



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

FREMONT MARRIOTT SILICON VALLEY®

46100 Landing Parkway, Fremont, CA 94538

T 510-413-3743 F 510-413-3728

[www.marriott.com/sjcfm](http://www.marriott.com/sjcfm)



LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE FREMONT  
MARRIOTT SILICON  
VALLEY. OUR EXPERTS  
WILL GO ABOVE AND  
BEYOND TO MAKE YOUR  
VISION, YOUR TASTES,  
YOUR DREAMS COME  
TRUE FOR AN  
UNFORGETTABLE HAPPILY  
EVER AFTER  
THAT EXCEEDS EVERY  
EXPECTATION.

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## YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"  
IN THE PERFECT SETTING AT FREMONT MARRIOTT SILICON VALLEY.

WHETHER A SIT-DOWN DINNER  
OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE  
BEGINNING TO YOUR HAPPILY EVER AFTER.



# REHEARSAL

Our award-winning chef will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.

## REHEARSAL PACKAGE

3 Course Dinner Selection:

One Salad or Soup

One Entrée

One Dessert

Ivory or white linen (standard length)

Choice of napkin color

Centerpieces for tables

## UNIQUE REHEARSAL PACKAGE

3 Course Dinner Selection:

One Salad or Soup

One Entrée

One Dessert

Choice of two butler passed hors d' oeuvres

Champagne toast at dinner

Ivory or white linen ( standard length)

Choice of napkin color

Centerpieces for tables

## HORS d'OEUVRE

Sun Dried Tomato and Goat Cheese Tartlet

Crab Salad / Cucumber Round

Grilled Chicken Satay / Spicy Peanut Sauce

Vegetable Samosa & Sweet Chili Dipping Sauce

Mini Crab Cakes / Red Pepper Coulis

## SALAD

Sonoma Mixed Greens

Traditional Caesar

Butter Salad

## SOUP

Minestrone

Tomato Basil Bisque

Butternut Squash

## ENTRÉE

Roasted Chicken Breast\*

Flat Iron Steak\*

Oven Baked Salmon\*

Butternut Ravioli

## DESSERT

Tiramisu

New York Cheesecake

Triple Chocolate Mousse Cake

Fruit Tart

\*All entrées will be accompanied by seasonal starch and vegetable. All dinner selections complimented with rolls & sweet creamery butter.



## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."

# CEREMONY

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.

## WEDDING CEREMONY PACKAGE

On-site ceremony package includes the following:

One Hour Ceremony  
Complimentary one hour rehearsal  
One hour vendor set up time

### CEREMONY ROOM RENTAL

Fremont Ballroom  
Half Grand Ballroom  
Grand Ballroom

*\*Plus applicable sales tax and service charge.*





## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU, TO THE FLOWERS, TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

# EVENING

When it comes to trying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.

## PREMIER DINNER PACKAGE

Four Butler passed Canapé & Hors d' Oeuvres  
One Appetizer  
One Salad or Soup  
One Entrée

Champagne or Sparkling Cider Toast

1 Bottle of House Red Wine per Table (based on tables of 10)

1 Bottle of House White Wine per Table (based on tables of 10)

Ivory or white linen (standard length)

Choice of napkin color

Head table

Gift, cake and guest book tables

Dance floor and stage

Cake cutting service (cake not provided)

One complimentary executive king room (room & tax only) with special turn down for the Bride & Groom the evening of the event. One bottle of sparkling wine or cider. Breakfast for the two the following morning.

## DINNER RECEPTION ROOM RENTAL

Fremont Ballroom

Half Grand Ballroom

Grand Ballroom

*\*Plus applicable sales tax and service charge.*

## HORS d' OEUVRES

- Lobster with Caviar on Pumpernickel
- Goat Cheese Tomato Tartlet
- Tuna Poke with Sesame & Scallion on a Chinese Spoon
- Herb Brie / Pesto Cream on a Crostini
- Grilled Chicken Satay / Spicy Peanut Sauce
- Vegetable Samosa & Sweet Chili Dipping Sauce
- Mini Crab Cakes / Red Pepper Coulis
- Firecracker Shrimp
- Arancini with Fontina / Pesto Oil
- Tomato Basil Bruschetta with Parmesan

## APPETIZERS

- Heirloom Tomato Salad / Fresh Mozzarella / Basil Oil / Balsamic Syrup
- Crab Salad / Frizee / Mandarin Oranges
- Poached Prawns / Wakame Salad / Green Goddess Sauce
- Carved Melon and Prosciutto / Boursin Crostini
- Ahi Tuna Poke / Won Ton Chips / Spicy Aioli

## SOUP

- Wild Mushroom
- Italian Wedding

## SALAD

- Shaved Fennel / Orange / Arugula Salad / Champagne Vinaigrette
- Roasted Beets / Farmed Baby Greens / Goat Cheese / Sherry Honey Mustard
- Baby Hearts of Romaine / Shaved Parmesan / Garlic Croutons / Creamy Pepper Vinaigrette



## EVENING CONT'D

When it comes to trying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.

