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SAN DIEGO MARRIOTT MARQUIS & MARINA

333 West Harbor Drive | San Diego | California 92101

www.marriott.com/sandt

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333 West Harbor Drive | San Diego | California 92101

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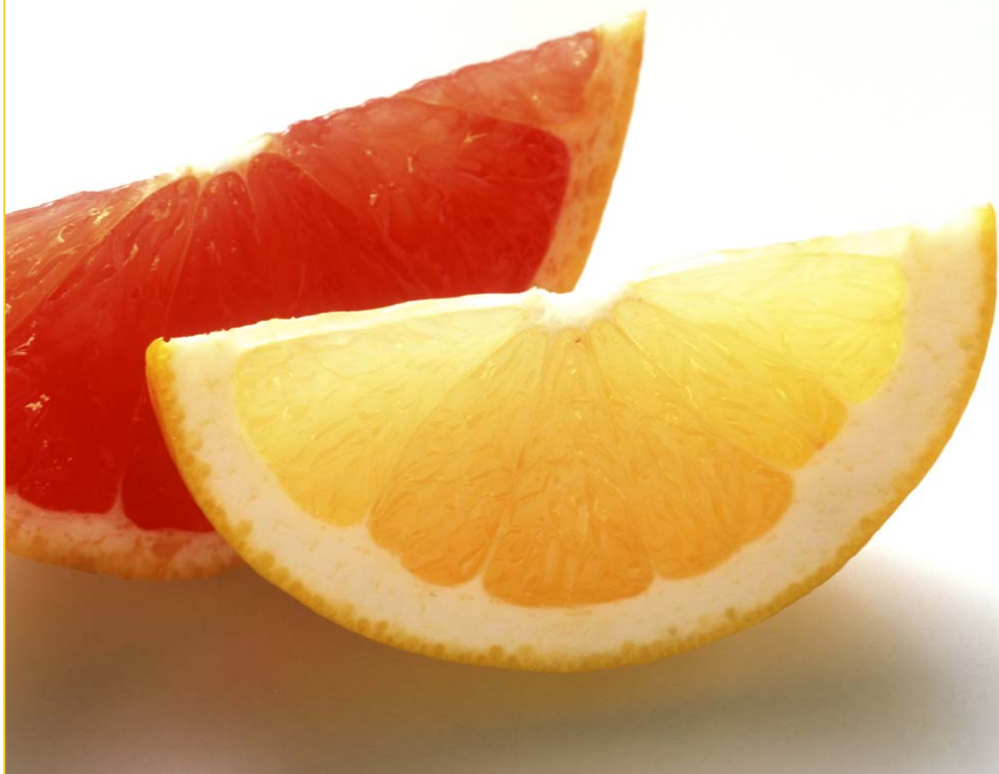
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Continental Breakfast

Basic | \$24

Orange Juice and Grapefruit Juice

Freshly Baked Breakfast Breads, Muffins, Pastries and Bagels with Assorted Cream Cheeses

Starbucks Coffee and Tea Service

Enhancements | \$8.50 each, per person

Sliced Fresh Seasonal Fruits and Berries

Egg and Bacon Croissant Sandwiches

Sausage and Cheddar Biscuits

Breakfast Club Sandwich – Griddled Omelet with Cheddar Cheese and Bacon on English Muffin

Cereal and Granola Bar – Assorted Dry Cereals, Granola, Muesli and Toasted Grains with Low-Fat, Whole and Soy Milk

Made to Order | \$10 each, per person

(Minimum 50 people)

*Omelet Station – To Include: Diced Ham, Chopped Onions, Shredded Cheddar Cheese, Diced Tomatoes, Chopped Green Peppers, Sliced Mushrooms and Salsa

*Fresh Waffle Station

*Blueberry Pancakes

*\$150 Attendant Fee

Plated Breakfast

French Toast Baguette | \$29

Three Grilled French Toast Baguettes
Dusted with Cinnamon and Powdered Sugar
Topped with Roasted Pecans
and Maple Flavored Syrup

Farm Fresh Scrambled Eggs | \$29

Served with Chicken Apple Breakfast Sausage
Breakfast Potatoes

Scrambled Eggs Benedict | \$34

Scrambled Eggs and Grilled Canadian Bacon
Over Sourdough English Muffin Topped with Hollandaise Sauce
Breakfast Potatoes

