



MARRIOTT
SAN RAMON



EVENTS MENU

BREAKFAST

Priced Per Person

PLATED BREAKFAST

All plated entrees include Chef's selection of pastries, coffee, tea & orange juice

The American | \$24

Cage Free Scrambled Eggs
Choice of Applewood Smoked Bacon, Pork Sausage
or Chicken Apple Sausage
Yukon Gold Home Fries with Onions & Bell Peppers

Make it Heart Smart – Substitute with Egg Whites or Tofu Scramble

Egg White Frittata | \$28

Spinach, Tomatoes, Avocado, Mushroom

Quiche | \$28

Quiche Lorraine
Filled with Onion, Bacon, Eggs & Cheddar Cheese

Quiche Florentine
Filled with Onion, Spinach, Eggs & Swiss Cheese

All food & beverage are subject to 25% taxable house charge & 8.25% sales tax.

Buffets have a minimum of 20 people, if less than 20 people a \$75 labor fee will apply.

Pricing is based on 2 hours maximum service. Additional charges will apply for service extending beyond 2 hours.

BREAKFAST BUFFET

All breakfast buffet include coffee, tea, orange & cranberry juice

Bishop Ranch - Continental Breakfast | \$20

Sliced Seasonal Fruit & Mixed Berries
Daily Baked Assorted Muffins, Pastries & Croissants served with Jams & Sweet Butter

The Healthy Continental Breakfast | \$23

Sliced Seasonal Fruit & Mixed Berries
Low-Fat Yogurts Served with Housemade Granola with Golden Raisins & Cherries
Steel-Cut Oatmeal Served with Cream,
Dried Bananas, Seasonal Berries, Brown Sugar,
Honey & Sliced Almonds
Daily Baked Breakfast Breads Or Assorted Muffins

European Breakfast | \$25

Hobbs Cured Assorted Meats
Assorted Cheeses
Cage Free Hard-boiled Eggs
Daily Baked Assorted Muffins, Pastries & Croissants
Jams & Sweet Butter

Mt. Diablo Breakfast Buffet | \$29

Sliced Seasonal Fruit & Mixed Berries
Daily Baked Breakfast Pastries
Cage Free Scrambled Eggs
Choice of Hobbs Applewood Smoked Bacon or Chicken Apple Sausage
Yukon Gold Home Fries with Onions & Bell Peppers

Add Action Station*

Omelet Station | \$14

Omelets Made to Order, Seasonal Vegetables, Cheese & Breakfast Meats

Waffle Station | \$13

Waffles Made to Order with Homemade Berry Compote & Whipped Cream

**An attendant fee of \$150 per 50 guests for 2 hours*



BREAKFAST ENHANCEMENTS

Priced Per Person

Warm Pastry | \$6 Per Person (Choose one)

Cinnamon Rolls, Coffee Cake, Breakfast Breads, Bagels & Cream Cheese

A Little on the Lighter Side

Hard-boiled Eggs | \$4 per person
Smoked Salmon, Red Onions, Capers | \$7
Assorted Flavored Yogurt | \$5
Assorted Cold Cereal with Milk | \$5
Housemade Granola Berry Yogurt Parfait | \$6
Steel-Cut Old Fashioned Oats | \$8

Breakfast Wraps & Sandwich | \$8 per person (Choose one)

Scrambled Cage Free Eggs, Chicken-Apple Sausage, Potatoes & Cheddar Cheese, Flour Tortilla

Scrambled Cage Free Eggs, Potatoes, Grilled Veggies & Jack Cheese, Spinach Tortilla

Scrambled Cage Free Eggs, Spicy Chorizo Sausage, Potatoes, Pepper Jack Cheese & Salsa Fresca, Whole Wheat Tortilla

Tofu Scramble, Shiitake Mushrooms, Potatoes & Fresh Spinach, Tomato Tortilla

Flaky Croissant Sandwich with Applewood Smoked Bacon, Scrambled Cage Free Eggs & Cheddar Cheese

San Francisco Sourdough Broken Egg Sandwich
Applewood Smoked Bacon,
Cage Free Egg & White Cheddar Cheese

Individual Frittatas | \$8 per person

Feta Cheese, Baby Spinach & Artichokes
Smoked Chicken, Napa Valley Goat Cheese & Sun-Dried Tomatoes

Cheese Blintz | \$8 per person with Berry Compote

Breakfast Meats | \$8 per person

Chicken Apple Sausage
Applewood Crispy Bacon

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COFFEE BREAK PACKAGES

Priced Per Person

All coffee break packages include coffee & tea

The Cookie Jar | \$17

Daily Baked Assorted Cookies & Brownies
Ice Cold Milk, Assorted Soft Drinks & Bottled Waters

Tri Valley | \$21

Housemade Granola Berry Parfait
Mini Egg, Bacon, Queso Fresco & Pico de Gallo
Tostadas
Fresh Fruit Turnovers

On the Move | \$23

Housemade Chocolate Covered Peanut Butter Bar
Kashi Cereal Bars & KIND PLUS Bars
Balthazar Granola Trail Mix
Red Bull Energy Drinks
Gatorade & Vitamin Waters

Sweet & Savory | \$20

M&Ms, Snickers Bars, & Twix
Housemade Potato Chips
Roasted Mixed Nuts & Mini Pretzels
Freshly Popped Warm Buttered Popcorn
Bottled Water & Sparkling Water

Mediterranean | \$25

Falafel with Yogurt-Tahini
Housemade Hummus with Toasted Pine Nuts
Warm Pita Bread
Tabbouleh- Bulgur Wheat, Tomatoes, Cucumbers,
Tzatziki Yogurt, Fresh Mint, Cucumbers
Carrot & Celery Sticks
Assorted Soft Drinks, Bottled Water & Sparkling
Water

Ice Creamery | \$20

San Francisco "It's It" Ice Cream Sandwich
San Ramon Golnazar Ice Cream
Haagen-Dazs® Assorted Sorbet
Frappuccino, Bottled Water & Sparkling Water

Donut Holes & Milk Shakes | \$19

Assorted Donut Holes, Cinnamon Sugar,
Glazed, Powdered Sugar
Dipping Sauce- Chocolate, Caramel,
Whipped Cream
Individual Vanilla Milk Shakes

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COFFEE BREAK PACKAGES

Priced Per Person

All coffee break packages include coffee & tea

Glazed & Dazed | \$15

Interactive Donut Break- frost a plain donut with any or all of the following glazes:

Bacon: Maple Infused Glaze with Crunchy Bacon

Confused Samoa: Caramel Glaze with Toasted Coconut & Chocolate Drizzle

Vanilla Bean: Brown Butter & Vanilla Bean Glaze

Triple Chocolate: Dark Chocolate, Semisweet & Milk Chocolate Glaze

Nutella Cinnamon: Nutella Glaze Spiked with Cinnamon

Strawberry: Fresh Squeezed Strawberry Glaze with Sprinkles

Handcrafted Energy Smoothies Break | \$22

Spinach Smoothie with Ginger & Pears

Blueberry Smoothie with Flax Seeds & Banana

Berry & Oats Smoothie

Coconut Pineapple Banana Smoothie

Peach Lemon Smoothie

Handcrafted Protein Smoothies Break | \$24

Papaya Ginger Smoothie

Chocolate Peanut Butter Protein Smoothie

Peachy Green Protein Smoothie

Easy Breezy Tropical Orange Smoothie

Tropical Avocado Smoothie

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A LA CARTE COFFEE BREAK ITEMS

