



San Mateo Marriott San Francisco Airport



Reception | Themed Displays

fisherman's wharf | \$36

cocktail crab claws

hand peeled cocktail shrimp with chipotle infused cocktail sauce (two pieces per person)

steamed mussels with coconut milk & cilantro

penne frutti di mare (penne pasta tossed with assorted seafood and draped with a white wine pomodoro sauce)

fresh sourdough rolls & butter

china town | \$30

assorted dim sum with ginger infused soy

stir-fry action station: orange beef

black bean chicken

fried rice

stir fry vegetables with tofu

fortune cookies

north beach | \$30

panzanella salad consisting of artichoke hearts, capers, grape tomatoes and anchovies with crisp focaccia

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

cavatappi with italian sausage & broccoli rabe

truffle scented risotto with wild mushrooms

ghirardelli square | \$20

(four pieces per person)

miniature eclairs

chocolate genoise petit four

petit napoleons

chocolate dipped strawberries

seattle's best coffee, tazo tea

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Reception | Add-On Reception Stations

mission district | \$25

tri-colored tortilla chips with chipotle

guacamole & pico de gallo

build your own carne asada street taco

shredded lettuce, jack cheese, flour tortillas & tomato concasse

chicken quesadillas

mediterranean station | \$32 per person

hummus, eggplant caviar, marinated olives and grilled pita

cous cous with almonds & dried fruit

slow cooked lamb with tomato jam

chicken kabob with mint yogurt

slider bar | \$24

choose three:

American Wagyu beef

slow roast pulled pork

bbq brisket of beef

philly style cheese steak with andouille sausage

slow poached chicken with roasted poblanos & mole

moroccan spiced vegetables with tomato jam & mint yogurt

jerk style chicken with mango ketchup

japan town | \$28

four pieces per person

chef's selection of assorted fresh sushi rolls & nigiri accompanied by pickled ginger wasabi & soy sauce

chef's small plates | \$35

50 people max

*this will consist of 4 items

one of which will be vegetarian

hand crafted seasonal items to "wow" your guests!

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Reception | Hors D'Oeuvres

hot hors d'oeuvres

minimum of 50 pieces per selection | \$5 each

nathan's hot dog sliders

crispy chicken slider with a blistered tomato aioli

pita chip an hummus with kalamata olive

vegetable spring roll

peking duck potsticker

minimum of 50 pieces per selection | \$6 each

vegetable samosa with mango chutney

chicken empanadas with chipotle aioli

tandoori chicken satay with mint yogurt

thai beef satay with red curry peanut sauce

mini crab cakes with roasted pepper aioli

buffalo shrimp skewers with white gazpacho

american wagyu beef sliders

pulled pork sliders with pepper jack cheese

open faced pastrami sliders on rye with grain mustard and swiss cheese

minimum of 50 pieces per selection | \$8 each

braised lamb shoulder skewer with tomato jam

short rib of beef with a roasted garlic glaze

grilled lamb chop with a fig & olive confiture

cold hors d'oeuvres

minimum of 50 pieces per selection | \$6 each

tomato & basil bruschetta on crostini

cucumber cup with corn & black bean salsa

ginger crab salad in flour tortilla

fresh California rolls with soy dip

roasted eggplant with olive tapenade on croustade

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Reception | Hors D'Oeuvres

minimum of 50 pieces per selection | \$7 each

pepper seared tuna on truffled polenta

ciliegine mozzarella, olive & tomato skewer

red new potatoes with sour cream, caviar & chives

jumbo peeled shrimp with spicy cocktail sauce

ahi tuna tartar with chipotle infused honey, cilantro & lime on a plantain chip

peppered tenderloin of beef on focaccia round

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Reception | Platters

minimum of 10 guests

antipasto platter | \$20

assorted italian cured meats & cheeses

marinated olive display

marinated mushrooms & pepperoncini

sliced baguette & flat breads

cheese platter | \$12

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

vegetable crudites | \$10

seasonal vegetables served with sun-dried tomato-artichoke dipping sauce

sliced fresh fruit | \$10

seasonal fruit sliced & displayed with fresh berries

seafood platter | \$28

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

shrimp cocktail platter | \$24

poached prawns with lemons, crushed ice & cocktail sauce (4 pieces per person)

