



COURTYARD®
BY MARRIOTT

EVENT MENU

COURTYARD BY MARRIOTT SACRAMENTO CAL EXPO

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.



BREAKFAST

MINIMUM OF 20 GUESTS FOR BREAKFAST TABLES

BISTRO CONTINENTAL TABLE

Assorted Muffins
Sliced Bagels and Assorted Breads served with
Cream Cheese, Butter and Preserves
Whole Fruits
Assorted Juices
Starbucks Coffee and a Selection of Teas
I \$ 25.00 per person

BISTRO DELUXE CONTINENTAL TABLE

Assorted Pastries
Egg, Sausage*, Cheddar & Hashbrown Breakfast
Bagel
Assorted Breads served with Butter and Preserves
Whole Fruits
Assorted Juices
Starbucks Coffee and a Selection of Teas
I \$ 30.00 per person

*May Substitute Beyond Meat

All prices are subject to 23% service charge and 8.75% state sales tax.

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FIT START CONTINENTAL TABLE

Eggs, Spinach, Mushroom, and Apple Chicken
Sausage Frittata
Seasonal Sliced Fresh Fruits
Build Your Own Yogurt Parfait
Starbucks Coffee and a Selection of Teas
I \$ 28.00 per person

HOT BREAKFAST TABLE

Assorted Muffins
Seasonal Sliced Fresh Fruits
Kellogg's Cereals with Chilled 2% Low Fat Milk
Baked French Toast with, Warm Syrup & Butter
Scrambled Eggs
Skillet Breakfast Potatoes with Pepper and Onions
Applewood Smoked Bacon
Assorted Juices
Starbucks Coffee and a Selection of Teas
I \$ 32.00 per person

SOUTHWEST BREAKFAST TABLE

Scrambled Eggs, Chorizo, Peppers, Tomato, Onions
and Cheese
Pico De Gallo
Sour Cream
Breakfast Potatoes
Warm Corn & Flour Tortillas
Seasonal Sliced Fresh Fruits
Assorted Juices
Starbucks Coffee and a Selection of Teas
I \$ 28.00 per person

BREAKFAST ENHANCEMENTS

- ◆ Hot Oatmeal with Toppings | \$ 10.00 per person
- ◆ Granola Parfait | \$ 10.00 per person
- ◆ Breakfast Burrito | \$ 10.00 per person
- ◆ Egg, Sausage*, Cheddar, & Hashbrown Breakfast Bagel | \$ 10.00 per person
- ◆ Hard-Boiled Eggs | \$ 25.00 per dozen
- ◆ Bacon | \$ 7.50 per person

*May Substitute Beyond Meat

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COFFEE BREAK

MORNING AND AFTERNOON BREAK PACKAGE OPTIONS

SWEET & SALTY BREAK

Honey Roasted Peanuts
Assorted Cookies
Freshly Baked Pretzels with Dip
Rice Krispies Treats
Mini Brownies
Freshly Brewed Iced Tea
Lemonade
I \$ 16.00 per person

CHARCUTERIE BREAK

Hummus
Assorted Italian Cheeses
Italian Cured Meats
Baguettes & Pita Bread
Olives
Freshly Brewed Iced Tea & Lemonade
I \$ 20.00 per person

