



forever
yours

ceremony

'any day spent with you is my favorite day. So, today is my new favorite day.'

~ winnie the pooh

your special day includes:

staging
chairs
rehearsal time, (based on availability)
guest book tables
gift tables
aisle runner *

**additional costs will apply,*

Locations available:

San Ramon / Bayside, upto 80 guests	\$3,000
Outside Ceremony, upto 120 guests	\$4,500
Junior Ballroom, upto 300 guests	\$5,000
1/2 Grand Ballroom, upto 400 guests	\$7,500
Full Grand Ballroom, upto 1,000 guests	\$12,000



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

inclusions

'if you want to be fearless, choose love'

all wedding packages include:

6 hour event, excluding set up and tear down

(1) glass of house champagne per person for toasting

(2) bottles of house wine per table during dinner

complimentary cake cutting

bartender fee waived for up to 6 hours, (1 bartender for every 100 guests provided)

professional banquet captain and waitstaff

complimentary menu tasting for up to 4 guests, with a minimum of 100 guests

complimentary tables, floorlength black or white linens, banquet chairs

dance floor, tables for head table, cake, guestbook

standing and/or seated cocktail tables

staging

(1) power drop (100 amps)

(1) upgrade to an executive suite at the discounted group rate for night before

complimentary room for the bridal couple the night of the event

(1) complimentary parking pass for the bridal couple

(2) complimentary parking passes

courtesy block of 10 rooms at a discounted rate for your family & friends

discounted self parking rate of \$20 per car, \$27 for overnight

double Marriott Bonvoy points

**equipment over and above the Hotel inventories, will incur additional charges*



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

lily package

'love is all'

~ jack kerouac

day wedding - \$80 per person**

(for events from 10am to 5pm)

One Hour Reception

unlimited flow of sparkling apple cider and fruit infused water
bruschetta display (2 pieces per person)

Three Course Plated Luncheon

served with fresh baked bread rolls and freshly brewed iced tea

salads (choose one)

BLT Salad - iceberg lettuce, peppered bacon, heirloom tomatoes, bleu cheese crumbles

OR

Caesar Salad - hearts of romaine, shredded parmesan cheese, grilled focaccia croutons

OR

California Salad - organic mixed greens, roasted beets, pomegranate dressing

main (choose one)

pistachio pesto crusted chicken, natural au jus, sundried tomato arugula risotto

OR

Seared Pacific Salmon - spring leek relish, sauteed greens, lemon basil cream sauce

OR

Cumin Infused Cauliflower Steak - mediterranean couscous, sundried tomato-olive relish, grilled zucchini, tomato-butter sauce

sweets (choose one)

chocolate mousse cake, creme anglaise, garnished with fresh berries

OR

lemon gelato, swirled with limoncello

freshly brewed coffee, decaffeinated coffee, selection of teas



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

rose package

'you had me at hello'

~ jerry maguire

day wedding - \$92 per person**
(for events from 10am to 5pm)

One Hour Reception

unlimited flow of sparkling apple cider and fruit infused water
2 passed hors d'oeuvres per person

Three Course Plated Luncheon

served with fresh baked bread rolls and freshly brewed iced tea

salads (choose one)

Butter Lettuce & Red Oak Leaves, cherry tomatoes, gruyere cheese, garlic crostini,
toasted pistachios, dijon vinaigrette

OR

Baby Arugula, roasted beets, marcona almonds, blueberries in a champagne vinaigrette

OR

Goat Cheese Caesar, baby red and green romaine, roasted cherry tomatoes, kalamata
olives, ciabatta croutons

main (choose one)

Lemongrass & Tamarind Infused chicken, sweet potato puree, braised Swiss chard,
pearl onions, star anise fennel au jus

OR

Pan Seared Salmon, wild mushroom & corn risotto, asparagus, caramelized heirloom
carrots, blood orange beurre blanc

OR

Char Grilled Flat Iron Steak, caramelized onions, wild mushroom potato puree,
seasonal vegetables, bleu cheese butter, natural au jus

sweets (choose one)

lavender creme brulee

OR

dulce de leche cake, caramel drizzle with chocolate shavings
freshly brewed coffee, decaffeinated coffee, selection of teas



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

orchid package

'this is me and I am yours'

leo christopher

evening wedding - \$95 per person**

One Hour Reception

unlimited flow of sparkling apple cider and fruit infused water
1 display hors d'oeuvre platter OR 2 passed hors d'oeuvres per person

Three Course Plated Dinner

served with fresh baked bread rolls and freshly brewed iced tea

salads (choose one)

Butter Lettuce & Red Oak Leaves, cherry tomatoes, gruyere cheese, garlic crostini,
toasted pistachios, dijon vinaigrette

OR

Organic Mixed Greens, roasted beets, seasonal berries, pomegranate vinaigrette

OR

Caesar Salad, hearts of romaine, asiago cheese, parmesan crisp, grilled focaccia croutons

main (choose one)

