



*Marines Memorial Club
& Hotel*

*Wedding Reception
Packages*

Wedding Ceremony Package

Includes:

On-Site Day of Wedding Coordinator

Historic Ballroom Location

Chair Set Up with Center Aisle

Microphone & Speaker System

Dais with Lighted Ficus Tree Backdrop

Room Set Up & Clean Up

Rehearsal Prior to the Wedding Day

Deluxe Suite for One Night

*Ceremonies may be held Friday, Saturday or Sunday
Afternoons or Evenings*

Dinner Reception Packages

All Dinner Wedding Packages Include:

On-Site Day of Wedding Coordinator
Cocktail Hour with Tray Passed Hors d'oeuvres
3 Hours Full Open Bar Service, Bartender(s), Bar Set Up Fees
MMC Wine & Champagne with Dinner
Dinner Service with Starter and Entrée
Cut & Service of your Wedding Cake
Coffee & Tea Service
Gift Porterage to your Guestroom
Dance Floor
Cake Table & Head Table set with Glass Votives
Beautiful Silver Candelabra Centerpieces
Skirted Guestbook and Gift Tables
Tables set with Linens, China, Silverware & Glassware
Room Set up & Break Down

The Nob Hill

5 Hour Sit Down Dinner Reception

Additionally includes:

Cocktail Hour with *Platinum* Open Bar Service
& Selection of
5 Tray Passed Hors d'oeuvres
Dinner Service offering
1 Starter & 2 Entrée Selections
Chair Covers & Colored Sash
Wedding Cake (for up to 100 guests)
2 Hours of *Platinum* Open Bar Service
following Dinner

The Franciscian

5 Hour Sit Down Dinner Reception

Additionally includes:

Cocktail Hour with *Premium* Open Bar Service
& Selection of
5 Tray Passed Hors d'oeuvres
Dinner Service offering
1 Starter & 2 Entrée Selections
Chair Covers & Colored Sash
Wedding Cake (for up to 100 guests)
2 Hours of *Premium* Open Bar Service
following Dinner

The Sutter

5 Hour Sit Down Dinner Reception

Additionally includes:

Cocktail Hour with MMC Open Bar Service
& Selection of
4 Tray Passed Hors d'oeuvres
Dinner Service offering
1 Starter & 2 Entrée Selections
Chair Covers & Colored Sash
2 Hours of MMC Open Bar Service
following Dinner

The Mason

5 Hour Sit Down Dinner Reception

Additionally includes:

Cocktail Hour with MMC Open Bar Service
& Selection of
4 Tray Passed Hors d'oeuvres
Dinner Service offering
1 Starter & 1 Entrée Selection
2 Hours of MMC Open Bar Service
following Dinner

Hors d'oeuvres Selections

Classic Cold

Fresh Strawberry & Brie
Seared Ahi Tuna on Rice Cake with Ginger Aioli
Smoked Duck & Apricot wrapped in Chive Crepe
Deviled Egg with Shrimp Garnish
Smoked Salmon on Potato with Crème Fraiche & Caviar
Roasted Eggplant & Olive Tapenade on Toast Round
Smoked Salmon Tartlets with Capers & Dill
Peppered Seared Ahi Tuna on White Truffle Polenta
Chicken Pate Mouse on Bouchee
Asparagus Wrapped in Prosciutto
Brie & Apple Tartlet
Sour Cream & Caviar on Potato Round
Herb Goat Cheese on Corn Blini
Prosciutto & Melon Balls
Duck Pate with Pistachios

Savory Hot

Scallops & Bacon
Italian Sausage Turnover
Crab Cakes with Roasted Pepper Aioli
Tandoori Shrimp
Mini Beef Wellington
Artichoke & Goat Cheese Fritter
Onion & Gorgonzola Tart
Chicken Satay with Thai Peanut Sauce
Phyllo Pouch with Moroccan Chicken
Phyllo Pouch with Wild Mushrooms
Vegetable Tamale
Mushrooms Stuffed with Boursin Cheese
Beef Satay with Red Curry Sauce
Vegetable Spring Rolls with Plum Sauce

Sit Down Dinner Reception Menus

Starters

Baby Arugula with Crispy Pancetta, Roasted Wild Mushrooms
Shaved Parmesan & Balsamic Vinaigrette

Vine Rip Tomatoes with Fresh Mozzarella and Micro Greens
Kalamata Olives & Pesto Vinaigrette

Iceberg Wedge with Blue Cheese Dressing, topped with Diced Blue Cheese
Tomatoes & Green Onions

Mixed Baby Greens & Romaine with Roasted Red Peppers, Red Onions
Crumbled Feta Cheese & Balsamic Vinaigrette

