



MARRIOTT
NEWPORT BEACH



EVENTS MENU

NEWPORT BEACH MARRIOTT HOTEL & SPA
900 Newport Center Dr Newport Beach CA 92660

CONTINENTAL BREAKFAST

Continental breakfast priced for one hour of service

Per person pricing

OC CONTINENTAL | \$34

- Assorted freshly baked gourmet muffins, fresh bagels and breads, sweet butter and local jams
- Seasonal selection of fruits and berries
- Selection of fruit juices
- Freshly brewed premium coffee and tea

SOCAL CONTINENTAL | \$37

- House made granola, assorted yogurts
- Oatmeal bar, brown sugar, dark raisins, dried cranberries, goji berries and sliced almonds
- Assorted selection of bagels, sweet butter, preserves and honey
- Seasonal selection of fresh fruits and berries
- Selection of fruit juices
- Freshly brewed premium coffee and tea

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

OC Continental | \$39

SoCal Continental | \$42



BREAKFAST BUFFET

\$100 fee for groups under 25

Per person pricing

BREAKFAST BUFFET | \$51

- Freshly baked gourmet muffins, fresh bagels and assorted breads
- Sweet butter and locally produced jams and honey
- Seasonal selection of fruits and berries
- House made granola, fresh berries and yogurt
- Scrambled eggs and savory herbs
- Brioche French toast, toasted almonds and warm maple syrup
- Smoked bacon and chicken sausage
- Country style breakfast potatoes
- Selection of fruit juices
- Freshly brewed premium coffee and tea

BREAKFAST BUFFET ENHANCEMENTS

- Oatmeal bar | \$6 pp
- Pastries and breakfast bread station | \$6 pp
- Acai bowls | \$10 pp
- Yogurt station | \$8 pp
- Texas cinnamon French toast | \$7 pp
- Egg and bacon croissant sandwiches | \$8 each
- Egg, sausage and cheese burritos | \$8 each
- Huevos Rancheros, black beans, avocado, cojita | \$8 each
- Waffle bar | \$10 pp (1 station per 50 guests) *
- Eggs benedict | \$8 pp
- Omelet station | \$12 pp (1 station per 50 guests) *
- Assorted breakfast frittatas | \$7 pp
- Egg whites substitution | \$3 pp

* Requires attendant(s) at \$175 each

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Breakfast Buffet | \$56



PLATED BREAKFAST

Per person pricing

All plated breakfasts include:

- ✓ Seasonal fruit and berries plate
- ✓ Breakfast breads and sweet butter
- ✓ Freshly brewed premium coffee and tea

BACK BAY BREAKFAST | \$34

- Crunchy granola French toast
- Maple syrup
- Apple compote
- Smoked bacon

CORONA DEL MAR BREAKFAST | \$36

- Herb scrambled eggs
- Smoked bacon
- Oven-roasted tomatoes
- Breakfast potatoes

JAMBOREE BREAKFAST | \$37

- Eggs benedict with hollandaise sauce
- Seared Canadian bacon
- Roasted breakfast potatoes
- Sweet peppers

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Back Bay Breakfast | \$39

Corona Del Mar Breakfast | \$41

Jamboree Breakfast | \$42



COFFEE BREAK PACKAGE

COFFEE BREAK PACKAGE | \$58

Per person pricing

Morning Coffee Service

- Danish and muffins
- Mini bagels and cream cheese
- Fruit preserves and butter
- Assorted protein bars
- Freshly squeezed orange, and cranberry and grapefruit juices
- Freshly brewed premium coffee and tea

Mid-Morning Coffee Service

- Freshly squeezed orange, cranberry and grapefruit juices
- Assorted biscotti and macaroons
- Freshly brewed premium coffee and tea

Afternoon Coffee Service

- Jumbo homemade cookies, brownies, blondies
- Diet and regular soft drinks
- Iced teas, mineral waters and sparkling fruit juices
- Freshly brewed premium coffee and tea

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA | \$63



SPECIALTY BREAKS

THE PERFECT PICK ME UP | \$24

- Toasted almonds
- Edamame
- Goji berries & blueberries
- Chocolate covered coffee beans
- Flax & chia seeds

LET'S GO NUTS | \$27

- Roasted warm peanuts and sea salt cashews
Cajun spiced almonds
- Yogurt covered almonds and chocolate covered almonds

BALBOA FUN ZONE | \$28

- Mini corn dogs, house made sauces, and nacho bar
- Local balboa bars, retro candies and old fashioned sodas

SCHOOL HOUSE BREAK | \$26

- Pigs in a blanket, soft pretzels with assorted mustards
- Crudité
- Nutella & peanut butter sandwiches

SUNDAE BAR | \$22

- Vanilla, chocolate and strawberry ice cream
(choose two)
- Nuts, cherries, caramel and chocolate sauce, whipped cream and sprinkles

**Station Attendant Fee \$175 – 2 Hours*

TASTE OF THE SUN | \$22

- Lemon pound cake
- Candied citrus
- Glazed grapefruit
- Lemon bars
- Citrus panna cotta

BAJA BREAK | \$26

- Corn tortilla chips and pico de gallo
- Salsa verde and guacamole
- Mini quesadillas
- Smoked chicken and cojita cheese
- Tres leches

BUTCHER BLOCK | \$26

- Artisan cheeses, prosciutto, genoa salami and sopressatta
- Marinated olives, artichokes and pepperoncini
- Pickles and mustards

GOING GRANOLA | \$25

BUILD YOUR OWN TRAIL MIX

- Granola
- Dark chocolate and assorted candies
- Brittle
- Toasted almonds and dried fruits



