

LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **SAN MATEO**
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.

San Mateo Marriott – San Francisco Airport

1770 South Amphlett Blvd.
San Mateo, CA. 94402
Tel. 650.653.6100
Fax 650.653.6084
www.marriott.com/sfosa





YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, **SAN MATEO 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.

YOUR REHEARSAL MENU

Salads

Field Green Salad
with grape tomatoes and hot house cucumbers

Entrees

Free Range Organic Chicken
with lemon thyme reduction

Mignonettes of Beef
with cabernet onions

Filet of Sole Grenobloise
with fresh lemon, tomatoes & capers

Sides

Fresh Vegetables of the Season

(Choice of one)

Herb Roasted Red Potatoes, Smashed Yukon Potatoes or Blended Rice

Desserts

New York Cheesecake with Raspberry Coulis & Fresh Strawberry
Rolls & Butter

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee
served with Whole, 2% or Skim Milk and a selection of Tazo Teas

\$60.00 Per Person

All prices subject to current 25% service charge and applicable sales tax

CEREMONY COLLECTION

The Courtyard Gazebo
(outdoor ceremonies with reception to follow)

Friday \$3,500.00
Saturday \$4,500.00
Sunday \$3,500.00

Prices vary during holiday weekends & for ceremony only

Ceremony Only \$6,000.00

Ceremony Collection Includes:

Ceremony Rehearsal (Based on Availability)

Gift Table & Guestbook Table

White Ceremony Chairs for up to 400 Guests

Red or White Aisle Runner

Standing Wired Microphone for your Officiate

Infused Water Stations

Umbrellas/Heat Lamps as needed (up to 6)

First Year Wedding Anniversary Gift Certificate
One Night Weekend Stay with Breakfast for Two at the California Grill Restaurant

Contact the Catering Department for more information:
650.653.6100

All prices subject to current 25% service charge and applicable sales tax

RECEPTION COLLECTION

Reception Collection Includes:

Room Set-Up:

Round tables of 10, White Floor Length Table Linens, Chairs, Centerpieces, Votive candles, Staging for Bridal Party or Sweetheart Table, Dance Floor, Cake Table, Guestbook Table, Gift Table, or Staging for Band or DJ

One Hour Cocktail/Reception Space & Set-Up
Professional Banquet Captain and Wait Staff to serve your guests

Special Guestroom Rates for Overnight Guests
*rates and availability based on occupancy levels

Complimentary Tasting of your Wedding Menu Selection (based on availability)

(1) Detailing Session and (1) Final Walkthrough meeting with your Catering Manager & Banquet Captain

Complimentary Luxury Bridal Suite for the Wedding Night

Complimentary Chilled Bottle of Sparkling
Wine with Chocolate Covered Strawberries

First Year Wedding Anniversary Gift Certificate
One Night Weekend Stay with Breakfast for Two at the California Grill Restaurant

Marriott Rewards Points

*Not a member? Ask your Catering Manager

Contact our Catering Department For More Information
650.653.6100

All prices subject to current 25% service charge and applicable sales tax

CLASSIC LUNCHEON COLLECTION

Hors d'oeuvres Hour

Butler passed Sparkling Wine & Sparkling cider
Fresh Fruit Punch Garnished with Fresh Fruit
Imported & Domestic Cheese Display Garnished with Seasonal Fresh Fruit, Assorted Crackers
and Sliced Baguette

Salads

(Please select one)
Caesar Salad
Baby Arugula Salad
Mixed Field Greens

Entrees

(Please select up to two in addition to the Chef's vegetarian alternative)

Sliced Roast Loin of Pork

with a grain mustard demi

Pan-Roasted Chicken

with a roasted shallot glaze

Braised Short Rib of Beef

Guinness reduction

Grilled Salmon Filet

with tropical fruit salsa

Accompanied by

chef's selection of fresh seasonal vegetables & starch

Your Choice of Wedding Cake from Select Bakeries

Collection Continues with:

Chiavari Chairs
(6 available colors)
Colored Table Overlays
Charger Plates per Each Guest
Champagne or Sparkling Cider Toast
2 Bottles of Marriott Select Wine per Table of 10
Fresh Baked Rolls and Sweet Butter
Freshly brewed Seattle's Best coffee, Decaffeinated Coffee,
Iced Tea and a Selection of Tazo Teas

