



© 2009, Marriott International. All Rights Reserved.

Emeryville



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

Emeryville





## breakfast

continental | 13.00

\*\*\*

freshly baked breakfast breads & pastries  
an array of seasonal fresh fruit & yogurts  
fresh orange juice  
freshly brewed Peet's coffee & tea

deluxe continental | 16.00

\*\*\*

assorted bagels with cream cheeses  
freshly baked croissants  
selection of cold cereal & chilled milk  
an array of seasonal fresh fruits & yogurts  
fresh orange juice  
freshly brewed Peet's coffee & tea

hot | 18.00

\*\*\*

scrambled eggs, sausage & bacon  
an array of seasonal fresh fruit  
yogurts & variety of pastries  
fresh orange juice  
freshly brewed Peet's coffee & tea



Emeryville

  
COURTYARD<sup>®</sup>  
Marriott



## breakfast

healthy start | 17.00

\*\*\*

hard boiled eggs, whole grain breads  
an array of seasonal fresh fruits  
granola, low fat yogurt & cottage cheese  
fresh orange juice  
freshly brewed Peet's coffee & tea

enhancements | prices per person

\*\*\*

breakfast sandwiches 5.00  
chicken apple sausage 4.00  
an array of seasonal fresh fruits 4.00  
yukon gold breakfast potatoes 3.00  
freshly smoked salmon bagels  
with condiments 6.00  
bagels & cream cheese 4.00  
selection of cold cereals with chilled milk 3.00  
assorted fruit yogurts 3.00  
hard boiled eggs 2.00





## breaks

morning refresh | 7.00

\*\*\*

freshly brewed Peet's coffee  
tea & fresh juice

morning pick-me-up | 10.00

\*\*\*

fresh whole fruits & granola bars  
freshly brewed Peet's coffee  
tea & fresh juice

morning trail | 13.00

\*\*\*

yogurt covered pretzels  
assorted nuts & dried fruits  
freshly brewed Peet's coffee  
tea & fresh juice





## breaks

classic afternoon break | 10.00

\*\*\*

freshly baked cookies or brownies  
assorted soft drinks & bottled water  
freshly brewed Peet's coffee & tea

afternoon fiesta | 12.00

\*\*\*

chips, salsa & guacamole  
seven layered bar  
assorted soft drinks & bottled water  
freshly brewed Peet's coffee & tea

gourmet napa valley | 13.00

\*\*\*

assorted crackers, baguettes & cheese platter  
an array of fresh seasonal fruits  
assorted soft drinks & bottled water  
freshly brewed Peet's coffee & tea



© 2009. Marriott International. All Rights Reserved.

fresh

Emeryville





## breaks

enhancements | prices per person

\*\*\*

- chips & salsa 3.00
- protein bars 2.50
- soft pretzels with mustard 3.00
- hummus with pita chips 6.00
- freshly cut vegetables with dip 4.50
- assorted local & imported cheeses 7.00
- variety of bags of chips or popcorn 2.00
- gummy bears or M&M's 2.00
- yogurt pretzels or mixed nuts 2.00
- Haagen Daz ice cream bars 3.00
- brownies or dessert bars 2.00
- Red Bull energy drinks 4.00
- bottled water & assorted soft drinks 2.00





## lunch

classic deli | lunch 24.00/person  
dinner 30.00/person

\*\*\*

soup of the day  
traditional cold cuts including roast turkey,  
roast beef, smoked ham & salami.  
sliced swiss, cheddar & american cheese  
assorted rolls & bread accompanied by  
crisp lettuce, sliced tomatoes,  
onions & pickles  
home-style red skinned potato salad  
fresh mixed green salad with  
variety of dressings & assorted chips  
assorted soft drinks & iced tea

gourmet california | lunch 26.00/person  
dinner 32.00/person

\*\*\*

garden vegetable soup  
pasta salad with pesto  
greek salad with feta cheese  
assorted gourmet sandwiches & wraps with  
choice of roast beef, chicken & roasted  
vegetables on artesian breads with  
Terra chips  
chef's choice of desserts  
assorted soft drinks & iced tea





