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Courtyard Marriott Québec

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 Marriott Québec



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breakfast

Continental Table | 12.00

- Orange and grapefruit juice
- Croissants, muffins and strudels
- Assorted cold cereals
- Assorted Yogurts
- Sliced fresh fruit
- Bagels and cream cheese
- White and whole-wheat bread
- Preserves and butter
- Coffee, tea or herbal tea

American Table | 15.00

Served at the restaurant Que Sera Sera

- Orange, grapefruit juice and Cranberry
- Sliced fresh fruit
- Assorted cold cereals
- Scramble eggs, bacon and sausages
- Hash browns
- Baked beans
- White, whole-wheat or raisin bread
- Bagels and cream cheese
- Waffles and pancakes with maple syrup
- Assorted yogurts
- Assorted cheese platter
- Croissants, muffins, and strudels
- Preserves and butter
- Coffee, tea or herbal tea

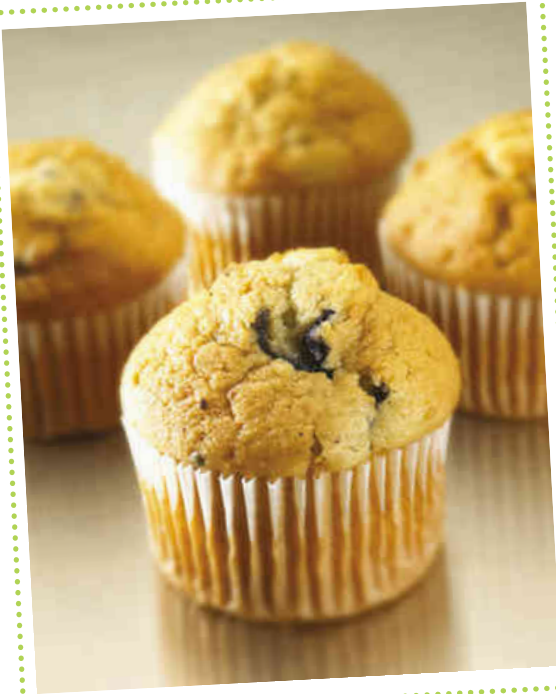
Minimum of 10 people



Courtyard Marriott Québec



fresh



breakfast

The Continental | 10.75
Orange and grapefruit juice
1 croissant
1 muffin
Fresh fruit salad
White or whole-wheat toast
Preserves and butter
Coffee, tea or herbal tea

The American | 12.00
Orange and grapefruit juice
Fresh fruit salad and suisse cheese
Scrambled eggs
Bacon or sausages
Hash browns
White or whole-wheat toast
Preserves and butter
Coffee, tea or herbal tea

Minimum of 10 people



Courtyard Marriott Québec

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COURTYARD[®]
Marriott



breaks

The Refreshment # 1 | 3.75
Coffee, tea & herbal tea
Fruit Juice

The Refreshment # 2 | 4.75
Coffee, tea & herbal tea
Soft drinks & mineral water

The Continental | 7.75
Fruit juice
Croissant or chocolatine,
Muffin or banana & cranberry bread
Coffee, tea & herbal tea

The Countryside | 8.00
Homemade cookies,
Assorted muffins
Soft drinks & mineral water
Coffee, tea & herbal tea

The Bionic break | 9.75
Fruit juice
7 cereals and dried fruits granola bar
Blueberry and plain yogurt muesli

The Healthy break | 9.75
Fruit juice
Sliced fresh fruit
Banana and cranberry bread
Smoothies
Coffee, tea & herbal tea



Courtyard Marriott Québec



fresh



breaks

Refreshment & Beverages

Coffee pot

19.50 / pot (12 cups)

Fruit juice

15.75 / pitcher (8 glasses)

Coffee, tea or herbal tea

2.75 / person

Assortment of Soft drinks

2.50 / each

Mineral water

3.00 / each

Spring water

2.50 / each

Seasonal sliced fresh fruit

5.00 / person (5 pieces / person)

Assorted cheese platter

8.00 / person (85 gr / person)

Platter of Québec cheeses

11.00 / person (100 gr / person)

Variety of yogurts

2.75 / each



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fresh



breaks

Refreshment & Beverages
Homemade cookies
17.50 / dozen 8.75 / half dz

Croissants
18.00 / dozen 9.00 / half dz

Assorted Muffins
17.50 / dozen 8.75 / half dz

Apple Strudels
18.00 / dozen 9.00 / half dz

Platter of assorted vegetables with dip
3.00 / person

Chip or pretzel basket
5.75 / basket

Louisiana mixed nuts basket
5.75 / basket

Seasonal fruit smoothies
3.50 / each

Bio 7 cereals granola bar
4.50 / each



Courtyard Marriott Québec



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lunch

The Express | 16.00

Tomato or vegetable juice
Platter of assorted vegetables with dip
Garden greens with house dressing
Assorted sandwiches (2 per person)
Chef's pastry delight
Soft drinks

add a market soup for an additional 2.00

Cold Table | 19.00

Market style soup
Platter of assorted vegetables with dip
Garden greens with house dressing
Pasta salad, grilled red peppers and fresh basil
or
Marinated vegetable salad
Assorted deluxe sandwiches
Fresh fruit salad
Chef's pastry delight
Coffee, tea, herbal tea or soft drinks

