

BREAKFAST

Sunrise Breakfast Buffet | \$22pp

- assorted dry cereals with milk
- artisan croissants
- assorted pastries & muffins
- house made honey butter & preserves
- seasonal sliced farmer's market fruit
- fluffy scrambled eggs with cheddar
- home fries caramelized onions & thyme
- smoked bacon & chicken apple sausage
- orange juice & cranberry juice
- freshly brewed Starbucks® coffee, decaffeinated and selection of herbal teas

Breakfast Brunch Buffet | \$28pp

- freshly baked muffins, breads & scones
- house made honey butter & preserves
- display of seasonal farmer's market fruit
- smoked salmon, capers, eggs, onions & mini bagels
- fluffy scrambled eggs with cheddar
- home fries caramelized onions & thyme
- French toast with bourbon maple syrup
- maple smoked bacon & link sausage
- orange juice & cranberry juice
- freshly brewed Starbucks® coffee, decaffeinated and selection of herbal teas

Plated Breakfast Options

- customized options available for plated breakfast service

Continental Buffet | \$16pp

- artisan croissants
- assorted pastries & muffins
- house made honey butter & preserves
- seasonal sliced farmer's market fruit
- orange juice & cranberry juice
- freshly brewed Starbucks® coffee, decaffeinated and selection of herbal teas

Breakfast Enhancements

- assorted bagels, cream cheese & seasonal spreads | \$43 per dozen
- steel cut oatmeal, brown sugar, raisins & nuts | \$6 pp
- hard boiled egg | \$22 per dozen
- whole fruit | \$2.25 pp
- Greek yogurt, berry & granola parfaits | \$6 pp
- assorted granola bars | \$3 pp
- chicken apple sausage or smoked bacon | \$5 pp
- English muffin sandwich, ham, egg & cheese | \$7 pp
- cold cereal, milk | \$5 pp
- buttermilk pancakes, bourbon maple syrup | \$7 pp
- sourdough French toast, macerated strawberries & syrup | \$9 pp
- house made quiche - ham & gruyere ~ spinach & feta ~ tomato bacon & cheddar | \$9 pp
- Belgian waffles, maple & berry syrup, whipped cream, chocolate chips, berries & toasted almonds | \$10 pp
- omelets cooked to order: mushrooms, onions, salsa, avocado, cheese, ham, bacon sausage, sour cream | \$10pp



MARRIOTT
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Minimum of 25 people (additional fee for under 25)

a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

BREAKS

Mini Breakfast | \$24pp

- sample a bite of all things breakfast
 - brown sugar candied bacon
 - quiches
 - breakfast tots
 - yogurt parfaits
 - pancakes
 - strawberries & pineapple
 - orange juice
 - coffee service

Jumpin' Java | \$18pp

- the ultimate pick me up
 - espresso shots
 - bottled Starbucks® beverages
 - chai tea
 - coffee cake
 - biscotti
 - chocolate covered espresso beans

The Lemonade Stand | \$15pp

- brighten up the afternoon with everything lemon
 - lemonade
 - sparkling waters
 - iced tea
 - lemon bars
 - lemon pound cake
 - lemon cookies
 - candied lemon drops

Morning Spa | \$17pp

- get a healthy start to your day
 - house made bran muffins
 - breakfast breads
 - fruit smoothies
 - granola
 - Greek yogurt
 - seasonal fresh fruits
 - honey, butter, preserves
 - orange & cranberry juice
 - coffee service

Energizer | \$15pp

- grab a healthy snack for energy
 - protein bars
 - fresh fruit
 - hummus & pita chips
 - chilled juices
 - house made granola
 - beet and fruit smoothie

Sweet Street | \$16pp

- you say "sugar rush" we say "ok"
 - gummy bears
 - rock candy
 - variety of lollipops
 - assortment of chocolate
 - red & black licorice
 - soda pop



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**Break pricing based on 30 minutes of service, should the service request extend beyond 30 minutes, additional charges will apply.*

