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Seattle Sea-Tac Area

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

Basic Continental | \$6.95 Per Person
Daily selection of breakfast breads served with preserves, creamery butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection teas.

Deluxe Continental | \$7.95 Per Person
Chilled fruit juices with a daily selection of breakfast breads accompanied by preserves, creamery butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of teas.

Executive Continental | \$8.95 Per Person
Chilled fruit juices, sliced seasonal fruits and a daily selection of breakfast breads accompanied by preserves, creamery butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of teas.

Healthy Choice | \$ 9.95
Chilled fruit juices, sliced seasonal fruits and a selection of fresh whole fruit. Assorted fruit yogurt, granola bars and a variety of bagels with cream cheese. Freshly brewed regular and decaffeinated coffees and a selection teas.



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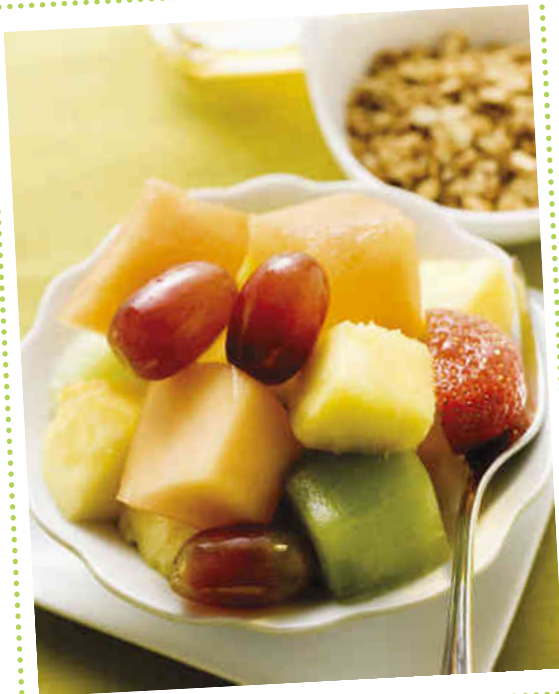




breakfast

All American Buffet | \$12.95 Per Person
 Scrambled eggs, breakfast potatoes, bacon and sausage links, sliced seasonal fruit, chilled fruit juices and breakfast breads served with preserves, creamery butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

Charley's Breakfast Buffet | \$11.95 Per Person
 Join us in our restaurant for our full breakfast buffet. A selection of whole and sliced fruits, breakfast breads with preserves and creamery butter, fruit yogurts, hot and cold cereals, eggs and omelets cooked to order, chef's daily entree special, breakfast potatoes, bacon and sausage links. Freshly brewed regular and decaffeinated coffees, a selection of herbal teas and chilled fruit juices.



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breaks

A la Carte Selections

- Assorted breakfast breads- \$21.00 doz
- Bagels and cream cheese-\$21.00 doz
- Croissants-\$22.00 doz
- Fresh Baked Cookies-\$20.00 doz
- Brownies-\$20.00 doz
- Whole Fresh Fruit-\$1.50 each
- Selections of Yogurt-\$1.50 each
- Dry snacks and chips-\$12.00 bowl
- Popcorn and Pretzels-\$12.00 bowl

Beverage Selections

- Freshly Brewed coffees- \$30.00 gallon
- Assorted hot teas- \$1.75 each
- Ice Tea- \$20.00 gallon
- Juice- Apple or Cranberry-\$12.95 carafe
- Milk- Whole, 2%, skim or chocolate- \$1.75 each
- Assorted soft drinks-\$2.50 each
- Bottled water-\$2.75 each



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breaks

Deluxe Package | \$17.95 Per Person
Deluxe Continental

Chilled fruit juices and a daily selection of breakfast breads served with preserves, butter and margarine. Freshly brewed coffees and a selection of herbal teas.

Mid Morning Coffee Break
Freshly brewed coffees and a selection of herbal teas.

Afternoon Cookie and Brownie Break
Assorted baked cookies and brownies, a variety of soft drinks and bottled water, freshly brewed coffees and a selection of herbal teas

Executive Package | \$18.95 Per Person
Executive Continental

Chilled fruit juices, sliced seasonal fruits and a daily selection of breakfast breads served with preserves, creamery butter and margarine. Freshly brewed coffees and a selection of herbal teas.

