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San Diego Old Town

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

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## breakfast

all breakfasts are served with freshly brewed barista bold regular coffee, decaffeinated coffee & bigelow hot tea and chilled orange juice

courtyard continental | \$14  
bakery basket, assorted fresh bagels & cream cheese, butter & preserves  
accompanied with fresh sliced seasonal berries & fresh melon  
assorted cold cereals & yogurts  
2% milk & skim milk

all american breakfast | \$16  
minimum of 25 guests  
fresh sliced fruit  
fluffy scrambled eggs  
pick two: grilled ham, bacon, sausage  
breakfast potatoes  
assorted breakfast breads & muffins with butter & preserves

old fashion breakfast | \$18  
minimum of 25 guests  
fresh sliced fruit  
fluffy scrambled eggs  
biscuits & sausage gravy  
pick two: grilled ham, bacon, sausage  
breakfast potatoes  
french toast, hot maple syrup & butter  
assorted breakfast breads & muffins with butter & preserves



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## breaks

munch - a - bunch | \$7

a variety of potato Chips, cracker jacks,  
snack mix & assorted Mini Candy bars

baker's dozen | \$8

a variety of freshly baked cookies  
fudge nut brownies & spiced honey roasted  
pecans

border break | \$8

tri-colored tortilla chips served with  
fresh homemade salsa, guacamole & churros

tuscan countryside | \$10

imported & domestic cheese display  
fresh vegetable crudité with dip  
grapes on the vine & strawberries with chantilly  
cream

wine country escape | \$12

a selection of cedar brook wines accompanied  
with an imported & domestic cheese display

sweet tooth's corner | \$15

chocolate dipped strawberries, mini french  
pastries, chocolate macadamia nut cookies,  
assorted cakes & tarts

freshly brewed barista bold regular, caffeinated  
coffee & bigelow hot tea





## breaks

- refreshing beverages
- coffee by the gallon
- freshly brewed barista bold regular coffee \$33
- freshly brewed barista bold decaffeinated coffee \$33
- bigelow hot tea \$33
- fruit juice carafes \$25
- freshly brewed iced tea pitcher \$20
- lemonade pitcher \$20
- perrier, odwalla, red bull, sobe, v8 \$4
- soft drinks or bottled water \$3
- other options available

- delicious bakery selections
- bakery by the dozen
- bagels and cream cheese \$26
- danish, muffins, croissants \$24
- freshly baked cookies \$22
- freshly baked brownies \$22

- other snacks
- fresh whole fruit basket \$24
- granola bars \$3
- individual fruit yogurts \$3
- ice cream & sorbet bars \$3
- fresh sliced fruit tray per person \$3
- trail mix per person \$3
- popcorn per person \$3
- other options available





## **lunch**

cobb salad | \$15

a tossed salad with turkey, bacon, tomato, lettuce, crumbled bleu cheese & boiled eggs with choice of dressing, served with hot rolls & butter  
chocolate cake

chicken caesar salad | \$15

crisp romaine lettuce served with fresh parmesan, garlic croutons, caesar salad dressing topped with grilled chicken breast, served with hot rolls & butter  
brownies

fiesta taco salad | \$15

flour tortilla basket filled with fajita chicken or ground beef, refried beans, shredded lettuce & cheese served with guacamole, sour cream & fresh salsa  
flan

served with freshly brewed iced tea



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## lunch

veggie ciabatta | \$15  
sliced tomato, portobello mushroom, marinated artichoke hearts, grilled asparagus & zucchini, yellow squash & gouda cheese served on toasted ciabatta, served with hot rolls & butter carrot cake

california croissant club | \$16  
turkey, avocado, bacon, lettuce & tomato served with fresh fruit fruit tart

boxed lunch | \$16  
roast beef or turkey sandwich on choice of bread, served with chips & soda or bottled water  
freshly baked cookie

served with freshly brewed iced tea



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## lunch

chicken pesto | \$16  
gila house salad or caesar  
grilled chicken with a basil pesto cream sauce  
served over penne pasta with a breadstick  
chocolate cake

buffalo chicken sandwich | \$16  
buffalo chicken breast grilled with jack cheese,  
served with french fries & a side of ranch  
dressing  
brownies

grilled talapia | \$17  
gila house salad or caesar  
grilled talapia with a chardonnay caper sauce  
served with a fresh vegetable medley & chef's  
choice of starch  
carrot cake

