

2020 American Educational Research Association Annual Meeting

Menu Guide



Marriott Marquis San Francisco

**2020 AERA Annual Meeting
Breakfast Packages - Marriott Marquis San Francisco**

BREAKFAST						
Breakfast Package Options	Price	20% Discount Applied	25% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
Northern California Breakfast Buffet Assorted Chilled Fruit Juices Seasonal Fruits and Berries (Gluten-Free, Vegan) Organic Quinoa Parfaits (Seasonal Berries, Greek Yogurt) (Gluten-Free) Pastry Chef's Choice of Seasonal Pastries (to Include a Gluten-Free Option) Scrambled Eggs (Gluten-Free, Dairy Free) Seasonal Breakfast Potatoes (Gluten-Free, Vegan) Choice of Brown Sugar Cobb Smoked Bacon (Gluten-Free, Dairy Free) OR Aidell's Chicken Apple Sausage (Gluten-Free, Dairy Free)	\$ 63.00	\$ 50.40	\$ 12.60	\$ 75.60	\$6.43	\$ 82.03
Southern Breakfast Buffet Assorted Chilled Fruit Juices Buttermilk Biscuits, Cornbread Muffins, Sticky buns Seasonal Fruits and Berries (Gluten-Free, Vegan) Chicken Apple Sausage Gravy Creole Shrimp and Green Chile Cheesy Grits Scrambled Eggs (Gluten-Free, Dairy Free) Brown Sugar Cobb Smoked Bacon (Gluten-Free, Dairy Free) Seasonal Breakfast Potatoes (Gluten-Free, Vegan)	\$ 63.00	\$ 50.40	\$ 12.60	\$ 75.60	\$6.43	\$ 82.03
Mission Breakfast Buffet Assorted Chilled Fruit Juices Seasonal Fruits and Berries (Gluten-Free, Vegan) Croissants, Breakfast Breads Scrambled Eggs (Gluten-Free, Dairy Free) Flour Tortillas, Assorted Hot Sauces, Fire Roasted Salsa, Guacamole Stewed Pinto Beans, Queso Fresco (Gluten-Free) Smoked Linguica (Gluten-Free, Dairy Free) Seasonal Breakfast Potatoes (Gluten-Free, Vegan)	\$ 63.00	\$ 50.40	\$ 12.60	\$ 75.60	\$6.43	\$ 82.03

**2020 AERA Annual Meeting
Lunch Packages - Marriott Marquis San Francisco**

LUNCH Prices include a 20% discount. Prices shown in US dollars (USD).						
Lunch Package Options	Price	20% Discount Applied	25% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
Wine Country Lunch Buffet Artisan Rolls Arugula Salad (Currants, Roasted Beets, Goat Cheese, Sourdough Crouton, Preserved Lemon Vinaigrette) (Gluten-Free) Roasted Chicken Breast (Pinot Noir Cherry Reduction Black Cherry and Pinot Noir Pan Jus) (Gluten-Free, Dairy Free) Fennel Crusted Seasonal Fish (Cioppino Broth, Shrimp, Clams, Fennel, Sweet Bell Peppers) (Gluten-Free, Dairy Free) Roasted Heirloom Potatoes (Gluten-Free) Seasonal Market Vegetables (Gluten-Free, Vegan) Almond Joy Cake and Goat Milk Cheesecake	\$ 87.00	\$ 69.60	\$ 17.40	\$ 104.40	\$8.87	\$ 113.27
American Favorites Lunch Buffet Biscuits and Cornbread Muffins Little Gem Chopped Salad (Point Reyes Bleu, Hickory Peppered Smoked Bacon, Cherry Tomatoes, Green Goddess Dressing) BBQ Smoked Chicken (Gluten-Free, Dairy Free) Red Wine Braised Beef Short Rib "Pot Roast" (Carrots, Pearl Onions, Red Wine Sauce) (Gluten-Free) White Cheddar Garlic Mashed Potatoes (Gluten-Free) Seasonal Market Vegetables (Gluten-Free, Vegan) Cream Cheese Brownies, Caramel Pretzel Apple Pie Bars	\$ 87.00	\$ 69.60	\$ 17.40	\$ 104.40	\$8.87	\$ 113.27
Mission District Lunch Buffet Tortilla Chips (Gluten-Free, Vegan) Little Gem Salad (Jicama, Sweet Bell Peppers, Citrus, Cilantro, Lime) (Gluten-Free, Dairy Free) Chicken Mole (Dried Chiles, Mexican Chocolate, Almonds) (Dairy Free) Carne Asada (Caramelized Onions, Lime, Peppers, Garlic) (Gluten-Free, Dairy Free) Stewed Pinto Beans, Queso Fresco (Gluten-Free, Vegetarian) Spanish Rice (Gluten-Free, Vegan) Flour Tortillas, Roasted Tomato Salsa, Guacamole Mexican Chocolate Tart, Key Lime Pie	\$ 87.00	\$ 69.60	\$ 17.40	\$ 104.40	\$8.87	\$ 113.27