Priced Per Person

Fresh & Natural

- Whole Fresh Fruit | \$3
- Individual Assorted Yogurts | \$4
- Chocolate Dipped Strawberries | \$32 per dozen
- Granola Berry Parfait | \$7
- Granola & Energy Bars | \$3
- Sliced Fresh Fruit | \$6
- Fruit Kabobs with Honey Yogurt dip | \$7
- Trail Mix | \$26 per lb

Savory & Dry Snacks

- Crudités & Flavored Dressings | \$7
- Hummus & Pita Chips | \$7
- Peanuts | \$26 per lb
- Mixed Nuts | \$32 per lb
- Mini Pretzels | \$22 per lb
- Housemade Potato Chips | \$22 per lb
- Individual Bag of Chips | \$5 each
- Fresh Popcorn | \$5 per person
- Tortilla Chips & Salsa Fresca | \$22 per lb
- Warm Pretzels & Mustard | \$49 per dozen

From the Bakery | \$46 per dozen

- Bagels- Plain & Onion with Low Fat Cream Cheeses
- Mini Muffins- Apple Cinnamon, Banana Walnut, Blueberry, Lemon Poppy Seed
- Scones- Plain, Currant, Apricot, Blueberry, Cranberry
- Warm Coffee Cake- Cinnamon, Blueberry
- Cookies - Chocolate Chip, Oatmeal Raisin, Snicker Doodle, Peanut Butter
- Fudge Brownies-Nuts, Plain
- Blondies
- Fruit Squares - Lemon, Berry
- Assorted Mini Frosted Cupcakes

Sweets

- Candy Bars- Snickers, Milky Way ,Twix ,Hershey's |\$5 each
- Gummy Bears, Sour Patch ,M&M's | \$32 per lb
- Cake Pops | \$27 per dozen
- Häagen-Dazs® Ice Cream Bars | \$7 each
- San Francisco "It's It" Ice Cream Sandwich | \$6 each
- Fruit Juice Bars | \$6 each

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A LA CARTE BEVERAGE

Illy Coffee & Decaf & Tazo Tea	\$105 per gallon
Royal Cup Coffee & Decaf & Bigelow Herbal Teas	\$80 per gallon
Fruit Juices Orange Apple Cranberry	\$65 per gallon
Fruit Punch Lemonade Iced Tea	\$45 per gallon
Individual Whole, 2% Milk & Chocolate Milk	\$3 each
Individual Bottled Juices	\$4 each
Soft Drinks	\$5 each
Non Sparkling Water	\$5 each
Mineral Waters	\$5 each
Red Bull Regular & Sugar Free	\$5 each
Gatorade	\$6 each
Izzy's® Fruit Sodas	\$6 each
Assorted Flavored Energy Drinks & Waters	\$6 each
Naked Gourmet Bottled Juices	\$6 each
Starbucks Frappuccino	\$6 each
Starbucks Double Shot	\$7 each
Starbucks Refreshers	\$8 each

Beverage Package | \$16 per person

Coffee & Tea

Assorted Soft Drinks, Spring & Mineral Water

Coffee & Tea Service Package | \$12 per person

Coffee & Tea

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PLATED LUNCH

Priced Per Person

Plated Lunches are served with salad, dessert, coffee, tea & iced tea. Freshly baked rolls & butter included upon request.

Entree Options (Choose One)

Roasted Harissa Rubbed Chicken | \$33

Stewed Heirloom Tomato Compote, Spanish Rice (gluten free)

Grilled Citrus Chicken (Free-Range) | \$33

Corn Succotash

Prosciutto Wrapped Chicken Breast | \$33

Lemon Butter, Char-grilled Broccolini, Creamy Vegetable, Wild Rice

Baked Teriyaki Salmon | \$38

Soba Noodles, Snap Peas, Ginger Miso Vinaigrette

Chipotle Meatloaf | \$34

Crème Fraiche Potato, Garlic Green Beans, Gravy

Flat Iron Steak | \$42

Hen of the Woods Mushroom, Glazed Carrots, Roasted New Potato

Tofu Rice Bowl | \$28

Baby Bok Choy, Celery, Carrots, Red & Green Peppers in Garlic-Honey Szechuan Sauce Served Over Jasmine Rice

Salad Options (Choose One)

Tri-Valley Artisan Salad

True Farm Mixed Greens, Carrot, English Cucumber, Grape Tomato served with the House Red Wine Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Shaved Parmesan Cheese, Housemade Herb Croutons served with Caesar Dressing

Bishop Market Mix Green Salad

Seasonal Stone Fruit, Blue Cheese, Candied Walnut with Balsamic Vinaigrette

Dessert Options (Choose One)

Fresh Fruit Tart

Tiramisu

Triple Chocolate Mousse Cake

New York Cheesecake with Strawberry Coulis

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We make every effort to adjust menus to conform to religious or dietary preferences (vegan, vegetarian, gluten-free, kosher, halal, etc.).



PLATED SALAD LUNCH

Priced Per Person

Plated Lunches are served with salad, dessert, coffee, tea & iced tea. Freshly baked rolls & butter included upon request.

House Salad | \$16

Spring Mix, Tomato, Cucumber, Radish, Carrot, Red Wine Vinaigrette

Mini Wedge Salad | \$18

Iceberg Lettuce, Pepper Bacon, Avocado, Tomato, Shaved Onion, Blue Cheese Dressing

Baby Kale Salad | \$17

Cranberry, Diced Red Apple, Almond, Shaved Parmigiano-Reggiano Cheese, Champagne Vinaigrette

Buckwheat Soba Noodle Salad | \$16

Roasted Shiitake, Sesame Sugar Snap Peas, Onion, Bell Pepper, Jalapeno, Shaved Radish, Pea Sprouts, Cucumber, Orange Ginger Dressing

Quinoa Salad | \$17

Kalamata Olive, Cucumber, Tomato, Red Onion, Green Bell Pepper, Feta, Lemon Oregano Vinaigrette

Roasted Beet Salad | \$19

Arugula, Spiced Pumpkin Seeds, Green Chile Goat Cheese, Smoked Honey Vinaigrette

Add Protein

Grilled Lemon Garlic Shrimp | \$9

Roasted Cilantro Lime Chicken | \$6

Five Pepper Grilled Flank Steak | \$8

Grilled Thai Peanut Tofu | \$6

Dessert Options (Choose one)

Fresh Fruit Tart

Tiramisu

Triple Chocolate Mousse Cake

New York Cheesecake with Strawberry Coulis

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LUNCH BUFFET

Priced Per Person

SOUP & SALAD BUFFET | \$28

Served with freshly baked rolls, butter, coffee, tea & iced tea

Soup (Choose One)

