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Courtyard by Marriott - Sherman Oaks

15433 Ventura Boulevard
Sherman Oaks | CA 91403

marriott.com/laxsf

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FRESH

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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Breakfast Tables

All breakfast tables include a selection of Fresh Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and an assortment of Hot Herbal Teas

Continental Breakfast | \$12.95

A Selection of Oven Fresh Muffins, Croissants and Pastries with Butter, Honey and Preserves, Bagels and Cream Cheese

California Sunrise | \$16.95

(Minimum of 25 Guests)

Seasonal Sliced Fresh Fruit Display, A Selection of Oven Fresh Muffins, Croissants and Pastries with Butter, Honey and Preserves, Bagels and Cream Cheese, Individual Yogurts and Assorted Cold Cereals with Milk

All American Breakfast | \$19.95

(Minimum of 50 Guests)

Seasonal Sliced Fresh Fruit Display, A Selection of Oven Fresh Muffins, Croissants and Pastries with Butter, Honey and Preserves, Bagels and Cream Cheese, Individual Yogurts and Assorted Cold Cereals with Milk, Oatmeal with Brown Sugar and Raisins, Fluffy Scrambled Eggs, O'Brien Potatoes, Bacon and Grilled Link Sausage

South of the Border Table | \$24.95

(Minimum of 50 Guests)

Seasonal Sliced Fresh Fruit Display, Mexican Pan Quiche, O'Brien Potatoes with Diced Onions, Bell Peppers, Build your own Burrito Fluffy Scrambled Eggs, Chorizo, Flour and Corn Tortillas Salsa, Sour Cream, Guacamole and Shredded Cheese, Mexican Rice and Refried Beans, Tortillas Chips and Salsa

Additions | per person

French Toast | \$4.00

Fresh Toast dipped in Nutmeg/Cinnamon Batter Served with warm Maple Syrup

Belgian Waffle | \$4.50

(served with Fresh Berries, Butter, Warm Syrup & Whipped Cream)

Hot Croissant Sandwich | \$4.95

Egg, Cheese and Bacon or Ham served in a Croissant

Eggs Benedict | \$5.95

Poached eggs served with Canadian-style bacon on a toasted English muffin served with Hollandaise Sauce

Smoked Salmon | \$7.95

Served with sliced Tomatoes, Red Onions and chopped Eggs, Capers and Lemon

Breakfast Plated

All Breakfast Entrées are served with Choice of Fresh Orange, Cranberry or Apple Juices, Basket of Oven Fresh Muffins and Croissants with Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas

All-American Breakfast | \$14.95

Scrambled Eggs served with Bacon, Grilled Sausage Links O'Brien Potatoes with diced Onion, Bell Peppers and Fruit Garnish

French Toast | \$14.95

Cinnamon and Nutmeg French Toast grilled until Golden Brown served with Choice of Bacon or Grilled Sausage Links, O'Brien Potatoes with diced Onion, Bell Peppers and Fruit Garnish

Breakfast Croissant Sandwich | \$15.95

Croissant Sandwich with Scrambled Eggs, Cheddar Cheese and Choice of Ham or Bacon, O'Brien Potatoes with diced Onion, Bell Peppers and Fruit Garnish

Eggs Benedict | \$16.95

Two Poached Eggs, Canadian Bacon on a Toasted English Muffin Topped with Hollandaise Sauce served with O'Brien Potatoes with diced Onion, Bell Peppers and Fruit Garnish

Smoked Salmon Plate | \$17.95

Smoked Salmon served with Sliced Tomato, Red Onion, Chopped Egg, Capers, Cream Cheese and a Bagel

Steak and Eggs | \$18.95

4oz Grilled New York Steak, Scrambled Eggs served with O'Brien Potatoes with diced Onion, Bell Peppers and Fruit Garnish

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BOOST

- muffins
- juices
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- popcorn
- pretzels
- cakes
- soda
- cappuccino

Breaks

The Meeting Planner's Package | \$24.95

AM Arrival | hour break

A Selection of Fresh Chilled Juices, Seasonal Fresh Sliced Fruit Display, A Selection of Oven Fresh Muffins, Croissants and Pastries with Butter, Honey and Preserves Bagels and Cream Cheese, Fresh Brewed Coffee, Decaffeinated Coffee and an assortment of Hot Herbal Teas

Mid Morning | half hour break

Fresh Brewed Coffee, Decaffeinated Coffee and an assortment of Hot Herbal Teas, Assorted Soft Drinks and Bottled Waters

Mid Afternoon | half hour break

Fresh Baked Assorted Cookies and Brownies, Fresh Brewed Coffee, Decaffeinated Coffee and an assortment of Hot Herbal Teas, Assorted Soft Drinks and Bottled Waters

