



EVENTS MENU

Prices are per person, unless otherwise stated. A 12.375% F&B Staff Charge, a 12.625% F&B house charge, plus applicable taxes (currently 9.25%) are applied to all buffet and plated services, beverage and hosted & cash bar services, reception service and coffee breaks. A 25% F&B house charge plus applicable taxes are applied to all meeting room rental with food and beverage services in the room.

The F&B house charge is used to offset the costs of utilities and equipment and other non-labor expenses. This F&B house charge is not a tip or gratuity for services provided by employees and is not distributed to employees. Banquet personnel are not customarily tipped, so tips are not expected.

Updated January 1, 2019

CONTINENTAL BREAKFAST

All Continentals Served with Freshly Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee and Bigelow Tea Service.
All Plated items require a minimum of 25 people – A labor fee of \$135 will be applied for groups with less than the minimum.
Prices are per person unless stated otherwise.

CLASSIC CONTINENTAL | \$38

Fresh Orange and Apple Juice
Assorted Breakfast Muffins
Assorted Breakfast Breads and Pastries
Sweet Butter and Local Fruit Preserves

SMART CHOICE CONTINENTAL | \$40

Fresh Orange, Apple & Cranberry Juice
Assorted Breakfast & Tea Breads
Sweet Butter and Local Fruit Preserves
Seasonal Fruit
Individual Fruit and Plain Yogurts
House-made Granola

ALL AMERICAN PLATED BREAKFAST | \$42

Orange Juice
Smoked Bacon or Sausage Links
Breakfast Skillet Potatoes
Fresh Scrambled Eggs

CREATE YOUR OWN BREAKFAST BUFFET | \$48

Fresh Orange and Apple Juice
Assorted Muffins, Assorted Breakfast Breads
Seasonal Fresh Fruit
Farmhouse Potatoes
Scrambled Eggs

SELECT ONE

- Pancakes
- Vanilla French Toast
- Waffles
- Smoked Bacon
- Sausage Links
- Grilled Ham
- Chicken Apple Sausage

All prices are subject to a 25% service charge and 9.25% California State Sales Tax.



OAKLAND MARRIOTT CITY CENTER

1001 Broadway Oakland, CA 94607 T. 510.451.4000

meetings  imagined

BREAKFAST

Choice of One Juice: Orange, Grapefruit, Cranberry or Apple

Freshly Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee and Bigelow Tea Service

All Plated/ Buffets require a minimum of 25 people – A labor fee of \$135 will be applied for groups with less than the minimum.

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BREAKFAST ENHANCEMENTS STATIONS

EGG & OMELET STATION | \$20

(choose 6 items)

Ham, Bacon, Sausage, Roasted Chicken

Mushrooms, Mixed Peppers, Green Onion, Jalapenos, Diced Tomato, Spinach, Grilled Asparagus

Cheddar, Swiss, Mozzarella, Provolone or Monterey Jack

*a \$200 Chef's labor fee will be assessed for each station attendant up to 50 people (Two-hour service time)

WAFFLE OR PANCAKE STATION | \$18

Fresh Pancakes & Waffles made to order

Toppings: Warm Maple Syrup, Fresh Berries, Chocolate Shavings, Whipped Butter, Whipped Cream, Strawberry & Blueberry Compote

*a \$200 Chef's labor fee will be assessed for each station attendant up to 50 people (Two-hour service time)

OATMEAL & GRANOLA | \$12

Oatmeal and House-made Granola

Brown Sugar, Dried Cranberries, Golden Raisins, Sliced Almonds, Seasonal Berries, Honey, 2% Milk

*a \$200 Chef's labor fee will be assessed for each station attendant up to 50 people (Two-hour service time)

BREAKFAST ENHANCEMENTS

- Freshly Baked Bagels & Cream Cheese | **\$60 per dozen**
- Danish or Croissant | **\$55 per dozen**
- Smoked Salmon with Assorted Bagels, Capers, Onions, Sliced Tomato, Chopped Egg | **\$20 per person**
- Croissant Breakfast Sandwich with Egg, Ham & Cheddar | **\$9 per person**
- Breakfast Burrito with Scrambled Eggs, Sautéed Onions, Sausage & Cheese | **\$9 per person**
- Brioche, Bacon & Egg Sandwich | **\$9 per person**
- Avocado Toast | **\$8 per person**
- Homemade Pancakes, Warm Maple Syrup | **\$8 per person**
- Thick Style French Toast, Warm Blueberry & Strawberry Compote | **\$8 per person**
- Southwestern Scrambled Eggs with Chorizo, Sour Cream, Salsa Fresca | **\$8 per person**
- Seasonal Whole Fresh Fruit | **\$38 per dozen**
- Sliced Seasonal Fresh Fruit Salad | **\$9 per person**
- Hard Boiled Eggs | **\$38 per dozen**
- Chicken Apple Sausage | **\$6 per person**
- Individual Yogurt Parfaits | **\$8 per person**
- Individual Plain and Fruit Yogurt | **\$6 per person**
- Individual Cold Cereals | **\$6 per person**