## lunch

a taste of Italy | lunch 26.00/person  
dinner 33.00/person

\*\*\*

fresh minestrone soup  
chicken marsala with mushroom demi sauce &  
meat lasagna  
hearts of romaine lettuce, shaved parmesan  
cheese & seasoned croutons tossed in a  
traditional caesar dressing  
fresh mozzarella, sliced tomato, sweet basil &  
extra virgin olive oil  
cheese breadsticks  
chef's choice of desserts  
assorted soft drinks & iced tea

wine country cuisine | lunch 28.00/person  
dinner 36.00/person

\*\*\*

salad of young spinach with pears,  
toasted walnuts, gorgonzola & cider vinaigrette  
roasted beets with  
ricotta salata & baby arugula  
braised chicken with celery root  
carrots & chicken jus  
grilled atlantic salmon with roasted portabella  
mushroom & pepper salsa  
roasted root vegetables  
olive oil-smashed yukon gold potatoes  
with chives  
chef's choice of desserts  
assorted soft drinks & iced tea



Emeryville

COURTYARD<sup>®</sup>  
Marriott

fresh



## lunch

port o bella | lunch 27.00/person  
dinner 33.00/person

\*\*\*

soup du jour

grilled salmon with tomato, basil & olive relish  
herb-rubbed roasted chicken breast with  
madeira-rosemary sauce  
grilled zucchini, eggplant, bell peppers,  
portabella mushrooms & red onions mixed with  
goat cheese & garlic mashed potatoes  
hearts of romaine lettuce, shaved parmesan  
cheese & seasoned croutons tossed in a  
traditional caesar dressing sliced tomatoes &  
mozzarella served with olive oil, balsamic  
Vinegar & fresh basil with cheese breadsticks  
assorted soft drinks & iced tea





## lunch

sante fe | lunch 26.00/person  
dinner 32.00/person

\*\*\*

fresh tortilla soup with chicken  
chicken & beef tacos with spanish rice, refried  
beans & seasonal squash medley with corn  
accompanied by shredded lettuce, salsa,  
guacamole, black olives, sour cream, jalapeño  
peppers & grated cheddar & pepper-jack  
cheese

warm flour tortillas & tortilla chips  
southwestern black bean salad with a bed of  
greens & churros  
assorted soft drinks & iced tea

boxed lunch | 22.00

\*\*\*

a choice of a gourmet sandwich:  
turkey, roast beef, or vegetarian  
home style red skinned potato salad  
assorted chips & whole fruit  
freshly baked cookies  
bottled water or soft drinks



Emeryville

  
COURTYARD<sup>®</sup>  
Marriott



## reception

appetizers | 4 appetizers 21.00/person  
6 appetizers 25.00/person

chilled hors d'oeuvres

\*\*\*

ham and cheese pinwheels  
artichoke hearts with crab mousse  
salmon rosettes

hot hors d'oeuvres

\*\*\*

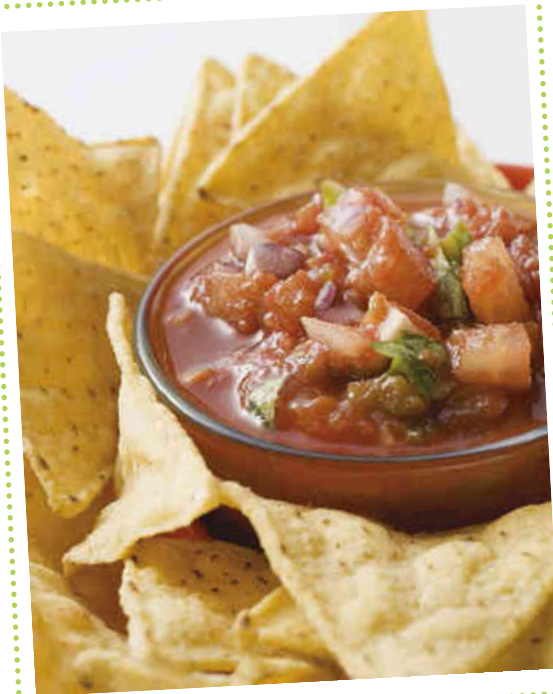
spinach & feta spanakopita  
shitake mushroom beggars purse  
assorted miniature quiche  
meatballs  
mini chicken cornucopia



Emeryville



fresh



## reception

appetizers | 4 deluxe appetizers 25.00/person  
6 deluxe appetizers 27.00/person

deluxe hot hors d'oeuvres

\*\*\*

pear & brie almond filo  
chicken pot stickers  
shrimp & black bean quesadillas  
bacon wrapped scallops  
mini crab cakes with garlic aioli  
thai spring rolls with dipping sauce

deluxe chilled hors d'oeuvres

\*\*\*

peppered beef tenderloin crostini with  
creamed horseradish  
seared ahi tuna with wasabi aioli  
pesto with sundried tomato & buffalo  
mozzarella  
crostini  
assorted gourmet canapés  
deviled eggs  
jumbo prawns chilled with cocktail sauce &  
horseradish



