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Oxnard / Ventura

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.

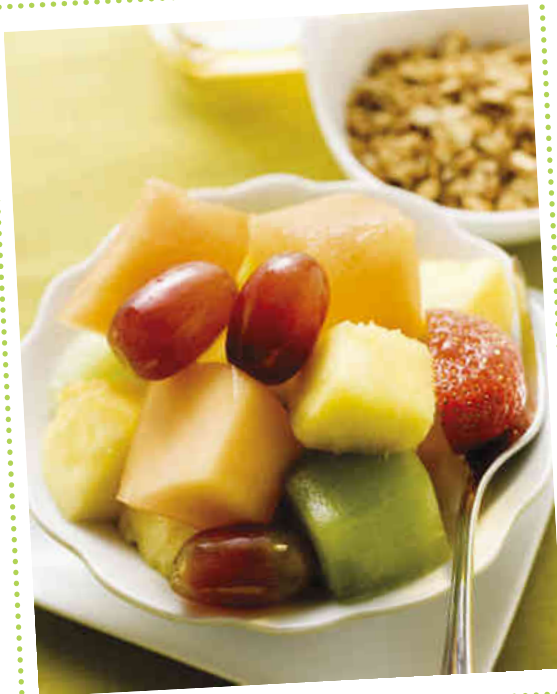
Looking forward to serving you soon,

The Courtyard Events Team

Oxnard / Ventura



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breakfast

Continental
Freshly Brewed Coffee Service
Orange, Apple, and Cranberry Juice

La Jolla | \$11.95++
Freshly Baked Assorted Muffins and Danish

Oak Creek | \$13.95++
Seasonal Sliced Fruit
Freshly Baked Assorted Muffins and Danish

Murietta | \$14.95++
Seasonal Sliced Fruit
Granola and Assorted Yogurts
Bagels and Cream Cheese

Enhancements | \$3.00 ++ per person
Add a Breakfast Burrito or Breakfast Pizza



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breakfast

Plated Breakfast Entrees
Are served with Freshly Brewed Coffee Service
and Chilled Orange Juice

All American | \$15.50++
Two Scrambled Eggs, Breakfast Potatoes and
choice of Crisp Bacon, Herb Sausage, or
Smoked Ham
Assorted Muffins and Danish

Huevos Rancheros | \$15.50++
Two Corn Tortillas, Topped with Over Easy
Eggs, Warm Refried Beans and Ranchero
Sauce. Served with Breakfast Potatoes,
Assorted Muffins, and Danish

Chorizo con Huevos | \$15.50++
Fried Spicy Chorizo with Scrambled Eggs with
your choice of Refried Beans with Queso or
Breakfast Potatoes. Served with Mini Rolls and
homemade Salsa

Eggs Benedict | \$15.95++
Two Poached Eggs on a Split Toasted English
Muffin with Canadian Bacon Topped with Fresh
Hollandaise Sauce. Served with Breakfast
Potatoes, Assorted Muffins, and Danish

Belgian Waffle or French Toast | \$14.95++
Belgian Waffle or Egg Dipped Golden French
Toast, Warm Maple Syrup and Butter. Served
with Crisp Bacon or Herb Sausage



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breakfast

All Tables are served with Freshly Brewed Coffee Service, Fruit Juices, Sliced Fresh Seasonal Fruit, and Assorted Muffins and Danish

Sycamore Table | \$17.50++
Fluffy Scrambled Eggs
Bacon, Herb Sausage, or Smoked Ham
Breakfast Potatoes

Paradise Table | \$18.50++
Fluffy Scrambled Eggs
Bacon, Herb Sausage, or Smoked Ham
Breakfast Potatoes
Biscuits and Gravy
French Toast with Syrup

Brunch Table | \$26.50++
Italian Pasta Salad, Green Salad, and Fresh Mozzarella Tomato Salad
Eggs Benedict
Self Serve Waffle Station with Toppings
Bagels with Salmon Lox
Bacon, Herb Sausage, or Smoked Ham
Chicken Piccata or Chicken Marsala
Seafood Newberg
Breakfast Potatoes & Rice Pilaf
Freshly Baked Breakfast Pastries and Assorted Desserts



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breaks

Coffee Station | \$29.00++ per gal
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Selected Teas

Gourmet Coffee Enhancement | \$34.95++ per gal
Regular and Decaffeinated Coffee Served with Cinnamon, Whip Cream, Hazel Nut and French Vanilla Cream, Crystallized Sugar Batons, White & Milk Chocolate Chips and Sugar in the Raw.