\$78.00 per guest

All prices subject to current 25% service charge and applicable sales tax

TIMELESS DINNER COLLECTION

Hors d'oeuvres Hour

Fresh Fruit punch garnished with Fresh Fruit
Selection of 3 passed Hors D'Oeuvres
Imported & Domestic Cheese Display Garnished with Seasonal Fresh Fruit, Assorted Crackers and Sliced Baguette
One Hour Unlimited Well Bar

Salads

(Please select one)
Caesar Salad
Baby Spinach Salad
Mixed Field Greens

Entrees

(Please select up to two in addition to the chef's vegetarian alternative)

New York Steak

with zinfandel reduction

Pan Roasted Free Range Breast of Chicken

with a dried cherry bread pudding & roasted garlic reduction.

Asian 5 Spiced Mahi Mahi

sweet soy drizzle

Salmon Filet

beurre rouge

Accompanied by:

chef's selection of fresh seasonal vegetables & starch

Your Choice of Wedding Cake from Select Bakeries

Collection Continues with:

Chiavari chairs
(6 available colors)
Colored Table Overlays
Champagne or Sparkling Cider Toast
2 Bottles of Marriott Select Wine per Table of 10
Fresh Baked Rolls and Sweet Butter
Freshly brewed Seattle's Best coffee, Decaffeinated Coffee,
Iced Tea and a Selection of Tazo Teas

\$115.00 per guest

All prices subject to current 25% service charge and applicable sales tax

UNFORGETTABLE DINNER COLLECTION

Hors d'oeuvres Hour

Fresh Fruit Punch Garnished with Fresh Fruit
Selection of 3 passed Hors D'Oeuvres
Imported & Domestic Cheese Display Garnished
with Seasonal Fresh Fruit, Assorted Crackers and Sliced Baguette

Dinner Buffet

Mixed Field Greens
Salad of Israeli Couscous
with dry fruit
Nicoise salad
Choice of one:
Bourbon glazed carved Virginia ham
or Tom turkey Sliced filet of beef
with Zinfandel reduction
Roasted Breast of Chicken
with lemon thyme reduction
Vegetable Risotto
Fresh Seasonal Vegetables
Fresh Baked Rolls with Sweet Butter

Your Choice of Wedding Cake from Select Bakeries

Collection Continues with:

Chiavari Chairs
(6 colors available)
Colored Table Linens
Reception Lighting Package (up to 12 lights)
Gold or Silver Charger Plates
Champagne or Sparkling Cider Toast
2 Bottles of Marriott Select Wine per Table of 10
Freshly brewed Seattle's Best coffee, Decaffeinated Coffee,
Iced Tea and a Selection of Tazo Teas

\$135.00 per guest

All prices subject to current 25% service charge and applicable sales tax

ETERNITY DINNER COLLECTION

Hors d'oeuvres Hour

Butler Passed Sparkling Wine and Sparkling cider
Selection of 3 passed Hors D'Oeuvres
Imported & Domestic Cheese Display Garnished with Seasonal Fresh Fruit, Assorted Crackers
and Sliced Baguette

Salads

(Please select one)
Spring Salad
Caesar Salad
Frisee Salad with Crisp Apple, Blue Cheese and Candied Walnuts

Entrees

(Please select up to two in addition to the chef's vegetarian alternative)

Pan Roasted Chicken Breast

with a ragout of wild mushroom

Bone-in Niman Ranch Berkshire Pork Chop

roasted apple glaze

Grilled Filet Mignon

fines herbes & truffle bread pudding & madeira sauce

Pan Roasted Sea Bass

chive vin blanc & tomato & basil salsa

Accompanied by

Chef's selection of fresh seasonal vegetables & starch

Your Choice of Wedding Cake from Select Bakeries

Collection Continues with:

