



courtyard old pasadena



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 catering menus and pricing 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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>continental >plated >buffet >enhancements

cereals
juices
coffee
teas
pastries
milk
yogurt
eggs

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continental breakfast

all breakfast include freshly brewed Starbucks coffee, decaffeinated coffee and Tazo teas.

courtyard continental

orange, cranberry and grapefruit juices
hand-cut seasonal fresh fruit, cottage cheese
assorted pastries, croissants, danish and muffins
with sweet butter and assorted preserves
\$12.50 per person

pasadena continental

orange, cranberry and grapefruit Juices
hand-cut seasonal fresh fruit, cottage cheese and
individual flavored yogurts
assorted pastries, croissants, danish and muffins
with sweet butter and assorted preserves, bagels
with cream cheese
bottled mineral water
\$14.50 per person

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plated breakfast

all breakfast include freshly brewed Starbucks coffee, decaffeinated coffee and Tazo teas

the traditional

assorted pastries, croissants, danish and muffins
orange, cranberry and grapefruit juices
fluffy scrambled eggs
sausage links and crispy bacon
home fried potatoes
\$16.50 per person



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breakfast buffets

includes freshly brewed Starbucks coffee, decaffeinated coffee and Tazo teas (minimum of 25 guests)

all american buffet

orange, cranberry, grapefruit and tomato juices
assorted pastries, croissants, danish and muffins
assorted bagels, individual flavored and regular cream cheeses
fluffy scrambled eggs
crisp bacon and country sausage links
sautéed breakfast potatoes with diced onions and peppers
seasonal fresh fruit display
\$21.50 per person

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breakfast buffets

includes freshly brewed Starbucks coffee, decaffeinated coffee and Tazo teas (minimum of 25 guests)

courtyard brunch

orange, cranberry, grapefruit and tomato juices
assorted pastries, croissants, danish and muffins
fluffy scrambled eggs
crisp maple bacon and country sausage links
sautéed breakfast potatoes with diced onions and peppers
roasted potato salad with gorgonzola vinaigrette
breast of chicken with roasted tomatoes and garlic sauce
rosemary and peppercorn roasted sirloin with balsamic and merlot demi-glaze
market fresh vegetables and rice pilaf
\$26.00 per person

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breakfast enhancements

omelet station

omelets made to order with fresh tomatoes, mushrooms, spinach, onions, diced peppers, ham, turkey, chopped new york steak rock shrimp, salsa, herbs, shredded jack and cheddar cheese
Add \$8.95 per person

belgium waffle station

Fresh chocolate, banana nut, berries or plain belgium waffles made to order, served with assorted flavored syrups, butter, fresh seasonal berries, whipped cream, cinnamon and pecans
add \$8.50 per person

bagels

bagels, assorted flavored cream cheese, smoked salmon with roasted tomatoes and garlic sauce, chopped onions
add \$5.00 per person



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>salads & sandwiches >themed buffets >plated



brief revitalization

salads
hamburgers
fish
beef
pasta
desserts
beverages
sandwiches

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fresh salads and sandwiches

plated lunches include assorted rolls with sweet butter, chef selected dessert, freshly brewed Starbucks coffee, decaffeinated Coffee, Tazo teas and iced tea

california cobb salad

avocados, sliced bermuda onion, beefsteak tomato, crisp maple pepper bacon and crumbled gorgonzola cheese with cabernet vinaigrette

\$18.50 per person

chicken caesar salad

grilled marinated chicken served over crisp romaine tossed with creamy caesar dressing, shaved parmesan and garlic croutons

\$19.50 per person

substitute roasted salmon or shrimp - add \$4.00 per person

grilled garden vegetable

marinated grilled eggplant, yellow squash, zucchini, onion and spinach layered and baked with fresh mozzarella and drizzled with tomato herb coulis

\$19.00 per person



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pan pacific chicken salad

sesame seared chicken breast, fresh asian vegetables and crisp greens with napa cabbage, thai peanut dressing and wonton noodles

\$20.50 per person

old town steak sandwich

grilled new york steak served hot on a french baguette with madeira butter and crispy onion straws, served with seasoned steak fries

\$22.00 per person

grilled tuscan chicken sandwich

grilled chicken breast served on foccacia with roasted peppers, onions, tomatoes and mozzarella, served with seasoned steak fries

\$19.00 per person

croissant sandwich

oven roasted turkey breast or ham and muenster cheese on buttery croissants served with pasta salad

