



SETTINGS BY US, INSPIRED BY YOU.



SANTA CLARA MARRIOTT®

2700 MISSION COLLEGE BLVD., SANTA CLARA, CA 95054

T 408.970.6100 F 408.970.6116

[SantaClaraMarriott.com](http://SantaClaraMarriott.com)



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LET US BRING YOUR SPECIAL  
DAY TO LIFE

AT THE **SANTA CLARA**

**MARRIOTT**. OUR EXPERTS

WILL GO ABOVE AND BEYOND  
TO MAKE YOUR **VISION**, YOUR  
**TASTES**,

YOUR **DREAMS** COME TRUE

FOR AN UNFORGETTABLE

HAPPILY EVER AFTER

THAT **EXCEEDS EVERY**

**EXPECTATION.**

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SantaClaraMarriott.com





## YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP.

TOAST YOUR "I DOs" IN THE PERFECT SETTING AT

THE **SANTA CLARA MARRIOTT.**

WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION,

WE WILL CREATE THE FAIRYTALE BEGINNING

TO YOUR HAPPILY EVER AFTER.



## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A  
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES  
FOR THE PERFECT BACKDROP TO YOUR "I DOS."

## CEREMONY

The Santa Clara Marriott offers indoor ceremony locations to accommodate up to 1,000 guests.

Our package includes:

- Banquet chairs
- Elevated Stage
- Skirted Tables as needed
- Water station for guests

## 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

## FIRE CEREMONY

The Santa Clara Marriott does permit small open flame in the ballroom space with approval of the fire container by the hotel event staff. These requirements will be discussed in detail with your Event Manager during the planning phase of your event.

Upon hotel's approval of an indoor fire ceremony, a fire watch fee of \$850.00++ will be charged in addition to the facility fee.

*\*\* All facility fees are subject to a 26% F&B House Charge and 9.125% sales tax.*



## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR  
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF  
EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN  
TAKE CARE OF THE MEMORIES.

## WEDDING PACKAGE

- ❖ Fresh floral centerpieces for all guest tables- Gerber daisy in a vase enhanced by three votive candles
- ❖ Floor length white or ivory table linens; Round tables of ten, a draped head table, cake table, guest book table and gift table
- ❖ A dance floor and stage for your band or disc jockey
- ❖ Luxurious complimentary accommodations for the Bride and Groom on night of wedding, with congratulatory bottle of champagne or cider, chocolate covered strawberries and breakfast for two
- ❖ Personal Marriott certified Wedding Consultant for planning your special day
- ❖ Reduced overnight group room rates for out-of-town guests
- ❖ Private menu tasting prior to the wedding with our Chef and a Marriott Certified Wedding Planner for the Bride and Groom, plus two (2) additional guests. Each additional guest at \$50 per person.

### **Menu tasting to include the following:**

- Six (6) butler passed hors d'oeuvres (choose four)
- Two (2) salads (choose one)
- Three (3) entrées and one (1) vegetarian
- Additional taste selections at additional price

## PACKAGE TIERS

### *CELEBRATE*

- ♦ Choice of three passed Hors D'oeuvres
- ♦ Choice of one reception display
- ♦ Elegant three (3) course dinner to include salad or soup, entrée, wedding cake
- ♦ Complimentary Cake Cutting
- ♦ Coffee & tea service
- ♦ One hour of open bar featuring gold brand beer & wine during cocktail reception
- ♦ Champagne for celebratory toast or passed butler style upon arrival

### *TIMELESS*

- ♦ Choice of three passed Hors D'oeuvres
- ♦ Choice of one reception display
- ♦ Elegant three (3) course dinner to include salad or soup, entrée, wedding cake
- ♦ Wedding cake through one of our preferred bakeries
- ♦ Coffee and tea service
- ♦ One hour of open bar featuring premium brand liquors during cocktail reception
- ♦ Champagne for celebratory toast or passed butler style upon arrival