served with freshly brewed iced tea





## **lunch**

napa chicken | \$18  
gila house salad or caesar  
grilled chicken served with a roasted red bell  
pepper cream sauce topped with artichoke  
hearts & asparagus  
served with a fresh vegetable medley & chef's  
choice of starch  
cheesecake



carne asada | \$18  
gila house salad or caesar  
marinated grilled carne asada  
served with refried beans, rice, guacamole, sour  
cream, salsa & flour tortillas  
flan

served with freshly brewed iced tea



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## lunch

pizza table | \$18  
minestrone soup  
tossed caesar salad & grilled vegetable salad  
pepperoni pizza, cheese pizza, vegetarian pizza  
& baked ziti  
chocolate cake

southwestern grill table | \$19  
tortilla soup  
chips & homemade salsa  
mexican fiesta salad with salad greens, black  
olives, avocados & cheddar cheese  
choice of char-broiled marinated chicken  
breast or beef with peppers & onions  
hot flour tortillas, mexican rice & refried beans,  
fresh onions, tomatoes, jack & cheddar cheeses,  
sour cream, guacamole, & pico de gallo  
churros

freshly brewed barista bold regular coffee,  
decaffeinated coffee & freshly brewed iced tea

minimum of 25 guests or a table fee of \$75 will  
apply



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## lunch

the new yorker deli table | \$20  
soup of the day

mixed baby greens with basil cabernet  
vinaigrette, mediterranean antipasto salad &  
potato salad  
assorted relishes & pickles, ham, roast beef,  
capicola, smoked turkey,  
cheddar & swiss cheese, assorted rolls & breads  
with lettuce,  
sliced tomatoes, red onions, mayonnaise,  
mustard & horseradish  
cheesecake

taste of tuscan table | \$22

white bean, fresh tomato & sage soup  
tuscan antipasto salad drizzled with aged  
balsamic vinaigrette & extra virgin olive oil  
romano crusted chicken with penne pomodoro  
fresh seasonal vegetables sautéed with garlic &  
olive oil  
parmesan herb bread sticks  
tiramisu

freshly brewed barista bold regular coffee,  
decaffeinated coffee & freshly brewed iced tea

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apply



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## dinner

garlic lemon chicken | \$25  
breast of chicken stuffed with garlic spinach  
parmesan & topped with a lemon burre blanc  
sauce  
chocolate covered strawberries

tuscan chicken | \$26  
chicken breast filled with prosciutto & oven  
roasted tomatoes topped with parmesan  
cheese & roasted red pepper cream sauce  
tiramisu

salmon filet | \$27  
grilled salmon topped with a pineapple mango  
salsa  
espresso cake

served with gila house salad or caesar  
fresh seasonal vegetables, chef's choice of  
starch, hot rolls & butter  
freshly brewed barista bold regular coffee,  
decaffeinated coffee & hot tea





## dinner

double cut pork chop | \$29  
bone in pork chop with a tomato bourbon  
chutney  
apple tart

roasted prime rib | \$33  
prime rib roasted medium rare with a creamy  
horseradish sauce  
cheesecake

surf & turf | \$39  
a 4oz filet mignon & shrimp scampi with a  
garlic cream sauce  
petit fours

served with gila house salad or caesar  
fresh seasonal vegetables, chef's choice of  
starch, hot rolls & butter  
freshly brewed barista bold regular coffee,  
decaffeinated coffee & hot tea



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## dinner

traditional table | \$28

gila house salad or caesar salad

fresh seasonal vegetables, chef's choice of starch, hot rolls & butter

pick one: sliced roast beef with roasted garlic cabernet sauce

roasted pork loin with wild mushroom sauce

grilled herb chicken with merlot & roasted shallot sauce

grilled salmon with lemon burre blanc

herb crusted halibut with olive tapande

assorted dessert display

served with freshly brewed barista bold regular coffee, decaffeinated coffee & bigelow hot tea

minimum of 25 guests or a table fee of \$75 will apply



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## dinner

italian table | \$28

gila house salad or caesar salad  
served with italian style vegetables & garlic  
bread

pick two: penne pasta with roma tomatoes,  
fresh basil, onions & garlic tossed in olive oil  
spinach tortellini tossed in alfredo sauce

vegetarian lasagna

italian rosemary chicken

fettuccine tossed in a sun-dried tomato basil  
pesto sauce  
tiramisu

served with freshly brewed barista bold regular  
coffee, decaffeinated coffee & bigelow hot tea