Assorted Muffins | \$27.00++ per dz

Danish & Pastries | \$27.00++ per dz

Bagels & Cream Cheese | \$30.00++ per dz
Add Lox \$1.50 per person

Freshly Baked Cookies | \$27.00++ per dz

Chef Chuy's VIP Cookies | \$30.00++ per dz

Chocolate Fudge Brownie | \$27.00++ per dz

Sodas, Juices & Bottled Water | \$2.25++ ea

San Pellegrino Mineral Water Lg | \$3.50++ ea

Energy Drinks | \$3.50++ ea
Red Bull, Sugar Free Red Bull, or Starbuck's Frappuccino



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breaks

Health Break | \$8.95++ per person
Assorted Fruit Yogurt & Granola
Sliced Fresh Fruit
Chilled Fruit Juices

Hollywood Break | \$9.50++ per person
Buttered Pop Corn
Giant Soft Pretzels with Warm Cheese Dipping
Sauce
Assorted Candy
Pink Lemonade

Siesta Break | \$8.95++ per person
Homemade Chips and Taquitos
with Salsa and Guacamole, Cinnamon Sugar
Churrors and Horchata

Energy Break | \$10.25++ per person
Whole Fruit
Assorted Mini Candy Bars
Red Bull Energy Drinks
Starbuck's Frapuccino



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lunch

Lunch | Salads

Freshly Brewed Coffee Service, Iced Tea, Freshly Baked Artesian Rolls with Butter, and your choice of Dessert

Chicken Caesar Salad | \$16.50++

Marinated Chicken Breast
Atop Fresh Romaine Lettuce
Tossed with our own Caesar Dressing,
Croutons, and Parmesan Cheese

Fiesta Taco Salad | \$17.95++

Seasoned Chicken or Beef over
Mixed Greens with Refried Beans,
Cheese, Olives, Green Onions, Tomatoes,
Avocado, and Sour Cream
in a Crisp Tortilla Shell

Traditional Cobb | \$17.95++

Mixed Greens with Diced Smoked
Turkey, Crisp Bacon, Gorgonzola Cheese
Tomatoes, Black Olives,
Hard Boiled Eggs, Avocado,
and Choice of Dressing

Fresh Fruit Salad | \$14.95++

Sliced Seasonal Fruits, Melons, and Berries.
Served with Flavored or Plain Yogurt and a
Fresh Muffin with Butter



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lunch

Lunch | Sandwiches

Freshly Brewed Coffee Service and Iced Tea.
Your choice of Potato Salad, Pasta Salad or
Cole Slaw, and your choice of Dessert

Club Croissant | \$17.95++

Smoked Turkey, Crisp Bacon, Lettuce
Tomato, Avocado, Swiss Cheese
on a Flaky Croissant

Italian Deli Sub | \$17.95++

Cappacola, Salami, Mortadella
Provalone Cheese, Roasted Peppers,
Onions, Lettuce and Tomato with
Basil Vinaigrette on a Fresh Italian Roll

Vegetarian Garden Sandwich | \$17.95++

Avocado, Tomatoes, Spring Mix,
Roasted Bell Peppers, Cucumber,
Red Onions, Swiss Cheese,
with a Sun Dried Tomato Spread
on Health Bread

Sante Fe Chicken Wrap | \$17.95++

Marinated Chicken Breast, Lettuce,
Red Roasted Peppers, Tomatoes,
and Jack Cheese with South Western Spread,
Wrapped in a Herb Cilantro Tortilla



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lunch

Deli Table | \$20.95++

Mixed Green Salad, Homemade Potato Salad, Baked Beans, Cole Slaw, Sliced Fresh Fruit, Assorted Sliced Cheese, Assorted Breads and Condiments, Sliced Roast Beef, Corned Beef, Honey Ham, Smoked Turkey, Tomatoes, Onions, Lettuce, Pickles, Pepperchini, Fresh Baked Cookies, and Fudge Brownies

Boxed Lunch | \$18.50++

Choose from our Sandwich Selection to have a lunch on the go. Your choice of Potato Salad, Pasta Salad, or Cole Slaw, Whole Fruit, Chips, Cookie, Condiments, and Soft Drink



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fresh

dinner

All Lunch and Dinner Entrees are served with Mixed Green Salad with Duet of Dressings, Rice Pilaf, or Red Roasted Potatoes, Seasonal Vegetables, Freshly Baked Artesian Rolls, Coffee Service, and Choice of Dessert

Chicken Piccata | L \$20.95 D \$24.95++
Breast of Chicken Sauteed with White Wine and finished with a Light Lemon Caper Cream Sauce

