



MARRIOTT
SACRAMENTO
RANCHO CORDOVA

HOLIDAY

THE CELEBRATION STARTS HERE

Become the “ holiday rock star” of your office in 2015, by letting us do all the work. Our wonderful event venues are perfect for your holiday party of 40 to 400. With delicious food, specialty cocktails and our ‘take the elevator home’ discounted room blocks the Marriott Sacramento Rancho Cordova is your perfect Holiday location.

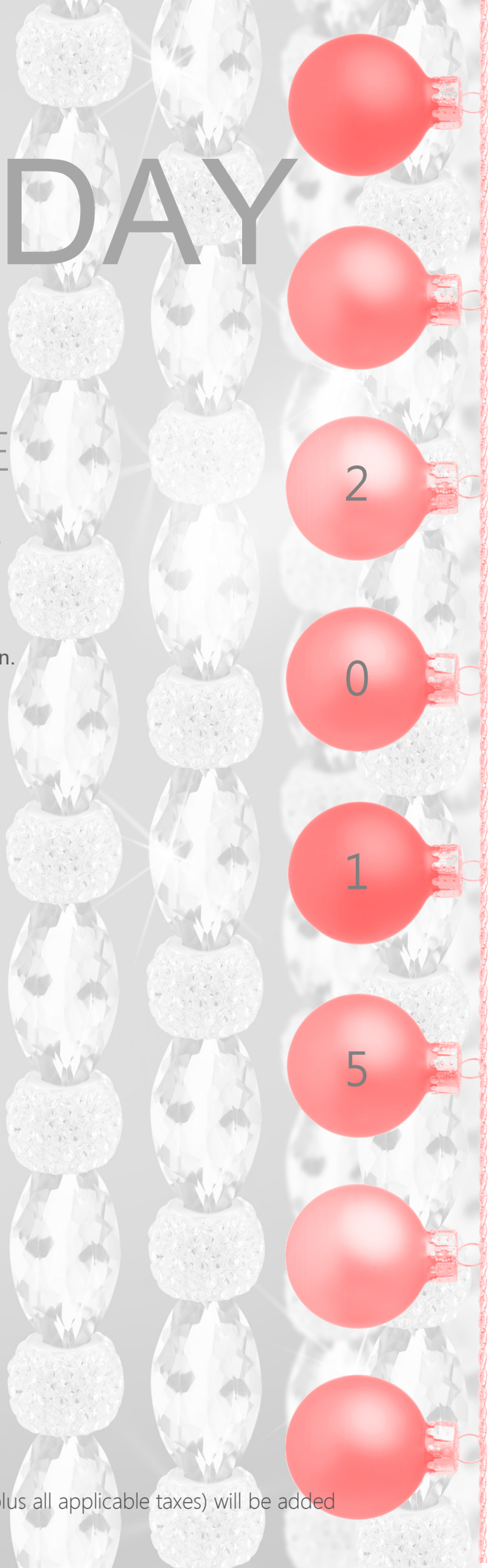
Our offers to you:

- butler passed hors d’oeuvres
- lunch & dinner options
with choice of plated or buffet
- bars big and small, hosted or cash
- sweets and bubbles to finish the night

Our gifts to you:

- catering specialist to make the planning seamless
- “take the elevator home” discounted room rates
- tables, banquet chairs, white linen & votive candles
- requested staging for entertainment and dance floor
- complimentary parking for all party goers

a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added



LUNCH

BUFFET & PLATED

Buffet & Plated:

- . includes bread & butter, freshly brewed Starbucks® coffee, decaffeinated coffee & hot water with assorted Tazo teas.

