

Courtyard by Marriott Edmonton West

Welcome to a Refreshing Approach!

We look forward to planning with you soon!

Whether planning a business meeting, family reunion or wedding, having plenty of options and personalized attention can turn any occasion from special to spectacular! With our flexible event space and dedicated hospitality team, we are the place to be.

Courtyard Edmonton West

10011 184th Street NW, Edmonton, Alberta, Canada

1-780-638-6070

marriott.com/yegew



Breakfast

Breakfast Buffet Options

Breakfast Buffet One | 24

Assorted Fruit Yogurt
Cottage Cheese
Seasonal Cut Fruit with Berries
Assorted Boxed Cereals and Milk
Muffins, Danishes & Croissants
Butter and Fruit Preserves
Assorted Juices
Served with Reg/Decaf Coffee and Assorted Tea

Breakfast Buffet Three | 36

Assorted Boxed Cereals and Milk
Assorted Fruit Yogurt
Seasonal Cut Fruit Slices and Berries
Muffin, Danish, and Croissants
Oatmeal with condiments
Ham and Cheese Platter
Butter and Fruit Preserves
Pancakes with Maple Syrup
Hash Browns and Toast
Scrambled Eggs
Bacon and Sausage
Assorted Juices
Served with Reg/Decaf Coffee and Assorted Tea

Breakfast Buffet Two | 29

Seasonal Cut Fruit with Berries
Cottage Cheese
Assorted Boxed Cereals and Milk
Fruit Smoothies
Butter and Fruit Preserves
Assorted Muffins and Danish
Scrambled Eggs
Bacon and Sausage
Hash Browns and Toast
Assorted Juices
Served with Reg/Decaf Coffee and Assorted Tea

Enhance Your Buffet

Starbucks Coffee & Teavana Upgrade | 3/person
Pancakes with Maple Syrup | **3**/person
French Toast with Strawberry Compote | **5**/person
Oatmeal with Raisins, Walnuts, Brown Sugar & Milk | **4**/person
Fruit Smoothies | **5**
Eggs Benedict | **5**
Gluten Free Pork Sausage | **3**
Beef Sausage | **2**

Chef Live Omlette Station | 12 per/person

Pricing is per person plus 5% GST and an 18% service charge

Breakfast

Breakfast Plated Options



TRADITIONAL EGGS BENEDICT | 27

Poached Eggs, Back Bacon, English Muffin, Hollandaise Sauce and Hash Browns, Seasonal Cut Fruit with Berries

SUNRISE STARTER | 26

Two Egg Omelet Sandwich, Bacon, Cheese, English Muffin and Hash Browns, Seasonal Cut Fruit with Berries

SCRAMBLED BREAKFAST - GF (option) | 26

Scrambled Eggs, Choice of Bacon or Sausage, Hash Browns and Toast (2 slices), Seasonal Cut Fruit with Berries

AVOCADO TOAST - GF (option) | 27

Avocado Toast with Boiled Egg and Arugula with choice of Bacon or Sausage. Served with seasonal Cut Fruit with Berries and Cottage Cheese

INCLUDES

Assorted Juices

Served with Reg/Decaf Coffee and Assorted Tea

UPGRADE:

Starbucks Coffee & Teavana Upgrade | 3/person

Pricing is per person and plus 5% GST and 18% Service



Break

AM & PM BREAKS

BREAKS

Cinnamon Buns | **7**
Assorted Granola Bars | **7**
Assorted Cookies | **7**
Assorted Mini Cupcakes | **7**
Popcorn Wagon | **8**
Vegetable Crudites & Dips | **8**
Vegetable Spring Rolls with Sweet Chilli Dip | **10**
Fruit Skewers with Honey Yogurt Dip | **10**
Granola Yogurt Parfait with Berries | **8**
Tortilla Chips with Salsa & Sour Cream | **8**
Pita Chips with Hummus | **8**
Mini Vegetable Samosas with Mint Chutney | **10**
Baby Mozzarella and Cherry Tomato Skewers | **10**
Potato Chips - Individual Bags | **8**
Bread Loaf | **7**
Muffin | **7**
Smoothies | **8**
Danish | **7**
Mini Donuts | **8**
Assorted Fruit Yogurt | **7**
Falafel with Tahini Dip | **8**

BEVERAGES:

Coffee and Assorted Teas | **5** per person
Assorted Soft Drinks & Juices | **4.5** per drink
Still & Sparkling Water | **5.5** per drink
Starbucks Coffee & Teavana Teas | **6** per person
Mocktail | **7** per person

Coffee Break Package - 4 for 19

Package includes
2 Selections of Break Items
2 Selection of Beverage Items

Pricing is per person unless otherwise noted & plus
5%GST and 18% service charge.