### ENTRÉES

#### *Alaskan Halibut*

-Sweet Corn Jasmine Rice / Sunburst Squash / Grilled Zucchini / Fine Herb Sauce

#### *Pan Seared Mary's Chicken*

-Rice Pilaf / Buttered Broccoli / Mushroom Ragu

#### *Oven Baked Chicken*

-Roasted Marble Potatoes / Baby Carrots / Thyme Jus

#### *Asiago Crusted Lamb Chops*

-Mashed Potatoes / Baby Carrots / Cabernet Reduction

#### *Grilled Petite Filet*

-Yukon Gold Mash / Buttered Baby Vegetables / Red Wine Demi

#### *Slow Roasted New York Strip Loin*

-Roasted Fingerling Potatoes / Roasted Asparagus / Peppercorn Sauce

### DUETS

#### *Buttered Poached Lobster & Petite Filet*

-Roasted Yukon Gold Potatoes / Broccoli / Blue Cheese Butter / Peppercorn Demi

#### *Grilled Filet & Garlic Jumbo Shrimp*

-Buttermilk Mashed Potatoes / Butternut Squash / Asparagus / Cabernet Demi

#### *Grilled Chicken & Pan Seared Sea Bass*

-Parsnip Mashed Potatoes / Sautéed Napa Cabbage / Fine Herb Sauce

#### *Petite NY Steak & Grilled Chicken Breast*

-French Fingerlings / Haricot Verts / White Wine Thyme Jus

*All dinner selections complimented with rolls & sweet cream butter. (For split entrees, the higher priced entrée will be charged, maximum of three entrees, including vegetarian options.)*

# ENHANCEMENTS

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed placed cards, cake boxes and guest books. Marriott Fremont Silicon Valley can create a day that's special for everyone.

## WELL BRANDS

Smirnoff Vodka  
Cruzan Aged Light Rum  
Beefeater Gin  
Dewar's White Label  
Jim Beam White Label Bourbon  
Canadian Club Whiskey  
Jose Cuervo Especial Gold Tequila  
Korbel Brandy

## CALL BRANDS

Absolute Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Tanqueray Gin  
Johnnie Walker Red Label  
Maker's Mark Bourbon  
Jack Daniels Tennessee Whiskey  
Seagram's VO  
1800 Silver  
Courvoisier

*Additional specialty brands available upon request.*

## PACKAGE BAR

### BEER & WINE

First Hour Option  
Second Hour Option

Unlimited soft drinks

## HOSTED BAR

### WELL BRANDS

Martini Pour  
Rocks Pour  
Mixed Drinks

Import Beer  
Domestic Beer  
Soft Drinks / Mineral Water

### CALL BRANDS

Martini Pour  
Rocks Pour  
Mixed Drinks

Chivas Regal  
Johnny Walker Black  
Cordials & After Dinner Drinks  
Wine by the Glass

## NON-HOSTED BAR

### WELL BRANDS

Martini Pour  
Rocks Pour  
Mixed Drinks

Import Beer  
Domestic Beer  
Soft Drinks / Mineral Water

### CALL BRANDS

Martini Pour  
Rocks Pour  
Mixed Drinks

Chivas Regal  
Johnny Walker Black  
Cordials & After Dinner Drinks  
Wine by the Glass

# ENHANCEMENTS CONT'D

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed placed cards, cake boxes and guest books. Marriott Fremont Silicon Valley can create a day that's special for everyone.

## CHAMPAGNE

Moët & Chandon White Star  
Cava Blanc De Blancs Brut Freixenet  
Brut Taittinger La Francaise  
Cava Brut Segura Viudas Aria  
Brut Mumm Cuvee

## WHITE WINE

Beringer White Zinfandel  
Brancott Sauvignon Blanc  
Stone Cellars Pinot Grigio  
Stone Cellars Chardonnay  
BV Chardonnay  
Saintsbury Chardonnay  
Clos Du Bois Chardonnay  
Chateau Ste. Michelle Riesling

## RED WINE

### BLUSH to LIGHT INTENSITY

La Crema Pinot Noir  
Mark West Pinot Noir

### MEDIUM to FULL INTENSITY

Stone Cellars by Beringer Merlot  
BV Merlot  
Clos Du Bois Merlot  
St. Francis Merlot  
Stone Cellars Cabernet Sauvignon  
BV Cabernet Sauvignon  
Aquinas Cabernet Sauvignon  
Estancia Cabernet Sauvignon  
Franciscan Cabernet Sauvignon

## BEVERAGES

Fruit Punch or Lemonade  
Assorted Juices  
Iced or Hot Tea  
Freshly Brewed Starbucks® Coffee

## SPECIALTY DISPLAYS

Assorted Chilled Seafood Display  
Vegetable Crudit e  
Gourmet Cheese Display  
Antipasto Display  
Assorted Sushi Display  
Chocolate Fountain

## CARVING STATION

Roasted Leg of Lamb (serves 30 guests)  
Oven Roasted Turkey Breast (serves 30 guests)  
Slow Roasted Prime Rib ( serves 40 guests)

*All items are carved to order by Chefs attendants and served with fresh baked rolls and condiments. A carver fee will apply for each carving station.*

## INTERMEZZO

Lemon  
Raspberry  
Blackberry Cabernet  
Mojito Ice





## YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, FREMONT MARRIOTT SILICON VALLEY WILL EXCEED EVERY EXPECTATION.

FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

## OUR HOTEL

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous suite with champagne, chocolate covered strawberries and breakfast in bed.

### GUARANTEES

The guaranteed number of guests must be given to the event manager five business days prior to the contracted function. This guaranteed number is not subject to reduction or revision.

### SERVICE CHARGE

All menu prices are subject to a 22% service charge and applicable state tax. Current sales tax is applied to subtotaled items and applicable service charge.

### USE OF OUTSIDE VENDORS

Outside vendors (dj's, bands, photographers, florists, decorators, ect.) who provide any goods or services at the hotel during the event are required to agree to the hotel's outside vendor policies. Vendors must provide the hotel with a certificate of the vendor's liability insurance insuring a minimum of \$1,000,000.00 and naming the Marriott Fremont Silicon Valley as additional insured. Certificates and vendor agreements must be provided five business days prior to your event.

### PARKING & COAT CHECK

The hotel offers ample complimentary parking for your guests. Should you desire valet parking, arrangements may be made for a nominal charge. The hotel can also provide a coat check for your property. For more information regarding these services please contact your event manager.

### HOSPITALITY & ACCOMMODATIONS

Providing guest accommodations for your family and guests may be available at special discounted rates.

All accommodations are non-smoking, included in our deluxe and concierge level rooms are high speed Internet access, AM/FM clock radio with MP3 connector, cable TV, on-command pay per-view movies, hair dryer, iron and ironing board and mini refrigerator.

### HOTEL SERVICES & AMENITIES

Our restaurant offers breakfast, lunches, dinner and room service daily. The Lounge is open evenings with a full bar and specialty menu. Complimentary high speed Internet access in the lobby. Heated indoor swimming pool and spacious fitness center available 24-hours a day, safe deposit boxes, 24-hour gift shop, bell service, business center with key card access are available lobby level.

### ALLOTTED EVENT TIME

Receptions include a six hour rental period. Additional event time may be requested at a rate of \$500++ per hour.

# BRUNCH

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.

## BRUNCH

- Sliced Melons, Pineapple and Berries
  - Assorted Yogurts
  - Toasted Granola with Skim or 2% Milk
  - Selection of Danish, Muffins and Bagels served with Sweet Cream Butter and Flavored Schmears
  - Pacific Smoked Salmon – Capers, Lemons & Sweet Onions
  - Scrambled Eggs
- 
- Minestrone
  - Traditional Caesar  
Hearts of Romaine / Toasted Croutons / Shaved Parmesan Cheese / Creamy Caesar Dressing
  - Grilled Breast of Chicken / Merlot Demi Sauce
  - Oven Baked Salmon / Hoisin Glaze
  - Roasted Root Vegetables
  - Thyme Scented Potatoes



# AFTERNOON

Your celebration may include a champagne brunch, bountiful lunch buffet or a more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.

## PLATED LUNCHEON

2 Course Luncheon Selection  
One Salad or Soup  
One Entrée

Ivory or white linen (standard length)  
Choice of napkin color  
Centerpieces for tables

## SOUP & SALAD

*Minestrone*

*Chicken Tortilla*

*Sonoma Mixed Greens*

-Glazed Walnuts / Plum Tomatoes / Buttered Croutons /  
Citrus Vinaigrette

*Traditional Caesar*

-Hearts of Romaine / Toasted Croutons / Shaved Parmesan  
Cheese / Creamy Caesar Dressing

*Spinach Salad*

-Strawberries / Almonds / Goat Cheese / Balsamic  
Vinaigrette

## ENTRÉES

*Roasted Corn Fed Mary's Chicken*

-Fragrant Rice Pilaf / Baby Carrots / Herbed Jus

*Grilled Sirloin*

-Mashed Potato / Seasonal Vegetable / Red Wine Sauce

*Oven Baked Salmon*

-Jasmine Rice / Sugar Snap Peas / Hoison Glaze

*Butternut Ravioli*

-Apple Butter / Shaved Pecorino / Wilted Spinach

\*All luncheon selections complimented with rolls & sweet  
creamery butter.

## BUFFET LUNCHEON

-Minestrone Soup

-Prosciutto / Melon

-Insalata Caprese / Fresh Basil / Balsamic Vinegar

-Pennette Bolognese

-Grilled Chicken / Gorgonzola Cream

-Sliced Focaccia / Sweet Butter

-Tiramisu

-Biscotti Bites

Fresh Brewed Allegro Coffee® / Decaffeinated Coffee /  
Selection of Herbal & Regular Hot Teas

Ivory or white linen (standard length)

Choice of napkin color

Centerpiece for tables