Buffet 42 per person (minimum of 50 guests)

- . little gems Caesar, sourdough croutons, parmesan
- . mixed greens, cherry tomatoes, cucumber, crisp shallots, balsamic vinaigrette
- . baby spinach, blood orange, cinnamon cashews, Humboldt Fog goat cheese
- . crispy Diestel Ranch turkey, truffle gravy, brandied cranberries
- . molasses & honey candied ham, grilled pineapple
- . orecchiette pasta, butternut squash, glazed walnuts, crispy sage, charred lemon beurre blanc
- . Yukon Gold potato puree
- . bacon sourdough stuffing
- . green bean & mushroom "casserole"
- . caramelized root vegetables with kale

plated if two entrees chosen the higher price prevails for all

SALADS (choose one)

- . pear & arugula, pickled shallots, candied Marcona almonds, white balsamic vinaigrette
- . shaved kale & endive, blue cheese mousse, dried cherries, pistachio, apple cider honey vinaigrette
- . little gems Caesar, sourdough croutons, parmesan
- . baby lettuce & beets, baby lettuces, persimmon-pomegranate relish, goat cheese, white balsamic vinaigrette

ENTREES (all accompanied by seasonal vegetable and carbohydrate)

- . crispy Diestel Ranch turkey, truffle gravy, brandied cranberries 32
- . garlic grilled skirt steak, pearl onion-mushroom relish, bordelaise 37
- . butternut squash ravioli, glazed walnuts, brown butter-sage emulsion, lemon vin blanc 32
- . chicken & dumplings, truffle veloute 32
- . pancetta wrapped pork, ginger calvados jus 35
- . roasted salmon, pepperonata 37
- . free range Petaluma Poultry chicken, cranberry coulis 33

DESSERTS (choose one)

- . sticky toffee pudding with candied pecans
- . salted caramel cheesecake with candied walnuts
- . chocolate marquis with raspberry coulis
- . berry crostada with vanilla crème anglaise
- . individual pumpkin pie with candied cranberries

(prices are based on per person) based on 90 minutes of continuous service during dinner
a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

RECEPTION

COCKTAIL

Hors d'oeuvres— 3 selections 12pp; 4 selections 15pp; 5 selections 18pp (minimum 50 guests)

cold hors d'oeuvres

baby endive topped with thai chicken and grape
basil marinated tomato bruschetta with garlic crostini
ahi poke skewers with 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

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

enhancements

CARVING STATION (tableside chef required 100/chef)

- . leg of lamb, apple mint compote 18pp
- . golden roasted Diestel Ranch turkey, cranberry relish, honey mustard 12pp
- . dijon crusted prime rib, horseradish crème fraiche 16pp
- . herb crusted tenderloin of beef, caramelized onion jus 18pp

SOUP (available for buffet only 6pp)

- . butternut squash, curry foam, dried cranberries
- . carrot ginger, rock shrimp, crispy parsnip
- . creamy beluga lentil, smoked ham hock, crème fraiche

PRESENTATION STATIONS

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

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DINNER

PLATED

Dinners Include: Salad, Entrée (see selection for package pricing), Dessert, Bread Basket, & Coffee Service.
Maximum of two entrées and all selection choices must be given to manager 14 days in advance
Please note if two entrées are selected the higher price will prevail for all.

. includes bread & butter, freshly brewed Starbucks® coffee, decaffeinated coffee & hot water with assorted Tazo teas.

starter

SELECT ONE

- . pear & arugula, pickled shallots, candied Marcona almonds, white balsamic vinaigrette
- . shaved kale & endive, blue cheese mousse, dried cherries, pistachio, apple cider honey vinaigrette
- . little gems Caesar, sourdough croutons, parmesan
- . baby lettuce & beets, baby lettuces, persimmon-pomegranate relish, goat cheese, white balsamic vinaigrette
- . holiday garden bouquet, fresh herbs, thinly sliced radish, edible flowers, champagne vinaigrette

entrées (all accompanied by seasonal vegetable & carbohydrate)

