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Seattle Bellevue/Downtown

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 innovating 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

Seattle Bellevue/Downtown



fresh



package

executive meeting package | \$70 per person

fresh seasonal fruit

chilled fruit yogurts

freshly baked scones with butter & jam

Starbucks® coffee & Tazo® teas

stretch

Power bars

trail mix

whole fruit

Starbucks® coffee & Tazo® teas

partisan bistro table

field greens salad with red wine vinaigrette

lemon chicken with rosemary sauce

sirloin steak with bell peppers

eggplant parmesan

green beans

yukon gold mashed potatoes

profiteroles - cream puffs

Starbucks® coffee & Tazo® teas

refuel

hot soft pretzels with mustard dip

homeade Rice Krispie treats



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breakfast

all american | \$19 per person
eggs scrambled
breakfast potatoes
crisp bacon strips
roasted sausage links
Starbucks® coffee & Tazo® teas

8th street scramble | \$21 per person
eggs scrambled - italian sausage, parmesan
cheese, spinach & mushrooms
breakfast potatoes
Starbucks® coffee & Tazo® teas

french toast | \$19 per person
crispy french toast - pecan butter, whipped
cream, fresh fruit & maple syrup
Starbucks® coffee & Tazo® teas



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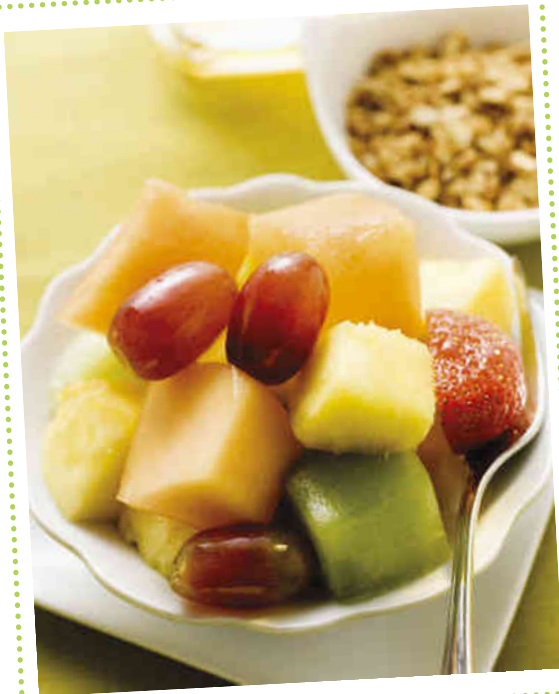
breakfast

continental breakfast | \$19 per person
market fresh fruit
muffins and pastries
cold cereal with milk
Starbucks® coffee & Tazo® teas

chilled juices available on consumption | \$4
each

enhancements | \$2 each
hard boiled eggs
assorted yogurts
variety of cold cereals
bagels & cream cheese

enhancements | \$5 each
egg sandwich - ham & cheddar
breakfast burritos - fresh salsa, scrambled eggs
with tillamook cheddar cheese



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breakfast



country table | \$28 per person
seasonal fruit

Dannon® fruit yogurts
breakfast pastries, apple cinnamon muffins &
freshly baked scones
fluffy scrambled eggs
crisp smoked bacon & sausage
country-style breakfast potatoes
Starbucks® coffee & Tazo® teas

the works table | \$32 per person
seasonal fruit

selection of cold cereals & milk
breakfast pastries
freshly baked scones & muffins
fluffy scrambled eggs
french toast with syrup
crisp smoked bacon & sausage
country-style breakfast potatoes
Starbucks® coffee & Tazo® teas

enhancement | \$10 per person
omelet station

eggs - prepared to order. includes, ham,
cheese, mushrooms, peppers, onions,
tomatoes, bay shrimp, spinach & salsa
chef attendant fee of \$75 will apply

enhancement | \$7 per person
waffle station

fresh berries, whipped cream,
maple syrup & butter



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breaks

chocoholics anonymous break package | \$16 per person

chocolate chunk brownies, chocolate biscotti, chocolate chip cookies, candy bars & Starbucks® coffee & Tazo® teas

no carbs break | \$15 per person
vegetable crudites, string cheese, mixed nuts & mineral water

chocolate chip & peanut butter cookies or brownies | \$30 per dozen

premium mixed nuts | \$25 per pound

Power bars & trail mix bags | \$3 each

soft drinks & chilled mineral waters | \$3.50 each

Starbucks® coffee & Tazo® tea | \$65 per gallon

enhancements | \$4 each

Odwalla® bottled juices

Starbucks® bottled frappacino

Starbucks® doubleshot

energy drinks



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lunch

minimum 15 guests
under 15 guests add \$5.00 charge

bellevue table | \$30 per person
mixed field greens salad
with toppings & dressings
pre-made sandwiches: sliced turkey with
havarti cheese, grilled vegetable with pesto
aioli, roast beef & cheddar
with horseradish spread
fresh whole fruit
potato chips
peanut butter cookies & brownies
Starbucks® coffee & Tazo® teas

chef's lunch table | \$37 per person
house made chowder
oregon valley salad with sun dried cranberries,
toasted almonds, blue
cheese & balsamic vinaigrette
artisan rolls & butter
fresh whole fruit
grilled herb rosemary chicken with lemon
thyme sauce
baked salmon with dill cream sauce
roasted red potatoes
fresh vegetables
berry burst & brownies
Starbucks® coffee & Tazo® teas



