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Courtyard by Marriott

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

Courtyard by Marriott



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breakfast

continental table | 14.00

- fruit and cheese danish
- blueberry and cinnamon swirl muffins
- butter and fruit preserves
- apple and orange juice
- coffee and tea service

enhancements | 3.00

- plain, cinnamon raisin, and blueberry bagels with butter, cream cheese, and fruit preserves
- Kellogg Cereals with whole and low-fat milk
 - low-fat fruit yogurts
 - side of red and green chile
- scrambled eggs with cheddar cheese and chives
 - bacon and sausage
 - sauteed red potatoes
- pinto beans with pepper jack cheese
- hazelnut, french vanilla, and irish cream flavored coffee shots

enhancements | 6.00

- fresh seasonal fruit
- mini breakfast burritos with red & green chile on the side





breakfast

build a better bagel | 11.00
 plain, cinnamon raisin, and blueberry bagels
 ready to toast served with original and green
 chile cream cheese
 sliced tomato, red onion and capers
 butter and fruit preserves
 coffee and tea service

omelet station | 14.00
 hot omelets made to order with fillings to
 include your choice of cheddar cheese,
 mushrooms, onions, diced tomatoes, ham, crisp
 bacon and bell peppers. served with red and
 green chile on the side.
 + \$50 attendant

waffle station | 10.00
 crisp waffles made to order with toppings of
 maple syrup, strawberry and apple compotes
 and fresh
 whipped topping.
 + \$50 attendant

smoothie station | 5.00
 strawberry, pineapple, peach and banana
 pecan, raisin, granola, and whipped cream
 toppings
 + \$50 attendant





breaks

mid morning refresh | 12.00
granola bars
fresh whole fruit
apple and orange juice
coffee and tea service

enhancements | 2.00
low-fat yogurts
deluxe trail mix
power bars

enhancements | 3.00
banana bread
coffee cake
energy drinks



breaks



afternoon boost | 12.00
 tortilla chips with homemade salsa
 chocolate chip and white chocolate macademia
 nut cookies
 Pepsi soft drinks and bottled water

enhancements | 2.00
 granola bars
 power bars
 deluxe trail mix
 pinon-chocolate brownie bites

enhancements | 3.00
 fresh whole fruit
 energy drinks
 M&M's and Snickers
 chile con queso

ice cream social | 13.00
 vanilla and chocolate ice cream
 chocolate and caramel syrup
 mini M&M's, rainbow sprinkles, cherries,
 whipped topping
 Pepsi products and iced tea

all day beverage break | 14.00
 herbal teas
 iced tea
 Pepsi products
 bottled water
 apple and orange juice
 coffee



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lunch

deli table | 19.00
mixed green salad

southern red-skinned potato salad
OR
pasta salad

black forest ham
mesquite-roasted turkey
roast beef

cheddar
swiss
monterey jack

tomatoes, lettuce, onions, pickles
condiments

assorted artisan breads

chocolate chip and white chocolate macademia
nut cookies

coffee and tea service





lunch

italian table | 25.00

caesar salad with fresh romaine, parmesan
cheese & croutons

- choice of 2
traditional meat lasagna with marinara
vegetarian lasagna
creamy pesto fetucini
marinara with penne pasta

- choice of 1
grilled chicken
sauteed shrimp
homemade meatballs

grilled seasonal vegetables

parmesan bread

tiramisu

coffee and tea service





lunch

build your own table | 23.00

- choice of 1
 - mixed green salad
 - caesar salad
 - cucumber, tomato and red pepper salad with sherry wine vinaigrette

- choice of 2
 - rosemary roasted chicken
 - spinach and mushroom quiche
 - ham and onion quiche
 - herb marinated chicken marsala

- choice of 1
 - pasta salad
 - potato salad
 - rice pilaf
 - parsley potatoes
- seasonal vegetables

rolls and butter

- choice of 1
 - carrot cake
 - key lime pie
 - lemon squares
 - seasonal fruit parfait
 - pinon brownie





lunch

burger plate | 17.00

roast beef sandwich plate | 18.00

steak sandwich | 18.00

chicken salad pita sandwich | 16.00

ham and swiss sandwich | 14.00

turkey and cheddar sandwich | 14.00

tuna salad sandwich | 15.00

santa fe tortilla wrap | 16.00





reception

marinated chicken skewers | 110.00
served with lemon aioli

beef skewers | 120.00
marinated in teriyaki sauce

buffalo wings | 110.00
tossed in your choice of Chef's special sauce,
hot or medium