YOUR BREAK, YOUR WAY

CREATE YOUR OWN BREAK

- Mini fruit skewers with honey yogurt | \$6 per skewer
- Candies and candy bars | \$5 each
- Gourmet popcorn | \$5 each
- Assorted bags of chips | \$5 pp
- Protein bars | \$6 each
- Grandma's brownies and blondies | \$6 pp
- Cookies freshly baked and presented in our custom oven | \$6 pp
- Assorted coffee cakes | \$60 per cake (serves 12)
- Local balboa bars | \$15 pp
- Fresh from the market - local vegetables and hummus | \$13 pp
- Seasonal organic whole fruits | \$49 per dozen
- Plain or flavored Greek yogurt | \$6 each
- Giant warm soft pretzels, spicy mustard | \$6 pp



BEVERAGE BREAKS

BEVERAGE BREAKS

Per person pricing

The Basics | \$17

Priced for two hours service

- Freshly brewed Premium coffee
- Freshly brewed Premium decaffeinated coffee
- Freshly brewed Premium Tea

The Basics - All Day | \$27

Served at the start of your meeting and refreshed mid-morning and afternoon

- Freshly brewed Premium coffee
- Freshly brewed Premium decaffeinated coffee
- Freshly brewed Premium Tea

All Beverages - All Day | \$32

Served at the start of your meeting and refreshed mid-morning and afternoon

- Freshly brewed Premium coffee
- Freshly brewed Premium decaffeinated coffee
- Freshly brewed Premium Tea
- Pepsi, diet Pepsi, Sierra Mist and diet Sierra Mist
- Evian 330 ml. bottled water
- Badoit sparkling water - 330 ml
- Stubborn retro style sodas

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

The Basics | \$22

The Basics - All Day | \$32

All Beverages - All Day | \$37

A LA CARTE BEVERAGES

Bottled Water | \$7 Each

- Evian natural spring water - 330 ml
- Badoit sparkling water - 330 ml

Soft Drinks - 12 oz. | \$7 Each

- Pepsi and Diet Pepsi
- Sierra Mist, Diet Sierra Mist and Mountain Dew

Stubborn Sodas | \$9 Each

- Retro style sodas - Assorted flavors

Specialty bottled waters | \$7 each

- Sobe Life Water

Energy Drinks | \$10 Each

- Red Bull and Monster

Gatorade | \$9 Each

- Assorted flavors

Iced Coffee and Tea Drinks | \$10 Each

- The Republic of Tea iced teas
- Starbucks™ double shots and Frappuccino

Premium Coffee by the Gallon | \$87 Each

- Freshly brewed premium coffee
- Freshly brewed decaffeinated premium coffee

Starbucks™ Coffee by the Gallon | \$95 Each

- Freshly brewed Starbucks™ coffee
- Freshly brewed decaffeinated Starbucks™ coffee

Premium Tea by the Gallon | \$87 Each

- Assorted premium tea selections

Tazo Tea by the Gallon | \$95 Each

- Assorted Tazo tea selections

Lemonade by the Gallon | \$68 Each

- Home style lemonade

Ice Tea by the Gallon | \$68 Each

- Freshly brewed ice tea



LUNCH BUFFETS

*\$100 fee for groups under 20
per person pricing*

ULTIMATE SALAD BAR | \$69

Soup

- Soup of the day

Salads

- Spinach, arugula, bibb lettuce, chopped mixed greens

Toppings

- Kalamata olives, shredded carrots, green onions, roasted red peppers, shaved fennel
- Roasted corn and garbanzo beans, dried cranberries, celery, pipin apples, green beans edamame and avocado
- Hard boiled eggs, bleu cheese, goat cheese feta cheese, walnuts and almonds, sunflower seeds, pine nuts, and croutons

Dressing

- Sesame ginger, bleu cheese, ranch, lemon pepper, light Italian or caesar

Proteins

- Grilled chicken, sliced grilled flank steak, flaked poached salmon, sliced seared ahi and chopped roasted turkey

Breads

- Lavosh and assorted sandwich rolls with whipped butter

Wraps

- Roasted vegetables, hummus in a wheat tortilla
- Turkey, lettuce, tomato, bacon, lemon mayo in a flour tortilla
- Roast beef, arugula, cheddar and horseradish mayo in a spinach tortilla
- Black forest ham, lettuce, gruyere, Dijon mustard in a tomato tortilla

Dessert

- Miniature pastries and cupcakes

Freshly brewed premium coffee and tea

NEWPORT BUFFET | \$66

Soups

(choose one)

- Clam chowder
- Roasted tomato and chipotle bacon
- White bean and pancetta
- Chef's seasonal soup

Salads

(choose two)

- OC mixed greens, crisp vegetables, champagne vinaigrette
- Caesar salad, shaved parmesan olive croutons with caesar dressing
- Bloomsdale spinach, feta, cucumber with oil cured tomato dressing
- Baby arugula, grilled seasonal fruit, candied walnuts, bleu cheese dressing
- Lollipop kale, grapes, walnuts, crumbled blue cheese, red wine vinaigrette
- Farro salad with tomato, olives, pine nuts and radish

Entrées

(choose two)

- Applewood roasted chicken, wild rice and asparagus
- Grilled chicken breast, chickpea and tomato chutney
- Grilled salmon puttanesca and garlic escarole
- Poached Seabass, melted fennel, citrus mustarda
- Honey mustard pork loin, stone fruit compote and grilled frissee
- Beef tenderloin tournedos, brandy and peppercorn butter, herb potato rosti

Assorted breads and salted butter

Dessert

- Chocolate flourless cake and chocolate cheesecake

Freshly brewed premium coffee and tea

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Ultimate Salad Bar | \$74

Newport Buffet | \$71



NEWPORT BEACH MARRIOTT HOTEL & SPA

900 Newport Center Dr Newport Beach CA 92660

meetings *imagined*

LUNCH BUFFETS *(cont.)*

\$100 fee for groups under 20
per person pricing

PIER SIDE GRILL BUFFET | \$60

- Mixed green salad with house dressings
- Macaroni salad and coleslaw
- Watermelon wedges
- Potato chips
- Corn on the cobb
- Hamburgers, cheeseburgers, veggie burgers and boneless chicken breasts
- Lettuce, tomato, onion and pickle
- Double fudge brownies and blondies
- Freshly brewed premium coffee and tea