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lunch

soup-salad-sandwich table | \$34 per person
tomato bisque
salad your way with grilled chicken, romaine,
field greens, parmesan, gorgonzola, dried
cranberries, toasted almonds, croutons, carrots,
cucumbers & assorted dressings
hot grilled ham & cheese sandwich
roasted veggie wrap with pesto aioli
whole fruit
potato chips
lemon tartlet
Starbucks® coffee & Tazo® teas

the whole enchilada table | \$35 per person
chicken tortilla soup
caesar salad
grilled chicken with sauce verde
beef enchiladas
spanish rice
mexicali corn
pound cake
fresh strawberries
chip & salsa
Starbucks® coffee & Tazo® teas



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lunch

all plated served with chef's seasonal sides
rolls & butter
Starbucks® coffee & Tazo® teas

choice of one salad

house baby green salad
crisins, candied walnuts, gorgonzola &
balsamic vinaigrette

caesar salad
hearts of romaine, caesar dressing,
parmesan cheese & toasted croutons

spinach salad
spinach, baby greens, toasted almonds,
chopped egg & honey mustard dressing

peppered baked salmon | \$32 per person
with orange ginger glaze

herb crusted halibut | \$32 per person
with chardonnay sauce



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lunch

sauteed herb chicken | \$29 per person
with dijon cream sauce

grilled chicken breast | \$29 per person
with artichoke hearts, oven-dried tomatoes &
lemon-garlic sauce

eggplant permesean | \$25 per person

cobb salad | \$21 per person
oven roasted chicken breast, avacado,
crumbled blue cheese, roma tomatoes,
scallions, hard boiled eggs

choice of one dessert
carrot cake

edelwiss - white chocolate raspberry
vanilla bourban - vanilla mousse
new york cheese cake
sugar free cheese cake
gluten free cheese cake

dessert upgrade | \$5 each
pyramid - chocolate raspberry
marquise - chocolate mousse
exotic - exotic mousse
sacher - flourless chocolate cake
tiramisu



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reception

carving stations include horseradish, mayonnaise, mustard, & silver dollar rolls. attendant fee of \$75.00 per carving station for every 50 guests

oven-roasted turkey breast carving station | \$435.00 per order (per 50 guests)

roasted striploin of beef carving station | \$485.00 per order (per 50 guests)

breads & spreads display | \$8.25 per person
artichoke & spinach dip & garlic hummus, cheese fondue, pita chips, sliced baguettes, and lavosh

parmesan artichoke hearts | \$170.00 per order
50 pieces per order

beef fajita kabobs with grilled peppers & onions | \$185.00 per order
50 pieces per order

swedish meatballs | \$185.00
50 pieces per order



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reception

thai spring rolls with dipping sauce | \$170 per order

50 pieces per order

spanikopita | \$170 per order

50 pieces per order

chili-lime chicken kabob | \$175 per order

50 pieces per order

tomato & chevre bruschetta or olive tapenade
bruschetta | \$170 per order

50 pieces per order

domestic & international cheese display | \$9.25
per person

assorted variety of cheese

jumbo shrimp with spicy cocktail sauce | \$205
per order

50 pieces per order

smoked salmon mousse on dill baguette | \$185
per order

50 pieces per order

pesto chicken on cucumber rounds | \$170 per
order

50 pieces per order



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reception

bar menu

premium brands: Maker's Mark Bourbon,
Dewar's Scotch, Beefeater Gin, Absolut Vodka,
Cuervo Gold Tequila, Bacardi Light Rum,
Courvoisier VS

top shelf brands: Jack Daniels Bourbon,
Johnnie Walker Black, Tanqueray Gin,
Stolichnaya Vodka, Patron, Bacardi Light Rum,
Crown Royal

domestic beer: Budweiser, Bud Light, Pyramid
Hefeweizen, St. Pauli NA

premium beer: Heineken, Stella Artois, Amstel
Light, Corona

house wine: Snoqualmie Cab-Merlot,
Snoqualmie Chardonnay

hosted bar | \$75 bartender fee per 100 people
charges to master account based on per drink
consumption

premium brands: \$7.50

top shelf brands: \$8.00

domestic beer: \$5.50

premium beer: \$6.50

wine by the glass/bottle: \$7.50/\$32.00

hosted bar charges subject to 21% service
charge and 10% state sales tax



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reception

cash bar | \$75.00 bartender fee per 100 people
beverages sold as follows on per drink basis
premium brands: \$8.00
top shelf brands: \$8.50
domestic beer: \$6.00
premium beer: \$7.00
wine by the glass/bottle: \$8.00/\$32.00
cash bar charges Inclusive of 10% State sales tax

