

# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

## YOUR HOTEL

MARRIOTT WEST IS HERE TO EXCEED YOUR EVERY EXPECTATION, FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENT'S TEAM AND A CURATED LIST OF PREFERRED VENDORS. WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER. THE FOLLOWING AMENITIES ARE INCLUDED IN OUR PACKAGES WITH OUR COMPLIMENTS.



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White Floor Length Linens and White Napkins  
Elegant Centerpiece Mirror Tiles  
Cylinder Vases with Floating Candles and Votive Candles  
Wood Parquet Dance Floor  
Cake Cutting Service Accompanied with Chocolate Covered Strawberries  
Complimentary Deluxe Accommodations for the Bride and Groom on the Night of Their Wedding  
Complimentary Anniversary Accommodations for One Night to be used within 13 Months of Wedding Night  
Special Guestroom Rates for Out of Town Guests

### TOP SHELF BRAND LIST

Jack Daniel's | Grey Goose | Bombay Sapphire  
Captain Morgan | Chivas Regal  
Crown Royal | Jose Cuervo 1800  
Budweiser | Bud Light | Budweiser Select  
Michelob Ultra | Heineken | O'Doul's | Corona  
Sam Adams Boston Ale | Clos Du Bois Chardonnay | Merlot  
Sterling Vintners Collection Cabernet | Beringer White Zinfandel

### BAR PREMIUM BRAND LIST

Jim Beam | Smirnoff | Beefeaters | Bacardi  
J&B Scotch | Canadian Club | Jose Cuervo Tequila  
Budweiser | Bud Light | Budweiser Select  
O'Doul's | Michelob Ultra | Heineken Beringer White Zinfandel  
BV Coastal Chardonnay | Merlot and Cabernet

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## PEARL WEDDING PACKAGE

INVESTMENT OF \$69 PER GUEST FOR PREMIUM BAR

\$75 PER GUEST FOR TOP SHELF BAR

### HORS D' OEUVRES

CHOICE OF THREE OF THE FOLLOWING

Vegetable Spring Rolls

Artichoke Stuffed with Parmesan Cheese

Cannelloni Bites

Spinach and Goat Cheese Spanakopita

Mini Chicken Cordon Bleu

International cheese Board - Selected Domestic presented with Sliced Breads and Crackers

### SALAD TOSSED TABLESIDE

Marriott Salad

*Mixed Greens | Roasted Red Peppers | Honey Peppered Walnuts*

*Fresh Shaved Parmesan Cheese | Herb Vinaigrette*

Caesar Salad

*Romaine Lettuce topped with Parmesan Cheese | Croutons and Caesar Dressing*

### ENTREE OF YOUR CHOICE

ALL ENTRÉES INCLUDE SELECTION OF STARCH | SEASONAL VEGETABLES | ASSORTED BREADS AND BUTTER

Chicken Piccata

*Chicken Breast served with Sun-Dried Tomatoes and Capers in a Lemon Butter Sauce*

Chicken Marsala

*Chicken Breast topped with Mushrooms, served in a Marsala Wine Sauce*

Seared Salmon

*Fresh Atlantic Salmon Pan Seared with a Citrus Cherry Glaze*

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## SAPPHIRE WEDDING PACKAGE

INVESTMENT OF \$79 PER GUEST FOR PREMIUM BAR    \$84 PER GUEST FOR TOP SHELF BAR

Champagne Toast for All Guests | Wine Pour with Dinner

### HORS D' OEVRES

CHOICE OF THREE OF THE FOLLOWING

Vegetable Spring Rolls

Artichoke Stuffed with Parmesan Cheese

Cannelloni Bites

Spinach and Goat Cheese Spanakopita

Mini Chicken Cordon Bleu

International Cheese Board – Selected Domestic presented with Sliced Breads and Crackers

### SALAD TOSSED TABLESIDE

Marriott Salad

*Mixed Greens | Roasted Red Peppers | Honey Peppered Walnuts*

*Fresh Shaved Parmesan Cheese | Served with Herb Vinaigrette*

The Valley Field of Greens Salad

*Mixed Field Greens | Toasted Pine Nuts | Sun-Dried Cranberries | Goat Cheese | Served with Balsamic Vinaigrette*

Caesar Salad

*Romaine Lettuce topped with Parmesan Cheese | Croutons | Served with Caesar Dressing*