### *ETERNITY*

- ♦ Choice of four passed Hors D'oeuvres
- ♦ Choice of two reception displays
- ♦ Elegant three (3) course dinner to include salad or soup, entrée, wedding cake or dessert
- ♦ Wedding cake through one of our preferred bakeries or chef inspired dessert
- ♦ Coffee and tea service
- ♦ Three hours of open bar featuring premium brand liquors during cocktail reception
- ♦ Wines paired with dinner
- ♦ Featured Specialty Cocktail
- ♦ Champagne for celebratory toast or passed butler style upon arrival
- ♦ Sparkling fruit punch (non-alcoholic) until conclusion of your event

## PASSED HORS D'OEUVRES

Please select a total number of varieties from the below list based on your wedding package

### COLD CANAPES

Pistachio crusted goat cheese with local peach preserves *GF*

Spicy Tuna - Crispy rice cake, avocado, mango chili sauce *GF*

Tomato bruschetta crostini *VG*

Grilled Asparagus - Parmigiano-Reggiano, lemon aioli, sesame crostini *VG*

Baja shrimp, avocado-cilantro ceviche *GF*

Gazpacho with crab salad in shot glass

Compressed spiced watermelon with pesto *VG/GF*

Ratatouille salad on cucumber *V/GF*

Avocado mousse with quinoa medley *V/VG*

Curried chicken with currants, compressed cucumber *V/GF*

### HOT HORS D'OEUVRES

(Sauce served on the side)

Vegetable spring roll with vegan sriracha aioli *V*

Coconut shrimp with spicy coconut sauce

Tandoori chicken skewer with homemade curry blend *GF*

Scallop wrapped in bacon with fig and applewood bacon jam *GF*

Beef wellington with Napa wine glaze de viande

Chicken spring roll with sweet chili sauce *GF*

Mushroom in puff pastry *VG*

Spanakopita with Greek yogurt dill dip *GF*

Skirt steak flautas, with chipotle aioli *GF*

Vegan quesadillas with jalapeno jam *V/GF*

## RECEPTION DISPLAYS

### Market Meat & Cheese Display \$21

Local cheeses and charcuterie, dried fruit, mixed nuts, local honey and fruit jam

### Seasonal Fresh Fruit Display \$20

Fresh seasonal berries & melons, Greek yogurt, local honey

### Seasonal Crudité Display \$20

Assorted vegetables, hummus, naan, housemade ranch dressing

# PLATED DINNER PACKAGE

All Plated Dinner Packages include: Artisan bread service with butter & ice water

## FIRST COURSE – Please select one

### SOUP

Wild mushroom soup, balsamic, crème fraiche **VG**

Tomato bisque with fried basil crust **V/GF**

### SALADS

Bibb, radicchio and frisee with crumbled blue cheese, plum tomatoes, candied walnuts and champagne vinaigrette **VG/GF**

Classic Caesar with crisp romaine, croutons, imported parmesan, kalamata olives, and creamy Caesar dressing **VG**

Spinach salad with Belgian endive, orange segments, smoked bacon, sun dried cranberries and red wine vinaigrette

Marinated heirloom tomatoes - burrata, radish, crispy onions, watermelon, lemon balsamic **VG/GF**

Crisp baby greens, English cucumber, teardrop tomatoes, julienne of carrot and jicama with balsamic vinaigrette **V/GF**

## DESSERT – May substitute wedding cake with no charge with the Eternity package

### Opera Cake \$10pp

Coffee cake, espresso butter cream, luscious chocolate ganache

### Red Berry Mascarpone \$10pp

Vanilla genoa cake, raspberry mascarpone mousse, vanilla chantilly

### Red Velvet Marquis \$9.75pp

Red velvet cake, cream cheese mousse, chocolate glaze, chocolate crumble

## ENTRÉES – Please select one

(If more than one entrée is selected, the highest price will apply to all)

