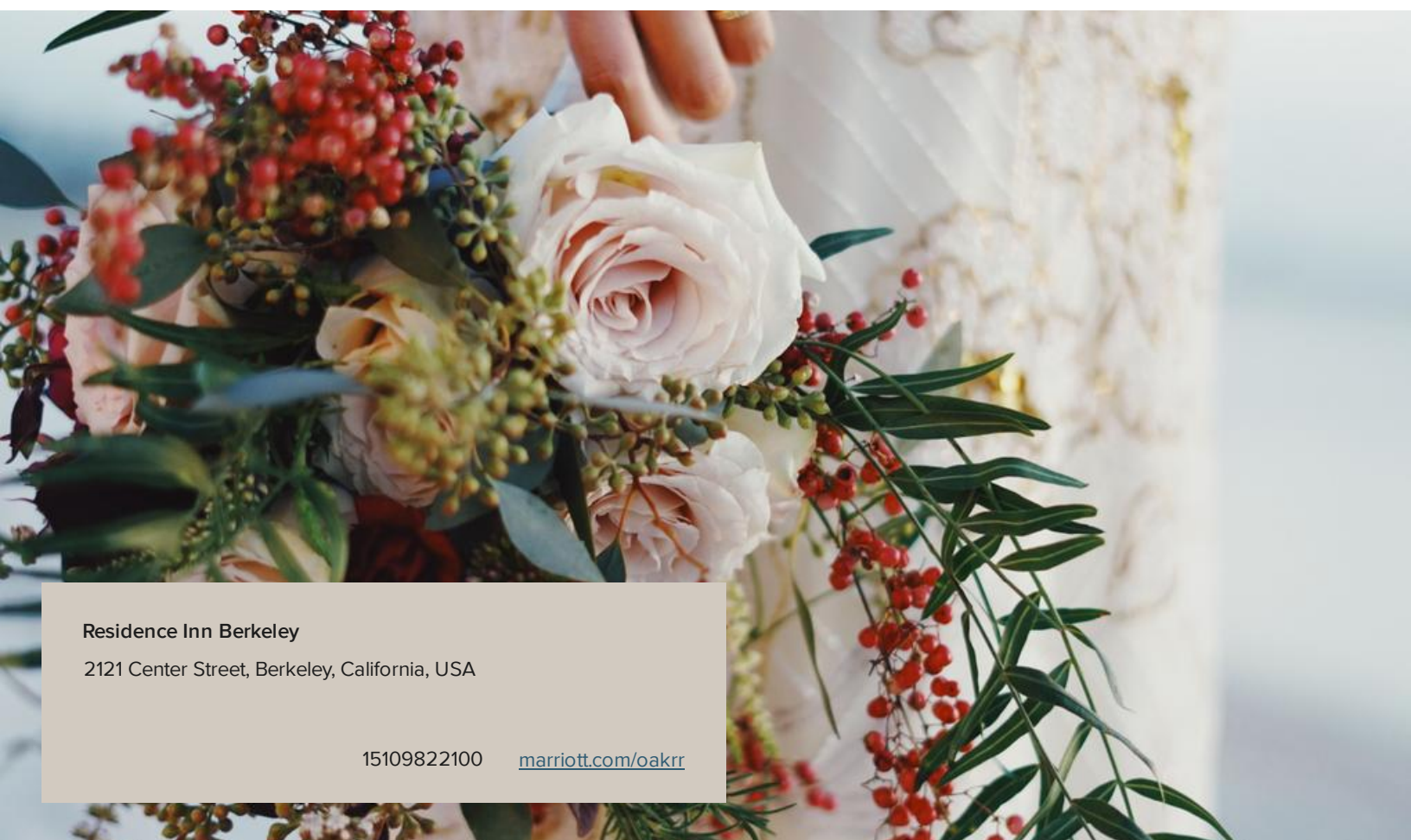


RESIDENCE INN BY MARRIOTT BERKELEY

Wedding Packages



Residence Inn Berkeley

2121 Center Street, Berkeley, California, USA

15109822100

[marriott.com/oakrr](https://www.marriott.com/oakrr)