- Chicken Noodle
- Tomato Bisque
- Potato, Beer & Cheese
- Italian White Bean & Vegetable
- Chicken Tortilla
- Beef, Kale & Mushroom

Salad (Choose Two)

- Italian Chop-** Iceberg Lettuce, Avocado, Red Onion, Tomato, Crispy Pancetta, Chives, Gorgonzola, White Balsamic Vinaigrette
- Caesar Salad-** Parmesan, Garlic Herb Crouton, Caesar Dressing
- House Salad-** Spring Mix, Tomato, Cucumber, Radish, Carrot, Red Wine Vinaigrette
- Mini Wedge-** Iceberg Lettuce, Pepper Bacon, Avocado, Tomato, Shaved Onion, Blue Cheese Dressing
- Baby Kale Salad-** Cranberry, Diced Red Apple, Almond, Shaved Parmigiano-Reggiano Cheese

Specialty Salad | Additional \$5

- Buckwheat Soba Noodle Salad |** Roasted Shiitake, Sesame Sugar Snap Peas, Onion , Bell Pepper, Jalapeno , Shaved Radish, Pea Sprouts, Cucumber, Orange Ginger Dressing
- Quinoa Salad |** Kalamata Olive, Cucumber, Tomato, Red Onion, Green Bell Pepper, Feta, Lemon Oregano Vinaigrette
- Roasted Beet Salad |** Arugula | Spiced Pumpkin Seeds | Green Chili Goat Cheese Smoked | Honey Vinaigrette

Add Protein

- Grilled Lemon Garlic Shrimp | \$9
- Roasted Cilantro Lime Chicken | \$6
- Five Pepper Grilled Flank Steak | \$8
- Grilled Thai Peanut Tofu | \$6

Bishop Grill Deli Buffet | \$37 per person

- San Francisco Bay Clam Chowder
- Tossed Bishop Greens- Shredded Parmesan with Croutons & Olive-Pesto Dressing
- Fresh Fruit Salad with Berries
- Macaroni Salad, Potato Salad & Albacore Tuna Salad
- Sliced Rare Roast Beef, Black Forest Ham, Turkey & Italian Meats
- Lettuce, Sliced Tomatoes, Onions, Dill Pickles, Mayonnaise, Dijon & Whole Grain Mustards
- Sliced Cheddar, Swiss & Provolone Cheese
- Assorted Cookies & Brownies

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LUNCH BUFFET

Priced Per Person

Lunches are served with salad, dessert, coffee, tea & iced tea. Freshly baked rolls & butter included upon request.

Pacific Fusion | \$45

California Greens, Ginger & Sesame Dressing
 Soba Noodles with Mango Cilantro &
 Spiced Peanut Vinaigrette
 Thai Chilled Vegetable Salad
 Stir Fried Beef with Black Pepper Sauce
 Teriyaki Chicken with Roasted Pineapple Relish
 Vegetable Spring Rolls, Brown Rice
 Lemon Tarts & Green Tea Tiramisu Cake

Tri Valley Buffet | \$47

Housemade Rustic Tomato Soup
 Couscous Salad - Cucumber, Tomato, Virgin Olive Oil
 Mushroom & White Bean Salad - Roasted Garlic
 Dressing
 Baby Green Salad Crisp - Julienne Vegetables,
 Oven Dried Tomato Vinaigrette
 Broiled Turkey Scaloppini - Rosemary & Dijon
 Saffron Basmati Rice Pilaf
 Seared Basa Filets, Cilantro-Pesto Broth
 Fresh Seasonal Vegetables
 Sliced Fresh Fruit Display - Homemade Granola,
 Honey Yogurt Dipping Sauce
 Low-Fat Yogurt Bars

Healthy Mind | \$48

Beef, Kale & Mushroom Soup
 Garden Fresh Crudité & Green Goddess Herb Dip
 Hummus
 Buckwheat Soba Noodle Salad- Roasted Shiitake
 Sesame Sugar Snap Peas, Onion, Bell Pepper,
 Jalapeno
 Roasted Beet Salad - Arugula, Spiced Pumpkin Seeds,
 Green Chile, Goat Cheese,
 Smoked Honey Vinaigrette
 Quinoa Salad- Kalamata Olive, Cucumber, Tomato,
 Red Onion, Green Bell Pepper, Feta with
 Lemon Oregano Vinaigrette
 Grilled Thai Peanut Tofu
 Grilled Lemon Garlic Shrimp
 Cilantro Lime Chicken
 Mixed Berry Cobbler & Lemon Panna Cotta

New Orleans with Napa Flair | \$45

(Soup - Choose One)

Seafood Gumbo
 Chicken & Andouille Gumbo
 Corn & Crab Bisque

(Salad - Choose Two)

Mama's Potato Salad -Green Onion Dressing,
 Yukon Gold Potatoes
 Crab Salad- Jumbo Lump Crab, Romaine & Butter
 Lettuce, Roma Tomatoes, Hazelnut Dressing,
 Napa Cabbage Slaw- Red Onion, Roma Tomatoes,
 Remoulade Dressing
 Kale & White Corn Salad- Red Bell Peppers,
 Lemon Vinaigrette
 New Orleans Black-Eyed Peas Salad - Red Bell Peppers,
 Mint, Green Onion, Lemon Vinaigrette

Entrees

Shrimp Étouffée & Rice
 Fried Catfish with Hush Puppies
 Shrimp Diane

(Dessert - Choose Two)

Bread Pudding with Chantilly Cream
 Daddy's Pecan Pie
 Beignets
 Chocolate Mousse

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CHEF'S DAILY SPECIAL BUFFETS

Priced Per Person

Plated Lunches are served with salad, dessert, coffee, tea & iced tea. Freshly baked rolls & butter included upon request.

Monday | The Sandwich Shop | \$39

Tarragon Marinated Tomato & Onion Antipasto
Farfalle Salad
New Potato Salad with Bacon Dijon
Upcountry Greens & Stoneridge Onion Dressing
Housemade Potato Chips
Olives, Baby Pickles, Marinated Artichokes,
Mayonnaise & Assorted Mustards
Assorted Fruit Tarts, Chocolate Brownie Bars &
Coconut Cake

Sandwich Selection (Choose Three)

Cold Selections

Italian Submarine on Toasted Baguette
Curry-Garlic Chicken Salad on Butter Croissant
Roast Beef with Muenster & Horseradish Aioli on
Baguette
Spinach Tortilla Wrap with Eggplant,
Roasted Peppers & Olives

Hot Selections

Warm Honey Glazed Ham with Baby Swiss,
Wheat Baguette
Warm Smoked Turkey with Roasted Tomato & Pesto
on Warm Focaccia
Cheddar & Caramelized Onion Melt on Sourdough

Tuesday | El Sabor Rico | \$45

Vera Cruz Caesar Salad
Jicama- Mango Slaw
Housemade Tortilla Chips, Salsa & Guacamole
Ground Beef & Chicken Fajitas
Shredded Pork Carnitas
Cilantro Lime Rice
Warm Tortilla
Borracho Beans
Flan & Key Lime Pie