Executive PM Break | \$8.95

Assorted Freshly Baked Cookies and Brownies, Assorted Soft Drinks and Bottled Waters, Fresh Brewed Coffee, Decaffeinated Coffee and an assortment of Hot Herbal Teas

Break for the Border | \$9.95

Tri-Color Tortilla Chips, Fresh Salsa, Guacamole, Sour Cream, Jalapeno Poppers, Cinnamon Churros, Assorted Soft Drinks

Fruit and Cheese Break | \$12.95

Display of Domestic and Imported Cheeses, Flat Bread, English Water Crackers and Sliced Baguettes, Seasonal Sliced Fruit, Sparkling Apple Cider, Fresh Brewed Coffee, Decaffeinated Coffee and an assortment of Hot Herbal Teas

Health Break | \$8.95

Individual Low-Fat Yogurts, Granola Bars, Sliced Fresh Fruit and Bottled Water

Veggie Lover's Break | \$6.95

Vegetable Crudités served with Ranch Dressing and Bottled Water

Breaks

Yogurt Parfait Break | \$7.95

Make Your Own Yogurt Parfait with Granola, Sliced Strawberries and Blueberries and Bottled Water

Ice Cream Break | \$7.95

Assorted Ice Cream Sandwiches, Assorted Freshly Baked Cookies, Assorted Soft Drinks

Movie Goers Break | \$9.95

Fresh Baked Soft Pretzels served with Mustard, Popcorn, Caramel Popcorn, Plain and Peanut M&M's®, Assorted Soft Drinks and Bottled Water

Sweet and Salty Break | \$9.95

Pretzels, Popcorn, Brownies and Chocolate Chip Cookies with Assorted Soft Drinks

Chocolate Madness Break | \$10.95

Starbucks® Coffee and Mocha Frappuccinos, Brownies, Chocolate Chip Cookies, Snickers® and Milky Way Bars® Assorted Soft Drinks, Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas

Beverages | \$35.00 /gallon | \$20.00 /half gallon

Seattle's Best® Coffee
Decaffeinated Coffee
Selection of Tazo® Teas
Freshly Brewed Iced Tea
Lemonade
Fruit Punch

Fresh Fruit Juices | \$38.00 /gallon | \$23.00 /half gallon

Orange Juice
Cranberry Juice
Apple Juice

Individual Bottled Beverages | per bottle

Mineral Water | \$2.75
Sparkling Water | \$2.75
Assorted Soft Drinks | \$2.75
Apple Juice | \$3.25
Orange Juice | \$3.25
Energy Drink | \$3.25
Starbucks® Coffee Frappuccino | \$3.25
Starbucks® Mocha Frappuccino | \$3.25

Refreshments A` la Carte

Assorted Fresh Breakfast Pastries | \$29.00 /dozen

Danish, Muffins, Croissants, Bagels & Cream Cheese

Fresh Baked Cinnamon Rolls | \$25.00 /dozen

Fresh Baked Scones | \$29.00 /dozen

Served with Sliced Strawberries & Whipped Cream

Assorted Fresh Baked Cookies | \$25.00 /dozen

Chocolate Chip, Oatmeal Raisin and Sugar

Chocolate Brownies | \$25.00 /dozen

Pecan Bars | \$25.00 /dozen

Lemon Bars | \$25.00 /dozen

Jumbo Soft Pretzels | \$25.00 /dozen

Served with Mustard

Additions | Individual Servings

Assorted Yogurts | \$2.50 each

(Original and Fruit)

Whole Fresh Fruit | \$1.00 /piece

(Apples, Oranges, Bananas)

Assorted Candy Bars | \$2.00 each

Granola Bars | \$2.00 each

Potato Chips | \$2.00 /bag

Popcorn | \$2.00 /bag

Pretzels | \$2.00 /bag

Mixed Nuts | \$20.00 /pound

Displays | *Each Display Serves 25 Guests*

Tri-color Tortilla Chips | \$75.00 /display

Served with Fresh Salsa and Guacamole

Vegetable Crudité | \$100.00 /display

Served with Dip

Fresh Fruit Display | \$125.00 /display

Sliced Seasonal Fresh Fruit and Berries

Cheese & Cracker Display | \$150.00 /display

International and Domestic Cheeses served with Crackers and Flat Bread

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REFUEL

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- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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Lunch Plated

All Plated Lunch Entrees include: Choice of one Salad, Entree, Dessert, Rolls and Butter, served with Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Herbal Teas and Ice Tea

Chicken Piccata | \$21.95

Oven Roasted Chicken Breast with Lemon Caper Sauce, Served with Chef's Choice of Starch and Vegetables

Chicken Marsala | \$21.95

Boneless Breast of Chicken, Marsala Wine Sauce & Mushrooms, Served with Chef's Choice of Starch and Vegetables