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HEALTH CRAZE BREAK

Vegetable Sticks with Dip

Seasonal Sliced Fresh Fruit

KIND Bars

Freshly Brewed Iced Tea & Infused
Water

I \$ 15.00 per person

SMART SNACKS

{ *Select 2* }

Trail Mix

KIND Bars

Brownies

Assorted Freshly Baked Cookies

Fresh Whole or Sliced Fruits

{ *Select 2* }

Starbucks Coffee and a Selection of Teas

Assorted Pepsi Soft Drinks

Freshly Brewed

Iced Tea

Lemonade

I \$ 17.00 per person

BREAKS

SNACKS & BEVERAGES A LA CARTE

SNACKS

- ◆ Assorted Muffins | \$ 40.00 per dozen
- ◆ Assorted Danishes | \$ 40.00 per dozen
- ◆ Bagels with Cream Cheese | \$ 42.00 per dozen
- ◆ Whole Fruits | \$ 4.00 each
- ◆ Sliced Seasonal Fruits Tray | \$ 6.00 per person
- ◆ Individual Greek Yogurt (6oz) | \$ 5.00 each
- ◆ Individual Bag of Chips | \$ 4.00 each
- ◆ Trail Mixes | \$ 28.00 per dozen
- ◆ Brownies | \$ 42.00 per dozen
- ◆ Lemon Bars | \$ 40.00 per dozen
- ◆ Assorted Dessert Bars | \$ 4.00 each
- ◆ Assorted Donuts | \$ 40.00 per dozen
- ◆ Freshly Baked Cookies | \$ 40.00 per dozen
- ◆ Freshly Baked Hot & Soft Pretzels with Dip | \$40.00 per dozen
- ◆ Salsa & Guacamole w/ Chips | \$ 13.00 per person
- ◆ Vegetable Sticks with Dip & Fire Roasted Hummus | \$ 13.00 per person
- ◆ KIND Bars | \$ 5.00 each
- ◆ Assorted Ice Cream Bars | \$ 6.00 each
- ◆ Ice Cream Sundae Bar with Assorted Toppings | \$ 12.00 per person
- ◆ Popcorn Bar with Assorted Toppings | \$ 10.00 per person
- ◆ Cake Pops | \$ 30.00 per dozen

BEVERAGES

- ◆ **All Day Beverage Package** (8:00am-5:00pm) includes Assorted Pepsi & Buby Products, Water Station, Regular House Coffee, Assorted Hot Teas |\$20.00 per person
- ◆ Starbucks Coffee and Hot Tea | \$ 75.00 per gallon
- ◆ House Coffee | \$ 48.00 per gallon
- ◆ Tropicana Orange Juice (10oz) | \$ 6.50 each
- ◆ Freshly Brewed Iced Tea | \$ 38.00 per gallon
- ◆ Lemonade | \$ 38.00 per gallon
- ◆ Fruit Infused Water | \$ 34.00 per gallon
- ◆ Assorted Pepsi Soft Drinks | \$ 4.50 each
- ◆ Aquafina Bottled Water | \$ 4.50 each
- ◆ Assorted Buby Sparkling Waters |\$4.50 each
- ◆ Perrier Sparkling Water | \$ 7.00 each
- ◆ Assorted Energy Drinks | \$ 6.00 each
- ◆ Ginger Ale | \$ 6.00 each
- ◆ Naked Juice | \$ 7.00 each
- ◆ Assorted Starbucks Frappuccinos |\$7.00 each

All prices are subject to 23% service charge and 8.75% state sales tax.



BOXED OR PLATED LUNCH

10 PERSON MINIMUM | BOX IT UP FOR AN ADDITIONAL \$2.00 PER PERSON

BISTRO CHOICE (select two)

Roast Turkey on Wheat Bread w/ Provolone

Roast Beef on Sourdough w/ White Cheddar

Portobello Mushroom, Roasted Peppers, Tomato and Spinach w/ Basil Aioli on Brioche Bun

Oriental Chicken Salad

Chicken Caesar Salad

Bag of Kettle Chips

Freshly Baked Cookie

Assorted Pepsi Soft Drinks or Assorted Bubly Sparkling Waters

Soup | additional \$5.00 per person

select one option below

Tomato Basil

Broccoli Cheddar

Minestrone

Chicken Noodle

I \$ 30.00 per person

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LUNCH BUFFET

25 PERSON MINIMUM

BUILD YOUR OWN TACO SALAD BAR

Mixed Greens Salad with Jalapeno Ranch Dressing
Seasoned Shredded Chicken
Soft and Hard Taco Shells
Traditional Toppings
House Baked Tortilla Chips with Salsa
Sour Cream and Guacamole
Rice and Black Beans
Warm Custard filled Churros
Starbucks Coffee and a Selection of Teas Freshly
Brewed Iced Tea and Lemonade
I \$ 32.00 per person

HEALTHY CHOICE TABLE

Leaf Salad with Traditional Toppings, Ranch and Vinaigrette Dressings
Chicken Caesar Salad w/ Parmesan and Croutons

{select two Soups}
Tomato Basil
Broccoli Cheddar
Minestrone
Chicken Noodle

Sliced Seasonal Fruits w/ Yogurt Dip
Garlic Breadsticks
Freshly Brewed Iced Tea
I \$ 31.00 per person