BALBOA BUFFET | \$62

- Tomato basil soup, grilled rustic bread
- Cucumber, olive and watermelon salad
- Leaves of baby romaine, herb buttermilk dressing
- Prosciutto, melon and burrata with aged balsamic
- Grilled Mary's chicken breast, cumin roasted peppers
- Honey and garlic roasted carrots
- Orzo, roast vegetables, dijon vinaigrette
- Balboa bars
- Freshly brewed premium coffee and tea

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Pier Side Grill Buffet | \$65

Balboa Buffet | \$67



SPECIALTY BUFFETS - DAILY SELECTION

MONDAY - Hand Crafted Sandwich Buffet | \$56

Salads

(choose two)

- Seasonal fruit salad and lemon syrup
- Shaved vegetables, lettuces with poppy dressing
- Chopped romaine hearts
- Red bliss potato salad
- Gemelli pasta salad
- Farm egg salad

Proteins

(choose two)

- Mesquite smoked turkey and honey ham
- Pastrami and salami
- Roast beef and roasted bbq pork
- Shaved smoked chicken breast
- Tuna salad and smoked salmon
- Balsamic marinated and roasted Portobello mushrooms

All selections include the following accompaniments

- Assorted breads and rolls
- White cheddar, pepper jack and Swiss cheese
- Butter lettuce, tomato, cucumber, red onion, pickles, Peppadews, hummus and basil aioli
- Dijonnaise, whipped butter, balsamic and extra virgin olive oil
- Taro and kettle chips
- Cookies, brownies and bars
- Freshly brewed premium coffee and teas

TUESDAY - Newport BBQ | \$60

- Warm corn bread and sweet butter
- Chopped romaine salad with green goddess dressing
- Marinated and grilled whole chicken
- Sweet and tangy bbq pork ribs
- Three cheese potato gratin and baked beans
- Shaved red and white cabbage slaw
- Seasonal berry cobbler and whipped cream
- Freshly brewed premium coffee and teas

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Additional \$5 per person

WEDNESDAY - Little Italy Buffet | \$61

- Whole leaf caesar salad, classic caesar dressing
- Chopped tomato, mozzarella pearls and basil
- Grilled and marinated vegetables
- Rigatoni pomodoro
- Tartufo roasted Mary's chicken
- Grilled salmon puttanesca
- Torta della nonna
- Orange panna cotta
- Tiramisu
- Freshly brewed premium coffee and teas

THURSDAY - Baja Buffet | \$60

- Chopped romaine, arugula and avocado citrus vinaigrette
- Watercress, jicama, mango and cilantro vinaigrette
- Chilled black bean and corn salad, scallions and double smoked bacon
- Chile lime skirt steak
- Shredded pollo asado
- Jack cheese, warm corn and flour tortillas
- Cilantro rice and black beans
- Rainbow tortilla chips and pico de gallo
- Dulce de leche cake
- Churros, cinnamon sugar and chocolate sauce
- Freshly brewed premium coffee and teas

FRIDAY - OC Buffet | \$62

- Goat cheese and fire roasted peppers
- Jicama, watermelon, lime and chili salad
- Roasted vegetables, faro, arugula pesto
- Black pepper and orange roasted chicken
- Grilled swordfish, roasted lemons, bloomsdale spinach
- Garlic oregano fingerling potatoes
- Chopped fruit, mint and lemon
- Grilled lemon pound cake, macerated berries and cream

BUFFET OF THE DAY PROGRAM

Choose the Buffet of the Day and receive a \$2.00 discount per person. (May not be combined with any contracted discounts)

Additional \$100 labor fee applies to all lunch buffets serving less than 20 people.



PLATED LUNCH

Freshly baked rolls and iced water included with meal
Per person pricing

FIRST COURSE SELECTIONS

Your choice of soup or salad
(choose one)

Soup

- White bean pancetta
- Curried squash
- Clam chowder
- Fire roasted tomato
- Vegetable
- Bean & herb

Salad

- Leaves of romaine, caesar dressing, shaved parmesan cheese and brioche croutons
- Mixed field greens, cucumber, shaved carrots, goat cheese, dried cherries, spicy almonds and balsamic vinaigrette
- Vine ripe tomatoes, fresh mozzarella, basil, extra virgin olive oil and aged balsamic

DESSERT

(choose one)

- Caramel and chocolate tart
- Vanilla bean cream brûlée and berries
- Seasonal berry tart, shortbread crust and vanilla bean
- Freshly brewed premium coffee and tea

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Additional \$5 per person

ENTRÉE SELECTIONS

Air | \$55

(choose one)

- Lemon rosemary roasted chicken, herbed potato wedges and charred asparagus
- Roasted chicken breast, black olive caponata and spiced eggplant ragout
- Pesto rubbed chicken breast, potato puree, toasted pine nuts and baby vegetables

Land | \$60

(choose one)

- Braised beef short ribs, cheese polenta braised carrots and red wine au jus
- Grilled beef tenderloin, rosti potato and charred broccoli rabe

Sea

(choose one)

- Grilled citrus salmon | \$55
Citrus beurre blanc, sun-dried tomato risotto and seasonal vegetables
- Roasted seabass | \$63
Olive oil, white beans and tomato ragout, crisp pancetta and olives

Pasta | \$53

(choose one)

- Wild mushroom ravioli, sherry cream sauce and shaved parmesan cheese
- Rigatoni pasta, Italian sausage, roasted onion and peppers, tomato fondue

Vegetarian | \$55

- Ricotta stuffed eggplant, marinara and seasonal vegetables



GRAB-N-GO

Price is per person

GRAB-N-GO BOX LUNCH | \$46

Salad

(choose one)

- Chopped potato salad
- Tomato mozzarella
- Orzo and herb pasta
- Couscous

Sandwiches

(choose three)

- Seared beef tenderloin, shaved onions and creamy horseradish on french baguette
- Chicken curry salad wrap, dried apricots and toasted almonds
- Boar's head turkey, roasted red peppers, baby spinach and provolone cheese on ciabatta bread
- Prosciutto, burrata, basil, arugula and roasted tomato on a torpedo roll
- Roasted peppers, spinach, mozzarella, and pesto mayonnaise on a tomato tortilla wrap (gluten free)
- Portabella mushroom wrap, grilled vegetables and hummus on whole wheat bread

Each lunch contains a chocolate chip cookie, apple, kettle style chips, chocolate mint, water bottle, condiment pack, cutlery kit, and wet nap.

