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Albuquerque

fresh



Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

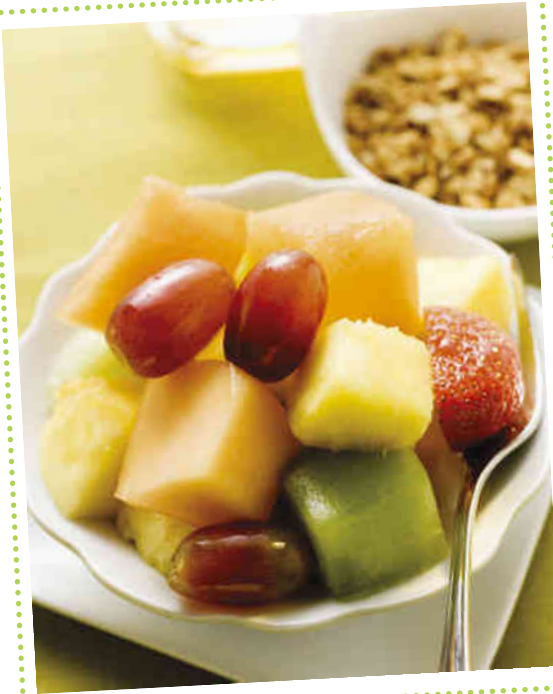
Looking forward to serving you soon,

The Courtyard Events Team

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breakfast

The Continental | \$9-
Assorted Breakfast Pastries and Muffins
Coffee, Decaffeinated Coffee
and Assorted Teas

Traditional Continental | \$10-
Chilled Orange and Cranberry Juices
Assortment of Breakfast Pastries,
Bagels with Cream Cheese
Butter and Preserves
Coffee, Decaffeinated Coffee,
and Assorted Teas

Executive Continental | \$11-
Chilled Orange and Cranberry Juices
Assortment of Seasonal Fresh Fruit
Individual Low Fat Yogurt
Breakfast Pastries
Bagels with Cream Cheese
Butter and Preserves
Coffee, Decaffeinated Coffee,
and Assorted Teas



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Bagel Works | \$10-
Chilled Orange and Cranberry Juices
Assorted Bagels Served with
Plain and Fruit Flavored Cream Cheeses
Individual Low Fat Fruit Yogurt
Butter and Preserves
Coffee, Decaffeinated Coffee,
and Assorted Teas

Healthy Start | \$12-
Chilled Orange and Cranberry Juices
Seasonal Fresh Fruit
Individual Low Fat Fruit Yogurt
Assorted Cereals and Granola
Skim and Low Fat Milk
Assorted Breakfast Muffins
Coffee, Decaffeinated Coffee,
and Assorted Teas

All-American | \$14-
Chilled Orange and Cranberry Juices
Seasonal Fresh Fruit
Scrambled Eggs
Breakfast Potatoes
Crisp Bacon, Sausage
Assorted Breakfast Pastries,
Muffins and Croissants
Coffee, Decaffeinated Coffee,
and Assorted Teas



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Eye Opener | \$16-
Chilled Orange and Cranberry Juices
Seasonal Fresh Fruit and Berries
Buttermilk Biscuits w/ Sausage Gravy
Scrambled Eggs
Breakfast Potatoes
Crisp Bacon, Sausage
Assortment of Breakfast Pastries,
Coffee, Decaffeinated Coffee,
and Assorted Teas

Enhancements | \$3- per person
Low Fat and Skim Milk
Individual Fruit Yogurt

Enhancements | \$3- per person
Assorted Fresh Fruit
Assorted Granola Bars

Omelet Station | \$4-
\$50.00 Chef Fee Applies
Omelets prepared to order with the following:
Assorted Cheeses, Sausage, Bacon, Onions,
Mushrooms, Green Chile, Peppers, Tomatoes
Egg Beaters Available Upon Request



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breaks

Chef's Sweet Tooth | \$10- per person
Freshly Baked Assorted Cookies
Coffee, Decaffeinated Coffee
and Assorted Teas
Assorted Soft Drinks and
Bottled Spring Water

International Cheeseboard | \$13- per person
Domestic and Imported Cheeses
Fresh Seasonal Fruit Board
Assorted Soft Drinks
Bottled Spring Water

The Halftime Break | \$10- per person
Ballpark Soft Pretzels with Beer Mustard
Freshly Popped Popcorn
Double Chocolate Brownies
Assorted Soft Drinks
Bottled Spring Water