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HEALTHY BREAKFAST

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PLATED

EGG WHITES VEGETABLE SCRAMBLE | \$42

Roasted Tomato Relish, Spinach, Shiitake Mushrooms,
With assorted Breakfast Breads

AVOCADO TOAST | \$45

Whole Grain Bread, Avocado, Poached Egg and Turkey Bacon
With Roasted Home-style Potatoes

BUFFET

ENERGIZER (LOW FAT) | \$48

Fresh Seasonal Fruit Salad
Roasted Vegetables
Chicken Apple Sausage
Smoothie Shooters
Egg White Scramble

LOW CARBS | \$48

Fresh Caprese Salad
Sliced Deli Meats and Cheese
Applewood Smoked Bacon
Chicken Apple Sausage
Scrambled Eggs with Cheddar Cheese
Roasted Vegetables

LOW CHOLESTEROL | \$48

Fresh Seasonal Fruit and Berries
Assorted Cereals with Non-Fat Milk
Oatmeal
French Toast
Scrambled Eggbeaters
Bran Muffins, English Muffins and Bagels

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A LA CARTE ITEMS

BEVERAGES

- Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee | **\$115 gallon**
- Bigelow Tea Service | **\$115 gallon**
- Freshly Brewed Iced Teas | **\$85 gallon**
- Pure Leaf Flavored Iced Tea | **\$8 each**
- Fresh Juices to include Orange, Apple, Grapefruit, Cranberry | **\$95 gallon**
- Naked Smoothies | **\$8 each**
- Pepsi, Diet Pepsi, Sierra Mist | **\$7 each**
- Chilled Energy Drinks | **\$8 each**
- Bubbly Sparkling Water | **\$7 each**
- Bottled Water | **\$7 each**
- Infused Water Break | **\$50 per gallon**

BREAKFAST PASTRIES

- Breakfast Breads | **\$55 per dozen**
- Croissants | **\$55 per dozen**
- Assorted Muffins | **\$55 per dozen**
- Apple or Cherry Streusel | **\$55 per dozen**
- Danish Pastries | **\$55 per dozen**
- Coffee Cakes | **\$55 per dozen**
- Donuts | **\$55 per dozen**

SWEETS & SNACKS

- Cookies - Chocolate Chip-Macadamia & Oatmeal Raisin | **\$60 per dozen**
- Brownies and Blondies | **\$60 per dozen**
- Assorted Candy Bars | **\$5 each**
- Assorted Ice Cream Bars | **\$5 each**
- Granola & Energy Bars | **\$6 each**
- Seasonal Whole Fresh Fruit | **\$48 per dozen**
- Sliced Seasonal Fresh Fruits & Berries | **\$12 each**
- Assorted Individual Yogurts | **\$6 each**
- Bowls of Mixed Nuts | **\$8 per person**
- Individually Bagged Pretzels, Kettle Potato Chips and Popcorn | **\$6 each**
- Freshly Popped Popcorn | **\$7 per person**
- Warm Soft Pretzel Bites with Honey Mustard Dip & Cheese Sauce | **\$9 per person**

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COFFEE BREAKS

Breaks are priced per person unless stated otherwise and for up to one hour with a minimum of 25 people. A labor fee of \$135 will be applied for groups with less than the minimum. Additional items will be charged a la carte.

DONUT STATION | \$12

Freshly Baked Mini Donuts

Hot Fudge, Caramel, Buttercream Icing, Sugar Glaze, Sprinkles, Chopped Bacon, Chocolate Chips, Mini Marshmallows, Cinnamon Sugar, Powdered Sugar, Chopped Nuts

MAKE YOUR OWN PARFAIT | \$12

House-made Granola, Yogurt, Sliced Almonds, Dried Cranberries, Seasonal Berries

SUPER FOODS | \$18

Almonds, Walnuts, Pistachios

Dark Chocolate Drizzled Berries

Berry Smoothie

BUILD YOUR OWN TRAIL MIX BAR | \$16

House-made Granola, Coconut, Almonds, Dried Cranberries, Apricots, Figs, Raisins, Chocolate Chips, Pretzels, Peanuts

SPICE IT UP | \$12

Apple Wedges

Apple Chips

Apple Streusel

Spicy Peanut Dip

RETRO SNACKS | \$16

Gourmet Potato Chips, Pretzels, Flavored Popcorn Snack Packs, Oreo Cookies, Rice Krispy Treats

DIP IT GOOD | \$15

Hummus with Crudités

Onion Dip, Chips

Warm Pretzel Bites

Honey Mustard, Cheese Dip

CUPCAKE MADNESS | \$12

Assortment of Red Velvet, Chocolate & Vanilla Bean Cupcakes,

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PLATED LUNCH

All selections include Freshly Baked Rolls, Butter and Dessert.

Freshly Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee and Bigelow Tea Service or Freshly Brewed Iced Tea.

All Plated items require a minimum of 25 people – A labor fee of \$135 will be applied for groups with less than the minimum.