Grilled Frenched Breast of Chicken, wild mushroom, goat cheese polenta

OR

Cedar Wrapped Salmon, julienne leeks, shiitake mushrooms, coconut scented jasmine
rice, baby bok choy

OR

Curry & Ginger Tofu Steak, jade bamboo steamed rice, sauteed cabbage slaw

sweets (choose one)

creme brulee, berry garnish

OR

mango panna cotta

freshly brewed coffee, decaffeinated coffee, selection of teas



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

orchid

amaryllis package

'love all, serve all, feed all'

`neem karoli baba

evening dinner - \$110 per person**

One Hour Reception

unlimited flow of sparkling apple cider and fruit infused water
1 display hors d'oeuvre platter OR 2 passed hors d'oeuvres per person

Three Course Plated Dinner

served with fresh baked bread rolls and freshly brewed iced tea

salads (choose one)

BLT Wedge Salad, iceberg lettuce, peppered bacon, heirloom tomatoes, bleu cheese
crumbles

OR

Watermelon Arugula Salad, heirloom tomatoes, candied walnuts, cana de oveja cheese

main (choose one)

Grilled Chicken Cordon Bleu, wild sundried tomato, brie cheese, arugula risotto,
prosciutto

OR

Ginger Soy Glazed Sea Bass, bamboo rice pilaf, ginger & garlic wine sauce, baby bok
choy, glazed rainbow carrots

OR

Dry Rub New York Steak, chianti reduction, roasted fingerling potatoes, french petite
haricot vert

sweets (choose one)

chocolate mousse cake, creme anglaise, garnished with berries

OR

lemon gelato swirled with limoncello

freshly brewed coffee, decaffeinated coffee, selection of teas



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

peony package

*'these two are not two, love had made them one, amo ergo sum! and by its mystery each is
no less but more'
- benjamin britton*

buffet dinner - \$115 per person**

One Hour Reception

unlimited flow of sparkling apple cider and fruit infused water
1 display hors d'oeuvre platter OR 2 passed hors d'oeuvres per person

Buffet Service Dinner

served with fresh baked bread rolls

salads

baby spinach, frisee, red endive, berries, watermelon radish, shaved fennel,
spicy candied walnuts, housemade dressings

roasted cauliflower salad, baby red & green kale, arugula, radish, dried cherries,
pumpkin seeds, lemon vinaigrette

main

grilled sea bass, roasted baby marble potatoes, sun dried tomato sauce

petite flat iron steak, farro risotto, green garlic fondue

roasted summer squash quinoa, tamarind chile glaze

mashed potato casserole, sage & fontina cheese

roasted asparagus with roasted shallots

sweets

assorted petite cakes, mousses and mini parfaits
freshly brewed coffee, decaffeinated coffee, selection of teas



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

aster package

'what force is more potent than love'

igor stravinsky

buffet dinner - \$120 per person**

One Hour Reception

unlimited flow of sparkling apple cider and fruit infused water
1 display hors d'oeuvre platter OR 2 passed hors d'oeuvres per person

Buffet Service Dinner

served with fresh baked bread rolls

starters

seafood chowder, sourdough croutons

lola rosa & oak leaf salad, roasted grapes, toasted pecans, butternut squash, red peppers,
roasted root vegetables, shaved parmesan, housemade dressings

penne pasta salad, charred red onions, asparagus, roasted red peppers, pecorino basil-
balsamic vinaigrette

main

citrus roasted halibut, braised radish, light herb bouillon

thyme & mustard roasted chicken breast, braised collard greens, balsamic au jus

red wine braised short ribs, thyme demi glaze

roasted new potatoes, herbs

roasted cauliflower, Brussels sprouts

sweets

raspberry panna cotta

white & dark chocolate duet mousse cake

freshly brewed coffee, decaffeinated coffee, selection of teas



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

aster

bites & displays

'for suddenly, I saw you there and through foggy london town, the sun was shining everywhere'

~george gershwin

cold hors d'oeuvres

caprese skewers, cherry mozzarella, fresh basil, organic plum tomatoes
crab salad in a cucumber cup
herbed goat cheese & beet tartar
tomato, basil bruschetta, parmesan cheese
grilled shrimp with fennel aioli in a lettuce cup

hot hors d'oeuvres

goat cheese & honey in a phyllo pastry
chicken lemongrass pot stickers
barbacoa steak tacos
trio mushroom tart
punjabi chicken samosas

platters

locally sourced cheese display - purple moon fiscalini, la petit creme marin, pepato
sheet gold, humboldt fog, fresh honeycomb, balsamic roasted grapes, sliced baguettes &
crackers

hummus display - traditional hummus, black bean & chipotle, babaganoush, fava bean
& ricotta dip, seasonal vegetable crudites & grilled naan

vegetable crudite - raw & grilled vegetables with green goddess dipping sauce, spicy
bleu cheese dips



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

enhancements

'you know my faithfulness to you, never can another own my heart'

