



BREAKFAST | CONTINENTAL

All breakfast buffet's include: Seattle's Best Coffee service and Tazo Tea

"THE CLASSIC" CONTINENTAL BREAKFAST | \$40

sliced fresh seasonal fruit & fresh berry garnish VG/GF

freshly baked breakfast breads & pastries V

assorted cereals V

plain Greek style yogurt & house made granola V/GF

fresh orange & grapefruit juices VG/GF

"THE YORKER" CONTINENTAL BREAKFAST | \$46

freshly baked bagels & cream cheese V

sliced fresh seasonal fruit & berries VG/GF

cold smoked salmon display & traditional garnish GF

freshly baked breakfast breads & pastries V

fresh orange & grapefruit juices VG/GF

"THE EUROPEAN" CONTINENTAL BREAKFAST | \$44

croissants, brioche & Nutella V

sliced fresh seasonal fruit & berries VG/GF

charcuterie & cheese tray GF

bircher muesli

fresh orange & grapefruit juices VG/GF

ENHANCEMENTS:

egg, ham & cheese sandwich on an english muffin or croissant | \$14

egg, pico de gallo, avocado & cheddar burrito | \$14

egg chorizo & potato burrito | \$14

made-to-order omelet station | \$22

(Chef Fee of \$300 per Chef, per hour with a 2-hour minimum)

A MINIMUM OF 10 PEOPLE IS REQUIRED

Gluten Friendly GF / Vegetarian V / Vegan VG

*Prices are per person unless otherwise noted. A customary 26% taxable service charge and current sales tax will be added to prices. Prices are subject to change.

SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAKFAST | PLATED BREAKFAST

all plated breakfast includes: Seattle's Best coffee service, Tazo tea & orange juice

BUILD YOUR OWN | \$40

start with:

(3) eggs scrambled GF

a side of herb roasted potatoes, peppers and onion VG/GF

select a maximum of (1) protein:

chicken apple sausage GF

pork sausage GF

hickory smoked bacon GF

turkey sausage

turkey bacon

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAKFAST | BREAKFAST BUFFET

all breakfast buffet's include: Seattle's Best coffee service & Tazo tea

SAN MATEO BREAKFAST | \$48

assorted fruit yogurts V/GF
sliced fresh fruits & berries VG/GF
freshly baked breakfast breads V
freshly baked bagels & cream cheese V
scrambled eggs GF
hickory smoked bacon & pork sausage GF
red bliss potato hash, onions & peppers VG/GF
assorted cereals & milk V
fresh orange & grapefruit juices VG/GF

ENERGIZE BREAKFAST | \$54

scrambled egg whites, asparagus & roasted tomatoes turkey sausage turkey bacon blueberry, walnut pancakes pomegranate infused maple syrup oatmeal, dried fruit, almonds & brown sugar house made granola & Greek yogurt sliced fresh seasonal fruit & berries assorted Naked juices

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAKFAST | A LA CARTE

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freshly baked bagels & condiments | $56 per dozen V
cold smoked salmon & condiments | $22 per person GF
assorted cereals & milk | $5 per person V
sliced seasonal fresh fruit | $16 per person VG/GF
assorted individual yogurts | $5 each V/GF
assorted vip pastries to include; almond & chocolate croissant & fruit turnovers | $65 per dozen V
assorted breakfast pastries | $50 per dozen V
assorted donuts | $50 per dozen V
hard boiled eggs | $60 per dozen GF
Seattle's Best coffee regular | $135 per gallon
Seattle's Best coffee decaf | $135 per gallon
Tazo tea service | $135 per gallon
Starbucks Pike Place coffee regular | $155 gallon
Starbucks Pike Place coffee decaf | $155 gallon
assorted bottled juices | $6 each
assorted Naked juices | $10 each
soy milk | $20 per quart
almond milk | $20 per quart
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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT





BREAK'S | MORNING & AFTERNOON

BAKERY BREAK | \$32

assorted cookies V

chocolate covered brownies & nuts V

chef's choice of miniature French pastries V

Seattle's Best coffee & Tazo tea service

POWER BREAK | \$35

carafes of juice VG/GF

energy drinks

iced Starbucks Frappuccino

assorted healthy bars V

individual bags of trail mix V/GF

PROTEIN & WELLNESS BREAK | \$36

hummus, eggplant caviar & grilled pita VG shaved bresaola & manchego GF

filo cups & quinoa salad V

house marinated olive mix VG/GF

Moroccan spiced nut mix VG/GF

CINCO DE MAYO BREAK | \$30

pulled pork & salsa verde sliders

chicken quesadilla, roasted poblanos & chipotle aioli

tri-colored tortilla chips V

pico de gallo & guacamole VG/GF

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAK'S | MORNING & AFTERNOON

ENERGIZE BREAK | \$30

house made trail mix
assorted grain bars
sweet & spicy house nut mix
carafes of fresh pressed seasonal fruit juice
Seattle's Best coffee & Tazo tea service