### ENTREE OF YOUR CHOICE

ALL ENTRÉES INCLUDE SELECTION OF STARCH | SEASONAL VEGETABLES | ASSORTED BREADS AND BUTTER

Chicken Wellington

*Chicken Breast wrapped in a Puff Pastry, stuffed with a Mushroom Duxelle*

Chicken Piccata

*Chicken Breast served with Sun-Dried Tomatoes and Capers in a Lemon Butter Sauce*

Pacific Salmon

*Grilled Salmon Fillet served with a Chardonnay Dill Sauce*

Roasted Beef Tenderloin

*Sliced Beef Tenderloin, served with a Three Peppercom Bordelaise Sauce*

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## DIAMOND WEDDING PACKAGE

INVESTMENT OF \$94 PER GUEST FOR PREMIUM BAR. \$99 PER GUEST FOR TOP SHELF BAR

Champagne Toast for All Guests. | Wine Pour with Dinner or Extra Hour of Bar

### HORS D' OEUVRES

CHOICE OF THREE OF THE FOLLOWING

Vegetable Spring Rolls | Artichoke Stuffed with Parmesan Cheese | Cannelloni Bites  
Spinach and Goat Cheese Spanakopita | Mini Chicken Cordon Bleu | Thai Chicken Cashew Spring Rolls  
Cozy Shrimp with Roulade Sauce | Crab Cakes or,  
Marriott Montage CREATED BY OUR CHEF AND INCORPORATED INTO AN IMPRESSIVE DISPLAY  
International and Domestic Cheeses | Sliced Seasonal Fruits | Garden Vegetables served with Lavosh and Water Crackers  
Variety of Antipasto | Meats and Cheeses and Marinated Vegetables  
French Bread and a Variety of Fruit and Vegetable Dips | Whole Wheels of Cheese

### SALAD TOSSED TABLESIDE

Marriott Salad

*Mixed Greens | Roasted Red Peppers | Honey Peppered Walnuts  
Fresh Shaved Parmesan Cheese | Served with Herb Vinaigrette*

The Valley Field of Greens Salad

*Mixed Field Greens | Toasted Pine Nuts | Sun-Dried Cranberries | Goat Cheese | Served with Balsamic Vinaigrette*

Caesar Salad

*Romaine Lettuce topped with Parmesan Cheese | Croutons | Served with Caesar Dressing*

### ENTREE OF YOUR CHOICE

ALL ENTRÉES INCLUDE SELECTION OF STARCH | SEASONAL VEGETABLES | ASSORTED BREADS AND BUTTER

Roasted Beef Tenderloin

*With Shallot Demi-Glace and Sea Bass with Citrus and Chives +\$10 Person*

Grilled Petite Filet Mignon

*Charbroiled with Wild Mushroom Demi and Grilled Chicken Breast*

Grilled Petite Filet Mignon

*With a Cabernet Demi-Glace and Pacific Salmon with a Chardonnay Dill Sauce*

Roasted Beef Tenderloin

*Topped with Mushrooms and Bordelaise Sauce served with Jumbo Shrimp Scampi with Garlic Lemon Butter Sauce*

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## YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, PLUS THE FOLLOWING AMENITIES ARE INCLUDED IN OUR PACKAGES WITH OUR COMPLIMENTS.



## PACKAGE ADDITIONS

ASK YOUR SALES MANAGER TO CREATE SOMETHING JUST FOR YOU

### WEDDING CEREMONY \$1000

Includes Rehearsal - subject to availability  
All Necessary Equipment and Early Setup for Vendors

### CHAIR COVERS \$5 Per Chair

Covers and Sash

### UPGRADED TABLE LINENS Prices Will Vary

Customize Your Linens with Different Colors, Textures and Patterns  
With a Full Range of Vendors and Swatches

### CUSTOM GOBO \$200

Light Your Names, Wedding Date and Much More with a Customized Lighted Logo

### LED UP LIGHTING \$50 Per Light

### ICING CARVING \$275 - \$350

### LATE NIGHT SNACKS

#### COOKIES & MILK \$7 Per Guest

Assorted Jumbo Chocolate Chip Cookies served with  
Chilled 2% and Chocolate Milk, and Freshly Brewed Regular and Decaf Coffee

#### TOASTED RAVIOLI WITH MARINARA \$142/50 Pieces

#### WARM SOFT SOURDOUGH PRETZELS AND CHEESE \$44/ Dozen

#### BUILD YOUR OWN NACHO BAR \$8.50 Per Guest

Tortilla Chips | Chili Con Queso | Diced Tomatoes | Sliced Green Onions  
Black Olives | Sliced Jalapenos | Grated Cheddar Cheese  
Grated Pepper Jack Cheese | Shredded Lettuce and Sour Cream and Salsa