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

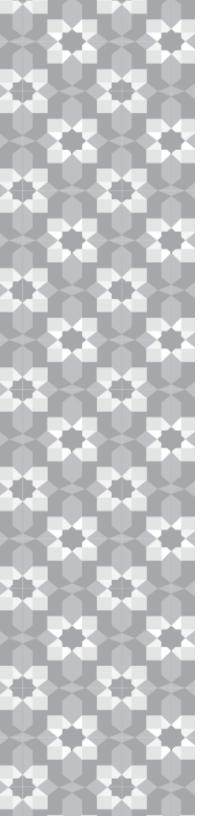
IMMORTALIZE 125

- 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

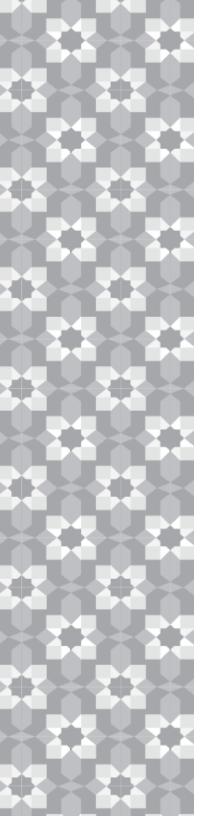
Celebrate Package- Choice of Two. Immortalize Package- Choice of Three. Infinity Package- Choice of Four.

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

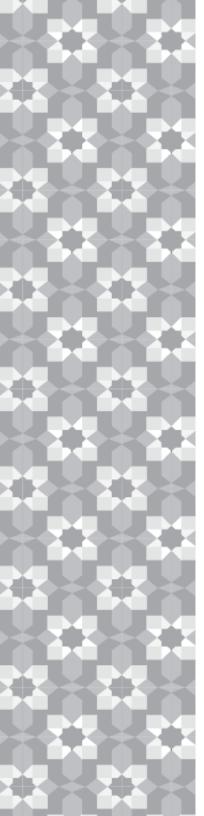
Corn Pepper Relish, Pickled Chef's Mix Mushrooms

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, Honeycomb, Crackers, Baguettes

Seasonal Crudité 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

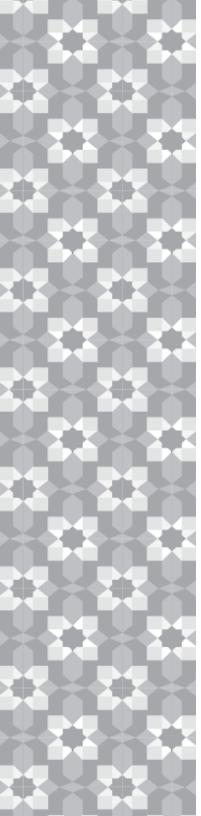
Smirnoff Vodka, Cruzan Aged Light, Beefeater Gin, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Tradicional Silver, Hennessy VS

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

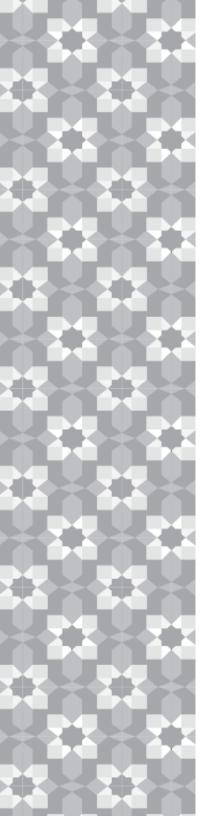
Forbidden Rice, Baby Root Vegetables, Thai Basil Buerre Blanc

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

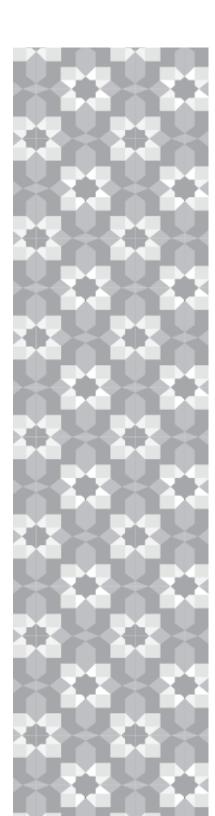
Red Thai Curry, Arugula, Golden Raisins

Quinoa Stuffed Pepper V

Stewed Tomato Ragout, Wilted Greens

Risotto V

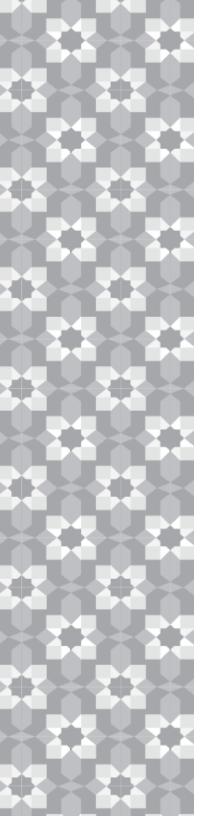
Mushrooms, Parmesan, Arugula



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

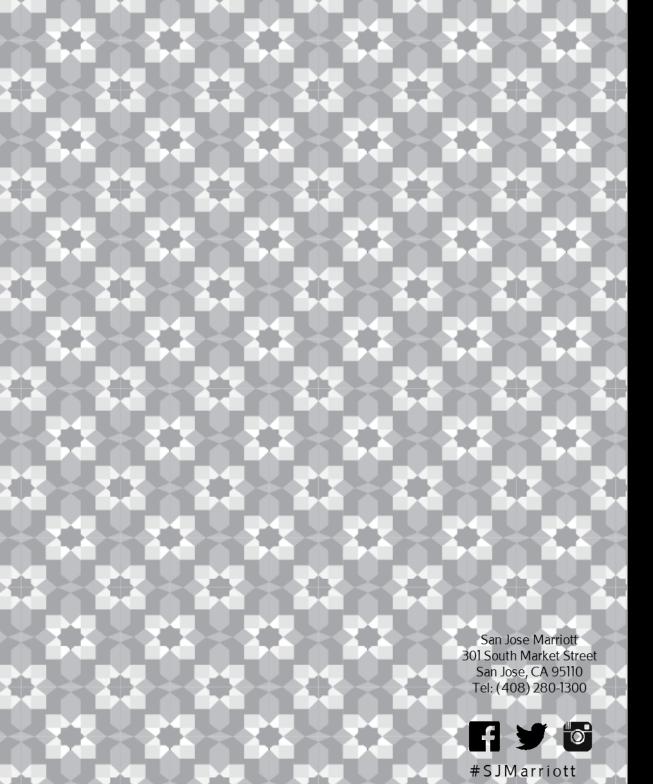
Bottle of Sparkling Wine and Chocolate Covered Strawberries

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.





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