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SALAD OR SOUP SELECTION

(choose one)

ORGANIC FIELD GREEN SALAD

with Roma Tomatoes, Cucumbers, Artichokes and Sun-dried Tomato Vinaigrette

CLASSIC CAESAR SALAD

Hearts of Romaine
Grated Parmesan, Garlic Croutons and Creamy Caesar Dressing

SPINACH SALAD

Roasted Fruit, Toasted Walnuts, Feta Cheese,
Balsamic Vinaigrette

ENTREES

CHICKEN | \$51

Grilled Chicken Breast
With Saffron Rice, Seasonal Vegetable, Citrus Cream

CHICKEN | \$51

Grilled Chicken Breast
With Linguini Pasta, Seasonal Vegetables, Housemade Arrabiatta

BRAISED SHORT RIBS | \$62

With Whipped Mash Potatoes, Seasonal Vegetables, Roasted Shallot Demi

PACIFIC SALMON | \$57

Pan Seared Salmon
With Five-Grain Rice, Seasonal Vegetables, Roasted Pepper Coulis

DESSERT

(choose one)

Raspberry or Chocolate Mousse
Flourless Chocolate Torte
Lemon Torte with Raspberry Coulis
Fresh Fruit Tart
Chocolate Hazelnut Cake
New York Cheesecake
Tiramisu

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LIGHTER SIDE LUNCHEON ENTREES

All Light Chilled Luncheons are served with Freshly Baked Rolls, Butter and choice of Dessert, Freshly Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee and Bigelow Tea Service or Freshly Brewed Iced Tea. All Plated items require a minimum of 25 people – A labor fee of \$135 will be applied for groups with less than the minimum. Prices are per person unless stated otherwise

GOLDEN DRAGON SALAD | \$46

Marinated Breast of Chicken
with Crisp Greens, Napa Cabbage, Snow Peas, Sprouts,
Carrots with Lemon Grass, Cilantro, Locally made Noodles and
Roasted Sesame Dressing

PAN SEARED CHICKEN CAESAR SALAD | \$46

Sliced Breast of Chicken
Hearts of Romaine, Garlic, Parmesan Cheese, Olives, Tomatoes, Garlic Croutons and
Creamy Caesar Dressing

MISO GLAZED SALMON | \$46

served on a Bed of Mixed Tender Greens,
Jasmine Rice Tossed with Fresh Tomatoes, Cucumbers, Carrots in Lemon Grass and
Ginger Vinaigrette

CHILLED SALMON NICOISE SALAD | \$46

Tender Bibb Lettuce, Baby Green Beans,
Teardrop Tomatoes and Parsley, New Potatoes and
Dijon Vinaigrette

DESSERT

(choose one)

Raspberry or Chocolate Mousse
Flourless Chocolate Torte
Lemon Torte with Raspberry Coulis
Fresh Fruit Tart
Chocolate Hazelnut Cake
New York Cheesecake
Tiramisu

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LUNCH BUFFET

All Lunch Buffets served with Freshly Baked Rolls, Butter and Dessert
Fresh Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee and Bigelow Tea Service or Freshly Brewed Iced Tea
All Buffets require a minimum of 50 people – A labor fee of \$135 will be applied for groups with less than the minimum.
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SAN PABLO | \$57

Chopped Butter Lettuce with Roasted Corn & Black Bean Salad
Broccoli Slaw-Cilantro Vinaigrette
Queso Fresco
Basket of Tortilla Chips
Sour Cream & Salsa
Flour & Corn Tortilla
Grilled Chicken, Tomatillo Sauce
Braised Beef
Roasted Seasonal Vegetables
Spanish Rice
Tres Leches

OLD OAKLAND | \$58

Coleslaw
Organic Mixed Greens
Res Bliss Potato Salad
Slow Cooked Brisket
Southern Fried Chicken
Garlic Mash Potatoes
Collard Greens
Biscuits & Gravy
Chocolate Cake

MONTCLAIR | \$61

Local Organic Greens
Hummus
Olives
Feta
Grilled Pita Bread
Garbanzo & Artichoke Salad
Saffron Rice
Seasonal Roasted Vegetables
Roasted Salmon, Capers & Lemon
Chicken, Balsamic Sauce
Espresso Cake

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LUNCH BUFFET

All Lunch Buffets served with Bakery Rolls, Butter and Dessert
Fresh Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee and Bigelow Tea Service or Freshly Brewed Iced Tea
All Plated/ Buffets require a minimum of 50 people – A labor fee of \$135 will be applied for groups with less than the minimum.
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LAKE MERRITT | \$58

Organic Mixed Greens
Chopped Butter Lettuce
Baby Spinach
Roasted Market Vegetable Salad
Tomato, Cucumber, Feta
Chickpea & Artichoke Salad
Wild Rice
Lentils
Red Quinoa
Grilled Chicken Breast
Balsamic Flank Steak
Mango Mousse Cake

PIEDMONT | \$60

Chopped Kale Caesar Salad with Croutons and Creamy Caesar Dressing
Five-Grain Wild Rice Salad
Salmon, Roasted Pepper Coulis
Chicken Meatballs with Mushroom Cream Reduction
Pesto Penne Pasta with Spinach, Roasted Tomato
Seasonal Roasted Vegetables
Tiramisu

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LUNCH

BOXED LUNCH

Prices are per person unless stated otherwise.

