

events by Marriott



breakfast



breaks



lunch



reception



dinner



beverage

healthy

technology

info

crafted for you

NAPA VALLEY MARRIOTT HOTEL & SPA

3425 Solano Avenue | Napa | California 94558

www.napavalleymarriott.com

NAPA VALLEY MARRIOTT HOTEL & SPA
3425 Solano Avenue | Napa | California 94558
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events by Marriott

breakfast

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

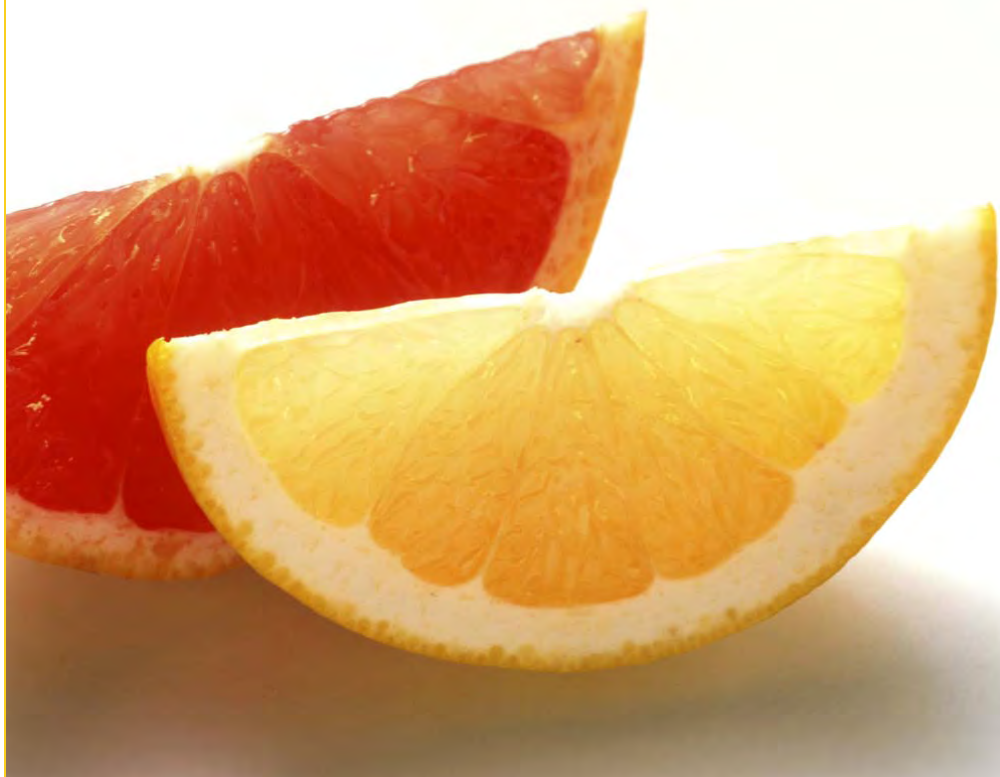
[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



SEASON

- [cereals](#)
- [juices](#)
- [coffee](#)
- [teas](#)
- [pastries](#)
- [milk](#)
- [yogurt](#)
- [eggs](#)

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Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

[home](#) < >

Continental Breakfasts

Continental

An Assortment of Chilled Juices
Freshly Sliced Seasonal Fruit and Berries
Assortment of Pastries and Bagels with Cream Cheese
Starbucks Regular and Decaffeinated Coffee, Tazo Teas & Hot Chocolate

The Healthy Continental

An Assortment of Chilled Juices
Freshly Sliced Seasonal Fruits and Whole Berries, Assorted Low-Fat Yogurts, Almond Granola with Dried Fruits
Hot Oatmeal Served with Cream, Sliced Bananas, Strawberries, Brown Sugar, Dried Fruits and Honey
Assorted Muffins, Scones and Sliced Bagels Served with Low Fat Cream Cheese and Fruit Preserves
Starbucks Regular and Decaffeinated Coffee, Tazo Teas & Hot Chocolate

Enhancements

B.E.C. Croissant (Bacon, Egg and Cheese)
Scrambled Egg Bar: Diced Ham, Peppers, Onions, Jack and Cheddar Cheese (self serve)
Breakfast Wrap Stuffed with Bacon, Potato, Scrambled Egg, Salsa, and Cheddar Cheese
Oatmeal or Cream of Wheat with Cream, Brown Sugar and Raisins
Italian Frittata with Mushrooms, Spinach and Jack Cheese

Chef Stationed Enhancements

Waffles with Fresh Berries, Bananas, Whip Cream and Maple Syrup
Omelet Station: Cheddar Cheese, Onions, Green Peppers, Ham, Spinach and Mushrooms



One selection per group – Enhancements based on one serving per person, minimum of 20 guests

Breakfast Buffets

The Winemaker

- Seasonal Fruits and Berries
- Fluffy Scrambled Eggs
- Crisp Country Bacon Strips
- Grilled Breakfast Link Sausage
- Country Potatoes with Onions and Peppers
- Assorted Cold Cereals
- Breakfast Pastries



The Vintage

- Seasonal Fruits and Berries
- Pancakes with Assorted Fruit Toppings, Traditional Maple Syrup and Whipped Butter
- Fluffy Scrambled Eggs
- Crisp Country Bacon Strips
- Grilled Breakfast Link Sausage
- Biscuits and Sausage Gravy
- Country Potatoes with Onions and Peppers
- Assorted Cold Cereals
- Danish, Muffins and Croissants

The Harvest

- Seasonal Fruits and Berries
- Harvest Benedict: Shaved Ham and Poached Eggs on an English Muffin with Chive Hollandaise
- Individual Herb and Boursin Cheese Frittatas
- Roasted New Potatoes
- Hickory Smoked Ham Steak
- Grand Marnier French Toast with Cinnamon Butter and Hot Maple Syrup
- Breakfast Pastries and Assorted Bagels with Cream Cheese

Heart Smart – Any Scrambled Egg dish may be prepared with a low-cholesterol egg substitute

All buffet breakfasts include Starbucks Regular and Decaffeinated coffee, Tazo teas, hot chocolate, milk and assorted juices. Minimum of 40 guests required – One selection per group.