Wednesday | Casablanca Buffet | \$47

Moroccan-spiced Chickpea Soup w/ Sliced Scallions
Moroccan Couscous - Dried Fruit, Nuts & Herbs
Curry Chicken & Apple Salad
Poached Atlantic Salmon, Asparagus Spears,
Citrus Ponzu
Citrus Glazed Chicken Breast
Grilled Zucchini & Yellow Squash Tossed in Basil Pesto
Steamed Mixed Vegetables
Steamed Brown Rice
Housemade Vanilla Rice Pudding Cup
Freshly Baked Oatmeal Raisin Cookies

Thursday | Italian Buffet | \$43

Minestrone Soup with Fresh Basil Pesto
Orzo, Sun-Dried Tomato & Pesto Salad
Vine Ripened Tomato Caprese Salad
Romaine Caesar Salad – Croutons,
Parmigiano-Reggiano
Penne Pasta Arrabbiata- Spicy Fennel Sausage,
Tomato, Garlic & Marinara Sauce
Chicken Gorgonzola: Sautéed Breast of Chicken,
Gorgonzola, Roast Garlic with Oven Roasted
Ratatouille
Biscotti & Tiramisu

Friday | Back at the Ranch BBQ Buffet | \$45

Potato Beer Cheese Soup
House Salad: Spring Mix, Tomato, Cucumber, Radish,
Carrot, Red Wine Vinaigrette
Apple Poppy Seed Slaw
12-Hour House Smoked Brisket
Grilled Honey Mustard Barbeque Salmon
Mesquite Barbeque Grilled Chicken
Marinated Grilled Vegetable Skewers
Barbeque Sauces: Maple Bourbon, Carolina Honey &
Chipotle Classic
Baked Beans & Cheddar Jalapeno Cornbread
Caramel Toffee Bomb
S'mores Rice Crispy Treats

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8.25% sales tax.

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BOXED LUNCHES

Priced Per Person

HOUSEMADE BOXED SANDWICHES | \$28 (Choose One)

Roasted Turkey Sandwich Cranberry Chutney on Artisan Bun - Local Mixed Greens, Vine Ripe Tomato

Roast Beef Sandwich Sourdough Demi Roll - Butter Lettuce, Vine Ripe Tomato, Shaved Red Onions

Ham Sandwich Brioche Bun, Gouda, Honey Mustard Spread, Leaf Lettuce, Vine Ripe Tomato

Chicken Sandwich Flaky Croissant, Fresh Mozzarella Cheese, Vine Ripe Tomato & Basil Leaves

Spinach Vegetable Wrap Seasonal Grilled Vegetables, Baby Spinach Pesto Herb Spread in a Tomato Wrap

Lettuce Wrap (Vegan/ add Grilled Chicken Gluten Free) -Seasonal Grilled Vegetables, Mushrooms, True Farms Mixed Greens, Hummus Spread in a Lettuce Wrap

All Sandwich Box Lunches include whole fruit, freshly baked cookie & chips and bottled water or traditional Pepsi® products (in place of iced tea and coffee service.)

HOUSEMADE BOXED SALADS | \$28 (Choose One)

Grilled Chicken Caesar - Chopped Romaine Lettuce, Herb Croutons & Classic Caesar Dressing

Grilled Steak & Point Reyes Blue Cheese Salad - Iceberg Lettuce, Grape Tomatoes, Applewood Bacon & Blue Cheese Dressing

Roasted Turkey Cobb Salad - Applewood Smoked Bacon, Chopped Eggs, Grape Tomatoes, Scallions, Crumbled Blue Cheese, Avocado, Buttermilk Ranch

Dill Baked Salmon Salad (Gluten Free) - True Farms Greens, Seasonal Berries, Candied Walnuts & Housemade White Balsamic Vinaigrette

Oven Roasted Vegetable Chopped Salad (Vegetarian & Vegan/add Grilled Chicken Gluten Free) - Butter Lettuce, Mushrooms, & Three-Bean Salad with Low Fat Vinaigrette

All Salad Box Lunches include whole fruit, freshly baked cookie & chips and bottled water or traditional Pepsi® products (in place of iced tea and coffee service.)

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PLATED DINNER

Priced Per Person

Plated Dinners are served with salad, dessert, coffee, tea & iced tea. Freshly baked rolls & butter included upon request.

SALADS (Choose One)

Mixed Bishop Greens

Goat Cheese, Extra Virgin Olive Oil Crostini, Citrus Basil Vinaigrette

Wedge Salad

Avocado Spread, Bacon, Grape Tomato, Buttermilk Ranch, Bleu Cheese Crumbles

Field Greens Salad

Baby Field Greens, Tart Cranberries, Crumbled Point Reyes Blue Cheese, Spiced Pecans, Red Wine Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Parmigiano-Reggiano, Housemade Herb Croutons with Caesar Dressing

Bloomsdale Ice Berg Salad

Grilled Portabella Mushroom, Marin Cheese Company Feta Cheese, Red Onions, Candied Pecans with Balsamic Vinaigrette

CHICKEN

Roasted Chicken | \$40

Spinach Risotto, Braised Tomato, Thyme Jus

Pan Seared Petaluma Chicken (Free Range) | \$42

Thyme Pan Jus, Three-Grain Pilaf

Pineapple-Ginger Chicken Breast | \$42

Coconut Jasmine Rice, Wasabi Jus

SEAFOOD

Seared Salmon Filet | \$49

Tarragon Marinade, Israeli Couscous Risotto, Miso-Ponzu Sauce

Seared Swordfish | \$50

Green Pea Risotto, Brown Butter Sauce

Grilled Pacific Sea Bass | \$51

Citrus Leek Salad, Cumin Brown Rice

Pan Seared Halibut | \$52

Braised Fennel Salad, All Spice Scented Red Rice

MEATS

Beef Short Rib | \$48

Slow Roasted Beef Short Rib, Smoked Gouda Potato, Glazed Root Vegetables, Red Wine Jus

Seared Filet of Beef | \$50

Porcini, Polenta, Balsamic Cherries

House Rubbed Bone-In Rib-Eye Steak | \$50

Creole Style Sauce, Chive Smashed Mini Yukon Potato

Herb Roasted Veal Chop | \$52

Gorgonzola Mashed Potatoes, Greens, Fresh Cranberry Veal Jus

Make it a Duet

Duet combinations plates | \$ 75.00

Your choice of any two dinner entrées

VEGAN/VEGETARIAN OPTIONS

Braised Chickpea Ragout | \$33

Roasted Potato, Sautéed Kale (Vegan/Gluten Free)

Barcelona Vegetable Paella | \$35

Spanish Rice, Saffron Broth & Seasonal Vegetables (Vegan)

Tofu Pad Thai

Rice Noodle, Roasted Peanuts, Bean Sprouts, Green Onion, Radish Pad Thai Sauce, Lime

DESSERT (Choose One)

