



## Marines' Memorial Club Wedding Ceremonies

Historic Ballroom Location  
Chairs  
Microphone and Speaker System  
Ceremony Rehearsal Prior to the Wedding Day  
Setup and Break Down  
On-Site Ceremony Coordinator  
Deluxe Suite for One Night

Saturday  
\$2,250.00 plus service charge and sales tax

Friday and Sunday  
\$1,750.00 plus service charge and sales tax



## MMC Exclusive Wedding Packages

### The Nob Hill Package

#### Five-Hour Sit-Down Dinner Reception

One-Hour Pre-Dinner MMC Platinum Open Bar Service  
Butler Passed Hors d' Oeuvres (5 Pieces per Person)  
Dinner Service (Choice of Two Entrées)  
MMC Platinum Bar, MMC Wines and Champagne Service with Dinner  
Wedding Cake, Accessorized with Handmade Edible Flowers  
Wedding Cake Cutting and Coffee Service  
Two-Hour Open Bar Service Following Dinner  
Colored Organza Overlays  
Silver Candelabra Centerpieces  
Chair Covers with Satin Sash

### The Franciscan Package

#### Five-Hour Sit-Down Dinner Reception

One-Hour Pre-Dinner MMC Premium Open Bar Service  
Butler Passed Hors d' Oeuvres (5 Pieces per Person)  
Dinner Service (Choice of Two Entrées)  
MMC Wines and Champagne Service with Dinner  
Wedding Cake, accessorized with Handmade Edible Flowers  
Wedding Cake Cutting and Coffee Service  
Two-Hour Open Bar Service Following Dinner  
Silver Candelabra Centerpieces  
Chair Covers with Organza Sash

### The Sutter Package

#### Five-Hour Sit-Down Dinner Reception

One-Hour Pre-Dinner MMC Open Bar Service  
Butler Passed Hors d' Oeuvres (5 Pieces per Person)  
Dinner Service (Choice of Two Entrées)  
MMC Wines and Champagne Service with Dinner  
Wedding Cake Cutting and Coffee Service  
Two-Hour Open Bar Service Following Dinner  
Silver Candelabra Centerpieces  
Chair Covers with Organza Sash



**The Mason Package**

**Five-Hour Sit-Down Dinner Reception**  
One-Hour Pre-Dinner MMC Open Bar Service  
Butler Passed Hors d' Oeuvres (4 Pieces per Person)  
Dinner Service (Choice of One Entrée)  
MMC Wines and Champagne Service with Dinner  
Wedding Cake Cutting and Coffee Service  
Two-Hour Open Bar Service Following Dinner  
Silver Candelabra Centerpieces

**The Taylor Package**

**Three-hour Cocktail and Hors d' Oeuvre Reception**  
2-1/2 Hours MMC Open Bar Service  
Butler Passed Hors d' Oeuvres (10 Pieces per Person)  
Champagne Toast  
Wedding Cake Cutting with Petit Fours, Chocolate Truffles and Coffee Service

**The California Package**

**Three-hour Sit-down Lunch Reception**  
Half-hour Pre-Lunch MMC Open Bar Service  
Cheese and Seasonal Fresh Fruit Buffet  
Lunch Service (Choice of One Entrée)  
MMC Wine and Champagne Service with Lunch  
Wedding Cake Cutting and Coffee Service  
Half-hour Open Bar Service Following Lunch

**The Powell Brunch Package**

**Three-hour Champagne Brunch Reception**  
Half-hour Pre-Brunch MMC Open Bar Service  
Cheese and Seasonal Fresh Fruit Buffet  
Brunch Buffet  
MMC Wines and Champagne Service with Dinner  
Wedding Cake Cutting  
Half-hour Open Bar Service Following Brunch  
**(75 Person Minimum)**

**Brunch Menu**

Granola Parfaits with Fresh Berries and Yogurt  
Smoked Salmon Platter with Bagels and Cream Cheese  
Fresh Fruit Platter  
Garden Salad with Balsamic Vinaigrette  
Tomato Artichoke and Feta Salad, Herb Vinaigrette  
Eggs Benedict with Crab Meat Béarnaise  
Sautéed Chicken Breast with Prosciutto and Wild Mushroom Sauce  
Assorted Dim Sum  
Selection of Seasonal Vegetables  
Wild Rice Pilaf  
Brioche, Croissants and Rolls



### **The Post Package**

#### **Five-hour Buffet Dinner Reception**

One-Hour Pre-Dinner MMC Open Bar Service  
Butler Passed Hors d' Oeuvres (4 Pieces per Person)  
Buffet Dinner Service (Menu Following)  
MMC Wines and Champagne Service with Dinner  
Wedding Cake Cutting and Coffee Service  
Two-Hour Open Bar Service Following Dinner  
Silver Candelabra Centerpieces  
**(75 Person Minimum)**

### **Buffet Dinner Menu**

Seasonal Fresh Fruit Platter  
Imported Cheese and Pate Display with Crackers and Sliced Baguettes  
Antipasto Display  
Caesar Salad with Garlic Croutons  
Asian Noodle Salad with Hoi Sin Chicken  
Tomato and Artichoke Salad with Feta Cheese  
Shrimp, Corn and Couscous Salad, Cumin Vinaigrette  
Potatoes Au Gratin  
Selection of Seasonal Vegetables  
Fresh Baked Rolls