\$18.00 per person

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themed luncheon buffets

luncheon buffets include assorted rolls and sweet butter, freshly brewed Starbucks coffee, decaffeinated coffee, Tazo teas and flavored iced tea

(minimum of 25 guests)

california sandwich board

home style chicken noodle soup

tossed garden greens with ranch dressing and italian vinaigrette, garlic croutons

roasted turkey, bacon, avocado, lettuce, tomato and cheese in a grilled whole wheat flour tortilla

ham, genoa salami, capicola, and pepperoni with provolone, pepperoncini, tomato and lettuce on a crusty baguette

grilled foccacia with roma tomato, fresh mozzarella, basil with pesto mayonnaise and balsamic vinaigrette

parmesan pasta salad, hand cut fruit salad, potato chips

chef's selection of dessert

\$26.00 per person

For any buffet of 24 guests or less, a \$75 banquet set up charge will apply

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new york, new york deli

minestrone soup with gemelli pasta
tossed mixed greens with italian vinaigrette
tender sliced roast beef, pastrami, roast turkey,
baked ham, swiss and cheddar cheese, creamy
pesto, horseradish mayonnaise, and dijon mustard
pasta salad, fresh sliced fruits, selection of hearth
baked breads and kaiser rolls
chef's selection of dessert
\$25.00 per person

feast of san genaro

tomato florentine soup and caesar salad
antipasto salad, caprese salad with fresh
mozzarella, basil and tomato
chicken milanese pomodoro, baked manicotti in
carbonara sauce
potato tortino, sautéed parmesan vegetables with
italian herbs, garlic bread
chef's selection of desserts
\$27.00 per person

south of the border

tortilla soup garnished with cilantro, julienne tortilla
chips, sliced avocado, cotija cheese, crisp tortilla
chip with fresh salsa
chicken fajitas with flour tortillas
carne asada with ancho chile sauce and corn
tostadas
salsas rojas & verde, guacamole, sour cream,
cheese and diced tomatoes
hand made cheese enchiladas, traditional mexican
rice and refried beans
flan with carmel sauce
\$25.00 per person



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plated lunches

luncheon entrees are served with market fresh vegetables and starch accompaniment, one choice of soup or salad, rolls with sweet butter, freshly brewed Starbucks coffee, decaffeinated coffee, Tazo teas and iced tea choice of one dessert

soup or salad

mixed green salad
caesar salad
french onion soup
minestrone soup



penne arrabiata

penne tossed grilled chicken, fresh basil in a spicy pomodoro sauce
\$22.50

three cheese tortellini

tender tortellini tossed diced peppers and tomato, peas and creamy alfredo sauce
\$21.50

chicken formaggio

sautéed breast of chicken with parmesan crust and a chardonnay herb cream sauce
\$22.50

tuscany chicken

seared breast of chicken with gorgonzola cheese and roasted tomato sauce
\$22.95

filet of salmon

roasted and served with choice of blackened, lemon thyme hollandaise, bold chili paste or green pesto sauce
\$24.95

petite filet mignon

grilled and topped with a port wine sauce
\$29.00

dessert

new york cheesecake with strawberry sauce, tiramisu, german chocolate cake, carrot cake, pear tart, 3 layer chocolate cake

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>Plated >Buffet

tasteful indulgence



salads
salmon
poultry
scallops
filet
lamb
desserts
beverages

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plated dinners

dinner entrees are served with market fresh vegetables and starch accompaniment, one choice of soup or salad, rolls with sweet butter freshly brewed Starbucks coffee, decaffeinated Coffee, Tazo teas and flavored iced tea choice of one dessert

starters

tossed green salad
caesar salad
spinach salad
tomato bisque
french onion soup
minestrone soup

desserts

new york cheesecake with strawberry sauce
tiramisu
german chocolate cake
carrot cake
pear tart
3 layer chocolate cake

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entrees

chicken oscar

topped with crabmeat, asparagus and hollandaise sauce

\$32.95

chicken a' la grecque

seared double breast with tri-colored roasted peppers, kalamata olives, feta cheese and a garlic white wine sauce

\$28.95

rosemary chicken

one half chicken, soaked in buttermilk, roasted golden brown
served with dutch style garlic mashed potatoes and rosemary demi glaze

\$31.95

grilled filet mignon

10 oz. filet mignon served with gorgonzola port wine sauce

\$42.95

prime rib

slow roasted, served with rosemary au jus & horseradish

(25 person minimum)