Baby Spinach with Sliced Red D'anjou Pears, Candied Walnuts
Goat Cheese Rounds & Sherry Vinaigrette

Butter Lettuce Cup with Shrimp Remoulade, Hard Cooked Eggs & Fresh Tarragon

Entrees

Grilled Salmon

With a Red Miso Glaze, Crispy Sesame Noodle Cake & Pickled Asian Slaw

Potato Crusted Sea Bass

Roasted Tomato Jus, Salsa Verde, Asparagus, Saffron Potato Puree

Breast of Sonoma Chicken

Topped with Crispy Pancetta, Roasted Tomato Chicken Jus
Three Cheese Ravioli & Garlic Spinach

Herb Crusted Sonoma Chicken Breast

With Whole Corn Polenta Cake, Wild Mushroom & Leek Ragout, Julienne Vegetables

Pork Tenderloin

With Fennel & Coriander Crust, Sweet Potato Risotto, Julienne Vegetables

American Kobe Flat Iron Steak

Grilled with Cracked Peppercorns & Coriander, Caramelized Onions, Roasted Garlic Yukon Gold
Mashed Potatoes, Julienne Vegetables

Filet Mignon

Topped with Wild Mushroom Duxelle, Bordelaise Sauce, Potatoes Au Gratin, Julienne Vegetables

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Duets

Medallion of Salmon and Petite Breast of Chicken
Caper, Herb and Leek Beurre Blank, Rice Pilaf, Asparagus & Baby Carrots

Petite Filet Mignon & Prawns
With Garlic Herb Butter, Duchess Potatoes, Julienne Vegetables

Filet of Beef & Lobster Medallion
Wild Mushroom Butter, Potato Pancake, French Green Beans with Garlic & Shallots

Double Lamb Chops
With Garlic, Herb Potato & Gruyere Tart, Sautéed Vegetables

Vegetarian + Vegan Entrees

Roasted Vegetable Wellington
Wrapped in Phyllo. Served with a Roasted Tomato & Red Pepper Sauce

Spinach Ravioli
With a Gorgonzola Cream Sauce & Pesto

Roasted Portabella Mushroom (Vegan)
Filled with Provençal Vegetables & Orzo Pasta

Select One Vegetarian Offering Per Event

Children's Meals

Chicken Strips
With Club Fries, Dipping Sauces & Fresh Fruit

Mac & Cheese
Served with Fresh Fruit

2 ~ 12 years of age
Select One Children's Meal Offering Per Event

Buffet Dinner Package

All Dinner Wedding Packages Include:

On-Site Day of Wedding Coordinator
Cocktail Hour with Tray Passed Hors d'oeuvres
3 Hours Full Open Bar Service, Bartender(s), Bar Set Up Fees
MMC Wine & Champagne with Dinner
Dinner Buffet Selections
Cut & Service of your Wedding Cake
Coffee & Tea Service
Gift Porterage to your Guestroom
Dance Floor
Cake Table & Head Table set with Glass Votives
Beautiful Silver Candelabra Centerpieces
Skirted Guestbook and Gift Tables
Tables set with Linens, China, Silverware & Glassware
Room Set up & Break Down

The Post

5 Hour Buffet Dinner Reception

Additionally includes:

Cocktail Hour with MMC Open Bar Service & Selection of
4 Tray Passed Hors d'oeuvres
Buffet Dinner Service (options listed below)
2 Hours of MMC Open Bar Service following Dinner

75 person minimum

Buffet Dinner Menu

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

Choice of 3 Entrees

Grilled Chicken Breast with a Prosciutto Mushroom Sauce
Breast of Chicken stuffed with Spinach, Ricotta Cheese and Roasted Peppers
Herb Crusted Salmon with Sun Dried Tomato Beurre Blanc
Grilled Mahi Mahi with Fresh Papaya Salas
Roasted Pork Loin with Mustard Thyme Sauce
Braised Short Ribs with Red Wine Sauce
Tuscan Lamb Stew with Tomatoes, Olives and Wild Mushrooms
Grilled Vegetable Lasagna
Roast Beef with Horseradish Cream & Au Jus *w/carving station*
Oven Roasted Turkey with Cranberry Chutney *w/carving station*
Honey Glazed Ham with Pineapple Chutney *w/carving station*

Sit Down Lunch & Brunch Reception Packages

All Lunch Wedding Packages Include:

On-Site Day of Wedding Coordinator
Full Open Bar Service, Bartender(s), Bar Set Up Fees
Lunch Service with Starter and Entrée or Buffet
Cut & Service of your Wedding Cake
Coffee & Tea Service
Gift Porterage to your Guestroom
Dance Floor
Guest Tables, Head Table & Cake Table set with Glass Votives
Skirted Guestbook and Gift Tables
Tables set with Linens, China, Silverware & Glassware
Room Set Up & Clean Up

