



**MARRIOTT
WALNUT CREEK**



EVENTS MENU

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



ALL DAY PACKAGES

Breakfast Buffets

Foothills Package

Windsor Continental Breakfast Buffet

Orange and Cranberry Juices (VG/GF)
Freshly Sliced Seasonal Fruit and Berries (VG/GF)
House made Baked Croissants and Muffins
Steel-Cut Oatmeal Served with Cream
Brown Sugar, Dried Fruit & Honey (GF)
Assorted Bagels and Cream Cheese
House made Jellies and Sweet Butter
Starbucks® Regular, Decaffeinated and Herbal Teas

- Upgrade to Broadway Plaza
- Upgrade to Mt. Diablo
- Upgrade to Rise and Shine

AM Break

Starbucks® Regular, Decaffeinated and Herbal Tea Refresh

Plated Lunch | (Choose One)

Chicken Piccata
Tarragon Citrus Chicken
Sake Ginger Wild Salmon
Mediterranean Pork Pinwheel
Vegetable Wellington

- Upgrade to Coq Au Vin Person
- Upgrade to Halibut
- Upgrade to Flat Iron Steak

PM Break | (Choose One)

House made Cookies and Brownies Break
The Fiesta Break
Ball Park Break

- Upgrade to Café Break
- Upgrade to Healthier Habits
- Upgrade to Smoothie Break
- Upgrade to Rejuvenate

The Buena Vista Package

Windsor Continental Breakfast Buffet

Orange and Cranberry Juices (VG/GF)
Freshly Sliced Seasonal Fruit and Berries VG/GF
House made Baked Croissants and Muffins
Steel-Cut Oatmeal Served with Cream
Brown Sugar, Dried Fruit & Honey (GF)
Assorted Bagels and Cream Cheese
House made Jellies and Sweet Butter
Starbucks® Regular, Decaffeinated and Herbal Teas

- Upgrade to Broadway Plaza
- Upgrade to Mt. Diablo
- Upgrade to Rise and Shine

AM Break

Starbucks® Regular, Decaffeinated and Herbal Tea Refresh

Lunch Buffet | (Choose One)

Grapevine Deli Buffet
The Cantina Buffet
Backyard Barbeque Buffet

- Upgrade to New America
- Upgrade to North Beach
- Upgrade to Pacific Rim

PM Break | (Choose One)

House made Cookies and Brownies Break
The Fiesta Break
Ball Park Break

- Upgrade to Café Break
- Upgrade to Healthier Habits
- Upgrade to Smoothie Break
- Upgrade to Rejuvenate

THIS IS AN ALL DAY BREAK PACKAGE WITH CORRESPONDING MEAL & BREAK TIMES.

ALL DAY PACKAGES

(CONTINUED...)

Breakfast Buffets

Broadway Plaza Package

Rise & Shine Breakfast Buffet

Orange and Cranberry Juices (VG/GF)
Freshly Sliced Seasonal Fruit and Berries (VG/GF)
House made Baked Croissants and Muffins
Cage Free Scrambled Eggs
Applewood Smoked Bacon (GF)
Chicken Apple Sausage (GF)
Yukon Gold Breakfast Potatoes (VG/GF)
Steel-Cut Oatmeal Served with Cream
Brown Sugar, Dried Fruit & Honey (GF)
Assorted Bagels and Cream Cheese
House made Jellies and Sweet Butter
Starbucks® Regular, Decaffeinated and Herbal Teas

AM Break

Starbucks® Regular, Decaffeinated and Herbal Tea
Refresh

Buffet Lunch | (Choose One)

Grapevine Deli Buffet

The Cantina Buffet

Backyard Barbeque Buffet

- Upgrade to New America
- Upgrade to North Beach
- Upgrade to Pacific Rim

PM Break | (Choose One)

House made Cookies and Brownies Break

The Fiesta Break

Ball Park Break

Smoothie Break

In addition to:

Starbucks® Regular, Decaffeinated Coffee and Herbal Teas
Assorted Soft Drinks
Bottled Spring & Mineral Waters

THIS IS AN ALL DAY BREAK PACKAGE WITH CORRESPONDING MEAL & BREAK TIMES.

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



BREAKS

AM / PM Breaks

Café Break

Starbucks® Regular, Decaffeinated Coffee and Herbal Teas
Assorted Soft Drinks
Bottled Spring & Mineral Waters

Walnut Creek Starter

Berry Parfait Cup
Mini House made Cinnamon Rolls
Whole Tangerines or Mandarins (VG/GF)
Starbucks® Regular, Decaffeinated and Herbal Teas

Smoothie Break

Assorted Naked® Smoothies
House made Banana Bread
Apples, Bananas and Seasonal Whole Fruit
Granola Bars (VG/GF)
Starbucks® Regular, Decaffeinated and Herbal Teas

Rejuvenate

Individual Crudité (VG/GF)
Mini Avocado Toast
Dried Energy Mix
Dried Fruits and Nuts
CQ Infused Water
Vitamin Waters
Coconut Water
Starbucks® Regular, Decaffeinated and Herbal Teas

Mid-Morning Refresh

Assorted Whole Fruits
Greek Yogurt
Assorted Granola Bars
Starbucks® Regular, Decaffeinated and Herbal Teas

Starbucks® Day

Assorted Chilled Starbucks® Coffees
Egg White Cage Free Sandwich
Spinach Whole Grain Wrap
Chocolate Chip Cookies
Starbucks® Regular, Decaffeinated and Herbal Teas

House made Cookies & Brownies

Assortment of Cookies & Brownies
Assorted Individual Milks (*Soy on Request)
Hot Chocolate Packets with Whipped Cream
Starbucks® Regular, Decaffeinated, Hot Water and Herbal Teas

The Fiesta

Tri Colored Corn Tortilla Chips, Guacamole, Mango Salsa, Pico de Gallo. Assorted Soft Drinks & Bottled Water

The Carnival

Popcorn
Animal Crackers
Whole Candied & Caramel Apples
Assortment of Cup Cakes (*Gluten Free Upon Request)
Individual Warm Pretzels
Mini Corn Dogs
House made Lemonade
Glass Bottled Root Beer & Coca Cola & Bottled Water

The Ball Park

Cracker Jacks
Kettle Chips
Peanuts
Nacho Station with Cheese & Jalapenos
Mini Assorted Candy Bars
Assorted Soft Drinks & Bottled Waters

Hot & Cold

Local Gluten Free and Vegan – (Individual)
Golnazar® Ice Cream
Assortment of Toppings and Sauces
Individual Assorted Chilled Starbucks® Coffees
Starbucks® Regular, Decaffeinated and Herbal Teas

Healthier Habits

Hummus, Pita Chips, Vegetable Crudité with Green Goddess Dip, Fruit Skewers w/Yogurt Dip, Strawberry Lemonade

BREAKS WILL BE AVAILABLE FOR 30 MINUTES. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

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BREAK

Break Enhancements

A La Cart Items

Assorted Muffins
Assorted Danishes & Pastries
Assorted San Francisco Bakery Bagels with Cream Cheese
Freshly Baked Assorted Cookies
Assorted Granola Bars
Assorted Chobani Greek Yogurts
Build Your Own Parfaits-Greek Yogurt, Granola, Fresh Berries
Assorted Seasonal Whole Fruit
Local Sliced Fruit and Berries
Ice Cream Bars, Frozen Fruit Bars
Golnazar® Assorted Ice Cream Cups
Ice Cream Sandwich

A la Carte Beverages

Assorted Pepsi or Coke products
Assorted Bottled Iced Teas
Cold Starbucks® Bottled Drinks
Pellegrino and Mineral Waters
Mineral Waters
Individual Bottled Juices
Individual Whole, 2% Milk & Chocolate Milk
Fruit Punch, Lemonade or Iced Tea

Specialty Beverages

Naked Gourmet Bottled Juices
Gatorade
Red Bull Regular and Sugar Free
Assorted Energy Drinks

Coffee and Tea Service Package

Starbucks® Coffee, Decaffeinated Coffee, Hot Water and Herbal Teas

*BREAKS WILL BE AVAILABLE FOR 30 MINUTES. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR,
ADDITIONAL CHARGES WILL APPLY*

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BREAKFAST

Breakfast Buffets

Windsor Continental Breakfast Buffet

Orange and Cranberry Juices
Freshly Sliced Seasonal Fruit and Berries
(VG/GF)
House made Baked Croissants & Muffins
House made Jellies and Sweet Butter
(VG/GF)
Assorted San Francisco Bakery Bagels and
Cream Cheese
Steel-Cut Oatmeal Served with Cream (GF)
Brown Sugar, Dried Fruit & Honey
Starbucks® Regular, Decaffeinated and Herbal
Teas

Rise & Shine Breakfast Buffet

Orange and Cranberry Juices
Freshly Sliced Seasonal Fruit and Berries
(VG/GF)
Cage Free Scrambled Farm Fresh Eggs (GF)
Applewood Smoked Bacon & Chicken Apple
Sausage
Yukon Gold Breakfast Potatoes (VG/GF)
House made Baked Croissants & Muffins
Fresh Fruit Preserves and Sweet Butter (VG/GF)
Assorted San Francisco Bakery Bagels and
Cream Cheese
Steel-Cut Oatmeal Served with Cream, (GF)
Brown Sugar, Dried Fruit & Honey
Starbucks® Regular, Decaffeinated and Herbal
Teas

Broadway Plaza Breakfast Buffet

Orange and Cranberry Juices
Freshly Sliced Seasonal Fruit and Berries
(VG/GF)
House made Baked Croissants and Muffins
Broken Yolk Sandwich - Pepper Bacon &
Cheddar on Sourdough Bread
Hot Breakfast Wrap- Cage free Scrambled Eggs,
Silva Mexican Chorizo, Fire Roasted Salsa and
Chipotle Crema
House made Carnitas Benedict - Poached Eggs,
Green Tomatillo Salsa over a Corn Muffin
(VG/GF)
Assorted Naked® Fruit Smoothies
Starbucks® Regular, Decaffeinated and Herbal
Teas

Mt. Diablo Breakfast Buffet

Orange and Cranberry Juices
Assorted Fruit and Greek Yogurt
Freshly Sliced Seasonal Fruit and Berries
(VG/GF)
Cage free Egg White Frittata – with Garden
Vegetables & Feta Cheese (GF)
Yukon Gold Breakfast Potatoes (VG/GF)
House made Baked Croissants, Cinnamon Rolls
& Muffins
Assorted San Francisco Bakery Bagels with
Cream Cheese
Sliced Sourdough Thick Cut French toast with
Maple Syrup
House made Biscuits & Gravy with Country
Gravy
Starbucks® Regular, Decaffeinated and Herbal
Teas

BREAKFAST WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY.