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Reception | Carving Stations

carving stations

all carving stations include: freshly baked rolls with sweet butter

coffee crusted beef tenderloin | \$22

horseradish cream & zinfandel glaze

herb rubbed new york strip loin | \$20

roasted garlic demi

roast butter basted turkey | \$14

honey & grain mustard aioli & cranberry conserve

bourbon glazed virginia ham | \$12

herb rubbed pork loin roast | \$14

caramelized apples & honey mustard

salt crusted salmon | \$18

cucumber & dill yogurt

carver fee @ \$150/hr with minimum of 2 hours

Action Stations

Pasta/risotto Station (choose any 2) \$20

Rigatoni with wild mushrooms, fresh oregano and truffle oil

Penne vodka with caramelized shallots, prosciutto, vodka and a lightly creamed tomato sauce

Asparagus risotto with fine herbs and truffle butter

Roasted shrimp, Andouille and sweet pea risotto

Truffle scented mushroom risotto

Cheese tortellini with an angus beef Bolognese

Ziti with grilled chicken, rosemary and capers in a white wine pomodoro

Orecchiette with garlic shrimp, pea tendrils and a saffron cream

Asian/Stir Fry Station (Choose 2) Served with steamed jasmine rice \$20

Beef & Broccoli

Black Bean Chicken

Mongolian Beef

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Reception | Carving Stations

Singapore Noodles with shrimp and chicken

Vegetable Stir Fry With Tofu

Garlic chicken with green beans, mushrooms and white wine sauce

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hosted bar package

(By the hour, based on unlimited consumption, and on a per person/per hour basis)

well \$15 per person/per hour

\$9 per person each additional hour

call \$18 per person/per hour

\$12 per person each additional hour

premium \$20 per person/per hour \$14 per person each additional hour

martinis and cordials \$22 per person/per hour \$16 per person each additional hour

bartender fee \$200 per bar

hosted bar based on consumption

well bar \$9.00 per drink

call bar \$10.00 per drink

premium bar \$11.00 per drink

imported beer \$7.50 per bottle

domestic beer \$6.50 per bottle

craft beer \$7.50 per bottle

wine \$9.00 per glass

soft drinks \$5.00 per drink

mineral water \$5.00 per bottle

sparkling \$9.00 per glass

cordials and liquers \$10.00 and up per glass

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Beverage | Bar Packages "Spirits"/Cocktails

martinis \$11 and up per glass

specialty refreshments

fruit & berry punch (non-alcoholic) \$5.00 each

sparkling champagne punch \$9.00 each

martinelli's sparkling cider \$8.00 each

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Cash Bar Based on Consumption

well bar \$10.00 per drink

call bar \$11.00 per drink

premium bar \$12.00 per drink

imported beer \$8.50 per bottle

domestic beer \$7.50 per bottle

craft beer \$8.50 per bottle

wine \$10.00 per glass

soft drinks \$6.00 per drink

mineral water \$6.00 per bottle

sparkling \$10.00 per glass

cordials and liquers \$11.00 and up per glass

martinis \$12.00 and up per glass

well brands

Smirnoff

Cruzan Aged Light

Beefeater

Dewars White Label

Jim Bean White Label

Canadian Club

Jose Cuervo Especial Gold

Korbel

call brands

Absolut

Bacardi Superior

Captain Morgan Original Spiced

Tanqueray

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Beverage | Bar Packages "Spirits"/Cocktails

Johnnie Walker Red Label
Maker's Mark
Jack Daniel's
Seagram's VO
1800 Silver
Courvoisier VS

premium brands

Grey Goose
Bacardi Superior
Mt. Gay Eclipse Gold
Bombay Sapphire
Johnnie Walker Black Label
Knob Creek
Jack Daniel's
Crown Royal
Patron Silver
Hennessy Privilege VSOP OR Remy Martin VSOP

Beers:

Standard Beers:

Budweiser
Bud Lite
Sierra Nevada
Lagunitas IPA
Heineken

Beers based on availability:

Anchor Steam
Corona
Heineken Light
Stella Artois
Blue Moon

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Beverage | Wines/Champagnes Light to Full Body