spring rolls | 100.00
served with sweet & sour sauce

spanokopita | 100.00
spinach and feta in phyllo dough

home made salsa | 100.00
served with tri-colored tortilla chips

fresh guacamole | 160.00
served with tri-colored tortilla chips

cheese and crackers | 125.00
european and domestic cheeses

fruit display | 175.00

fresh cut vegetable display | 130.00

chocolate dipped strawberries | 105.00

prices are based on 50 people





reception

iced shrimp display | -market price-
traditional red cocktail sauce
and cajun remoulade

smoked salmon display | -market price-
capers, red onion, cream cheese
on mini bagel crisps

chef's favorite | -market price-
shrimp stuffed zucchini bites with
red chile cream sauce

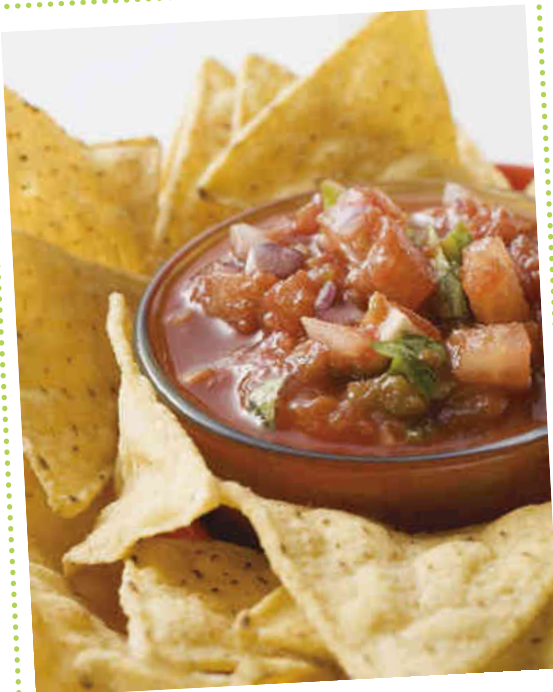
crab stuffed mushroom caps | 125.00



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reception

southwestern | 18.00
fresh guacamole and homemade salsa served
with tri-colored tortilla chips
beef taquitos
chicken quesadillas
stuffed jalapeno poppers

enhancements | 3.00
chili con queso
biscochitos
tres leches

drink coupon | 5.00
good for
one house margarita on the rocks
or
one imported beer





dinner

western roundup table | 29.00
mixed green salad
red skinned potato salad
texas barbeque chicken
barbeque pork ribs
tangy coleslaw
cowboy beans
jalapeno sour cream cornbread
apple pie
coffee and tea service

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southwestern table | 27.00
mixed green salad
fresh guacamole and salsa with tri-colored
tortilla chips
carne asada with fresh lime
chicken flautas
cheese enchiladas with red or green chile
pinto beans
spanish rice
calabacitas
warm flour and corn tortillas
tres leches cake
coffee and tea service





dinner

courtyard dinner table | 29.00
mixed green salad
chicken in creamy peppercorn sauce
grilled salmon
garlic and rosemary new potatoes
seasonal vegetables
rolls and butter
cheese cake with seasonal fruit
coffee and tea service



pacific rim table | 30.00
miso soup
egg rolls
mongolian beef
orange chicken
jasmin rice
fried rice
wok seared vegetables
vanilla ice cream with balsamic reduction
coffee and tea service





dinner

plated
each meal served with:

seasonal vegetables

choice of mashed potatoes, rice pilaf, or risoto

rolls and butter

choice of dessert

coffee and tea service

roasted prime rib | -market price-

new york strip | 32.00

pork loin | 25.00

braised beef tips | 26.00

herb marinated grilled salmon | 27.00

seared chicken breast | 24.00



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considerations

general information and policies

food and beverage must be purchased and served by the hotel. printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. menu pricing is subject to change.

guarantees

in order to make your event a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event. the expected number will act as the final guarantee number if the guarantee number is not received.

service charge and tax

all food and beverage prices are subject to a 20% service charge and 8.0625% state sales tax

shipping

if shipping materials to the hotel, please include the company/group name, event manager and date of meeting on the outside of the package. the hotel can not assume responsibility for the damage or loss of merchandise sent for storage