\$32.95

roasted pork loin

garlic sauce and raisin apple compote

\$29.95

filet of salmon

filet of salmon rubbed pan roasted to perfection with lemon thyme hollandaise, green pesto sauce, bold chili paste or blackened

\$32.95



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combination entrees

petite filet mignon with bordelaise sauce

and served with one of the following:

free range breast of chicken with fine herb sauce

\$38.50

grilled prawns with sun dried tomato butter \$42.95

pan seared filet of salmon \$39.95

new york steak and crab cakes

steak with madeira wine sauce and crab cakes served with remoulade sauce

\$42.95

marinated chicken breast & shrimp scampi

breast of chicken marinated in herbs and jumbo

shrimp scampi sautéed in and garlic sauce

\$38.50



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dinner buffets

includes fresh rolls with butter, freshly brewed Starbucks coffee, decaf, Tazo teas and flavored iced tea

(minimum of 25 Guests)

salads

(choice of one)

garden salad

caesar salad

spinach salad

desserts

(choice of one)

new york cheesecake with strawberry sauce
tiramisu

german chocolate cake

carrot cake

pear tart

3 layer chocolate cake

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entrees

marsala chicken

marinated chicken breast with marsala sauce

citrus chicken

grilled chicken breast topped with citrus wine sauce

beef bourguignon

sautéed london broil with red wine mushroom sauce

teriyaki beef

tender sliced beef with pineapple teriyaki

baked salmon

topped with choice of blackened, green pesto sauce or bold chili paste

deluxe pasta bar

fettuccine, spaghetti, penne pasta and ravioli with zesty marinara sauce and creamy alfredo sauce with diced chicken

accompaniments

(choice of two per first entrée, one more for each additional entrée)

waldorf salad

cole slaw

potatoes au gratin

fruit ambrosia

red potato salad

tomato salad

sautéed zucchini and squash

cucumber salad

baked potato and condiments

rice pilaf

Wild rice

one entrée 35.00 per person
two entrées \$42.00 per person
three entrées \$45.00 per person

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energize

cookies
chips
fruit
veggies
sodas
coffee

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breaks

all breaks include freshly brewed Starbucks coffee, decaffeinated Coffee and Tazo teas

beverage break

assorted mineral waters and sodas
\$7.50 per person

cookie break

assorted sodas and mineral water
freshly baked gourmet cookies and deluxe brownies
\$10.50 per person

healthy break

hand cut fresh seasonal fruit and assorted flavored individual yogurts, fresh seasonal vegetables with ranch dip, trail mix, assorted bottled juices and mineral water
\$10.50 per person

chips and salsa break

crisp tortilla chips with fresh tomato salsa and fresh handmade guacamole, assorted sodas and mineral water
\$9.00 per person

snack break

freshly popped butter flavored popcorn, bagged peanuts, hot jumbo pretzels with spicy mustard and melted cheese, assorted sodas and mineral water
\$11.00 per person



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the executive courtyard break package

early Morning:

assorted pastries, croissants, danish and muffins
with sweet butter and assorted preserves

fresh cut seasonal fruit

assorted fruit juices

mid – Morning:

assorted sodas and mineral water

afternoon:

full refresh on all beverages, plus a choice of:

assorted cookies and brownies or

fresh vegetable crudités with dip

\$21.00 per person



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hors d'oeuvres

all selections are priced per 50 pieces

hot selections

- mini crab cakes with remoulade sauce.... \$ 200.00
- sausage and cheese stuffed mushroom caps...\$150.00
- coconut fried shrimp...\$225.00
- chicken sate with peanut sauce...\$150.00
- beef satay with teriyaki glaze...\$175.00
- mini beef wellington...\$225.00
- deep dish mini pizza...\$100.00
- mini quesadilla, cheese, chicken or vegetable...\$100.00
- mini assorted quiche...\$150.00
- swedish meatballs...\$120.00
- scallops wrapped in bacon...\$225.00
- boneless buffalo chicken strips...\$150.00

cold selections

- prosciutto wrapped shrimp with basil...\$200.00
- beef tenderloin with garlic aioli and crostini...\$225.00
- tomato bruschetta with mozzarella on garlic crostini...\$100.00
- cucumber crowns with crabmeat salad...\$175.00
- sun dried tomato and boursin cheese spread, foccacia points...\$120.00
- red pepper pesto chicken canapés on garlic ciabatta...\$120.00
- smoked salmon 'rose', herbed cream cheese on a toasted bagel chip...\$175.00
- grilled tortilla pinwheels with shrimp, avocado & sweet corn relish...\$175.00