Strata | \$31

Vegetable Egg Strata with Tomatoes, Mushrooms, Onions, Scallions and Cheddar Cheese
Breakfast Potatoes

Breakfasts Include

Fresh Squeezed Orange Juice
Baked Breads and Pastries with Honey, Butter and Preserves
Starbucks Coffee and Tea Service



Breakfast

Buffet | \$40

Orange, Cranberry and Grapefruit Juice

Cereals and Granola

Seasonal Fresh Fruit and Berries

Fluffy Scrambled Eggs

Healthy Egg Substitute

Crispy Hickory Bacon and Andouille Sausage

Breakfast Potatoes

Freshly Baked Breakfast Breads

Starbucks Coffee and Tea Service

Enhancements | \$8.50 each

Yogurt & Granola Parfaits

California Eggs Benedict – Grilled Turkey Sausage Patty, Grilled Tomato and Sautéed Spinach, Served over a Toasted English Muffin, Topped with Scrambled Eggs and Hollandaise

Orange Oatmeal Brûlée

French Toast Baguettes with Maple Flavored Syrup

Bagel Station – To Include: Plain, Poppy Seed, Onion and Whole Wheat Bagels with Plain, Low-Fat and Strawberry Cream Cheese

Made to Order | \$10 per person

(Minimum of 50 guests)

*Omelet Station – To Include: Diced Ham, Chopped Onions, Shredded Cheddar Cheese, Diced Tomatoes, Chopped Green Peppers, Sliced Mushrooms and Salsa

*Fresh Waffle Station

*Smoothies

*\$150 Attendant Fee



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- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Breaks

Mid Morning | \$14

Starbucks Coffee and Tea Service
Assorted Pepsi Soft Drinks & Waters
Whole Fresh Fruit

Afternoon | \$16

Starbucks Coffee and Tea Service
Assorted Pepsi Soft Drinks & Waters
Cookies and Brownies

Sweet Enhancements | \$4.50 each

Popcorn and Cracker Jacks
Coffee Cake
Greek Yogurt Fruit Parfait
Assorted Candy Bars
Chocolate Chip and Peanut Butter Cookies
Rice Krispies Treats
Fudge Brownies

Energy Break | \$18

House Made Blueberry Granola Bar
Blueberry Almond Clusters
Caramelized Grapefruit Sections
Valrhona Chocolate Breakfast Bar
Naked Juice Smoothies and Red Bull
Starbucks Coffee and Tea Service

Savory Enhancements | \$4.50 each

Popcorn
Tortilla Chips and Salsa
Vegetables and Ranch Dip
Soft Warm Pretzels
Hummus and Pita Chips
Bags of Trail Mix

Beverage Enhancements | \$5.00 each

10oz Vasa Water
Vitamin Water
Energy Drinks
Chilled Frappuccino
Pepsi Soft Drinks

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Plated Lunch

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All Entrees Include

Choice of One Starter and Dessert
Freshly Baked Luncheon Rolls
Starbucks Coffee and Iced Tea Service

Starters | Choose One

Green Salad, Blistered Tomatoes, Bread Shards and Peppercream Dressing
Caesar Salad-Chilled Romaine Tossed in Traditional Caesar Dressing with Parmesan Cheese and Croutons

Selection | Choose One

Grilled Salmon | \$45
Roasted Artichokes, Grano, Lemon Basil Vinaigrette

Pan Seared Mahi Mahi | \$45

Snow Peas, Sticky Rice and Ponzu Sauce

Seared New York Tournedo of Beef | \$50

Swiss Chard Gratin, Roasted Fingerling Potatoes, Herb Emulsion

Grilled Brandt Beef Flat Iron Steak | \$50

French Beans, Warm Fingerling Potato Salad, BBQ Sauce

Chicken Fricasse | \$45

Caramelized Mushrooms, Fresh Pasta

Roasted Chicken Breast | \$45

Maple Vinegar Sauce, Bloomsdale Spinach and Sweet Potato Puree

Dessert | Choose One

Tiramisu | Mascarpone and Myers Lemon Cheesecake | Seasonal Crème Brûlée



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Buffet Lunch

(Minimum of 25 Guests)