~ ludwig van beethoven

salad enhancements

mache & frisee lettuce, heirloom tomatoes, buffalo mozzarella basil salt,
pomegranate balsamic vinaigrette

spring mix, teardrop tomatoes, grilled peaches, pt. reyes bleu cheese,
pistachio plum vinaigrette

baby spinach, muscato poached pears, gorgonzola, candied walnuts, citrus vinaigrette

seasonal mixed greens, apples, sundried cranberries, toasted pepitas &
pt. reyes bleu cheese, apple cider vinaigrette

butter lettuce, oranges, roasted beets, toasted hazelnuts, feta cheese,
red wine honey vinaigrette

\$5.00 additional charge added to your chosen package

entree enhancements

roasted butternut squash & mixed mushroom wellington \$125

stuffed free range chicken, artichoke roasted peppers, asparagus veloute \$125

pan seared sea bass, citrus beurre blanc, basil oil \$130

red wine marinated NY steak \$135

thyme crusted filet mignon, caramelized shallots, port wine sauce \$140

duo of entrees

char grilled chicken breast & lemon jumbo prawns \$145

parsley crusted halibut & syrah braised short ribs \$150

NY steak & glazed salmon fillet \$155

citrus prawns & herb crusted filet of beef \$165

sweet enhancements

coconut panna cotta, fresh mango coulis

espresso creme brulee, salted caramel sauce

chocolate truffle mousse cake, fresh berries & raspberry coulis

\$5.00 additional charge added to your chosen package

late night snacks*

'the greatest thing you'll ever learn is just to love and be loved in return'

~david bowie

gourmet dogs

all beef hot dogs & Italian sausages
bacon, cheddar cheese, jalapenos, onions, guacamole, sauerkraut,
relish, dijon mustard, bbq sauce, ketchup
\$24

nachos

red, yellow & blue corn tortilla chips, melted cheddar cheese,
ground beef chili, sour cream, guacamole, salsa
\$14

popcorn

self-serve warm freshly made popcorn, parmesan, garlic, ranch seasoning
\$7

NY pretzels

warm salted pretzel bites, regular & honey mustards, cheese sauce, jalapenos
\$8

sliders & fries

bbq pork sliders with spicy slaw & sweet potato fries
\$15

churros

warm cinnamon churros, chocolate fondue sauce
\$10

donuts & coffee

variety of donuts
freshly brewed coffee, decaffeinated coffee, selection of tea
\$12

*prices listed are per person

*additional server fees of \$150 per server will apply



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

outside catering package

'some people come into our lives, leave footprints on our hearts, and we are never the same'

~ franz schubert

outside wedding package inclusions:

6 hour event, excluding set up and tear down
buffet set up including 6 chafing dishes and serving utensils
complimentary cake cutting
bartender fee waived for up to 6 hours, (1 bartender for every 100 guests provided)
professional banquet captain and waitstaff
complimentary tables, floor length black or white linens, banquet chairs
votive candles
dance floor, tables for head table, cake, guestbook
standing and/or seated cocktail tables
staging
(1) power drop (100 amps)
(1) upgrade to an executive suite at the discounted group rate for night before
(1) complimentary parking pass for the bridal couple
(2) complimentary parking passes
courtesy block of 10 rooms at a discounted rate for your family & friends
discounted self parking rate of \$20 per car, \$27 for overnight
double Marriott Bonvoy points

**equipment over and above the Hotel inventories, will incur additional charges*

buffet service

Breakfast	\$49.00
Lunch	\$59.00
Dinner	\$69.00

plated service

Breakfast	\$39.00
Lunch	\$49.00)
Dinner	\$59.00



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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

CASH BAR
(priced per beverage)

martini pour | premium \$17
cocktails | premium \$17
martini pour | top shelf \$19
cocktails | top shelf \$19
cordials | \$19
domestic beer | \$10
premium beer | \$12
house wine | \$12
premium wine | \$16
bottled water | \$7
soda | \$7
juice | \$7

HOSTED BAR
(priced per beverage)

martini pour | premium \$15
cocktails | premium \$15
martini pour | top shelf \$17
cocktails | top shelf \$17
cordials | \$17
domestic beer | \$9
premium beer | \$10
house wine | \$10
premium wine | \$14
bottled water | \$6
soda | \$6
juice | \$6

Wine Corkage \$25.00 per bottle
(25 guest minimum for any bar set up)

HOSTED BAR PRICES
(package includes full bar set-ups/priced per person)
1st hour: premium \$26 | top shelf \$32
2nd hour & each additional hours: premium \$18 | top shelf \$24

beer and wine
(package includes assorted domestic and international beers)
1st hour: premium \$20 | top shelf \$24
2nd hour & each additional hours \$15 | top shelf \$17



Please Note: A 15.375% F&B Staff Charge and a 10.625% F&B House Charge, plus applicable taxes (currently 9.625%) are applied to Food and Beverage. A 26% F&B House Charge is applied to Room Rental Only. 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