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BREAKFAST

Breakfast Enhancers

Buffet Enhancements

Local Smoked Salmon - Mini Bagels, Cream Cheese, Red Onions, Capers
Ricotta Pancakes - Maple Syrup, Wild Berries
Brioche French Toast-Maple Syrup, Wild Berries, Confectioners' Sugar
Hand Cut Hash Browns or Yukon Gold breakfast Potatoes
Smoked Bacon or Chicken Apple Sausage or Pork Sausage Link or Linguica
Whole Fresh Fruit
Local Sliced Fruit and Berries
Granola Bars
Assorted Chobani Greek Yogurts
Build Your Own Parfaits-Greek Yogurt, Granola, Fresh Berries
Assorted San Francisco Bakery Bagels & Cream Cheese, Butter & Preserves
Steel Cut Hot Oatmeal- Milk, Brown Sugar & Dried Fruits (VG/GF)
Cheese Blintz – with Organic Orange Marmalade

Buffet Stations | (Choose One)

**An attendant fee Per 50 Guests For 2 Hours will apply*

Station Enhancements - Omelet Station (GF)

Smoked Ham, Smoked Bacon, Sausage, Oregon Bay Shrimp, Wild Mushrooms, Spinach, Asparagus, Onions, Roasted Bell Peppers, Tomatoes, Cheddar Cheese

Waffle Station

Waffles Made to Order with House made Berry Sauce, Strawberries, Bananas & Whipped Cream

Breakfast Wraps & Sandwiches | (Choose One)

**An additional Per Person Charge would apply for each*

Spinach Tortilla - Cage Free Scrambled Eggs, Sautéed Veggies & Jack Cheese
Hot Breakfast Wrap - Cage Free Scrambled Eggs, Silva Mexican Chorizo, Fire Roasted Salsa & Chipotle Crema
Tomato Tortilla - Tofu Scramble, Garden Mushrooms, & Fresh Spinach, Red Onions & Curry Spices
Croissant Sandwich – Butter Croissant, Applewood Smoked Pepper Bacon, Cage Free Scrambled Eggs & Cheddar Cheese
Broken Yolk Sandwich - Peppered Bacon, Cheddar Cheese & Sourdough Bread

BREAKFAST WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY.

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BREAKFAST

Plated Breakfast

*All Plated Breakfasts Include Assorted Chilled Juices, Freshly Brewed Coffee, Decaf & Herbal Teas
For Split Entrees the Higher Priced Entrée will be Charged, Maximum of 2 Entrées*

Brioche French Toast

Maple Syrup, Whipped Butter, Seasonal Berries, Applewood Smoked Bacon or Fra' Mani Sausage

Baked Frittata

Fra' Mani Sausage, Local Goat Cheese, Baby Spinach, Yukon Gold Breakfast Potatoes

Golden Gate Scramble

Farm Fresh Scrambled Eggs with White Cheddar Cheese, Chives. Choice of Applewood Smoked Bacon or Fra' Mani Sausage & Yukon Gold Breakfast Potatoes

Asparagus & Wild Mushroom Frittata

White Cheddar cheese, Yukon Gold Breakfast Potatoes

Classic Eggs Benedict

Farm Fresh Poached Eggs, Black Forrest Ham, Hollandaise Sauce, Pain au Levain, Yukon Gold Breakfast Potatoes

Dungeness Crab Benedict

Farm Fresh Poached Eggs, Béarnaise Sauce, Pain Levain, Yukon Gold Breakfast Potatoes

New York Steak and Eggs

Farm Fresh Scrambled Eggs, 8 oz. Angus Beef Strip Loin, Yukon Gold Breakfast Potatoes

BREAKFAST WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY.

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LUNCH

Lunch Buffets

All Lunch Buffets Include Freshly Baked Bread and Sweet Butter, CQ Water, Freshly Brewed Coffee, Decaf, Herbal Teas & Iced Tea

Grape Vine Deli Lunch Buffet

Apple Currant Coleslaw & Baby Red New Potato Salad
Roast Beef, Smoked Turkey, Black Forest Ham
Cheddar Cheese, Monterey Jack & Swiss Cheese
Crisp Leaf Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles, Pepperoncini
Assorted Breads
Cookies and Brownies

The Cantina Lunch Buffet

Hearts of Romaine, Watermelon Radish, Cotija Cheese, Tomato Oregano Dressing,
Skirt Steak Carne Asada & Chicken with Sautéed Peppers and Onions
Cilantro Rice & Black Beans
Pico de Gallo, Guacamole, Sour Cream, Fire Roasted Corn Relish, Jack & Cheddar Cheese
Flour and Corn Tortillas
Fresh Churros and Sugar Cookies

North Beach Lunch Buffet

Classic Caesar Salad - Croutons, Pecorino Romano Cheese, White Anchovy Caesar Dressing
Chicken Saltimbocca with Prosciutto & Sage Leaves in a Mushroom Caper Sauce
Orecchiette Pasta with Sausage, Fennel, Kalamata Olives & Broccoli Rabe
Seasonal Roasted Italian Vegetables
Creamy Polenta with Pesto
Focaccia Bread
Tiramisu and Biscotti

New American Lunch Buffet

Iceberg Salad - Toy Box Cherry Tomatoes, Applewood Smoked Bacon, Point Reyes Blue
Cheese with Pomegranate Vinaigrette
Buttermilk Fried Chicken
Herb Roasted Pork Loin in an Apple Bourbon Walnut Sauce
Tricolored Smoked Gouda Scalloped Potatoes
Sautéed Blue Lake Green Beans
Assorted Pies and Cakes

Pacific Rim Lunch Buffet

Asian Salad - Field Greens, Napa Cabbage, Mandarin Oranges, Asian Pears, Peanuts, Fried Glass Noodles,
Mushrooms, Thai Basil, Cilantro, Scallions & Sesame Soy Vinaigrette
Thai Noodle Salad - Water Chestnuts, Carrots, Ginger, Scallions, Cilantro, Mint, Peanut Dressing
Sea Bass with Miso Beurre Blanc
Mongolian Marinated Korean Beef Short Ribs with Sweet and Spicy Chinese Mustard
Wok Stir Fry Vegetables with Tofu
Pork Belly Fried Jasmine Rice
Pineapple Coconut Bars and Assorted Matcha Cup Cakes

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LUNCH

(CONTINUED...)

Lunch Buffets

All Lunch Buffets Include Freshly Baked Bread and Sweet Butter, CQ Water, Freshly Brewed Coffee, Decaf, Herbal Teas & Iced Tea

Backyard Barbeque Lunch Buffet

Hamburgers, Hot Dogs and Impossible Burgers

Assorted Sliced Cheeses, Leaf Lettuce, Tomatoes, Red Onions, Pickles, Mustard and Mayonnaise

Includes Chef's Choice Dessert

Choose Three (3) Side Dishes:

- Iceberg Salad w/Toy Box Tomatoes, Cucumber, Red Onions, Buttermilk Yogurt Dressing
- Red Bliss Potato Salad
- Apple Currant Coleslaw
- Brentwood Corn on the Cobb
- Molasses Baked Beans
- Vegetarian Baked Beans
- Traditional Macaroni Salad
- Local Sliced Fresh Fruit and Berries

Barbeque Enhancements

- Carolina Pulled Pork
- Spice Rubbed Angus Beef Tri Tip
- St Louis Style Baby Back Ribs with Pineapple Rum Barbeque Sauce
- Grilled Free Range Chicken Breasts

LUNCH WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

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2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



LUNCH

Grab-N-Go Lunches

Boxed Lunches

All Boxed Lunches Include Choice of any (1) Sandwich, Pasta Salad, Kettle Chips, Fruit, House made Cookie & Choice of a Soft Drink or Bottled Water

Smoked Turkey & Jarlsberg

Jarlsberg Cheese, Leaf Lettuce, Tomatoes on a Croissant

Sliced Roast Beef

White Cheddar Cheese, Horseradish Cream, Red Onions, Tomatoes, Lettuce served on a Sourdough Baguette

Shrimp Louie Wrap

Shredded Lettuce, Toy Box Tomatoes, Diced Egg, Cucumbers, Louie Dressing on a Tomato Tortilla