Chicken Florentine | \$22.95

Breast of Chicken Stuffed with Spinach, Pine Nuts, Mushrooms and Goat Cheese in a Chardonnay Cream Sauce, Served with Chef's Choice of Starch and Vegetables

Stuffed Chicken Breast | \$22.95

Sliced Breast of Chicken stuffed with Sundried Tomatoes, Mushrooms, and Goat Cheese

Rosemary Lemon Chicken | \$22.95

Airline Chicken Breast served with a Lemon Sauce and Garnished with Rosemary Sprigs

Beef Stroganoff | \$24.95

Served over Egg Noodles

Oriental Beef Stir Fry | \$24.95

Sliced Sirloin of Beef with Soy Sauce, Brown Sugar, Ginger, Oriental Vegetables, Steamed Rice

Beef Wellington | \$26.95

Beef Tenderloin Baked in a Puff Pastry, drizzled with Mushroom Pinot Noir Glaze

Vegetable Wellington | \$22.95

Sautéed Zucchini, Carrots, Yellow Squash and Mozzarella Seasoned with Marinara Sauce and Baked in Puff Pastry

Grilled Vegetable Sandwich | \$17.95

Fresh Vegetables Brushed with Balsamic Vinegar with Mozzarella, Fresh Basil, Served on Ciabatta Bread

Salmon | \$25.95

Poached or Grilled Salmon, Served with Chef's Choice of Starch and Vegetables

Red Snapper Veracruz | \$25.95

Pan-seared Red Snapper topped with Salsa Roja de Veracruz, Served with Spanish Rice and Mixed Vegetables

Lunch Plated Salads

All Plated Lunch Salad Entrees include: Choice of one Entrée Salad, Dessert, Rolls and Butter, served with Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Herbal Teas and Iced Tea

California Cobb Salad | \$17.95

Diced Turkey and Ham, Sliced California Avocado, Bacon, Tomatoes Hard Boiled Eggs, Crumbled Bleu Cheese, Olives On a bed of Crisp Iceberg Lettuce Served with Bleu Cheese Dressing

Chinese Chicken Salad | \$17.95

Tender Breast of Chicken, Mandarin Oranges, Green Onions, Red Cabbage, Romaine Lettuce, Bean Sprouts, Carrot Strips Drizzled with a Sesame Ginger Vinaigrette Dressing Garnished with Crispy Won Ton Crisps and Toasted Slivered Almonds

Chicken Caesar Salad | \$17.95

Tender Breast of Chicken, Garlic Croutons, Romaine Lettuce Grated Parmesan Cheese Tossed with Classic Caesar Dressing

Greek Salad | \$17.95

Kalamata Olives, Cucumbers, Tomatoes, Onions, Feta Cheese with Iceberg Lettuce Drizzled with Olive Oil and Red Wine Vinegar

Desserts

Carrot Cake

Chocolate Layer Cake

Dulce de Leche Cheesecake

New York Style Cheesecake

Pumpkin Cranberry Custard Cake

Red Velvet

Fresh Seasonal Fruit and Berries

Ice Cream (*choice of Chocolate or Vanilla*)

Pastries Additional \$1.50 per Person

Napoleon Drizzled with Caramel Sauce

Tiramisu on a Cocoa Dusted Plate

Lunch Tables

All Lunch Wraps/Sandwiches include: Choice of two Wraps/Sandwiches (additional for more), Choice of Potato Chips or Pasta Salad along with Fruit Display and Freshly Baked Cookies, served with Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Herbal Teas and Iced Tea

Buffalo Chicken Wrap Table | \$19.95

Creamy Coleslaw, Crumbled Bleu Cheese and Sliced Buffalo Chicken wrapped in a Whole Wheat Tortilla

Chicken Caesar Wrap Table | \$19.95

Grilled Chicken wrapped in a Fresh Flour Tortilla with Fresh Romaine Lettuce, Shaved Parmesan and Crispy Tortilla Strips with Classic Caesar Dressing

Mexicali Chicken Wrap Table | \$19.95

Sliced Grilled Chicken with Melted Pepper Jack Cheese, Fresh Pico de Gallo, Shredded Lettuce and Refried Beans, wrapped in a Sun-Dried Tomato Tortilla

Pesto Chicken Wrap Table | \$19.95

Sliced Grilled Chicken, Swiss Cheese, Romaine Lettuce, Red Bell Peppers and Basil Pesto Sauce wrapped in a Spinach Tortilla

Vegetarian Greek Wrap Table | \$19.95

Kalamata Olives, Cucumbers, Tomatoes, Onions, Feta Cheese with Iceberg Lettuce Drizzled with Olive Oil and Red Wine Vinegar wrapped in a Whole Wheat Tortilla

Pre-Made Croissant Sandwich Table | \$19.95

Assorted Turkey, Ham, Roast Beef or Vegetarian on (choice of two sandwiches) Fresh Croissant with Lettuce and Tomato