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THE ITALIAN FUSION TABLE

Caesar Salad with Parmesan and Croutons
Seasonal Roasted Vegetables
Cavatappi with Chicken and Alfredo Sauce
Rigatoni Bolognese
Penne Pasta with Sun-Dried Tomatoes,
Artichokes, Mushrooms, Basil and Spinach
Topped with Olive Oil and Shaved Parmesan
Minestrone Soup
Garlic Bread Sticks
Lemon Bars with Seasonal Berries
Starbucks Coffee and a Selection of Teas Freshly
Brewed Iced Tea and Water
I \$ 38.00 per person

THE ASIAN FUSION TABLE

Oriental Salad w/ Mandarin Oranges, Wontons, Red
Bell Peppers, Cashews and Sesame Ginger Dressing
Orange Chicken
Garlic Soy Vegetable Stir Fry with Tofu
Jasmine Rice
Vegetable Spring Rolls w/ Sweet Chili Sauce
Fortune Cookies
Freshly Brewed Iced Tea and Water
I \$ 38.00 per person

FLAT BREAD PIZZA & SALAD BAR

Spicy Chicken with Spinach Caprese
Italian Sausage, Marinara, Bell Peppers, Onion,
Mozzarella Cheese
Prosciutto, Pesto, Ricotta Cheese, oven-roasted
Tomatoes and Olive Oil
Mediterranean Salad with Feta Cheese and
Balsamic Vinaigrette Dressing
Assorted Cookies
Starbucks Coffee and a Selection of Teas Freshly
Brewed Iced Tea and Water
I \$ 35.00 per person

All prices are subject to 23% service charge and 8.75% state sales tax.

SOUTHWEST FIESTA TABLE

Mixed Greens Topped with Black Beans, Corn, Red Bell Pepper, and Jalapeno Ranch Dressing
House Baked Tortilla Chips with Pico de Gallo
Seasoned Chicken Fajitas with Warm Flour Tortillas
Cheese Enchiladas
Spanish Rice
Refried Beans and Mexican Cheese
Sour Cream and Guacamole
Warm Cream-filled Churros
Starbucks Coffee and a Selection of Teas Freshly
Brewed Iced Tea and Water
Carnitas | additional \$5.00 per person
I \$ 38.00 per person

COURTYARD BBQ TABLE

Mixed Green Salad with Ranch and Red Wine Vinaigrette Dressings
Potato Salad OR Coleslaw
BBQ Chicken
BBQ Pulled Pork
Grilled Seasonal Vegetables
Western Style Baked Beans with Bacon
Mini Buns
Peach Cobbler
Starbucks Coffee and a Selection of Teas Freshly
Brewed Iced Tea and Water
Grilled Tri-Tip | additional \$8.00 per person
I \$ 40.00 per person

BUILD YOUR OWN SANDWICH BAR

Orzo Salad
Garden Salad w/Balsamic & Ranch Dressings
Sliced Turkey, Roast Beef, Salami, Ham
Cheddar, Pepper Jack, Provolone and Gruyere
Lettuce, Tomato, Onions, Pepperoncini, Pickles
Grilled Veggies and Roasted Peppers Dijon Mustard,
Mayonnaise, Basil Aioli
Wheat, Sourdough and Marble Rye
Freshly Baked Assortment of Cookies
Starbucks Coffee and a Selection of Teas Freshly
Brewed Iced Tea and Water
I \$ 33.00 per person

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PLATED LUNCH

Select Two (2) Entrees per Group

Entrees Include: Seasonal Vegetables, Rolls & Butter, Starbucks Coffee, a Selection of Hot Teas, Freshly Brewed Iced Tea & Water

PLATED LUNCH ENTREES

{select one}

Caesar Salad with Parmesan and Croutons
Mixed Greens with Kalamata Olives, Cucumber,
Tomatoes, Feta Cheese and Balsamic Vinaigrette
Spinach Salad with Dried Cranberries, Sliced
Almonds with Poppy Seed Dressing