Mid Morning Break
Freshly brewed coffees and a selection of herbal teas.

Healthy Afternoon Break
Fresh fruit kabobs, assorted whole fruits, chilled fruit yogurts, low fat granola, includes a variety of soda, juice and water.



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lunch

Deli Sandwich Box | \$11.95 Per Person

Your choice of sliced turkey and swiss, ham and swiss or roast beef and cheddar. Finished with lettuce and tomato on multi-grain bread. Whole fruit, pasta salad, potato chips, a large cookie and a choice of soft drink or bottled water is included.



Napa Valley Box | \$13.95 Per Person

Marinated grilled chicken wrap with sundried tomato, mayonnaise, hearts of romaine, swiss cheese and caramelized onions wrapped in a herb tortilla. Whole fruit, pasta salad, potato chips, a large cookie and a choice of soft drink or bottled water is included.



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lunch

All lunch buffets includes your choice of iced tea or freshly brewed coffee.

Market Deli | \$15.95 Per Person

Chef's soup of the day, tossed garden salad with dressings, pasta salad, potato salad and fresh fruit. A display of sliced roast beef, turkey and ham with sliced cheddar and swiss cheese. Green leaf lettuce, sliced tomatoes, sliced red onion, pickle spears, Served with a variety of sliced breads and cookies and brownies.

Southwest Fajita Fiesta | \$16.95 Per Person

Tortilla soup with a crisp tortilla garnish, tossed garden salad with dressings and a fresh fruit display to start. Grilled marinated strips of chicken with sauteed onions and peppers, served with spanish rice and refried beans. A condiment bar to complement, Fried churros with cinnamon and sugar for a sweet finish.

Italian Feast | \$16.95 Per Person

Minestrone soup, caesar salad, antipasto tray, italian pasta salad and garlic bread sticks. Baked lasagna, penne pasta with marinara sauce and melted mozzarella cheese, and ravioli with garlic cream sauce and basil. Assorted dessert display.



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lunch

All lunch entrees include your choice of iced tea or freshly brewed coffee and baked bread.

First Course | \$14.95 Per Person

First Course

Chef's Soup of the Day

Entree Selections

Chicken Caesar Salad-Classic caesar salad tossed with parmesan cheese and garlic croutons. Served with grilled and thinly sliced balsamic marinated breast of chicken.

Deli Plate- Sliced smoked turkey, ham and roast beef complemented by sliced swiss, cheddar and provolone cheeses. Served with deli breads, mustards and marinated feta tomato salad.

Chef's Salad-Fresh greens with julienned chicken, sliced ham, sliced swiss cheese, roma tomatoes, scallions and deviled eggs.

Vegetable Penne Pasta- Fresh garden vegetables including julienned peppers, onions and broccoli. Sauteed with penne pasta and tossed in garlic basil cream sauce. garnished with parmesan cheese.

Dessert to Complement
Freshly baked chocolate chip cookies.





lunch

All lunch entrees include your choice of iced tea or freshly brewed coffee and baked bread.

First Course | \$16.95 Per Person
Choice of One

Chef's Soup of the day-Prepared fresh daily.

Charley's Mixed Green Salad- Mixed greens, tomato, cucumber and red onion, finished with garlic croutons.

Entree Selections

Choice of One

Chicken Caesar Salad- Classic caesar salad tossed with parmesan cheese and garlic croutons. Served with grilled and thinly sliced balsamic marinated breast of chicken.

Marinated Chicken Wrap- Garlic herb tortilla, sundried tomato mayonnaise, grilled marinated chicken breast,. Served with sliced fruit or pasta salad.

Lasagna Bolognese- Baked meat lasagna with rich tomato sauce, mozzarella, ricotta and parmesan cheeses. Served with garlic bread and chef's choice of vegetable.

Desert to Complement

Choice of one-

Apple Pie with Caramel Sauce
Vanilla or Chocolate Ice Cream



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lunch

All lunch entrees include your choice of iced tea or freshly brewed coffee and baked bread.

First Course | \$18.95 Per Person

Choice of one

Chef's soup of the day- Prepared fresh daily.

Caesar Salad- Fresh romaine lettuce tossed with classic caesar dressing.