Grab-n-Go market style add \$2 per person

- ✓ Sandwiches displayed in trays



A LA CARTE DINNER

Choose one option from our list of cold or hot starter selections

FIRST COURSES

Cold Starters

- Little gem and aged parmesan, garlic croutons radishes and caesar dressing
- Greens, poached pears, fresh raspberries caramelized pecans, stilton cheese with a pear vinaigrette
- Lollipop kale, caramelized apples, walnuts with a champagne vinaigrette
- Chopped tomato, mozzarella, basil with an aged balsamic
- Greens, artichokes, feta and Kalamata olive with an oregano herb dressing

Hot Starters

- Tomato bisque
- Clam chowder
- Vegetable soup
- Bean & herb soup
- Classic crab cake with citrus aioli and shaved vegetables
- Butternut gnocchi, spicy pecans and blue cheese
- Lobster ravioli and sherry cream



A LA CARTE DINNER *(cont.)*

Per person pricing

ENTRÉE SELECTIONS

Air

(choose one)

- Roasted chicken breast, balsamic mushrooms and a wild mushroom risotto | \$70
- Soy glazed chicken, jasmine rice and stir-fried brussel sprouts | \$70
- Almond crusted chicken breast, pineapple relish peewee potatoes and a ginger swiss chard | \$72

Land

(choose one)

- Block cut New York, potato gratin, chimichurri butter and baby squash | \$81
- Braised short ribs, parmesan cheese polenta, roasted rainbow cauliflower and cabernet sauce | \$78
- Grilled flat iron steak, crushed red bliss potatoes, spinach and romesco sauce | \$81
- Grilled filet mignon, bruschetta tomato and garlic potato puree | \$84

Sea

(choose one)

- Maple glazed salmon, butternut squash and spinach | \$71
- Roast monk fish, stir-fried vegetable, grilled watermelon and black garlic marmalade | \$74
- Cilantro crusted seabass, fingerling potatoes, char tri-color carrots | \$78

Vegetarian

(choose one)

- Ricotta stuffed eggplant, marinara and seasonal vegetables | \$69
- Black truffle and wild mushroom risotto | \$69
- Freshly brewed premium coffee and tea

ENTRÉE DUO

- Grilled Petit New York & Jumbo Shrimp Skewer, Potato Puree & Baby Vegetables & Demi | \$105
- Herb Roast Salmon & Black Pepper Braised Chicken Thigh, Blistered Potatoes & Grilled Asparagus | \$91
- Red wine Braised Short Rib & Roast Sea bass , Herb & Garlic Farro, Creamed Spinach | \$105
- Bacon Wrapped Petit Filet & Crab Cake, Potato Gratin & Crispy Brussel Sprouts, Balsamic Glaze | \$107

A LA CARTE PRICING

All options include a vegetarian selection

Your choice of two (2) entrées

- Poultry and seafood | \$117
- Poultry and beef | \$122
- Seafood and beef | \$125

Your choice of three (3) entrées

- Poultry, beef and seafood | \$132

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Additional \$5 per person



INSPIRED DESSERT CREATIONS

DESSERTS

(choose one)

- Vanilla bean crème brûlée and berries
- Caramel and chocolate tart
- Seasonal berry tart, shortbread crust and vanilla bean
- Warm pear tartlet and vanilla ice cream
- Warm molten chocolate cake, nut croquant and vanilla ice cream *(gluten free)*
- Chocolate Caramel Pyramid, Chocolate caramel mousse
- Tiramisu-Lady fingers, mascarpone Mousse, espresso crème brûlée *(gluten free)*
- Chocolate Crunch Cake *(gluten free, dairy free)*



CREATE YOUR OWN BUFFET DINNER

Select 3 entrees | \$103

Select 4 entrees | \$112

Price is per person

Veggie

(choose one)

- Lightly spiced cooked and raw vegetables
- Glazed baby carrots
- Charred asparagus

Leafy

(choose two)

- Caesar salad
- Iceberg lettuce, crumbled blue cheese, tomato red onion and blue cheese dressing
- Wild greens, mixed dried fruits, pine nuts and apple cider vinaigrette
- Chopped vegetable salad and sherry herb vinaigrette

Garden

(choose one)

- Beet salad and crumbled goat's cheese
- Grilled green bean salad, orange segments and soy vinaigrette
- Ratatouille salad and heirloom tomato vinaigrette

Starchy

(choose one)

- Yukon potato salad and pommery mustard
- Wild mushroom and farro salad, pesto vinaigrette
- Tortellini salad, cherry tomato, parmesan yogurt dressing

Air

(choose one)

- Chicken picatta, artichoke and caper butter
- Red wine braised chicken, white bean ragout and bordelaise
- Smoked chicken and mushroom gemelli pasta with parmesan cream

Land

(choose one)

- Herb crusted strip loin, caramelized onion and thyme jus, truffle mash
- Peppercorn demi dipped teres major steak with stilton scalloped potatoes
- Grilled pork loin, dried orchard compote, pancetta bread pudding

Sea

(choose one)

- Baked salmon , fennel apple slaw , roasted fingerling potatoes
- Pecorino crusted halibut, tomato and shallot jam petite vegetable risotto
- Sesame crusted swordfish, grilled bok choy, sticky rice
- Cavatelli, rock shrimp, basil and tomato vodka sauce