Every Boxed Lunch Includes:
Penne Pasta, Fresh Seasonal Fruit Salad, Chocolate Brownie and Bottled Water

CHOICE OF THREE | \$45
(Gluten Free Option Available upon Request)

Fire Roasted Vegetable Sandwich, Herbed Boursin Cheese, Italian Style Peppers, Zucchini,
Baked Garlic Mushrooms, Crisp Greens and Vine Ripened Tomatoes

OR

Grilled Rosemary Chicken with Jack Cheese and Pesto

OR

Maple Peppered Roasted Turkey Breast and Aged Wisconsin Cheddar Cheese

OR

Roast Beef, Aged Wisconsin Cheddar Cheese, Roasted Red Onion, Horseradish Aioli

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RECEPTION

SPECIALTY STATIONS

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SPECIALTY

Serving sizes based upon reception portions.
(2) Pieces per person.

OLD OAKLAND HOME-STYLE | \$28

Fresh Assorted Rolls
Celery Seed Coleslaw
Chili with Sourdough
Spicy Chicken Wings with Cayenne Pepper Sauce
Louisiana Hot Links with Pepper & Onions

STREETS OF CHINATOWN | \$30

Spicy Noodle Salad with Peanut & Mint
Steamed Pork Buns with Hoisin Sauce
Steamed Shu Mai with Ginger Pork
Pan Fried Pot Stickers with Sesame Seeds
Vegetarian Egg Rolls with Spicy Mustard

FAJITA BAR | \$27

Black Bean, Roasted Corn & Pepper Salad
Cilantro & Lime Grilled Chicken or Beef
Fire Grilled Peppers & Onions
Flour & Corn Tortillas
Sour Cream, Guacamole, Cheddar Cheese & Salsa

LITTLE ITALY | \$27

Caesar Salad with Garlic Croutons
Focaccia Bread
Penne, Tortellini & Fusilli Pasta
House Marinara, Alfredo Cream & Pesto Sauce
Served with Parmesan Cheese

SWEET INDULGENCE | \$22

Chocolate Dipped Fresh Fruit
Brownies & Blondie's
Lemon Bars
Pecan Bars
Individual Cakes & Petit Fours

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RECEPTION

SPECIALTY STATIONS

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CARVING STATIONS

A \$200 Chef Carving Fee

All Carving Stations Include: Freshly Baked Rolls and Butter

SAGE RUBBED PORK LOIN | \$425

A Spicy Bourbon Glaze and Orange Chili Sauce
Served with Green Bean Salad and Corn Bread Pudding
(Serves 50)

ROAST BREAST OF TURKEY | \$495

A Pesto Mayonnaise and Cranberry Chutney
Served with Spinach Salad and Mashed Potatoes
(Serves 45)

NEW YORK STEAK | \$650

Seared with Fresh Herb
Natural Jus, Creamed Horseradish
Served with Arugula Salad and Roasted Yukon Potatoes
(Serves 50)

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RECEPTION

COLD DISPLAY

All items require a minimum of 25 people – A labor fee of \$135 will be applied for groups with less than the minimum.
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INTERNATIONAL & DOMESTIC CHEESES | \$21

Assorted Cheese to Include:

Monterey Jack, Wisconsin Cheddar, Brie, Gorgonzola

Roasted Nuts, Dried Fruits, Baguette, Crackers & Breadsticks

CALIFORNIA CRUDITES | \$16

Grilled and Raw Seasonal Vegetables with Herb Pesto Dip

MEDITERRANEAN DISPLAY | \$22

Pita Bread

Served with Hummus, Roasted Eggplant, Tabbouleh, Stuffed Grape Leaves, Olives, and Feta Cheese

SUSHI | \$32 pp

Sushi, Sashimi and California Rolls

With Soy Sauce, Wasabi, Ginger and Edamame

SLICED SEASONAL FRUITS AND BERRIES | \$14

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RECEPTION

HORS D'OEUVRES

COLD HORS D'OEUVRES

\$175 for 25 pieces
(25 piece minimum per item)

- Stuffed Deviled Eggs
- Antipasto Kabob, Mozzarella Cheese, Roasted Tomatoes and Kalamata Olives
- Chicken Salad on Cucumber
- Fresh Bruschetta
- Ahi Tuna on Crisp Wontons
- Local Smoked Salmon on Crostini Crisp Bread, Capers & Cream Cheese
- Jumbo Iced Prawns with Horseradish Cocktail Sauce
- Steak Crostini

HOT HORS D'OEUVRES

\$175 for 25 pieces
(25 piece minimum per item)

- Vegetarian Spring Rolls with Sweet & Sour Dipping Sauce
- Steamed Pot Stickers with Ginger Pork and Scallions
- Crisp Spanakopita with Spinach, Feta and Yogurt Dill Dipping Sauce
- Stuffed Mushrooms with Italian Sausage and Spinach
- Traditional Meatballs with BBQ Dipping Sauce
- Classic Beef Sliders with Cheddar Cheese and House Special Sauce
- Short Rib on Brioche
- Dungeness Crab Cakes with Creole Mustard Sauce
- Coconut Fried Prawns with Spicy Orange Sauce