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events by Marriott

BREAKFAST **breaks** **lunch** **reception** **dinner** **beverage** **healthy** **technology** **info**

Plated Breakfast

The Traditional

Fluffy Scrambled Farm Fresh Eggs
Crisp Country Bacon Strips
Grilled Breakfast Link Sausage
Country Potatoes

Yountville

Individual Herb and Boursin
Cheese Frittatas
Virginia Ham Steak
Buttermilk Biscuit with Country
Gravy
Seasoned New Potatoes

St. Helena

Scrambled Eggbeaters with
Asparagus and Jack Cheese
Chicken Apple Sausage
Parsley-Chive Potatoes

Oakville

Poached Eggs on an English
Muffin with Canadian Bacon
and Chive Hollandaise Sauce
Country Style New Potatoes

Frangelico French Toast

Hand Cut Sourdough French Bread Battered
with Egg, Frangelico, Orange Zest and
Cinnamon
Whipped Butter, Mascarpone Cheese, Hot
Maple Syrup
Grilled Breakfast Sausage Links

All breakfasts include Pastries, Starbucks Regular & Decaffeinated
Coffee, Tazo Teas, Hot Chocolate and Fresh Orange Juice

Minimum of 15 guests required – One selection per group

Heart Smart – Any Scrambled Egg dish may be prepared with a low-cholesterol egg substitute.



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events by Marriott

breaks

[breakfast](#)

BREAKS

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



DELIGHT

- [muffins](#)
- [juices](#)
- [nuts](#)
- [popcorn](#)
- [pretzels](#)
- [cakes](#)
- [soda](#)
- [cappuccino](#)

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[home](#) < >

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

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events by Marriott

[breakfast](#)

[BREAKS](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

Theme Breaks

The Cookie Jar

Assortment of Freshly Baked Cookies, Brownies and Granola Bars

Ice Cold Milk, Assorted Soft Drinks and Bottled Waters

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Hot Chocolate

The Energizer

Assorted Power Bars, Granola Bars and Candy Bars

Seasonal Sliced Fruit

Fresh Fruit Smoothies

Over the Rainbow

Frozen Fruit Bars and Ice Cream Bars

Assortment of Tea Cookies & Biscotti

Flavored Mineral Waters

Assorted Soft Drinks and Lemonade

Intermission

Buttered Popcorn, Giant Warm Pretzels with Mustard

Individual Bags of Chips and Cracker Jacks

Assorted Candy Bars

Assorted Soft Drinks and Bottled Waters

Spa Break

Fresh Orange Juice and Berry Drinks

Fresh Fruit Kabobs and Granola Bars

Yogurt with Fruit Toppings and Granola

Assorted Soft Drinks and Flavored Waters

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Death by Chocolate

Triple Chocolate Cheesecake

Chocolate Chunk Cookies

Chocolate-Dipped Strawberries

Cartons of Chocolate Milk

Freshly Brewed Regular and

Hot Chocolate, Starbucks

Decaffeinated Coffee and Tazo Teas



Meeting Packages

Vintners

Continental Breakfast

An Assortment of Chilled Juices, Breakfast Pastries, Freshly Sliced Seasonal Fruits and Berries

Starbucks Regular & Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Morning Break

Starbucks Regular & Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Afternoon Break

Variety of Freshly Baked Cookies and Brownies

Starbucks Regular & Decaffeinated Coffee, Tazo Teas and Hot Chocolate, Assorted Soft Drinks and Bottled Waters

Harvest

Continental Breakfast

An Assortment of Chilled Juices, Breakfast Pastries, Freshly Sliced Seasonal Fruits and Berries

Starbucks Regular & Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Morning Break

Starbucks Regular & Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Executive Wine Country Buffet

Baby Spinach Salad with Creamy Chevre-Raspberry Dressing

Rosemary Roasted Chicken Breast with Field Mushroom Chicken Demi Glace

Cabernet and Garlic Braised Beef Short Ribs, Garlic-Chive New Potatoes and Sautéed Vegetable Medley

Assorted Artisan Breads and Caramel Apple Granny Pie

Afternoon Break

Lemon Squares and Oreo Bars

Starbucks Regular & Decaffeinated Coffee, Tazo Teas and Hot Chocolate, Assorted Soft Drinks and Bottled Waters

Packages are available for 10 – 49 guests only

NAPA VALLEY MARRIOTT HOTEL AND SPA

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707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info



Beverages a la carte

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Iced Tea

Individual Bottled Lipton Iced Teas

Soft Drinks

Assorted Fruit Juices

Non Sparkling Water

Mineral Waters

Individual Bottled Juices

Individual Whole and 2% Milk

Root Beer Floats

Fruit Punch or Lemonade

Individual Frappuccinos

Gatorade

Red Bull Regular and Sugar Free

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events by Marriott

[breakfast](#)

BREAKS

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

Bake Shop a la carte

Muffins – Pear Streusel, Blueberry, Apple, Banana Nut and Bran

Breakfast Breads – Lemon, Buttermilk and Banana Nut

Coffee Cake – Cinnamon and Blueberry

Donuts

Bearclaws

Scones – Chocolate, Lemon Cream and Orange Currant

Apple Fritters

Croissants – Chocolate and Almond

Bagels & Cream Cheese

Morning Buns

Biscotti

Cookies

Fudge Brownies

Frosted Cupcakes



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707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

Extra Goodies a la carte

Granola Bars

Fruit Kabobs

Whole Fruit

Fruit Yogurt

Chocolate-Dipped Strawberries

Individually Packaged Trail Mix

Warm Soft Pretzels

Mixed Nuts

Pretzels, Peanuts, or Party Mix

Individually Packaged Oreo's and Fig Newtons (four per package)

Individually Packaged Potato Chips, Pretzels, Doritos, Cheetos, etc

Cracker Jacks (1.5 oz)