Vegetarian

Grilled Portabella Mushroom, Zucchini, Squash, Roasted Red Bell Pepper, Laura Channel Goat Cheese, Arugula Pesto on Ciabatta Bread

Pre-Packages Salads

All Pre-Packaged Salads Include Choice of any (1) Salad, Kettle Chips, Fruit, House made Cookie or Granola Bar & a Soft Drink, Juice or Bottled Water

Herb Marinated Chicken Breast Salad

Local Field Greens, Organic Toy Box Tomatoes, Balsamic Vinaigrette

Caesar Salad with Oven Roasted Chicken Breast

Hearts of Romaine, Pecorino Romano Cheese, Croutons, Garlic Anchovy Caesar Dressing

California Cobb Salad

Hearts of Romaine, Oven Roasted Chicken Breast, Smoked Bacon, Blue Cheese, Egg, Avocado, Tomatoes. Buttermilk Yogurt Dressing

Beet Salad (*Vegetarian*)

Trio of Beets, Local Field Greens, Valencia Oranges, Laurel Chanel Goat Cheese, Dixon Walnuts, Blood Orange Vinaigrette

LUNCH

Restaurant Pre-Order Menu

Atrio Pre Order - Lunch Menu

This Menu is Available to Groups of 20 and Under Only. Please Write Your Selections in on the Following Page and Return to Your Event Manager or Banquet Captain on the Day of the Meeting or Event

Atrio Burger

Sierra Nevada White Cheddar Cheese, Grilled Vidalia Onions, Artisan Lettuce, Tomatoes, House Made Pickles on Brioche Bun Served with Fries or Side Salad

Black Bean & Quinoa Burger

Poblano Pepper, Tomato Jam, Avocado and Artisan Lettuce Served with Fries or Side Salad

Local Field Greens

Stone Fruit, Laurel Channel Goat Cheese (Add chicken, Prawns or Salmon)

Grilled Asparagus & Burrata

Fried Prosciutto, Aged Balsamic, Extra Virgin Sonoma Olive Oil, Opal Basil Crushed Pistachios, Sea Salt

Ahi Poke Bowl

Avocado, Wakame, Edamame, Pickled Ginger, Purple Cabbage, Watermelon, Radish, Cucumber, Steamed Jasmine Rice, Lemongrass Ginger Soy and Ahi Tuna, or Salmon

Margherita Pizza

Heirloom Tomatoes, Burrata Cheese, Micro Basil and Tomato Coulis

Truffle Mac & Cheese

Smoked Gouda, White Cheddar, Sharp Cheddar, Gruyere, Pecorino Romano with Panko Bread Crumbs (Add Lobster or Shrimp)

French Cut Chicken Breast

Mary's Chicken, Natural Pan Juices, French Green Beans, Roasted Fingerling Potatoes, Cipollini Onion and Hen of the Woods Mushroom

Turkey Club

Boar's Head Smoked Turkey, Hobbs Bacon, Avocado, Artisan Lettuce, Tomatoes, Tarragon Aioli on a Croissant served with Fries or Side Salad

Beverages

Iced Tea, Lemonade, Assorted Soft Drinks, Assorted Juices, Bottled and Mineral Waters.

LUNCH

(CONTINUED...)

Restaurant Pre-Order Menu

Atrio Pre Order – Order Form

Group Name: _____

Contact Name: _____

Meeting Room: _____

Time Requested for Lunch: _____

#	NAME	FOOD SELECTION	BEVERAGE
1			
2			
3			
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20			

* Please Note: Your lunch will be served to your boardroom at the time of your request! Please allow a fifteen minute window for delivery time. *

LUNCH

Plated Lunch Entrée Salads

Entrée Salads

All Plated Lunch Entrée Salads Include Freshly Baked Bread and Sweet Butter, CQ Water, Freshly Brewed Coffee, Decaf, Herbal Teas, Iced Tea & Choice of Dessert

For Split Entrees the Higher Priced Entrée will be Charged, Maximum of 2 Entrées

Coconut Chicken Salad

Local Organic Greens, Napa Cabbage, Fried Rice Noodles, Mandarin Oranges, Cilantro, Green Onions & Sesame Soy Vinaigrette

Local Organic Romaine Hearts

Grilled Petaluma Chicken Breast, Garlic Croutons, Pecorino Romano Cheese & Caesar Dressing

Niçoise Salad

Seared Rare Ahi Tuna, Local Organic Field Greens, Haricot Verts, Kalamata Olives, Organic Toy Box Tomatoes, Fingerling Potatoes, Sweet Bell Peppers & Lemon Thyme Citronette Dressing

Mango Prawns Salad

Organic Baby Arugula, Blueberries, Organic Toy Box Tomatoes, Red Onions, Cucumbers & Citrus Basil Vinaigrette

Warm Poached Halibut Salad

Sausalito Watercress, Sebastopol Gravenstein Apples, Dixon Walnuts, Local Lavender & Apple Vinaigrette

Grilled Flank Steak Salad

Organic Baby Frisée, Roasted Oyster King Mushroom, Roasted Fingerling Potatoes, Grilled Vidalia Onions and Peppers & Truffle Port Vinaigrette

Seafood Louie

Dungeness Crab, Poached Prawns, Toy Box Cherry Tomatoes, Cucumbers, Hard Boiled Eggs, Red Onions, Fried Capers, Olives & House Made Louie Dressing

Desserts | (Choose One)

Chocolate Mousse Cake with Guava Sauce
New York Cheesecake with Strawberry Coulis
Fresh Fruit Tart with Puree
Tiramisu Lady Fingers with Mascarpone, Chocolate Shavings

LUNCH WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



LUNCH

Plated Lunches

All Plated Lunches Include Freshly Baked Bread and Sweet Butter, Your choice of (1) Salad or Soup, Entrée & Dessert. Chef's choice of Starch & Vegetable. Freshly Brewed Coffee, Decaffeinated, Herbal Teas & Iced Tea

Soup or Salad | (Choose One)

Salads

***Local Field Greens* (VG/GF)**

Humboldt Fog Goat Cheese, Granny Smith Apples, Blackberries, Pistachio's, Blackberries, Champagne Vinaigrette

~Baby Kale Salad~ (VEGAN)

Pickled Strawberries, Avocado, Edamame, Quinoa, Watermelon Radish, Pine Nut, Golden Balsamic Vinaigrette

Hearts of Romaine

Belfiore Feta Cheese, Toy Box Cherry Tomatoes, Kalamata Olives, Red Onions, Buttermilk Yogurt Dressing

Classic Caesar Salad

Parmesan Reggiano, Torn Croutons, Garlic Anchovy Vinaigrette

Arugula Salad

Cabernet Poached Pear, Shaved Fennel, Maytag Blue Cheese, Toasted Hazelnut Vinaigrette

Soups

Spring

Spring Pea and Mint-Crisp Prosciutto
Asparagus Bisque
Truffled Artichoke

Fall

Butternut Squash with Spiced Crème Fraiche
Apple Cauliflower Soup
Coconut Sweet Potato with Cardamom Cream

Summer

Smoked Tomato Soup with Genovese Basil & Torn
Croutons
French Lentils
Brentwood Corn Soup
Watermelon Gazpacho

Winter

Vanilla Scented Parsnip
Sunchoke Soup

Year Round

Caramelized Crouton with Duck Fat & Gruyere Cheese
Potato Leak with Fried Leaks
Clam Chowder with Tarragon Oil
Exotic Wild Mushroom Consume
Lobster Bisque with Cognac Cream Fraiche

Desserts | (Choose One)

Chocolate Mousse Cake with Guava Sauce
New York Cheesecake with Strawberry Coulis
Fresh Fruit Tart with Raspberry Puree
Tiramisu Lady Fingers, Mascarpone & Chocolate Shavings

LUNCH

(CONTINUED...)

Plated Lunches

Entrée | (Choose One)

For Split Entrees, the Higher Priced Entrée will be Charged, Maximum of 2 Entrées

Chicken Piccata

Tossed Capellini Pasta with Lemon Caper Wine Sauce

Tarragon Citrus Chicken Breast

Seared Mary's Chicken Breast, Tangerine Glaze, Valencia Orange Segments, Goat Cheese Mashed Yukon Gold Potatoes & French Green Beans

Petaluma Farms Chicken Breast "Coq Au Vin"

Braised in Red Wine, Mushrooms, Pearl Onions, Baby Carrots, Smoked Bacon & Rutabagas

Mediterranean Pork Loin Pinwheel

Stuffed with Local Figs, Apricots, Spanish Olives, Artichokes, Cremini Mushrooms, Feta Cheese, Oregano, Rosemary Chianti Reduction, Cannellini White Beans, Pancetta, Rapini & Brussel Sprouts

Sake Ginger Wild Salmon

Coconut Basmati Rice, Ginger Gastrique, Sugar Snap Peas, Bamboo Shoots & Baby Daikon Sprouts

Local Halibut

Balsamic Tossed Spinach Leaves, Brentwood Corn Kernels with a Roasted Red Pepper Coulis

Seared Ahi Tuna

Lemon Grass Ginger Soy Glaze, Tossed Udon Noodles with Wakame Seaweed Salad

Mahi Mahi

Papaya Mint Mojo, Black Bean Cake, Sautéed Collard Greens & Grilled Summer Scallions

Flat Iron Steak

Maître D Hotel Butter, Bordelaise Sauce, Steak Fries & Broccolini

Petite Filet Mignon

Port Tarragon Beurre Rouge, Potatoes Fondant, Patty Pan Squash & Baby Carrots

Vegetable Wellington (VG)

Ratatouille Roasted Vegetables wrapped in a Puff Pastry with Tomato Basil Ragout

Butternut Squash Ravioli (VG)

Brown Butter, Sage Leaves & Pine nuts

~Quinoa~ (VEGAN)

Teriyaki Glazed Fingerling Potatoes & Kale

LUNCH WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

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DINNER

Dinner Buffets

All Dinner Buffets Include Freshly Baked Bread and Sweet Butter, CQ Water, Freshly Brewed Coffee, Decaffeinated, Herbal Teas & Iced Tea.