Dessert

(choose two)

- Flourless chocolate cake with vanilla crème anglaise
- Lemon pound cake topped with macerated strawberries
- Caramel and chocolate tart
- Tropical fruit mousse and berries
- Freshly brewed premium coffee and tea

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Additional \$5 per person



BUFFET DINNERS

\$100 fee for groups under 20
per person pricing

Upgrade to Starbucks™ coffee and Tazo tea for an additional \$5 pp

LITTLE ITALY BUFFET | \$84

- Whole leaf caesar salad, classic caesar dressing
- Chopped tomato, mozzarella pearls and basil
- Grilled and marinated vegetables
- Rigatoni pomodoro
- Roasted vegetable lasagna
- Mary's chicken tartuffo
- Grilled salmon puttanesca
- Torta della nonna
- Orange panna cotta
- Tiramisu

Freshly brewed premium coffee and teas

LUAU BUFFET | \$100

- Field green salad
- Hearts of palm, mango and red onion
- Heirloom beet and arugula salad
- Kale caesar salad, classic caesar dressing
- Fruit salad with basil lime syrup
- Wok fried rice
- Kalbi short ribs
- Kalua pork
- Steamed snapper
- Citrus ginger sauce
- Bok choy, ginger and garlic
- Coconut macaroons
- Pineapple upside down cake
- Fortune cookies

Freshly brewed premium coffee and teas

UPGRADE TO STARBUCKS™ COFFEE AND TAZO TEA

Little Italy Buffet | \$89

Luau Buffet | \$105



HORS D'OEUVRES

Butler passed or displayed
Minimum 50 pieces per order

COLD HORS D'OEUVRES

Canapés

- Curried chicken and coconut tart | \$8 per piece
- Peppered ahi tuna, wasabi caviar | \$8 per piece
- Hummus and olive oil on puff pastry | \$8 per piece
- Brie cheese and red grapes crostini | \$6 per piece
- Sun dried tomato and buffalo mozzarella in pipette | \$6 per piece

Skewers

- Sea scallop and apple wood bacon | \$9 per piece
- Bacon wrapped dates | \$8 per piece
- Watermelon and goat cheese | \$8 per piece
- Chicken chao, Hawaiian sugarcane | \$8 per piece
- Jerk chicken and mango | \$8 per piece
- Baby tomato, Nicoise olive, mozzarella brochette | \$6 per piece

HOT HORS D'OEUVRES

Warm Petite Bites

- Tequila shrimp, cilantro ranch | \$9 per piece
- Lobster in puff pastry | \$8 per piece
- Miniature beef wellington | \$8 per piece
- Mini crab cakes and citrus aioli | \$8 per piece
- Reuben en croute with 1000 island | \$8 per piece
- Chorizo and potato empanadas | \$8 per piece
- Caramelized pear and goat cheese | \$6 per piece
- Sesame chicken | \$6 per piece
- Parmesan meatballs | \$6 per piece
- Brie and raspberry in phyllo purse | \$6 per piece



RECEPTION STATIONS

Displays priced for 90 minutes of service
Minimum 25 guests, pricing per person

STATIONS

Slider Shack | \$24 per person (choose two), served with onion rings

- Beef sirloin, cheddar and tomato
- Turkey, pickled onion, avocado and gruyere
- Pulled pork, caramelized sweet onion and cider vinegar bbq
- Beyond Burger™, house slaw, bbq sauce (vegetarian)
- Braised beef short ribs, house slaw, bbq sauce

Street Tacos | \$35 per person

- Beef and chicken tacos
- Bacon wrapped hot dogs
- Lime, warm flour tortillas
- Chile con queso
- Pico de gallo and guacamole

Shrimp and Oysters | \$ 38 per person

- Oysters on the ½ shell
- Cold poached shrimp, absolut cocktail sauce, Champagne mignonette, lemon wedge, seaweed

Chips and Dips | \$13 per person

- Potato, tortilla and pita chips
- Hummus, pico de gallo, and cilantro ranch

Tapas | \$28 per person

- Citrus marinated olives
- Romesco sauce
- Summer vegetable crudité
- Lentil salad
- Sofrito vinaigrette
- Paprika Shrimp
- Patatas bravas
- Chorizo brochette
- Spanish ham

Crab Cakes | \$20 per person

- Jumbo crab cakes, micro mirepoix
- Lemon wedge and house made tartar sauce

Sushi and Sashimi Display | \$34 per person

- Chef's assorted selection

Sushi Chef Preparing to Order | \$330 per chef

Dim Sum | \$25 per person

- Shrimp shumai
- Steamed bbq pork buns
- Chicken pot stickers
- Thai vegetables
- Ginger dipping sauce, hot mustard, soy sauce and Sriracha chili

Farmers Market | \$15 per person

- Vegetable display, green goddess dip and hummus

All Cheese | \$26 per person

- Local artisan cheeses, dried fruits, honey comb and nuts

Butcher Block | \$26 per person

- Artisan cheeses, prosciutto, genoa salami and sopresatta
- Marinated olives, artichokes and pepperoncini
- Pickles and mustards

Mediterranean | \$26 per person

- Hummus and baba ganoush
- Olive tapenade and sun dried tomato tapenade
- Marinated olives
- Fresh and fried pita bread

Assorted Gourmet Flatbreads | \$18 per person

- Barbecue chicken and red onion, grilled shrimp, wild mushroom and margherita

Ramen Bar | \$37 per person

- Lo-mein noodles, pork dashi and vegetable dashi broth
- Pork belly, poached eggs, scallions, fried tofu and beef

Kebab | \$20 per person (choose two)

- Beef, chicken, shrimp and vegetable
- Assorted sauces and dips



ACTION AND CARVING STATIONS

Station Attendant Fee

\$175 per station

25 person minimum

Stations priced for 90 minutes of service, and one station attendant per every 100 guest required