Emeryville

COURTYARD<sup>®</sup>  
Marriott



## reception

stations | each item serves up to 25 people

italian | 56.00/item

\*\*\*

grilled bruschetta crostinis with sun-ripened tomatoes, red onions & basil  
 deviled eggs with caviar  
 gorgonzola & pear crostinis  
 parmesan crusted chicken brochettes  
 smoked chicken or three cheese fried ravioli with asiago cream  
 mini cheese calzones

spanish | 60.00/item

\*\*\*

mini southwest tortilla wraps  
 cucumber cup with pepper salsa  
 ginger lime crab in a corn tortilla cone  
 chicken & chorizo brochettes with salsa fresca  
 mini chicken quesadilla cornucopias  
 beef or chicken empanadas

american | 58.00/item

\*\*\*

walk away shrimp cocktail with lemon  
 artichoke bottoms with crabmeat  
 new potato with sour cream & caviar  
 mini chicken or beef wellington  
 coconut shrimp with mango chutney  
 sausage stuffed mushroom caps



Emeryville





## reception

platters | all reception platters serve 50 guests

\*\*\*

- chicken drumettes seasoned with mild hot sauce accompanied by bleu cheese dressing & celery sticks 115.00
- jalapeño poppers with ranch dressing 110.00
- fried calamari 175.00
- fried cheese ravioli 125.00
- chicken tenders with barbeque & honey mustard sauce 125.00
- santa fe egg rolls - black bean & cheese 150.00
- fried mozzarella sticks with marinara sauce 105.00
- assorted quiche - cheese, cheese/bacon, cheese/broccoli 125.00
- traditional cold cuts including roast turkey, roast beef, smoked ham & salami, sliced swiss, cheddar & american cheese with assorted rolls 115.00



Emeryville



fresh



## reception

platters continued

\*\*\*

mini crab cakes with lemon aioli 150.00

pigs-in-a-blanket 110.00

domestic cheeses, both hard & soft, fresh  
baked sliced baguettes, crackers, grapes &  
strawberries 195.00

vegetable crudité's seasonal vegetables with  
ranch dressing 175.00

fresh seasonal sliced fruits with honey yogurt  
sauce 175.00

grilled vegetable & hummus platter eggplant,  
red & green bell peppers & seasonal squash  
grilled with olive oil & herbs & served with pita  
& hummus 175.00

antipasto platter roast beef, salami, buffalo  
mozzarella cheese, olives, cherry peppers,  
peppercini, marinated artichoke hearts &  
roasted red peppers  
served with sliced baguettes 210.00



Emeryville

  
COURTYARD®  
Marriott

fresh



## reception

carving station | serves 50 guests

\*\*\*

aged slow prime rib of beef, au jus, horseradish cream 375.00

roasted new york strip loin & bordelaise sauce 375.00

roasted pork loin, dried fruit chutney 275.00

honey maple ham with brown sugar-mustard sauce 275.00

roasted breast of turkey, cranberry-orange relish 275.00

taco station | 14.00/person

\*\*\*

seasoned ground beef, corn & four tortillas, shredded lettuce, tomatoes, onions, cilantro, cheddar & jack cheeses, assorted fresh salsa, guacamole, olives & jalapenos

optional chicken or steak fajitas

additional 4.00/person

build your own pasta bowl | 18.00/person

\*\*\*

choice of penne, tortellini, or fusilli pasta  
pesto, roasted tomato & alfredo sauces  
sliced chicken, pancetta, shrimp, sun-dried tomatoes, artichokes, olives, pine nuts & fresh garlic

shredded parmesan cheese

fresh bread & garlic toast



Emeryville

COURTYARD<sup>®</sup>  
Marriott



## reception

bar arrangements

\*\*\*

we are proud to offer the finest in gold standard premium liquors, imported & domestic beer & a variety of wines

each of our cocktails contains 1 ounce of liquor. we recommend purchasing bars in a package plan for the best value.

package bars | \* package bar prices are per person and subject to 19% service charge and 9.75% sales tax.

beer, wine, soft drinks, mineral water

10.00/hr                      20.00/2hr

5.00/additional hr

house brand cocktails

12.00/hr                      22.00/2hr

6.00/additional hr

premium brand cocktails

15.00/hr                      25.00/2hr

7.00/additional hr



© 2009. Marriott International. All Rights Reserved.