Lunch Tables

All Lunch Tables include Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Herbal Teas and Iced Tea

Deli Table | \$24.95

Mixed Green Salad with Tomato, Cucumber and Carrots, Choice of Ranch, Bleu Cheese or Italian Dressing
Pasta Salad and Individual Bags of Potato Chips
Display of: Smoked Turkey, Roast Beef, Honey Cured Ham, Chilled Breast of Chicken and Grilled Vegetables
Swiss, Cheddar and Jalapeno Jack Cheeses
Lettuce, Sliced Tomatoes, Pickles & Condiments
Assortment of Sliced Breads
Assorted Cookies and Brownies

Italian Table | \$29.95

Classic Caesar Salad with Caesar Dressing, Garlic Bread

(select two) Cheese Tortellini, Fettuccine, Spaghetti or Penne
(select two) Tomato Basil, Pesto Cream, Bolognese or Alfredo, Minced Garlic, Pine Nuts, Fresh Herbs and Freshly Grated Parmesan Cheese
(select two) Grilled Italian Sausage, Grilled Chicken Strips, Meatballs, Vegetable Medley
Tiramisu

South of the Border Table | \$29.95

Tortilla Chips, Fresh Salsa, Pico de Gallo, Guacamole
Corn and Black Bean, Mixed Green Salad with Tomato, Cucumber and Carrots, Choice of Ranch and Italian Dressing

Beef and Cheese Chimichangas
Cheese Enchiladas
Spanish Rice, Refried Beans

Build your own Taco Bar:

Hard Shell and Soft Shell Tortillas, Chicken Fajitas, Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes, Chopped Onions, Sour Cream, Shredded Cheddar Cheese
Dulce De Leche Cheesecake

Asian Buffet | \$29.95

Chinese Salad: Romaine Lettuce, Red Cabbage, Mandarin Oranges, Green Onions, Bean Sprouts, Carrot Strips, Sesame Ginger Vinaigrette Dressing, Vegetable Egg Rolls, Sweet and Sour Chicken, Oriental Beef with Broccoli, Vegetable Fried Rice, Steamed White Rice, Sweet and Sour Sauce, Hot Mustard and Soy Sauce
Fortune Cookies and Almond Cookies

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Lunch Tables

California Table | \$35.95

Salads *(Select Two)*

Tossed Classic Caesar Salad

California Mixed Greens with a choice of Ranch, Bleu Cheese and Italian Vinaigrette Dressings

Fresh Baby Spinach, Red Onions, Dried Cranberries, Candied Walnuts and Bleu Cheese, Balsamic Vinaigrette

Mixed Greens, Cucumber, Gorgonzola, Cranberries and Pine Nuts Drizzled with Raspberry Vinaigrette

Entrées *(Select Two)*

Boneless Breast of Chicken, Marsala Wine Sauce & Mushrooms

Chicken Piccata, Lemon Caper Sauce

Chicken Florentine stuffed with Pine Nuts, Mushrooms & Goat Cheese in a Chardonnay Cream Sauce

Orange Rosemary Chicken seasoned with Orange & Rosemary Zest

Poached Salmon with Lemon Dill

Red Snapper Vera Cruz

Roasted Top Sirloin of Beef Sliced, Pinot Noir Sauce

Accompaniments

Accompaniments *(Select Three)*

Rice Pilaf

Baby Oven Roasted

Anna Potatoes

Garlic Mashed Potatoes

Vegetable Medley

Baby Carrots

Baked Asparagus

Green Beans with Slivered Almonds

Broccoli

Sweet Corn

Display of Assorted Dessert Station

Seasonal Sliced Fresh Fruit Display

Lunch Tables

Children's Table Package | \$32.95

Minimum 25 Children ages 16 and under

Display of Hors d'oeuvres - Chef's Selection
(Four pieces per youth)

California Mixed Greens with Tomato and Cucumber Served
with Ranch Dressing

Fresh Fruit Salad

A selection of Cheese and Vegetable Pizzas, Penne Pasta with
Marinara Sauce, Sirloin Burgers and Chicken Fingers
Cheddar, American and Swiss Cheeses, Lettuce, Tomatoes,
Kosher Pickles, Ketchup, Mustard, Mayonnaise, Fresh Kaiser
Rolls

French Fries and Onion Rings

Assorted Ice Creams

Unlimited Soft Drinks

(1 ½ hour service for food and beverage)

Upgrades | \$5.00 /youth

Soft Drinks for additional two hours

Ice Cream Sundae Bar | \$9.95 /youth

(Plus \$100 Attendant Fee Required)