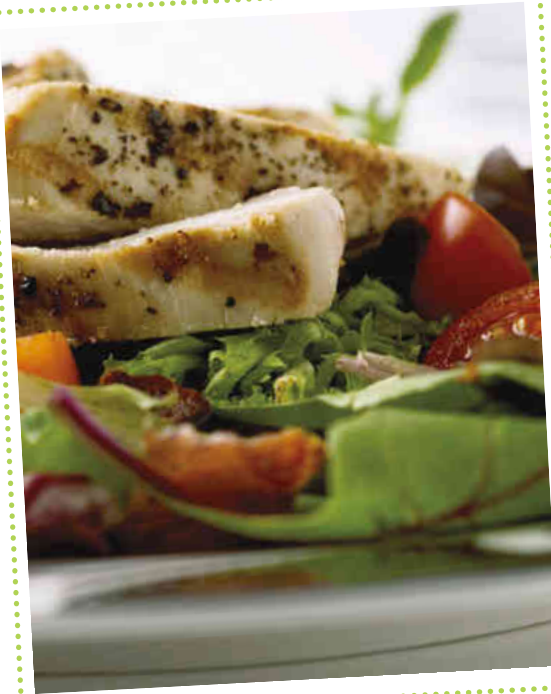
Chicken Marsala | L \$20.95 D \$24.95++
Marinated Breast of Chicken Sauteed with Garlic and Mushrooms in a Marsala Sauce

Chicken Parmigiana | L \$21.95 D \$25.95++
Breaded and Baked Chicken Breast topped with Marinara Sauce and Mozzarella Cheese

Almond Crusted Chicken | L \$22.95 D \$26.95++
Sauteed Boneless Breast of Chicken Crusted with Almonds, Panko and Herbs in a Buerre Blanc Sauce

Chicken Cordon Bleu | L \$23.95 D \$27.95++
Chicken Breast stuffed with Lean Ham and Gruyere Cheese, Lightly breaded then baked served with Mild Roasted Pepper Sauce

Chicken Oscar | L \$23.95 D \$27.95++
Grilled Breast of Chicken with Asparagus, Crab Meat, and fresh Hollandaise Sauce



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dinner

Tri-Tip | L \$21.95 D \$25.95++
Herb Crusted Beef baked and thinly sliced with
Mushroom Peppercorn Demi Glaze or Tomato
and Mushroom Bordelaise Sauce

Prime Rib | L \$27.95 D \$31.95++
Herb Rubbed and slow roasted served with Au
Jus and Creamy Horseradish

Pork Tenderloin | L \$24.95 D \$28.95++
Boneless Pork Tenderloin Braised with fresh
Garlic and Rosemary. Served with Whiskey Pan
Gravy

Filet Mignon | L \$29.95 D \$33.95++
7 oz. Prime Cut of Beef broiled, topped with
Sautéed Garlic and Mushrooms. Served with a
Burgundy Demi Glaze

Beef Wellington | D \$41.95++
The Classic center cut Filet Mignon lightly
seared and encrusted in a golden Puff Pastry
accompanied with Sautéed Spinach,
Mushrooms, and Swedish Fontina Cheese.
Served with Classic Red Wine Sauce



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dinner

Salmon Filet | L \$23.95 D \$27.95++
 Fresh and cooked to Perfection with your
 choice of Dill Hollandaise, Citrus Cream, or
 Lemon Caper Sauce

Mahi Mahi | L \$23.95 D \$27.95++
 Baked Mahi Mahi with Pineapple and Coconut

Orange Roughy | L \$24.95 D \$29.95++
 Served Au Gratin with Orange Buerre Blanc
 Sauce

Dessert

Fresh Fruit Tart, Cheese Cake, Chocolate
 Fudge Cake, Classic Carrot Cake, White
 Chocolate Mousse Cake

Premium Dessert Selection | add \$2.95++ per
 person

Tuxedo Mouse Truffle - Rich Chocolate Three
 layer Mousse Cake

Tiramisu - Espresso Lady Fingers layered in a
 rich Mascarpone cheese and Kahlua sauce

White Chocolate Raspberry Cheesecake -
 Cheesecake topped with White Chocolate and
 Raspberry sauce



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fresh



dinner

All Tables Include
Freshly Brewed Coffee Service and Tea
Freshly Baked Artesian Rolls with Butter
Chef's Dessert Table

Plaza Table | L \$26.95 D \$31.95++
Mixed Green Salad, Fresh Seasonal Fruit, and
Seafood Salad