WEDDING PACKAGES

GOLD

Three Passed Appetizers

One Salad

One Protein Entrée

One Vegetable Entrée

One Dessert

\$95

PLATINUM

Three Passed Appetizers

One Display

One Salad

Two Protein Entrée

One Vegetable Entrée

One Dessert

\$105

DIAMOND

Four Passed Appetizers

Two Displays

One Salad

Two Protein Entrée

One Vegetable Entrée

One dessert

\$115



DISPLAYS

Cheese

assorted cheese from: France, Italy, Switzerland, Holland, Denmark, Britain
lavosh, English water crackers, sliced French baguettes, roasted nuts, mustard, honey, fruit spreads and local fresh fruit

Crudite

carrot, celery, radish, cucumber, broccoli, peppers, assorted hummus, and roasted poblano ranch dip

Charcuterie

local selection of charcuterie, assorted breads, jams, spreads, grilled and marinated seasonal zucchini, summer squash, cherry tomatoes, baby carrots, mushrooms, asparagus, peppers, artichoke hearts, pickled vegetables

Fruit & Berries

fresh seasonal fruit with berries and honey yogurt dip



BUTLER PASSED APPETIZERS

- COLD

- Smoked Salmon Crostini with Herbed Cream Cheese and Tobiko
- Roast Beef Crostini with Horseradish Cream and Pickled Onion
- Tomato Bruschetta Crostini with Basil and Balsamic Reduction
- Brie and Apple Crostini with Pecan and Honey
- Goat Cheese Tart with Tomato Confit
- Compressed Watermelon with Feta and Mint
- Prosciutto Wrapped Asparagus
- Ahi Tuna Poke Cone
- Seared Tuna with Wasabi Cream
- Shrimp Cocktail Shooter
- Deviled Eggs with Bacon and Fried Shallot

- HOT

- Crab Cakes with Remoulade
- Chicken Satay Skewer with Peanut Sauce
- Grilled Beef Satay
- Mushroom Arancini with Parmesan Cream
- Tempura shrimp with Sweet and Sour Sauce
- Bacon Wrapped Scallops
- Stuffed Mushrooms with Spinach and Cream
- Impossible Meatballs with Marinara and Basil
- Meatballs and Marinara and basil
- Falafal with Tzatziki
- Red Lentil Fritter and Cilantro Crema
- Spanikopita



SALADS

Local Mixed Field Greens

cherry tomato, English cucumber, and carrot with balsamic vinaigrette

Spinach and Arugula

cranberry, goat cheese, toasted almond, and champagne vinaigrette

Burrata with Frisee

blistered tomato, fried basil, and garlic breadcrumb

Petite Romaine Heart

shaved parmesan, brioche crouton, grape tomato, parmesan dressing

Bibb Wedge

sun dried tomato, gorgonzola, grated hen egg, and bacon lardon honey crème dressing

Frisee and Radicchio

pear, goat cheese, and pecan with white balsamic



ENTREES

Braised Short Rib

natural jus and gremolata

Roast Beef Tenderloin

forest mushrooms, onions, and brandied peppercorn demi

Herb Encrusted Halibut

romesco

Roasted Vegetable Phyllo Crescents V

red pepper coulis

Barley Risotto V

wilted spinach, maitake, and pesto

Seared NY Strip

truffled butter and red wine demi

Seared Airline Chicken

tomato confit

Seared Salmon

citrus buerre blanc

Potato Gnocchi V

peas, peppers, spinach, and pea shoot

Cauliflower Steak V

chimichurri, artichoke and blistered tomato over tri-colored quinoa



STARCH & VEGETABLES

Each Entree Receives Selection of One Starch and One Vegetable

- STARCH

- Roasted Root Vegetables
- Pomme Puree
- White Root Puree
- Smashed Red Potato
- Herbed Fingerling Potato
- Roasted Mixed Marble Potato
- Herbed Farro
- Basil Infused Polenta Cake
- Sweet Potato with Pecans and Honey

- VEGETABLE

- Haricot Vert
- Heirloom Carrots
- Roasted Cauliflower Medley
- Baby Bok Choy
- Grilled Broccolini
- Roasted Brussels Sprouts
- Roasted Baby Squash
- Frenched Asparagus



DESSERTS

Flourless Chocolate Torte

Tiramisu

Turtle Cheesecake

Red Velvet Cake

Carrot Cake

Panna Cotta

Italian Cream Cake

Chocolate Layer Cake



WEDDING PACKAGE INCLUSIONS

All Wedding Packages Include:

Suite for Bride & Groom

Includes Complimentary Breakfast, Wi-Fi, and Fitness Center Access

Champagne Toast

Choice of Welcome Champagne or Champagne for Speeches/Toasts

Black, White, or Navy Round Table Linens

90' x 90'