Premium Ice Cream

(select two) Vanilla, Chocolate or Strawberry

(select two) Chocolate, Caramel or Strawberry Syrup

(select two) Reese's Peanut Butter Cups®, Oreo® Cookie
Crumbs, M&M's®, Crushed Peanuts, Whipped Cream,
Maraschino Cherries

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ENGAGE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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Cold Hors d'Oeuvres

All Hors d'Oeuvres require a minimum of 50 pieces /selection

Cold Hors d'Oeuvres | \$3.00 /piece

Bruschetta topped with Roma Tomatoes, Basil & Garlic
Melon wrapped with Shaved Parma Prosciutto
Dolmas of Wild Rice filled Grape Leaves

Cold Hors d'Oeuvres | \$4.00 /piece

Antipasto Skewers
Assorted Finger Sandwiches
Smoked Turkey and Pencil Asparagus
Assorted Cold Canapés
Baby New Potatoes stuffed with crème fraiche, topped with
Caviar and Chives
Smoked Salmon & Herb Cream Cheese Pinwheel
Medium Cherry Tomatoes stuffed with Shrimp Ceviche
Crab and Mango Summer Rolls

Cold Hors d'Oeuvres | \$5.00 /piece

California Sushi Rolls
Deluxe Cold Canapés
Belgian Endive Leaves filled with Smoked Salmon Tartar,
Capers and Chives
Chilled Jumbo Shrimp with Cocktail Sauce

Hot Hors d'Oeuvres

Hot Hors d'Oeuvres | \$3.00 /piece

Potato Knishes
Vegetable Tempura
Assorted Petite Quiches
Fried Vegetable Egg Rolls with a Ginger Soy Sauce
Spanakopita
Asian Chicken or Vegetable Pot Stickers, Lime-Ginger
Dipping Sauce

Hot Hors d'Oeuvres | \$4.00 /piece

Potato Latkes
Shredded Beef Empanadas with Salsa
Teriyaki Beef or Chicken Skewers
Golden Fig and Mascarpone Phyllo
Coconut Chicken with Tropical Salsa
Chicken Satay with Hot Thai Peanut Sauce

Hot Hors d'Oeuvres | \$5.00 /piece

Petite Beef Wellington in Puff Pastry
Baby Lamb Chops, Mint Jelly Sauce
Prawns Tempura with a Soy Dipping Sauce
Baby Crab Cakes with Spicy Chipotle Mayonnaise

Children's Hors d'Oeuvres | \$3.00 /piece

Miniature Cheese Quesadilla
Teriyaki Chicken or Teriyaki Beef Brochettes
Miniature Kosher Hot Dogs wrapped in Puff Pastry
Miniature Beef or Chicken Taquitos with Guacamole

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DELIGHT

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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Dinner Plated

*All dinner entrées include a choice of one Salad, and are served with fresh oven baked rolls, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Tea; **(select one)** Rice Pilaf, Garlic Mashed Potatoes, Anna Potatoes or Baby Oven Roasted Red Potatoes; **(select one)** Baby Carrots, Baked Asparagus, Broccoli, Green Beans or Seasonal Vegetables served with butter.*

Orange Rosemary Chicken | \$32.95

Breast of Chicken seasoned with Orange and Rosemary Zest

Chicken Florentine | \$35.95

Breast of Chicken stuffed with Spinach, Pine Nuts, Mushrooms and Goat Cheese in a Chardonnay Cream Sauce

Stuffed Chicken Breast | \$35.95

Sliced Breast of Chicken stuffed with Sundried Tomatoes, Mushrooms, and Goat Cheese

Creamy Chicken Marsala | \$32.95

Grilled Chicken, Mushrooms, Caramelized Onions, served with Rigatoni Pasta and a Marsala Cream Sauce

Rosemary Lemon Chicken | \$33.95

Airline Chicken Breast served with a Lemon Sauce and Garnished with Rosemary Sprigs

Cornish Game Hen | \$38.95

Cornish Game Hen stuffed with wild rice and served with an Orange Ginger Sauce

Top Sirloin | \$42.95

Sliced 8oz Top Sirloin of Beef with Mushroom Pinot Noir Sauce

Filet Mignon | \$47.95

Seared 8oz Tenderloin, Seasoned with Salt and Cracked Black Pepper

Mixed Grill | \$59.95

6oz Petit Filet Mignon with a Roasted Shallot Sauce, Three Grilled Butterfly Jumbo Prawns

Additions

Add below items / prices to a plated meal for a four or five course meal

Soups

Chicken Noodle | \$3.95

French Onion | \$4.95

Matzo Ball | \$5.25

Wild Mushroom Bisque | \$5.25

New England Clam Chowder | \$5.95

Starter Items

Mushroom Ravioli | \$4.50

Italian Sausage Ravioli | \$4.95

Smoked Salmon Bruschetta | \$7.95

Seasoned Crab Cakes | \$8.95

Shrimp Cocktail | \$8.95

Seared Scallops | \$9.95

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Dinner Plated

Desserts

Carrot Cake
Chocolate Layer Cake
Dulce de Leche Cheesecake
New York Style Cheesecake
Pumpkin Cranberry Custard Cake
Red Velvet Cake