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BREAKS

Local Flavor | \$16pp

- experience a bit of our local flavor
 - blue diamond almonds
 - selection of locally grown apples
 - apple cider
 - apple turnovers
 - apple chips

Wine Country | \$24pp

- wind down with wine
 - select local area wines
 - artisan cheese & charcuterie
 - crackers & baguettes
 - castelvetro olives
 - artichokes

From the Bake Shop

- assorted muffins | \$40 per dozen
- assorted donuts | \$40 per dozen
- assorted Danishes | \$40 per dozen
- assorted brownies | \$40 per dozen
- assorted cookies | \$40 per dozen
- chocolate chip cookies | \$40 per dozen
- freshly baked croissants | \$40 per dozen
- custom cupcakes | \$48 per dozen
- chocolate or cheese filled croissants | \$43 per dozen
- assorted bagels with cream cheese & seasonal spreads | \$43 per dozen
- assorted bread loaves & breakfast breads with butter and preserves | \$33 per loaf

From the Beverage Bar

- freshly brewed Starbucks® coffee, decaffeinated & assorted teas | \$70 per gallon
- regular iced tea | \$60 per gallon
- fruit punch | \$60 per gallon
- lemonade | \$60 per gallon
- assorted juices | \$30 per liter
- assorted soft drinks or bottled juices | \$4 each
- bottled water or San Pellegrino | \$4 each
- energy drink | \$5 each

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PLATED LUNCH

Plated lunches include choice of Salad, choice of Entrée(s), chef's choice of appropriated seasonal vegetables & starch, bread & butter and freshly brewed Starbucks[®] Coffee, decaffeinated & selection of herbal teas

Salads (choose 1)

- little gems Caesar with crunchy sourdough croutons, house made Caesar dressing & parmesan
- mixed baby greens with cherry tomatoes, sliced cucumbers, crisp shallots & creamy balsamic vinaigrette
- baby kale with feta, radishes, sourdough croutons, sunflower seeds & lemon dressing
- baby spinach with candied walnuts, strawberries, chevre & creamy white balsamic

Entrées (choose 2, maximum of three entrees including vegetarian option) * higher price prevails

- chef's sautéed mushroom medley risotto with crispy leeks & parmesan | \$25 per person
- red wine marinated grilled skirt steak with caramelized onion bordelaise | \$27 per person
- roasted lemon herb marinated chicken breast with rosemary vin blanc | \$27 per person
- honey caramelized pork loin with granny smith apple chutney | \$27 per person
- blackened Atlantic salmon with roasted red pepper relish | \$28 per person
- French cut chicken breast with mushroom marsala jus | \$27 per person
- sautéed Petrale sole with lemon caper beurre blanc | \$28 per person
- black pepper grilled tri-tip with chimichurri sauce | \$28 per person

Specialty desserts (choose 1) | \$6 per person

- apple crostata with honey gastrique & cinnamon whipped cream
- tiramisu with white chocolate "honey comb"
- limoncello cake with fresh berries
- triple chocolate mousse cake with macerated strawberries & fudge sauce
- red velvet cake with shaved chocolate & berry coulis
- spiced carrot cake with candied walnuts & caramel
- triple berry tart, candied walnuts & whipped cream
- chocolate Bundt cake with vanilla poached cherries

From the Beverage Bar

- brewed iced tea | \$60 per gallon
- lemonade | \$60 per gallon
- assorted soft drinks or bottled juices | \$4 each
- bottled water or San Pellegrino | \$4 each



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BUFFET LUNCH

Buffets include freshly brewed Starbucks[®] coffee, decaffeinated and selection of herbal teas

Lunch buffet minimum: 25 people or additional \$150 fee to apply

Farmers Market Buffet | \$35pp

- mixed baby greens with cherry tomatoes, radishes, cucumbers & red wine vinaigrette
- cobb salad with bacon, avocados, bleu cheese, tomatoes, basil buttermilk dressing
- grilled herbed chicken, roasted tomatoes, peppers & garlic jus
- roasted rock cod with lemon & thyme cream
- roasted herb crusted Yukon gold potatoes
- chef's choice of seasonal vegetables
- artisanal breads, olive oil, balsamic & butter
- individual apple tart

