

SAN MATEO MARRIOTT

WEDDING PACKAGES



SAN MATEO MARRIOTT SAN FRANCISCO AIRPORT

1770 South Amphlett Boulevard | San Mateo, CA 94402 | 650-653-6100 | SANMATEOMARRIOTT.COM

Contact the catering department for more information: 650-653-6100.



Let us bring your special day to life at the San Mateo Marriott!

Our experts will go above and beyond to make your vision, your tastes, and your dreams come true for an unforgettable happily ever after that exceeds every expectation.

We look forward to serving you.

CEREMONY COLLECTION



THE COURTYARD GAZEBO FACILITY FEE

Please contact for pricing

CEREMONY COLLECTION INCLUDES

- Ceremony rehearsal time (based on availability)
- Gift table & guestbook table setup
- White ceremony chairs (up to 400 guests)
- Red or White aisle runner
- Fruit Infused water stations
- Umbrellas & heat lamps available as needed (limited supply)

TIME FRAME OPTIONS

- 9am – 1pm (setup may begin at 8am)
- 3pm – 7pm (setup may begin at 1pm)

WEATHER

During Winter & Spring months, Hotel will reserve additional indoor back up space in case of rain or extreme cold weather.

Indoor events with need of traditional fire ceremony will incur a fire watch fee in addition to the facility fee.

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All prices subject to current service charge and applicable sales tax

RECEPTION COLLECTION



ALL PACKAGES INCLUDE:

- Complimentary Bridal Suite for your wedding night
 - In-room Chilled bottle of Sparkling Wine & Chocolate Covered Strawberries
 - Special discounted Room Rates | 10 rooms or more
 - Complimentary Parking for all attendees
 - Complimentary Breakfast for the Bride & Groom the morning after the Wedding
 - Complimentary Menu Tasting for 4 guests
 - Wedding Cake Tasting
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- Round tables of 10, white floor length table linens, chairs, votive candles
 - House China, Flatware, Glassware
 - Staging for bridal party or sweethearts table, dance floor
 - Cake table, guestbook table, gift table, or staging for band or DJ
 - One hour cocktail/reception space & set-up
 - Professional banquet captain & wait staff to serve your guests
 - One detailing session & one final walkthrough meeting with your Event Manager & Banquet Captain
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- Marriott Bonvoy Rewards Points
 - Not a member? ask your Sales or Event Manager for more information

CLASSIC LUNCHEON COLLECTION

RECEPTION HOUR

Fresh Lemonade

Imported & Domestic Cheese Display garnished with
Seasonal fresh fruit, assorted crackers and sliced baguette

FIRST COURSE

Freshly Brewed Ice Tea Service

Select one

Traditional Caesar Salad
Hearts of Romaine, shaved parmesan & focaccia croutons

Baby Spinach Salad
Roasted portobello, chevre, and balsamic vinaigrette

SECOND COURSE

Please select two Entrees in addition to Chef's Vegetarian Alternative

Sliced roast loin of pork with a grain mustard demi

Pan-roasted chicken breast with a roasted shallot glaze

Braised short rib with beef Guinness reduction

Grilled salmon fillet with tropical fruit salsa

Chef's choice of Accompaniments

COLLECTION CONTINUES WITH:

Sparkling wine or Sparkling Cider Toast

2 bottles of House Wine (1 Red/1 White) per table of 10

Fresh baked rolls and sweet butter

THIRD COURSE

Your choice of Wedding Cake from select bakeries

Freshly brewed Seattle's best coffee, decaffeinated coffee
selection of Tazo Teas

TIMELESS DINNER COLLECTION

RECEPTION HOUR

Fresh Lemonade

Choice of

Imported & Domestic Cheese Display

Garnished with seasonal fresh fruit

Assorted crackers and sliced baguette

or

Selection of 3 passed hors d'oeuvres

DINNER SERVICE

Freshly Brewed Ice Tea Service

Sparkling Wine or Sparkling Cider Toast

(2) bottles of House Wine (1 Red/1 White) per table of 10

Freshly Baked Rolls and Sweet Butter

FIRST COURSE

Select one

Iceberg Wedge Salad

Crumbled Bacon, Tomato Concasse, Blue Cheese dressing

Mixed Field Greens

Hot House Cucumber, Grape Tomatoes, Julienne of Carrot,

Shaved Crisp Radish, Champagne Vinaigrette

SECOND COURSE

Please select two Entrees in addition to Chef's Vegetarian Alternative

Sauteed breast of chicken wild mushroom & chardonnay reduction

Asian 5 spiced mahi mahi, sweet soy drizzle

Salmon fillet, citrus beurre rouge

New York steak with zinfandel reduction

Chef's selection of Accompaniments

THIRD COURSE

Your choice of Wedding Cake from select bakeries

Freshly brewed Seattle's best coffee, decaffeinated coffee

selection of Tazo Teas

UNFORGETTABLE DINNER BUFFET COLLECTION

RECEPTION HOUR

Fresh Lemonade

Passed Hors d'oeuvres

Select (3) from the following:

Vegetable Samosas & Mango Chutney

Tomato and Basil Bruschetta on Crostini

Vegetable Spring Roll

Buffalo Shrimp Skewers & White Gazpacho

Chicken Empanadas & Chipotle Aioli

BUFFET INCLUDES

Sparkling Wine or Sparkling Cider Toast

(2) bottles of House Wine (1 Red/1 White) per table of 10

Your choice of Wedding Cake from select bakeries

Freshly brewed Seattle's best coffee, decaffeinated coffee
selection of Tazo Teas

DINNER BUFFET

Freshly Brewed Ice Tea

Freshly Baked Breads and Sweet Butter

Mixed field greens

Roasted vegetables, upland cress & sun dried tomato aioli

Wild rice salad, dried fruit & pine nuts, burnt orange vinaigrette

Fillet of salmon, grain mustard vin blanc

Sliced filet of beef with zinfandel reduction

Roasted breast of chicken with lemon thyme reduction

Wild mushroom risotto

Fresh seasonal vegetables

ETERNITY DINNER COLLECTION

RECEPTION & COCKTAIL HOUR

Unlimited Well Cocktail & Wine Bar for one (1) Hour

Imported & Domestic Cheese Display garnished with
Seasonal fresh fruit, assorted crackers and sliced baguette

Selection of 2 passed hors d'oeuvres

DINNER SERVICE

Freshly Brewed Ice Tea Service

Sparkling Wine or Sparkling Cider Toast

(2) bottles of House Wine (1 Red/1 White) per table of 10 bottles

Freshly Baked Rolls and Sweet Butter

FIRST COURSE

Select one

Greek Salad

Cucumber, Tomatoes, Olives & Feta over

Romaine Lettuce

Fresh Pear & Frisee Salad

Glazed Walnuts, Crumbled Blue Cheese, Sherry Vinaigrette

SECOND COURSE

Please select two Entrees in addition to Chef's Vegetarian Alternative

Pan roasted chicken breast with a ragout of wild mushroom

Bone in Niman Ranch heritage pork chop, roasted apple glaze

Herb rubbed filet mignon, truffled madeira glaze

Pan roasted sea bass, chive vin blanc, tomato & basil salsa

Chef's selection of Accompaniments

THIRD COURSE

Your choice of Wedding Cake from select bakeries

Freshly brewed Seattle's best coffee, decaffeinated coffee, iced
tea and a selection of Tazo Teas

CHILDREN, VENDOR OFFERINGS

FOR THE YOUNGER CROWD (Children 3 - 10 years of age)

Starter

Fresh fruit cup

Entrée

Please select one

Chicken tenders & French fries

Mini cheese pizza

Hamburger & French fries

Penne pasta & alfredo sauce

Dessert

Ice cream sundae

Includes a choice of one milk or soft drink

FOR THOSE ON THE CLOCK

Vendor Meals, Select one

Two course plated Chicken or Fish Dinner

Boxed Dinner

Sandwich, green salad,

whole fruit, cookie & soft drink

BEVERAGE PRICING

HOSTED BAR OPTIONS

Well Bar

Call Bar

Premium Bar

Imported Beer

Domestic Beer

Craft Beer

Wine/Sparkling

Cordials and Liqueurs

Martinis

Soft Drinks

Mineral Water

CASH BAR

Well Bar

Call Bar

Premium Bar

Imported Beer

Domestic Beer Craft Beer

Wine/Sparkling

Cordials and Liqueurs

Martinis

Soft Drinks

Mineral Water

Specialty SIGNATURE Cocktail Option

Bartender Fee per bar/2 hour minimum

HOSTED BAR PACKAGE

WELL PACKAGE

First Hour
Second Hour
Each Additional Hour

CALL PACKAGE

First Hour
Second Hour
Each Additional Hour

PREMIUM PACKAGE

First Hour
Second Hour
Each Additional Hour

MARTINIS AND CORDIALS PACKAGE

First Hour
Second Hour
Each Additional Hour

BEER, WINE and SOFT DRINKS PACKAGE

First Hour
Second Hour
Each Additional Hour

IMPORTED

Corona Extra, Mexico
Heineken, The Netherlands
Heineken Light, The Netherlands
Stella Artois, Belgium

DOMESTIC

Blue Moon
Budweiser
Coors Light

CRAFT:

Bear Republic Racer 5 IPA
Lagunitas IPA

Bartender Fee per bar/2 hour minimum

WELL BRANDS

Amsterdam Vodka
Cruzan Aged Light Rum
Amsterdam Gin
Dewar's White Label Scotch
Jim Bean White Label
Bourbon Canadian Blub
Jose Cuervo Tradicional Silver Tequila
Hennessey V.S.

CALL BRANDS

Absolut Vodka
Bacardi Superior Light Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewar's White Label
Maker's Mark
Jack Daniel's
Canadian Club
1800 Silver Tequila
Hennessey V.S.

PREMIUM BRANDS

Grey Goose Vodka
Bacardi Superior Light Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek
Jack Daniel's
Crown Royal
Patron Silver Tequila
Hennessey Privilege VSOP