Chiavari chairs
(6 available colors)
Colored Table Linens & Colored Napkins
Gold or Silver Charger Plates per Each Guest
Floral Centerpiece per Table of 10 from Select Florists
Reception Lighting Package (up to 12 lights)
Champagne or Sparkling Cider Toast
2 Bottles of Marriott Select Wine per Table of 10
Fresh Baked Rolls and Sweet Butter
Freshly brewed Seattle's Best coffee, Decaffeinated Coffee,
Iced Tea and a Selection of Tazo Teas
Double Marriott Rewards Points

\$140.00 per guest

All prices subject to current 25% service charge and applicable sales tax

Hors d'oeuvre Selections

Mini Crab Cake

with a chipotle or roasted pepper aioli

Vegetable Samosa

with mango chutney dipping sauce

Chicken Satay Tandoori style or Teriyaki style

Chicken Empanada

Shrimp Hargow

with ginger soy

Peking Duck Pot Sticker

with hoisin dip

Bruschetta Crostini

Firecracker Shrimp

Vegetable Spring Roll

with sweet Chili Dip

For the Younger Crowd (Children 10 years old & under)

Starter

Fresh Fruit Cup

Entrée

(Please select one)

Chicken Tenders & French Fries

Mini Cheese Pizza

Hamburger & French Fries

Penne Pasta with Alfredo Sauce

Dessert

Ice Cream Sundae

served with a choice of (one) milk or soft drink and an apple cider toast

\$45.00 per child

For Those on the Clock

Vendor Meals

Boxed Dinner

Sandwich, Pasta Salad, Whole Fruit, Cookie & Soft Drink

\$35.00 per meal

Wedding Dinner Salad & Entrée only

\$55.00 per entrée

All prices subject to current 25% service charge and applicable sales tax

Beverage Pricing

Hosted Cocktails

well bar \$10 per drink
call bar \$11.00 per drink
premium bar \$12.00 per drink
imported beer \$7.50 per bottle
domestic beer \$6.50 per bottle
craft beer \$7.50 per bottle
wine/ sparkling \$10.00 per glass
cordials and liquers \$10.00 and up per glass
martinis \$12 and up per glass
soft drinks \$5.00 per drink
mineral water \$5.00 per bottle

Cash Bar Cocktails

well bar \$11.00 per drink
call bar \$12.00 per drink
premium bar \$13.00 per drink
imported beer \$8.50 per bottle
domestic beer \$7.50 per bottle
craft beer \$8.50 per bottle
wine/ sparkling \$11.00 per glass
cordials and liquers \$11.00 and up per glass
martinis \$13.00 and up per glass
soft drinks \$6.00 per drink
mineral water \$6.00 per bottle
cash bar cocktails based on consumption

Well Brands

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Bean White Label
Bourbon Canadian Blub
Jose Cuervo Especial Gold
Tequila
Korbel Brandy

Call Brands

Absolut Vodka
Bacardi Superior Light Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark
Jack Daniel's
Seagram's VO
1800 Silver Tequila
Courvoisier VS

Premium Brands

Grey Goose Vodka
Bacardi Superior Light Rum
Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek
Jack Daniel's
Crown Royal
Patron Silver Tequila
Hennessy Privilege VSOP

Hosted Bar Package

Well Package:

first hour: \$16 per person
second hour: \$14 per person
any additional hour: \$11 per person

Call Package:

first hour: \$18 per person
second hour: \$16 per person
any additional hour: \$13 per person

Premium Package:

first hour: \$20 per person
second hour: \$18 per person
any additional hour: \$15 per person

Martinis & Cordials Package:

first hour: \$22 per person
second hour: \$20 per person
any additional hour: \$17 per person

Bartender Fee \$250.00 per bar

All prices subject to current 25% service charge and applicable sales tax



YOUR DETAILS

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

WEDDING COLLECTION

ENHANCEMENTS

Décor

Specialty and Colored Linens

Colored Linens
Colored Napkins
Table Overlays
Table Runners

(Ask Event Manager for Pricing)

Charger Plates

Gold, Silver or Glass

(Ask Event Manager for Pricing)

Photo Booth

Up to 4-Hours, plus unlimited photos & props
Starting at \$300 per hour

Backdrop for Head Table

Starting at \$500 per panel

*Not to exceed 12-14 feet in width

Bistro String Lighting

Starting at \$1,400

Plasma Televisions

\$150 per plasma TV

All prices subject to current 25% service charge and applicable sales tax

WEDDING COLLECTION

ENHANCEMENTS

Late Night Snack

Chocolate Fountain

Includes up to 4 dipping items:

Marshmallows, Rice Krispy Treats, Assorted Fruit and Angel Food Cake

\$18.00 per person

Taco Bar

Taco Meat, Taco Shells, Sour Cream, Guacamole and Pico de Gallo
Lettuce & Cheese

\$18.00 per person

Indulge Station

(four pieces per person)

Miniature Petit Fours, Assorted Cookies, Miniature Fresh Fruit Tarts, Seattle's Best Coffee,
Tazo Tea & Hot Chocolate Service

\$18.00 per person

Slider Bar

(choose 3)

American Wagyu Beef

Slow Roast Pulled Pork

BBQ Brisket of Beef

Philly style cheese steak with andouille sausage

Slow poached chicken with roasted poblanos & mole

Moroccan spiced vegetables with tomato jam & mint yogurt

Jerk style chicken with mango ketchup

\$20.00 per person

Ice Cream & Soda Shop

Vanilla, chocolate & strawberry ice creams

Chopped nuts, M&M's, crushed Oreos, maraschino cherries, rainbow sprinkles

Chocolate, strawberry & butterscotch sundae toppings

Root beer, cola & orange soda

\$22.00 per person

Decadence Station

(five pieces per person)

Miniature petit fours

Miniature eclairs & crème puffs

Petit napoleons

Assorted mini cheesecakes

Chocolate dipped strawberries

Seattle's Best coffee, tazo tea & hot chocolate service

\$25.00 per person

All prices subject to current 25% service charge and applicable sales tax

WEDDING BRUNCH MENU

Sliced fresh fruits & berries

Freshly baked breakfast breads

Freshly baked bagels with condiments

Cold smoked salmon with condiments

Scrambled eggs

Hickory smoked bacon & pork sausage

Red bliss potato hash with onions & peppers

Cheese tortellini with mushroom "Bolognese"

Pan roasted breast of chicken with a chardonnay reduction

Filed greens, tomato, hot house cucumbers & champagne vinaigrette

Fresh orange, tomato, cranberry, apple & grapefruit juices

Chef's Choice Selection of Desserts

Freshly brewed Seattle's Best Coffee, Decaffeinated Coffee and a selection of Tazo Teas,
Served with Whole, 2% and Skim Milk

\$55.00 per person

**Contact the Catering Department for more information:
650.653.6100**

All prices subject to current 25% service charge and applicable sales tax

PREFERRED VENDORS

Officiates

Heartfelt Weddings
(Kathy Willkerson)
415.893.0477

Sealed with a Kiss
(Brian Salinas)
408.298.5458

Priests

Dhananjay Pandya
510.825.1909
510.324.8474

Wedding Planners/On Site

Coordinators

Daljeet (Bobby) Bhogal
bobbhogal@hotmail.com
408.431.4757

Stefanie Chu-Leong
www.stellifyevents.com
415.601.2366

Indian Caterers

Milan Indian Cuisine
Sanjay Patel
408.945.7575
sanjmilan@yahoo.com

Kosher Catering

Wendy Kleckner
wendykleckner@yahoo.com
650.322.4189

Transportation Services

Gateway Global Limousines
650.697.5548

Destination Systems
800.827.9788

Wedding Cakes

The Cakery
650.344.1006

Kathy's Kreative Kakes
650.348.5253

Funnel Cake:

Antoinette Sanchez
Owner
415.286.4687

www.EndlessSummerSweets.com
<https://www.facebook.com/EndlessSummerSweets>

Custom Wedding Invitations/Favors

Indra K. Singh
Vivah Celebrations
info@vivahcelebrations.com
650.207.7683

Horses

Buzzard's Roose Baraat & Carriage Horses
Susan Hasset
530.795.4084

Mehndi/ Henna

Neeta's Henna Tattoos
Neeta Sharma
209.251.9400
Neeta@mehndidesigner.com

Florists

Blossoms
Denise Barnett
650.574.1625

Photographer/Videographer

Allen Morano Photography
408.390.9528

Nuno Photography
Surasee Jittamanokul (Nuno)
818.941.8241
NunoSee@yahoo.com

Wedding

Documentary/Photographer

Vijay Rakhra
vijayrakhra@gmail.com
408.656.1014

Decorators

Mita Events
Mita Rajmachikai
info@mitaevents.com
510-552-5089

Prime Party Rentals
Moh
510.499.9038
info@PrimePartyRentals.com

Entertainment

Baraat Dj
DJ Tanveer
408.687.3880

Audiovisual

AVMS
John Bacosa
Director of Audio Visual
650-653-6136
jbacosa@avms.com

OUTSIDE CATERING PACKAGE

The following is a list of services provided by the San Mateo Marriott, for wedding receptions with Preferred Caterers
(ethnic food only):

We provide complete set up and breakdown of your event

Tables, Chairs, White Floor Length Linens

Chiavari Chairs

(6 available colors)

House China, Flatware, Glassware

Three Votive Candles Elegantly Displayed

Head table, Cake Table, Gift Table, Guest Book Table

Staging for your Band or DJ

Dance Floor

We Provide Complete Set Up and Breakdown of your Buffet

Chafing Dishes & Serving Utensils:

Menu may not consist of more than (6) Hot Entrees

(4) Cold Entrees and (2) Desserts

Wedding Cake Not Included

Wedding & Specialty Cake Cutting Fee Waived

Professional Banquet Captain and Wait Staff to Serve your Guests

Per Person Pricing depended on Reception Menu

Contact our Catering Department for more information:

650.653.6100

All prices subject to current 25% service charge and applicable sales tax

ASIAN SILVER MENU

\$750.00 per table of 10

Appetizer

Dim Sum

(Taro Spring Roll, Steamed Chicken Dumplings, Crispy Shrimp Roll)

Soup

Asparagus Seafood Soup

Entrees

Crispy Jumbo Walnut Prawns

Braised Quail

Tender Filet Pepper Steak

Braised Shiitake Mushroom
with seasonal green

Filet Bass Spicy Thai Style

Yang Chow Fried Rice

Included in your package:

Chiavari Chairs

(6 available colors)

Bring in your own Wedding Cake- Cake Cutting Waived

Freshly Brewed Starbucks coffee, decaffeinated coffee

Selection of Tazo teas

All prices subject to current 25% service charge and applicable sales tax

ASIAN GOLD MENU

\$830.00 per table of 10

Appetizer

Double Happiness Assorted Cold Platter
(Jellyfish Salad, Beef Shank, Seaweed & Stuffed Ham)

Soup

Superior Fish Maw Soup with Fresh Crabmeat Soup

Entrees

Sauteed Jumbo Prawns with Spicy XO Sauce
Special Crab with Ginger & Scallions
Peking Duck
Braised Shiitake Mushroom with Seasonal Green
Filet Bass Spicy Thai Style
Yang Chow Fried Rice

Included in your package:

Chiavari Chairs
(6 available colors)
Wedding Cake from Select Bakeries- Cake Cutting Waived
Freshly Brewed Starbucks coffee, Decaffeinated coffee
Selection of Tazo teas

All prices subject to current 25% service charge and applicable sales tax

ASIAN PLATIMUN MENU

\$910.00 per table of 10

Appetizer

Phoenix & Dragon Assorted Cold Platter
(Jellyfish Salad, Beef Shank, Seaweed & Baby Octopus)

Soup

Superior Fish Maw Soup with Fresh Crabmeat Soup

Entrees

Honey Crispy Walnut Prawns
Chef's Special Spicy Salt & Pepper style Lobster
Peking Style Crispy Duck Wrapped with Steamed Buns
Shiitake Mushroom with Abalone in Seasonal Green
Steamed Catch of the Day (Stripe Bass)
Eggwhite Seafood Fried Rice Topped with Dried Shredded Pork

Included in your package:

Chiavari Chairs
(6 available colors)
Wedding Cake from Select Bakeries- Cake Cutting Waived
Freshly Brewed Starbucks coffee, Decaffeinated coffee
Selection of Tazo teas

All prices subject to current 25% service charge and applicable sales tax