Rancho BBQ Buffet | \$36 per person

- mixed baby green salad with ranch dressing
- red potato salad with caramelized onions, bleu cheese, egg & scallions
- house made coleslaw
- roasted chipotle barbecued boneless chicken thighs
- roasted salt & pepper sliced tri tip
- ranch house beans
- herb roasted Yukon gold potatoes
- butter braised corn on the cob
- cornbread with house made honey butter
- sliced watermelon
- individual apple tart

Fresh Mex Buffet | \$34per person

- watermelon salad marinated with cilantro, queso fresco & lime vinaigrette
- roasted tomato & corn soup with tortilla chips & sour cream
- slow braised pork shoulder with tomatillo & jalapenos
- roasted chipotle marinated chicken thighs
- black beans & Spanish rice
- salsa, guacamole shredded lettuce, cheddar cheese & pickled jalapenos
- flour and corn tortillas
- sweet cream cheese xangos & cinnamon churros



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Buffets include freshly brewed Starbucks'® coffee, decaffeinated and selection of herbal teas

Lunch buffet minimum: 25 people or additional \$150 fee to apply

Garden Salad Bar | \$25 per person

- selection of seasonal greens with the following add-ins:
 - cherry tomatoes
 - pickled shallots
 - feta cheese
 - kidney beans
 - crumbled bacon
 - creamy white balsamic
 - artisan breads, olive oil, balsamic & butter
 - strawberry & cream with almonds
 - croutons
 - sunflower seeds
 - cheddar cheese
 - hard boiled eggs
 - red wine vinaigrette
 - dried cranberries
 - candied walnuts
 - Russian dressing
 - preserved tuna salad
 - basil buttermilk
 - olives
 - quinoa
 - cucumbers
 - chicken salad
 - radishes

Sandwich Bar | \$28 per person

Includes choice of 3 sandwiches, choice of 2 sides salad, chef's choice of soup, brownie bites & cookies, freshly brewed Starbucks'® coffee, decaf and selection of herbal tea & ice tea station

Box Lunches | \$28 per person

Includes choice of up to 3 sandwiches, chef's choice of side salad, small bag of chips, fruit cup & assorted jumbo cookie, freshly brewed Starbucks'® coffee, decaf & selection of herbal teas & ice tea station

Side Salads

- roasted asparagus with olive oil & garlic & parmesan
- little gems Caesar with crunchy sourdough croutons, house made Caesar dressing & parmesan
- mixed baby greens with tomatoes, radishes, cucumbers and red wine vinaigrette
- quinoa & tomato salad with cherry tomatoes, fresh herbs & sherry vinaigrette
- Greek salad with tomatoes, cucumbers, red onions, feta cheese, oregano & olive oil
- green beans & tomatoes with red wine vinaigrette
- red potato salad with caramelized onions, bleu cheese, egg & scallions

Sandwiches & Wraps

- shaved slow roasted turkey breast with bacon, romaine, preserved tomato & avocado mousse on ciabatta
- grilled chicken breast, arugula with provolone & apricot paste on focaccia
- Caprese with fresh mozzarella, basil & tomato on ciabatta
- tuna salad with cucumbers, mixed greens & citronette on baguette
- thinly shaved tri-tip with cheddar, red onions, tomatoes & horseradish on hoagie roll
- grilled vegetable wrap with romesco, mixed greens and goat cheese
- sesame steak wrap with peanut sauce, cilantro & mint, shredded vegetables and cabbage



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PLATED DINNER

Plated dinners include choice of Salad, choice of Entrée(s), chef's choice of appropriated seasonal vegetables & starch, bread & butter and freshly brewed Starbucks[®] Coffee, decaffeinated & selection of herbal teas

Salads (choose 1)

- little gems Caesar with crunchy sourdough croutons, house made Caesar dressing & parmesan
- seasonal pear & wild arugula salad with candied walnuts, bleu cheese & sherry vinaigrette
- baby spinach with candied walnuts, strawberries, chevre & creamy white balsamic