ICE CREAM TRUCK BREAK | \$28

assorted cups, bars, dipped cones & sandwiches **V**Seattle's Best coffee & Tazo tea service

LOW CARB BREAK | \$34

fruit & cheese kabobs & lavender scented honey yogurt V/GF charcuterie board GF low carb crisps VG Seattle's Best coffee & Tazo tea service

STREET CORNER BREAK | \$28

freshly baked warm pretzels

American wagyu sliders, onion jam & nicasio reserve buttered popcorn sweet & salty nut mix

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

BREAK'S | A LA CARTE

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sliced fresh fruit | $16 per person VG/GF
whole fresh fruit | $4 each VG/GF
assorted grain bars | $54 per dozen V
chocolate dipped strawberries | $48 per dozen V/GF
assorted novelty ice cream bars | $6 each V
cinnamon churros | $6 each V
assorted candy bars | $6 per bar V
assorted cookies | $55 per dozen V
chocolate covered brownies & nuts | $55 per dozen V
baked pretzels | $48 per dozen V
mixed nuts | $48 per pound
pretzels | $28 per pound
vegetable crudites, chipotle ranch & tahini yogurt | $14 per person VG/GF
imported & domestic cheeses sliced baguettes | $18 per person V
Seattle's Best coffee regular | $135 per gallon
Seattle's Best coffee decaf | $135 per gallon
Tazo tea service | $135 per gallon
Starbucks Pike Place coffee regular | $155 gallon
Starbucks Pike Place coffee decaf | $155 gallon
assorted soft drinks | $6 each
bottled water | $6 each
Perrier water | $7.50 each
iced Starbucks Frappuccino | $10 each
assorted Naked juices | $10 each
soy milk | $20 per quart
almond milk | $20 per quart
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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT





LUNCH | PLATED

all plated meals include:

choice of one salad & dessert

fresh vegetables, starch & fresh baked bread service

Seattle's Best coffee, Tazo tea service & iced tea service

SALADS:

choose a maximum of (1)

baby spinach salad | roasted portobello, chevre, & balsamic vinaigrette V/GF

mixed field greens | hot house cucumber, grape tomatoes, julienne of carrot, shaved crisp radish

& champagne vinaigrette VG/GF

traditional Caesar salad | romaine hearts, shaved parmesan & focaccia croutons V

iceberg wedge salad | crumbled bacon, tomato concasse & blue cheese dressing GF

asparagus salad | heirloom tomato upland cress, local olive oil & saba drizzle (\$8.00 seasonal enhancement) VG/GF

ENTREES:

choose a maximum of (3) including a vegetarian entrée, highest entrée price will apply for all entrée's

herb roasted loin of pork & grain mustard gastrique | \$58 GF

pan roasted, orange & ginger glazed breast of chicken, vegetable fried rice & Shanghai bok choy | \$56

salmon fillet, citrus lacquer & Shanghai bok choy & brown rice | \$62

sautéed breast of chicken, roasted shallot & chardonnay demi | \$54 GF

grilled skirt steak & chimichurri | \$65 GF

sea bass fillet, pomegranate syrup, baby spinach, roasted potatoes, curry beurre blanc | \$65 GF

orecchiette in saffron cream, garlic shrimp & pea tendrils | \$56

vegetable wellington & tomato coulis | \$58 V

DESSERTS:

choose a maximum of (1)