Fresh Seasonal Fruit and Berries
Ice Cream (*choice of: Chocolate or Vanilla*)

Pastries Additional \$1.50 per Person

Napoleon Drizzled with Caramel Sauce
Tiramisu on a Cocoa Dusted Plate

Children's Table Package | \$32.95

Minimum 25 Children ages 16 and under

Display of Hors d'oeuvres - Chef's Selection
(*Four pieces per youth*)

California Mixed Greens with Tomato and Cucumber

Served with Ranch Dressing, Fresh Fruit Salad

A selection of Cheese and Vegetable Pizzas, Penne Pasta
with Marinara Sauce, Sirloin Burgers and Chicken Strips

Cheddar, American and Swiss Cheeses, Lettuce,

Tomatoes, Kosher Pickles, Ketchup, Mustard,

Mayonnaise, Fresh Kaiser Rolls

French Fries and Onion Rings

Assorted Ice Creams

Unlimited Soft Drinks

(*1 ½ service for food and beverage*)

Upgrades | \$5.00 /youth

Soft Drinks for additional two hours

Ice Cream Sundae Bar | \$9.95 /youth

(*Plus \$100 Attendant Fee Required*)

Premium Ice Cream

(select two) Vanilla, Chocolate or Strawberry

(select two) Chocolate, Caramel or Strawberry Syrup

(select two) Reese's Peanut Butter Cups®,

Oreo® Cookie Crumbs, M&M's®, Crushed Peanuts,

Whipped Cream, Maraschino Cherries

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Dinner Tables

South of the Border Table | \$29.95

Tortilla Chips, Fresh Salsa, Pico de Gallo, Guacamole
Corn and Black Bean, Mixed Green Salad with Tomato,
Cucumber and Carrots, Choice of Ranch and Italian Dressing

Beef and Cheese Chimichangas

Cheese Enchiladas

Spanish Rice, Refried Beans

Build your own Taco Bar:

Hard Shell and Soft Shell Tortillas, Chicken Fajitas,
Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes,
Chopped Onions, Sour

Cream, Shredded Cheddar Cheese

Dulce De Leche Cheesecake

Asian Table | \$39.95

Vegetarian Pot Stickers

Chinese Salad: Romaine Lettuce, Red Cabbage, Mandarin

Oranges, Green Onions, Bean Sprouts, Carrot Strips

Tossed in Sesame Ginger Vinaigrette Dressing

Sweet and Sour Chicken

Oriental Beef with Broccoli

Vegetable Fried Rice

Sweet and Sour Sauce, Hot Mustard and Soy Sauce

Fortune Cookies and Almond Cookies

California Table | \$45.95

Salads (*Select Two*)

Tossed Classic Caesar Salad

California Mixed Greens with a choice of Ranch, Bleu Cheese
and Italian Vinaigrette Dressings

Fresh Baby Spinach, Red Onions, Dried Cranberries, Candied
Walnuts and Bleu Cheese, Balsamic Vinaigrette

Mixed Greens, Cucumber, Gorgonzola, Cranberries and Pine
Nuts Drizzled with Raspberry Vinaigrette

Entrées (*Select Three*)

Boneless Breast of Chicken, Marsala Wine Sauce & Mushrooms

Chicken Piccata, Lemon Caper Sauce

Chicken Florentine stuffed with Pine Nuts, Mushrooms and
Goat Cheese in a Chardonnay Cream Sauce

Orange Rosemary Chicken seasoned with Orange and
Rosemary Zest

Poached Salmon with Lemon Dill

Red Snapper Vera Cruz

Roasted Top Sirloin of Beef Sliced, Pinot Noir Sauce

Accompaniments (*Select Three*)

Rice Pilaf

Baby Oven Roasted Red Potatoes

Anna Potatoes

Garlic Mashed Potatoes

Vegetable Medley

Baby Carrots

Baked Asparagus

Green Beans with Slivered Almonds

Broccoli

Sweet Corn

Display of Assorted Dessert Station

Seasonal Sliced Fresh Fruit Display

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Hosted Bar Package

Packaged Bars are based on consecutive hours, and on a per guest basis. (Minimum 50 Guests)

A \$100.00 Per Bartender Fee will apply to Hosted and Cash Bars

Premium

First Hour \$12.00 per guest
Each Add'l Hour \$9.00 per guest

Top Shelf

First Hour \$14.00 per guest
Each Add'l Hour \$11.00 per guest

Hosted

Premium Brands \$7.50
Top Shelf Brands \$8.50
Martinis \$8.00 - \$11.00
Imported Beer \$6.50
Domestic Beer \$4.50
House Wine \$7.25
Soft Drinks \$2.75
Bottle Waters \$2.75
Juices \$2.75