The Taylor

(available for evening receptions as well)

3 Hour Cocktail &
Hors d'oeuvres Reception

Additionally includes:

2 1/2 Hours of MMC Open Bar Service
Selection of 10 Tray Passed Hors d'oeuvres
Champagne Toast
Petit Fours & Chocolate Truffles
with your Wedding Cake

The California

3 Hour Sit Down Lunch Reception

Additionally includes:

1/2 Hour of Pre-Lunch MMC Open Bar Service
Cheese & Seasonal Fresh Fruit Buffet
MMC Wine & Champagne Service with Lunch
Lunch Service offering 1 Starter & 1 Entrée Selection
1 Hour MMC Open Bar Service following Lunch

Brunch Buffet Package

All Lunch Wedding Packages Include:

On-Site Day of Wedding Coordinator
Full Open Bar Service, Bartender(s), Bar Set Up Fees
Lunch Service with Starter and Entrée or Buffet
Cut & Service of your Wedding Cake
Coffee & Tea Service
Gift Porterage to your Guestroom
Dance Floor
Guest Tables, Head Table & Cake Table set with Glass Votives
Skirted Guestbook and Gift Tables
Tables set with Linens, China, Silverware & Glassware
Room Set up & Clean Up

The Powell

3 Hour Champagne Brunch Reception

Additionally includes:

1/2 Hour of Pre-Brunch MMC Open Bar Service
Cheese & Seasonal Fresh Fruit Buffet
Brunch Buffet Service (options listed below)
1 Hour of MMC Open Bar Service following Brunch
75 person minimum

Brunch Buffet Menu

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

Bar Service Options

MMC Level Packages

Benziger Select Wines - Chardonnay & Merlot
MMC Select Champagne - JFJ Brut
Well Cocktails - Bar to be stocked with: Vodka, Scotch, Gin
Rum, Tequila & Brandy
Choice of 4 Beers from our MMC Level Package List

Premium Level Packages

Benziger Select Wines - Choice of 1 White & 1 Red Wine
Chardonnay, or Sauvignon Blanc / Merlot or Cabernet Sauvignon
MMC Select Champagne - JFJ Brut
Premium Cocktails - Bar to be stocked with: Absolut Vodka, Johnny Walker Red Scotch
Bombay Gin, Jack Daniel's Bourbon, Bacardi Light Rum, Jose Cuervo Gold Tequila, Korbel Brandy
Choice of 4 Beers from our Premium Level Package List

Premium Level Beverage Package may be added to MMC Level Reception Package

Platinum Level Package

Benziger Select Wines - Choice of 1 White & 1 Red Wine
Chardonnay, or Sauvignon Blanc / Merlot or Cabernet Sauvignon
MMC Select Champagne - JFJ Brut
Platinum Cocktails - Bar to be stocked with: 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
Choice of 4 Beers from our Platinum Level Package List

Platinum Level Beverage Package may be added to MMC Level Reception Packages

Beer List

MMC Level Packages

Choice of 4 Beers

Sudwerk Leatherneck Lager, Budweiser, Bud Light
MGD, Coors or Coors Light

Premium Level Package

Choice of 4 Beers

Sudwerk Leatherneck Lager, Budweiser, Bud Light
MGD, Coors, Coors Light, Killian's Red, Full Sail Amber, Full Sail Pale Ale, Fosters
Pacifico, Tsingtao, Rolling Rock, Gordon Biersch Marzen, Gordon Biersch Pilsner
Gordon Biersch Hefewiezen

Premium Level Beer Package may be added to MMC Level Reception Packages

Platinum Level Package

Choice of 4 Beers

Sudwerk Leatherneck Lager, Budweiser, Bud Light
MGD, Coors, Coors Light, Killian's Red, Full Sail Amber, Full Sail Pale Ale, Fosters
Pacifico, Tsingtao, Rolling Rock, Gordon Biersch Marzen, Gordon Biersch Pilsner
Gordon Biersch Hefewiezen, Sierra Nevada Pale Ale, Sam Adams Lager, Sam Adams Boston Ale,
Sam Adams Light, Anchor Steam, Fat Tire Amber Ale, Blue Moon, Pyramid Haywire Hefeweizen,
Boont Amber Ale, Heineken, Amstel Light, Newcastle, Foster's, Pilsner Urquell, Corona, Negra
Modelo, Sapporo, Lagunitas IPA

*Platinum Level Beer Package may be added to any MMC Level, Premium or Platinum Level
Reception Packages*