minimum of 25 guests or a table fee of \$75 will  
apply



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## dinner

old town table | \$30  
gila house salad or caesar salad  
pick one: carne asada or chicken fajitas  
served with cheese enchiladas, refried beans,  
spanish rice  
onions, sour cream, guacamole & fresh salsa  
churros

served with freshly brewed barista bold regular  
coffee, decaffeinated coffee & bigelow hot tea

minimum of 25 guests or a table fee of \$75 will  
apply



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## reception

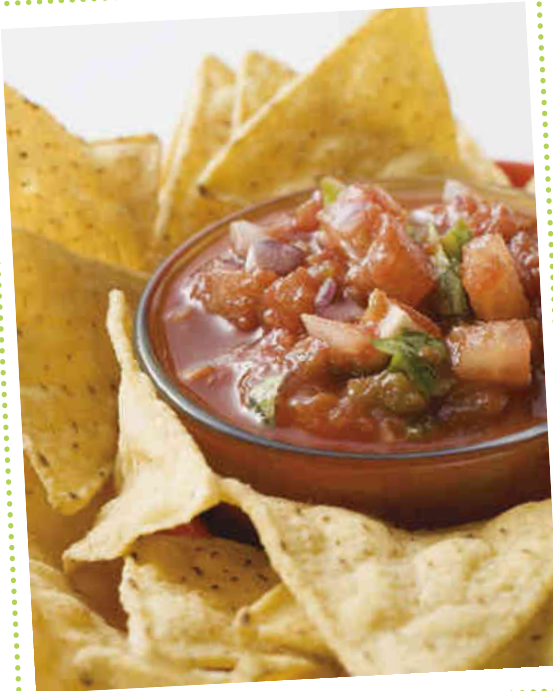
- hors d' oeuvres - hot
- chicken empanadas \$75
- chinese egg rolls with sweet & sour sauce \$75
- herb cream cheese filled artichoke hearts \$75
- indonesian chicken or beef sate with peanut sauce \$75
- jalapeno poppers \$75
- miniature quiche \$75
- pot stickers with plum sauce \$75
- spanakopita with dill sour cream \$75
- bacon wrapped scallops \$100
- baked mushroom caps stuffed with seafood \$100
- beef or chicken teriyaki brochettes \$100
- miniature beef wellington \$125
- coconut shrimp with mango chutney \$150
- grilled lamb chops with hot sweet mustard mint sauce \$175



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## reception

- hors d' oeuvres - cold
- apple & pear truffles \$75
- bruschetta with sun-dried tomatoes & basil \$75
- vegetable crudite \$100
- california roll with soy sauce, pickled ginger & wasabi \$100
- ceviche with bay shrimp \$100
- seasonal melon wrapped in prosciutto \$100
- cumin-roasted potatoes with caviar & smoked salmon \$125
- smoked salmon on toasted sourdough \$125
- international & domestic cheese display with crackers \$150
- mandarin shrimp \$150



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## reception

carving stations  
serves 50 people  
chef charge per station \$75

whole roast turkey breast \$250

honey glazed baked ham \$270

roast prime rib beef \$275



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## reception

### hosted

soft drinks	\$3
bottled water	\$3
domestic beer	\$4
imported beer	\$5
call brands	\$6
premium brands	\$7
house wine	\$7
cordials	\$7

### cash

soft drinks	\$3
bottled water	\$3
domestic beer	\$5
imported beer	\$6
house wine	\$7
cordials	\$7
call brands	\$7
premium brands	\$8

### punch

punch by the gallon

non alcoholic punch	\$35
champagne punch	\$50
margarita punch	\$50

hourly bartender fee \$75

bartender fee waived once bar minimum is met



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## technology

### video equipment

- 27" television \$125
- 27" tv/ vcr/ dvd package \$175
- lcd video projector & screen package \$500

### audio equipment

- wired handheld \$25
- 4 channel microphone mixer \$45
- house sound tap fee \$50
- polycom 3 mic speakerphone \$95
- wireless handheld or lapel microphone \$100
- speakers (set of two) \$200

### screens

- 6'x6' screen \$40
- 8'x8' screen \$50
- 10'x10' screen \$60

### projectors & accessories

- power strip \$5
- extension cord \$10
- table top podium \$20
- skirted projection cart or stand \$30
- podium \$35
- overhead projector package \$40

### visual equipment

- flipchart package \$35
- whiteboard package \$35



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## considerations

Pricing cannot be guaranteed until 60 days prior to your event

All menus are subject to 22% service charge & 8.75% sales tax

Prices are subject to change