Rice Pilaf or Roasted New Potatoes
Fresh Seasonal Vegetables
Entree Selection- Choice of Two
Chicken Piccata
Baked Salmon
Tri-Tip
Chicken Teriyaki

Prime Table | L \$33.95 D \$38.95++
Mixed Green Salad, Fresh Seasonal Fruit
Seafood Salad, Cole Slaw & Pasta Salad
Waldorf Salad

Rice Pilaf or Roasted New Potatoes
Fresh Seasonal Vegetables
Entree Selection-Choice of Two
Mahi Mahi
Chicken Oscar
Prime Rib of Beef
Almond Crusted Chicken



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dinner

Italian Table | L \$27.95 D \$32.95++
Zucchini Sticks, Baguettes & Brochetta
Caesar Salad or Mixed Green Salad
Antipasto Tray & Sliced Fresh Fruit
Entree Selections-Choose Two

Lasagna

Chicken Marsala

Fresh Salmon

Yellow Squash & Hot Fettuccini

Choice of: Tiramisu, Amaretto Cheesecake, or
Lemon Tart

Mexicana Table | L \$27.95 D \$32.95++
Tortilla Chips with Homemade Salsa
Mixed Green Salad, Mexican Corn Salad
Jicama Salad, Sliced Fresh Fruit
Entree Selections-Choose Two

Chile Colorado

Chile Verde

Carne Asada

Chicken Enchiladas

Red Snapper Vera Cruz

Flour Tortillas

Seasoned Rice & Refried Beans

Choice of: Flan Classico, Kahlua Mousse, or Tres
Leches Cake



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Aloha Luau Table | L \$27.95 D \$32.95++

Warm Kings Bread

Exotic Fruit Ambrosia, Macaroni Salad with Bay

Shrimp, Tropical Citrus Salad
with Crushed Mint

Entree Selections-Choose Two

Chicken Vegetable Brochette

Hawaiian Style Ham

Savory Hawaiian Style Tri Tip

Mahi Mahi

Diamond Head Pineapple Fried Rice

Island Vegetable Tempura

Choice of: Coconut Cream Pie,

Pineapple Upside Down Cake or

Fresh Fruit with Coconut

Cowboy Round-Up Table | L \$25.95 D \$30.95++

Warm Cornbread with Whipped Butter

Spicy Chicken Wings, Mixed Green Salad

Cole Slaw, Texas Chili Beans

Sweet Watermelon Wedges

Entree Selections-Choose Two

BBQ Chicken

Baby Back Ribs

Blackened Catfish

BBQ Tri Tip

Oven Roasted Potatoes & Corn Cobettes

Choice of: Strawberry Shortcake,

Homemade Apple or Cherry Pie

or Southern Bread Pudding



Oxnard / Ventura



fresh



reception

- Cold Hors D'oeuvres | Priced per 50 pieces
- Deviled Eggs \$60
 - Tortilla Pinwheels with Pico de Gallo \$75
 - Roasted Vegetable Brochetta \$75
 - Prosciutto Wrapped Melon \$85
 - Party Sandwiches \$85
 - Assorted Canapes \$125
 - Jumbo Cocktail Shrimp and Sauce \$150
 - Oysters Rockefeller \$160

- Hot Hors D'oeuvres | Priced per 50 pieces
- Brochetta \$60
 - Won Tons with Sweet & Sour Sauce \$75
 - Beef Taquitos with 2- Salsas \$75
 - Chinese Eggrolls with Hot Mustard \$75
 - Buffalo Wings \$75
 - Swedish Meat Balls \$85
 - Jalapeno Poppers \$85
 - Mini Quiche \$85
 - Chicken Fingers with BBQ Sauce \$90
 - Sweet & Sour Chicken Skewers \$90
 - Seafood Stuffed Mushrooms \$100

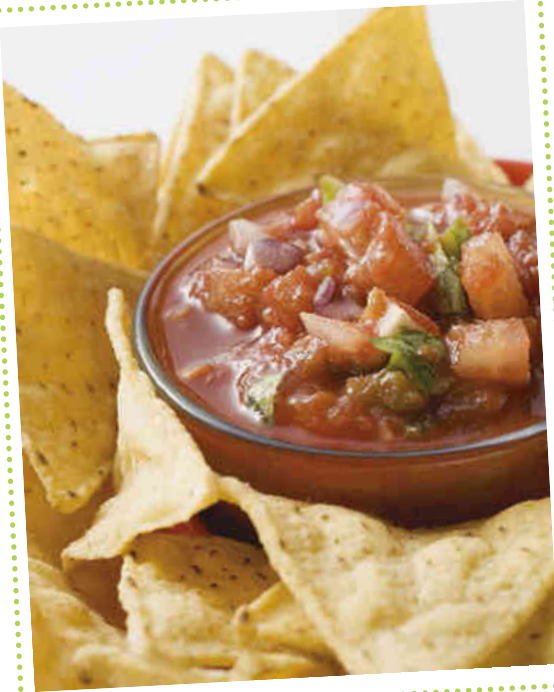
All items subject to 20% Service Charge and 8.75% Sales Tax.