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LUNCH						
Prices include a 20% discount. Prices shown in US dollars (USD).						
Lunch Package Options	Price	20% Discount Applied	25% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
Southern Mediterranean Lunch Buffet Freshly Baked Naan, Harissa Yogurt Cucumber Mint Salad (Cucumber, Red Onion, Kalamata Olives, Redwood Hill Feta, Mint) (Gluten-Free) Papri Chat Salad (Potatoes, Toasted Cumin, Chickpeas, Green Peas, Cilantro, Lime) (Gluten-Free, Vegan) Tunisian Style Curry Chicken (Red Chile Curry Spice Rub, Harissa Yogurt, Pumpkin Seeds) Sicilian Braised Lamb (Tomatoes, Olives, Preserved Lemon, Pine Nuts) (Gluten-Free, Dairy Free) Chick Pea Cauliflower Curry (Gluten-Free, Vegan) Saffron Basmati Rice (Gluten-Free) Basmati Rice Pudding (Gluten-Free), Mango Cheesecake	\$ 87.00	\$ 69.60	\$ 17.40	\$ 104.40	\$8.87	\$ 113.27

**2020 AERA Annual Meeting
Break Packages - Marriott Marquis San Francisco**

BREAK						
Prices include a 20% discount. All breaks come with a Certified Rainforest Alliance Regular and Decaf Coffee and Mighty Leaf® Tea Station. Prices shown in US dollars (USD).						
Break Package Options	Price	20% Discount Applied	25% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
Build Your Own Break (Choose 3) Sweet <ul style="list-style-type: none"> • Chilled Overnight Oatmeal, Almond Milk, Seasonal Berries • Individual Yogurts (Including Greek) • Sweet and Savory Scones • Variety of Mini Muffins and Pastries (24 Pieces per order) • House Made Fresh Fruit Turnovers • Fresh Berries with Lemon Cream (Gluten-Free) • Assorted Freshly Baked Cookies • Gluten-Free Chocolate Fudge Brownies (Contain Almond Flour) • Gluten-Free Chocolate Chip Cookies • Strawberry Shortcake in a Mini Martini Glass • Assorted Ice Cream and Fruit Bars • Fresh Fruit Mini Tartlets • Mini Cupcakes Savory <ul style="list-style-type: none"> • Granola Bars • Power Bars® • RAW® bars • KIND® bars • Fresh Assorted Bagels, Plain and Herb Cream Cheeses • Assorted Flavors of Thatcher's® Brand Popcorns • San Francisco Sourdough Pretzel Sticks, Prohibition Beer Cheese Sauce, Whole Grain Mustard • Assorted Kettle Chips Beverage <ul style="list-style-type: none"> • Bottled Waters, Pepsi Products, Coke Products 	\$ 36.00	\$ 28.80	\$ 7.20	\$ 43.20	\$3.67	\$ 46.87
Wine Country A Selection of Artisan Cheeses from Local Farms, Artisan Breads, Honey Comb, Marcona Almonds, Dried Fruits, Local Honey, Jam Assorted Cured Meats, Pickled Vegetables, Sierra Nevada Mustards Seasonal Whole Fruit Wine Country Sodas 4505 Chicharrones Fried Pork Rinds	\$ 42.00	\$ 33.60	\$ 8.40	\$ 50.40	\$4.28	\$ 54.68