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DINNER

DINNER ENTREES

All Entrees are served with Freshly Baked Rolls, Butter, Choice of Soup or Salad and Dessert
Freshly Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee, and Bigelow Tea Service
All Plated items require a minimum of 25 people – A labor fee of \$135 will be applied for groups with less than the minimum.
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SALAD OR SOUP SELECTION

(choose one)

ORGANIC FIELD GREEN SALAD

with Roma Tomatoes, Cucumbers, Artichokes and Sun-dried Tomato Vinaigrette

CLASSIC CAESAR SALAD

Hearts of Romaine
with Grated Parmesan, Garlic Croutons and Creamy Caesar Dressing

MEDITERRANEAN SALAD

Radicchio, Frisee, Fennel and Mixed Greens
with Cumin Carrot Salad, Olives, Roasted Peppers and Seasonal Vegetables

ENTREES

ROASTED PORK LOIN | \$62

with Sweet Potato Mash, Seasonal Vegetables and Apple Bacon Chutney

CHICKEN | \$65

Seared Breast of Chicken
with Whipped Potato, Seasonal Vegetable, Porcini Demi White Wine Sauce

NY STEAK | \$80

with Roasted Marble Potatoes, Seasonal Vegetables and Peppercorn Au Jus

SEARED SALMON | \$66

Cauliflower Puree, Seasonal Vegetables, Carrot Ginger Reduction

DESSERT

(choose one)

Raspberry or Chocolate Mousse
Flourless Chocolate Torte
Lemon Torte with Raspberry Coulis
Fresh Fruit Tart
Chocolate Hazelnut Cake
New York Cheesecake
Tiramisu

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DINNER

DINNER BUFFET

All Dinner Buffets are served with Freshly Baked Rolls, Sweet Butter and Dessert

Fresh Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee and Bigelow Tea Service or Freshly Brewed Iced Tea Iced Teas

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DIMOND | \$75

Hearts of Romaine, Snap Peas, Pecans, Green Goddess Vinaigrette
Spring Panzanella, Blue Cheese and Basil Vinaigrette
Marinated Artichoke, Baby Zucchini, Whole Grain Mustard Dressing
Seared Salmon with Tomato Eggplant Ragout
Sage Rubbed Chicken Breast with Baby Leeks and Snap Peas
Roasted Fingerling Potatoes
Dessert

LAKESIDE | \$85

Couscous, Arugula, Roasted Tomatoes, Almonds, Spring Garlic Yogurt Dressing
Roasted Vegetables, Caramelized Pecans, Balsamic
Braised Chicken, Plum Tomatoes, Kalamata, Artichokes, Fried Caper Berries
Red Wine Braised Beef Short Ribs, Bacon, Mushrooms and Cipollini
Seasonal Vegetable Ragout
Yukon Gold Potatoes
Dessert

JACK LONDON | \$75

Asparagus, Tomato, Feta, Balsamic Reduction
Greenhouse Greens with Roasted Fruits, Maple Vinaigrette
Local Mushroom Salad, Crispy Leeks, Herb Oil
Plank Roasted Salmon, Quinoa, Wilted Kale
Pan Roasted Chicken, Potato Puree, Orange Basil Marmalade
Dessert

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DINNER

HEALTHY MENU

Freshly Brewed Royal Cup Rainforest Alliance Regular & Decaffeinated Coffee, and Bigelow Tea Service
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HORS D'OEUVRES

COLD SELECTIONS

Garlic Bruschetta | **\$7 each**

Seared Ahi Tuna on Crisp Won Tons | **\$7 each**

HOT SELECTIONS

Skewered Peppered Tri-Tip with Roquefort | **\$7 each**

Orange Glazed Chicken, Bell Pepper Brochette | **\$7 each**

PLATED

Plated entrees served with Butter Leaf Lettuce,
Dried Cranberries, Frisée and Raspberry Vinaigrette