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hors d'oeuvres displays

fruit and cheese display

selection of cheeses served with seasonal fresh fruit and berries,
french bread and water crackers
\$285.00 (serves 50)

fresh vegetable crudité's

carrot sticks, zucchini, cauliflower, mushrooms, celery,
radishes served with pepper cream and ranch dip
\$220.00 (serves 50)

italian vegetable platter

grilled eggplant, zucchini, and yellow squash with marinated mushrooms and artichoke hearts served with shaved pecorino romano cheese
\$250.00 (serves 50)

la fiesta

tortilla chips with salsas and fresh handmade guacamole
\$215.00 (serves 50)

viennese table

assorted miniature pastries, cakes, tarts and mousses
\$250.00 (serves 50)



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refreshing enhancements

beverages

freshly brewed Starbucks coffee, decaf and Tazo teas \$40.00 per gallon
Tazo flavored iced tea \$40.00 per gallon
assorted ocean spray bottled juices \$3.50 each
Starbucks frappuccino (bottles) \$3.75 each
fiji water and mineral waters \$2.75 each
fruit punch or freshly made lemonade \$40.00 per gallon
assortment of canned sodas \$2.50 each

bakery goods

assorted bagels with a selection of flavored cream cheeses \$28.50 per dozen
buttery croissants, assorted muffins and pastries \$26.00 per dozen
freshly baked gourmet cookies \$22.00 per dozen
deluxe brownies \$26.00 per dozen

afternoon pick me ups

assorted fruit, yogurt and granola bars \$3.25 each
jumbo soft pretzels with mustard and cheese sauce \$3.00 each
popcorn \$2.50 per person
sweet and salted peanuts \$3.00 per person
trail mix \$3.00 per person
tortilla chips with salsa \$5.00 per person

from the dairy

individual flavored yogurts \$2.25 each
individual ice cream bars \$3.00 each

fruits and vegetables

hand-cut seasonal fresh fruits with berries and honey yogurt dip \$5.95 per person
fresh cut garden vegetables with pepper cream and ranch dip \$ 6.75 per person



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projectors

overhead projector \$35.00

lcd projector \$250.00

lcd support packages

6' screen, power strip, extension cord \$40.00

8' screen, power strip, extension cord \$50.00

microphones

wireless handheld or lapel microphone \$55.00

sound patch \$55.00

sound mixer \$40.00

presentation aids

flipchart with paper and markers \$25.00

flipchart with self stick and markers \$35.00

easel \$15.00

laser pointer \$10.00

additional equipment is available upon request



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considerations

service charge and sales tax

service charges and sales tax will be added the cost of all food and beverages and applicable miscellaneous charges. The service charge of 19% and sales tax of 9.25% is subject to change without notice

guarantee

the minimum number of guests guaranteed will be determined at the time the event is booked. this will be considered your minimum financial guarantee. your final guarantee must be confirmed three days prior to the event. the final guarantee is not subject to reduction within 72 hours of the event. this amount will be charged even if a lower number of guests should attend.

menu selections are required 10 days prior to the event

corkage fees

if wine, champagne or sparkling cider be brought into the hotel, there is a corkage fee of \$10.00++ per bottle. the bottles must be provided to the hotel 24 hours prior to the event. no other beverages may be brought into the hotel

decorations

the hotel does not permit any items to be affixed to the walls, floors or ceilings. any decorations incorporating candles must be approved by the hotel's catering department

linen

the hotel provides white linens and white napkins. specialty linens are available at an additional charge. please consult with our catering department for inventory and pricing

flowers

floral arrangements may be delivered one and a half hours prior to your event. the florist is responsible for the set up and removal.

vendors

any outside vendors such as a d.j. must contact the catering department 72 hours prior to the event. set up may be done one and a half hours prior to your event.

policies

the following are some of the policies we require and encourage our guests to observe

the hotel reserves the right to have control over the volume levels of your event. all music functions must end by 10:00pm.

the hotel is not responsible for any lost, stolen or damaged items left in the hotel prior to, during or following your event.

due to health standards and insurance liabilities, the hotel does not allow any food & beverage to be brought in or removed from the banquet rooms.

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