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Tacoma Downtown

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 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

Hot Breakfast Table | \$17.95
 scrambled eggs with vintage white cheddar,
 herbed breakfast potatoes,
 choice of apple sausage links or applewood
 smoked bacon,
 seasonal fruit platter, bagels & cream cheese,
 assorted house-made breakfast breads &
 muffins
 & a selection of fruit juices with caffè d'arte
 coffee & tazo hot tea

Healthy Continental | \$14.95
 2% & fat free milk, granola, assorted yogurts,
 seasonal fresh fruit platter,
 house-made bran muffins & a selection of fruit
 juices with caffè d'arte coffee & tazo hot tea

Continental Breakfast | \$11.95
 seasonal fresh fruit platter, bagels & cream
 cheese, assorted house-made breakfast bread
 & muffins
 & a selection of fruit juices with caffè d'arte
 coffee & tazo hot tea

Enhancements | \$4.50
 Scramble eggs with white cheddar
 Belgian waffles with maple syrup

Enhancements | \$2.50
 Herbed breakfast potatoes
 Applewood smoked bacon or sausage links



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lunch

Herb-marinated Sirloin | \$23.00
with cabernet sauce

Includes seasonal vegetables & your
choice of garlic mashed potatoes or roasted
fingerling potatoes

Red-Wine Chicken | \$18.00
with bacon Wild Mushrooms

Includes seasonal vegetables & your
choice of garlic mashed potatoes or roasted
fingerling potatoes

Grilled Wild Salmon | Market
with lemon dill butter sauce

Includes seasonal vegetables & your
choice of garlic mashed potatoes or roasted
fingerling potatoes

Vegan Carrot Pappardelle | \$18.00
zucchini & carrot ribbons

with portabello mushrooms, onions, vegetables
& white wine sauce

Asian Chicken Salad | \$14.95

shredded chicken, lettuces & Napa cabbage,
slivered almonds, red bell pepper, crispy rice
noodles, Wasabi peas & wontons with ginger
vinaigrette, fresh mint, cilantro & hot Chinese
mustard



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COURTYARD[®]
Marriott

dinner



Filet Mignon | \$40.00
with Roasted Heirloom Potatoes
Smoked Bacon, Garlic Green Beans
and Washington Cabernet Sauce

Surf & Turf | \$44.00
4oz petite filet mignon, 4oz salmon,
heirloom mashed potatoes with crème fraîche
& fresh herbs & roasted garlic butter

Filet & Chicken | \$38.00
4oz petite filet mignon & 6oz chicken breast,
garlic mashed potatoes & green beans

Chicken Parmesan | \$23.00
parmesan breaded chicken breast,
marinara sauce, orecchiette pasta
& market vegetables

Carved Prime Rib Table | \$39.00
caesar salad
hearts of romaine, shaved reggiano
& hand-torn rosemary croutons
caprese salad with fresh basil, tomato &
mozzarella, olive oil & balsamic vinaigrette
rosemary crusted prime rib
au jus & creamy horseradish sauce
chicken paillard with lemon thyme butter
garlic mashed potatoes seasonal vegetables

Grilled Vegetable Lasagna | \$24.00



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considerations

All food and beverage must be purchased and served through Pacific Grill Events and Catering (with the exception of wedding cakes). Menu pricing is subject to change.

Guarantees

The guaranteed number of guests is due five (5) business days prior to your event. Charges are based on guaranteed number of guests or actual count, whichever is greater.

Additional Charges and Tax

A 20% service charge will be added to all food & beverage and applicable catering services before tax. State sales tax will be applied to all taxable items; 9.3% as of July 2011.

Cake cutting fee: \$2.00 per person

Carving fee: \$75 per chef

Bars

Bar setup fee: \$75 per bar; if bar sales are more than \$300 then fee is waived

Any food left over or not served is considered waste and can not be packed to go.

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