Minimum of 10 people



Courtyard Marriott Québec



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lunch

Hot Table

Market style soup

Platter of assorted vegetables with dip

Garden greens and house dressing

Chicken breast with red onions and grilled

Portobello, curry and curcuma sauce

or

Veal julienne and sun dried tomato sauce

or

Slowly cooked beef and root vegetables in red

wine sauce

or

Tofu and sweet bell peppers stir-fry with an

orange and ginger sauce

Choice of starches and seasonal vegetables

Fresh fruits salad and Chef's pastry delight

Coffee, tea or herbal tea

20.50 / person (1 choice of main dish)

22.50 / person (2 choices of main dish)

Lunch box | 14.50

Tomato or vegetable juice

Platter of assorted vegetables with dip

Choice of 1 deluxe sandwich

Pasta salad or garden greens

Swiss cheese

Chef's pastry delight

Bottle of water

Minimum of 10 people



Courtyard Marriott Québec



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lunch

Lunch menu | 18.50
Served at the restaurant Que Sera Sera

Market style soup

or

Garden greens and house dressing

Catch of the day

Grilled selection of the day

Fresh pasta dish

Chef's pastry delight
Coffee, tea or herbal tea



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fresh



reception

Cold hors d'oeuvres
Duck rilette with onion confit 20.00 / dz

Spring rolls 21.00 / dz

Home made smoked duck with stewed onion
21.00 / dz

Matane shrimp in a "verrine" served with a
mango salsa 21.00 / dz

Smoked salmon on a celeriac chip
21.00 / dz

Classic salmon tartar on a celeriac chip
21.00 / dz

Classic beef tartar on a taro chip
21.00 / dz

Cherry tomato stuffed with blue cheese
21.00 / dz

Tomato puff pastry and parmesan
21.00 / dz

Chef's choice with seasonal product
20.00 / dz

Minimum of 6 dozen

**If hot appetizer's are requested, 2/3 of the
order must be cold appetizer's**



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reception



Hot hors d'oeuvres
Escargot on a puff pastry accompanied with
leek and pastis 20.00 / dz

Fine Quebec cheese on a grilled hazelnut oil
crouton 22.00 / dz

Imperial pork roll 21.00 / dz

Mushroom and Oka cheese in filo pastry
21.00 / dz

Peanut and coconut chicken satay 21.00 / dz

Soya and ginger beef or salmon satay
21.00 / dz

Gizzard of preserved duck served with a red
wine sauce 21.00 / dz

Goat cheese crouton, apple and flaked almonds
21.00 / dz

Smoked bacon scallop 21.00 / dz

Shrimp tempura 21.00 / dz

Caramelized onion puff pastry 21.00 / dz

Minimum of 6 dozen

**If hot appetizer's are requested, 2/3 of the
order must be cold appetizer's**



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fresh



reception

Cocktail Party | 36.00

Que Sera Sera lamb rillette, black olive bread

Prosciutto bites, goat cheese and green apple

Glazed shallots, balsamic reduction and Perron
old cheddar

Spiced beef tartar, yellow beet chip

Foie gras with a goose berry compote

Scallop ceviche marinated in chives and
lemongrass

Chicken satay, sesame oil and peanut butter
sauce

Warm riopelle cheese on brioche bread

Smoked salmon rolls, wasabi mousse and small
diced avocado

Puff pastries with basil and ricotta cheese

Vanilla and white chocolate crème brûlée
shooter



Courtyard Marriott Québec





reception

Cocktail Party | 36.00

Que Sera Sera lamb rilette, black olive bread

Proscuitto bites, goat cheese and green apple

Glazed shallots, balsamic reduction
and Perron old cheddar

Spiced beef tartar, yellow beet chip

Foie gras with a goose berry compote

Scallop ceviche marinated in
chives and lemongrass

Chicken satay, sesame oil
and peanut butter sauce

Warm riopelle cheese on brioche bread

Smoked salmon rolls, wasabi mousse and small
diced avocado

Puff pastries with basil and ricotta cheese

Vanilla and white chocolate
crème brûlée shooter

Minimum of 10 people



Courtyard Marriott Québec



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dinner

Table d'Hôte | 30.00
Market style soup

or

Garden greens and house dressing

Root vegetables pasta,
white wine and pesto sauce

or

Steamed tilapia filet, saffron rice,
creamy basil sauce

or

Honey glazed grilled pork loin,
old fashion mustard sauce mashed potatoes
and market vegetables