Southwestern | \$14- per person
Fresh White Corn Tostados
Fire-Roasted Salsa
Guacamole
Warm Queso Dipping Sauce
Cinnamon Spiced Churros



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breaks

The Refresh | \$13- per person
Assortment of Sliced and Whole
Seasonal Fresh Fruit
Low-Fat Yogurt Parfait
Assorted Granola Bars
Bottled Spring Water

Enhancements | \$3- per person
Crisp and Grilled Vegetable Board
with Flavored Hummus Dip

Enhancements | \$3- per person
Fresh Seasonal Fruit Board
with Yogurt Dipping Sauce

From the Bakery | \$21- per dozen
Fresh Baked Assorted Cookies
Double-Chocolate Brownies



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breaks

Beverages | \$27- per gallon
Freshly Brewed Arrabica
Regular or Decaffeinated Coffee

Beverages | \$3- per person
Iced Tea
Lemonade

Beverages | \$20- per pitcher
Chilled Fruit Juices -choice of two

Orange Juice
Cranberry Juice
Tomato Juice
Grapefruit Juice
Apple Juice

Beverages | \$2.25 each
Assorted Sodas to Include

Coke
Diet Coke
Sprite
Dr. Pepper

Beverages | \$2.25 each
Arrowhead Spring Water

Beverages | \$3- each
Fiji Spring Water



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lunch

Grilled Vegetable Wrap | \$13-
Whole Wheat Tortilla
Thin-Sliced Cucumber, Grilled Mushroom,
Yellow Squash, Sweet Red Pepper,
Avocado, Soft Boursin Herbed Cheese
Choice of Pasta Salad or Kettle Chips

Clubhouse Wrap | \$14-
Shaved Ham and Smoked Turkey
Swiss and Cheddar Cheeses
Crisp Bacon, Sliced Tomato, Leaf
Lettuce and Chipotle Mayonnaise
Choice of Pasta Salad or Kettle Chips

Mediterranean Flatbread Sandwich | \$14-
Grilled Flank Steak
Sweet Onions, Chilled Cucumber
Sauce, Sliced Roma Tomato
Choice of Pasta Salad or Kettle Chips

Monte Cristo | \$15-
Shaved Turkey, Ham
and Swiss Cheese
Layered Between
Battered Egg Bread
Choice of Pasta Salad or Kettle Chips



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lunch

Green Chile Philly | \$16-
Shaved Roast Beef
Hatch Green Chile
Grilled Au Jus on
an Artisan Hoagie Roll
Choice of Pasta Salad or Kettle Chips

Caesar Salad | \$12 add Grilled Chicken \$16-
Crisp Romaine Lettuce
Shaved Parmesan Cheese
Garlic-Herbed Croutons
Classic Caesar Dressing
Grilled Garlic Bread

Asada Steak Salad | \$17-
Marinated Skirt Steak
Garden Salad Greens
Jack and Cheddar Cheeses
Pico De Gallo, Fresh Avocado
Sour Cream

Asian Chicken Salad | \$16-
Crispy Breaded Chicken
Shredded Napa Cabbage
Mandarin Orange, Toasted Almond
Crisp Rice Noodles, Chopped Peanuts
Soy-Ginger Dressing



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lunch

Deli Table | \$19-
Lean Turkey Breast
Smoked Ham, Genoa Salami
Shaved Roast Beef, Provolone
Cheddar, and Swiss Cheeses
Deli Mustard, Mayonnaise
Lettuce, Red Onion, Tomato
Assorted Artisan Breads
and Fresh Croissants
Homestyle Potato Salad
Soup of the Day

Italian Table | \$21-
Minestrone Soup
Caprese Salad
Breast of Chicken Marsala
Baked Lasagne
Vegetable Ratatouille
Herbed Garlic Bread
Assorted Italian Pastries



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lunch

Mexican Table | \$22-
Cheese Enchiladas
Red and Green Chile Sauces
Shredded Pork Tamales, Chicken Fajitas
Fresh Tortillas, Spanish Rice
Charro Black Beans, Fire-Roasted Salsa,
Guacamole, Tortilla Chips
Warm Bread Pudding - Kahlua Caramel Sauce
Godiva Chocolate Cheesecake

Chuckwagon Table | \$23-
BBQ St. Louis Style Ribs
Fire-Grilled Chicken Breast
Country-Style Baked Beans
Rolls with Creamery Butter
Coleslaw, Potato Salad
Sliced Watermelon
New York Style Cheesecake
Layered Carrot Cake