New York cheesecake V

French apple tart V

carrot cake V

fresh fruit tart V

chocolate decadence cake | rich dark chocolate mousse, chocolate genoise & dark chocolate frosting $\,{f V}\,$

tiramisu | vanilla sponge, espresso cream & cocoa powder V

A MINIMUM OF 10 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

all lunch buffet's include: Seattle's Best coffee, Tazo tea & iced tea service

SANDWICH SHOP | \$58

traditional Caesar salad, garlic croutons & shaved parmesan ${\bf V}$ macaroni salad, roasted tomato & goat cheese dressing, pancetta ${\bf V}$

choose a maximum of (3)

bbq pulled pork, pepper jack cheese & avocado on a soft slider bun turkey club panini wrap & garlic aioli, Swiss cheese, bacon, sliced tomatoes seasonal roasted vegetables, portobello mushroom, roast tomatoes, smoked onion aioli & fontina cheese on focaccia roast beef, roasted tomatoes, frisee, crispy shallots & goat cheese spread on a French baguette jerk chicken wrap roma tomato, crisp romaine hearts, hot sauce cucumbers & a mango/cilantro drizzle classic pastrami melt, brown mustard, Swiss cheese & pickles on rye bread grilled chicken blt wrap & avocado aioli milanese style chicken wrap, rocket lettuce, tomato concasse, pesto aioli & balsamic syrup seared tuna wrap, kalamatas, hardboiled egg, romas, field greens & lemon aioli buffalo chicken wrap, crisp iceberg, celery hearts, house made hot sauce, Pt. Reyes blue spread

lemon bars

A MINIMUM OF 10 PEOPLE IS REQUIRED WITH A MAXIMUM OF 50

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all lunch buffet's include: Seattle's Best coffee, Tazo tea & iced tea service

EXECUTIVE DELI | \$58

olive oil & herb potato salad GF

chopped leaf lettuce salad, hothouse cucumbers, grape tomatoes & creamy house dijon vinaigrette V/GF

cheddar & Swiss cheeses GF

sliced house rubbed, roasted ribeye of beef, lemon roasted chicken & genoa salami GF

chilled roasted vegetables VG/GF

assorted chips V

sliced red onions, tomatoes, lettuce, mustard & mayonnaise V/GF

mini baguettes

chef selection of French pastries

REVIVE | \$62

Greek salad, cucumber, tomatoes, olives & feta over hearts of romaine lettuce

orzo salad with pinenuts, sun dried tomatoes, marinated eggplant & arugula pesto

rigatoni with wild mushrooms & a truffle nage

herbed breast of chicken, warm olive & celery relish

pan roasted seabass herbed tomato ragout

roasted seasonal vegetables

baked rolls

fruit tart

A MINIMUM OF 10 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

all lunch buffet's include: Seattle's Best coffee, Tazo tea & iced tea service

VENETIAN | \$56

traditional Caesar salad V
caprese salad, vine ripe tomatoes, fresh mozzarella & chiffonade of basil V/GF
sautéed chicken breast, marsala glace & wild mushrooms GF
penne, sun dried tomato, broccoli & pesto cream V
blistered asparagus & grilled seasonal tomatoes VG/GF
fresh baked garlic bread sticks
tiramisu V

PAC RIM | \$50

chopped salad, radish, carrot, cucumber & creamy vinaigrette **V/GF** stir fry chicken, fresh ginger & cilantro sweet soy glazed salmon fillet vegetable chow mein **VG** garlic & chili green beans **VG** toasted almond cake **V**

A MINIMUM OF 10 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

all lunch buffet's include: Seattle's Best coffee, Tazo tea & iced tea service

BAJA | \$55

potato salad, avocado crema & andouille sausage **GF** field greens, jicama, chayote, mango slaw & spiced cilantro dressing **V/GF**

Choose a maximum of (2) proteins

chicken tequila, julienne peppers & red onions GF carne asada, roasted tomatoes & cilantro GF pork carnitas, cabbage & radish slaw GF vegetarian ground "beef" taco filling V southwestern roasted vegetables & tofu VG/GF taco-style ground beef GF cilantro marinated shrimp (\$8 enhancement) GF

red beans & rice VG/GF
diced tomatoes, red onions, black olives, lettuce & cheddar cheese GF
tri-color tortilla chips, pico de gallo & guacamole V
warm flour tortillas V
tres leches cake V

A MINIMUM OF 10 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

LUNCH | BOXED LUNCH

each boxed lunch includes:

chips, apple, chocolate chip cookies & soft drink

BOXED LUNCHES | \$49

choose a maximum of (3) total items:

roast turkey breast, bacon, lettuce, tomato, rosemary aioli southwestern chicken breast, Swiss, avocado, lettuce, chipotle aioli ham & brie, leaf lettuce, tomato, dijon aioli beef ribeye, roasted romas, frisee, crispy shallots, boursin spread seared tuna wrap, field greens, hard boiled egg, cucumber, tomato & kalamata aioli roasted vegetable wrap, squash, romas, portobellos, mesclun, balsamic reduction, pesto aioli hummus wrap, shaved red onion, tomatoes, lettuce, cucumbers & alfalfa sprouts

