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San Diego Airport/Liberty Station

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## 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 innovative 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,

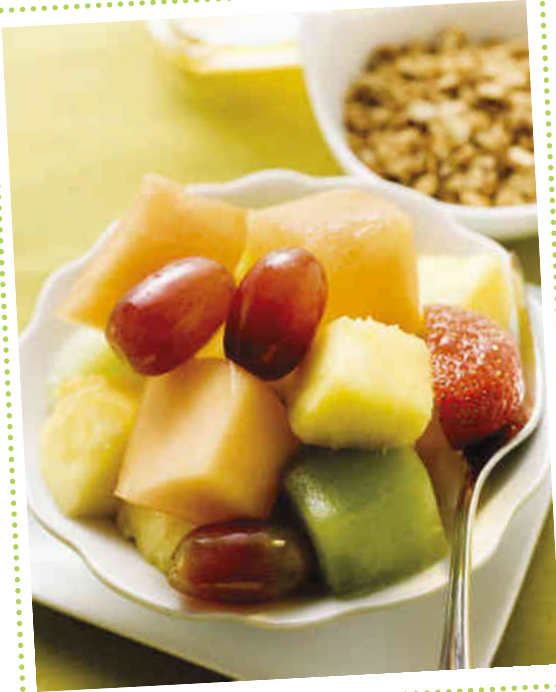
The Courtyard Events Team

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**breakfast**



Liberty Classic | \$18  
 Selection of Chilled Fresh Juices  
 Freshly Baked Muffins and Danish Pastries  
 -Blueberry, Lemon Poppy, Cranberry Walnut  
 Sliced Fresh Seasonal Fruit  
 Fluffy Scrambled Eggs  
 Applewood Smoked Bacon and Sausage  
 Homestyle Breakfast Potatoes

Pacific Sunrise | \$12  
 Selection of Fresh Chilled Juices  
 Freshly Baked Muffins and Danishes -  
 Blueberry, Banana Nut, Lemon Poppy, and  
 Cranberry Walnut



Point Loma Brunch | \$32  
 Selection of Fresh Chilled Juices  
 Sliced Seasonal Fruit  
 House Made Granola and Yogurts  
 Display of Domestic and Imported Cheeses  
 with Dried Fruit  
 Smoked Salmon, Capers, Red Onions,  
 Assorted Bagels and Cream Cheese  
 Cheese Blintzes with Raspberry Coulis  
 Grilled Rib Eye with Herbal Au Jus  
 Scrambled Eggs with Cheese and Herbs  
 Applewood Smoked Bacon and Sausage  
 Breakfast Potatoes

Vanilla and Cinnamon French Toast | \$16  
 Applewood Smoked Bacon  
 Breakfast Potatoes



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## package

Executive Meeting Package | \$40

Breakfast:

Selection of Fresh Chilled Juices

Freshly Baked Muffins and Danish Pastries

Freshly Brewed Regular Coffee, Decaffeinated

Coffee and Selection of Teas

Mid Morning:

Assorted Soft Drinks

Luncheon:

The Delicatessen

Tossed Garden Salad with Selection of Dressings

Whole Grain Mustard Country Potato Salad

Sliced Smoked Turkey Breast, Black Forest Ham, and Roast Beef

Swiss, Cheddar and Monterey Jack Cheese

Sliced Tomatoes, Red Onions, Leaf Lettuce

Fresh Seasonal Fruit Display

Freshly Baked Breads, Condiments, and Relishes

Freshly Baked Cookies

Afternoon:

Freshly Baked Cookies, Brownies and Blondies

Spiced Honey Roasted Peanuts

Assorted Soft Drinks, Bottled Water and 2%Milk

\* Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selection of Teas Refreshed Throughout the Day



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## breaks

All American Break | \$13  
 Individual Boxes of Cracker Jacks  
 Rice Krispy Treats and Mixed Nuts  
 Warm Soft Pretzels with Assorted Mustards  
 Assorted Soft Drinks and Bottled Spring Water

Cookie Break | \$9  
 Chocolate Chip, Oatmeal, & Peanut Butter  
 Cookies  
 Double Fudge Brownies  
 Ice Cold Milk  
 Freshly Brewed Regular Coffee, Decaffeinated  
 Coffee, and Assorted Hot Teas

Happy Hour Break | \$14  
 Chips and House Made Salsa  
 Bar Mix and Nuts  
 Buffalo Wings with Celery and Bleu Cheese Dip  
 Assorted Pepsi Soft Drinks and Bottles Spring  
 Water  
 (Beer Can be Added on Consumption)