Popcorn

Assorted Power Bars

Candy Bars

Frozen Fruit and Ice Cream Bars

Haagen Daz Ice Cream Bars



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events by Marriott

lunch

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



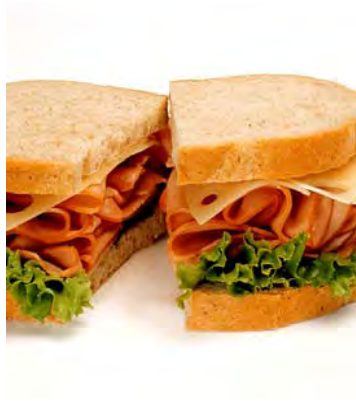
ESSENCE

- [salads](#)
- [hamburgers](#)
- [fish](#)
- [beef](#)
- [pasta](#)
- [desserts](#)
- [beverages](#)
- [sandwiches](#)

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[home](#) < >



Boxed Lunches To Go

Sandwich Selections

Grilled Chicken Breast

with Roasted Bell Pepper, Pesto Aioli on Focaccia Bread

Roast Beef and Cheddar Cheese

with Horseradish Cream and Grilled Onion on a Crunch Roll

Honey Roasted Ham and Fontina

with Tomatoes, Arugula and Dijon on a Kaiser Roll

Roasted Turkey Breast

with Avocado, Sprouts, Tomato and Lemon Aioli on a Ciabatta Roll

Chicken Caesar Wrap

Grilled Marinated Chicken Breast with Crisp Romaine Lettuce, Garlic Caesar Dressing, Shaved Asiago Cheese in a Red Pepper Tortilla

Grilled Vegetable Wrap

With Zucchini, Tomato, Onion, Mushroom, Cucumber, Sprouts, Avocado And Herbed Goat Cheese in a Tortilla Wrap

Each Box Lunch contains:

Whole Fresh Fruit, Freshly Baked Cookie, Individual Bag of Potato Chips, Soft Drink or Bottled Water

All box lunch selections are limited to one entrée selection per 25 people and are to be enjoyed off-site

In the event it is deemed necessary to have an additional lunch choice, there will be an additional charge of \$2.00 per person

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3425 Solano Avenue | Napa | California 94558

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events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

Lunch Buffets

Delicatessen Buffet

Salad Selections

(Choice of two salads)

Traditional Potato Salad

Pasta Primavera Salad

Fresh Fruit Salad

Fresh Field Green Salad with Choice of Dressing

Fresh Mozzarella and Tomato Salad

Assorted Displays of Sliced Ham, Smoked Turkey, Roast Beef, Dry Aged Salami & Pastrami

Variety of Sliced Cheeses

Trays of Condiments to include Mayonnaise, Mustard, Dijon Mustard, Horseradish, Lettuce, Tomatoes, Onions, Pickles

Variety of Deli Rolls and Breads

Dessert Selections

(Choice of two desserts)

Peanut Butter Chocolate Bars

Caramel Apple Granny Bars

Lemon Bars

Chocolate Marshmallow Bars

Assorted Cookies

Turtle Brownies

Marble Cheese Truffle Brownies

Honey Pecan Diamond Bars

All buffet luncheons include Starbucks Regular & Decaffeinated Coffee, Tazo Teas and Hot Chocolate, Iced Tea and Milk

Minimum of 50 guests required – One selection per group



NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

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events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

Lunch Buffets continued

Vineyard Picnic Buffet

Pesto Pine Nut Pasta Salad

Fresh Fruit Salad

Plattered Assortment of Cold Wraps to include:

Asian Beef Wrap of Thinly Sliced Roast Beef, Crispy Rice Noodles, Napa Cabbage, Mandarin Orange Wedges, Red Onion, and Peanuts in an Asian Dressing

Chicken Caesar Wrap with Grilled Marinated Chicken Breast, Shaved Asiago & Romano Cheese

Tuna Nicoise Wrap with Tuna, Kalamata Olives, Red Onion, Potatoes, Artichoke Hearts and Chopped Tomato with Mixed Greens and a Lemon Dijon Vinaigrette

Assorted Individual Bags of Chips

Toffee Crunch Blondies with Caramel & Pecan Brownies

Wine Country Buffet

Baby Spinach Salad with Creamy Chevre-Raspberry Dressing

Marinated Asparagus Salad with Lemon-Caper Vinaigrette

Grilled Ahi Tuna Salad with Haricot Verts, Red Potatoes, Hard Cooked Egg, Kalamata Olives, Mixed Greens and Golden Balsamic Vinaigrette

Rosemary Roasted Chicken Breast with Field Mushroom Chicken Demi-Glace

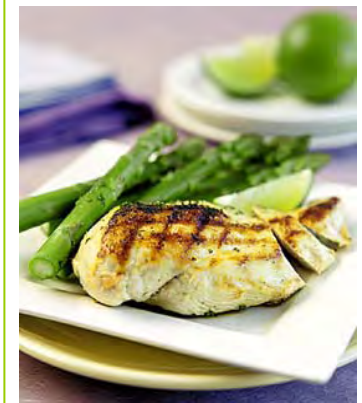
Cabernet and Garlic Braised Beef Short Ribs

Garlic-Chive New Potatoes

Sautéed Seasonal Vegetable Medley

Assorted Artisan Breads

Triple Berry Crumbcake and Caramel Apple Granny Pie



NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

Plated Lunches

All luncheons include your choice of salad and dessert, fresh baked rolls and butter. Salad entrée items will include soup starter (ask for soup selections).