A MINIMUM OF 10 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT





DINNER | PLATED

all plated meals include:

choice of one starter & dessert

fresh vegetables, starch & fresh baked bread service

Seattle's Best coffee, Tazo tea service & iced tea service

SALADS:

choose a maximum of (1)

fresh pear & frisee salad | glazed walnuts, crumbled blue cheese, sherry vinaigrette & port syrup V/GF

baby mixed green salad | dried cranberries, shaved fennel & pecans VG/GF

traditional Caesar salad | romaine hearts, shaved parmesan & focaccia croutons V

baby spinach salad | grilled portobello, chevre, balsamic vinaigrette V/GF

iceberg wedge | tomato concasse, crumbled bacon & blue cheese dressing GF

tomato & mozzarella salad | prosciutto, micro greens, truffle vinaigrette & fig syrup (\$10 enhancement) GF

APPETIZERS:

choose a maximum of (1)

hydro bibb salad | one half Maine lobster, vine ripe tomatoes, orange supremes & truffle vinaigrette | \$36 GF

two petite Maryland style crab cakes | \$26

roasted corn & black bean red pepper coulis

risotto, mélange of mushrooms & truffle infused demi | \$18 V/GF

lobster ravioli | \$25

ENTREES:

choose a maximum of (3) including a vegetarian entrée, highest entree price will apply for all entrée's

vegetable risotto | \$58 V/GF

roasted shallot, wild mushrooms & reggiano cheese

vegetable wellington | \$60 V

herbed tomato coulis

herb rubbed pork loin | \$58

roasted shallot & dijon demi

grilled swordfish | \$62

mango & green onion relish

A MINIMUM OF 10 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

DINNER | PLATED

5 spiced salmon fillet | \$62 citrus infused sweet soy lacquer

pan roasted sea bass | \$65 GF lemon chive beurre blanc

pan roasted chicken breast | \$60 GF artichoke, olive & tomato ragout

sautéed breast of chicken | \$58 GF wild mushroom & chardonnay reduction

pan-seared new york steak | \$76 GF cabernet onions

herb rubbed filet mignon | \$85 GF truffled madeira glace

petite filet mignon & grilled breast of chicken | \$90 GF green peppercorn sauce

filet mignon & prawns | \$95 GF rosemary & roasted garlic demi- glace

DESSERTS:

choose a maximum of (1)

strawberry bagatelle | sponge cake, strawberries & whipped cream \$\mathbf{V}\$ chocolate decadence cake | chocolate sponge glaze, ganache & raspberry coulis \$\mathbf{V}\$ New York cheesecake | strawberry coulis \$\mathbf{V}\$ tiramisu | espresso & vanilla genoise & mascarpone, kahlua & amaretto \$\mathbf{V}\$ apple & almond tart | frangipane & toasted almonds \$\mathbf{V}\$

DESSERT ENHANCEMENTS | \$10

molten lava chocolate cake **V** crème brulee tart chocolate raspberry dome triple chocolate mousse

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

DINNER | DINNER BUFFET

all dinner buffet's include: Seattle's Best coffee service, Tazo tea and iced tea

SHANGHAI | \$80

field greens, lychee & mandarin oranges VG/GF
fried green bean & citrus chili emulsion VG
wakame salad
steamed sea bass, ginger oil, sweet soy & baby bok choy
orange ginger glazed chicken breast
garlic & chili rubbed skirt steak
steamed jasmine rice VG/GF
stir-fried vegetables VG
mango mousse cake V

SKYLINE | \$95

mixed field greens, hot house cucumber, grape tomato & dijon vinaigrette V/GF chilled roasted vegetable platter, sundried tomato emulsion V/GF roasted free range chicken natural jus GF sliced coffee crusted filet in zinfandel reduction GF herbed roasted potatoes lemon zest asparagus & romas freshly baked rolls cappuccino cake

A MINIMUM OF 10 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

DINNER | DINNER BUFFET

all dinner buffet's include: Seattle's Best coffee service, Tazo tea and iced tea