- ◆ Grilled Vegetables Extra Virgin Olive Oil | \$ 25.00
(Vegetarian, Vegan, and Gluten Free)
- ◆ Portobella Mushroom Raviolis with Roasted Bell
Pepper Puree | \$ 27.00
- ◆ Cajun Tilapia with Lemon Brown Butter | \$ 30.00
- ◆ Grilled Chicken with Sun-Dried Tomatoes,
Roasted Peppers, Basil Creme Fraiche | \$ 30.00
- ◆ Tri-tip Mushroom Red Wine Demi Glaze | \$ 38.00
- ◆ Baked Salmon with Ginger Soy Glaze | \$ 36.00
- ◆ Honey-Chipotle Orange Glazed Pork Loin
| \$30.00

SELECTIONS

{select one}

Rice Pilaf
Herb Roasted Red
PotatoesGarlic Mashed
Potatoes Quinoa w/
Brown Rice

{select one}

New York Cheesecake
Strawberry Cream Layer Cake
Chocolate Cream Layer Cake
Lemon Bars with Fresh Berries
Chocolate Tuxedo
Southern Pecan Pie

Gluten-Free Guests: Gluten-Free Fusilli Pasta with
Grilled Chicken, Peppers, and Basil Cream
| \$ 30.00 per person

All prices are subject to 23% service charge and 8.75% state sales tax.



DINNER BUFFET

25 PERSON MINIMUM

IL CORTILE TABLE

Caesar Salad with Parmesan and Croutons
Penne Pasta with Sun Dried Tomatoes,
Artichokes, Mushrooms, Basil, and
Spinach (Vegetarian and Gluten-Free)
Rigatoni Sweet Italian Sausage, Spinach, Tomato and
Parmesan
Cavatappi with Chicken Alfredo Sauce
Garlic Bread Sticks
Tiramisu
Starbucks Coffee and a Selection of Teas Freshly
Brewed Iced Tea and Water
I \$ 43.00 per person

SANTA FE TABLE

Fiesta Salad with Corn, Black Beans, Roasted Red
Peppers and Jalapeno Ranch Dressing
Carnitas and Chicken Fajitas
Cheese Enchiladas
Refried Beans
Cilantro Rice
House Baked Tortilla Chips
Pico de Gallo, Sour Cream, Guacamole,
Shredded Lettuce, Cheese, Tomatoes
Flan and Warm Cream filled Churros
Starbucks Coffee and a Selection of Teas Freshly
Brewed Iced Tea and Water
Seasoned Tri Tip | additional \$6.00 per person
I \$ 47.00 per person

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CAL EXPO EXTRAVAGANZA TABLE

Spinach Salad with Cranberries, Walnuts and
Poppy Seed Dressing

Mediterranean Salad with Feta Cheese and
Balsamic Vinaigrette Dressing

Rice Pilaf

Garlic Mashed Potatoes

Selection of Seasonal Vegetables

Assorted Cheesecakes

Starbucks Coffee and a Selection of Teas,
Freshly Brewed Iced Tea and Water

{select two}

Grilled Chicken with Prosciutto and Sherry Cream
Sauce

Grilled Tri-Tip with Shallots and Guinness Stout
Demi Glaze

Baked Salmon with Ginger Soy Glaze

Honey-Chipotle Orange Glazed Pork Loin

| \$ 55.00 per person

Add Third Protein | additional \$8.00 per person

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PLATED DINNER OPTIONS

Entrees Include: Seasonal Vegetables, Rolls & Butter, Starbucks Coffee, Hot Teas, Iced Tea & Water

PLATED DINNER ENTREES

Select up to two entrees

- ◆ Vegetarian Cavatappi Pasta with Grilled Vegetables, Fava Beans, Parmesan and Olive Oil
(*Vegetarian, Vegan, and Gluten Free*)
| \$ 30.00 per person

Add Chicken | additional \$5.00 per person

- ◆ Eggplant Parmesan with Marinara Rigatoni
| \$30.00 per person (*Vegetarian*)
- ◆ Parmesan-Herb Crusted Chicken, Roasted Red Pepper Coulis | \$ 35.00 per person
- ◆ Baked Chicken Cordon Blue, Ham, and Havarti Cheese, Supreme Veloute Sauce
| \$ 35.00 per person
- ◆ Salmon Piccata with Lemon, Caper Butter
| \$ 40.00 per person
- ◆ Grilled Mahi Mahi with Pineapple Mandarin Orange Salsa | \$ 38.00 per person
- ◆ Grilled 12oz. New York Steak with Herb Garlic Butter | \$63.00 per person
- ◆ Grilled 6oz. Filet Mignon with Port Wine Shallot DemiGlaze | \$ 58.00 per person