CHICKEN TARRAGON | \$65

Seared Chicken with Tarragon Sauce

Grilled Beefsteak Tomatoes & Roasted Vegetables

8oz NEW YORK STEAK | \$78

Porcini Crusted Steak

with Bleu Cheese Spinach Gratin & Mushroom Stuffed Tomatoes

CHOICE OF DESSERT

Fresh Seasonal Fruit and Berries with a Vanilla Yogurt Sauce

Angel Food Cake with a Fresh Berry Sauce

BUFFET

HEALTHY CHOICE (LOW FAT) | \$77

Sliced Fresh Seasonal Fruits and Berries

Mixed Baby Organic Field Greens with Fat Free Raspberry Vinaigrette

Grilled Local Seasonal Vegetable Platter with Balsamic Vinaigrette

Chicken Breast and Red Onion Marmalade

Baked Salmon

Boiled Red Potatoes, Rice Pilaf, Steamed Fresh Local Vegetables and Herb Medley

Low Fat Cheesecake

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BEVERAGE

WINE LIST

RED WINES

PINOT NOIR

Line 39, California | \$49

Chalk Hill, Sonoma County | \$52

Mohua, New Zealand | \$62

MERLOT

Magnolia Grove, California | \$46

J Lohr, Paso Robles | \$51

Raymond Vineyards "Reserve Selection" | \$52

Canoe Ridge "The Expedition" | \$54

MALBEC

Alamos, Argentina | \$49

CABERNET SAUVIGNON

Magnolia Grove, California | \$46

Avalon, California | \$49

Estancia, Paso Robles | \$52

Columbia Crest H3, Washington | \$54

Aquinas, North Coast | \$65

Ferrari-Carano, Alexander Valley | \$68

WHITE WINES

RIESLING

Chateau Ste. Michelle, Columbia Valley | \$52

PINOT GRIGIO

Magnolia Grove, California | \$46

CasaSmith "ViNO", Washington | \$52

SAUVIGNON BLANC

Sea Pearl, New Zealand | \$49

Brancott Estate, New Zealand | \$54

CHARDONNAY

Magnolia Grove, California | \$46

J Lohr, Paso Robles | \$49

Chateau St. Jean, North Coast | \$52

Meiomi, Monterey | \$56

Sonoma Cutrer "Russian River Ranches" | \$61

Kenwood Vineyards "Six Ridges" | \$63

SPARKLING WINES

ROSE

Magnolia Grove, California | \$46

PROSECCO & BRUT

La Marca, Prosecco | \$46

Mumm, Brut "Prestige Chefs de Caves" | \$57

Moet & Chandon Brut "Imperial" | \$150

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BEVERAGE

COCKTAILS

CASH BAR

Top Shelf	\$17	Domestic Beer	\$10
Premium	\$15	Premium Wines	\$14
Cordials	\$15	Top Shelf Wines	\$15
Cognacs	\$15	Mineral Water	\$9
Imported Beer & Microbrew	\$12	Juices/Soft Drinks	\$9

(Cash Bar prices include 9.25% sales tax)

\$250.00 Bartender Fee with Minimum 3-hours for Non-Hosted-Cash Bars. A \$50.00 per hour Bartender fee will be assessed for each additional hour after three hours.

DOMESTIC BEERS

Budweiser, Bud Light, O'Doul's (non-alcoholic)

IMPORT & CRAFT BEERS

Blue Moon, Racer 5, Drakes 1500, Sierra Nevada, Corona Extra, Heineken

PREMIUM WINES

Magnolia Grove Chardonnay, Cabernet Sauvignon, Pinot, Merlot & Rose, LA Marca Prosecco

TOP SHELF WINES

Line 39 Pinot Noir, Avalon Cabernet Sauvignon, J Lohr Chardonnay, Sea Pearl Sauvignon Blanc

PREMIUM BRANDS

Smirnoff Vodka, Cruzan Light Rum, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon, Canadian Club, Jose Cuervo Traditional Silver, Korbel Brandy

TOP SHELF BRANDS

Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red, Makers Mark Bourbon, Jack Daniels Whisky, Seagram's Vodka, 1800 Tequila Silver

CORDIALS & ACCOMPANIMENTS

Hennessy VS, Grand Marnier

HOST BAR

Top Shelf	\$15	Domestic Beer	\$8
Premium	\$13	Premium Wines	\$12
Cordials	\$13	Top Shelf Wines	\$13
Cognacs	\$13	Mineral Water	\$7
Imported Beer & Microbrew	\$10	Juices/Soft Drinks	\$7

\$200.00 bartender Fee with Minimum 3-hours for Hosted bars. A \$50.00 per hour Bartender Fee will be assessed for each additional hour after 3-hours.

All prices are subject to a 25% service charge and 9.25% California State Sales Tax.



BEVERAGE

COCKTAILS

A \$250.00 Bartender Fee with a Minimum of 3-hours is required for Hosted bars. A \$175.00 per hour Bartender Fee will be assessed for each additional hour after three hours.

HOSTED HOURLY BAR PACKAGES

	<u>Premium Brands</u>	<u>Top Shelf Brands</u>
One-Hour Service	\$30 pp	\$37 pp
Two-Hour Service	\$40 pp	\$49 pp
Each Additional Hour	\$15 pp	\$17 pp

HOSTED HOURLY BEER & WINE BAR PACKAGES

	<u>House Brands</u>	<u>Premium Brands</u>
One-Hour Service	\$20 pp	\$32 pp
Two-Hour Service	\$34 pp	\$45 pp
Each Additional Hour	\$12 pp	\$16 pp

Hosted Beer and Wine Bar prices are exclusive of 25% service charge and 9.25% tax.

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OAKLAND MARRIOTT CITY CENTER
1001 Broadway Oakland, CA 94607 T. 510.451.4000

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INFORMATION

FOOD & BEVERAGE

A signed Banquet Event Order must be on file in the Catering Department ten (10) business days prior to the function date. Kosher Catering is available.

PRICES

Prices are quoted ninety (90) days in advance of the event. However, due to fluctuating market prices the quotation will be subject to change. Menu prices will be guaranteed for a maximum of 60 days.