Assorted Wraps Lunch Buffet | \$48

Traditional Greek Salad

Hummus and Pita Chips

Gemilli Pasta Salad Primavera

Yukon Gold Potato Salad with Radish, Red Wine Vinaigrette

Prosciutto, Provolone, Pepperoni, Romaine Lettuce Wrap with Sun Dried Tomato Tapenade

Sliced Portobello Mushroom, Roasted Red Pepper Basil Pesto, Spinach Tortilla Wrap

Curried Turkey Apple Salad with Whole Wheat Tortilla

Peppered Sirloin with Horseradish Cream and Arugula

Baked Cookie Selection

Comfort Buffet | \$52

BLT Salad with Chipotle Ranch Dressing

Celery Root, Black Radish Coleslaw

Roasted Beet Salad, Goat Cheese and Toasted Pine Nuts

Smoked BBQ Brisket

Roasted Chicken Breast With Maple Vinegar Sauce

Mahi Mahi, Tomato Fennel Broth

Warm Potato Salad

Broccoli with Brown Butter

Vanilla Panna Cotta, Strawberry Soup

Assortment of Flavored Macaroons

*Starbucks Coffee & Tea Service and Rolls & Butter with Buffets



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Buffets (Minimum of 25 Guests)

Flavor of Baja California | \$50

Basket of Tortilla Chips, Pico De Gallo

Mexican Cole Slaw with Cilantro Lime Dressing

Spinach Salad with Crunchy Jicama, Roasted Corn,
Crumbled Queso Fresco, Citrus Vinaigrette

Shredded Chicken Tacos with Cilantro and Diced Red
Onions

Carne Asada Tacos with Cilantro, Guacamole and
Shaved Radish

Smoked Mushroom Tacos with Guacamole and
Queso Fresco

Crispy Empanadas with Potato, Roasted Poblano
Chiles and Salsa Roja

House made Ranch Style Beans

Beignets with Mayan Chocolate Sauce

Mocha Flan

Très Leche with Fresh Strawberries

Starbucks Coffee and Tea Service

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Organic Box Salads & Sandwiches

Caprese Tomato Mozzarella Sandwich | \$35

Fresh Mozzarella, Tomatoes, Spinach and Red Onion with Pesto and Tapenade on Focaccia. VEGETARIAN

Grilled Chicken & Smoked Mozzarella | \$35

With Roasted Peppers, Onions and Herb Aioli on Artisan Bread.

Roast Beef & Jack Cheese | \$35

With Greens and Horseradish Sauce on Sourdough

Roasted Turkey with Dill Havarti | \$35

Lettuce, Tomato, Honey Mustard Spread on Sourdough.



Thai Veggie Wrap | \$35

Crisp Red Cabbage, Cucumbers, Carrots and Lettuce with Thai Peanut Sauce in a Spinach Tortilla. VEGAN

House Salad | \$35

Romaine, Cucumbers, Carrots, Cherry Tomatoes and Garbanzo Beans with Balsamic Dressing. VEGAN

Thai Veggie Wrap | \$35

Crisp Red Cabbage, Cucumbers, Carrots and Lettuce with Thai Peanut Sauce in a Spinach Tortilla. VEGAN

Thai Chicken Salad | \$35

Mixed Greens with Thai Peanut Marinated Chicken, Red Cabbage, Shredded Carrots, Cucumbers and Thai Chili Lime Vinaigrette.

Box Lunches Include: Natural Chips for Sandwiches and Wraps, PLUS a Whole Apple and a Cookie. Beverages Additional.

Our Earth Friendly Lunch Containers are Biodegradable!