2020 AERA Annual Meeting
A La Carte - Marriott Marquis San Francisco

A LA CARTE						
Prices include a 20% discount. Water, juice and sodas are priced per dozen, not on consumption. Prices shown in US dollars (USD).						
A La Carte	Price	20% Discount Applied	25% Service Charge	Subtotal	8.50% Sales Tax	Total Per Dozen
Savory Snacks (per dozen)						
Granola Bars	\$ 112.00	\$ 89.60	\$ 22.40	\$ 134.40	\$11.42	\$ 145.82
Power Bars	\$ 112.00	\$ 89.60	\$ 22.40	\$ 134.40	\$11.42	\$ 145.82
RAW Bars	\$ 112.00	\$ 89.60	\$ 22.40	\$ 134.40	\$11.42	\$ 145.82
Kind bars	\$ 124.00	\$ 99.20	\$ 24.80	\$ 148.80	\$12.65	\$ 161.45
Assorted Flavors of Thatcher's® Brand Popcorn	\$ 112.00	\$ 89.60	\$ 22.40	\$ 134.40	\$11.42	\$ 145.82
Individual Bags of Trail Mix	\$ 112.00	\$ 89.60	\$ 22.40	\$ 134.40	\$11.42	\$ 145.82
Bags of Gourmet Roasted Mixed Nuts	\$ 124.00	\$ 99.20	\$ 24.80	\$ 148.80	\$12.65	\$ 161.45
Assorted Kettle Chips	\$ 112.00	\$ 89.60	\$ 22.40	\$ 134.40	\$11.42	\$ 145.82
Fresh Assorted Bagels, Plain and Herb Cheeses \$120	\$ 120.00	\$ 96.00	\$ 24.00	\$ 144.00	\$12.24	\$ 156.24
Sweet Snacks (per dozen)						
Individual Yogurts (Including Greek)	\$ 118.00	\$ 94.40	\$ 23.60	\$ 141.60	\$12.04	\$ 153.64
Sweet and Savory Scones	\$ 96.00	\$ 76.80	\$ 19.20	\$ 115.20	\$9.79	\$ 124.99
House Made Fresh Fruit Turnovers	\$ 96.00	\$ 76.80	\$ 19.20	\$ 115.20	\$9.79	\$ 124.99
Assorted Freshly Baked Cookies	\$ 96.00	\$ 76.80	\$ 19.20	\$ 115.20	\$9.79	\$ 124.99
Gluten-Free Chocolate Fudge Brownies (Contain Almond Flour)	\$ 96.00	\$ 76.80	\$ 19.20	\$ 115.20	\$9.79	\$ 124.99
Fresh Fruit Mini Tartlets	\$ 94.00	\$ 75.20	\$ 18.80	\$ 112.80	\$9.59	\$ 122.39
Variety of Mini Muffins and Pastries (24 Pieces per Order)	\$ 94.00	\$ 75.20	\$ 18.80	\$ 112.80	\$9.59	\$ 122.39
Mini Cupcakes (24 Pieces)	\$ 88.00	\$ 70.40	\$ 17.60	\$ 105.60	\$8.98	\$ 114.58
Overnight Oatmeal, Almond Milk, Seasonal Berries	\$ 178.00	\$ 142.40	\$ 35.60	\$ 213.60	\$18.16	\$ 231.76
Fresh Berries with Lemon Cream	\$ 178.00	\$ 142.40	\$ 35.60	\$ 213.60	\$18.16	\$ 231.76
Strawberry Shortcake in a Mini Martini Glass	\$ 164.00	\$ 131.20	\$ 32.80	\$ 196.80	\$16.73	\$ 213.53
Beverages (per dozen)						
Naked® Juices	\$ 144.00	\$ 115.20	\$ 28.80	\$ 172.80	\$14.69	\$ 187.49
Traditional Bottled Waters	\$ 114.00	\$ 91.20	\$ 22.80	\$ 136.80	\$11.63	\$ 148.43
Traditional Pepsi® Products	\$ 114.00	\$ 91.20	\$ 22.80	\$ 136.80	\$11.63	\$ 148.43
Traditional Coke® Products	\$ 126.00	\$ 100.80	\$ 25.20	\$ 151.20	\$12.85	\$ 164.05
Certified Rainforest Alliance Regular Coffee (per gallon, 14 servings)	\$ 160.00	\$ 128.00	\$ 32.00	\$ 192.00	\$16.32	\$ 208.32
Certified Rainforest Alliance Decaf Coffee (per gallon, 14 servings)	\$ 160.00	\$ 128.00	\$ 32.00	\$ 192.00	\$16.32	\$ 208.32
Mighty Leaf® Tea Service (per gallon, 14 servings)	\$ 160.00	\$ 128.00	\$ 32.00	\$ 192.00	\$16.32	\$ 208.32