**C:** Celebrate      **T:** Timeless      **E:** Endless

### CHICKEN

Garlic herb roasted Amish chicken, potato purée, caramelized cauliflower, natural jus      **C: \$118 T: \$129 E: \$164**

Pan roasted honey chicken breast, almond and apricot couscous, haricots verts, lemon jus **GF**      **C: \$118 T: \$129 E: \$164**

Yogurt marinated airline chicken, saffron & golden raisin rice pilaf, grilled vegetables, charred lemon half and pomegranate molasses **GF**      **C: \$118 T: \$129 E: \$164**

### BEEF

Grilled New York steak, peas, spring onion, poached artichoke heart, chimichurri **GF**      **C: \$138 T: \$144 E: \$179**

Braised short rib, onions soubise, local farmer's market vegetables, red wine jus **GF**      **C: \$128 T: \$139 E: \$174**

Grilled tenderloin with potatoes pave baby carrots and Asparagus with béarnaise sauce **GF**      **C: \$138 T: \$149 E: \$184**

### FISH

Misoyaki salmon with beet puree, roasted patty pan squash, confit heirloom tomatoes w/ citrus and tobiko sauce      **C: \$128 T: \$139 E: \$174**

Branzino, wild rice, roasted seasonal vegetables fennel and California citrus relish **GF**      **C: \$128 T: \$139 E: \$174**

Seared California white bass, couscous, Cajun spiced fried kale, fennel and California citrus relish      **C: \$123 T: \$134 E: \$169**

### SURF & TURF

Jumbo shrimp scampi & seared airline chicken breast spätzle, white wine garlic butter sauce, vegetables      **C: \$143 T: \$154 E: \$189**

Beef tenderloin with butter poached lobster tail and roasted garlic mashed potatoes, roasted heirloom carrots and charred asparagus **GF**      **C: \$173 T: \$184 E: \$219**

### VEGETARIAN

Quinoa hash with grilled vegetables and charred tomatoes **V/GF**      **C: \$103 T: \$124 E: \$149**

Spaghetti squash with sundried tomato sauce and meatless meatballs **V/GF**      **C: \$108 T: \$124 E: \$154**

Seared King oyster mushroom, celery root puree, baby squash, charred cherry tomato, garlic butter sauce. **VG**      **C: \$108 T: \$124 E: \$154**

Prices subject to change without notice.

## OUTSIDE CATERING WEDDING PACKAGE

*The Santa Clara Marriott may allow food to be provided by an outside caterer in limited circumstances. Caterers must be approved by the hotel.*

Our **Outside Catering Wedding Package** Includes:

- ♦ Round tables and chairs
- ♦ Tablecloth and matching napkins (White or Charcoal)
- ♦ 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\*
- ♦ Centerpieces (Gerber daisy in a vase enhanced by three votive candles)
- ♦ Wedding cake cutting and hot tea or coffee service
- ♦ Complimentary overnight accommodations for the bride and groom the night of the wedding with champagne or cider
- ♦ Chocolate covered strawberries and breakfast for two.

*\*\* Chaffing dishes will be provided to accommodate a maximum of six (6) hot entrées per buffet. If additional chaffing dishes are needed for your event, a \$40.00 rental fee per chaffing dish will apply OR you can arrange for your caterer to provide them for you.*

### PRICING

**\$62.00 per person**

*\*\* A \$400.00 Kitchen Access Fee is applied to all events.*

# BEVERAGES

## Cash Bar or Hosted

### HOUSE

Martini Pour	\$16
Rocks Pour	\$14
Mixed Drinks	\$14

### PREMIUM

Martini Pour	\$18
Rocks Pour	\$16
Mixed Drinks	\$16

### TOP SHELF

Martini Pour	\$20
Rocks Pour	\$18
Mixed Drinks	\$18
Cordials	\$14
Domestic Beer	\$9.50
Premium Beer	\$10.50
House Wine	\$13
Premium Wine	\$16
Bottled Water	\$6.5
Juice	\$6.5
Soda	\$6.5