Starbucks Regular & Decaffeinated Coffee, Tazo Teas, Hot Chocolate, Iced Tea and Milk

Minimum of 15 guests required – One selection per group

Salads

Fresh Caesar Salad with Sourdough Croutons

Napa Valley Mixed Greens with Candied Walnuts, Red Grapes and Golden Balsamic Vinaigrette

Baby Spinach Salad with Pancetta, Green Apple and Red Onion

Greek Salad with Romaine, Feta Cheese, Olives, Cucumber, Red Onion and Lemon-Oregano Dressing

Baby Butterleaf Lettuce with Bacon, Red Onion, Cherry Tomatoes and Chunky Blue Cheese Dressing



Desserts

New York Cheesecake with Strawberries

Pecan Tart with Fresh Whipped Cream

Carrot Cake

Lemon Cheesecake

Traditional Tiramisu

Strawberry Shortcake

Boston Cream Pie

Apple Crisp with Cinnamon Whipped Cream

Old Fashion Chocolate Cake

Assorted Biscotti

Plated Lunch Entrée

Four Cheese Stuffed Ravioli

With Red Sauce, Herbs and Seasonal Vegetables

Chicken Caesar Salad

Served on a Bed of Romaine Spears, Tossed with Creamy Caesar Dressing, Shaved Parmesan and Croutons

Teriyaki Beef Stir Fry

Bok Choy, Peppers, Onions and Sautéed Vegetables and Soy-Ginger Sauce over Steamed Rice Topped with Peanuts

Sake Glazed Salmon

With Wasabi Aioli and Tobiko
With Bamboo Rice & Stir-fry Vegetables

Roasted Half Chicken

With Citrus Herb Jus, Buttermilk Scallion Mashed Yukon Potatoes and Seasonal Vegetables

Red Wine Braised Beef Short Rib

Served with Roasted Shallots, Chive Mashed Potatoes, Seasonal Vegetables and Demi Glace

California Chicken

Boneless Breast of Chicken Topped with Avocado, Tomato and Pepper Jack Cheese served with Cilantro Rice and Seasonal Vegetables

Charbroiled New York Steak

Shiitake Mushroom Demi Glace, Fried Onions, Rosemary Red Potatoes and Seasonal Vegetables

Grilled Ahi Tuna Salad

Mixed Baby Greens, Red Potato, Haricot Verts, Hard Cooked Egg, Olives and Golden Balsamic Vinaigrette



NAPA VALLEY MARRIOTT HOTEL AND SPA

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707.253.8600 | www.napavalleymarriott.com

events by Marriott

reception

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



ESSENCE

- canapés
- shrimp
- wraps
- sushi
- bruschetta
- tenderloin
- dim sum
- oysters
- cheese

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



Hors d' Oeuvres

Specialty Displays

Fresh Fruit Display

Sliced Seasonal Fruit and Berries

Fresh Crudités Display

Crisp Fresh Seasonal Vegetables with Herb Dip

Cheese Display

Imported and Domestic Cheese with Sliced Baguettes, Lahvosh and Table Crackers

Antipasto Platter

Sliced Italian Cured Meats and Marinated Vegetables With Assorted Breads

Smoked Salmon Display

Side of Oak Smoked Salmon, Diced Red Onion, Capers, Crème Fraiche, Mini Bagels and Pumpernickel Bread

Dessert Display

Assorted Petit Fours, Truffles, Tortes and Biscotti. Regular and Decaffeinated Coffee, Hot Tea and Hot Chocolate Shaved Chocolate, Cinnamon Sticks and Whipped Cream





Hors d' Oeuvres

Light Snacks

Teasar Dip

Bay Shrimp, Cream Cheese and Dill served with Lahvosh Crackers

Hummus and Toasted Pita Chips

Assorted Flavored Oils with Breadsticks



Specialty Chef Stations

Stations designed as enhancements to dinner buffets (Chef's Fee \$150.00 each, per hour. One Chef per 25 people required) Minimum of 25 Guests required

Risotto Station

Grilled Petaluma Chicken, Sun-Dried Tomatoes, Snap Peas, Portabella Mushrooms and Asiago Cheese *(Add Shrimp for an additional charge per person/hour)*

Pasta Station

Fettuccini, Tortellini and Penne Pastas with Marinara, Pesto and Alfredo Sauces, Parmesan Cheese, Crushed Chiles, Garlic Bread and Traditional Caesar Salad

Roasted Turkey Carving Station

Silver Dollar Rolls, Cranberry-Orange Relish

Roasted Pork Carving Station

Mango Chutney and Herb Focaccia Bread

Baked Honey Ham Carving Station

Silver Dollar Rolls, Stone Ground Mustard Sauce and Raisin Glace

Roasted Tenderloin of Beef Carving Station

Silver Dollar Rolls, Horseradish Cream Sauce and Red Onion Relish

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

Hors d' Oeuvres a la carte

Minimum 25 pieces per order

Classic Selections

Hot Selections

Vegetable Spring Rolls with Sweet-Hot Dipping Sauce

Pork Potstickers with Chili Garlic Sauce

Sesame Chicken Strips with Ginger Teriyaki

Gruyere and Caramelized Onion Tartlets

Spinach and Feta Phyllo Crisps

Gingered Beef Kabobs

Tomato-Parmesan Risotto Cakes

Cold Selections

Roma Tomato and Basil Bruschetta

Prosciutto Wrapped Melon

Heirloom Tomato Gazpacho Shooters

Apple and Blue Cheese with Walnut Profiterole

Endive with Maytag Blue Cheese and Grape



Deluxe Selections

Hot Selections

Beef or Chicken Satay with Spicy Peanut Sauce

Fig and Blue Cheese Pizzetta

Thai Dragon Prawns with Harissa Aioli

Prosciutto Wrapped Tiger Prawn

Asparagus Wrapped in Pastry with Tomato Aioli

Dungeness Crab-Corn Fritters

Crab and Bay Shrimp Turnover

Cold Selections

California Sushi Roll with Wasabi-Ginger Aioli

Salmon and Avocado Tartare on Potato Cake

Smoked Salmon-Cucumber Lahvosh Roll

Scallop Ceviche in Chinese Spoon

Smoked Chicken Rilette in Phyllo Cup

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707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