The Fillmore Jazz

Mixed Green Salad with Hominy Croutons, Toy Box Tomatoes, Cucumbers, Carrots, Red Onions & Buttermilk Yogurt Dressing
Pecan Crusted Mary's Chicken Breast with Apple Peppercorn Sauce
Shrimp Creole
Yellow Rice
Collard Greens with Black-eyed Peas & Smoked Bacon
Jalapeno Corn Bread
Southern Peach Cobbler

French Bistro Dinner Buffet

Fresh Baked Baguettes
Frisée Salad with Smoked Bacon Lardons, Goat Cheese & Chervil White Wine Vinaigrette
Charcuterie Display
Coq au Vin (Chicken in Red Wine) Baby Carrots, Pearl Onions, Smoked Bacon & Mushrooms
Sole Meuniere with Lemon Brown Butter & Capers
Potatoes Au Gratin
Haricot Verts & Slivered Almonds
Assortment of Petite Fours, Éclairs & Fruit Tarts

Miami Spice Dinner Buffet

Iceberg Ensalada-Organic Toy box Tomatoes, Avocados, Red Onions, Radish & Garlic Cumin Vinaigrette
Caribbean Coleslaw
Sweet Fried Plantains
Pollito Asado with Pure Cane Chili Glaze
Slow Roasted Berkshire Pork loin with Guava Mint Mojo
Black Beans and Rice
Yucca Frites with Roasted Garlic Oil
Seasonal Roasted Root Vegetables
Arroz Con Leche with Mango and Raspberry Sauce & Fresh Strawberries

DINNER WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



DINNER

(CONTINUED...)

Dinner Buffets

All Dinner Buffets Include Freshly Baked Bread and Sweet Butter, CQ Water, Freshly Brewed Coffee, Decaffeinated, Herbal Teas & Iced Tea.

The Contra Costa Dinner Buffet

Warm Fingerling Potato Salad with Pancetta & Chives
Orange Fennel Salad-Wild Arugula Leaves, Valencia Orange Wedges, Red Onions, Shitake Mushrooms, Micro Greens, Dill, Cilantro Italian Parsley & White Balsamic Vinaigrette
Tri Tip Santa Maria with Smoked Tomato Relish & Caramelized Vidalia Onions
Seared Wild Salmon with Lemon Saffron Dill Sauce
Porcini Crusted Truffle Macaroni and Cheese
Grilled Asparagus and Spaghetti Squash
(Choice of One) | Carrot Cake, Fruit Tarts, Key Lime Pie or Banana Cream Pie

Wine Country Dinner Buffet

Locally Baked Artisan Olive & Walnut Breads
Organic Water Crest Salad with Raspberries, Figs, Black Grapes, Toasted Almonds, Organic Baby Heirloom Tomatoes, Port Wine Vinaigrette
Roasted Organic Beet Salad
Assortment of Olives
Grass Fed Braised Beef Short Ribs, Red Wine Reduction
Seared Mary's Chicken Breast, Porcini Mushrooms, Delta Asparagus Spears & Pan Juices
Wild Mushroom & Truffle Risotto
Roasted Organic Baby Vegetables
Assortment of: Chocolate Mousse Cake, Poached Pear Tart & New York Cheesecakes

Hawaiian Luau (Picnic)

Traditional Hawaiian Macaroni Salad
Field Greens Salad with Mandarin Oranges, Hearts of Palm, Avocado, Organic Toy Box Tomatoes, Papaya Mint Vinaigrette
Ahi Tuna Poke with a variety of Chips
Huli Huli Style Grilled Mary's Chicken
Tea Leaf Roasted Kalua Pork
Roasted Organic Sweet Potatoes
Fried Garlic and Scallion Jasmine Rice
Baby Bok Choy with Mushrooms and Oyster Sauce
Mango Raspberry Crisp & Haupia

DINNER WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



DINNER

Dinner Buffets

All Dinner Buffets Include Freshly Baked Bread and Sweet Butter, CQ Water, Freshly Brewed Coffee, Decaffeinated, Herbal Teas & Iced Tea.

Build Your Own Dinner Buffet

Salad | (Choose One)

~Napa Valley Field Greens Salad~ (VEGAN)

Grape Tomatoes, Cucumber, Red Onions, Carrots, Croutons, Tomato Basil Dressing

Spinach Salad (VG)

Smoked Bacon, Boursin Cheese, Enoki Mushrooms, Champagne Vinaigrette

Butter Lettuce Salad

Candied Pecans, Point Reyes Blue Cheese, Bosc Pears, Apple Vinaigrette

Classic Caesar Salad

Romaine Hearts, Torn Croutons, Parmesan Reggiano, White Anchovy Dressing

Mediterranean Salad (VG)

Feta Cheese, Kalamata Olives, Grape Tomatoes, Red Onions, Cucumbers, Lemon Oregano Vinaigrette

Orzo Pasta Salad (Dairy Free)

Prosciutto, Asparagus, Kalamata Olives, Toy Box Cherry Tomatoes, Shaved Red Onions, Basil, Pine Nuts

DINNER WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



DINNER

(CONTINUED...)

Dinner Buffets

Entrées | (Choose Two)

Chicken Marsala - Wild Mushrooms, Marsala Wine Sauce

Herb Crusted Chicken Breast - Rosemary Pan Juices

Pan Asian Style Chicken - Mango-Papaya Salsa

Rosemary Crusted Tri Tip - Cabernet Demi Glaze

Kalbi Beef Short Ribs - Natural Juices

Herb Crusted Pork Loin - Apple Walnut Bourbon Sauce

Spanish Paella - Prawns, Mussels, Clams, Scallops, Chicken, Spanish Chorizo & Peas in a Saffron Rice

Skuna Bay Salmon - Passion Fruit Beurre Blanc or Lemon Caper Beurre Blanc

Butternut Squash Ravioli (VG) - Brown Butter, Sage & Pine Nuts

Starch | (Choose One)

Garlic Mashed Potatoes

Wild Rice Pilaf

Herb Roasted New Potatoes

Coconut Basmati Rice

Red Quinoa Pilaf

Vegetable | (Choose One)

Vegetable Medley - Broccolini, Yellow Squash, Zucchini, Eggplant, Peppers and Onions

Grilled Corn on the Cobb - with Lime Cilantro Butter

Ratatouille Vegetables

Blue Lake Green Beans and Wax Beans

Tri Colored Cauliflower and Broccoli

Includes Chef's Choice Dessert Display

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

DINNER WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



DINNER

Plated Dinner

All Plated Dinners Include Freshly Baked Bread and Sweet Butter, Your choice of (1) Salad or Soup, Entrée & Dessert. Chef's choice of Starch & Vegetable. Freshly Brewed Coffee, Decaffeinated, Herbal Teas & Iced Tea.

For Split Entrees, the Higher Priced Entrée Will be Charged, Maximum of 2 Entrées.

Soup or Salad | (Choose One)

Salads

***Local Field Greens* (VG/GF)**

Humboldt Fog Goat Cheese, Granny Smith Apples, Blackberries, Pistachio's, Blackberries, Champagne Vinaigrette

Classic Caesar Salad

Parmesan Reggiano, Torn Croutons, Garlic Anchovy Vinaigrette

***Endive Salad* (VG/GF)**

Organic Bosc Pears, Candied Pecans, Point Reyes Bleu Cheese, Maple Vinaigrette

Spinach Salad (GF)

Humboldt Fog Coat Goat Cheese, Medjool Dates, Teardrop Tomatoes, Pancetta Vinaigrette

~Baby Kale Salad~ (VEGAN)

Pickled Strawberries Avocado, Edamame, Quinoa, Watermelon Radish, Pine Nut, Golden Balsamic Vinaigrette

Baby Gem Iceberg Wedge

Smoked Bacon, Avocado, Toy Box Cherry Tomatoes, Radishes, Queso Fresco Cheese, Buttermilk Yogurt Dressing

Soups

Spring

Spring Pea and Mint-Crisp Prosciutto
Asparagus Bisque
Truffled Artichoke

Fall

Butternut Squash with Spiced Crème Fraiche
Apple Cauliflower Soup
Coconut Sweet Potato with Cardamom Cream

Summer

Smoked Tomato Soup with Genovese Basil & Torn
Croutons
French Lentils
Brentwood Corn Soup
Watermelon Gazpacho

Winter

Vanilla Scented Parsnip
Sunchoke Soup

Year Round

Caramelized Crouton with Duck Fat & Gruyere Cheese
Potato Leak with Fried Leaks
Clam Chowder with Tarragon Oil
Exotic Wild Mushroom Consume
Lobster Bisque with Cognac Cream Fraiche

Desserts | (Choose One)

Chocolate Mousse Cake with Guava Sauce
New York Cheesecake with Strawberry Coulis
Fresh Fruit Tart with Raspberry Puree
Tiramisu with Lady Fingers, Mascarpone & Chocolate Shavings
Coconut Panna Cotta with Mango Coulis, Toasted Coconut, Dragon Fruit & Crushed Pistachio
Strawberry Short Cake with Angel Food Cake & Whipped Cream

DINNER

(CONTINUED...)