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Hors d'Oeuvres

(Minimum 30 Pieces of Each)

Gourmet Cold Selections | \$5.75 per piece

Lobster on Sushi Rice

Air Dried Beef, Horseradish Mousse, Bleu Cheese Crostini

Seared Ahi Tuna with Nori, Wasabi Caviar

Tall Shrimp Mango Cream Cheese

Hummus with Kalamata Olive Mini Bouchée

Smoked Chicken with Papaya Salsa



Gourmet Hot Selections | \$5.75 per piece

Dungeness Crab Cake with Rémolade Sauce

Butterflied Sesame Shrimp with Honey Mustard

Mini Beef Wellington with Madeira Sauce

Crab Stuffed Shrimp

Beef Sirloin Saté with Spicy Peanut Sauce

Sesame Chicken Ginger

Wild Mushroom Beggars Purse

Spanakopita

Displays

Domestic and Imported Cheese Display | \$675 (serves 100 people)

Garnished with Fresh Fruit, Flat Bread, Artisan Bread

Fresh Fruit Display | \$600 (serves 100 people)

Whole and Sliced Fruits, Assorted Berries, Minted Berry Coulis

Roasted Vegetable Display | \$600 (serves 100 people)

Seasonal Grilled Vegetables Marinated in Balsamic Vinaigrette and Fresh Herbs

Romesco Sauce and Boursin Cheese Dip

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Actions Stations

Mashed Potato Bar | \$13.50 Per Person

Fluffy Mashed Potatoes

Sour Cream, Cheddar Cheese, Raw Broccoli Florets, Chives, Gorgonzola, Garlic, Sautéed Green Peas and Crisp Applewood Smoked Bacon

Street Style Taco Station | \$18

Grilled Carne Asada

Grilled Chicken Anchiote

Chopped Onions, Cilantro, Salsa and Guacamole

Pasta Station | \$16.50 Per Person

Fusilli Pasta, Rock Shrimp "Scampi Style"

Braised Short Rib and Orecchiette Pasta

Penne Pasta, Bloomsdale Spinach, Sundried Tomatoes and Harissa Oil

Dim Sum Station | \$20 Per Person

Bamboo Steamers with Indonesian Dim Sum

To Include: Shrimp Ha Gow, Chicken Shau-Mai, Barbecue Pork Bun and Vegetable Wontons

Avocado Station | \$20 Per Person

Traditional Guacamole Prepared at Table with Multicolor Tortilla Chips, Mexican Salt and Lime Wedges

Avocado Egg Rolls and Avocado Poke

Carving Stations

Served with Assorted Miniature Rolls

Oven Roasted Turkey Breast | \$450 (serves 40 people)

Basted with Fresh Herbs in Natural Juices with Traditional Orange-Cranberry Chutney

Roasted Top Round of Beef | \$700 (serves 100 people)

Top Round of Beef with Chipotle Mayonnaise

Pepper Crusted Tenderloin of Beef | \$575 (serves 30 people)

Bleu Cheese Fondue, Demi Glaze

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Griddles

San Diego Griddle | \$25 per person

Sliced Chicken, Beef, Black Bean and Jack Cheese Quesadillas
Shredded Pork Empanadas and Poblano Sauce
Mini Pulled Chicken Tostadas and Salsa Fresca
Seared Anchiote Rubbed Mahi Mahi and Mango Sauce

Seafood Deluxe Griddle | \$30 per person

Lobster Paella Cakes and Red Pepper Rouille
Mini Jumbo Lump Crab Cakes with Key Lime Sauce
Jumbo Sea Scallops Wrapped in Pancetta with Basil Mayo
Jumbo Prawns with Smoked Paprika

"Ho Down" Griddle | \$21 per person

Chipotle BBQ Baby Back Ribs
Sweet Corn Scallion Cakes
Mini Smoked Ham and Cheddar Panninis
Texas Braised Brisket Sliders

New York Griddle | \$28 per person

Duck Confit Empanadas Salsa Verde
Mini Reubens
Crispy Potato Pierogi with Caramelized Onions, Truffle Crème Fraiche
Angus Sliders with Goat Cheese Fondue

Griddle Stations: Minimum of 50 Guests
and based on 4 pieces total per person

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POINT LOMA FISH MARKET

Chilled Jumbo Shrimp	\$6.25 Each
Seasonal Pacific Oysters on the Half Shell	\$5.50 Each
Marinated New Zealand Mussels on the Half Shell	\$5.50 Each
Snow Crab Claws	\$5.50 Each
Alaskan Split King Crab Leg	\$6.50 Each

All of the Above Served with Cocktail Sauce, Tabasco, Horseradish Mignonette Sauce and Lemon Wedges.