Entree Selections

Choice of one

Cajun Chicken Farfalle- Marinated grilled chicken breast, red and green peppers, red onions, sauteed and tossed with bow tie pasta and cajun cream sauce.

London Broil- Marinated flank steak grilled, sliced and finished with madeira mushroom demi glace. Served with roasted red potatoes and chef's choice of vegetables.

Southwest Chicken Salad- Golden fried chicken tenders sliced and sauteed in bbq sauce, tossed with chopped lettuce with ranch dressing. Appropriate condiments to complement, and a fried herb tortilla garnish.

Dessert to complement

Choice of one

Apple Pie with carmel sauce

Chocolate cake with raspberry sauce





reception

Hors d'oeuvres

Cheese and cracker display- International and domestic cheeses and assorted crackers. \$115.00 each (serves approx 25 guest)

Fresh Fruit Display- Seasonal fruits and berries with yogurt dipping sauce. \$100.00 each (serves approx 25 guest)

Fresh Vegetable Tray- Garden fresh vegetables and creamy ranch dressing. \$90.00 each (serves approx 25 guest)

Meat and Cheese Display- Variety of deli meats and cheeses with silver dollar rolls. \$125.00 each (serves approx 25 guest)



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reception

Cold Hors d'oeuvres

- Jumbo Shrimp Cocktail-\$38.00 dozen
- Fruit Kabobs with Honey Lime Yogurt Dipping Sauce-\$18.00 dozen
- Finger Sandwiches-\$20.00 dozen
- Tomato & Basil Brushchetta-\$18.00

Hot Hors d'oeuvres

- BBQ Meatballs- \$16.00 dozen
- Spring Rolls with Plum Sauce- \$18.00 dozen
- Buffalo Tenders with Bleu Cheese- \$22.00 dozen
- Chicken Tenders with BBQ or Honey Mustard-\$18.00 dozen
- Swedish Meatballs- \$16.00 dozen
- Chicken Quesadillas-\$ 20.00 dozen
- Chicken Satay with Peanut Sauce-\$30.00 dozen



dinner

All dinner buffets include your choice of iced tea or freshly brewed coffee.

Il Bacio | \$23.95 Per Person

Minestrone soup, tossed caesar salad, antipasto tray of hard salmis and marinated grilled vegetables, italian pasta salad, garlic bread sticks, baked lasagna, penne pasta with marinara sauce and melted mozzarella and grilled chicken breast with garlic cream sauce and basil. Tiramisu for dessert.

Fajita And Taco Fiesta | \$25.95 Per Person

Tortilla soup with crisp tortilla garnish, tossed garden salad with dressings, and a fresh fruit display to start. Marinated and grilled strips of chicken with sauteed onions and peppers, seasoned taco ground beef, corn and flour tortillas, spanish rice and refried beans. A condiment bar , fried churros with cinnamon and sugar fro a sweet finish.

Midtown | \$27.95 Per Person

Chicken and Wild rice soup, tossed mixed greens with dressings and appropriate condiments, fresh fruit and cheese display and vegetable crudite. Grilled salmon with tomato basil relish, sauteed chicken marsala, oven roasted red potatoes, wild rice pilaf and chef's choice of fresh vegetable. Assorted rolls and creamery butter to complement. A selection of cakes and pies for dessert.



dinner

All dinner selections are accompanied by dinner rolls, and your choice of iced tea or freshly brewed coffee.

First Course | \$23.95 Per Person
Choice of one

Chef's soup of the day- A unique creation prepared fresh daily.
Charley's Mixed Green Salad- Mixed greens, tomato, cucumber and red onion finished with garlic croutons. Your choice of dressing.

Entree Selections
Choice of one

Chicken Penne Pasta- Sauteed chicken breast, artichoke hearts, tomatoes and spinach in a basil garlic cream sauce. Finished with parmesan cheese.

Chicken Marsala- Sauteed chicken breast in a rich marsala sauce served with roasted red potatoes and chef's choice of fresh vegetables.

London Broil- Marinated flank steak grilled, sliced and finished with a madiera mushroom demi glace. Served with roasted red potatoes and chef's choice of fresh vegetables.

Dessert to Complement
Apple Pie with Caramel Sauce



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dinner

All dinner selections are accompanied by dinner rolls, and your choice of iced tea or freshly brewed coffee.