Plated Dinner

For Split Entrees the Higher Priced Entrée will be Charged, Maximum of 2 Entrées

Plated Dinner Entrées

Poultry

Half Roasted Lemon Herb Chicken

Thyme Pan Juices, Wild Rice Pilaf, Broccolini & Organic Baby Carrots

Sonoma Chicken Breast

Olive Tapenade, Roasted Red Pepper Coulis, Creamy Polenta, Broccolini & Organic Baby Carrots

Pan Roasted Mary's Chicken Breast

Local Morel Mushrooms, Grilled Delta Asparagus, Roasted Fingerling Potatoes, Cipollini Onion & Pan Juices

Meats

Tuscan Ribeye Steak

Roasted New Potato, Taleggio Cheese, Vine Ripened Tomato, Basil Pesto, Verde Sauce

Prime Rib

Au Jus, Horseradish Cream, Bone Marrow Mash Potatoes, Creamed Bloomsdale Spinach

New York Steak

Cognac Green Peppercorn Sauce, Roasted Fingerling Potatoes, King Oyster Mushroom, Broccolini

Red Wine Braised Beef Short Rib

Natural Juices, Truffle Grit Cake, Royal Trumpet Mushroom

Filet Mignon

Exotic Wild Mushrooms, Rouge Fort Demi-Glace, Potatoes Fondant, Patty Pan Squash, Baby Carrot

Filet Mignon

Toasted Laurel Channel Goat Cheese, Port Tarragon Beurre Rouge, Sweet Potato Gratin, French Beans

Herb Crusted Colorado Lamb Rack

Red Wine Reduction, Minted Cous Cous, Roasted Root Vegetables, Grilled Asparagus

DINNER WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



DINNER

(CONTINUED...)

Plated Dinner

Seafood

Sake Ginger Wild Salmon

Coconut Basmati Rice, Ginger Gastrique, Sugar Snap Peas, Bamboo Shoots & Baby Daikon Sprouts

Walu

Pineapple Beurre Blanc, Shitake Mushrooms, Forbidden Black Rice, Chinese Long Beans & Chioggia Beets

Sea Bass

Salsa Verde, Avocado Crab Crema, Peruvian Mashed Potatoes, White Corn Puree & Cherry Tomato Confit

Alaskan Halibut

Heirloom Tomato Olive Relish, Piquillo Pepper Sauce, Scallion Potatoes Brandade, Broccolini & Organic Baby Yellow Carrots

Duets

Mary's Chicken Breast & Skuna Bay Salmon

Sauce Beurre Rouge, Butternut Squash Risotto, Romanesco & Baby Heirloom Squash

New York Steak & Vanilla Scampi Jumbo Prawns

Béarnaise Sauce, Champagne Vanilla Scampi Butter, Okinawa Purple Sweet Potato Mash, Broccolini & Bay Heirloom Carrots

Filet Mignon & Seared Diver Scallops

Tamari Glaze, Beet Root Purée, Shimeji Mushroom, Rhubarb & Popcorn Shoot

Filet Mignon & Maine Lobster Tail

Port Wine Sauce, Lemongrass Vanilla Butter, Potato Croquette, Delta Asparagus, Baby Heirloom Carrots & Romanesco

Vegetarian/Vegan Options

Vegetable Wellington (VG)

Ratatouille Roasted Vegetables Wrapped in a Puff Pastry with Tomato Basil Ragout

Butternut Squash Ravioli (VG)

Brown Butter, Sage Leave & Pine Nuts

Portabella Mushroom Napoleon (VG)

Layers of Zucchini, Yellow Squash, Eggplant, Vine Ripened Tomatoes, Plantains, Sweet Onions, Melted Goat Cheese, Roasted Red Bell Pepper Sauce, Grilled Asparagus in an Aged Balsamic Reduction

~Quinoa~ (VEGAN)

Teriyaki Glazed Fingerling Potatoes & Kale

DINNER WILL BE REPLENISHED FOR 60 MINUTES MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 1 HOUR, ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



RECEPTION

Hors d'oeuvres

Hors d' oeuvres

Spanakopita
Chicken Satay with Thai Peanut Sauce
Fried Vegetable Spring Rolls
with Sweet Chili Sauce
Camembert Crostini with Raspberry
Espelette Deviled Eggs with Smoked Bacon
Tomato Basil Bruschetta
Risotto Arancini with Porcini Cream

Bacon Wrapped Scallops
Mini Crab Cakes with Saffron Aioli
Crab Rangoon
Duck Pate Crostini
Bacon Wrapped Spot Prawns
with Maple Mustard Glaze

Wild Mushroom and Goat Cheese Crostini
Rouge Fort Tartlets
Avocado Toast with Smoked Salmon,
Dill & Capers
Seared Ahi Tuna Wonton with Wasabi Cream
Fraiche & Lemongrass Ginger Soy Glaze
Poached Prawns with
Tequila Lime Cocktail Sauce

Lobster Mango Bruschetta
Mini Beef Wellingtons

Melon and Prosciutto
Korean Style Pot Stickers
with Chili Miso Vinaigrette
Honey Habanero Chicken Wings
with Cilantro Lime Crema
Vegetable Empanadas
Mini Beef Meat Balls with
Sweet and Sour or Barbeque Sauce

Vegetable Samosa with
Tamarind Dipping Sauce
Endive with Smoked Salmon Mousse
& Halved Grapes
Steak Tartar Crostini with Chives
Oyster Rockefeller

Coconut Prawns with Mango Cocktail Sauce
Thai Beef Brochettes with Plum Sauce
Ceviche Cucumber Cups
Mini Crudité Cups with Tzatziki Sauce
Vietnamese Vegetable Spring Rolls
with Peanut Sauce
Salmon Tartar on Brioche

Mongolian Lamb Lollipops
Lobster Vietnamese Spring Roll
with Peanut Sauce

RECEPTIONS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



RECEPTION

Reception Displays

Reception Displays

Chips and Dips

Tortilla or Pita Chips with Guacamole and House Made Salsas

Crudité Display

With Tzatziki Sauce

In Season Fruit Display

Local Sliced Fruit and Berries

Baked Brie En Croute

Puff pastry, Local Organic Honey, Granny Smith Apples, Toasted Almonds, Grapes & Sliced Baguettes

Artisan Cheese Platter

Humboldt Fog Goats Cheese, German Cambozola, Port Salut, Dill Havarti, Smoked Gouda, Boursin, French Brie, Local Organic Honeycomb, Dried Fruits and Nuts, Baguettes, Crackers & Lavash

Assorted Sushi Display

Pickled Ginger, Wasabi & Soy Sauce

Poached Wild Salmon

Pomegranate Vinaigrette

Smoked Salmon Display

Capers, Red Onions, Chopped Eggs & Mini Bagels

Dungeness Crab Artichoke Dip

Blue Corn Tortilla Chips

Mediterranean Display

Assorted Hummus, Rice Dolmas, Kalamata Olives, Pita Bread & Lavash

Charcuterie

Assorted Salami, Prosciutto Di Parma, Pate's, Terrines, Mortadella, Dry Spanish Chorizo, Marinated Olives, Cornichons, Brie Cheese & Whole Grain Sonoma Mustard

Antipasto

Assorted Salami, Cured Meats, Marinated Artichoke hearts, Grilled Vegetables, Assorted Olives, Pepperoncini, Sun dried Tomatoes, Grilled Vegetables, Buffalo Mozzarella & Cherry Peppers

Fisherman's Wharf Bar

Jumbo Spot Prawns, Snow Crab Claws, Oysters on the Half Shell, Green Lip Mussels, Cocktail Sauce, Tabasco, Lemon Wedges & Mignonette Sauce

RECEPTIONS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



RECEPTION

Action Stations

Minimum of 50 Guests Required for Action Stations

Seafood Martini Bar

Wild Poached Salmon Martini

Tzatziki Sauce, Organic Watercress, Lemon Oil, Organic Toy Box Tomatoes, Fresh Dill, Tobiko Caviar

Wild Spot Prawns Cocktail Martini

Tequila Lime Cocktail Sauce, Lemon Wedges, Shaved Iceberg Lettuce, Vegetable Confetti, Micro Greens

Lobster Mango Martini

Honey Coconut Lime, Endive, Chives

Soup Shots

Chilled Avocado

Toasted Cumin Crème Fraiche

Oregon Bay Shrimp

Bloody Mary Cocktail Sauce

Dungeness Crab and Melon Mint Gazpacho

Starch Stations

Gnocchi, Orecchiette Pasta, Rigatoni

Bolognese Sauce, Gorgonzola Cream, Basil Pesto

Risotto Station ***Chef Attendant Required***

Arborio Rice, Fresh Herbs, Shitake Mushrooms, Smoked Chicken, Chicken Stock, Heavy Cream, Truffle Oil & Parmesan Reggiano (*CHEF ATTENDANT REQUIRED*)

Mash Potato Bar

Sautéed Mushrooms, Smoked Bacon, Cheddar Cheese, Sour Cream, Butter, Green Onions

RECEPTIONS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS ADDITIONAL CHARGES WILL APPLY

RECEPTION

(CONTINUED...)