INDIVIDUAL SERVINGS / SPOONS

Ahi Poke, Won Ton Crisp	\$5.50 Each
Smoked Salmon 'Lollipop'	\$5.50 Each
Crab Salad with Smoked Tomato and Corn	\$5.50 Each
Shrimp and Scallop Ceviche	\$5.50 Each
Loyster Salad, Meyer Lemon Aioli, Fried Sweet Potato	\$6.75 Each

NATURAL HARDWOOD SMOKED SALMON \$550 Each

Served with Capers, Sweet Red Onions, Chopped Egg and Cream Cheese, Pumpernickel and Rye Cocktail Rounds

(Serves 50 People)

AHI TUNA PLATTER \$600 Each

Blackened, Seared with Five Spice and Orange Soy Glace (Serves 50-People) With Cucumber and Seaweed Salad, Ahi Poke Served with Crisp Won Ton

SUSHI DISPLAY \$900 Each

Assorted California Rolls and Nigiri Sushi, 3-Pieces Per Person;

(Serves 50-People) With Traditional Accompaniments of Pickled Ginger, Wasabi, Soy Sauce and Chop Sticks

**Sushi Chef Available Upon Request \$500.00 Per Station

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Plated Dinners

Chicken Breast with Prosciutto | \$72

Chicken Velouté with Buttered Gnocchi and Roasted Romesco Sauce

Lemon Scented Grilled Free Range Chicken Breast | \$72

Toasted Orzo, Blistered Cherry Tomatoes, Enhanced Chicken Ju-lic

Pan Seared Halibut | \$80

Yukon Gold Potatoes, Broccoli Rabe, Preserved Lemon Thyme Butter

Barrel Cut Filet Mignon | \$95

Au Gratin Potato, Confit of Cremini Mushroom, Red Wine Sauce

Grilled Flat Iron Steak | \$75

Potatoes Pont Neuf, Asparagus and Candied Onions

Grilled New York Steak | \$88

Twice Baked Potato, Sambuca Creamed Spinach and Green Peppercorn Sauce

Pan Seared Loch Duart Salmon | \$80

Roasted Fingerling Potatoes, Mustard Seed Vinaigrette and French Green Beans

All Entrees Include:

Choice of One Starter and Dessert | Bread Service | Starbucks Coffee and Tea Service

Salads | Choose One

Traditional Caesar Salad | Hearts of Palm, Tomato, Red Onions, Cucumber Salad with Sour Lime Vinaigrette | Baby Arugula, Radicchio and Endive with Candied Walnut Vinaigrette | Watercress and Endive Salad with Roquefort and Walnuts | Mixed California Greens, Feta Cheese, Candied Pecans, Dried Cranberries and Balsamic Vinaigrette

Desserts | Choose One

Tiramisu | Chocolate Lovers Trio | Fresh Fruit Tart | Seasonal Crème Brûlée

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Combination Dinners



Petite Filet Mignon and Garlic Sautéed Shrimp or Crabcakes | \$100

Mushroom Medley, Gratin Potato, Pinot Noir Sauce

Sliced Dry Aged New York Steak & Ancho Chili Marinated Chicken Breast | \$80

Sour Cream Mashed Potatoes and Roasted Vegetables

Braised Boneless Short Rib and Grilled Salmon Fillet | \$80

Celery Root Mash and Pan Roasted Market Vegetables

Petite Filet Mignon, Porcini Crust and Dungeness Crab Stuffed Shrimp | \$100

Chevril Butter Sauce, Merlot Reduction



Free Range Chicken Breast and Grilled Salmon | \$80

Fingerling Potatoes, Oven Dried Artichokes and Tomatoes

All Entrees Include:

Choice of One Starter and Dessert | Bread Service | Starbucks Coffee and Tea Service

Salads | Choose One

Traditional Caesar Salad | Hearts of Palm, Tomato, Red Onions, Cucumber Salad with Sour Lime Vinaigrette | Baby Arugula, Radicchio and Endive with Candied Walnut Vinaigrette | Watercress and Endive Salad with Roquefort and Walnuts | Mixed California Greens, Feta Cheese, Candied Pecans, Dried Cranberries and Balsamic Vinaigrette