- . quinoa crusted butternut squash, piquillo pepper coulis, 34
- . seared halibut & prawns, harissa, lemon beurre blanc 50
- . grilled bacon wrapped filet mignon, truffle butter, bordelaise 52
- . crispy Diestel Ranch turkey, truffle gravy, brandied cranberries 37
- . rack of lamb, piquillo peppers, Kalamata olive puree 55
- . butternut squash ravioli, glazed walnuts, brown butter-sage emulsion, lemon vin blanc 34
- . roasted Atlantic salmon, lemon butter 42
- . 12oz. Prime rib eye, horseradish cream 50
- . free range Petaluma chicken, cranberry coulis 37

dessert

SELECT ONE

- . sticky toffee pudding with candied pecans
- . salted caramel cheesecake with candied walnuts
- . chocolate marquis with raspberry coulis
- . berry crostada with vanilla crème anglaise
- . individual pumpkin pie with candied cranberries

finishing touches

- hot apple cider and hot cocoa
with whipped cream - 4
- sweets table (based on 4 pieces per person) - 12
- gourmet coffee station - 6
- butler passed eggnog - 3

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DINNER

BUFFET

Buffets include:

- . bread & butter, freshly brewed Starbucks[®] coffee, decaffeinated coffee & hot water with assorted Tazo teas.

tis the season 65 per person (minimum of 50 guests)

- . little gems Caesar, sourdough croutons, parmesan
- . baby spinach salad, candied walnuts, cranberries, chevre, creamy white balsamic
- . endive & pear salad, candied walnuts, Roquefort cheese, honey citrus vinaigrette
- . whole roasted Petaluma Poultry free range chicken, bacon gravy
- . sliced NY strip loin, caramelized pearl onion demi glace
- . roasted Atlantic salmon, lemon dill cream
- . orecchiette pasta, butternut squash, glazed walnuts, crispy sage, charred lemon beurre blanc
- . truffle mashed potatoes
- . roasted root vegetables with kale
- . chef's selection of mini holiday desserts

joy to the world 55 per person (minimum of 50 guests)

- . holiday garden bouquet, baby lettuce, herbs, thinly sliced radish, edible flowers, champagne vinaigrette
- . mixed greens, cherry tomatoes, cucumber, crisp shallots, balsamic vinaigrette
- . blood orange, baby spinach, cinnamon cashews, Humboldt Fog goat cheese
- . golden roasted Diestel Ranch turkey, truffle gravy, brandied cranberries
- . molasses & honey candied ham, grilled pineapple
- . orecchiette pasta, butternut squash, glazed walnuts, crispy sage, charred lemon beurre blanc
- . truffle mashed potatoes
- . bacon sourdough stuffing
- . caramelized sweet potatoes, toasted marshmallow
- . roasted root vegetables
- . chef's selection of mini holiday desserts

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BEVERAGES

CHAMPAGNE SPARKLES AND GUESTS ARE AGLOW

bubbles

Domaine Chandon Brut, NV, CA - 42 / bottle

Enrico Prosecco, NV Italy - 28 / bottle

Non Alcoholic sparkling cider - 12/ bottle

premium brands

Crown Royal Whiskey, Johnny Walker Black Scotch, Ketel One Vodka, Bombay Sapphire Gin, Crown Royal, Patron Silver Tequila, 10 Cane Rum, Domestic & Imported Beer and premium house wines, Pepsi product soft drinks, juices and bottled waters

on consumption or cash - 4 - 10/ drink

hosted - 1 hour - 21pp
 2 hours - 30pp
 3 hours - 38pp
 4 hours - 45pp

call brands

Jack Daniels Whiskey, Courvoisier Cognac, Absolut Vodka, Tanqueray Gin, Chivas Regal, Cuervo Silver Tequila, Bacardi Rum, Domestic & Imported Beer and deluxe house wines, Pepsi product soft drinks, juices and bottled waters

on consumption or cash - 4 - 9/ drink

hosted - 1 hour - 19pp
 2 hours - 27pp
 3 hours - 34pp
 4 hours - 40pp

beer & wine bar

Selection of domestic and imported beers, premium house wines, soft drinks, juices and bottled waters

on consumption or cash - 4 - 7/ drink

hosted -1 hour - 12pp / 2 hours - 21pp
 3 hours - 30pp / 4 hours - 39pp

Pre-purchased drink tickets available at 12 / each

1 single bar and 1 bartender per 100 guests - bartender fee of \$75/ each
a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.