**2020 AERA Annual Meeting
Reception Packages - Marriott Marquis San Francisco**

RECEPTION PACKAGES						
Prices include a 20% discount. The Butler Passing fee for hors d'oeuvres is \$400 per butler for up to 3 hours, and \$135 per hour per butler for additional hours. The number of butlers needed will be calculated based on the amount of hors d'oeuvres. It's recommended that there is one butler per 100 pieces but that may vary. Prices shown in US dollars (USD).						
Reception Package Options	Price	20% Discount Applied	25% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
Crudités and Wine Country Cheese Display Grilled, Raw and Pickled Seasonal Vegetables, Marinated Olives, Hummus (Gluten-Free, Vegan), Pita Bread, Jalapeño Ranch Dressing A Selection of Artisan Cheeses from Local Farms, Artisan Breads, Honey Comb, Marcona Almonds, Dried Fruits, Local Honey, Jam	\$ 43.20	\$ 34.56	\$ 8.64	\$ 51.84	\$4.41	\$ 56.25
Crudités, Wine Country Cheese Display, Breads + Dips Grilled, Raw and Pickled Seasonal Vegetables, Marinated Olives, Hummus (Gluten-Free, Vegan), Pita Bread, Jalapeño Ranch Dressing A Selection of Artisan Cheeses from Local Farms, Artisan Breads, Honey Comb, Marcona Almonds, Dried Fruits, Local Honey, Jam Hummus (Gluten-Free, Vegan), Baba Ganoush (Gluten-Free, Vegan), Tzatziki (Gluten-Free), Charred Scallion Dip (Gluten-Free), Spinach Artichoke Dip, Olive Tapenade (Gluten-Free, Vegan), Artisan Breads, Lavash (Dairy Free), Grissini (Dairy Free), Grilled Naan (Dairy Free)	\$ 65.00	\$ 52.00	\$ 13.00	\$ 78.00	\$6.63	\$ 84.63
Crudités and Wine Country Cheese Display Grilled, Raw and Pickled Seasonal Vegetables, Marinated Olives, Hummus (Gluten-Free, Vegan), Pita Bread, Jalapeño Ranch Dressing A Selection of Artisan Cheeses from Local Farms, Artisan Breads, Honey Comb, Marcona Almonds, Dried Fruits, Local Honey, Jam Vegan Vietnamese Spring Rolls* (Gluten-Free, Dairy Free) Barbacoa Beef Taco* Butter Chicken Samosa* (Seasonal Chutney) <i>*Pricing based on 2 pieces of each hors d'oeuvre per person</i>	\$ 100.00	\$ 80.00	\$ 20.00	\$ 120.00	\$10.20	\$ 130.20

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Crudités and Wine Country Cheese Display Grilled, Raw and Pickled Seasonal Vegetables, Marinated Olives, Hummus (Gluten-Free, Vegan), Pita Bread, Jalapeño Ranch Dressing A Selection of Artisan Cheeses from Local Farms, Artisan Breads, Honey Comb, Marcona Almonds, Dried Fruits, Local Honey, Jam Chickpea, Tomato, Mint, Red, Onion, Cucumber Spoon (Gluten-Free, Vegan) Shrimp Vietnamese Spring Rolls* (Gluten-Free, Dairy Free) Tenderloin of Beef, Potato Latke, Horseradish Cream* (Gluten-Free) Bacon Wrapped Chicken, Jalapeno (BBQ Sauce)* (Gluten-Free, Dairy Free) Vegetarian Samosa* (Seasonal Chutney) <i>*Pricing based on 2 pieces of each hors d'oeuvre per person</i>	\$ 130.00	\$ 104.00	\$ 26.00	\$ 156.00	\$13.26	\$ 169.26

**2020 AERA Annual Meeting
Bar - Marriott Marquis San Francisco**

BAR Host tickets for cash bar available upon request to AERA. Prices shown in US dollars (USD).					
BAR PRICING	Price	25% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
<i>CASH BAR (1 bartender per 150 people)</i>					
House Brand Cocktail	\$ 17.00	\$ 4.25	\$ 21.25	\$ 1.81	\$ 23.06
House Wine	\$ 18.00	\$ 4.50	\$ 22.50	\$ 1.91	\$ 24.41
Premium beer	\$ 14.00	\$ 3.50	\$ 17.50	\$ 1.49	\$ 18.99
Domestic beer	\$ 12.00	\$ 3.00	\$ 15.00	\$ 1.28	\$ 16.28
Water & sodas	\$ 10.00	\$ 2.50	\$ 12.50	\$ 1.06	\$ 13.56
Bar tickets (one price per glass regardless of type of drink)	\$ 14.00	\$ 3.50	\$ 17.50	\$ 1.49	\$ 18.99
<i>SELF-SERVE HOST BAR (maximum of 25 people)</i>					
No tickets provided. Host Division/SIG responsible for cost of all beverages consumed. Estimated number of guests and budget must be submitted with order.					