Coffee Break | \$9  
 Freshly Brewed Regular Coffee, Decaffeinated  
 Coffee, and Assorted Hot Teas  
 Assorted Flavored Syrups, International  
 Creamers, Sugars  
 Biscotti and Ginger Snaps



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**lunch**



Honey Glazed Chicken | \$19  
 Chicken Breast with a Honey Glaze Sauce,  
 Grilled Corn Risotto

Grilled Salmon | \$20  
 Fresh Grilled Salmon with Choice of Lemon  
 Butter Sauce, Teriyaki Sauce, or Tropical Salsa

Croissant Sandwich | \$16  
 Mixed Greens Tossed with a Herb Vinaigrette  
 Choose one of the Following:  
 Deli Sliced Roasted Beef, Ham, or Turkey with  
 Swiss Cheese, Garniture of Tomato and Green  
 Leaf Lettuce on a Freshly Baked Croissant

Grilled Vegetable Sandwich | \$16  
 Mixed Greens Tossed with a Herb Vinaigrette  
 Zucchini, Carmelized Red Onion, Eggplant and  
 Fresh Slices of Tomato Drizzled with Extra  
 Virgin Olive Oil and Pesto on Toasted Ciabatta  
 Bread

Oriental Chicken Salad | \$17  
 Mixed Greens, Bean Sprouts, Green Onions, and  
 Mandarin Oranges, Tossed with a Sesame  
 Ginger Dressing

Grilled Chicken Cobb Salad | \$18  
 Crisp Greens Topped with Diced Grilled  
 Chicken, Cheddar Cheese, Tomato, Bacon, Bleu  
 Cheese, Hard Boiled Egg, Avacado and Bleu  
 Cheese Dressing



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## lunch

The Delicatessen | \$20

Tossed Garden Salad with Selection of Dressings

Whole Grain Mustard Country Potato Salad  
Sliced Smoked Turkey Breast, Black Forest Ham, Roast Beef

Swiss, Cheddar, and Monterey Jack Cheeses  
Sliced Tomatoes, Red Onions, Leaf Lettuce and Dill Pickle Spears

Selection of Breads and Soft Rolls  
Freshly Baked Cookies

Baja Fiesta | \$25

Southwestern Salad: Black Beans, Grilled Corn, Celery, Carrots and Homemade Salsa

Tri-colored Tortilla Chips and Salsa  
Spanish Rice and Ranchero Beans

Warm Flour Tortillas

Grilled Carne Asada and Sliced Chicken Breast  
Shredded Cheese, Diced Tomatoes, Black Olives and Jalapenos

Salsa Fresca, Guacamole and Sour Cream  
Churros



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## dinner

Point Loma Peninsula | \$32/ \$35/ \$40  
Chef's Selection of Side and Seasonal  
Vegetable Medley  
Assorted Desserts  
Assorted Rolls and Sweet Cream Butter

Please Select Any Two Salads:  
Marinated Mushroom Salad  
Seafood Pasta Salad  
Mixed Green Salad  
Roasted Garlic Caesar Salad

Please Select Any Entree:  
Grilled Chicken Breast Piccata  
Grilled Caribbean Jerk Chicken  
Grilled Salmon  
Grilled Halibut  
Herb Roasted Chicken  
Fettuccini Alfredo  
Roasted Turkey Breast with Walnut Sage  
Dressing  
Herb Crusted Pork Tenderloin  
London Broil  
Two Entrees: \$32  
Three Entrees: \$35  
Four Entrees: \$40



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## dinner

Little Italy | \$30

Traditional Caesar Salad

Insalata Caprese - Sliced Mozzarella, Tomato and Basil with Olive Oil

Grilled Zucchini, Yellow Squash and Red Pepper

Choose Two of the Following:

Spaghetti and Meatballs with Marinara Sauce

Clam Linguine

Fettuccini Alfredo with Chicken

Angel Hair with Sun-Dried Tomato Cream Sauce

Penne with Basil Pesto Sauce

Meat or Vegetable Lasagna

Served with Garlic Bread and Tiramisu

Rosarito | \$28

Southwestern Salad: Black Beans, Grilled Corn, Celery, Carrots and Homemade Salsa