Desserts | Choose One

Tiramisu | Chocolate Lovers Trio | Fresh Fruit Tart | Passion Fruit Chiboust

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Buffet Dinners | \$85

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Salads | Choose 2

Caesar Salad

Hearts of Palm, Tomato, Red Onions, Cucumber Salad with Sour Lime Vinaigrette

Baby Arugula, Radicchio and Endive with Candied Walnut Vinaigrette

Watercress and Endive Salad with Roquefort and Walnuts

Mixed California Greens, Feta Cheese, Candied Pecans, Dried Cranberries and Balsamic Vinaigrette

Features | Choose 2

Pepper Crusted New York Strip Loin

Short Ribs

Roasted Pork Loin with Mustard and Rosemary

Salmon with Papaya Salsa

Pan Seared Free Range Chicken Breast

Chicken Milanese

Accompaniments | Choose 3

Mashed Potatoes with Chives

Fingerling Potatoes

Au Gratin Potatoes

Wild Mushroom Orzo

Roasted Market Vegetables

Mac and Cheese

Desserts | Choose 2

Tiramisu | Passion Fruit Chiboust | Petit Four and Truffles



Buffets include: Starbucks Coffee & Tea Service and Rolls & Butter Service

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House Wines & Champagne

Deluxe Brand

Beringer "Stone Cellars" Chardonnay	\$38
Beringer "Stone Cellars" Pinot Grigio	\$38
Beringer "Stone Cellars" Cabernet	\$40
Beringer "Stone Cellars" Merlot	\$40
Beringer White Zinfandel	\$38

Premium Brand

BV "Century Cellars" Chardonnay	\$42
BV "Century Cellars" Sauvignon Blanc	\$42
BV "Century Cellars" Cabernet	\$43
BV "Century Cellars" Merlot	\$43

Champagne

Freixenet Blanc De Blancs	\$32
Mumm Cuvee Napa	\$48
Moet & Chandon Imperial	\$82
Taittinger	\$90
Dom Perignon	\$260

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Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

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Red Wines

Cabernet Sauvignon

Columbia Crest	\$44
Estancia	\$50
Sterling Vineyards Napa	\$80

Merlot

Columbia Crest	\$44
St. Francis	\$52
Ferrari Carano	\$68

Pinot Noir

Mark West	\$47
La Crema	\$70

Shiraz

Rosemount	\$40
Greg Norman	\$52

Zinfandel

Ravenswood	\$40
St. Francis	\$70

Non-Alcoholic

Ariel Cabernet Sauvignon	\$34
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White Wines

Chardonnay

Columbia Crest \$44

Clos Du Bois \$46

Robert Mondavi \$50

Beringer Private Reserve Napa \$70

Cakebread \$90

Sauvignon Blanc

Brancott \$47

Matanzas Creek \$60

Pinot Grigio

Pighin \$50

Santa Margherita \$68

Riesling

Chateau St. Michelle \$38

Fume Blanc

Ferrari Carano \$62

Non-Alcoholic

Ariel Chardonnay \$32

Ariel White Zinfandel \$30

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Beverage Selections

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	DELUXE BRANDS	PREMIUM BRANDS
VODKA	GORDON	SMIRNOFF
GIN	GORDON	BEEFEATER
RUM	CRUZAN	CAPTAIN MORGAN
BOURBON	JIM BEAM	MAKERS MARK
SCOTCH	GRANTS FAMILY	DEWARS
BLENDED WHISKEY	CANADIAN CLUB	JACK DANIELS
TEQUILA	JOSE CUERVO GOLD	CUERVO ESPECIAL
BRANDY	KORBEL	KORBEL

BEER: DOMESTIC: BUDWEISER, BUD LIGHT, MILLER LITE, MILLER GENUINE DRAFT, COORS ORIGINAL, COORS LIGHT AND O'DOULS (NON-ALCOHOLIC)

IMPORTED: BECKS, AMSTEL LIGHT, HEINEKEN, CORONA, PERONI AND SAMUEL ADAMS

DRINK PRICES

DELUXE BRANDS
PREMIUM BRANDS
DELUXE WINES
PREMIUM WINES
DOMESTIC BEER
IMPORTED BEER
NON-ALCOHOLIC BEER
PEPSI BRAND
VASA PURE WATER
COGNACS & CORDIALS
MARGARTIAS & MARTINIS