Entrées (choose 2, maximum of three entrees including vegetarian option) * higher price prevails

- herb roasted pancetta stuffed chicken breast with lemon parmesan cream | \$36 per person
- roasted Alaskan halibut with citrus & fennel salad | \$42 per person
- grilled Niman Ranch pork chop with cherry chutney | \$36 per person
- roasted Atlantic salmon with prawn pepperonata | \$40 per person
- French cut chicken breast with mushroom marsala jus | \$36 per person
- herb crusted prime beef tenderloin with pearl onion bordelaise | \$42 per person
- roasted prime New York striploin with artichokes & pepper ragu | \$40 per person
- foraged mushroom risotto with crispy leeks, parmesan & truffle | \$36 per person

Duet Entrées

- NY steak & prawns, Parisian gnocchi, roasted tomato, peppers & garlic cream | \$48 per person
- seared Atlantic salmon & roast chicken with risotto cake, matchstick vegetables & sundried tomato hollandaise | \$46 per person

Specialty desserts (choose 1) | \$6 per person

- apple crostata with honey gastrique & cinnamon whipped cream
- tiramisu with white chocolate "honey comb"
- limoncello cake with fresh berries
- triple chocolate mousse cake with macerated strawberries & fudge sauce
- red velvet cake with shaved chocolate & berry coulis
- spiced carrot cake with candied walnuts & caramel
- triple berry tart with candied walnuts & whipped cream
- chocolate bundt cake with vanilla poached cherries

From the Beverage Bar

- brewed iced tea | \$60 per gallon
- lemonade | \$60 per gallon
- assorted soft drinks or bottled juices | \$4 each
- bottled water or San Pellegrino | \$4 each



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BUFFET DINNER

Buffets include freshly brewed Starbucks[®] coffee, decaffeinated and selection of herbal teas & iced tea station

Dinner buffet minimum: 25 people or additional \$150 fee to apply

Mediterranean Buffet I \$45pp

- roasted tomato salad with basil pesto & toasted focaccia
- three bean salad with piquillo peppers, basil, garlic confit & sherry vinaigrette
- baby spinach with candied walnuts, strawberries, chevre & creamy white balsamic
- seafood paella with mussels, clams, shrimp, calamari & tomato saffron rice
- braised lamb shoulder with olive mint demi glaze
- roasted Atlantic salmon with Mediterranean sautéed vegetables
- caramelized red potatoes & onions
- chef's choice of dessert

Tuscan Buffet I \$42pp

- little gems Caesar with crispy sourdough croutons, house made Caesar dressing & parmesan
- chef's artisan antipasto selection
- grilled squash, eggplant & peppers
- rosemary marinated grilled flank steak
- grilled Italian sausage with onions & peppers
- baked house made lasagna, either meat or vegetarian
- artisan breads, olive oil, balsamic & butter
- chef's choice of dessert

Little Italy Buffet I \$39pp

- Formaggio pizza: (choose one)
 - grilled Italian sausage with roasted peppers & caramelized onions
 - pepperoni with mozzarella, fresh oregano & basil
 - farmer's market vegetarian with oven dried cherry tomatoes, zucchini, mushrooms & olives
- toasted bread salad with prosciutto, grapes, arugula, balsamic vinaigrette & ricotta salata
- mixed baby greens with cherry tomatoes, radishes, cucumbers & red wine vinaigrette
- cheese tortellini with zucchini, pesto & olive tapenade
- artisan breads, olive oil, balsamic & butter
- chef's choice of dessert



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Cold Hors d'oeuvres | \$4 per piece

Minimum order: 50 pieces

- baby endive topped with Thai chicken & grape salad
- basil marinated tomato bruschetta with garlic crostini
- ahi poke skewers, avocado & ponzu sauce
- steamed asparagus wrapped in prosciutto
- brie crostini with dried apricot chutney
- poached shrimp with cocktail sauce & cucumber
- smoked salmon with toast point, chives & lemon cream cheese