### BEER BRANDS

#### **Domestic**

- Bud Light
- Budweiser
- Truly
- Heineken 0.0

#### **Premium / Imported**

- Corona
- Blue Moon
- Lagunitas IPA
- Stella
- Sierra Nevada

### HOUSE BRANDS

- Smirnoff
- Cruzan Aged Light
- Captain Morgan
- Beefeater
- Dewars White Label
- Jim Beam
- Jose Cuervo Silver
- Courvoisier VS
- Sweet & Dry Martini & Rossi
- Hiram Walker Triple Sec

### PREMIUM BRANDS

- Absolut
- Bacardi Superior
- Captain Morgan
- Tanqueray
- Dewars White Label
- Maker's Mark
- Jack Daniel's
- Don Julio Blanco
- Hennessy VS
- Sweet & Dry Martini & Rossi
- Hiram Walker Triple Sec

### TOP SHELF BRANDS

- Grey Goose
- Bacardi
- Captain Morgan
- Bombay Sapphire
- Johnnie Walker Black
- Knob Creek
- Crown Royal
- Jack Daniels
- Patron Silver
- Hennessy VSOP
- Sweet & Dry Martini & Rossi
- Hiram Walker Triple Sec

**\*\* There will be a \$175 bartender's fee for each bar.  
Additional brands available upon request.**

*Prices subject to change without notice.*

## BANQUET WINE LIST

### Copper Ridge Cabernet Sauvignon - Appellation Valley, CA

The Copper Ridge Cabernet Sauvignon exhibits medium body and mid-palate weight. On the nose, this wine entices with rich fruit aromas, layered with hints of vanilla and crème brûlée. The finish shows notes of brown spice and vanilla. **\$52.00**

### Copper Ridge Merlot - Appellation Valley, CA

The Copper Ridge Merlot showcases red fruit and dark cherry on the nose, supported by caramel, vanilla and hints of spices. On the palette, round and sweet tannins give way to red fruit with a cherry-vanilla finish. **\$52.00**

### Copper Ridge Chardonnay - Appellation Valley, CA

The Copper Ridge Chardonnay showcases ripe tree fruit with notes of pineapple and mango. The wine is enhanced with notes of toasted oak and brown spice. This wine exhibits a creamy, lingering finish with balanced acidity. A round, creamy mouthfeel is brought about by the use of Malolactic fermentation. **\$52.00**

### Campo di Fiori Pinot Grigio- Italy

Northern Italy is home for these grapes, where sunshine & soil provide the perfect growing season for this light-bodied white grape. Aromas of citrus, stone fruit & honeysuckle followed by lemon, peach & minerality on finish. **\$64.00**

### Quintara Chardonnay, California

Chardonnay can take many taste profile paths. This California Chardonnay benefits from prolonged growing seasons. Medium to full bodied, aromas of lemon and citrus meet ripe pear and granny smith apple on the palate. **\$64.00**

### Fable Roots Red Blend-Italy

Fable Roots grapes hail from the hilly, warm coastal Italian peninsula. Sangiovese and Montepulciano grapes make up the blend. Acidity from the Sangiovese and the Morello cherry and oregano notes, pairs with the richness of the Montepulciano grape, noting red plum and blackberry & dried thyme. **\$64.00**

### Harmony & Soul Cabernet Sauvignon- California

This full-bodied, California Cabernet Sauvignon is crafted to be rich in flavor, exhibiting a deep red color without being heavy tannins. Aromas of cooked red and black fruits and vanilla. Tasting notes of blackberry, cherry and soft tannins work in tandem for a silky and velvety finish. **\$64.00**

### Vin 21 Sauvignon Blanc-California

California Sauvignon Blanc is a medium bodied, easy to drink white wine. Aromas of lemon, kiwi, white peach lead to a crisp, refreshing sip, showcasing grapefruit and passion fruit. Infinitely food friendly. **\$64.00**