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dinner

Prime Rib of Beef | \$34-
Slow Roasted with Natural Jus
White Cheddar Potato Gratin
Fresh Seasonal Vegetables
Creamy Horseradish

Filet Mignon 8oz. | \$37-
Three Onion Marmalade
Fresh Seasonal Vegetables
Roasted Garlic-Rosemary Potato
Cabernet Demi Glace

Flat Iron Steak | \$31-
Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Sautee of Mushrooms and Onion

Stuffed Pork Tenderloin | \$27-
Cornbread and Bacon Stuffing
Natural Pan Jus, Scallion Oil
Fresh Seasonal Vegetables



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dinner

Sesame Encrusted Tuna | \$27-
8oz Ahi Seared Rare
Sweet Chili and Garlic Oils
Sesame, Ginger and Scallion Risotto

Chicken Breast | \$26-
Please Choose From The
Following Preparation Options:

Tuscan Chicken
Sauteed with Asparagus. Crab Meat
Sun Dried Tomato-Artichoke Hollandaise
Garlic Mashed Potatoes
Fresh Seasonal Vegetables

Stuffed Chicken
Cornbread, Jack Cheese
and Pancetta Bacon Stuffing
Chive Mashed Potatoes
Fresh Seasonal Vegetables

Chicken Santa Fe
Hatch Green Chile, New-Mexican
Pinon, Jack Cheese
Baked in Flaky Pastry
Fresh Seasonal Vegetables



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dinner

Filet of Salmon | \$27-
Pan-Seared with
Fresh Lemon and Caper-Butter
Roasted Rosemary Potatoes
Fresh Seasonal Vegetables

Fiesta Platter | \$20-
Two Cheese Enchiladas
Red Chile Sauce
Stuffed Chile Relleno
Spanish Rice and Black Beans

Mixed Grill | \$28-
Braised Pork Ribs
Jalapeno Smoked Keibasa
Grilled Chicken Breast
Roasted Rosemary Potatoes
Fresh Seasonal Vegetables



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dinner



Mexican Fiesta Table | \$27-
 Cheese or Chicken Enchiladas
 Red and Green Chile Sauces
 Shredded Pork Tamales, Beef Fajitas
 Fresh Tortillas, Spanish Rice
 Charro Black Beans, Fire-Roasted Salsa,
 Guacamole, Tortilla Chips
 Warm Bread Pudding - Kahlua Caramel Sauce
 Warm Cheesecake Chimichangas

Smokehouse Barbeque Table | \$29-
 BBQ St. Louis Style Ribs
 Fire-Grilled Chicken Breast
 Sliced Beef Brisket
 Country-Style Baked Beans
 Corn on the Cob
 Rolls with Creamery Butter
 Coleslaw, Potato Salad
 Sliced Watermelon
 New York Style Cheesecake
 Layered Carrot Cake

Chuckwagon Table | \$27-
 Country-Fried Steak with Gravy
 Bacon Wrapped Meatloaf
 Southern Fried Chicken
 Baked Cowboy Beans
 Fresh Cornbread with Honey Butter
 Marinated Coleslaw
 Potato Salad
 Fresh Baked Fruit Pies
 Midnight Chocolate Cake



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Italian Table | \$26-
Minestrone Soup
Antipasto Board
Caesar Salad
Breast of Chicken Marsala
Baked Lasagne
Cheese Tortellini with
Tomato and Basil Cream
Vegetable Ratatouille
Herbed Garlic Bread
Assorted Italian Pastries

Marriott Classic Table | \$30-
The Classic Table Includes Mixed
Green Salad, Caesar Salad and
Fresh and Roasted Vegetable Boards
Roasted Red Potatoes or Mashed Potatoes
Fresh Seasonal Vegetables
Chef's Choice Assorted Desserts

Your choice of Three of the Following:

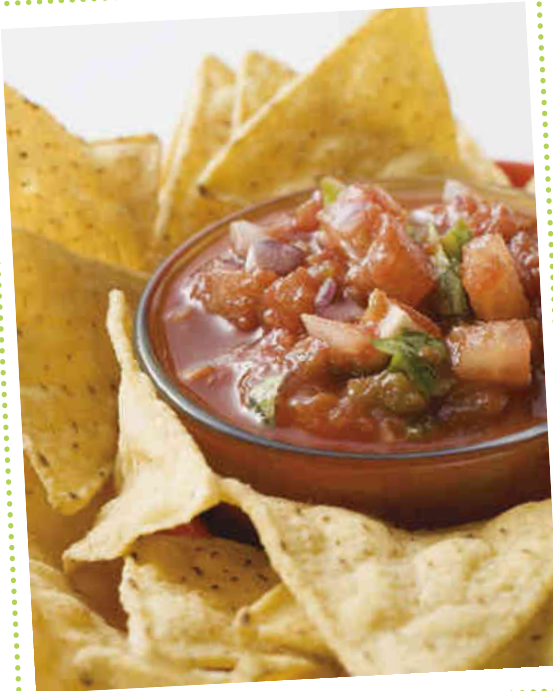
Chicken Santa Fe
Chicken Parmesan
Roast Turkey, Sage Dressing
Stuffed Pork Loin
Grilled Salmon Fillet with Lemon and Capers
Grilled Flat-Iron Steak with
Wild Mushroom Demi Glace



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Hors D'oeuvres: Stationed

International Cheese Board
Imported and Domestic Cheeses
Fresh Fruit Garnish
Assorted Crackers and Artisan Breads

Small (serves 50) | \$125-

Medium (serves 100) | \$225-

Large (serves 150) | \$310-

Garden Gathering
Crisp and Grilled Vegetable Board
with Flavored Hummus Dip

Small (serves 50) | \$95-

Medium (serves 100) | \$165-

Large (serves 150) | \$250-



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Fresh Fruit Board
Sliced Fresh Fruit and Berries
with Yogurt Dipping Sauce

Small (serves 50) | \$150-

Medium (serves 100) | \$275-

Large (serves 150) | \$425-

Smoked Salmon Board
Served with Red Onions, Capers,
Whipped Cream Cheese
Assorted Artisan Bread Selection

Small (serves 50) | \$195-

Medium (serves 100) | \$360-

Large (serves 150) | \$525-

Antipasto Board
Prosciutto, Genoa Salami, Cappicola
Provolone, Fresh Mozzarella, Plum Tomatoes,
Marinated Vegetables, Pepperoncini, Kalamata
Olives, Italian Bread Selection

Small (serves 50) | \$195-

Medium (serves 100) | \$360-

Large (serves 150) | \$525



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Hot Selections | Per 50 pieces

Vegetable Spring Rolls | \$80-

Chorizo Stuffed Mushrooms | \$75-

Shredded Pork Crostini | \$70-

Mini Quiche Assortment | \$85-

Green Chile or Swedish Meatballs | \$80-

Cold Selections | Per 50 pieces

Assorted Canapes | \$70-

Assorted Tortilla Pinwheels | \$70-

California Rolls -Wasabi and Soy Sauces | \$100-

Asian Chicken Lettuce Wraps | \$80-

Boursin Stuffed Cherry Tomatoes | \$75-



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Reception Enhancements

Pasta Station | \$9- per person
Cheese Tortellini, Fettuccine or
Penne Pasta with Your Choice
of Pesto, Alfredo or Marinara Sauce

Carving Stations
(Hand Carved by our Chef in the
Presence of Your Guests)
A fee of \$50 per Chef Will Apply
to Each Station

Leg of Pork (serves 40) | \$180-

Beef Inside Round (serves 50) | \$225-

Prime Rib of Beef (serves 30) | \$295-

Roast Turkey Breast (serves 40) | \$175-

Honey Glazed Ham (serves 50) | \$180-

Leg of Lamb (serves 50) | \$200-



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package

Meeting Packages

It is our business and pleasure to help your meetings get down to business quickly, easily and in very good taste

Corporate Planner | \$20 per person
Available to groups of 20 persons or more.
Includes chilled juice selection, freshly brewed coffee and international hot tea selection