HOSTED BAR

\$8.00 PER DRINK
\$9.00 PER DRINK
\$7.50 PER DRINK
\$8.25 PER DRINK
\$6.00 PER DRINK
\$6.50 PER DRINK
\$6.00 PER DRINK
\$5.00 PER DRINK
\$5.00 PER DRINK
\$10.00 PER DRINK
\$10.00 PER DRINK

CASH BAR

\$8.50 PER DRINK
\$9.50 PER DRINK
\$8.00 PER DRINK
\$8.75 PER DRINK
\$6.50 PER DRINK
\$7.00 PER DRINK
\$6.50 PER DRINK
\$5.50 PER DRINK
\$5.50 PER DRINK
\$10.50 PER DRINK
\$10.50 PER DRINK



SAN DIEGO MARRIOTT MARQUIS & MARINA

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita

Fit For You Breakfast

Beverages:

Pepsi Soft Drinks	\$5.00 Each
Vasa Pure Water	\$5.00 Each
Unsweetened Tea (Low Carb)	\$4.75 Each
Starbucks Brewed Coffee	\$85.00 Per Gallon

Carb Conscious Sausage and Cheddar Frittata | \$30

Open Faced Omelet

With Grilled Sausage, Green Onions, and Cheddar Cheese

Served with Grilled Tomatoes

Calories: 810

Cholesterol:1095

Total Carbs: 8

(Entree items may also be used as buffet items)



Carb Conscious/Low Cholesterol Egg White Vegetable Frittata | \$30

Open Faced Omelet

With Grilled Mushrooms, Spinach, Shallots, and Fennel

Served with Tomato Basil Relish

Calories: 360

Cholesterol: 0

Total Carbs:20.7

Low Cholesterol/Low Fat Crunchy Grilled French Toast | \$29

Healthy Whole Wheat Bread Dipped in Crunchy Corn Flakes

Topped with Sliced Strawberries and Bananas

Served with Light Country Maple Syrup

Calories: 560

Cholesterol: 0

Total Carbs:123

***These items have been selected to meet the diverse dietary needs of our guests. Ask your Event Manager/Server which one best fits your attendees' needs.

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Fit For You Lunch

Beverages:

Pepsi Soft Drinks	\$5.00 Each
Vasa Pure Waters	\$5.00 Each
Unsweetened Tea (Low Carb)	\$4.75 Each
Starbucks Brewed Coffee	\$85.00 Per Gallon

Plated Lunch

Carb Conscious/Low Cholesterol Charmoula Glazed Swordfish | \$45

Served atop Israeli Couscous

With Red Onion, Fennel, and Tangy
Lemon Vinaigrette

Calories: 640

Cholesterol: 65

Total Carbs: 22

Low Fat/Low Cholesterol Pan Seared Lemon Sole | \$45

With Fine Herbs in Lemon Vinaigrette

Romesco and Tomato Confit

Calories: 1050

Cholesterol: 80

Total Carbs: 15

Boxed Lunch

Carb Conscious Grilled Chicken Sandwich | \$35

With Swiss Cheese

On a Rustic Rosemary Roll

Whole Fresh Fruit, Bag of Baked Chips

Rolled Oat and Dried Fruit Bar

Calories: 523

Cholesterol: 0

Total Carbs: 19

Carb Conscious Low Fat Chef's Salad | \$34

Tossed Salad with Roasted Turkey and Ham

Swiss Cheese and Hard Boiled Egg

With Balsamic Vinaigrette, Whole Fruit

Bag of Baked Chips, Rolled Oat and Dried Fruit Bar

Calories: 455

Cholesterol: 0

Total Carbs: 11



(Entree items may also be used as buffet items)

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Fit For You Reception

Beverages:

Pepsi Soft Drinks	\$5.00 Each
Vasa Pure Waters	\$5.00 Each
Unsweetened Tea (Low Carb)	\$4.75 Each
Starbucks Brewed Coffee	\$85.00 Per Gallon

Action Station

Carb Conscious/Low Cholesterol/Low Fat
 Thai Inspired Seared Ahi Station
 \$16.50 Per Person

Seared Ahi Tuna with Papaya Salad and Sweet
 Lime Chili Sauce

Calories: 160

Cholesterol: 40

Total Carbs: 8

Carb Conscious/Low Cholesterol/Low Fat
 Gazpacho Station with Crab Salad
 \$16.00 Per Person