### Mumm-Ruthford CA

Elegant aromas of stone fruit and vanilla, with hints of toast and honey, balance bright, light flavors of citrus, green apple, and pear. **\$76.00**

### Sirena Del Mare Rose- Italian

Light bodied, this Rosé blends Italian Sangiovese, Montepulciano and Merlot grapes. This Rosé is florally aromatic, crisp & fresh with a palate of light red fruits and herbs. **\$76.00**

### Freixenet Blanc De Blancs

The Blanc de Blancs carries a refreshingly light and smooth taste. The baked apple and vanilla flavors create a velvety soft mouthfeel on the finish. It is served best along any appetizer or within a refreshing sparkling cocktail. **\$76.00**

*Santa Clara Marriott is sincerely concerned for the safety and wellbeing of our guests. As a licensee, the Hotel is responsible for the administration of liquor regulations which prohibits liquor from being brought into the hotel from outside sources. The hotel will not serve any guest who appears to be under the influence of alcoholic beverages.*

*We reserve the right to ask for Photo ID to verify legal age.*



## YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

## DELIGHT YOUR GUESTS UNEXPECTEDLY

*Priced per person*

### MILK CHOCOLATE FONDUE FOUNTAIN FANTASY

Cascading milk chocolate surrounded by fresh fruits, berries, assorted freshly baked cookies, brownies, marshmallows, and pound cake **\$30**

### VIENNESE TABLE

An elaborate display of miniature French pastries, cakes, tortes, mousses **\$25**

### MINI SLIDERS & HOT DOGS W/ TATER TOTS

With assortment of toppings **\$20**

### CHICKEN WINGS

Crudit , ranch dip, Blue cheese dressing Flavors (pick 2): teriyaki, buffalo, BBQ, Honey mustard, house blend spice rub, Cool ranch **\$22**

### NACHO BAR

Tortilla chips, Nacho cheese, sour cream, pico de gallo, shredded lettuce, guacamole and jalape os **\$20**

### INSTANT NOODLE BAR (attendant required)

Assortment of noodles, green onions, sliced egg, kimchee, sambal, mini sausage, meat. **\$20**

## UNIQUELY SANTA CLARA MARRIOTT

The Santa Clara Marriott can personalize your special day with the following upgraded amenities:

### BEVERAGES

Unlimited soft drinks served during cocktail reception, dinner & dance (maximum of 5 hours)

**\$12 per person**

House wine to be served during dinner, based on 2 bottles of house wine per table of 10 guests

**\$12 per person**

Bartender **\$175 per bar**

### LINEN & CHAIRS

Chivari Chairs **\$15.00 each**

Custom Chair Covers **\$6.00 per person**

Custom Sashes for Chairs **\$4.00 per person**

Upgraded Linens **\$15.00 per table**

Upgraded Napkins **\$3.00 per person**

### OTHER ITEMS

Cake cutting fee (if using outside Bakery)

**\$6 per person**

Ice sculpture (40" x 20") various designs available

**\$500 each**

Coat check/gift attendant (for entire event) **\$200**

Coat racks (without attendant) **No charge**

*\*\* Prices subject to change without notice.*

## PREFERRED VENDORS

### THEME DÉCOR & DESIGN

Asiel Design  
(408) 280-7078  
[www.asielfdesign.com](http://www.asielfdesign.com)

Balloonatics  
(408) 866-8206  
[www.balloonaticsevents.com](http://www.balloonaticsevents.com)

Floramor  
(415) 975-2020  
[www.floramor.com](http://www.floramor.com)

IDEAS  
(510) 895-3800  
[www.ideas-events.com](http://www.ideas-events.com)

SB Arts  
(408) 506-3875  
[www.sb-arts.com](http://www.sb-arts.com)

Shakor Décor  
(415) 800.2066  
[www.shakordecor.com](http://www.shakordecor.com)