CARVING STATIONS

Pig Station | \$25 per person

- Cilantro lime roasted pork
- Bacon and jalapeño jam
- Pineapple salsa
- Sopas and rainbow corn tortilla chips

Whole Roasted Turkey Breast Station | \$22 per person

Carved to order

- Twice baked potatoes
- Pan gravy, cranberry and orange chutney

OC Tri-Tip Station | \$24 per person

Carved to order

- Roasted tomato chutney
- Chimichurri
- Soft rolls

Salmon Station | \$26 per person

- Potato rösti and dill crème fraiche

Beef Tenderloin Station | \$31 per person

Carved to order

- Herb and garlic crusted beef tenderloin
- Horseradish aioli, red wine jus
- Parker house rolls



SWEET TREATS STATION

Dessert stations priced for 90 minutes of service

WARM BROWNIE STATION | \$17 PER PERSON

- Warm double fudge and blonde brownies
- Hot fudge, warm caramel and vanilla whipped cream

GOURMET PASTRY TABLE | \$19 PER PERSON

- Selection of miniature seasonal confections

FRENCH MACARONS AND BERRIES | \$19 PER PERSON

- Chocolate covered strawberries and dipped macarons

CHOCOLATE FONDUE | \$19 PER PERSON

- Marshmallows, pound cakes, fruit and chocolate

CHOCOLATE BAR | \$22 PER PERSON

- Milk chocolate, dark chocolate, and white chocolate- shaved and chopped
- Nutella sandwiches
- Chocolate milkshakes
- Chocolate covered strawberries

S'MORES STATION | \$19 PER PERSON (OUTDOORS ONLY)

- Build your own s'mores with marshmallows, gram crackers and chocolate bars



WINES & CHAMPAGNES

The Newport Beach Marriott Hotel & Spa is the only licensed authority to sell and serve liquor for consumption on the premises

CHAMPAGNE AND SPARKLING WINE

- Moët & Chandon, "Impérial", Epernay, Champagne, France, NV | \$126
- Mumm Napa, Brut, "Prestige", Napa Valley, California, NV | \$61
- La Marca, Prosecco, Extra Dry, Veneto, Italy, NV | \$46

WHITE WINE

- Kenwood Vineyards, Sauvignon Blanc, Sonoma County, California | \$71
- H3, Chardonnay, California | \$61
- Kenwood "Six Ridges", Chardonnay, Russian River Valley, California | \$60
- Kenwood "Six Ridges", Sauvignon Blanc, Sonoma Coast, California | \$56
- J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California | \$56
- Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | \$56
- Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$49
- Coppola Diamond Collection, Chardonnay, California | \$46
- Coppola Diamond Collection, Pinot Grigio, California | \$46
- Coppola Diamond Collection, Sauvignon Blanc, California | \$46
- Estancia "Pinnacles Ranches", Chardonnay, Monterey, California | \$46
- Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | \$46
- Beaulieu Vineyards Century Cellars, Chardonnay, California | \$39
- Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$37
- Magnolia Grove by Chateau St. Jean, Rose, California | \$36
- Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$36
- Jacob's Creek, Chardonnay, Southeastern Australia | \$36

RED WINE

- La Crema, Pinot Noir, Sonoma Coast, California | \$71
- Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington | \$61
- Kenwood "Six Ridges", Cabernet Sauvignon, Alexander Valley, California | \$56
- Kenwood "Six Ridges", Pinot Noir, Russian River Valley, California | \$56
- St. Francis Vineyards, Merlot, Sonoma County, California | \$56
- Estancia, Cabernet Sauvignon, Paso Robles, California | \$56
- Avalon, Cabernet Sauvignon, California | \$46
- Coppola Diamond Collection, Cabernet Sauvignon, California | \$46
- Coppola Diamond Collection, Pinot Noir, California | \$46
- Line 39, Pinot Noir, California | \$46
- Magnolia Grove by Chateau St. Jean, Cabernet, California | \$42
- Magnolia Grove by Chateau St. Jean, Merlot, California | \$42
- Beaulieu Vineyards Century Cellars, Cabernet Sauvignon, California | \$39
- Beaulieu Vineyards Century Cellars, Merlot, California | \$39
- Jacob's Creek, Cabernet Sauvignon, Southeastern Australia | \$36
- Jacob's Creek, Merlot, Southeastern Australia | \$36



HOSTED BAR PACKAGES

Bartender Fees

\$175 for the first hour. \$25 for every additional hour.

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All bar packages include the following beer selection

Imported and Domestic Beers

- Budweiser, Coors Light, Heineken, Corona, Blue Moon, O'Doul's

HOSTED PREMIUM BAR

Per Person Pricing

One Hour | \$26 Two Hours | \$43
Three Hours | \$56 Four Hours | \$69
Each Additional Hour | \$18

SPIRITS

Vodka: Grey Goose

Gin: Bombay Sapphire

Tequila: Patron Silver

Scotch Whisky: Johnnie Walker Black Label

Whisky: Jack Daniel's, Crown Royal

Bourbon: Knob Creek

Rum: Bacardi Superior, Captain Morgan, Mt. Gay Eclipse

Cognac: Hennessy Privilege VSOP

WINE

- Kenwood Six Ridges
Cabernet Sauvignon, Pinot Noir,
Sauvignon Blanc, Chardonnay

HOSTED CALL BAR

Per Person Pricing

One Hour | \$24 Two Hours | \$37
Three Hours | \$50 Four Hours | \$63
Each Additional Hour | \$14

SPIRITS

Vodka: Smirnoff

Gin: Beefeater

Tequila: Jose Cuervo Especial, Sauza Blue

Scotch Whisky: Dewar's White Label

Whisky: Jack Daniel's, Canadian Club

Bourbon: Jim Beam White Label

Rum: Cruzan Aged Light Rum

Brandy: Korbel

WINE

- Jacob's Creek
Cabernet Sauvignon, Merlot, Chardonnay

Craft Beers

- Sculpin IPA, Grandpa Tractor, Lagunitas "Little Sumpin Sumpin" Ale

HOSTED DELUXE BAR

Per Person Pricing

One Hour | \$25 Two Hours | \$39
Three Hours | \$53 Four Hours | \$65
Each Additional Hour | \$16