Cake Cutting

Complimentary Cake Cutting for Specialty Wedding Cakes

Complimentary Menu Tasting for Two

Additional Guests are \$75 per person, 5 Guest Max

Coffee and Tea Station

Freshly Brewed Seattle's Best Coffee and Teavana Teas, creams, sugars

Mirrors, Votive Candles, Table Numbers

1 Mirror and 3 Votives Per Table

Wedding Packages Do Not Include Venue Rental Fee

ADDITIONAL INFORMATION

Service Charges and Sales Tax

A service charge of 15.5% of the total food and beverage revenue and 11.7% of Room Rental will be added, which will be provided to wait staff employees, service employees and/or service bartenders. Temporary staffing agency employees working banquet functions will not receive any portion of the service charge. An administrative fee of 9.0% of the total food and beverage revenue, 24.5% of the total audio visual and 12.8% of Room Rental plus applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. All charges subject to 10.25% sales tax; subject to change without notice.

Labor Charges

\$250.00 per bartender

Function Guarantees

Attendance guarantees for all functions must be received by your Event Manager three (3) business days prior to the function by 9:00 AM excluding weekends and holidays. This number will be considered your minimum guarantee and is not subject to reduction. If a guaranteed count is not received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance. We are prepared to serve 3% above the guaranteed number. You will be billed the guaranteed number or attendance, whichever is greater. If the guarantee is increased within forty-eight (48) hours, overset will not be extended. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the hotel reserves the right to provide a custom meal to a number not greater than 10% of the actual guarantee. You will be charged for the guaranteed number of guests or the number of guests in attendance, whichever is greater. For groups with assigned seating, entree codes and the final diagram must be submitted with your guarantee count.

Confirmation of Setup Requirements

Final menu items, room arrangements and other details pertaining to your event will be outlined on a Banquet Event Order. Unless otherwise stated on the BEO, the hotel reserves the right to change function rooms at any point should the number of the attendees decrease, increase, or when the Hotel deems it necessary. If a room setup is changed within seventy- two (72) hours of the event, there will be a minimum additional fee of \$500.00 for the re-set. Fee is subject to increase depending on the room size and complexity of the change.

Food and Beverage

The Events Department will be in contact with the planner following receipt of the signed contract agreement but not before six months prior to the event. The Catering / Event Manager (EM) becomes the main contact for all planning and on-site details involving Catering & Meeting function arrangements and can assist with recommendations for outside services, if necessary.

PLEASE NOTE: A tentative program schedule of function room requirements is due to the Event Manager at least 90 days in advance of the main arrival date. A final detailed program is due to the Event Manager no later than 45 days prior to the main arrival date. At the 45 day deadline or upon receipt of the final detailed program, any un-assigned meeting/function space will revert back to the Hotel. Any additional requests for function rooms will be based on a space available basis. All Banquet Event Orders are to be completed, signed and returned to your Event Manager fifteen (15) business days prior to the first day of your program.

We will maintain a flexible position regarding suggested menus; however, due to changing food costs, definite prices on food and beverage will be guaranteed three (3) months prior to your program. Please note there is a three-course minimum for all plated lunches and dinners.

Customized menus may be arranged directly through your Event Manager. Labor charges and set-up fees may apply. Please contact your EM directly for current menus or to discuss your entire food & beverage requirements.

In compliance with California Liquor Laws, Hotel is the only authorized licensee able to sell and serve liquor, beer and wine in the banquet facilities. Hotel reserves the right to refuse service to any guest who visibly appears to be intoxicated. No one under (21) twenty-one years of age will be served alcoholic beverages. Hotel reserves the right to inspect the identification of any guest attending events. Outside food/beverages brought into the meeting space will be assessed with a minimum \$1,000.00 fee and removed from the event space.

Meeting Room Guidelines

Fastening or affixing objects to ceilings, painted surfaces, podiums, columns, fabric moveable walls, or decorative walls will only be allowed under certain circumstances, and must be approved by Event Manager or Catering Manager. Only approved adhesive products can be used. No nails or tape will be allowed on any surface.

Changes to meeting room setups may be subject to an additional labor charge should the changes be made less than 48 hours prior to a function or if there is an extensive meeting room set up or turn required. There are also charges for any same day room turns.

Rooms will be set up to 5% over the minimum guaranteed attendance. Seating in addition to this may incur additional charge

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