ROMAN | \$78

chopped leaf lettuce, tomato wedges, cucumber, lemon, oregano vinaigrette V antipasto tray, charcuterie, cheese, marinated mushrooms, roasted eggplant, tomato caviar & crostini GF except for crostini free range chicken, a roasted tomato & olive ragout GF cheese tortellini, herbed brodo, Italian sausage, spinach & reggiano wild mushroom risotto & truffle essence V/GF toasted garlic broccolini & blistered grape tomatoes VG/GF fresh baked garlic bread sticks assorted mini cheesecake & cannoli V

MERIDIAN | \$78

roasted asparagus, heart of palm salad & herbed tomato emulsion V/GF poached pear, frisee salad, candied walnuts, blue cheese & port syrup V/GF "chic au vin", lightly roasted chicken finished in the style of coq au vin grilled swordfish & caperberry relish GF haricot verts & vichy carrots VG/GF saffron rice & cracked olives freshly baked rolls caramel flan tart V

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT





RECEPTION | THEMED DISPLAYS

CHINATOWN | \$34

assorted dim sum & ginger infused soy

orange beef

black bean chicken

fried rice V

stir fry vegetables & tofu VG

fortune cookies V

NORTH BEACH | \$36

prosciutto & melon

caprese salad, vine ripe tomatoes, fresh mozzarella, chiffonade of basil & balsamic drizzle GF

cavatappi, Italian sausage & broccoli rabe

truffle scented risotto & wild mushrooms V/GF

GHIRARDELLI SQUARE | \$30

(four pieces per person)

miniature eclairs V

chocolate genoise petit four V

petit napoleons V

chocolate dipped strawberries V

Seattle's Best coffee & Tazo tea

A MINIMUM OF 25 PEOPLE IS REQUIRED

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RECEPTION | THEMED DISPLAYS

MISSION DISTRICT | \$36

tri-colored tortilla chips V/GF

guacamole & pico de gallo VG/GF

build your own carne asada street taco

shredded lettuce, jack cheese, flour tortillas & chopped tomatoes

chicken quesadillas

MEDITERRANEAN STATION | \$48

hummus, eggplant caviar, marinated olives & grilled pita VG

cous cous, almonds & dried fruit VG

slow cooked lamb & tomato jam GF

chicken kabob & mint yogurt GF

SLIDER BAR | \$28

choose a maximum of (4)

American wagyu beef

slow roast pulled pork

bbq brisket of beef

philly style cheese steak & andouille sausage

slow poached chicken & roasted poblanos & mole

Moroccan spiced vegetables & tomato jam & mint yogurt V

jerk style chicken & mango ketchup

A MINIMUM OF 25 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | HORS D'OEUVRES

HOT HORS D'OEUVRES

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vegetable spring roll | $6 per piece V

Moroccan spiced vegetable slider, cilantro yogurt | $6 per piece
mini crab cakes & roasted pepper aioli | $6 per piece
bbq brisket sliders | $6 per piece
buffalo shrimp skewers & white gazpacho | $6 per piece
American wagyu beef sliders | $6 per piece
pulled pork sliders & pepper jack cheese | $6 per piece
open faced pastrami sliders on rye, grain mustard & Swiss cheese | $6 per piece
vegetable samosa & mango chutney | $7 per piece V
chicken empanadas & chipotle aioli | $7 per piece
tandoori chicken satay & mint yogurt | $7 per piece GF
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chimichurri skirt steak skewer | \$10 per piece GF

Thai beef satay & red curry peanut sauce | \$8 per piece

5 spiced pork belly in lotus bao, hoisin drizzle & house pickles | \$10 per piece short rib of beef & roasted garlic glace | \$10 per piece **GF**

braised lamb shoulder skewer & tomato jam | \$12 per piece **GF** soft shell crab po'boy sliders | \$15 per piece **GF** grilled lamb chop, fig & olive confiture | \$14 per piece **GF**

A MINIMUM OF 50 PEOPLE IS REQUIRED

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | HORS D'OEUVRES

COLD HORS D'OEUVRES

pita chips, hummus & kalamata olives **VG** | \$6 per piece olive & celery salad & buzzed feta in a filo cup | \$6 per piece **V** tomato & basil bruschetta on crostini | \$6 per piece **V**

ciliegine mozzarella, olive & tomato skewer | \$8 per piece V/GF seared filet of beef, horseradish cream crostini | \$10 per piece jumbo peeled shrimp & spicy cocktail sauce | \$8 per piece GF mini muffuletta | \$8 per piece

ahi tuna tartar with bbg infused honey, avocado & lime on a potato chip | \$10 per piece GF