Action Stations

Protein Stations

Ahi Poke Tuna Station

Sashimi Grade Ahi, Green Onions, Cilantro, Mangos, Jalapeno, Sweet and Spicy Marinade, Assorted Wontons and Chips

Ceviche Station

Wild Salmon, Bay Scallops, White Shrimp, Lime Juice, Cilantro, Red Onions, Bell Peppers, Tomatoes, Green Onions, Ginger, Plantain and Tortilla Chips

Mini Burger Sliders

Kobe Beef, Sliced Cheddar, Pickles, Ketchup, Mustard, Mayonnaise and Brioche Buns

Short Rib Sliders

Kimchee, Spicy Ketchup and Brioche Buns

Themed Reception Stations

Build Your Own Fajita Bar

Grilled Marinated Chicken
& Beef Strips
Sautéed Bell Peppers
& Onions

Flour Tortillas
Shredded Cheddar Cheese
Pico de Gallo
Sour Cream

Guacamole
Flour & Corn Tortillas

Tapas Bar

Olive Oil Roasted Marcona
Almonds
Spicy Spanish Olives
Shrimp Mojo Verde

Fried New Potatoes with Herb
& Sea Salt
Serrano Ham & Manchego
Cheese

Mini Chorizo & Cheese
Empanadas

Gastro Pub

Buffalo Chicken Sliders
Really Good Fish & Chips
Duck Meat Balls

Grilled Boudin Blanc
with Truffle Cream
Angels on Horsebacks

Deviled Eggs with Smoked
Salmon

Ramen Noodle Bar

Ramen Noodles
Garlic Pork Broth
Shoyu Broth
Roasted Pork or
Braised Beef Short Rib

Dried Mushrooms
Egg
Bamboo Shoots
Nori
Tokyo Turnips

Daikon
Red Mustard Greens
Corn

Chinatown Dim Sum

Steamer Baskets filled with Pot Stickers, Sui Mai and Pork Buns. Served with Ginger Soy and Chili Sauce

RECEPTIONS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



RECEPTION

(CONTINUED...)

Action Stations

*All Items are Carved to order by Chef's Attendants. Minimum of 50 Guests Required for Carving Stations
Chef Carver Attendant Fee Required per every 50 Guests*

Carving Station

Herb Crusted Roasted Turkey

Cranberry Ginger Relish, Sonoma Honey Mustard, Parker House Rolls (Serves 50 Guests)

Herb and Pepper Crusted Beef Tenderloin

Porcini Mushroom Merlot Sauce, Horseradish Crème Fraiche (Serves 50 Guests)

Roast New York Strip Loin

Porcini Herb Crust, Pinot Noir Demi-Glace (Serves 50 Guests)

Slow Roasted Prime Rib

Au Jus, Horseradish Sauce (Serves 50 Guests)

Roasted Leg of Lamb

Truffle Rosemary Merlot Sauce, Mint Chimichurri (Serves 50 Guests)

Roasted Berkshire Pork loin

Apple Cider Brine, Apple Cherry Confit, Pork Jus (Serves 50 Guests)

Virginia Ham

Pineapple Orange Bourbon Glaze (Serves 50 Guests)

RECEPTIONS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



RECEPTION

(CONTINUED...)

Dessert Stations

Minimum of 50 Guests Required for Action Stations

Attendant Fee of Required per every 50 Guests

Dessert Action Station

Build Your Own Sundae Station

Vanilla, Chocolate and Strawberry Ice Cream

Nuts, M&M's, Chocolate Chips

Oreo Crumbles, Brownie Bites, Cherries

Caramel & Chocolate Sauce

Fresh Whipped Cream

Starbucks® Regular, Decaffeinated and Herbal Teas

Chocolate Fountain Station

Rice Crispy Treats

Marshmallows, Cubed Pound Cake

Strawberries, Melon & Bananas

Starbucks® Regular, Decaffeinated and Herbal Teas

Walnut Creek Dessert Station

Chef's Assorted Cakes and Pies:

Apple Pie, Fruit Tarts, Cheesecake

German Chocolate Cake

Tiramisu & Carrot Cake

Starbucks® Regular, Decaffeinated and Herbal Teas

RECEPTIONS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



BEVERAGE

Wine & Champagne

A Corkage Fee per 750 ml Bottle Will Apply to All Outside Wine Brought In

House Wine – Local

Chardonnay
Cabernet Sauvignon

Sparkling Wine & Champagne

Domain Ste. Michelle Brut – Columbia Valley,
Washington
Chandon California Rosé – Yountville, California
Roederer Estate Brut - Anderson Valley,
California
Veuve Clicquot Brut – Reims, France

Chardonnay

Terrazas de los Andes – Mendozas, Argentina
Newton – Sonoma/Napa Valley, California
Laguna Ranch – Russian River Valley,
California
Miner Winery – Napa Valley, California

Sauvignon Blanc

Ancient Peaks – Paso Robles, California
Hall Napa Valley – Napa Valley, California

Specialty Whites

Chas Smith Kung Fu Girl (Riesling) –
Washington
MacMurry Estate Vineyards (Pinot Grigio) – Russian
River, Sonoma County, California

Pinot Noir

Hangtime Winery – California
Hahn Family Winery – Monterey, California
Mac Murray – Sonoma Coast, California

Zinfandel

Bone Shaker – Lodi, California
Pedroncelli Mother Clone – Dry Creek Valley,
California

Merlot

Wente Sandstone – Livermore, California
Rodney Strong – Sonoma County, California

Malbec

Terrazas de los Andes – Mendozas, Argentina
Catena Zapata – Mendoza, Argentina

Red Blend

Neyers Sage Canyon – Napa Valley, California
Taken Wine Co. – Napa Valley, California

Cabernet Sauvignon

Terrazas de los Andes – Mendozas, Argentina
Louis M. Martini – Sonoma County, California
Folie a Deux - Alexander Valley, California
Kenwood, Jack London Vineyard, Sonoma County
California

BARTENDERS

Bartenders are Required for All Bar Service.
1 Bartender Per Every 75 Guests

BEVERAGE

HOSTED BAR PACKAGES

House Brands

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam Whiskey
Canadian Club Whiskey
Lunazul Agave Tequila
Christian Brothers Brandy VS

Top Shelf Brands

Absolut Vodka
Tanqueray Gin
Captain Morgan Original Spiced Rum
Bacardi Superior Light Rum
Johnnie Walker Red Label Scotch
Maker's Mark
Jack Daniel's
Seagram's VO
Patrón Silver Tequila
Courvoisier VS

Beer

Domestic Beer

Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Light

Imported Beer

Amstel Light, Corona Extra, Corona Light, Heineken & New Castle

Craft Beer

Samuel Adams Boston Lager & Blue Moon Belgian White

Regional Craft Beer

Lagunitas IPA, Sierra Nevada Pale Ale, Firestone 805, Cali Craft IPA & Deschutes Black Butte Porter

Cider

Angry Orchard – Apple Cider
Golden State Cider – Dry Apple Cider

Non-Alcoholic

Clausthaler (NA)

Beer, Wine & Soft Drinks

Priced Per Person Per Hour

House Brands

Priced Per Person Per Hour

Top Shelf Brands

Priced Per Person Per Hour

*Special Note Regarding Bar Arrangements:

The Walnut Creek Marriott is the Sole Alcoholic Beverage Licensee on the Hotel Premises. It is Subject to the Regulations of the State Alcoholic Beverage Commission and Violations of the Regulations May Jeopardize the Hotel's License. We Request Your Cooperation in Honoring the Hotel's Policy of Prohibiting Alcoholic Beverages from Outside Sources to be brought on Property without Authorization and Appropriate Corkage Fees.

BARTENDERS

Bartenders Are Required For All Bar Service.
1 Bartender Per Every 75 Guests

*BARS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS
ADDITIONAL CHARGES WILL APPLY*

BEVERAGE

HOSTED CONSUMPTION BAR

House Brands

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam Whiskey
Canadian Club Whiskey
Lunazul Agave Tequila
Christian Brothers Brandy VS

Top Shelf Brands

Absolut Vodka
Tanqueray Gin
Captain Morgan Original Spiced Rum
Bacardi Superior Light Rum
Johnnie Walker Red Label Scotch
Maker's Mark
Jack Daniel's
Seagram's VO
Patrón Silver Tequila
Courvoisier VS

Beer

Domestic Beer

Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Light

Imported Beer

Amstel Light, Corona Extra, Corona Light, Heineken & New Castle

Craft Beer

Samuel Adams Boston Lager & Blue Moon Belgian White

Regional Craft Beer

Lagunitas IPA, Sierra Nevada Pale Ale, Firestone 805, Cali Craft IPA & Deschutes Black Butte Porter

Cider

Angry Orchard – Apple Cider
Golden State Cider – Dry Apple Cider

Non-Alcoholic

Clausthaler (NA)

Martini Pour

- House Brand
- Top Shelf

Rocks Pour

- House Brand
- Top Shelf

Mixed Drinks

- House Brand
- Top Shelf
- Cordials

Beer

- Domestic
- Imported
- Craft

House Wine

Mineral Water, Juices and Soft Drinks

Special Order Kegs (200 servings)

- Domestic - Imported

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BARTENDERS

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1 Bartender Per Every 75 Guests

*BARS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS
ADDITIONAL CHARGES WILL APPLY*

BEVERAGE

NO HOST CASH BAR

Prices listed are Based On Consumption

House Brands

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam Whiskey
Canadian Club Whisky
Lunazul Agave Tequila
Christian Brothers Brandy VS

Top Shelf Brands

Absolut Vodka
Tanqueray Gin
Captain Morgan Original Spiced Rum
Bacardi Superior Light Rum
Johnnie Walker Red Label Scotch
Maker's Mark
Jack Daniel's
Seagram's VO
Patrón Silver Tequila
Courvoisier VS

Beer

Domestic Beer

Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Light

Imported Beer

Amstel Light, Heineken, Corona Extra, Corona Light & New Castle

Craft Beer

Samuel Adams Boston Lager & Blue Moon Belgian White

Regional Craft Beer

Lagunitas IPA, Sierra Nevada Pale Ale, Firestone 805, Cali Craft IPA & Deschutes Black Butte Porter

Cider

Angry Orchard – Apple Cider
Golden State Cider – Dry Apple Cider

Non-Alcoholic

Clausthaler (NA)

Martini Pour

- House Brand
- Top Shelf

Rocks Pour

- House Brand
- Top Shelf

Mixed Drinks

- House Brand
- Top Shelf
- Cordials

Beer

- Domestic
- Imported
- Craft

House Wine

Mineral Water, Juices and Soft Drinks

*Special Note Regarding Bar Arrangements:

The Walnut Creek Marriott is the Sole Alcoholic Beverage Licensee on the Hotel Premises. It is Subject to the Regulations of the State Alcoholic Beverage Commission and Violations of the Regulations May Jeopardize the Hotel's License. We Request Your Cooperation in Honoring the Hotel's Policy of Prohibiting Alcoholic Beverages from Outside Sources to be brought on Property without Authorization and Appropriate Corkage Fees.