Hors d' Oeuvres a la carte

Premium Selections

Hot Selections

Crab Cake with Curry Aioli

Oysters Pernod

Lobster Spring Rolls with Asian Hot Syrup

Baby Lamb Chop Lolipop with Mango Chutney

Mini Lobster Bouchee

Cold Selections

Ahi and Vegetable Rice Paper Bouquet

Lime and Tequila Oyster Shooters

Shrimp Remoulade in Cucumber Cup

Angus Filet Carpaccio on Crostini with Shallot Aioli

Dungeness Crab Salad in Chinese Spoon



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events by Marriott

dinner

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



FLAVOR

- [salads](#)
- [salmon](#)
- [poultry](#)
- [scallops](#)
- [filet](#)
- [lamb](#)
- [desserts](#)
- [beverages](#)

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info



Dinner Buffets

Harvest Buffet

Romaine and Spinach Salad with Green Apple, Point Reyes Blue Cheese, Walnuts and Golden Balsamic Vinaigrette

Display of Seasonal Fresh Fruit

Bow Tie Pasta Salad with Bay Shrimp, Asparagus, Cherry Tomatoes and Lemon Basil Dressing

Sautéed Blue Lake Beans with Almonds and Browned Butter

Carved Strip Loin of Beef Au Jus with Horseradish Cream

Roasted Herb Chicken with Port Pan Jus

Grilled Salmon with Romesco Sauce, Lemon and Nicoise Olive Vinaigrette

Garlic-Chive New Potatoes and Wine Country Rice Medley

Slices of Mocha Chip, Coconut, Chocolate Fudge and Carrot Cakes

All dinner buffets include Starbucks Regular & Decaffeinated Coffee, Tazo Teas, Hot Chocolate, Iced Tea and Milk

Minimum of 50 guests required –
One selection per group

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707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info



Dinner Buffets

Vintners Buffet

Baby Spinach Salad with Raspberries, Goat Cheese and Fig Vinaigrette

Bibb Lettuce, Oyster Mushroom and Orange Salad with Feta Cheese and Chili Citrus Vinaigrette

Arrangement of Imported and Local Artisan Cheeses

Asiago and Prosciutto Stuffed Chicken Breast with Porcini-Marsala Sauce

Carved Beef Tenderloin with Sauce Bearnaise

Grilled Mahi Mahi with Mango Jicama and Tomato Relish with a Soy Ginger Beurre Blanc

Wild Lunberg Rice Blend and Truffle Scented Mashed Yukon Gold Potatoes

Seasonal Vegetable Medley Sauté

Fresh Fruit Tart and Zebra Cake

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3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast breaks lunch reception DINNER beverage healthy technology info

Dinner Buffets

Taste of Northern California

Mission District

Spicy Pork Sopas

Crab and Poblano Quesadilla

Mini Chili Rellenos

Mini Chipotle Chicken Tostadas

Chinatown

Chicken Potstickers

Pork and Shrimp Sui Mai

Chinese Chicken Salad served in take out containers

Fisherman's Wharf

Clam Chowder in Mini Sourdough Bread Bowls

Grilled Local King Salmon with Tomato Basil Coulis

Cracked Local Dungeness Crab, Chilled Shrimp, Hog Island Oysters

North Beach

Pancetta wrapped Prawn Skewers

Thinly Sliced Prosciutto, Mortadella, Spicy Coppa Salami,

Italian Cheese, Marinated & Grilled Vegetables and Medley of Olives

Crostini with Tomato Basil, Mushrooms and Olive Tapenade

Breadsticks with Balsamic Dip

Napa Valley

Local Artisan Cheeses and Pate

Cornucopia of Local Organic Fruit

Marinated Local Free Range Chicken with a Chardonnay Glace

Dessert and Coffee Station

Truffles and Chocolate Dipped Strawberries

Various Regional Cakes and Tortes

Starbucks Regular and Decaffeinated Coffee, Tazo Teas, Freshly Whipped Cream, Chocolate Shavings and Cinnamon Sticks

Specialty Décor available for each station at an additional charge



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[home](#) < >

NAPA VALLEY MARRIOTT HOTEL AND SPA

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events by Marriott

breakfast

breaks

lunch

reception

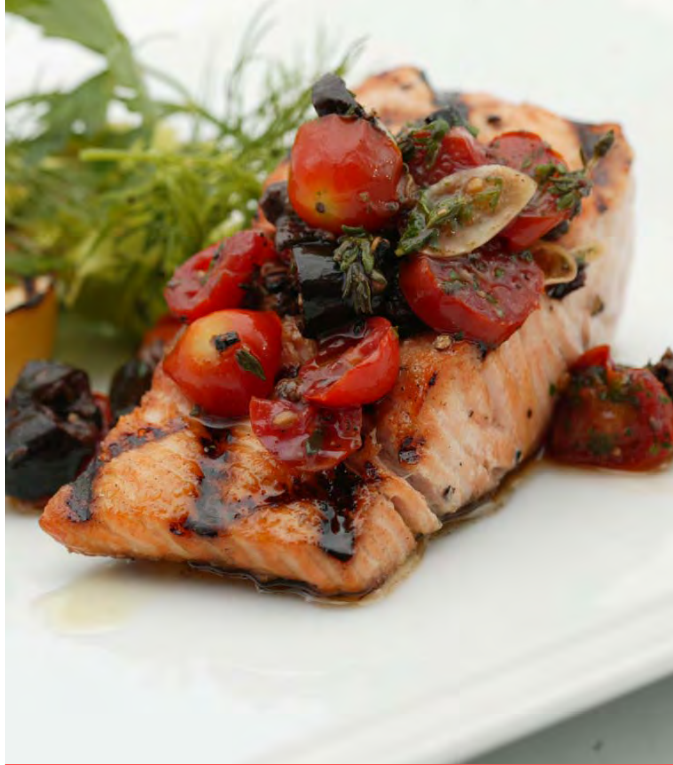
DINNER

beverage

healthy

technology

info



Plated Dinners

Winemaker Plated Dinner

First Course

Spanish Style Seared Scallop

With Grilled Onion Mango Salad

Lobster Confit Risotto

English Peas, Asiago and White Truffle Oil

Chipotle Grilled Prawn Brochette

Corn Custard, Micro Greens and Red Pepper Rouille

Ahi Tuna Tower

Layers of Ahi Tartare, Avocado, Tomato and Crisp Lotus Root, Mirin Syrup and Sake Reduction