Tri-colored Tortilla Chips and Salsa

Spanish Rice and Ranchero Beans

Warm Flour Tortillas

Grilled Carne Asada and Sliced Chicken Breast

Shredded Cheese, Diced Tomatoes, Black Olives and Jalapenos

Salsa Fresca, Guacamole and Sour Cream

Churros



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## dinner

Chicken Saltimbocca | \$26

Chicken Breast Sautéed in a White Wine Sage Sauce topped with Spinach and Prosciutto and Parmigiano Reggiano

Roasted Pork Tenderloin | \$27

Herb Crusted Pork Tenderloin with Sweet Corn Polenta

Sesame Crusted Ahi Tuna | \$27

Yellow Fin Ahi Tuna Rolled in Sesame Seeds with Red Miso Glaze and Tea Infused Steamed Rice

London Broil | \$30

Red Wine Mushroom Sauce and Mashed Potatoes

Filet Mignon | \$36

Grilled Filet Mignon, Mushroom Ragout Bleu Cheese Demi Glaze

Grilled Rib Eye | \$34

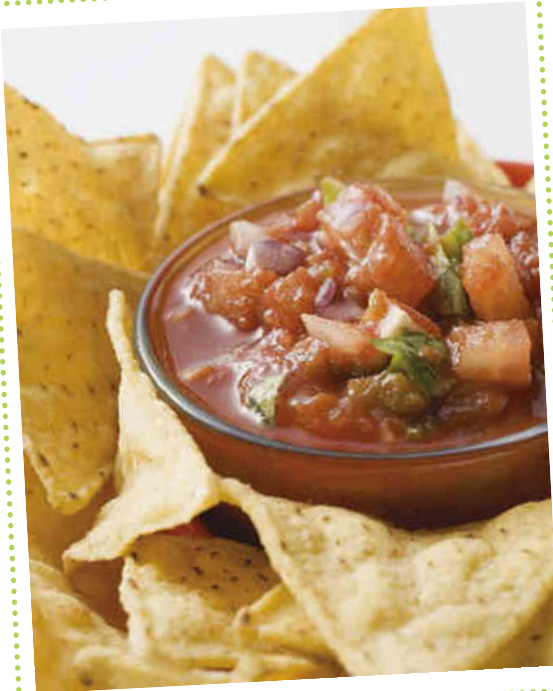
Grilled Rib Eye Steak and Port Reduction with Mashed Potatoes, Mushrooms with Garlic and Spinach



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## reception

Cheese Display | \$150  
Domestic and Imported Cheese Platter with  
Dried Fruit and Candied Nuts with Crackers  
and Sliced Bread

Antipasto Display | \$110  
Antipasto with Marinated Vegetables and  
Cured Meats

Vegetable Display | \$100  
Fresh Vegetable Crudites with Ranch Dressing

Fresh Fruit Display | \$100  
Fresh Seasonal Fruit with Chocolate Dipping  
Sauce

Baked Brie Display | \$90  
Baked Brie en Croute Stuffed with Toasted  
Almonds and Garnished with Dried Fruit



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## reception

Cold Hors d' oeuvres | \$120/ Tray  
Chilled Crab Claws with Lemon Wedge &  
Cocktail Sauce

Chilled Gulf Shrimp with Cocktail Sauce

Cambozola Cream Cheese on Endive with  
Candied Pecans

Avacado & Crab Meat Barquette

Deviled Egg with Smoked Spanish Paprika

Tomato Bruschetta with Olive Oil and Fresh  
Basil

Smoked Salmon on Toast Points

Hummus with Assorted Flat Breads, Crostini, &  
Pita Bread

Crab Salad Stuffed Mushroom Caps

Mini Caprese Salads

Calamari Salad in Wonton Cups

Beef Tartare

Mini Croque Monsieur

Brie and Apple Crostini



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## reception

Hot Hors d' oeuvres | \$120/ Tray  
Parmesan Artichoke Hearts with Whole Grain Mustard Sauce

Steamed Pot Stickers with Ginger Soy Sauce

Coconut Chicken Medallions & Pineapple Salsa

Quesadilla with Sour Cream & Salsa

Assorted Miniature Quiches

Assorted Grilled Flat Bread Pizza, Chef's Choice of Toppings, Margarita, Roasted Vegetables, and BBQ Chicken

Beef Empanadas

Chicken Empanadas

Herb Risotto Balls

Roasted Garlic and Brie Crostini

Potato Puffs with Cheese

Crab Quesadilla with Avacado Salsa

Tellagio Mac & Cheese



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## considerations

All food and beverage prices are subject to a 20% service charge in addition to applicable California sales tax