### **Choice of Three Entrees**

Grilled Chicken Breast with a Prosciutto Mushroom Sauce  
Breast of Chicken Stuffed with Spinach, Ricotta Cheese and Roasted Peppers  
Herb Crusted Salmon, Sun Dried Tomato Beurre Blanc  
Grilled Mahi Mahi Fresh Papaya Salsa  
Roast Pork Loin, Mustard Thyme Sauce  
Roast Beef with Horseradish Cream and Au Jus (+ Carver Charge)  
Oven Roasted Turkey with Cranberry Chutney (+ Carver Charge)  
Honey Glazed Ham with Pineapple Chutney (+ Carver Charge)  
Braised Short Ribs Red Wine Sauce  
Tuscan Lamb Stew with Tomatoes Olives and Wild Mushrooms  
Grilled Vegetable Lasagna



## Dinner Menu

### STARTERS

(choose one)

Tossed Baby Greens with Crumbled Gorgonzola, Cherry Tomatoes, Garlic Croutons, and Balsamic Vinaigrette

Baby Arugula with Feta Cheese, Roasted Peppers, Red Onions and Fresh Herb Vinaigrette

Baby Spinach with Toasted Walnuts, Shaved Pears, Goat Cheese and Sherry Vinaigrette

### ENTRÉES

Seared Breast of Chicken with Wild Mushrooms, Sundried Tomatoes and Pearl Onions  
Served with Herb Polenta and Braised Rainbow Chard

Sautéed Breast of Chicken topped with Prosciutto and Fresh Mozzarella, Roasted Pepper and Tomato sauce Served with Portabella Mushroom Ravioli and Garlic Spinach

Salmon with a Shrimp and Leek Mousse Lobster Sauce,  
Buttered Fingerling Potatoes, and Asparagus

Potato Crusted Sea Bass on Braised Fennel with a Mediterranean Relish

Coriander Crusted Pork Tenderloin on Sweet Potato Puree  
With Curried Apples and Savoy Cabbage

Filet of Beef with a Wild Mushroom Duxelle, Red Wine Reduction  
Potatoes au Gratin and Sautéed Julienne Vegetables

Sliced Roast Tenderloin of Beef Coated with Coriander and Peppercorns  
Served with Béarnaise Sauce on the Side, Potatoes Anna and Julienne Vegetables

*Upgrades-\$5 per person*

Roast Double Lamb Chop, Mustard, Garlic and Herb Crust  
Duchess Potatoes, Sautéed Baby Carrots

Petite Filet Mignon and Grilled Prawns with Garlic Herb Butter  
Potato and Leek Gratinee Sautéed Asparagus



## Hors D' Oeuvres

### Classic Cold

Asparagus Wrapped in Prosciutto  
Peppered Seared Ahi Tuna on White Truffle Polenta  
Smoked Duck and Apricot Wrapped in Chive Crepe  
Fresh Strawberry Stuffed with Brie  
Deviled Egg with Shrimp Garnish  
Curried Chicken Salad in Profiterole  
Sour cream and Caviar on Potato round  
Smoked Salmon Mousse and Bay Shrimp Tartlet  
Goat cheese and Sun dried Tomato Tartlet  
Mushroom Mousse Bouchee  
Seared Tuna on Rice cake with Ginger Mayonnaise  
Belgium Endive with Roquefort Cheese  
Chicken Liver Mousse in Bouchee  
Smoked Salmon on Potato with Sour cream and Caviar  
Prosciutto and Melon  
Smoked Chicken Mousse Tartlet

### Classic Hot

Scallops and Bacon  
Asparagus and Prosciutto wrapped in Phyllo  
Crab cakes with Roasted Pepper Aioli  
Tandoori Shrimp  
Mini Beef Wellington  
Artichoke and Goat cheese Fritters  
Onion and Gorgonzola Tart  
Chicken Sate with Peanut sauce  
Goat cheese Pizzas  
Vegetable Samosa  
Chicken Quesadilla Cornucopia  
Mushrooms stuffed with Boursin  
Vegetable Spring rolls  
Japanese Shrimp cakes



## BAR SERVICE

*Beverage Service Includes:*

MMC Select Champagne

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MMC Well Cocktails, Featuring  
Vodka, Scotch, Gin, Bourbon, Rum, Tequila and Brandy

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MMC/Benziger Select Wines  
Chardonnay and Merlot

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An Assortment of Beers  
Sudwerk Leatherneck Lager, Budweiser, Coors and Coors Light

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Soft Drinks  
Coke, Diet coke, Sprite, Calistoga Mineral Water  
And Martinelli's Sparkling Cider

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Bartender (s) & Set-up

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### Premium Beverage Upgrade Service

Absolut Vodka, Johnny Walker RED Scotch, Bombay Gin,  
Jack Daniel's Bourbon, Bacardi Light Rum,  
Jose Cuervo Gold Tequila, Korbel Brandy  
Heineken, Heineken Light, Anchor Steam, Sierra Nevada

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### Platinum Beverage Upgrade Service

Kettle One Vodka, Johnny Walker BLACK Scotch, Bombay Sapphire Gin,  
Maker's Mark Bourbon, Appleton V/X 80 Rum,  
Herradura Silver Tequila, Remy Martin VS Grand Brandy  
Heineken, Heineken Light, Anchor Steam, Sierra Nevada

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### Beer Upgrade

Heineken, Heineken Light, Anchor Steam, Sierra Nevada

Wine Upgrades-AQ