Second Course

Duck Leg Confit Salad

Mixed Baby Greens, Cranberries, Crisp Shallots and Muscatel Vinaigrette

Smoked Salmon Goat Cheese Timbale

With Shaved Fennel and Mache

Organic Spinach Salad

Baby Gold and Red Beets, Cambazola Croutons and Balsamic Vinaigrette

Baby Limestone Salad

Pancetta, Shaved Green Apple and Point Reyes Blue Cheese Dressing

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events by Marriott

breakfast breaks lunch reception DINNER beverage healthy technology info

Winemaker Plated Dinner Continued

Entrees

Seared Angus Filet Mignon

Cabernet Essence, Caramelized Shallots & Maytag Bleu Cheese with Potato Chive Galette and Medley of Baby Vegetables

Wild Mushroom Stuffed Rack of Lamb

Braised Sweet Anise and Baby Carrots with Pommes Anna and Rosemary Balsamic Reduction

Crispy Duck

With Port Wine Cherry Sauce, Baby Bok Choy and Wild Rice Pancake

Grilled Petaluma Chicken Breast

Crayfish Risotto, Wilted Spinach, Sweet Corn Nage and Red Chili Rouille

Dessert

Chocolate Decadence Cake

Cabernet Gianduja Chocolate Sauce

Espresso Crème Brulee Espresso flavored Custard

Pyramid Noisette Chocolate Cake with Chocolate Hazelnut filling

Artisan Cheese and Truffles Local Cheeses and Homemade Truffles



Dinners include freshly baked rolls and Starbucks Regular & Decaffeinated Coffee, Tazo Teas, Hot Chocolate, Iced Tea and Milk

Price also includes custom menus for each guest.

One selection per group. Wines paired by Executive Chef after course selection is made

Does not include the cost of wine and wine educator

Minimum 10 guests, Maximum 80 guests

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NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

Plated Dinners

Enhance your Dinner with a plated appetizer course

Spicy Dungeness Crab Cake with Thai Cucumber Salad and Lime-Coconut Dressing

Goat Cheese Phyllo Tart with Sweet 100 Tomato Relish and Balsamic Reduction

Grilled Prosciutto Wrapped Tiger Prawns with Confetti Couscous, Warm Lemon Oregano Vinaigrette

Lobster and Asparagus Crepe with Champagne Beurre Blanc

Grilled Gingered Prawns with Hoisin and Shaved Cucumber



Salad

Classic Caesar Salad with Garlic Croutons and Shaved Vella Dry Jack

Baby Spinach Salad with Green Apple, Cranberries, Walnuts and Muscatel Vinaigrette

Napa Valley Mixed Baby Greens with Red Grapes, Candied Walnuts and Grape Seed Vinaigrette

Heirloom Tomato Salad with Bibb Lettuce, Red Onion, Shafts Blue Cheese and Szechwan Pepper Dressing

Desserts

Apple Torte

Chocolate Decadence Cake

Chocolate Mousse Cake

White Chocolate Layered Cake with Raspberries

Lemon Biscotti Cheesecake

Mini Lemon Bundtcake

Petite Carrot Cake

Dinners include your choice of salad and dessert, freshly baked rolls and butter, Starbucks Regular & Decaffeinated Coffee, Tazo Teas, Hot Chocolate, Iced Tea and Milk

Minimum 10 guests required – One selection per group

Plated Dinners

Entrée Selections

Grilled Petaluma Chicken Breast

Wine County Rice Blend, Seasonal Vegetables and Roasted Garlic Glace

Potato Crusted Salmon Filet

Braised Red Cabbage, Wilted Chard, Pine nuts and Salsa Rosa

Grilled Chipotle Rubbed Pork Loin

Jalapeno Spiked Yam Mash, Green Beans and Pasilla Pepper Relish

Four Cheese Stuffed Ravioli

With Red Sauce, Herbs and Seasonal Vegetables

Prosciutto and Asiago Stuffed Chicken Breast

Saffron Rice, Seasonal Vegetables and Porcini-Marsala Glace

Grilled Filet Mignon

Garlic Mashed Potatoes, Seasonal Vegetables and Cabernet Demi Glace

Prawn Scampi

Confetti Rice, Vegetable Tangle and Garlic-Lemon Butter Sauce



NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info



Plated Dinners

The Napa-Sonoma Combination

(Your choice of any two pre-selected entrees)

Grilled Chicken Breast, Grilled Salmon, Sea Bass, Grilled Halibut, Lamb T-Bone, Grilled Filet Mignon, Prawn Brochette
Chef's Choice of Appropriate Accompaniments

Desserts

Marionberry Cheesecake
Summerberry Layer Torte
Marquise Chocolate
Crème Brulee
Chocolate Symphony
Petit Almond Raspberry Torte

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

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events by Marriott

beverage

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



ENJOY

- [martinis](#)
- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [tonics](#)
- [beer](#)
- [non-alcoholic](#)

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[home](#) < >

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

BEVERAGE

healthy

technology

info



Spirits

Well Brands

Call Brands

Premium

House Wines

Imported Beers

Domestic Beers

Micro Brewery Beers

Nonalcoholic Beers

Mineral Waters

Soft Drinks

Super Premium/

Cordials

Varietal Wines (Bottle) (Please see our Wine List)

Imported Beers: Corona, Heineken, Amstel Light

Domestic Beers: Budweiser, Coors, Miller Draft and Miller Light

Micro Brew Beers: Sierra Nevada, Fat Tire

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

BEVERAGE

healthy

technology

info



Spirits

Well Brands: Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Jim Beam Bourbon, J&B Scotch and Jose Cuervo Tequila

Call Brands: Absolute Vodka, Tangueray Gin, Myers Rum, Jack Daniels Whisky, Johnny Walker Red Scotch, Cuervo 1800 Tequila

Premium Brands: Grey Goose Vodka, Bombay Sapphire Gin, Pyrat XO Rum, Johnny Walker Black Scotch, Don Julio Tequila, Crown Royal Whiskey

Cash Bar prices include applicable California Sales Tax

Hosted Bars will be charged 22% service charge and 7.75% tax

California Sales Tax is currently 7.75% and subject to change

There will be a corkage fee of \$20.00 per bottle for wine brought in by guests

An additional set up/bartender fee of \$150.00 per bar will be charged, there are no minimum sales required.