Cash

Premium Brands \$8.00
Top Shelf Brands \$9.00
Martinis \$9.00-\$12.00
Imported Beer \$5.00
Domestic Beer \$7.00
House Wine \$8.00
Soft Drinks \$3.00
Bottle Waters \$3.00
Juices \$3.00

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Wine List

Chardonnay

La Terre Chardonnay (California) | \$30

Hess Chardonnay (Monterey, CA) | \$40

Napa Cellars (Napa, CA) | \$48

Specially Selected White Wines

Nivole Moscato (Italy) | \$26

Beringer White Zinfandel (Napa, CA) | \$30

Stella Pinot Grigio (Italy) | \$36

Merlot

La Terre Merlot (California) | \$30

Stonegate Merlot (California) | \$36

Cabernet Sauvignon

La Terre Cabernet Sauvignon (California) | \$30

B Side (Napa, CA) | \$50

Franciscan Oakville Estate (Napa, CA) | \$60

Specially Selected Red Wines

Project Paso Red Blend (Paso Robles, CA) | \$36

Kim Crawford Pinot Noir (New Zealand) | \$46

Rosemont Shiraz (Australia) | \$46

Champagne & Sparkling Wines

Segura Viudas Brut Reserve (Spain) | \$32

Moët & Chandon White Star (France) | \$65

Liquor List

Premium Brands

Absolute Vodka

Jose Cuervo Gold Tequila

Bacardi Superior Rum

Tanqueray Gin

Jack Daniels Whiskey

Dewers Scotch

Courvoisier VS

Top Shelf Brands

Gray Goose Vodka

Patron Silver Tequila

Meyers Rum

Bombay Sapphire Gin

Johnny Walker Black Label Whiskey

Remy Martin VSOP

Cordials

Kahlua

Grand Marnier

Baileys Irish Crème

Drambuie

Disaronno

Midori

Courtyard by Marriott - Sherman Oaks
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CONNECT

lights
camera
action

Technology

Microphones

- Wired Podium, Tabletop or Standing Microphone | \$40.00
- Wireless Lavalier Microphone | \$125.00
- Wireless Handheld Microphone | \$125.00

Mixing Consoles

- 4-Channel Mixer | \$125.00

Telecommunications

- Polycom Conference Phone | \$150.00
- Direct in Dial Line (DID) - connection fee | \$125.00
- Analog Dial Out Line - connection fee | \$75.00
- (Connection fees do not include calls. All calls are at prevailing rates.)*

Video

- DVD/CD Player | \$95.00

Monitor/Screen

- 8' Screen | \$45.00
- 7' x 10' Fast Fold Screen with Black Dress Kit | \$250.00
- 37" High-Definition Monitor | \$150.00

Miscellaneous Items

- Easel | \$10.00
- Powerstrip with extension cord | \$25.00
- Patch to House Sound | \$125.00
- Flipchart with Standard Pads and Markers | \$35.00
- Flipchart with Post-it Pads and Markers | \$50.00
- White Board with Markers | \$35.00
- Presenter Wireless Remote | \$25.00

Technology Packages

Video Package | \$190.00

37" High-Definition Monitor
DVD Player
Skirted Projection Table
Cables

LCD Projector Package (Computer) | \$250.00

LCD Projector (2,600 Lumens)
Skirted Projection Table
8' Projection Screen
Cables

LCD Projector Package (Video) | \$300.00

LCD Projector (2,600 Lumens)
DVD Player
Skirted Projection Table
8' Projection Screen
Cables

Internet

Complimentary wireless internet throughout hotel for both overnight and meeting guests with existing shared bandwidth. Private meeting rooms can reserve additional bandwidth and connect through a wired or wireless connection for a fee (*10-day lead time required*). Discuss your specific needs with your catering/conference service specialist.

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GENERAL INFORMATION

Prices and menus are subject to change without notice.

GUARANTEE Attendance "ATT" numbers listed on the banquet event order(s) are a minimum attendance count and may not be reduced. Final attendance must be specified by 10AM three (3) business days prior to function. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based upon this number. If the Catering Office is not advised by this time, the "ATT" figure on the banquet event order will become the guarantee.

It is our policy to prepare food and set 3% above the guarantee for any parties up to 300 guests.

SEATING Unless otherwise requested banquet round tables are set with minimum of 8 and a maximum of 10 guests per table. Room diagrams are available and can be provided by your Catering Sales Manager.

DECORATIONS All decorations must comply with the Los Angeles City Fire Department's regulations. Any open flame, including votive candles, requires a permit and must be furnished to the Hotel prior to the event. Theme parties can be created and props must be approved prior to installation.