Apple Tart

Mango Cheesecake

Triple Mousse Cake

Pecan Tart

White Chocolate Opera Cake

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SAN RAMON MARRIOTT

2600 Bishop Drive, San Ramon, CA 94583 T: 925.867.9200

meetings  imagined

DINNER BUFFET

Priced Per Person

Bishop Ranch Dinner Buffet | \$60

Artisan Breads & Sun-dried Tomato Butter

Salads

Seasonal Harvest Salad - Blue Cheese Dressing
Bloomsdale Spinach Salad - Balsamic Vinaigrette
Marinated Cipollini Onions & Cumin Mushrooms
Red Quinoa Salad

Entrees

Grilled Petaluma Chicken Thyme Jus
Slow Roasted Beef Strip Loin with Seasonal Mushrooms
Herb Mashed Potato
Local Vegetables

Dessert

Chef's Selection of Mini Cakes & Pies

THE BAY | \$75

Artisan Breads & Herbed Butter

Salads

Shrimp, Scallop & Calamari Salad, Lime, Chili & Coconut Dressing
Hearts of Palm, Pickled Bermuda Onion, Baby Lettuce, & Passion Fruit Vinaigrette

Entrees

Tequila Spiked Chicken Breasts, Orange & Shaved Fennel Salad
Seared Crab Cakes, Old Bay Remoulade
Fish & Corn Fritters, Smoked Chili Remoulade
Jerk Spiced Strip Loin, Smoked Tomato Chutney
Grilled Seasonal Vegetables
Sweet Onions Roasted Yukon Potato Gratin
Buttered Seasonal Beans

Dessert

Key Lime Pie
Banana Cream Tart
Chocolate Cupcake with Coconut Buttercream

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DINNER BUFFET

Priced Per Person

Italian Market | \$60

Focaccia, Grissini Breadsticks, Sourdough, Marinated Grapes & Pine Nuts

Salads

Marinated Tomatoes, Mozzarella, Pesto, Aged Balsamic
Green Salad- Romaine Lettuce, Parmigiano Reggiano, Lemon Dressing
Panzanella Salad-Ciabatta, Red Onions, Capers, Tomatoes, Frisée, Cucumbers, Basil Vinaigrette

Entrees

Roasted Veal Medallions, Crispy Pancetta, Sicilian Olive & Tomato Relish, Veal Jus
Sautéed Chicken Piccata, Arugula, Lemon, Capers
Porcini Dusted Basa, Artichoke Purée, Wilted Spinach, Cipollini Onions, Toasted Pine Nuts
Pecorino Polenta, Braised Tomatoes
Eggplant Parmesan
Ratatouille, Farm Vegetables, Tomato, Garlic

Dessert

Tiramisu Cups
Vanilla Cream Cannoli

Mediterranean Market | \$75

Pita, Naan Bread, Hummus & Baba Ganoush

Salads

Couscous Salad-Marinaded Olives, Grape Tomatoes
Bulgur Salad- Fresh Coriander, Aged Sherry Vinegar, Grilled Eggplant
Raita of Chick Peas, Creamed Cucumber, Tomato

Entrees

Garam Masala Rubbed Beef, Curry Emulsion, Crispy Mint
Tajine of Braised Chicken,
Moroccan Spiced Lamb Brochettes, Tandoori-Yogurt Dipping Sauce
Cauliflower & Potato Stew
Vegetable Samosa
Mixed Vegetable Pakora
Mint Chutney & Tamarind Chutney

Dessert

Baklava
Rasmalai

*All food & beverage are subject to 25% taxable house charge & 8.25% sales tax.
Buffets have a minimum of 20 people, if less than 20 people a \$75 labor fee will apply.
Pricing is based on 2 hours maximum service. Additional charges will apply for service extending beyond 2 hours.*



RECEPTION

Canapés | \$350 per 50 pieces

- Herb Brie with Pesto Cream on Crostini
- Crab Salad with Cucumber & Red Pepper Purée
- Beef Tenderloin Cumin Toast
- Tuna Poke on Wonton Crisp
- White Truffle Parmesan Risotto Fritter, Sun-Dried Tomato Tapenade

Cold Hors d' oeuvres | \$375 per 50 pieces

- Belgium Endive with Roquefort
- Boursin Cheese & Walnut
- Goat Cheese & Tomato Tart
- Tomato Basil Bruschetta
- Spicy Hummus on Flat Bread Crisp
- Asian Spring Roll, Thai Dipping Sauce
- Cilantro Poached Shrimp Spoons
- Crab & Lemon Grass Tomato Shooters

Hot Hors d' oeuvres | \$375 per 50 pieces

- Chorizo & Cheese Empanadas with Salsa Cream
- Italian Meatballs with Spicy Marinara Sauce
- Turkey Meatballs with Harissa Mayo
- Sage & Duck Confit Polenta Madeleines
- Mini Beef Wellington
- Vegetable Samosa
- Mini Assorted Pizza

Skewers, Spoons & Wraps | \$395 per 50 pieces

- Chao Chicken on a Sugar Cane Stick w/ Sweet Chili Sauce
- Lemon Grass Beef Skewers
- Lemon Grass Thai Chicken Skewers
- Mini Crab Cake with Roast Garlic Aioli
- Crab & Risotto Spoons
- Shrimp Lumpia Wraps
- Truffle Mac 'n Cheese Spoons

All menu prices & meeting room rental fees are subject to 25% taxable house charge & 8.25% sales tax



RECEPTION DISPLAYS

Locally-sourced Seasonal Fruit & Berries | \$13

Local Sliced Fruit, Grapes & Seasonal Berries

Local, Fresh Vegetable Crudit  | \$12

Ranch, Red Pepper Aioli & Basil Yogurt Dip

Local Artisan Cheese Selection | \$16

Local Fruits, Berries, Sliced Baked Breads & Crackers

Mediterranean Display | \$15

Tabbouleh, Hummus, Tapenade, Kalamata Olives, with Pita, Lavash & Bagel Chips

Locally-sourced Charcuterie Meat Platter | \$17

Dijon, Whole Grain & Spicy Brown Mustard, Rustic Bread

Bay Shrimp Cocktail | \$23 (3 pcs per person)

Jumbo Shrimp, Cocktail Sauce & Lemons

Japanese- style Sushi Display | \$30 (4 pcs per person)

Assorted Sushi & Sashimi, Traditional Condiments

CARVING STATIONS

Citrus Brine Roasted Breast of Turkey | \$275

Cranberry Chutney
(Serves 30 guests)

Rosemary & Garlic Crusted Leg of Lamb | \$350

Mint Chimichurri
(Serves 30 guests)

Jerk Rubbed Pork Loin | \$295

Mango Relish
(Serves 30 guests)

Slow-Roasted Top Round | \$350

Silver Dollar Rolls, Horseradish, Spicy Brown Mustard
(Serves 50 guests)

Pepper Crusted Beef Tenderloin | \$375

Dijon Mustard
(Serves 20 guests)

A chef attendant fee of \$150 per 50 guests for 2 hours will apply for each station selected-20 guest minimum

All items are carved to order by Chef's attendants.