EARLY MORNING

Assorted Fresh Fruit and Berries
Fresh Baked Breakfast Pastries

MID MORNING

Refresh of Coffees and Teas
Bottled Spring Water

AFTERNOON

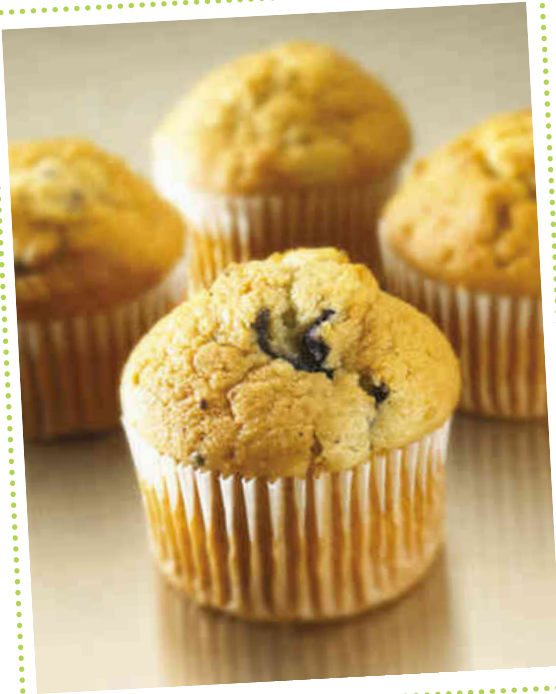
Your Choice of Themed Breaks



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Deluxe Corporate Planner Packages
Available to groups of 20 persons or more.
Includes chilled juice selection, freshly brewed
coffee and international hot tea selection

EARLY MORNING

Assorted Fresh Fruit and Berries
Fresh Baked Breakfast Pastries

MID MORNING

Refresh of Coffees and Teas
Bottled Spring Water

AFTERNOON

Your Choice of Themed Breaks

Plated Lunch Selection | \$35- per person

Lunch Buffet Selection | \$40- per person

Plated Lunch and Plated Dinner Selections |
\$65- per person

Lunch Buffet and Dinner Buffet Selections |
\$70- per person



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package

Executive Meeting Planner Packages
Available to groups of 20 persons or more.
Includes chilled juice selection, freshly brewed
coffee and international hot teas

EARLY MORNING

Assorted Fresh Fruit and Berries
Fresh Baked Breakfast Pastries
Assorted Bagels and Cream Cheese

MID MORNING

Refresh of Coffees and Teas
Bottled Spring Water
Assorted Sodas

AFTERNOON

Your Choice of Themed Breaks

Your Choice of:

Plated Lunch Selection | \$40- per person

Plated Dinner Selection | \$45- per person

Plated Lunch and Plated Dinner Selection |
\$70- per person

Lunch Buffet and Dinner Buffet Selections |
\$75- per person



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Beverage Selections

All bars must reach \$400 in revenue or a \$50 bartender fee will be applied

Cash Bar | Per Person

Bartender Fee of \$50 per bartender. One bartender per 100 guests recommended.

Premium Brands | \$6.00 - \$8.00

Cordials and Brandies | \$6.00 - \$7.50

House Wine | \$6.00

Domestic Beer | \$4.50

Imported Beer | \$5.00

Juice, Sparkling Water and Soft Drinks | \$2.50



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White Wine | per bottle

Chardonnay, Kendall Jackson | \$36-

Pinot Grigio, Ecco Domani | \$34-

Chardonnay, Copper Ridge | \$24-

Riesling, Jekel | \$32-

Red Wine | per bottle

Cabernet Sauvignon, Kendall Jackson | \$37-

Cabernet Sauvignon, Mirrasou | \$30-

Merlot, Ray's Station | \$32-

Merlot, Canyon Road | \$24-

Champagne/Sparkling Wine | per bottle

Wycliff Champagne | \$26-



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technology

AUDIO VISUAL SERVICES

We employ experienced and professional technicians trained in all aspects of projection, video, audio and lighting. If you have extensive or specialized audio visual needs, a professional technician is generally recommended. We will be glad to make arrangements in advance of your event.

Package Choices Include:
Computer/Video Projector Package

Sound System Package

Projection Screen Package

Television Package

Overhead Projector Package

Flipchart Package

Basic Stage Lighting Package

Ambience Lighting Package

And Much More.....

Please See Catering Sales for Pricing Lists



considerations

Guarantees

We require a final guaranteed number of guests 3 business days prior to the date of your function. We will be prepared to serve three percent over the guaranteed number for functions under 100 persons, and five percent over the guaranteed number for functions over 100 persons. If no guarantee is received by the Catering Sales office, we will assume the guarantee to be the number originally agreed upon the contract.

Food and Beverage

No food or beverage from outside sources (excluding wedding cakes) may be brought into any hotel function room by the patron, guest of the patron, or attendees. Likewise, no food or beverage may be removed from the hotel.

Service Charge and Sales Tax

All prices are subject to change without notice in accordance with increasing food, beverage or operating expenses. Pricing does not include 20% service charge or 6.875% State sales tax.

Payment

Advance deposits are required to guarantee all functions. Full payment must be made three (3) business days prior to the function.