SELECTIONS

{select one}

Caesar Salad with Parmesan and Croutons
Mixed Greens with Kalamata Olives, Cucumber, Tomatoes, Feta Cheese and Balsamic Vinaigrette
Spinach Salad with dried Cranberries, sliced Almonds, and Poppy Seed Dressing

{select one}

Rice Pilaf
Quinoa and Brown Rice
Herb Roasted Red Potatoes
Garlic Mashed Potatoes

{select one}

Chocolate Molten Cake
Salted Caramel Cake
Cheesecake topped with Fresh Strawberries
New York Cheesecake
Strawberry Cream Layer Cake
Chocolate Cream Layer Cake
Lemon Bars with Fresh Berries
Chocolate Tuxedo
Southern Pecan Pie

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RECEPTION PACKAGE

HORS D'OEUVRES

20 PERSON MINIMUM

Elite \$22.00 per person
(select 3)

Gold \$28.00 per person
(select 4)

Platinum \$34.00 per person
(select 5)

CAPRESE SKEWERS

Mini Mozzarella cheese balls, Cherry Tomatoes, Sweet Basil Leaves, Drizzled with Balsamic Glaze

PORK POT STICKERS

Ground Pork, Wonton Wrappers served with Soy Sauce and Sweet Chili Sauce

BRUSCHETTA

Garlic, Basil, Salt, Pepper, Olive Oil, Roma Tomatoes on Toasted Baguette

MEATBALLS

Served with Garlic Cream Sauce

ENDIVES

Served with Cream Cheese & Chives

VEGETABLE SPRINGROLLS

Chopped Vegetables wrapped in a Spring Roll Wrapper served with Sweet Chili Sauce

PRAWN COCKTAIL

Served with Traditional Cocktail Sauce

CHICKEN SATAY

Marinated Chicken Tossed with Red Chili Flakes and served with Soy Sauce

All prices are subject to 23% service charge and 8.75% state sales tax.

All "per person" hors d'oeuvres options include (1 ½) one & a half hours of food service.

A LA CARTE HORS D'OEUVRES 25 PIECE MINIMUM

TRI-TIP PORTOBELLO CROSTINI

Grilled Tri Tip and Portobello served on

Toasted Baguette

| \$ 6.00 per piece

GRILLED SHRIMP

Served with Sweet Chili Sauce

| \$ 7.00 per piece

SMOKED SALMON

Served on Dill Cream Cheese Crostini

| \$ 7.00 per piece

AHI TUNA

Sashimi Grade Seared Ahi Tuna

On Crispy Wonton Shells

| \$ 7.00 per piece

SILVER DOLLAR CRAB CAKES

Served with Tarter Sauce

| \$ 8.00 per piece

SCALLOPS

Wrapped on Prosciutto

| \$ 8.00 per piece

MINI BEEF WELLINGTON

Beef Tenderloin Wrapped in Puff Pastry

and served with Béarnaise Sauce

| \$ 8.00 per piece

Mini Grilled Cheese & Tomato Soup Shooters

Grilled to perfection on Sourdough Bread

| \$ 7.00 per piece

All prices are subject to 23% service charge and 8.75% state sales tax.

RECEPTION STATIONS

20 PERSON MINIMUM

BRUSCHETTA BAR

Chopped Tomatoes, Hummus and Artichoke Spread served with Toasted Baguettes and Flat Bread Crackers

| \$ 11.00 per person

MASHED POTATO BAR

Garlic Mashed Potatoes served with Bacon, Chives, Cheese, Broccoli, Sour Cream and Butter

| \$ 13.00 per person

NACHO BAR

Ground Beef with Cheddar Cheese, Jalapenos, Sour Cream, Diced Tomatoes, Black Olives, Salsa, Guacamole, Scallions, and Chips