All menu prices & meeting room rental fees are subject to 25% taxable house charge & 8.25% sales tax



ACTION STATIONS

Pasta Station | \$19

Pasta (Choose Two)

Rigatoni, Penne, Fusilli, Gnocchi, Cheese Tortellini

Sauce (Choose Two)

Marinara, Alfredo, Pesto, Fresh Tomato & Tarragon, Pomodoro

Toppings

Julienne Vegetables, Mushroom Medley, Bay Shrimp, Italian Sausage & Shaved Parmesan Cheese

Risotto Station | \$22

Toppings

Julienne Vegetables, Mushroom Medley, Spinach, Mixed Peppers, Italian Sausage, Chicken, Bay Shrimp & Shaved Parmesan Cheese

Fajitas Station | \$19

Marinated Beef, Chicken & Fish
Warm Corn & Flour Tortillas with Salsa, Guacamole & Sour Cream

Build Your Own Slider | \$21

Beef, Chicken, & Crab Cake Sliders
Served with Traditional Condiments, Cheese, Onions, Mushrooms

Asian Stir Fry | \$22

Beef, Chicken, Shrimp, Napa Cabbage, Carrots, Onions, Tofu, Julienne Vegetables, Bean Sprouts & More
Choice of Rice or Noodles

Mac 'n Cheese | \$28

Traditional Creamy Cheddar
Lobster, Mascarpone, Truffle Essence
Smoked Chicken, Portabella, Gruyere

DESSERT STATIONS

Build Your Own Sundae Station | \$18

Vanilla, Chocolate & Strawberry Ice Cream with Assorted Condiments including Nuts, M&M's, Chocolate Chips, Oreo Crumbles, Brownies Bits, Cherries, Carmel & Chocolate Sauce & Fresh Whipped Cream

Chocolate Fountain Station | \$24

Rice Krispy Treats, Marshmallows, Cubed Pound Cake, Assorted Fruit to include Strawberries, Melon & Bananas

Assorted Miniature Dessert Station | \$18

Mini Pastries, Cookies, Brownies, Cake Pops, Lemon & Raspberry Bars
Chocolate-Dipped Strawberries & Petit Fours

Bishop Ranch Dessert Station | \$21

Chef's Assorted Cakes & Pies Including Apple Pie, Fruit Tarts, Cheesecake, German Chocolate Cake, Tiramisu & Carrot Cake

All Items are carved to order by Chef's attendants.

A chef attendant fee of \$150 per 50 guests for 2 hours will apply for each station selected-20 guest minimum

All menu prices & meeting room rental fees are subject to 25% taxable house charge & 8.25% sales tax



Wine & Champagne

White Wine & Champagne

Blush to Light Intensity

- LaMarca, Extra Dry, Prosecco, Veneto Italy | \$33
- Segura Viudas, Brut "Aria", Catalonia |\$38
- Mumm Napa Brut Prestige Sparkling Wine, Napa Valley | \$45
- Moet & Chandon "Imperial" Champagne, Epernay | \$55
- Magnolia Grove by Chateau St. Jean, Rose, California | \$33
- Beringer Vineyards White Zinfandel |\$32
- Sea Pearl Sauvignon Blanc, Marlborough, NZ |\$36
- Provenance Vineyards, Sauvignon Blanc, Napa Valley | \$48
- Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, Ca |\$37
- Chateau Ste. Michelle, Reisling, Columbia Valley| \$35
- Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$33
- CasaSmith Pinot Grigio, Ancient Lakes |\$35
- Magnolia Grove by Chateau St. Jean Chardonnay, California |\$33
- Chateau St. Jean Chardonnay, North Coast |\$42
- J. Lohr Estates Chardonnay, Riverstone, Monterey |\$44
- Kenwood Vineyards Chardonnay, "Six Ridges" Russian River Valley |\$49

House Wine - Magnolia Grove by Chateau St. Jean

- Chardonnay | \$33
- Cabernet Sauvignon | \$33

BARTENDERS

Bartenders are required for all bar service.

One (1) Bartender will be provided for every 100 guests in attendance.
A Bartender Fee of \$150 will be applied.

All menu prices & meeting room rental fees are subject to 25% taxable house charge& 8.25% sales tax.



Red Wine

Blush to Light Intensity

- Mark West Pinot Noir | \$35
- Line 39 Pinot Noir, California | \$41
- Erath Pinot Noir, Oregon | \$45
- Mohua Wines Pinot Noir, Oregon | \$48
- Chalk Hill Pinot Noir, Central Otago, NZ | \$54

Medium to Full Intensity

- Magnolia Grove by Chateau St. Jean Merlot California | \$33
- J. Lohr Estates Merlot, "Los Osos" Paso Robles | \$44
- Canoe Ridge Vineyard Merlot "The Expedition" Horse Heaven Hills | \$46
- Raymond Vineyards Merlot, "Reserve Selection" Napa Valley | \$48
- Avalon Cabernet Sauvignon California | \$36
- Columbia Crest Cabernet Sauvignon "H3" Horse Heaven Hills | \$44
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon California | \$33
- Estancia Cabernet Sauvignon Paso Robles | \$42
- Alamos Malbec Mendoza | \$42

A corkage fee of \$15 per 750 ml bottle will apply if you bring your own wine.

All menu prices & meeting room rental fees are subject to 25% taxable house charge & 8.25% sales tax.



Host Bar Arrangements

Beverage House Brands

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam Whiskey
Canadian Club Whisky
Jose Cuervo Tradicional Silver
Hennessy VS

Beverage Top Shelf

Absolut Vodka
Tanqueray Gin
Captain Morgan Original Spiced Rum
Bacardi Superior
Dewar's White Label
Maker's Mark
Jack Daniel's
Canadian Club Whisky
1800 Silver Tequila
Courvoisier VS Cognac
Other liquor brands available on request. Additional fee may apply.

Beer

Domestic Beer

Domestic Premium
Blue Moon Belgian
Samuel Adams Boston Lager
Budweiser
Michelob Ultra

Domestic Light

Bud Light
Coors Light

Regional/Craft

Lagunitas IPA
Sierra Nevada Pale Ale
Anchor Steam

Import Premium/Light

Corona Extra
Corona Light
Modelo Especial

Non-Alcoholic

O'Doul's

Other beer brands available on request.
Additional fee may apply.

Host Beverage Service

Martini Pour

- House Brand \$10
- Top Shelf \$12

Rocks Pour

- House Brand \$9
- Top Shelf \$12

Mixed Drinks

- House Brand \$8
- Top Shelf \$10
- Cordials \$11

Beer

- Domestic \$6
- Imported \$7

House Wine \$8

Mineral Water, Juices & Soft Drinks \$5

Special Order Kegs (200 servings)

Domestic \$410
Imported \$510

Special Note Regarding Bar Arrangements: The San Ramon Marriott is the Sole Alcoholic Beverage Licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission & violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization & appropriate corkage fees.

BARTENDERS

Bartenders are required for all bar service.
One (1) Bartender will be provided for every 100 guests in attendance.
A Bartender Fee of \$150 will be applied.

All menu prices & meeting room rental fees are subject to 25% taxable house charge & state tax.

