



INFINITELY YOU  
UNFORGETTABLE. INSPIRED BY YOU.



# Ceremony Package

The San Jose Marriott offers indoor ceremony locations to accommodate up to 1,000 guests.

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## 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

A 17.5% F&B Staff Charge, a 8.5% 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.



# Reception Packages

Each package includes what is listed and what is listed above it

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## CELEBRATE

- ◆ A dance floor and stage for your band or disc jockey
- ◆ A Marriott Certified Wedding Planner
- ◆ Reduced overnight group room rates for out of town guests

## IMMORTALIZE

- ◆ Private Menu Tasting with a Chef
- ◆ Wedding Cake from our Preferred Vendor
- ◆ Complimentary Junior Suite on the night of the wedding
- ◆ Chiavari chair, specialty floor length table cloth and napkin in your color choice

## INFINITY

- ◆ Specialty Cocktail created with our in-house mixologist
- ◆ Complimentary luxury suite on the night of the wedding
- ◆ Congratulatory bottle of sparkling wine
- ◆ Chocolate covered strawberries

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# Wedding Reception Packages

All Plated Dinner Packages Include: Artisan Bread Service With Butter, Ice Water, Coffee & Tea.

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## CELEBRATE 90

- ◆ Choice of Two Hors' D'oeuvres
- ◆ Choice of Salad or Soup
- ◆ Chicken Entrée (Upgrade for additional cost)
- ◆ Champagne toast
- ◆ Complimentary cake cutting

## IMMORTALIZE 140

- ◆ One Hour Deluxe Bar
- ◆ Choice of Three Passed Hors D'oeuvres
- ◆ Choice of Salad or Soup
- ◆ Choice of Entrees (Two)
- ◆ Champagne Toast
- ◆ Wedding Cake/Dessert

## INFINITY 170

- ◆ 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

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

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## **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

Included in your wedding package, please select one

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## **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

Included in Infinity Package

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## **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 Crudit  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

One hour included in Immortal Wedding Package and Three hours included in Infinity Package

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## **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 Entrée (Ask your event manager for upgrade pricing)  
Choice of 2 Included in your Immortal and Infinity wedding package.

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## **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 Continued

Choose of 2 Included in your Immortal and Infinity wedding package.

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### **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

May substitute for wedding cake in Immortal and infinity packages at no charge

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**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:

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**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 chairs

Floor length table clothes 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\*

Centerpieces (include small round vase with 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 in Coastal Manor.

## Pricing

**\$75.00 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.

A customary 26% taxable service charge and sales tax will be added to all prices.

Children's menu offerings available upon request for ages 12 and under.

Due to health code on outside vendors can not be allowed into the main kitchen facilities.

San Jose Marriott  
301 South Market Street  
San Jose, CA 95110  
Tel: (408) 280-1300



#SJMarriott

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