SPIRITS

Vodka: Absolut

Gin: Tanqueray

Tequila: 1800 Silver, Hornitos Reposado

Scotch Whisky: Dewar's White Label

Whisky: Canadian Club, Jack Daniels, Seagram's VO

Bourbon: Maker's Mark

Rum: Bacardi Superior, Captain Morgan Original Spiced

Cognac: Courvoisier VS

WINE

- Coppola Diamond Collection
Cabernet Sauvignon, Pinot Noir,
Chardonnay, Sauvignon Blanc, Pinot Grigio



SPECIALTY BARS

BLOODY MARY BAR

- Spiced tomato juice, clamato, selected condiments, including assorted pickled vegetables, hot sauce display, shaved horseradish, and Worchester bacon strips.

VODKA SELECTIONS

- **Premium:** Grey Goose and Chopin
- Two Hours | \$43, Each Additional Hour | \$18

- **Deluxe:** Absolut
- Two Hours | \$39, Each Additional Hour | \$16

- **Call:** Smirnoff and Svedka
- Two Hours | \$37, Each Additional Hour | \$14

MIMOSA BAR

- Freshly squeezed orange juice, peach puree, strawberry puree, and tangerines.

CHAMPAGNE SELECTIONS, *pricing per drink*

- Moët & Chandon, "Impérial", Epernay, Champagne, France, NV | \$24
- Mumm Napa, Brut, "Prestige", Napa Valley, California, NV | \$14
- La Marca, Prosecco, Extra Dry, Veneto, Italy, NV | \$12



BARS ON CONSUMPTION

HOSTED BAR

Premium

Per drink basis

- Mineral waters | \$6
- Soft drinks | \$6
- Domestic beer | \$7
- Imported/regional beer | \$9
- Wine | \$16
- Liquor | \$15
- Specialty cocktail | \$17
- Drink on the rocks | \$19

Deluxe

Per drink basis

- Mineral waters | \$6
- Soft drinks | \$6
- Domestic beer | \$7
- Imported/regional beer | \$9
- Wine | \$15
- Liquor | \$14
- Specialty cocktail | \$16
- Drink on the rocks | \$18

Call

Per drink basis

- Mineral waters | \$6
- Soft drinks | \$6
- Domestic beer | \$7
- Imported/regional beer | \$9
- Wine | \$13
- Liquor | \$12
- Specialty cocktail | \$14
- Drink on the rocks | \$16

CASH BAR

Premium

Per drink basis

- Mineral waters | \$7
- Soft drinks | \$7
- Domestic beer | \$8
- Imported/regional beer | \$10
- Wine | \$17
- Liquor | \$16
- Specialty cocktail | \$18
- Drink on the rocks | \$20

Deluxe

Per drink basis

- Mineral waters | \$7
- Soft drinks | \$7
- Domestic beer | \$8
- Imported/regional beer | \$10
- Wine | \$16
- Liquor | \$15
- Specialty cocktail | \$17
- Drink on the rocks | \$19

Call

Per drink basis

- Mineral waters | \$7
- Soft drinks | \$7
- Domestic beer | \$8
- Imported/regional beer | \$10
- Wine | \$14
- Liquor | \$13
- Specialty cocktail | \$15
- Drink on the rocks | \$17



SIGNATURE EVENTS

A few ideas to consider for a special evening

- Wine blending seminars
- Regional wine tasting dinners
- Bourbon tasting
- Craft beer tasting
- Sushi and sake

Interactive

- Build a boat
- Iron chef competition
- Salsa championship
- Culinary classes with our Chef
- Beverage skill and knowledge challenge
- Mixology
- Chocolate 101

Our event team works with a talented array of professional d.j.'s, impersonators, comedians, cirque performers and magicians and talent to enhance your event.

Our event and culinary team look forward to partnering with you to create your own signature event.



GENERAL INFORMATION

INFO A-G

Audio Visual Audio Visual services are provided by Encore Event Technologies. Orders may be placed through your Sales or Event Management representative. Outside Audio Visual companies are welcome, however, events will be subject to facility charges based on the event space being utilized. All vendors must comply with Marriott's liability insurance requirements and waivers.

Alcoholic Beverages 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 require the Hotel to (1) 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 (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. Please inform your guests of this policy

Coat Check Coat Checking facilities are available. Hosted coat checks are available at a flat rate charge of \$300.00. If you would like a private coat check area, please inform your Sales or Event Management representative.

Decorations Arrangements for floral centerpieces and theme props may be made through your Event Manager. All decorations, especially those incorporating candles, must meet with the approval of the Newport Beach Fire Department. The Hotel will not permit the affixing of anything to the walls, floors or ceiling of your event space. Fog Machines and Open Flames are prohibited.

Deliveries Regardless of size, all deliveries to the Hotel must go through the Hotel's Loading Dock.

Deposits A deposit will be required in order to make the function reservation confirmed and definite. The initial deposit is due within ten (10) working days of the receipt of your contract. All initial deposits, to confirm and make definite function space reservations, are non-refundable

Electrical Arrangements for electrical needs exceeding 120 volt/20 amp wall plug(s) must be made in advance and will require additional charges. Please remember to check with your vendors, DJ, band, production and/or lighting company to see if you will require additional power for their set-up requirements. Please notify your Event Manager representative or Encore Event Technologies a minimum of 72 hours prior to your function, should you require supplemental power. A Supplemental Power Fee of \$750.00 - \$950.00 will apply

Exhibit Hall Vendor Tables A fee of \$50.00 per vendor will be charged and includes choice of 6 or 8 foot table, linen, two chairs and trash can for each exhibit booth or space. Does not include electrical or internet services. For electrical or internet services contact hotel.