(One bartender per 75 guests required)

Note:

The Napa Valley Marriott is the only licensed authority to sell and serve alcohol beverages for consumption on the premises. Therefore, liquor is not permitted to be brought into the Hotel. All California Liquor Laws will be followed at ALL times. Any individual under the legal drinking age witnessed consuming an alcoholic beverage will be asked to leave the property. Anyone giving an alcoholic beverage to an underage individual will also be asked to leave the property.

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3425 Solano Avenue | Napa | California 94558

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events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



Banquet Wine List

House Wine Selections

Salmon Creek Wines

(Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet)

Beaulieu Vineyards

Sparkling Wine Selections

Salmon Creek Champagne

Aria Estate Brut

Domaine Chandon Blanc de Noir
Champagne

Maluisia (Italy)

Mumm Champagne

Piper Heidsieck Champagne

Moet & Chandon Brut (France)

NAPA VALLEY MARRIOTT HOTEL AND SPA

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events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



Banquet Wine List

Chardonnay Selections

Chateau St. Jean

Hess Select

Franciscan "Oakville Estate"

Charles Krug

Sauvignon Blanc Selections

Calistoga Cellars

Merryvale

Other White Selections

Madonna Estates Pinot Grigio

Cabernet & Blends Selections

Hess Select

Estancia

Villa Mt. Eden

Raymond Cabernet

Franciscan "Oakville Estate"

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



Banquet Wine List

Merlot Selections

Sterling Vineyards

Markham

Pinot Noir Selections

Acacia

Chateau St. Jean

Madonna Estates

Zinfandel Selections

Villa Mt. Eden

St. Francis "Old Vine"

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

healthy

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[HEALTHY](#)

[technology](#)

[info](#)



SMART

- granola
- yogurt
- nuts
- salad
- fruit
- salmon
- vegetables
- pita

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

Breakfast

Yogurt low fat

Individual assorted yogurts with fruit

California Fruit Bouquet low fat

An assortment of fresh seasonal fruit served with cottage cheese

Egg White Vegetable Frittatta low cholesterol

Egg whites, shallots, mushrooms and spinach finished with tomato and basil chiffonade

New York Steak and Eggs carb conscious

Served with wild mushroom bacon hash

Crunchy Grilled French Toast low cholesterol

Whole wheat bread, dipped in low cholesterol eggs and crushed corn flakes, served with fresh berries, bananas and margarine

Tazo Teas, V-8 Tomato Juice and Grapefruit Juice





Breaks

Morning

California Fruit Bouquet low fat

An assortment of fresh seasonal fruit served with cottage cheese

Yogurt low fat

Individual assorted yogurts with fruit

Hard Boiled Eggs carb conscious

Nova Scotia Lox carb conscious

Served with sliced tomatoes, capers, red onions, lemons and mini bagels

Afternoon

California Fruit Bouquet low fat

An assortment of fresh seasonal fruit served with cottage cheese

Vegetable Crudite carb conscious

Fresh garden vegetables with hummus dip

Parmesan Chip carb conscious

Parmesan chips served with balsamic vinaigrette

Diet Soft Drinks

Still or Sparkling Bottled Water

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

Lunch – box and plated

Boxed Lunch

Grilled Chicken Breast carb conscious

Served on low fat carb bread with a multi grain protein bar, mixed nuts and diet pepsi

Grilled Chicken Breast low fat

Served with fresh seasonal and diet pepsi

Plated

Jumbo Shrimp Cocktail carb conscious

Served with cocktail sauce

Garden Salad low fat

Wild greens with roma tomatoes, red onions, black olives and garlic croutons

Diet Soft Drinks

Still or Sparkling Bottled Water

Dinner

Steakhouse Salad carb conscious

Grilled pepper crusted steak, served on a bed of mixed greens topped with gorgonzola cheese served with blue cheese dressing

Spaghetti Arrabiatta low cholesterol

Whole grain pasta served with spicy tomato sauce

Lemon Pepper Chicken organic

Free range chicken breast served with steamed rice and fresh vegetables



NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info



Reception

Hors' d oeuvres

Jumbo Shrimp carb conscious

Served with cocktail sauce

Parmesan Chips carb conscious

Parmesan chips served with balsamic vinaigrette

Stations

Vegetable Crudite low fat

Fresh garden vegetables with hummus dip

California Fruit Bouquet low fat

An assortment of fresh seasonal fruit served with cottage cheese

Spaghetti Arrabiatta low cholesterol

Made to order, whole grain pasta served with spicy tomato sauce – *attendant required at \$150*

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

technology

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[TECHNOLOGY](#)

[info](#)



FLAWLESS

lights
camera
action

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[home](#) < >

Equipment

Equipment Packages

Flipchart Package – flipchart easel, pad and two pens

Overhead Package – overhead projector, tripod projection screen package

VCR/TV – 27" color monitor, stereo VHS player, skirted 54" cart

DVD/TV – 27" color monitor, stereo DVD player, skirted 54" cart

DVD Plasma – 42" plasma monitor on stand, DVD player

LCD Projectors – LCD projector, tripod projection screen package & interface cabling:

2000 Lumens LCD projector (1024x768)

3000 Lumens LCD projector (1024x768)

5000 Lumens LCD projector (1024x768)

10,000 Lumens LCD projector (1024x768 plus)

Short Thrown Lens for Rear Screen Projection



Projection Screen Packages

Tripod Screen Support Package – 5'x8' tripod projection screen, skirted stand, AC ext cord & power strip, safety cable tape and set up assistance