Champagne and Sparkling Wines

Freixenet, **Blanc de Blancs, Brut**, Cava, Catalonia, Spain \$42

Mionetto, **Prosecco, Organic**, Veneto, Italy \$60

Mumm Napa, **Brut**, "Prestige", Napa Valley, California \$ 65

Moët & Chandon, **Brut**, "Impérial", Champagne, France \$ 160

Sweet & Off-Dry White/BlushWines

Beringer, **White Zinfandel**, California \$38

Chateau Ste. Michelle, **Riesling**, Columbia Valley, Washington \$40

Lighter Intensity White Wines

Pighin, **Pinot Grigio**, Friuli Grave, Friuli-Venezia Giulia, Italy \$55

Brancott Estate , **Sauvignon Blanc**, Marlborough, New Zealand \$44

Kenwood Vineyards, **Sauvignon Blanc**, Sonoma County, California \$42

Stone Cellars by Beringer, **Pinot Grigio**, California \$42

Provenance Vineyards, **Sauvignon Blanc**, Rutherford, California \$68

Fuller Intensity White Wines

Silver Palm, **Chardonnay**, North Coast, California \$45

Chateau St. Jean, **Chardonnay**, North Coast, California \$50

Clos du Bois, **Chardonnay**, North Coast, California \$44

Sterling Vineyards, **Chardonnay**, "Vintner's Collection", Central Coast, California \$48

Century Cellars by BV, **Chardonnay**, California \$44

Stone Cellars by Beringer, **Chardonnay**, California \$42

Estancia, **Chardonnay**, Monterey County, California \$44

Starmont, **Chardonnay**, Napa Valley, California \$ 70

Chateau Ste. Michelle, **Chardonnay**, "Canoe Ridge Estate", Horse Heaven Hills, Washington \$65

Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma Coast, California \$68.00

Cambria, **Chardonnay**, "Katherine's Vineyard", Santa Maria Valley, California \$46.00

J Lohr, **Chardonnay**, "Riverstone", Arroyo Seco, California \$55

Mac Murray Ranch, **Chardonnay** \$55

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Beverage | Wines/Champagnes Light to Full Body

Fess Parker, **Chardonnay**, Santa Barbara California \$55

Lighter Intensity Red Wines

La Crema, **Pinot Noir**, Sonoma Coast, California \$68

Mark West, **Pinot Noir**, California \$ 44

Murphy-Goode, **Pinot Noir**, California \$42

Bridlewood, **Pinot Noir**, Monterey, California \$48

Century Cellars by BV, **Merlot**, California \$44

Stone Cellars by Beringer, **Merlot**, California \$ 42

Acacia, **Pinot Noir**, Napa Valley Carneros, California \$ 65

Clos du Bois, **Merlot**, North Coast, California \$48

St. Francis Vineyards, **Merlot**, Sonoma Valley, California \$50

Century Cellars by BV, **Cabernet Sauvignon**, California \$44

Estancia, **Cabernet Sauvignon**, "Keyes Canyon Ranches", Paso Robles, California \$48

Lyeth, **Cabernet Sauvignon**, "L de Lyeth", Sonoma County, California \$60

Stone Cellars by Beringer, **Cabernet Sauvignon**, California \$42

Rutherford Hill, **Merlot**, Napa Valley, California \$70

Fuller Intensity Red Wines

Edmeades, **Zinfandel**, Mendocino County, California \$52

Aquinas, **Cabernet Sauvignon**, Napa Valley, California \$60

Decoy by Duckhorn, **Merlot**, Sonoma County, California \$75

Seven Falls, **Cabernet Sauvignon**, Wahluke Slope, Washington \$52

Columbia Crest, **Cabernet Sauvignon**, "H3", Horse Heaven Hills, Washington \$50

Educated Guess, **Cabernet Sauvignon**, Napa, California \$65

Stonestreet, **Cabernet Sauvignon**, "Estate Vineyards", Alexander Valley, California \$105

Freemark Abbey, **Cabernet Sauvignon**, Napa Valley, California \$110

Ferrari-Carano, **Cabernet Sauvignon**, Alexander Valley, California \$100

**Should Wine or Champagne be brought into the hotel, a Corkage Fee of \$25.00 Per 750 mL. Bottle plus service charge and tax shall apply.*

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