Beverage House Brands

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam Whiskey
Canadian Club Whisky
Jose Cuervo Tradicional Silver
Hennessy VS

Beverage Top Shelf

Absolut Vodka
Tanqueray Gin
Captain Morgan Original Spiced Rum
Bacardi Superior
Dewar's White Label
Maker's Mark
Jack Daniel's
Canadian Club Whisky
1800 Silver Tequila
Courvoisier VS Cognac
Other liquor brands available on request. Additional fee may apply.

Beer

Domestic Premium

Blue Moon Belgian
Samuel Adams Boston Lager
Budweiser
Michelob Ultra

Domestic Light

Bud Light
Coors Light

Regional/Craft

Lagunitas IPA
Sierra Nevada Pale Ale
Anchor Steam

Import Premium/Light

Corona Extra
Corona Light
Modelo Especial

Non-Alcoholic

O'Doul's

Other beer brands available on request.
Additional fee may apply.

Cash Beverage Service

Martini Pour

- House Brand \$11
- Top Shelf \$13

Rocks Pour

- House Brand \$10
- Top Shelf \$11

Mixed Drinks

- House Brand \$9
- Top Shelf \$10
- Cordials \$11

Beer

- Domestic \$7
- Imported \$8

House Wine \$8

Mineral Water, Juices & Soft Drinks \$5

Special Note Regarding Bar Arrangements: The San Ramon Marriott is the **Sole Alcoholic Beverage Licensee** on the hotel premises. It is subject to the regulations of the **State Alcoholic Beverage Commission** & violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization & appropriate corkage fees.

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Package Bar Arrangements

PACKAGE BARS

(priced per person)

BEER, WINE & SOFT DRINKS

First Hour: \$14

Each Additional Hour: \$10

We are pleased to offer the finest in Gold Standard Premium Liquors.

Imported, Domestic Beer & Craft Beers Selections

include: Budweiser, Bud Light, Coors Light, Corona Extra, Heineken, Sierra Nevada, Anchor Steam & Samuel Adams Boston Lager

House Brands Include: Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Dewar's White Label Scotch, Jim Beam Whiskey, Canadian Club Whisky, Jose Cuervo Tradicional Silver, Hennessy VS

Top Shelf Brands Include: Absolut Vodka, Tanqueray Gin, Captain Morgan Original Spiced Rum, Bacardi Superior, Dewar's White Label, Maker's Mark, Jack Daniel's, Canadian Club Whisky, 1800 Silver Tequila, Courvoisier VS Cognac

Other beer & liquor brands available on request. Additional fee may apply.

HOUSE BRANDS

First Hour: \$18

Each Additional Hour: \$14

TOP SHELF BRANDS

First Hour: \$19

Each Additional Hour: \$15

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BARTENDERS

Bartenders are required for all bar service. One (1) Bartender will be provided for every 100 guests in attendance. A Bartender Fee of \$150 will be applied.

All menu prices & meeting room rental fees are subject to 25% taxable house charge & state tax.



Audio Visual

PSAV is the exclusive audio/visual provider for the San Ramon Marriott Hotel. They are located on-premises to assist with all audio/visual, internet and power requirements for conventions, large and small meetings and all types of social events.

PSAV is the largest AV company in the United States and the award-winning team at the San Ramon Marriott is excited to create the perfect experience for you, your attendees and guests.

Contact your Event Manager or contact PSAV directly to receive a customized proposal to match your vision, goals and budget.

Executive Meeting Services

- | | |
|-----------------------------------|------------------------------|
| Projector Packages | Small Room Audio Systems |
| Large Screen LCD Monitor Packages | Video Conferencing |
| Conference Speaker Phones | Laptop Computers |
| Wireless Microphones | Flip Charts and White Boards |
| WiFi Connectivity | Wireless Video Systems |

Large Event Services

- | | |
|-----------------------------------|-----------------------|
| Projection Screens up to 9' x 16' | Concert Audio Systems |
| Public Address Audio Systems | Decorative Lighting |
| Pipe and Drape | Video Mapping |
| Video/Audio Recording & Streaming | Digital Signage |
| Audience Response Systems | Stage Lighting |

Social Event Services

- | | |
|--------------------------|---------------------|
| Background Music | Intelligent Lights |
| Colored Wash Lighting | Video Presentations |
| Microphones and Speakers | |

For pricing, proposals or order information:
Kevin Barrett, Sales Manager
925.244.6172
kbarrett@psav.com

For information about PSAV:
Jonathan Metcalf, Director
510.507.8507
jmetcalf@psav.com

All menu prices & meeting room rental fees are subject to 25% taxable house charge & 8.25% sales tax



Vendor Partners

DECOR

Prime Party Rentals & Decoration
(510) 785-4555
www.primepartyrentals.com
info@primepartyrentals.com

FLOWERS

Suzy Skrum
510-326-1305

PHOTO BOOTH

SnapFiesta
(415) 944-SNAP
www.snapfiesta.com

ENTERTAINMENT SERVICES

Fox Entertainment
(800) 828-9599
www.ketihfoxinc.com

Toofan Sounds Entertainment
(408)733-3523
www.toofansounds.com

Joel Nelson Productions
(800) 578-5780
www.joelnelson.com

PHOTOGRAPHY SERVICES

James Brian Fidelibus
(925) 934-4455
www.jamesbrian.com



Thank you for selecting the San Ramon Marriott for your upcoming event. The printed menus are guidelines designed to assist you. Our event staff will be happy to prepare customized proposals to meet your specific needs.

Parking Fees

Self-Parking.....\$12 overnight

0-1/2 hour.....comp

½-3 hours.....\$4

3-5 hours.....\$8

5-24 hours.....\$12

Valet Parking.....\$18 overnight

0 - 2 hours.....\$6

2 - 5 hours.....\$12

5 – 24 hours.....\$18

Parking charges are subject to change without notice.

Food & Beverage

Current prices are indicated on the enclosed menus & are subject to change without notice. Any price fluctuation or additional fees will be confirmed in advance by your Event Manager. Our Culinary Team will gladly customize a menu for your special event. We will also make every effort to adjust menus to conform to religious or dietary preferences (*vegan, vegetarian, gluten-free, kosher, halal, etc.*).

To ensure the safety of all our guests & to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverage into the Hotel without prior approval or your event manager advance & subject to labor &/or corkage fees. The final details of your event are to be submitted to your event manager at least ten (10) business days prior to your event so that our entire staff may prepare to accommodate your needs.

Final attendance must be confirmed 3 business days in advance, or the expected number will be used. This number will be your guarantee & is not subject to reduction.

We will set & prepare for 5% over the guarantee for groups of up to 100 guests & 3% over the guarantee for groups larger than 101 guests.

All buffet & break pricing based on 2 hours maximum service. Should the service request extend beyond 2 hours, additional charges will apply.

Carvers, station attendants & food cocktail servers are available at a fee of \$150.00 per attendant for up to three-hour time period. Additional hours are available at a fee of \$25.00 per hour per attendant.

An additional service charge will be levied if a breakfast or lunch exceeds three hours, or a dinner function exceeds four hours in duration. Charges will be calculated at \$25.00 per server per hour beyond the allotted time for your event. For continental breakfast & coffee breaks, the Hotel will only set for the guarantee number.