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reception

Carving Stations
Served with Sliver Dollar Rolls
Chef Attendant at \$45 per station

Roasted Baron of Beef \$475
serves 100

Roast Leg of New Zealand Lamb
with Rosemary Mint Au Jus \$250
serves 70

Tavern Ham
Stone Ground Mustard \$195
serves 35

Roasted Turkey Breast
with Cranberry Relish \$175
serves 30

Displays | 50 people / 100 people

Vegetable Crudites with Ranch | \$120 / \$195

Antipasto \$150 / \$300

Sliced Fresh Fruit \$125 / \$200

Cheese Board with Crackers \$150 / \$300

Smoked Salmon with Capers, Onions,
Tomatoes and Deli Breads \$155 / \$300

Assortment of Petit Fours \$150 / \$295

Deli Meats, Cheeses, & Rolls \$145 / \$300

Chocolate Strawberries \$100 / \$200



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package

Hosted Bar Packages Per Person

Beer, Wine, and Soda

| | |
|--------|---------|
| 1 Hour | \$10.50 |
| 2 Hour | \$12.50 |
| 3 Hour | \$14.50 |
| 4 Hour | \$16.00 |
| 5 Hour | \$18.50 |

Call

| | |
|--------|---------|
| 1 Hour | \$13.50 |
| 2 Hour | \$16.00 |
| 3 Hour | \$19.00 |
| 4 Hour | \$21.00 |
| 5 Hour | \$23.00 |

Premium

| | |
|--------|---------|
| 1 Hour | \$15.50 |
| 2 Hour | \$18.50 |
| 3 Hour | \$21.50 |
| 4 Hour | \$24.50 |
| 5 Hour | \$27.50 |

Bartender Fee | \$75.00

Bartender Fee waived if bar revenue exceeds
\$400.00



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reception

Beverage

Punch | \$21.95
Non-alcoholic Punch with Fruit

Punch | \$59.95
Champagne, Rum, or Vodka Punch

Hosted Bar Service
House Brands \$4.75
Call-Premium \$5.50 - \$7.00
Domestic Beer \$3.75
Imported Beer \$4.25
Wine by the Glass \$4.75
Soft Drinks \$2.00
Mineral Water & Fruit Juice \$2.25

No Host Bar Service
House Brands \$6.50
Call-Premium \$6.50 - \$7.75
Domestic Beer \$4.00
Imported Beer \$4.50
Wine by the Glass \$6.00
Soft Drinks \$2.25
Mineral Water & Fruit Juice \$2.25

Wine by the Bottle
House Blush \$21.00
Chardonnay, Cabernet, Merlot \$21.00
Sparkling Wine \$21.00
Martinelli's Sparkling Cider \$14.95



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considerations

Thank you for your interest in the beautiful Courtyard by Marriott Oxnard/Ventura! We look forward to working with you to help coordinate your upcoming event. We are committed to providing you with the highest standards of service and quality. We are pleased to provide the enclosed menu selections, however, would be delighted to create any special items you request.

Guarantee: The final guarantee number of guests is due 3 working days (72 hours) prior to the start of your event. Should the final guarantee not be received, the original estimated number will be the basis for the billing charges. A 5% overage (of guarantee) will be prepared in case of overflow. Should your actual count increase more than the allowed 5%, you will be charged 1.5 times for each additional meal. The hotel cannot guarantee the menu items for the overage, however, will provide a meal comparable to your selection. Should the need arise, we reserve the right to relocate your function(s) to another room.

Billing: All prices quoted are subject to change unless a signed banquet contract has been executed and a deposit has been received. All events must be paid in full 3 working days (72 hours) prior to function, unless other arrangements have been made with a catering representative. Credit arrangements must be made prior to the event. All food, beverage, audio visual and meeting room rental prices are subject to service charge of 20% and applicable state sales tax 8.75% (subject to change).

Audio Visual Equipment: All audio visual equipment is provided on a rental basis. Our equipment is secured from an outside professional company with the most current technological capabilities. To reserve any audio visual equipment, please notify the catering department no less than 3 days prior to your event.

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