Cash Bar Sales Are Not Applied to Contracted Food and Beverage Minimums

BARTENDERS

Bartenders Are Required For All Bar Service.
1 Bartender Per Every 75 Guests

BARS WILL BE REPLENISHED FOR 2 HOURS MAXIMUM. SHOULD THE SERVICE REQUESTED EXTEND BEYOND 2 HOURS ADDITIONAL CHARGES WILL APPLY

WALNUT CREEK MARRIOTT

2355 North Main St, Walnut Creek, CA 94596 T: 925.934.2000



GENERAL INFORMATION

Thank you for selecting the Walnut Creek Marriott for your upcoming event. The printed menus are guidelines designed to assist you. Our event staff will be happy to prepare customized proposals to meet your specific needs.

Service Charge and Sales Tax

A 23% taxable service charge will be added to all food, beverage, room rental and audio-visual charges. California law states that the service charge, set-up charge, bartender charge, and attendant fees are subject to sales tax (currently 8.25%).

Deposits

A deposit, depending on the size of your event, will be required in order to make the function reservation confirmed and definite. The initial deposit is due within (10) working days of the receipt of your contract. All initial deposits, to confirm and make definite function space reservations, are non-refundable.

Cancellation

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the Hotel in preparation for your event.

Parking Fees

Parking rates are as follows: \$14.00 Daily / Event Parking (NO in & out privileges). \$25.00 Overnight Parking (WITH in & out privileges) Prices are subject to change without notice.

Room Changes

Room sets outside the standard hotel guidelines will be subject to additional labor fees. Changes made on site are subject to a \$100 labor charge for the first hour and \$50 per man hour after, plus 23% taxable service charge.

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to relocate your function with notification if the attendance changes significantly.

Diagrams

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two (2) weeks prior to your Event. (Special seating diagrams with numbered tables are available if there is to be assigned seating.)

Rental Fees

- Standard Ivory & Black Linens are included in the room rental fee. Other Colors and sizes are available upon request for an additional fee.
- Riser
- Dance Floor

Identification of Meeting

If your group is to be identified by a name or division other than that which is stated on the contract, please notify your Event Management representative so that the Hotel may accurately post your event.

GENERAL INFORMATION

(CONTINUED...)

Signage

It is limited to one (1) sign by your function room. No other signs will be permitted in the main lobby or halls without approval. Banners are limited strictly to your function space. At no time will signs or banners be taped or otherwise affixed to the walls. Exceptions to any of the above must be approved by the Hotel management. Signage must be professionally printed. Handwrite signs are not permitted.

Food & Beverage

Current prices are indicated on the enclosed menus and are subject to change without notice. Any price fluctuation will be confirmed in advance by your Event Manager. We will make every effort to adjust menus to conform to religious or dietary preferences. Our Culinary Team will gladly customize a menu for your special event.

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverage into the Hotel without prior approval or your event manager advance and subject to labor and/or corkage fees.

The final details of your event are to be submitted to your event manager at least ten (10) business days prior to your event so that our entire staff may prepare to accommodate your needs. A guaranteed attendance must be confirmed (7) business days in advance. This attendance count may increase up until 3 days prior and that will be the final guaranteed attendance. We cannot guarantee we will be able to accommodate any changes made after that time.

We will set and prepare for 5% over the guarantee for groups of up to 100 guests and 3% over the guarantee for groups larger than 101 guests.

All buffet and coffee break pricing based on 1-2 hours maximum service. Should the service request extend beyond 1-2 hours, additional charges will apply.

Carvers, station attendants and food cocktail servers are available at a fee of \$150.00 per attendant for up to three-hour time period. Additional hours are available at a fee of \$25.00 per hour per attendant. An additional service charge will be levied if a breakfast or lunch exceeds three hours, or a dinner function exceeds four hours in duration. Charges will be calculated at \$25.00 per server per hour beyond the allotted time for your event.

If alcoholic beverages are to be served on premises (or elsewhere under the Hotel's alcoholic beverage license), the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse Alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. Please inform your guests of this policy. We may also call this person a cab to go home in, at their expense, if they are driving a vehicle or ask a member of their group to take them home.

Corkage

A \$20.00 per 750ml bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside liquor and beer are not permitted without approval from the hotel. Corkage fees are not applied to contracted food and beverage minimum. This fee is a service charge for providing outside wine.

GENERAL INFORMATION

(CONTINUED...)

Requests for Multiple Entrees

For plated meals we allow a maximum of two entrees, plus a vegetarian selection. The salad and dessert selection must be the same. The higher priced of the two entrée selections will be the cost per person for your meal. Each item must be guaranteed separately. We require a detailed spreadsheet with all guests and their entrée selections along with an entrée indicator card that guests will place above their place setting.

Decorations by Outside Vendors

All centerpieces or decorations must meet Hotel and Fire Department regulations. Balloons must be tied down and are not to be free-floating. Tacks or nails may not be applied to walls, ceiling, or doors. Please consult your Event Manager for assistance in displaying material. Smoke or fog machines are strictly prohibited and the use of either will result in evacuation of ballroom and a \$1,500.00 fine. The Walnut Creek Marriott is not responsible for lost or damaged items provided by you for use during your event.

Exhibit Vendor Tables

After the first 25 tables a fee of \$25 per vendor will be charged and includes choice of 6 or 8 foot table, two chairs and trash can for each exhibit booth or space. This does not include electrical services.

Electrical

Vendors are responsible for their own equipment and set-up. They must keep any extraneous equipment in the ballroom out of sight of guests, and for safety reasons, must tape down all electric cords. Electrical needs exceeding existing 120/20 amp wall plugs must be arranged in advance. Please notify your Event Management representative a minimum of 72 business hours prior to your function. A supplemental power fee will apply.

Shipping & Receiving

To assure efficient handling and storage of materials, we suggest that you notify your Event Management representative of your requirements in advance. As storage space is limited. Please direct deliveries to the hotel's Receiving Department no more than three business days prior to the date of your event, and between the hours of 9:00 a.m. and 4:00 p.m., Monday through Friday (excluding holidays). Please make prior arrangements to have your boxes returned to your organization. All packages must be labeled with the organization's name/function date/organization's representative name/hotel event manager name. Our box handling fee is: 5-10 boxes, \$75.00; 11-30 boxes, \$150.00. The fee for more than 30 boxes or boxes of unusual size or weight will be negotiated. The Hotel cannot secure such items which are not reclaimed on the event date. Please designate a representative from your party to collect any such items at the conclusion of your event. For outgoing packages please request Hotel's Shipping Authorization Form for pricing, pick-up information, fees and other shipping and requirements.

GENERAL INFORMATION

(CONTINUED...)

Entertainment

The hotel reserves the right to require the client and/or entertainers to lessen the volume and, if necessary, to perform without amplification.

Appropriate attire is required, and the Banquet Supervisor may monitor the entertainment for volume and inappropriate content. Bands, disc jockeys, and entertainers must be completely set-up at least thirty minutes prior to the arranged opening of the function room. All disc jockeys, musicians, and entertainers are to be completely self-equipped and self-set.

Supplementary electrical power is subject to additional charges. It is the client's responsibility to inform vendors of these policies.

Disturbances & Extra Cleaning Fees

Loud noise and/or music may disrupt other functions. If such disturbance causes harm to another group and compensation is deemed necessary, the cost of compensation may be added to your final charges. Clean up is provided by the Hotel. However, should any extra ordinary cleaning, in the Hotel's judgment, be necessary, or should there be damages to Hotel property, the Hotel's cost of such clean up or repair will be added to your final charges.

Conditions for Public Events

Certification of insurance must be provided by clients inviting the public to events held at the Hotel and clients working with third-party vendors exhibiting at the hotel.

Security

Arrangements for security must be made a minimum of two (2) weeks prior to your event. Security officers are available at the per hour cost for a four (4) hour minimum, pricing confirmed in advance by your Event Manager.