Food & Beverage...continued

A \$150.00 bartender fee per bartender will apply to all bars for 5 hours of service. Additional hours are available at a fee \$50.00 per hour per bartender.

If alcoholic beverages are to be served on premises (or elsewhere under the Hotel's alcoholic beverage license), the Hotel will require that beverages be dispensed only by Hotel servers & bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age & refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced & (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. Please inform your guests of this policy. We may also call this person a cab to go home in, at their expense, if they are driving a vehicle or ask a member of their group to take them home.

Ballroom Facilities & Time Frames

The San Ramon Marriott has two ballrooms: the Contra Costa Ballroom, which has a maximum capacity of 200 guests for social functions, and the Bishop Ranch Ballroom, which has a maximum capacity of 640 guests for social functions. The Bishop Ranch Ballroom can be divided into two equal sections by a divisible wall, each half (Salons A-D and Salons E-H) holding a separate function with a capacity of 280 guests. The time frames available are Luncheon Service from 10:00 AM to 4:00 PM and Dinner Service from 6:00 PM to 12:00 AM. The first hour of the time frame begins with a cocktail reception in the ballroom foyer. Evening events exceeding a six-hour limit are subject to overtime charges of **\$600** per hour. Overtime for day events is not permitted due to scheduled evening events. Please see overtime costs listed in the section titles Additional Labor Charges on the previous page.

Corkage

A \$15.00 per bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside liquor & beer are not permitted without approval from the hotel.

Requests for Multiple Entrees

For plated meals we allow a maximum of two entrees, plus a vegetarian selection. The salad & dessert selection must be the same. The higher priced of the two entrée selections will then be the cost per person for your meal. Each item must be guaranteed separately, & some form of entrée indication is required at the guest tables.

Seating

Seating will be at round tables of 10, unless otherwise requested. Seating with less than 10 people per table will accrue an additional service fee of \$15 per table. Seating with more than 10 people per table will accrue an additional fee of \$20.00 per table if tables need to be rented & a one time delivery/pick up fee of \$100.00. Please provide your Event Management representative a minimum of 10 days if you require seating for more than ten (10) per table.



Diagrams

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two (2) weeks prior to your Event. (Special seating diagrams with numbered tables are available if there is to be assigned seating.)

Room Changes

Room sets outside the standard hotel guidelines will be subject to additional labor fees. Changes made on site are subject to a \$100 labor charge for the first hour & \$50 per man hour after, plus 25% taxable service charge.

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to relocate your function with notification if the attendance changes significantly.

Exhibit Vendor Tables

After the first 25 tables a fee of \$25 per vendor will be charged & includes choice of 6 or 8 foot table, two chairs & trash can for each exhibit booth or space. This does not include electrical services.

House Charge & Sales Tax

A 25% taxable house charge will be added to all food, beverage, room rental & audio-visual charges. California law states that the service charge, set-up charge, bartender charge, & attendant fees are subject to sales tax (currently 8.25%).

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 Event Management representative so that the Hotel may accurately post your event

Signage

It is limited to one (1) sign by your function room. No other signs will be permitted in the main lobby or halls without approval. Banners are limited strictly to your function space. At no time will signs or banners be taped or otherwise affixed to the walls. Exceptions to any of the above must be approved by the Hotel management. Signage must be professionally printed. Handwrite signs are not permitted.

Electrical

Vendors are responsible for their own equipment & set-up. They must keep any extraneous equipment in the ballroom out of sight of guests, & for safety reasons, must tape down all electric cords. Electrical needs exceeding existing 120/20 amp wall plugs must be arranged in advance. Please notify your Event Management representative a minimum of 72 business hours prior to your function. A supplemental power fee will apply.



General Information

Shipping & Receiving

To assure efficient handling & storage of materials, we suggest that you notify your Event Management representative of your requirements in advance. As storage space is limited. Please direct deliveries to the hotel's Receiving Department no more than three business days prior to the date of your event, & between the hours of 9:00 a.m. & 4:00 p.m., Monday through Friday (excluding holidays). Please make prior arrangements to have your boxes returned to your organization. All packages must be labeled with the organization's name/function date/organization's representative name/hotel event manager name.

Storing, moving & shipping & box handling fees before, during or after your function will accrue an additional fee of \$5.00 per package or \$100 per pallet. Oversized packages will accrue an additional fee of \$100 per package.

The Hotel cannot secure such items which are not reclaimed on the event date. Please designate a representative from your party to collect any such items at the conclusion of your event.

For outgoing packages please request Hotel's Shipping Authorization Form for pricing, pick-up information, fees & other shipping & requirements.

Decorations by Outside Vendors

All centerpieces or decorations must meet Hotel & Fire Department regulations. Candles must be enclosed in glass: no open flames are permitted. Balloons must be tied down & are not to be free-floating. Tacks or nails may not be applied to walls, ceiling, or doors. Please consult your Event Manager for assistance in displaying material. Smoke or fog machines are strictly prohibited & the use of either will result in evacuation of ballroom & a \$1,500.00 fine. The San Ramon Marriott is not responsible for lost or damaged items provided by you for use during your event.

Entertainment

The hotel reserves the right to require the client &/or entertainers to lessen the volume &, if necessary, to perform without amplification. Appropriate attire is required, & the Banquet Supervisor may monitor the entertainment for volume & inappropriate content. Bands, disc jockeys, & entertainers must be completely set-up at least thirty minutes prior to the arranged opening of the function room. All disc jockeys, musicians, & entertainers are to be completely self-equipped & self-set. Supplementary electrical power is subject to additional charges. It is the client's responsibility to inform vendors of these policies.

Disturbances & Extra Cleaning Fees

Loud noise &/or music may disrupt other functions. If such disturbance causes harm to another group & compensation is deemed necessary, the cost of compensation may be added to your final charges. Clean up is provided by the Hotel. However, should any extra ordinary cleaning, in the Hotel's judgment, be necessary, or should there be damages to Hotel property, the Hotel's cost of such clean up or repair will be added to your final charges.



General Information

Conditions for Public Events

Certification of insurance must be provided by clients inviting the public to events held at the Hotel & clients working with third-party vendors exhibiting at the hotel.

Security

Arrangements for security must be made a minimum of two (2) weeks prior to your event. Security officers are available at the per hour cost for a four (4) hour minimum, pricing confirmed in advance by your Event Manager. All Security companies must have workers compensation & liability insurance policies in effect to be allowed on property.

If, in the sole judgment of the hotel, security is required to maintain order due to the size & nature of your event, the hotel may require you to provide, at your expense, bonded security personnel. In particular, this may apply when valuable exhibits, merchandise, & the like are displayed or held overnight in the hotel. In accordance with our insurance contracts, under no circumstances will weapons or firearms be permitted on Hotel premises. The Hotel has the right to shut down any event deemed inappropriate or excessive. In addition, individuals who are demonstrating poor behavior or are dressed inappropriately will be asked to leave the property.

Cancellation

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the Hotel in preparation for your event.

Deposits

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