| \$ 18.00 per person

DISPLAY RECEPTION SELECTIONS

VEGETABLE CRUDITE

Fresh Vegetables served with Buttermilk Ranch Dip - serves 25 people

| \$ 130.00 per tray

IMPORTED & DOMESTIC CHEESE TRAY

Garnished with Fresh Fruit & Berries, Sliced Baguettes and Gourmet Crackers - serves 25 people

| \$ 200.00 per tray

CHARCUTERIE BOARD

Cured Meat, Assorted Italian Cheese, Gourmet Crackers, Olives, Jams, Honey, Nuts, Figs, Fruit - serves 25 people

| \$ 425.00 per tray

ANITPASTO TRAY

Assorted Italian Cheeses, Cured Meats with Roasted Peppers, Olives, Artichokes and Grilled Vegetables - serves 25 people

| \$ 235.00 per tray

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CARVING STATIONS

20 PERSON MINIMUM

Each station requires a Chef fee of \$150.00 per hour.

ROASTED TURKEY

Served with Cranberry Sauce, Gravy and Warm Rolls,
serves 20 people

| \$ 200.00 per station

TRI-TIP ROAST

Served with Mushroom Demi Glaze, Whole Grain
Mustard and Warm Rolls, serves 20 people

| \$ 280.00 per station

PRIME RIB ROAST

Served with Au Jus, Horseradish Sauce and Warm
Rolls, serves 20 people

| \$ 400.00 per station

All prices are subject to 23% service charge and 8.75% state sales tax.



HOSTED BEVERAGES

\$90.00++ bartender fee will be assessed for Hosted Bar
Minimum bar revenue of \$400.00++.

PER TICKET

Non-Alcoholic Drinks

| \$ 4.00 per ticket

Beer and Wine

| \$ 9.50 per ticket

House Brands Spirits, Beer & Wine

| \$ 10.50 per ticket

Premium Brands Spirits, Beer & Wine

| \$ 12.50 per ticket

Top-Shelf Brands Spirits, Beer & Wine

| \$ 14.00 per ticket

PER HOUR

Beer and Wine

1st hour | \$ 16.00 per person

2nd hour | \$ 13.00 per person

House Brands Spirits, Beer & Wine

1st hour | \$ 18.50 per person

2nd hour | \$ 15.00 per person

Premium Brands Spirits, Beer & Wine

1st hour | \$ 20.00 per person

2nd hour | \$ 17.00 per person

Top-Shelf Brands Spirits, Beer & Wine

1st hour | \$ 22.00 per person

2nd hour | \$ 18.00 per person

Non-alcoholic beverages included in all hourly beverage packages.

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BEVERAGE OFFERINGS

NON-ALCOHOLIC BEVERAGES

Orange Juice
Apple Juice
Cranberry Juice
Bottled Water
Soda

HOUSE BRANDS

Seagrams Vodka
Barton Gin
Barton Rum
Montezuma
Seagrams 7
House of Stuarts
Korbel Brandy

PREMIUM BRANDS

Stoli Vodka
Tanqueray Gin
Bacardi Silver
Cuervo Gold
Captain Morgan
Jack Daniels
Jameson

TOP-SHELF BRANDS

Grey Goose
Bombay Sapphire
Patron Silver
Knob Creek
Hennessy

All prices are subject to 23% service charge and 8.75% state sales tax.

GENERAL INFORMATION

ADDITIONAL INFORMATION

Chemicals known to the state of California to cause cancer, or birth defects, or other reproductive harm may be present in food or beverages sold or served here.

The final guest count is due 5 business days prior to your event. If the final guest count is not received, the estimated count will be used as a final guarantee.

The hotel will honor last-minute requests for additional food & beverage to the best of its ability. If the actual attendance number is greater than the final guarantee the additional attendance will be charged an additional \$3.00 plus applicable service charge and taxes per person per meal service.

If the group provides less food and beverage revenue, it agrees to pay the Hotel the variance of the shortage, plus applicable service fees and taxes.

All food and beverage served at any functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises. Under no circumstances may food or beverages be removed from the property after a function. Any donations must be pre-arranged, and the items available to donate will be at the sole discretion of the Hotel, based on safe food handling guidelines

All prices are subject to service charge (current 23%) and 8.75% sales tax.