A MINIMUM OF 50 PEOPLE IS REQUIRED

Gluten Friendly GF / Vegetarian V / Vegan VG

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | PLATTERS

ANTIPASTO PLATTER | \$30

assorted Italian cured meats & cheeses

pesto tossed ciliegine

marinated olive display VG/GF

marinated mushrooms & pepperoncini VG/GF

sliced baguette & flat breads

CHEESE PLATTER | \$26

imported & domestic cheeses, dried fruits, berries, sliced baguette & flat breads

VEGETABLE CRUDITE | \$16

seasonal vegetables, sun-dried tomato & artichoke dipping sauce V/GF

SLICED FRESH FRUIT | \$16

seasonal fruit sliced & displayed & fresh berries VG/GF

SEAFOOD PLATTER| \$36

poached prawns, oysters on the half shell, crab claws, marinated mussels served on ice, spicy cocktail sauce, lemon wedges & a classic mignonette **GF**

SHRIMP COCKTAIL PLATTER| \$32

(4 pieces per person)

poached prawns, lemons, crushed ice & cocktail sauce GF

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

RECEPTION | STATIONS

all carving stations include: freshly baked rolls & sweet butter

CARVING STATIONS:

coffee crusted beef tenderloin | \$34 GF

horseradish cream & zinfandel glace

herb rubbed New York strip loin | \$28 GF

roasted garlic demi

roast butter basted turkey | \$25 GF

smoked onion, dijon aioli & cranberry conserve

bourbon glazed Virginia ham | \$22 GF

grain mustard rubbed pork loin roast | \$25 GF

roasted apple demi

salt crusted salmon | \$30 GF

cucumber & dill yogurt

A Carver fee of \$300 will apply per station, per hour (2 hours minimum per Carver)

A MINIMUM OF 25 PEOPLE IS REQUIRED

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RECEPTION | STATIONS

PASTA/RISOTTO ACTION STATIONS | \$30

choose a maximum of (2)

rigatoni, wild mushrooms, fresh oregano & truffle oil V
penne vodka, caramelized shallots, prosciutto, vodka & lightly creamed tomato sauce
asparagus risotto, fine herbs & truffle butter V/GF
roasted shrimp, andouille & sweet pea risotto GF
truffle scented mushroom risotto V/GF
cheese tortellini & angus beef bolognese
ziti, grilled chicken, rosemary & capers in a white wine pomodoro
orecchiette, garlic shrimp, pea tendrils & saffron cream

ASIAN/STIR FRY STATION | \$30

includes steamed jasmine rice

choose a maximum of (2)

beef & broccoli
black bean chicken
Mongolian beef
Singapore noodles, shrimp & chicken
vegetable stir fry & tofu VG
garlic chicken, green beans, mushrooms & white wine sauce

A chef fee of \$300 will apply per chef per hour with a minimum of (2) hours per chef

A MINIMUM OF 25 PEOPLE IS REQUIRED

Gluten Friendly GF / Vegetarian V / Vegan VG

*Prices are per person unless otherwise noted. A customary 26% taxable service charge and current sales tax will be added to prices. Prices are subject to change.

SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

hosted bar packages are based on unlimited consumption & on a per person/per hour basis

HOSTED BAR PACKAGE

Well Package:

first hour: \$20 per person second hour: \$16 per person

any additional hour: \$14 per person

Call Package:

first hour: \$22 per person second hour: \$18 per person

any additional hour: \$16 per person

Premium Package:

first hour: \$24 per person second hour: \$20 per person

any additional hour: \$18 per person

Martini & Cordial Package:

first hour: \$26 per person second hour: \$22 per person

any additional hour: \$20 per person

Beer & Wine Package:

first hour: \$18 per person second hour: \$14 per person

any additional hour: \$12 per person

A Bartender fee of \$300 will apply per Bartender per hour with a minimum of (2) hours & maximum of (4) hours

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HOSTED BAR BASED ON CONSUMPTION

well bar | \$12 per drink
call bar | \$14 per drink
premium bar | \$16 per drink
imported beer | \$8 per bottle
domestic beer | \$7 per bottle
craft beer | \$8.50 per bottle
wine/ sparkling | \$12 per glass
soft drinks | \$6 per drink
mineral water | \$7 per bottle
cordial & liqueur | \$12 & up per glass
martini | \$16 & up per glass