DEPOSIT/MINIMUM

A non-refundable deposit and a Food & Beverage Minimum Spend Guarantee may be required to confirm a function space reservation.

PAYMENT

Payment for the guarantee and oversight is due in full three business days prior to the event in the form of a credit card, cashier's check or cash unless credit has been established to the satisfaction of the Hotel's credit department. If credit is established, the account will be due in full thirty days after the completion of the event. Company checks must be presented ten days prior to the event date.

SEATING

Seating may be at round tables with a minimum of 8 and a maximum of 12 guests at each table, unless otherwise requested. The Catering or Convention Services Manager will provide a diagram for assigned seating upon request.

MENU

Entrée selections are limited to one per menu with the exception of buffets. If a choice of plated entrée is required, the per person price will be based on the higher of the two entrées selected and the selection will be limited to two items (plus the Vegetarian Entrée du jour). The client must provide own Entrée Cards to designate each guest's selection of entrée.

ALCOHOLIC BEVERAGES

Guest must be able to show proper picture identification, upon request, when ordering or consuming alcoholic beverages. Any guest that appears under thirty (30) years of age must be able to show proof of age.

CORKAGE

No Beverage of any kind is permitted to be brought into the Hotel by the client or guest without special permission from the Hotel and must be served by Hotel staff if permission is granted. A \$25 per-bottle corkage fee for wine will be assessed.

BAR FEE

A \$250 bartender fee with a minimum of 3-hours for Hosted Bars will be assessed. A \$175 per hour Bartender Fee will be assessed for each additional hour.

COAT CHECK

\$30 per hour, 4-hour minimum required

All prices are subject to a 25% service charge and 9.25% California State Sales Tax.



INFORMATION

DECOR

All decorations must meet the Oakland City Fire Department's regulations. Any open flame requires a permit and must be furnished to the Hotel prior to the event. Theme parties can be created and props must be approved prior to installation. The Hotel does not permit hanging or affixing anything from its existing walls or ceiling.

SECURITY

A Hotel Loss Prevention Officer can be provided at \$60 per hour, four hour minimum required (\$75 per hour, overnight). The Hotel will not assume responsibility for damages or loss of merchandise left in the Hotel any time. Arrangements can be made for Hotel Security to assist with your needs.

AUDIO VISUAL

A full service audio-visual company is located in the Hotel to service your function. For a complete description of services and charges, please refer to our Audio Visual brochure or contact them directly at 510-466-6435. Audio Visual Services are subject to prevailing Service Charge and Sales Tax Rates.

ENGINEERING SERVICES

Should functions require special lighting, electrical equipment, telephone lines, or any special assistance, information must be provided to the Hotel's Catering Department fourteen (14) days in advance. Depending on the extent of the arrangements and labor or equipment needed, additional charges may be assessed.

ELECTRICAL

Additional power is available for most of our banquet rooms. Charges will be based upon labor costs and actual power requirements.

KEYS

A charge of \$150 per room will be charged for keys issued for limited access. If these keys are not returned at the conclusion of the function, an additional \$200 re-key fee will be assessed.

BANNERS/SIGNS

The Hotel does not permit hanging or affixing anything from its existing walls or ceiling. Hanging Banners, signs, seals and flags from rented Pipe & Drape may be arranged with the Catering or Convention Services Manager. A \$100 per banner charge will apply, in addition to the cost of renting Pipe & Drape

SHIPPING MATERIALS

For your convenience, The UPS Store is available on-site and will handle all your shipping and receiving needs. Due to the limited hotel storage, all shipments should be scheduled to arrive at the hotel no earlier than (3) days prior to the event. Storage and handling fees will be applicable for all incoming and outgoing shipments, in addition to the standard postage/shipment fee.

All prices are subject to a 25% service charge and 9.25% California State Sales Tax.