First Course | \$25.95 Per Person
Choice of one

Chef's soup of the day- Prepared fresh daily.

Charley's Mixed Green Salad- Mixed greens, tomato, cucumber and red onion finished with garlic croutons. Your choice of dressing.

Entree Selections
Choice of one

Grilled Salmon- Fillet of grilled salmon finished with lemon dill cream sauce. Served with wild rice pilaf and vegetables.

Chicken Milano- Chicken breast wrapped with ham, encrusted with bread crumbs and sauteed. Finished with marinara sauce and melted provolone cheese, served with our wild rice pilaf and chef's choice of fresh vegetables.

Dessert to Complement
Choice of one

Apple Pie with Carmamel Sauce
New York Cheesecake





dinner

All dinner selections are accompanied by dinner rolls, and your choice of iced tea or freshly brewed coffee.

First Course | \$29.95 Per Person

Choice of one

Caesar Salad- Fresh romaine lettuce tossed with our classic caesar dressing.

Chef's Soup of the day- Prepared fresh daily.

Entree Selections

Choice of one

Grilled Salmon with Tomato Basil Relish- Grilled fillet of salmon finished with tomato, and red onions marinated in balsamic vinigrette. Served with roasted red potatoes and vegetables.

Roasted Pork Loin- Pork loin roasted with garlic and rosemary. Finished with a rich artichoke and spinach brandied cream sauce. Served with roasted red potatoes.

New York Strip Steak- A juicy and tender 10 oz. steak topped with sauteed mushrooms and onions. Served with roasted red potatoes and chefs choice of fresh vegetables.

Dessert to Complement

Choice of one

Apple Pie with caramel sauce

New York Cheesecake



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WHITE WINE

- Barefoot Chardonnay, CA - \$26.00 bottle
- Silver Lake Chardonnay, WA - \$36.00 bottle
- Delicato Chardonnay, CA - \$20.00 bottle
- Barefoot Riesling, CA - \$24.00 bottle
- Turning Leaf White Zin-CA - \$20.00 bottle
- Ecco Domani Pinot-Italy - \$26.00 bottle

RED WINE

- Barefoot Cabernet Sauvignon, CA - \$28.00 bottle
- Twisted Cabernet Sauvignon, CA - \$29.00 bottle
- Delicato Cabernet Sauvignon, CA - \$20.00 bottle
- Silver lake Merlot, WA - \$39.00 bottle
- Cline Syrah, CA - \$27.00 bottle
- Firesteed Pinot Noir, OR - \$24.00 bottle

BUBBLES

- Andre Brut Champagne, CA - \$24.00 bottle
- (Non Alcoholic) Sparkling Cider - \$10.00



reception

Requested Brands

Smirnoff Vodka, Beefeater & Tanqueray Gin, Bacardi Silver & Malibu Rum, Dewars & Johnnie Walker Red Scotch, cutty Sark, Jack Daniels & Canadian Club, Jameson Irish, Jose Cuervo Gold, Christian Brothers Brandy, Beringer, Stone Cellar Wines and Miller Lite Beers.

Premium Brands

Absolute & Skyy Vodka, Bombay Sapphire & Tanqueray 10 Gin, Bacardi Limon, Captain Morgan Rum, Seagrams VO, Johnnie Walker Black, Maker's Mark Bourbon, Cuervo 1800, Henessey VS, Beringer, and Heineken.

Host Bar

Requested Brands- \$8.00
 Premium Brands-\$9.00
 Imported Beers-\$6.00
 Domestic Beers-\$5.00
 Wine by the glass-\$7.00
 Soft Drinks-\$2.50
 Bottled Water-\$2.75

Cash Bar

Requested Brands- \$8.00
 Premium Brands-\$9.00
 Imported Beers-\$6.00
 Domestic Beers-\$5.00
 Wine by the glass-\$7.00
 Soft Drinks-\$2.50
 Bottled Water-\$2.75



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technology

Audio Visual Equipment
Presentation Board (Includes 4 ft. screen and
dry erase board).....Complimentary

LCD Projector.....\$195.00

19" TV/VCR/DVD.....\$150.00

Speaker phone.....\$95.00

Items not listed can be requested through our
sales department.



considerations

All pricing is per day. all prices subject to 20% service charge adn applicable state and local taxes. All prices subject to change without prior notice.