package bar (4 hour maximum) | \$75.00
bartender fee per 100 people
includes unlimited consumption of menu liquor
brands, beer, house wine, and soft drinks
first hour premium: \$15.00 per person

first hour top shelf: \$16.00 per person
each add'l hour premium: \$7.00 per person

each add'l hour top shelf: \$8.00 per person



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dinner

oregon valley table | \$52 per person
 field greens with apples,
 candied walnuts & gorgonzola
 spinach salad with crisp bacon, chopped egg,
 tomatoes & mustard vinaigrette
 crab chowder
 antipasto display
 roasted strip loin with cabernet reduction &
 wild mushrooms
 seared salmon with fire roasted red pepper
 sauce & artichoke relish
 rice pilaf
 roasted garlic red potatoes
 seasonal vegetables
 dessert display
 Starbucks® coffee & Tazo® teas

baja table | \$44 per person
 spicy chicken & roasted corn chowder
 tri-color tortilla chips with queso
 mixed greens salad with black beans
 & cotija cheese
 mesquite-grilled chicken & skirt steak
 vegetable fajitas, flour tortillas, diced tomatoes,
 peppers & onions, jalapenos, shredded lettuce,
 cheese, guacamole, & sour cream
 spanish rice & refried beans
 cinnamon chips & pound cake
 with strawberry sauce
 Starbucks® coffee & Tazo® teas



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dinner

north west harvest table | \$48 per person
field greens with dried cranberries
almonds & onions
ceasar salad
soup du jour
artisan cheese display
chicken dijon with mustard cream
and fresh herbs
seared salmon with chardonnay sauce
oven-dried tomatoes & capers
roasted garlic red potatoes
seasonal vegetables
cream puffs & assorted cakes
Starbucks® coffee & Tazo® teas



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dinner

entrees include
rolls & butter, choice of one salad & dessert
Starbucks® coffee & Tazo® teas

choice of one salad

house baby green salad
craisins, candied walnuts, gorgonzola &
balsamic vinaigrette

caesar salad
hearts of romaine, caesar dressing, parmesan
cheese & toasted croutons

spinach salad
spinach, baby greens, toasted almonds,
chopped egg & honey mustard dressing

filet mignon | \$50 per person
with braised onion & smoked tomato demi
glace & blue cheese mashers

new york strip loin | \$46 per person
char-grilled with cracked pepper, mustard demi
glace & roasted red potatoes

seared pork chop | \$36 per person
with cider apple glaze & mashed potatoes

seared salmon | \$39 per person
with shallot & caper reduction & caramelized
onion basmati rice



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dinner

parmesan crusted salmon | \$38 per person
with roasted red pepper sauce & roast-garlic
mashed potatoes

horseradish crusted halibut | \$40 per person
with lemon chive sauce & leek mashed
potatoes

chicken dijon | \$38 per person
topped with roasted wild mushrooms & a dijon
cream, with a herbed rice pilaf

pan seared breast of chicken | \$38 per person
with artichokes, oven-dried tomatoes, fresh
burre blanc & herbed orzo

choose one dessert
normandy - with granny smith apples
imperial - chocolate mousse
edelwiss - white chocolate raspberry
vanilla bourban - vanilla mousse
new york cheese cake
sugar free cheese cake
gluten free cheese cake

dessert upgrade | \$5 each
pyramid - chocolate raspberry
marquise - chocolate mousse
exotic - exotic mousse
tiramisu



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technology

presentation support package | \$125.00 per day

projection cart/stand, all necessary cables/cords, technician set up assistance, tripod screen (up to 8ft)

computer display package | \$575.00 per day

lcd projector, projection cart/stand all cabling, extension cords etc., tripod projection screen (up to 8ft)

sound package | \$280.00 per day
wireless microphone, 4-channel mixer, house sound patch

PolyCom conference phone | \$145.00 per day

flipchart package | \$50.00 per day

flipchart stand
4 color marker set
25"x30 easel pad

upgrade to self adhesive pad for an additional \$25



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flawless


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considerations

Cancellation Policy: Cancellation of event after receipt of signed Banquet Event Order will result in cancellation fee of 100% of estimated charges and will be billed according to the agreed upon method of payment.

Food and Beverage Policy: Due to Health Department Regulations and Catering Industry Standards all food and beverage must be provided by Bellevue Downtown Courtyard. Any food not consumed at the event may not be removed from the hotel.

Guarantee of Attendance: Host agrees to provide Hotel with final attendance three (3) business days prior to the event. Should guarantee not be provided, Hotel will prepare based on original agreed-upon number. The guarantee is not subject to reduction, and charges will be billed accordingly. Seating and service will be provided for 5% over the guarantee.

Service Charge and Tax: Food and beverage, audio visual and meeting room rental/set-up fees are subject to the Hotels 21% taxable service charge. Food and beverage service is subject to 10% tax. Audiovisual, meeting room rental and set up fee is subject to 9.5% tax.

PRICES ARE SUBJECT TO CHANGE.

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