fresh

Emeryville





## reception

consumption bar | cash bar prices include  
9.75% sales tax

\*\*\*

cordial	cash 7.50	hosted 7.00
martini	cash 7.50	hosted 7.00
house brand cocktail	cash 6.00	
	hosted 5.50	
premium brand cocktail	cash 6.50	
	hosted 5.75	
house wine	cash 6.00	hosted 5.50
varietal wine	cash 6.50	hosted 5.75
imported beer	cash 4.75	hosted 4.50
domestic beer	cash 4.25	hosted 3.75
mineral water	cash 3.00	hosted 2.50
soft drink	cash 3.00	hosted 2.50

bartender fee

\*\*\*

125.00 per bartender for up to four hours  
minimum for all bar arrangements  
each additional hour is 50.00 per hour, per  
bartender



Emeryville



fresh



## reception

### white wine

\*\*\*

chardonnay, 2008 Stone Cellar, California	bottle 21.00	glass 5.00
chardonnay, 2008 Greg Norman, Santa Barbara	bottle 27.00	glass 6.75
sauvignon blanc, 2008 Stone Cellar, California	bottle 21.00	glass 5.00
sauvignon blanc, 2008 Matua Valley, Marlborough, New Zealand	bottle 25.00	glass 6.50
pinot grigio, 2008 Meridian, California	bottle 22.00	glass 5.75

### blush

\*\*\*

white zinfandel, 2008 Beringer, California	bottle 21.00	glass 5.00
--	--------------	------------





## reception

### red wine

\*\*\*

cabernet sauvignon, 2008 Stone Cellar,  
California

bottle 21.00	glass 5.00
cabernet sauvignon, 2006 Beringer Knight's Valley, Napa	

bottle 34.00	glass 8.75
merlot, 2008 Stone Cellar, California	

bottle 21.00	glass 5.00
merlot, 2008 Chateau St. Jean, California	

bottle 32.00	glass 8.25
pinot noir 2007 Meridian Reserve, Santa Barbara	

bottle 26.00	glass 6.75
shiraz 2007 Wolf Blass, South Australia	
bottle 29.00	glass 7.50

### sparkling

\*\*\*

Freixenet Cordon Negro Brut Sparkling, Spain	
bottle 23.00	glass 5.75





## reception

beer | domestic 4.50/ea  
imported 5.00/ea

\*\*\*

Budweiser  
Amstel Light  
Bud Light  
Heineken  
Miller Genuine Draft  
Corona  
Miller Lite  
Guinness  
Michelob & Ultra Light  
Sierra Nevada Pale Ale  
Coors & Coors Light  
Samuel Adams  
O'Doul's (non-alcohol)

mimosa | 7.00/ea





## dinner

dinner buffet  
with (2) entrees 37.00  
with (3) entrees 40.00

\*\*\*

from the buffet options that follow,  
please select:

- (1) soup and (1) salad
- (2) or (3) entrées
- (2) side dishes
- (2) choices of chef's desserts

all dinner buffets also include:

seasonal vegetable & variety of dinner rolls  
assorted soft drinks, iced tea, herbal tea  
Peet's regular & decaffeinated coffee





## dinner

soup choice (1)

\*\*\*

minestrone with sweet basil pesto

tomato basil

seafood chowder

salad choice (1)

\*\*\*

caesar salad - romaine lettuce, shaved  
parmesan cheese with garlic croutons tossed  
with traditional caesar dressing

baby spinach salad - mushrooms, egg, tomato  
& pancetta dressing sprinkled  
with sunflower seeds

traditional garden green salad - carrots,  
tomatoes, cucumbers, garlic croutons &  
assorted dressings

harvest salad - mixed greens with kalamata  
olives, feta cheese, artichoke hearts  
avocados & balsamic dressing

side dish (2)

\*\*\*

roasted garlic potatoes

wild rice pilaf

garlic mashed potatoes



Emeryville

  
COURTYARD<sup>®</sup>  
Marriott

fresh



## dinner

dessert choice (2)

\*\*\*

tiramisu

turtle cheesecake

carrot cake

chocolate cake

apple pie

new york cheesecake with berries

main course (2)