Fast Fold Screen Support Package – includes everything above:

6' x 8' - Fast fold screen with drape kit

7 ½' x 10' - Fast fold screen with drape kit (recommended for Napa or Grand Ballroom)

9' x 12' - Fast fold screen with drape kit (recommended for Grand Ballroom only)

Other sizes available

Black Velour Side Drape

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info



Conference Aids

- Conference Phone
- Laser Pointer
- Laptop Computer
- Easel
- Corkboard with easel and push pins
- Masking Tape
- 3'x4' Whiteboard (easel, pens, eraser)
- 4'x6' Whiteboard (easel, pens, eraser)
- Extension Cords & Power Strips
- Overhead Projector
- Podium (no microphone)

Audio Equipment

- Podium with Wired Microphone
- Podium with Presidential Microphone
- Wired Microphone on Stand
- Wireless Handheld or Lavalier Microphone
- Wired Table Top Microphone
- Presidential Table Top Microphone
- MP3 Audio Player/Recorder
- CD Player
- 4 Channel Mixer
- 8 Channel Mixer
- 16 Channel Mixer
- 2 Speaker Sound System
- 4 Speaker Sound System

NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info

Video Equipment

VHS Player/Recorder

DVD Player

Mini DV Camcorder with Tripod

27" Color Video Monitor with skirted cart

LCD Monitor 15" -32"

42" Plasma

50" Plasma

60" Plasma

Video Cable (in 25ft increments)

Simple Video Switch

Seamless Video Switch

Video DA (distribution amplifier)

Theatrical Lighting

Event packages available upon request

Labor Schedule

Equipment Set up & Tear Down per hour (7am - 6pm M-F) Straight Time

Equipment operator (7am-6pm M-F) 4 hour minimum Straight Time

Specialized labor (7am-6pm M-F) Straight Time

All other hours ordered/required Time and a half

All orders require a 22% service charge

All Equipment cancelled within 48 hours of event is subject to full rental charges

Equipment rental charges are based on per room, per day



NAPA VALLEY MARRIOTT HOTEL AND SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

by Marriott

info

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)



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[home](#) < >

NAPA VALLEY MARRIOTT HOTEL & SPA

3425 Solano Avenue | Napa | California 94558

707.253.8600 | www.napavalleymarriott.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

[Banquet Terms and Conditions](#)

All reservations and agreements are made upon, and subject to, the rules and regulations of the hotel and the following terms and conditions:

[Audio / Visual Services](#)

Our fully equipped Audio/Visual Department is available twenty-four (24) hours a day to assist you. Therefore, the hotel will be the exclusive provider of audio /visual equipment and rental. In the rare event that an outside provider is permitted, they are required to follow the terms of our outside vendor policy. Consult your catering / conference service manager for the addendum.

[Function Rooms](#)

Function rooms are assigned by the hotel according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking.

The hotel reserves the right to assign another room for function in the event that room originally designated for such function shall become unavailable or inappropriate in the hotel's sole opinion.

Extra charges will apply for room set-up changes with less than 12 hours notice, unusual setup requirements, electrical drops (\$300) or telecommunication equipment.

[Risers, Dance Floors and Stages](#)

In the event a riser, stage or dance floor is required, an additional fee of \$250 will apply for each item requested. Maximum riser/stage size 16'x24'. Maximum dance floor size: 24'x24'. Any events requiring larger setup will incur additional rental fees.

[Guarantees](#)

In arranging for private functions, the final attendance must be definitely specified and communicated to the hotel by 12:00pm a minimum of four (4) working days prior to the event. This number will be considered a guarantee not subject to reduction and charge will be made accordingly.

Guarantees for Sunday and Monday are due by 12:00pm on Wednesday. Guarantees for Tuesday are due by 12:00pm on Thursday. If a guarantee is not given to the hotel by 12:00pm on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. The hotel will not be responsible for identical service to more than 3 percent over the guarantee.

[Lost and Found](#)

The Napa Valley Marriott Hotel and Spa will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the hotel prior to, during or following any event.

NAPA VALLEY MARRIOTT HOTEL & SPA

3425 Solano Avenue | Napa | California 94558
707.253.8600 | www.napavalleymarriott.com

events by Marriott

[breakfast](#)[breaks](#)[lunch](#)[reception](#)[dinner](#)[beverage](#)[healthy](#)[technology](#)[INFO](#)

Menu Selection and Prices

Our creative staff will assist you in planning special menus, theme parties and events. We do ask that your final menu selection be submitted no later than four (4) weeks prior to the event. All menus are limited to one entrée selection. In the event it is deemed necessary to have a second entrée choice, there will be a \$5.00 surcharge per person. A third entrée selection will be a \$10.00 surcharge per person.

Outdoor Functions

The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made by 2p.m. the day of the event, based on prevailing weather conditions and the local forecast. Any client decision to keep a function outdoors that would require a move-in with less than four (4) hours notice, will be assessed a labor fee of \$500.00

Packages

Packages for meetings may be delivered to the hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

Name of Organization

Guest's Name

Attention Catering/Conference Services

Date of Function

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies, etc. Box handling fees of \$2.00 per box will be charged to the master account set-up for the group.

Property Damage

As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your attendees, employees, independent contractors or other agents under the control of any independent contractor hired

hired by you are in the hotel. The hotel will not permit the affixing of anything to walls, floors or ceilings without prior hotel approval.

Service and Labor Fees

A taxable 22% service charge and the applicable state sales tax will be applied to all banquet charges.

Buffet service is available as listed on the menus – a 25% surcharge per person for each additional 30 minutes.

Chef's fees are \$150.00 per hour, per 50 guests, where applicable.

Any time there is a change in setup and/or audio visual requirements on the day of the event, there will be an additional labor fee assessed of no less than \$500.

Signs and Banners

The hotel reserves the right to approve all signage. All signs must be professionally printed. Printed signs outside function rooms should be free standing or on an easel. The hotel will assist in placing all signs and banners as signage in the lobby is not permitted. A \$50.00 charge per banner will apply.