Stuart Event Rentals  
(408) 856-3232  
[www.stuartrental.com](http://www.stuartrental.com)

Vermilion Weddings & Events  
(510) 364-1714  
[vermilionweddings@gmail.com](mailto:vermilionweddings@gmail.com)

World of Princess  
(408) 267-8360 [www.wprincess.com](http://www.wprincess.com)

### BAKERIES

Cake Expressions  
(408) 295-2253  
[www.cakeexpressions.com](http://www.cakeexpressions.com)

### FLORISTS

Bloomsters  
(408) 268-5518  
[www.bloomsters.com](http://www.bloomsters.com)

Citti's Florist  
(408) 246-7272  
[www.cittisflorist.com](http://www.cittisflorist.com)

De Young Flowers  
(408) 378-1580  
[www.deyoungflowers.com](http://www.deyoungflowers.com)

### ENTERTAINMENT

Ajit Singh  
(530) 220-5358  
[info@ajitsinghmusic.com](mailto:info@ajitsinghmusic.com)

Elite Entertainment  
(408) 733-8833  
[www.e3music.com](http://www.e3music.com)

Jordan River Entertainment  
(408) 390-4840  
[www.a-dj.com](http://www.a-dj.com)

Sound in Motion Disc Jockeys  
(408) 345-4050  
[www.simdjs.com](http://www.simdjs.com)

Wicked Entertainment  
(650) 892-6000  
[www.djwickedent.com](http://www.djwickedent.com)

### PHOTOGRAPHERS

American PhotoBank  
(510) 429-6909  
[www.americanphotobank.com](http://www.americanphotobank.com)

Ed Pingol Photography  
[www.edpingolphotography.com](http://www.edpingolphotography.com)

MP Singh Photography  
(408) 772-9450  
[www.mpsinghphotography.com](http://www.mpsinghphotography.com)

Photography by Busa  
(408) 891-5642  
[www.photographybybusa.com](http://www.photographybybusa.com)

Suneel Kelkar  
(408) 268-0947  
[www.suneelphoto.smugmug.com](http://www.suneelphoto.smugmug.com)

### PHOTO BOOTH

Ultimate Photo Booth  
(408) 418-8386  
[www.ultimatephotobooth.com](http://www.ultimatephotobooth.com)

### CHINESE CUISINE

Chef Chu's  
(650) 948-2696  
[www.chefchu.com](http://www.chefchu.com)

### INDIAN CUISINE

Jalsa  
(408) 480-3825  
[www.jalsasf.com](http://www.jalsasf.com)

Jay Bharat  
(510) 494-9727  
[www.jaybharat.com](http://www.jaybharat.com)

Silver Spoon  
(408) 595-5957 / (408) 645-1840  
[www.silverspoonindia.com](http://www.silverspoonindia.com)

### MEHENDI ARTISTS

Henna Bash  
(408) 621-4391  
[www.hennabash.com](http://www.hennabash.com)

Mehendi Designer  
(209) 251-9400  
[www.mehndidesigner.com](http://www.mehndidesigner.com)

### BARAAT HORSE

Buzzard's Roost  
(530) 795-4084  
[www.californiahorsecarriagerentals.com](http://www.californiahorsecarriagerentals.com)

### TRANSPORTATION

Sal's Airport and Limo Service  
(877) 524-2775 / (408) 733-1275  
[www.salslimo.com](http://www.salslimo.com)

### VIDEOGRAPHY

Crown & Anchor  
(415) 652-4393  
[www.crownanchorcinema.com](http://www.crownanchorcinema.com)

Legacy Films & Media, LLC  
(408) 356-3400  
[www.legacyfilmsevents.com](http://www.legacyfilmsevents.com)



## YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, SANTA CLARA MARRIOTT WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

# HOTEL GALLERY



HOTEL EXTERIOR



LOBBY & GREAT ROOM



KING ROOM – TOWER VIEW



BALLROOM FOYER



CALIFORNIA BALLROOM



BANQUET SET-UP



SEDONA ROOM



SEDONA PATIO



COURTYARD

## GENERAL INFORMATION

Printed menus are guidelines only. Our event and catering sales team will be happy to prepare customized proposals to meet your specific needs. All prices are subject to change. Confirmation of menu prices will be made by our event and caterings/sales managers.