\*\*\*

grilled salmon tossed with roasted garlic,  
sundried tomatoes, kalamata olives  
capers & herbed olive oil

grilled chicken breast with mushroom sauce

grilled New York steak with gorgonzola butter  
&  
pine nuts

grilled halibut in saffron sauce garnished with  
bay shrimp

roasted pork loin with apple calvados sauce &  
baked sweet yams with marshmallows



Emeryville

COURTYARD<sup>®</sup>  
Marriott

fresh



## technology

audio visual

\*\*\*

- flipchart & easel 40.00
- dry-erase board 40.00
- 32" TV monitor 150.00
- VCR/DVD with 32" television package 175.00
- CD player with sound system 100.00
- DVD player 50.00
- LCDp 275.00
- overhead projector 35.00
- 6' tripod screen 35.00
- 8' tripod screen 50.00
- wired microphone 150.00
- wireless microphone 210.00
- wireless lavalier 210.00
- phone lines with installation 100.00 (\*plus local & long distance charges upon usage)
- polycom speaker phone 150.00 (includes opening line)
- audio visual cart 15.00
- extension cord or power strip 10.00
- high-speed internet access complimentary
- internet hub 25.00
- podium complimentary
- dance floor 350.00

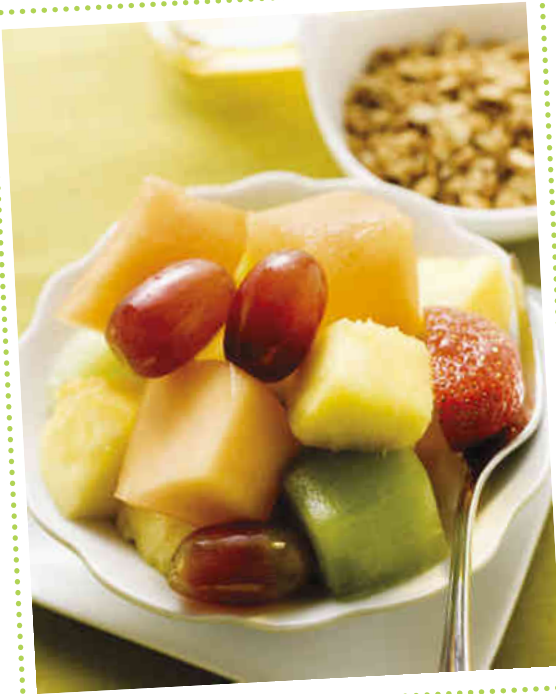
\*mixer is necessary with 2 or more microphones



Emeryville



flawless



## package

executive meeting package

\*\*\*

minimum of 20 guests  
includes meeting room rental

continental | 63.00/person

\*\*\*

freshly brewed Peet's regular &  
decaffeinated coffee & herbal tea  
fresh juice, variety of pastries  
seasonal fruit & assorted yogurt

mid morning break-  
refresh of freshly brewed Peet's regular &  
decaffeinated coffee & herbal tea

lunch buffet choice

afternoon break-  
refresh of freshly brewed Peet's regular &  
decaffeinated coffee & herbal tea  
assorted soft drinks, bottled waters &  
freshly baked cookies

audio visual-  
flipchart with markers  
6 ft. screen  
audio visual cart

to add parking to package, add \$7.00 per  
person



Emeryville

  
**COURTYARD**  
Marriott

fresh



## package

hot breakfast | 67.00/person  
\*\*\*

scrambled eggs, sausage & bacon, an array of seasonal fresh fruit, yogurt & variety of pastries

mid morning break  
refresh of freshly brewed Peet's regular & decaffeinated coffee & herbal tea

lunch buffet choice

afternoon break  
refresh of freshly brewed Peet's regular & decaffeinated coffee & herbal tea  
assorted soft drinks, bottled waters & freshly baked cookies

audio visual-  
flipchart with markers  
6 ft. screen  
audio visual cart

to add parking to package, add \$7.00 per person



## considerations

\*\*\*

Food and Beverage pricing are not inclusive of 19% service charge and current sales tax (9.75%)

All items, pricing and taxes are subject to change.

\*\*\*

### SPECIAL NOTE REGARDING BAR ARRANGEMENTS

The Courtyard by Marriott Emeryville is the sole alcoholic beverage licensee on the Hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission and violations of those regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

\*\*\*

The Courtyard by Marriott Emeryville will create a competitively priced audio visual package based on the overall requirements of your event. We are committed to providing state-of-the-art equipment to ensure the success of your presentation. We will manage your event with the level of quality which has become the high standard throughout Marriott hotels worldwide.

Emeryville



fresh