Food and Beverage No Food or Beverage, alcoholic or otherwise, shall be brought into the Hotel by patron or attendees from outside sources without special permission of the Hotel. The Hotel reserves the right to charge for such services.

Guarantee Your attendance must definitely be specified three (3) business days in advance of your function or your expected number of guests will be used as your guarantee. This will be considered your minimum guarantee and is not subject to reduction. We will set and prepare to serve up to 5% over the guarantee for groups up to 299 guests; 3% over the guarantee for groups of 300 guests and above. For Continental Breakfast and Coffee Breaks, the hotel will only set for the guarantee number. If you would like to use assigned seating, please submit your seating diagram three (3) business days in advance of your event.



GENERAL INFORMATION

INFO H-R

Identification of Meeting If your group is to be identified by a name or division other than that which is stated on the contract, please notify your Sales or Event Management representative so that the Hotel may accurately post your event.

Labor Charges Bartenders, carvers, station attendants, food or cocktail servers are available at a rate of \$175.00 for the first hour and \$25 each additional hour. The Hotel will charge a \$100.00 labor fee for all food functions with less than 20 guests, above and beyond all other fees. Events will be set in standard rounds of 10 or 12 seats. Should your event require seating of 8 or less per table, and additional labor fee of \$15.00 per table will apply. Labor fees are subject to California State Sales Tax (California State Board of Equalization Regulation Number 1603). Changes to the agreed upon set up may result in a \$500 labor fee. Should your event extend upon the posted end times a \$500 labor fee may be applicable.

Linen For morning or afternoon events, complimentary table linens are available in white, ivory or black. For evening events our standard table linen is black floor length with napkins in white. Additional color selections are available in both table linen and napkins at an additional charge.

Menu Planning Current prices are indicated on the enclosed menus and are subject to change without notice. We will make every effort to adjust menus to conform to religious or dietary preferences. For the best service, we recommend that you select one entrée for your entire group. Our Culinary Team will gladly customize a menu for your special event.

Minimum Revenue Guarantee Throughout the year, certain dates and times are subject to Minimum Revenue Guarantees. This Guarantee is not only subject to dates and times, but also to specific Ballroom space. The Minimum Revenue Guarantee is a dollar amount that you contractually agree to spend at the Hotel for your event. Unless, otherwise contracted, Minimum Revenue Guarantees do not include service charge and state sales tax. Unless otherwise contracted, your food, beverage and bar sales, will apply towards satisfying the Minimum Revenue Guarantee.

Parking Hosted valet parking is \$21.00 for the first 2 hours with a max of \$36.00 per car. Overnight valet parking, with in and out privileges is available for \$36.00 per car. Self-parking is available at a rate of \$17.00 for the first 2 hours with a max of \$31.00 per car. Overnight self-parking is available at a rate of \$29.00 per car with in and out privileges. Parking charges are subject to change without notice.

Payment Full payment is due as contracted, unless credit has been established and approved through the Hotel. If credit is approved, all accounts are due and payable upon receipt of the invoice. In the event payment is not made within 25 days of receipt of the original statement, the Hotel may immediately impose a Late Payment Charge of 1.5 % per month (Annual Rate 18%) or the maximum allowed by law, on the unpaid balance, and the reasonable cost of collection, including attorney fees. Please contact us immediately if you have any questions regarding this statement.

Rigging All rigging must be done by a Certified Rigging Technician and must be approved by the Hotel's Audio Visual Department a minimum of 72 hours in advance of any equipment installation in the Hotel's event spaces. All vendors must comply with Marriott's liability insurance requirements and waivers.

Room Assignments Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to re-locate your function.



GENERAL INFORMATION

INFO S-Z

Seating will be at round tables of 10 to 12 guests each, unless otherwise requested. Seating with less than 10 guests per table will accrue an additional service fee of \$15.00 per table. Special seating diagrams with numbered tables are available if there is to be assigned seating.

Security Arrangements for security must be made a minimum of 2 weeks prior to your event. Security Officers are available at the cost of \$50.00 per hour for a 4 hour minimum. Security companies must have workers compensation and liability insurance policies in effect to be allowed on property. The Hotel strictly enforces a no weapon policy for all security officers on property. Please notify your Event Manager if you will have any portable items of extraordinary value in your meeting rooms. The Hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the Hotel prior to, during or following your event.

Service Charge & State Sales Tax A 25% Service Charge and 7.75% State Sales Tax will be added to the cost of all food and beverage, room rental, and audio visual charges. The 24% Service Charge and all labor fees are subject to the 7.75% State Sales Tax (California State Board of Equalization Regulation Number 1603). Service Charge Percentages are subject to change without notice

Shipping To assure efficient handling and storage of materials, we suggest that you notify your Sales or Event Management representative of your requirements in advance. As storage space is limited, please have your packages delivered within 48 hours of your function date. Please label all packages with the name of the person to receive the package, date of event and the group name. Incoming and outgoing parcels are subject to a handling fee of \$5 per box, \$10 per case or box over 75lbs, and \$50 per pallet. Fees will be charged to the group's master bill. Please check with your Event Management representative for specific pricing information.

Signage Signage is limited to (1) sign by your function room. No signs will be permitted in the main lobby. Banners are limited strictly to the Convention Registration desk. At no time will signs or banners be taped or otherwise affixed to the walls. Exception to any of the above must be approved by the Hotel management. Signage must be professionally printed. Handwritten signs are not permitted.

Special Services Should you require entertainment, floral arrangements, photographers, balloons, ice carvings, or a special theme for your party, your Sales or Event Management representative will be happy to assist you.

Vendors (Outside) All outside vendors, such as florists, production & entertainment companies, lighting, sound and audio visual companies must contact Event Management to review their arrangements at least 72 hours in advance of your event. All vendors must comply with Marriott's liability insurance and waiver requirements. When contracting with your vendor; please inform them that fog machines and open flames are prohibited. Please also verify power needs (see Electrical on page 2) as there may be additional costs involved that you or your vendor will be responsible for.