INFORMATION

TERMS AND CONDITIONS CONTRACT

1. Patron agrees to pay the price pp, as shown provided, the quotation herein is subject to a proportionate price increase to meet the increased cost of food, beverages and other costs of operation existing at the time of performance of the undertaking by reason of increases in present commodity prices, labor costs, taxes or other similar reasons. Patron expressly grants the right to the Oakland Marriott City Center (herein after referred to as Hotel) to raise the prices herein quoted or to make reasonable substitutions. Otherwise, no change shall be made in any of the conditions of this contract without the understanding of both parties at least 72 hours prior to the date of the function.
2. The Hotel shall not be liable for its failure to perform this contract if such failure is due to Acts of God, labor problems, including but not limited to strikes, fire, flood, weather, earthquakes, restrictions upon travel, food, beverages or supplies, any other causes beyond its control, or interfering with the performance, whether enumerated herein or not.
3. Patron also agrees to reimburse the Hotel for fair value of any damages or losses caused to Hotel property or to third persons or their property by Patrons, Patron's Guests or Patron's Invitees.
4. It is a condition of this contract that the full payment shall be made at least **fourteen days in advance** of the function unless the Hotel has agreed to other credit arrangements. Interest at the maximum rate allowed by applicable law, essentially, 1½% per month (18% annum) will be charged on any unpaid balance over 30 days.
5. **Guarantee:** Attendance must be specified 72 hours (three business days) prior to function. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based upon this number. If the Catering Office is not advised by this time, the estimated figure on the banquet event order will become the guarantee. It is our policy to prepare food and set 3% over the guarantee for all plated meal functions. Overset policy does not apply to reception or buffet meal functions.
6. **Cancellation and/or Reduction Policy:** If any Event is cancelled or there is a reduction of more than twenty percent (20%) in the committed number of covers, Patron agrees to pay Hotel the following:
 - a. Event is cancelled with advance notice of five (5) business days or more: Thirty five percent (35%) of the food and beverage revenue that the hotel reasonably estimates (based on the then-current minimum catering prices and committed number of covers) that it would have received for such Event (Hotel Revenue Estimate).
 - b. Event is cancelled with advance notice of less than five (5) business days: One Hundred percent (100%) of the Hotel Revenue Estimate for such Event.
 - c. Event attendance is reduced with advance notice of seventy-two (72) hours or more: Thirty-five percent (35%) of the difference between the Hotel Revenue Estimate for such Event and the actual revenue received for such Event.
 - d. Event attendance is reduced with advance notice of less than seventy-two (72) hours: One Hundred percent (100%) of the difference between the Hotel Revenue Estimate for such Event and the actual revenue received for such Event.
 - e. Any reduction/cancellation of events will result in full meeting room rental charges as outlined in this agreement.

Hotel agrees that after receipt of this amount, it will not seek further damages resulting from the cancellation or attrition of such Events.

7. **Service and Labor Charges:** All Food and Beverage prices and Audio/Visual Equipment are subject to a 25% service charge and prevailing California Sales Tax. California Law states that service charges are taxable. (California State Board of Equalization Regulation #1603). Additional services assistance such as coat check, cocktail servers, butler service, facility cleaners, security, etc., may be arranged for prior to your event.

A Labor Fee of \$135 will be assessed when guarantees are fewer than 25 guests for all full Breakfast, Lunch, Reception or Dinner Functions. For each Chef Attendant required a \$200 Fee will be assessed for a three-hour period. **A charge of \$7 per person will be added to the menu price for breakfasts served before 6:00am and dinners served after 9:00pm.** A charge of \$10 per person plus tax will be added to your bill on the following holidays: New Year's Day, Martin Luther King Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

All prices are subject to a 25% service charge and 9.25% California State Sales Tax Sales Tax.



INFORMATION

8. When requesting multiple entree menu selections (minimum of 100 people), the Hotel will present the same accompaniments for both entrees. Guarantee and count of each entrée must be provided 7 working days prior to event date. All entrees will be priced at the higher priced entrée selection.
9. Due to the hotel insurance regulations, no leftover food and/or beverage shall be removed from the premises. At the conclusion of the function, such food becomes the property of the hotel.
10. **Special Conditions:** No food and beverage of any kind may be brought into the Hotel by the client or guest without special permission from the Hotel. The Hotel reserves the right to charge for the service of such food and beverage.
11. Patron agrees to begin the function at the scheduled time and agrees to vacate at the closing time contracted or overtime charges may be incurred.
12. Patron will conduct the function in an orderly manner and in full compliance with the rules of the Hotel Management. The Hotel reserves the right to require additional security for any event. Contracted security will be arranged by the Catering/Convention Services Manager at an additional cost to the Patron at an hourly rate.
13. **Room Assignment and Set-up:** The Hotel reserves the right to move functions to meeting/banquet rooms other than those appearing on contract without prior notification. If Patron requests a change in set up from the original contract on the day of the function, an additional labor charge of \$500 may be assessed by Hotel equal to the published room rental. Early access to function room is subject to additional room rental fees. The Hotel will not assume any responsibility for damage or loss of any merchandise or articles left in the facilities prior to, during, or after Patron's function.
14. The Hotel will NOT permit the affixing to the walls, columns, glass, doors, floors or ceilings of any public space or meeting rooms with nails, tacks, foam tape, staples, and double stick tape or push pins. Signage must conform to the standards of the Oakland Marriott City Center Hotel. No frame wooden signage may be used inside or outside of hotel property. No handwritten signage is permitted in the hotel. Any signage or postings at the hotel will require the final approval of the Catering/Convention Services Department of the Oakland Marriott City Center.
15. **Material and Freight:** All shipments must have the following information on each parcel: company and client name, function name and date, Events Manager's name. The hotel must be notified of all deliveries. The Parcels will not be accepted until (3) three days prior to the function date. If more than (5) packages are sent, each package will be charged storage and handling fee of \$125 per day. Handling fee of \$9.00 per parcel will be charged to client's master account each time parcel is handled. Parcels returned to client must be re-packaged and labeled per shipper specifications. Expected deliveries in excess of twenty (20) total parcels must be handled by a contracted drayage company.
16. In the event that this agreement is signed in the name of a corporation, partnership, association, club or society, the person signing represents to the Hotel that he or she has full authority to sign such contract binding said entity. The signee, with signature, agrees and is in compliance of the above stated terms.

Name Printed: _____

Title Printed: _____

Signature: _____

Date: _____

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