SPECIALTY REFRESHMENTS

fruit & berry punch (non-alcoholic) | \$8 per glass sparkling champagne punch | \$14 per glass Martinelli's sparkling cider | \$10 per glass

CASH BAR BASED ON CONSUMPTION

well bar | \$13 per drink
call bar | \$15 per drink
premium bar | \$17 per drink
imported beer | \$9 per bottle
domestic beer | \$8 per bottle
craft beer | \$9.50 per bottle
wine/ sparkling | \$13 per glass
soft drink | \$7 per drink
mineral water | \$8 per bottle
cordial & liqueur | \$13 & up per glass
martini | \$17 & up per glass

A Bartender fee of \$300 will apply per Bartender per hour with a minimum of (2) hours & maximum of (4) hours

Gluten Friendly GF / Vegetarian V / Vegan VG

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WELL BRANDS

Amsterdam Vodka

Cruzan Aged Light Rum

Amsterdam Gin

Dewar's White Label Scotch

Jim Beam White Label Bourbon

Canadian Club

Jose Cuervo Silver Tradicional Tequila

Hennessey V.S.

CALL BRANDS

Absolut Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Tanqueray Gin

Dewar's White Label

Maker's Mark

Jack Daniel's

Canadian Club

1800 Silver Tequila

Hennessey V.S.

PREMIUM BRANDS

Grey Goose Vodka

Bacardi Superior Light Rum

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Knob Creek

Jack Daniel's

Crown Royal

Patron Silver Tequila

Hennessy Privilege VSOP

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BEERS:

Imported:

Corona Extra, Mexico Heineken, The Netherlands Heineken Light, The Netherlands Stella Artois, Belgium

Domestic:

Blue Moon

Budweiser

Coors Light

Craft:

Bear Republic Racer 5 IPA

Lagunitas IPA

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SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT





ENCORE | EVENT TECHNOLOGY SERVICES

EQUIPMENT PACKAGES:

Flip Chart Package | \$80

flipchart easel, pad, 4 colored markers

Post-It Flip Chart Package | \$102

flipchart easel, self-adhesive pad, 4 colored markers

Whiteboard Package | \$105

4x6 Whiteboard, 4 colored dry erase markers, eraser

Projector Support Package | \$225

projector stand, projector stand cover, 8' screen, video cable lot

Meeting Room Projector Package | \$730

LCD projector 2000-4000 lumens, projector stand, projector stand cover, 8' screen, video cable lot

CONFERENCE AIDS:

grey velour side drape | \$170 per 12'x13' panel

conference speakerphone | \$195

sign easel | \$22

flipchart easel | \$55

slide advancer/laser pointer | \$70

pc laptop computer | \$265

wireless handheld/ lavalier microphone | \$230

wired microphone | \$80

presidential table microphone | \$100

house sound patch fee | \$185

power strip | \$46

VIDEO:

6'x'10' 6" Fast Fold Screen | \$460

Tripod Screen Medium | \$100

Monitor - 40" - 49" | \$555

Monitor - 50" - 59" | \$765

LABOR FEES:

set/strike (5) hr. minimum | \$155 per hour

(labor fees will vary based on complexity

& time of operation)

Please inquire with Encore Event Technologies directly regarding sound, lighting, theatrical, video recording, internet.

A customary 26% taxable service charge and current sales tax will be added to prices. Prices are subject to change.

SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

ENCORE | EVENT TECHNOLOGY SERVICES

CANCELLATIONS:

Cancellations received **29 to 15 days** before the first day of the Event will be subject to a cancellation charge equal to **50%** of the charges contained in the Event Quote.

Cancellations received **14 to 3 days** before the first day of the Event will be subject to a cancellation charge of **75%** of the charges contained in the Event Quote.

Cancellations received **less than 3 days (72 hours)** before the first day of the Event or the start of load-in, whichever is earlier, or after equipment has departed from its storage facility, will be subject to a cancellation charge equal to **100%** of the total charges set out in the Event Quote.

Encore Event Technologies is the San Mateo Marriott San Francisco Airport audio visual provider for all of your audio visual equipment, rigging, electrical, communication and internet needs. With on-site technicians to support your event we are fully capable of producing all types of events; from weddings and conferences to full event production.

Encore Event Technologies
Hybrid + Certified

Direct Phone: 650.653.6136

Carlo Coronel, Area Director, Venues Carlo.coronel@encoreglobal.com

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