## AVAILABILITY

Daytime events may be scheduled between 9AM- 4:30 PM. Evening events may be scheduled between 6PM-12 AM. Hours are subject to flexibility. Celebration packages are based on a six-hour time period. In the event the ballroom is unoccupied past the contracted closing time, client may extend the party at a rate of \$600 per hour. Access to your function room prior to the scheduled event time, for the purpose of decorating, is subject to availability and must be confirmed with Hotel Event and Sales team.

## MENU PLANNING

We will make every effort to adjust menus for religious or dietary preferences. No food or beverage, alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources without special written permission from the hotel.

## DECORATIONS

Arrangements for floral centerpieces and special props may be made through your event or catering sales manager. All props and decorations must meet with the regulations set forth by the Santa Clara Fire Department. All candles and candle holders must be enclosed in glass.

## GUARANTEES

Guaranteed attendance will be required three business days in advance, or the expected number will become the guarantee. We will set and prepare 3% over the guarantee for groups of 100 guests or over. We will set and prepare 5% over the guarantee for groups under 100 guests. For buffet, the hotel will set and prepare for the guaranteed number only. At confirmation of your event, 80% of your estimated attendance will be established as your minimum guarantee. This minimum is not subject to reduction once confirmed.

## PAYMENT

Total estimated charges must be provided as contracted unless credit has been established with the hotel.

## VENDORS

Recommendations for ceremony music, entertainment, photography, videography and additional décor are available through your wedding planner. If you provide your own vendors, they must provide the hotel with a certificate of liability insurance. Your contract contains a "Hold Harmless Clause" which protects the hotel from any claims for losses or damages arising out of vendor activities.

## LABOR CHARGES

Meal functions and meal prices are based on set-up with rounds of ten guests. Should your group require round tables of eight guests, a charge will apply for the additional service staff required. The fee for additional servers, station attendants and cocktail servers is \$150 per server per event. A bartender fee of \$175 will also apply per bar.

## SECURITY

The hotel may require additional security officers for certain events. Only hotel approved security organizations/officers carry a minimum of \$1,000,000 in liability may be used.

## F&B STAFF CHARGE AND F&B HOUSE CHARGE

An 18.46% F&B Staff Charge and a 7.54% F&B House Charge are applied to all food and beverage related events. A 26% F&B House Charge is applied to all meeting room rentals. The F&B Staff Charge and/or the F&B House Charge may increase between the time of this Agreement and the time of the event. The increase may be the result of changing market prices, costs, taxes or other objective factors as determined by the Hotel. The Hotel will provide not less than 45 days' notice of such changes, which notice may be by email. You agree to pay the F&B Staff Charge and the F&B House Charge in existence at the time of the event. The F&B Staff Charge is paid in full to employees servicing the event. The F&B House Charge is retained by the Hotel and 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 managers and other Banquet employees are not customarily tipped, so tips are not expected. All prices are subject to applicable taxes (currently 9.125% for meetings with F&B and 15.7% occupancy tax for meetings without F&B).

## MARRIOTT BONVOY PROGRAM

Earn up to 60,000 points per event on eligible room, food, beverages and audio/visual charges. (2 points per \$1 USD).

Titanium Elite members: Earn up to 105,000 points per event.

Earn up to 20,000 airline miles per event instead of points

Get 10 Elite Night Credits with your first meeting. That's Silver Elite status!

Earn 1 Elite Night Credit for every additional 20 room nights you book — up to 20 Elite Night Credits per event.