With Peppers and Micro-Greens

Resting on a Baked Crouton

Calories: 120

Cholesterol: 10

Total Carbs: 15



Cold Hors d'Oeuvres

Low Cholesterol /Low Fat
 Mediterranean Spiced Olives \$5.75 Per Person

Calories: 95

Cholesterol: 0

Total Carbs: 12

Hot Hors d'Oeuvres

Carb Conscious
 Citrus Chicken Skewers Resting on a Baked Crouton \$5.75 Per Piece

Calories: 77

Cholesterol: TBD

Total Carbs: 12

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FLAWLESS

lights

camera

action

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Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

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TECHNOLOGY info

Technology

Telephone lines

Voice Line	\$210/Event
Modem Line	\$210/Event
Fax Line	\$210/Event

Telephone Equipment

Standard Phone	\$25/Event
8 Button Digital Phone	\$300/Event
Large Speakerphone	\$125/Day

Internet Access

Single Access Hardwire	\$350/Day 1 st Connection \$100 each additional
Wireless	\$250/Day 1 st Connection \$100 each additional

Specific bandwidth requirements, call for more information



For more information please contact:
Hotel Technology

Telephone | # (619) 230-8970
Fax # | (619) 230-8905

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GENERAL INFORMATION

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

GUARANTEE

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four (24) hours prior to the function, subject to product availability. We will set for 3% over the guarantee.

DECORATIONS

Arrangements for floral centerpieces, special decor and entertainment may be made through the Catering department. All decorations must meet with the approval of the San Diego Fire Department, ie. smoke machine, candles, etc.. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

SECURITY

The hotel may require Security Officers for certain events. Only hotel approved Security firms may be used. List available upon request.

LABOR CHARGES

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$150.00 per attendant for each four hour time period. A \$150.00 labor charge will be applied to any food function of less than 25 guests. A \$150.00 bartender charge will apply per bar; allow (1) bartender per 100-guests. \$150.00 bartender fee for all Hospitality Suites up to 4 hours, additional hours at \$35.00 per hour.

FOOD & BEVERAGE

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (A) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (B) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

ELECTRICAL CHARGES

Electrical needs exceeding existing 120 volt/20 amp wall plug service must be arranged in advance and will be charged at \$2.00 per AMP per phase. Additionally, installing/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

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SIGNAGE

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby. However, signage is permitted in the North and South lobbies. Signage can be ordered to the hotel's specification through the SAN DIEGO MARRIOTT MARQUIS & MARINA The UPS Store™ at (619) 234-1500 extension 8940.

AUDIO VISUAL

A complete list of audio visual aids are available through our in-house audio visual company, AAVC. Your Catering Manager can arrange equipment suited to your needs or AAVC may be contacted directly at (619) 234-1500 extension 8929.

The UPS Store™

The Hotel will not accept packages more than five (5) days prior to your function date and notification of deliveries must be in writing. Shipments must include: **Company/Group Name, your Representatives name, Return Address and Date of Function. The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage.** Handling charges will be accessed based on volume.

MEAL TASTING

Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons. Additional attendees can be accommodated at 50% of the menu price.

PAYMENT

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total prepayment may be required. Credit may be established with the hotel for corporate and convention business only if the total estimated charges exceed \$2,500.00. All private functions (weddings, anniversaries, mitzvahs, class reunions, etc...) require a payment of estimated charges payable by cashier check three business days prior to the event. Any remaining charges are payable by credit card on the day of the event.

CANCELLATIONS

The following cancellation schedule for food, beverage and room rental will apply for all groups:
45 days, 25% of the total; 30 days, 50% of the total; 14 days, 75% of the total; 72 hours cancellation, 100% of the total.

SERVICE CHARGE, SALES TAX AND AUDIO VISUAL

A 22% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage charges as well as any Audio Visual equipment charges and function room set-up/rental fees. California law states that the service charge is subject to sales tax.
(California State Regulation 1603 Subsection F)

CALIFORNIA'S "NO SMOKING" LAW - ASSEMBLY BILL 13 SECTION C

In reference to the lodging industry, California Labor Code Section 6404.5: Smoking is prohibited except in designated areas.