SERVICE CHARGE All event prices are subject to a 21% service charge and the prevailing California Sales Tax (currently 8.75%) in effect on the date(s) of the event. California Law states that service charges are taxable. (California State Board of Equalization Regulation #1603).

ELECTRICAL Additional power is available for most banquet rooms. Charges will be based upon labor involved and actual power requirements.

AUDIO-VISUAL On-site audio visual is available for a fee; when booked in advance and based on exact needs. A patch to house sound begins at \$125.00 plus service charge and tax.

BARTENDER FEE Bartender Fee is \$100.00 plus service charge and tax, per bartender, per event.

CORKAGE \$20.00 corkage fee per 750ml. bottle for wine and champagne, plus service charge and sales tax.

LABOR FEE Server ratio is approximately 1/25 guests for plated meals and 1/40 for buffet meals. Additional servers available for \$25.00 per server per hour and must be scheduled a minimum of two weeks in advance.

GENERAL INFORMATION

EVENT SCHEDULE General guidelines specific times listed on letter of agreement and banquet events order(s).

Meeting - Day meeting times are allotted from 7:00 a.m. to 5:00 p.m.

Evening meeting times are allotted from 6:30 p.m. to 11:00 p.m.

Weddings / Social Events - 10:00 a.m. to 3:00 p.m. (5 hours); 7:00 p.m. to 12:00 a.m. (5 hours) includes client set-up and teardown time. Additional time must be scheduled in advance and includes a rental fee.

- A \$500.00 fee applies for every 15 minutes the program runs past the event end time.
- No social event may extend past 12:00 a.m. (Midnight). Client and guests must clear the banquet room within 30 minutes from close of the event.

SMOKE/FOG MACHINE No smoke and/or fog machine is permitted on property. All clients are held responsible for notifying and holding any outside vendors accountable. If a smoke and/or fog machine is brought on property as part of your event a \$500.00 fine applies. If one is used during your event and results in setting off a fire alarm, a \$1,000.00 fine applies plus the property cost of any complaint from property guests, requiring the property to refund any revenue to such guests.

100% SMOKE FREE HOTEL The hotel is 100% Non-smoking. Smoking is only permitted in designated areas (25 feet from entrance of hotel). A \$250 recovery fee per occurrence applies for any smoking in non designated areas.

TELEPHONE/T-1 Analog dial out line at \$75.00 connection fee plus service charge, tax and prevailing rates for calls. Direct dial in (DID) line at \$125.00 connection fee plus service charge, tax and prevailing rates for calls. Speaker phone at \$150.00 (includes DID line) per day plus service charge, tax and prevailing rates for calls. Please arrange special telephone connections in advance with your catering manager.

COAT RACK Complimentary coat rack available; upon request in advance prior to event date.

BANNERS Arrangements for hanging banners, signs, seals and flags can be handled by the Catering Sales Manager. A \$25.00 per banner charge, plus service charge and sales tax, will apply.

SECURITY The hotel will not assume any responsibility for damages or loss of any merchandise left in the Hotel at any time. Advance arrangements can be made for Hotel Security to assist with your needs.

GENERAL INFORMATION

SHIPPING/STORAGE Materials may be shipped to the hotel no earlier than two (2) days prior and the client is responsible for receiving packages at the hotel if more than 10 boxes and/or if weight exceeds 25 lbs. per box. A handling fee of \$5 per box applies. At the close of your event you or your designated on site contact is responsible for packing up materials for shipping the next day with appropriate labels. A \$25 per box per day storage charge applies for each box left behind with no shipping label(s).

DEPOSIT In order to confirm a function space reservation, a deposit and a signed Letter of Agreement is required. In the event of a cancellation, any deposits are non-refundable.

PAYMENT Payment for the guarantee and 3% oversight is due in full three (3) business days by 10AM prior to the event in the form of cashier's check, credit card or cash unless direct bill has been established to the satisfaction of the Hotel's Accounting Department. Personal checks are not accepted as a form of payment within fourteen (14) business days of event.

SPECIAL CONDITIONS No outside food and beverage of any kind is permitted to be brought into the hotel by the client or guests without special permission from the Hotel. The hotel reserves the right to charge for the service of such food and beverage at banquet menu prevailing rates.

An additional charge of \$3.50 per person will be added to the menu price for breakfasts served before 7:00 a.m. and dinners served after 10:00 p.m.

A \$3.00 per person surcharge on top of standard menu prices applies to food and beverage events held on the pool terrace patio. No glass and/or china is permitted on the pool terrace.

HOTEL ETIQUETTE Quiet on guestroom floors at all times so not to disturb Property's guests. No slamming of doors, talking on cell phones in hallways, lounging on guestroom floor corridors, hanging on balconies, etc.