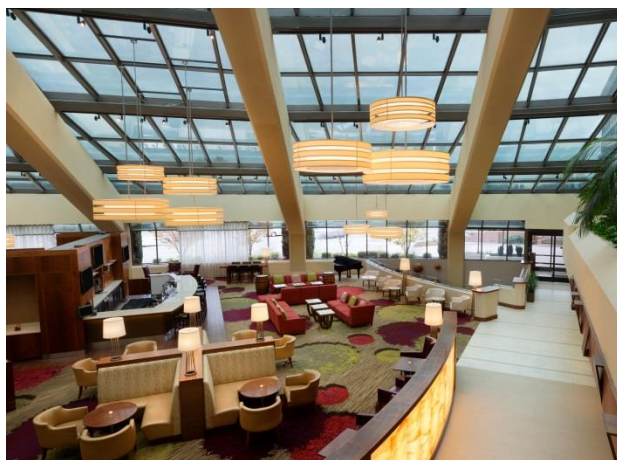
All Security companies must have workers compensation and liability insurance policies in effect to be allowed on property.

If, in the sole judgment of the hotel, security is required to maintain order due to the size and nature of your event, the hotel may require you to provide, at your expense, bonded security personnel. In particular, this may apply when valuable exhibits, merchandise, and the like are displayed or held overnight in the hotel. In accordance with our insurance contracts, under no circumstances will weapons or firearms be permitted on Hotel premises. The Hotel has the right to shut down any event deemed inappropriate or excessive. In addition, individuals who are demonstrating poor behavior or are dressed in appropriately will be asked to leave the property.

HOTEL INFORMATION

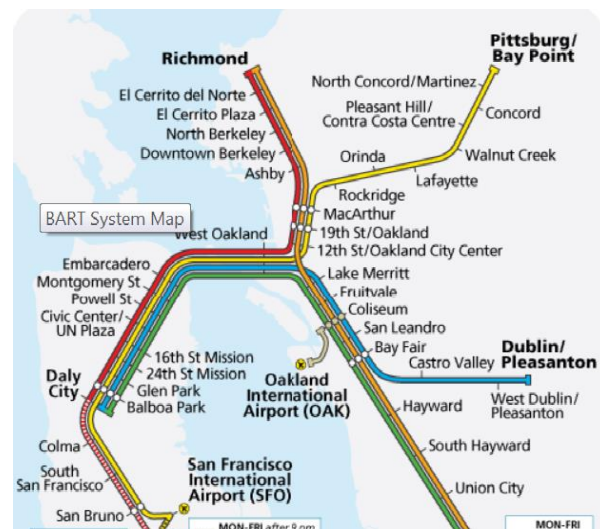
ABOUT THE WALNUT CREEK MARRIOTT

- * 342 Deluxe Guest Rooms, some with balconies & views of Mt. Diablo. All redone/updated in a loft-style that included the installation of designer plank flooring, lighting, furniture & soft goods to create a comfortable, sound-proofed space to rest & relax. Rooms feature LG 49" TV/ Enseo/ Netflix/ You Tube.
- * High-speed wireless Internet connections in every room
- * 42 exclusive Club Level rooms, featuring upgraded amenities, deluxe Continental Breakfast and complimentary evening cocktails & hors d'oeuvres
- * Newly renovated fitness center and outdoor pool
- * Átrio features California cuisine in a beautiful sunlit atrium.
- * Átrio features live Music on Friday and Saturday nights
- * Complimentary shuttle service within three mile Radius.
- * Proximity from: Oakland International Airport is 26 Miles and San Francisco is 36 Miles.
- * Minutes from the Walnut Creek Bay Area Rapid Transit (BART Station) & Walnut Creek Downtown.



MEETING & BANQUET ROOMS

- * 20 function rooms, ranging in size from a 6-person Boardroom to the California Ballroom, which seats 400
- * Choose from our Banquet Menus or create a custom menu with our experienced Events Team
- * Earn Marriott Reward Points
- * Specializing in both Corporate and Social Events
- * On-site Audio/Visual Company
- * Low-cost wired and wireless high-speed Internet Connections



LOCATION

- * The Walnut Creek Marriott is located off Interstate 680, just north of the junction with Highway 24
- * Take the North Main Street exit from I-680, turn South on North Main to Parkside Drive
- * 30 miles from San Francisco International Airport

WALNUT CREEK MARRIOTT

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HOTEL INFORMATION

(CONTINUED...)

WALNUT CREEK MARRIOTT
 2355 North Main Street
 Walnut Creek, CA 94596
 Hotel (925) 934-2000
 Sales Direct (925) 927-1121
 Sales Fax (925) 933-6043
 walnutcreekmarriott.com



MEETING & BANQUET SPACE

	Sq. Ft.	Dimensions	Banquet	Classroom	Theater	U-Shape	Conference
California Ballroom	5,329	73'x73'x13'	400/330*	300	500		
One Salon	744	24'x31'x13'	50	33	70	24	28
Two Salons	1,488	48'x31'x13'	100	72	140	45	54
Three Salons	2,232	73'x'31'x13'	150	120	200	63	72
Three Salons +Hallway	3,035	73'x42'x13	200	150	260		
Contra Costa Room	4,136	94'x44'x10'	240/180*				
Contra Costa I (2 Pillars)	2,992	68'x'44'x10'	180	90	160		
Contra Costa II	1,200	40'x30'x10'	60	54	108	32	
Sacramento Room	792	36'x22'x8'	40	30	60	24	30
Santa Rosa Room	792	36'x22'x8'	40	30	60	24	30
San Jose Room	625		30	27	45	21	24

Please Note: Maximum capacities listed are for typical arrangements, and can vary according to your requirements. *Smaller number is the capacity with a dance floor and head table.

BOARDROOMS

Santa Cruz	3rd Floor	10
Santa Clara	4th Floor	10
Santa Catalina	5th Floor	10
San Diego	3rd Floor	6
San Carlos	4th Floor	6
San Francisco	5th Floor	6
Note: 10-person Boardrooms have private Restrooms		
Note: 10-person Boardrooms have private Restrooms		

The Walnut Creek Marriott has created exceptional Event Menus to suit every occasion and satisfy the most discriminating palate

To view our complete Banquet Menu visit our website and follow these links:

- >Plan Event & Meetings
- >Business Meetings

WALNUT CREEK MARRIOTT

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AUDIO VISUAL INFORMATION



... AUDIO VISUAL PRICING ...

Hotel Front Desk: 1-925-934-2000 Fax: 1-925-934-6374 2355 North Main Street, Walnut Creek, California 94596 USA

Meeting Room Support Package \$165

Skirted Tripod Screen, AC Extension Cord and Power Strip, Skirted AV Cart or Table and All Cords Safely Taped.

Standard Ballroom Support Package \$225

10' or 12' Cradle Screen, AC Extension Cord and Power Strip, Skirted AV Cart or Table, Technician Setup Assistance & All Cords Safely Taped.

Labor \$45

With an Small Boardroom Projector add \$295

With a Standard Ballroom Projector add \$375

Ballroom Extra Bright Projector please call

Deluxe Ballroom Support Package \$350

7' x 12' HD Format Fast Fold Deluxe Screen with Dress Kit , AC Extension Cord and Power Strip, Skirted AV Cart or Table, Technician Setup Assistance & All Cords Safely Taped.

With a Deluxe Ballroom Projector add \$450

RF Wireless Mouse add \$40

Laptop/iPod Audio Patch add \$50

Standard Flip Chart Package \$ 65

Hardback Easel (Sales Items i.e. Paper Pad, Color Markers)

Post-it Style Flip Chart Package \$85

Hardback Easel (Sales Items i.e. Paper Pad, Color Markers)

Premium Sound System \$295

Includes 2 Self Powered Digitally Enhanced 15-inch, 2-way Speakers on Professional Grade Tripod Stands

Audio Accessories

Presidential VIP Podium Microphone \$ 85

Handheld Wired Microphone \$ 60

UHF Wireless Microphone - Lav or HH \$155

Polycom Conference Telephone \$160

4 Channel Mic Mixer \$ 60

6-8 Channel Stereo Mic Mixer \$ 100

16 Channel Digital Mixing Console Available \$150

Presentation Accessories

Tripod Easel \$ 25

White Board (4'x3') \$ 65

AC Extension Cord and Power Strip \$ 35

Pipe & Drape (per 10' section) \$150

Video & Computer Equipment

Standard PC Laptop CALL

Seamless Scaler/Switcher CALL

VGA or HDMI Distribution Amp \$ 75

Professional LED Lighting Packages Available Per Request

LABOR RATES

Set-up and Strike

Mon - Fri 7am - 5pm \$90/hr

Mon - Fri 5pm - Midnight \$135/hr

Mon - Fri Midnight - 7am \$135/hr

Sat - Sun 7am - 5pm \$90/hr

Sat - Sun 5pm - Midnight \$135/hr

In Room Tech

* Mon - Fri 7am - 5pm \$90/hr

* Mon - Fri 5pm - Midnight \$135/hr

* Mon - Fri Midnight - 7am \$180/hr

* Sat - Sun 7am - 5pm \$135/hr

* Sat - Sun 5pm - Midnight \$180/hr

* Above rates are subject to a 5 hour minimum and hourly per technician

All rentals are charged per room, per day.

Prices subject to change without notice. Equipment or services cancelled within 24 hours of event will be charged at full price

NOTE: All equipment will be subject to service charge and tax. Complicated, extensive or multiple set-ups may require additional labor charge.

Dobil Laboratories audio visual rental and hospitality division closely partners with hotels and conference centers around the country. We provide unique audio visual rental and support programs to exceed the "high tech" demand of modern hotel guests and meeting professionals. Regardless of the size of the facility, we start with the right equipment, training, and sales support to ensure the finest client support with knowledgeable staff and cutting edge presentation technology.

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