Hot Hors d'oeuvres | \$4 per piece

Minimum order: 50 pieces

- bacon wrapped meatballs with marinara
- crab cakes with spicy aioli & avocado
- crispy shrimp with wasabi aioli
- bacon wrapped scallops
- spanakopita with feta and spinach
- stuffed crimini mushrooms with sausage & parmesan
- chicken or beef satay with spicy peanut sauce garnished with micro cilantro

Presentation Stations

- chilled seafood display | \$25 per person
 - shrimp, oysters, snow crab claws, cocktail sauce, horseradish & mignonette sauce
- charcuterie board | \$17 per person
 - selection of cured meats, cheese, marinated olives, nuts, honey, baguette slices and crackers
- crudité selection | \$7 per person
 - seasonal vegetables, ranch dip, hummus & pita triangles
- antipasto platter | \$12 per person
 - piquillo peppers, marinated olives and artichokes, grilled vegetables, tapenades, crackers & crostini

Carving Stations

- leg of lamb with apple mint compote & mini rolls | \$18 per person
- golden roasted Diestel Farm turkey with cranberry relish, honey mustard & mini rolls | \$12 per person
- Dijon crusted prime rib with horseradish crème fraiche & mini rolls | \$16 per person
- herb crusted tenderloin of beef with caramelized onion jus & mini rolls | \$18 per person



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*stations require (1) uniformed chef per (75) guests |
additional \$100 attendant fee to apply

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BEVERAGES

Premium Brands | \$10 per drink

- Ketel One Vodka
- Bombay Sapphire Gin
- Mt. Gay Eclipse Gold Rum
- Knob Creek Bourbon
- Jameson Whiskey
- Patron Silver Tequila
- Johnnie Walker Black Scotch
- Remy Martin VSOP Cognac

Call Brands | \$9 per drink

- Absolute Vodka
- Tanqueray Gin
- Bacardi Rum
- Jack Daniels Bourbon
- Crown Royal Whiskey
- Cuervo Tequila
- Johnnie Walker Red Scotch
- Courvoisier Cognac

Domestic Beer | \$4.75 per drink

- Budweiser
- Bud light
- Coors Light
- Michelob Ultra
- O'Doul's (non alcoholic beer)

Premium Beer | \$5.75 per drink

Select 4

- Amstel Light
- Blue Moon
- Corona
- Fat Tire
- Guinness
- Heineken
- Newcastle
- Sam Adams Lager
- Sierra Nevada
- Stella Artois
- Peroni
- Redbridge (gluten free)
- Pyramid Hefeweizen

Well Brands | \$8 per drink

- Smirnoff Vodka
- Gordon's Gin
- Myers's Platinum Rum
- Jim Beam 8 Bourbon
- Canadian Club Whiskey
- Sauza Giro Tequila
- Scoresby Scotch
- Hennessy Cognac

House Wine | \$7 per glass

- one Red,
- one white
- one blush

Select Wine | \$9 per glass

- variety of 2 reds
- variety of 2 whites
- one blush

The Sacramento Marriott Rancho Cordova has the sole alcoholic beverage license on the hotel premises. It is subject to the regulations of the state alcoholic beverage commission. Violation of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverage from outside sources to be brought on property without authorization and appropriate corkage fees.



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PERFORMANCE FOODS

Keep attendees energized with these performance menu items, they can be substituted into your chosen menu at an additional charge

Performance Foods

- orchard apples
- sun dried raisins
- anti-oxidant rich blueberries
- omega 3 rich walnuts & flax seed
- whole nuts, especially raw almonds
- natural yogurt & whole grain granola

Breakfast

- chicken benedict with two poached eggs served over grilled chicken breast, steamed asparagus, fresh tomatoes & hollandaise sauce *carbohydrate conscious* | \$18 per person
- fruit plate, platter of fresh seasonal fruit with low fat yogurt *low fat* | \$14 per person
- crunchy French toast with whole wheat bread dipped in low cholesterol egg & crushed corn flakes, served with fresh berries & bananas *low cholesterol* | \$17 per person