Chef's pastry delight
Coffee, tea or herbal tea

Minimum of 10 people





dinner

Table d'Hôte | 35.00

Apricot duck terrine with onions,
red-currant jelly on a rye crouton

or

Puffed snails pastry with grilled pleurotes,
Charlevoix blue cheese sauce

Market style soup

or

Asparagus tortellini, sautéed leeks and roasted
red pepper coulis

or

Wild pike perch filet marinated in apple cider,
cauliflower puree, honey, nuts, lemon and
Corinthe raisins butter

or

Roasted pork filet,
balsamique dijonnaise sauce,
mashed potatoes and market vegetables

Chef's pastry delight

Coffee, tea or herbal tea

Minimum of 10 people



Courtyard Marriott Québec



fresh



dinner

Table d'Hôte | 39.00
Green apple game terrine
with onion confit on rye croutons
or

Smoked salmon, citrus compote on thinly
sliced dried multi-grain bagel

Market style soup

Grilled New-Brunswick salmon marinated
in whisky, market vegetables with green
lemon virgin oil
or

Pork filet mignon, walnut and cranberry sweet
sauce and mashed potatoes
or

Grilled Angus beef striploin, yellow mashed
potatoes in a cabernet sauvignon sauce

Chef's pastry delight
Coffee, tea or herbal tea

Minimum of 10 people



Courtyard Marriott Québec



fresh

dinner

Table d'Hôte | 46.00

Layered cold seared foie gras, served with
truffle oil and grilled brioche bread

or

Traditional salmon tartar, served with coconut
milk, dill mayonnaise and dried pumpernickel

Market style soup

or

Garden greens and house dressing

Chicken breast stuffed with proscuitto,
portobello mushrooms and Migneron de
Charlevoix cheese in a creamy
sun dried tomato sauce

or

Grilled Angus beef filet mignon, sweet
potatoes, shallot confit
in a cabernet sauvignon sauce

or

Catch of the day

Black chocolate truffle delight
Coffee, tea or herbal tea

Minimum of 10 people



dinner

Gourmet menu | 70.00
 " Amuse-bouche "

Layered cold seared foie gras from Canard
 Goulu, served with truffle oil
 and grilled brioche bread

or

Puffed snail pastry, blue cheese sauce, grape
 seed oil on a fresh puff pastry

Market style soup

Granite

Chicken breast stuffed with proscuitto, goat
 cheese and wild mushrooms,
 smoked tomatoes and oregano coulis

or

Catch of the day

or

Grilled Angus filet mignon, yellow mashed
 potatoes, seasonal vegetables,
 with a black pudding bovine sauce

Warm melted fine Québec cheese, hazelnut oil
 with chives and cranberry compote

Goat cheese mousse, vanilla cranberry
 compote, sweet oat crackers
 Coffee, tea or herbal tea

Minimum of 10 people





dinner

Hot and Cold Table | 36.00

Market style soup

Platter of assorted vegetables with dip

Garden greens and house dressing

Mediterranean pasta salad

Traditionnal patato salad

Broccoli and pine nuts, apple cider vinaigrette

Cucumber salad, fennel and feta, white wine
and sour cream vinagrette

Italian cold meat baguette and

Le Fin Renard cheese

Grilled chicken and spinach mini croissant

Smoked salmon platter

Chicken breast and grilled bell peppers,

smoked tomato coulis

Simmered beef with fine herbs

and root vegetables

Slowly cooked lamb shank

with a rosemary sauce

(1 leg of lamb per 30 person)

Starches and vegetables

Sliced fresh fruit

Chef's pastry delight

Coffee, tea or herbal tea

Minimum of 25 people

**Reservations must be done 72 hours in
advance**



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technology

CD Player | Free

Speakers | Free

Projection | 200.00
EPSON LCD Projector

Screens | 25.00
5 x 5 screen, 7 x 7 screen

Speaker phone | Free

DVD Player | 35.00

Internet | Free
Wireless, high speed internet

Flipchart / White board | 15.00
First one free, markers included

Miscellaneous | Free
Extention cord, power strip, cable

Service

Please contact the hotel coordinator for additional equipment or requests that may be needed. Our goal is to provide each client with the most up-to-date audio-visual equipment available.

All prices listed are per day and subject to change without notice



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flawless

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 more than happy to customize menus to meet your specific needs. Price is per person and is subject to change.

Guarantees

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

Service Charges and Tax

Taxes and services charges are not included in prices. All food and beverage prices are subject to a 15% service charge and a 12.5% 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.