Lunch

- asparagus salad with Bibb lettuce, asparagus, shaved fennel & tomatoes with lemon basil vinaigrette *low cholesterol* | \$20 per person
- grilled porcini crusted NY steak and 8oz. Steak served with bleu cheese, spinach au gratin & charred Vidalia onion *carbohydrate conscious* | \$32 per person
- miso glazed salmon with lemongrass broth, baby bok choy & steamed rice *low fat* | \$27 per person

Dinner

- pan seared basa with fine herbs, micro green salad & roasted whole tomato *low cholesterol* | \$32 per person
- miso grilled steak with ginger shitake mushrooms, soy mustard sauce & sugar snap peas *carbohydrate conscious* | \$39 per person
- fennel swordfish with rock fish, shallots, leeks & cream with tomato concasse *carbohydrate conscious* | \$36 per person



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A variety of audio visual products are available for your event. These packages represent only a portion of our most popular equipment and services.

Popular Packages

- flipchart package ~ easel, pad & pens | \$50
- self adhesive pad | \$75
- LCD support ~ room appropriate screen, skirted stand, AC cable & power strip | \$125
- fast fold support package ~ front/rear screen, skirted stand & power strip
 - 6' x 8' frame screen | \$175 or 7.5' x 10' frame screen | \$250
 - black velour side drape (per 10' panel) | \$150

Video/data package

- meeting projection package ~ 3000 lumen LCD projector, skirted screen & power strip | \$475
 - upgrade to 4000 lumen | \$575
 - value 2000 lumen (groups of 10 or less) | \$275
- ballroom projector package ~ 6000 lumen projector, screen, skirted stand & power strip | \$750
- flat screen package ~ 42-46" flat panel monitor, stand, VGA cable | \$350
- digital camcorder package ~ digital camcorder, tripod, AC cables | \$175

Audio Packages

- wired microphone package ~ wired microphone, (2) speakers & mixer | \$300
- wireless microphone package ~ wireless microphone, (2) speakers & mixer | \$375
- sound support package ~ (2) speakers & mixer | \$275
- large sound package ~ add (2) speakers to the above packages | \$200*

Lighting Packages

- podium lighting package ~ (2) leko lights, light tree, dimmer, 12 channel controller board | \$300
- lighting package ~ (4) leko lights, (2) light trees, (2) dimmers, 12 channel controller board | \$500
 - wall color up light (amber/blue/green/red) | \$50 each
 - LED lighting available | call for quote
 - additional variety of gobos, and lighting packages available | call for quote

*requires more than one hour to complete, will be billed with a two-hour minimum



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Video Equipment

- DVD player | \$75
- multimedia seamless switcher | \$450
- VGA distribution amplifier 1 x 4 | \$75
- VGA cable 25' | \$25
- video Conferencing | call for quote

Audio Equipment

- wired microphone (lectern, table or standing) | \$45
- wireless handheld / lavalier microphone | \$125
- presidential microphone | \$55
- 4 channel audio mixer | \$60
- 8 channel audio mixer | \$100
- computer audio interface | \$50
- CD player | \$75
- audio conferencing | call for quote

Labor Rates

If you require a technician for setting up your audio visual equipment during your event, a technician can be provided at the following rates

- Monday - Friday 6am - 6pm | \$60 hour
- Monday - Friday 6pm - 12am | \$90 hour
- Monday - Friday 12am-6am | \$120 hour
- Saturday & Sunday 6am-6pm | \$90 hour
- Saturday & Sunday 6pm-6am | \$120 hour
- Holidays | \$180 hour

All equipment set ups are subject to a service charge of 21%. Guests who would like to bring their own equipment and require assistance with their set up or extensive services that require more than one hour to complete will be billed at the prevailing labor rate with a two hour minimum. Specialized operators such as video engineers, audio engineers, and projectionists will be quoted on an individual basis with a four hour minimum. All cancellations within 24 hours of event are subject to full charges.



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