Lunch

LUNCH BUFFET

Pricing is per person, unless otherwise noted and plus 5% GST and 18% service

REVITALIZE BUFFET | 39

Soup of the Day

Choice of Traditional Caesar Salad with Parmesan Cheese and croutons **OR** Mixed Greens, Curly Carrots, Peppers, Radishes & Cucumbers

Please select a maximum of 4 Sandwiches & Wraps

SANDWICHES:

- Chicken Salad, Lettuce with Garlic Mustard Mayo
- Ham & Swiss, Lettuce, Tomato Mustard Mayo
- Tuna Salad with Red Onion
- Salami, Ham, Cheese, Lettuce, Tomato & Chipotle
- Smoked Turkey, Lettuce, Tomato and Cheese
- Boiled Egg with Scallions and Lettuce
- Tomato, Bocconcini, Lettuce and Sriracha Pesto
- Grilled Vegetable Sandwich with Guacamole

WRAPS:

- Roast Beef, Lettuce, Tomato, Pickle, Cheese with Horseradish
 - Grilled Chicken Caesar Wrap
 - Pastrami and Fajita Vegetable
 - Chicken and Lettuce wrap
 - Tomato Mozzarella, Lettuce, Sriracha Pesto
 - Crunchy Vegetable and Cheese with Guacamole
- French Fries

Chef's Choice of Desserts

Regular and Decaffeinated Coffee, Assorted Teas

TASTE OF ASIA BUFFET | 43

Chicken Noodle Soup

Bread Roll and Butter

Crunchy Vegetable Salad with Sesame Ginger Dressing **OR** Broccoli salad with sweet chili dressing

Vegetable Spring Rolls

Choice of One:

Beef **OR** Chicken Stir Fry

Tofu and Vegetables in a Black Bean Sauce

Vegetable Fried Rice

Chef's Choice of Desserts (three types)

Served with Reg/Decaf Coffee and Assorted Tea

ENERGIZE BUFFET | 47

Soup of the Day

Bread Rolls and Butter

Choice of One Salad for the Group:

Asian Noodle Salad, Crunchy Vegetable with Sweet Chili Dressing **OR** Traditional Caesar Salad with Parmesan Cheese & Croutons **OR** Mixed Baby Greens, Curly Carrots, Peppers, Radish & Cucumbers **OR** Mediterranean Pasta Salad **OR** Red Skin Potato Salad **OR** Plum Tomatoes, Cucumber, and mozzarella with Herb Vinaigrette

One Choice of Entree for the Group:

Beef Stew **OR** Beef Stroganoff **OR** Five Spice Crusted Pork Tenderloin with Bordelaise Sauce **OR** Grilled Chicken Breast with Pesto Chardonnay Sauce **OR** Roasted Chicken Thigh with a Brandy Mushroom Cream Sauce **OR** Cajun Spiced Basa Fillets with Caper Beurre Blanc **OR** Beef Stir Fry with Vegetables **OR** Vegetables in Thai Red Curry **OR** Roasted Beef Round with Red Wine Peppercorn **OR** Sauce Grilled Salmon with Sundried Tomato Cream Sauce

Choice of One Pasta:

Penne Pasta with Marinara Sauce **OR** Baked Vegetable Lasagna **OR** Perogies

Choice of One:

Mashed Potatoes **OR** Roasted Potatoes **OR** Herb Buttered Rice

Seasonal Steamed Vegetables

Chef's Choice of Desserts (three types)

Served with Reg/Decaf Coffee and Assorted Tea

Pricing is per person, unless otherwise noted and plus 5% GST and 18% service

BUILD YOUR OWN BURGER | 37

Soup of the Day

Creamy Coleslaw

Roasted Corn and Pasta Salad

Choice of one: Beef **OR** Chicken **OR** Vegetable

Condiments: Cheddar Cheese, Swiss Cheese,

Bermuda Onion, Lettuce, Tomatoes, Pickles,

Jalapenos, Sauerkraut

Fries and Gravy

Chef Choice of Desserts

Served with Reg/Decaf Coffee and Assorted Tea

TASTE OF MEXICAN | 44

Tomato and Tortilla Soup

Choice of one: Mixed Green Salad with Cucumber,

Tomatoes, Peppers and Onion **OR** Roasted Corn and

Vegetable Salad

Choice of one:

Cilantro and Lime Roasted Chicken Thigh **OR**

Baked Beef Enchiladas

Pan tossed Fajita Vegetables

Roasted Potatoes with Bell Peppers and Onion

Chef Choice of Desserts

Served with Reg/Decaf Coffee and Assorted Tea

Pricing is per person, unless otherwise noted and plus 5% GST and 18% service

Lunch

PLATED LUNCH

WORKING LUNCH PLATED | 34 (Maximum of 20 Guest)

Soup of the Day

Choice of One for the Group:

Chicken Quesadilla **OR** AQUA Burger

French Fries **OR** Caesar Salad with Cajun Chicken Breast

Chef's Choice of Dessert

Served with Reg/Decaf Coffee and Assorted Tea
Assorted Pop, Juice, and Water on consumption |
3/beverage

PLATED LUNCH THREE COURSE

Choice of Soup of the Day **OR**

Traditional Caesar Salad with Parmesan Cheese and croutons **OR** Mixed Baby Greens, Curly Carrots, Peppers, Radish and Cucumbers
Bread Rolls and Butter

One Choice of Entrée for the Group:

Grilled Chicken Breast in Chardonnay Pesto Sauce, served with Mashed Potatoes and a Medley of Vegetables | **48 - GF**

Butter Chicken with Basmati Rice and Garlic Naan | **42 - GF**

8 oz. Alberta Beef Striploin, Horseradish & Mustard Sauce, Vegetable Bundle, Mashed Potatoes | **56 - GF**

Mushroom Ravioli with Parmesan Cheese Sauce and, Asparagus, Grape Tomatoes, Spinach | **40**

One Choice of Dessert for the Group:

New York Cheesecake with Berry Coulis **OR**
Chocolate Walnut Brownie with Vanilla Ice Cream
OR Ginger Caramel Cake with Ice Cream **OR**
Seasonal Cut Fruit with Berries

Served with Reg/Decaf Coffee and Assorted Tea

Pricing is per person, unless otherwise noted and plus 5% GST and 18% service

Dinner

Dinner Buffet I 62

Choice of 3 Salads

Baby Mixed Green Salad with Sun-dried Tomatoes, Cucumber, and Curly Carrots **OR**

Romaine and Kale Caesar with Parmesan Cheese and Croutons **OR**

Mediterranean Chickpea Salad **OR**

Beetroot Salad with Goat Cheese, Baby Spinach, and Mandarins **OR**

Quinoa Salad with Kale, Sundried Tomatoes, Peppers, and Feta Cheese with Lemon Vinaigrette **OR**

Plum Tomatoes, Cucumber, Mozzarella, and Lettuce, with a Herb Vinaigrette **OR**

Roasted Corn and Vegetable Salad.

Bread Rolls & Butter

One Choice:

Seasonal Vegetables **OR** Root Vegetables **OR**

Sauteed Green Beans with Garlic and Onion **OR**

Honey Roasted Carrots with Sesame Seeds.

One Choice:

Mashed Potatoes **OR** Roasted Potatoes **OR**

Lyonnise Potatoes **OR** Rice Pilaf **OR** Steamed

Saffron Rice

Assorted Desserts and Cakes

Served with Reg/Decaf Coffee and Assorted Tea

Choice of 2 entrees for Entrees for the Group

Grilled Salmon with Dill, Capers, and Butter Sauce **OR**

Braised Tenderloin tips with Mushroom Ragout **OR**

Chicken Breast with Cacciatore Sauce **OR**

Roasted Beef Round with Bordelaise Sauce **OR**

Slow Roasted Pork Loin with Mushroom Red Wine Peppercorn Sauce **OR**

Beef Stir Fry with Vegetables **OR**

Rosemary and Garlic Roasted Chicken thigh with a Brandy Mushroom Cream Sauce **OR**

BBQ Pork Ribs with a Bourbon Sauce **OR**

Baked Basa Filet with Chimichurri Sauce **OR** Lamb Stew **OR** Butter Chicken

Choice of one Vegetarian Dish:

Macaroni and Cheese

Vegetable Lasagna

Vegetables in Thai Red Curry

Grilled Peppers and Eggplant Moussaka

Gratin Vegetables

ENHANCE YOUR BUFFET:

Slow Cooked Beef Short Ribs in Red Wine Sauce | 9

Grilled Mini Sirloin with Peppercorn sauce | 9

Braised Lamb Orso-Bucco | 9

Pricing is per person, unless otherwise noted, and is plus 5% GST & 18% service charge.

Pricing is per person, unless otherwise noted and plus 5% GST and 18% service

Dinner

Plated

Choice of one Soup or Salad for the group:

Choice of Soups:

Truffle Flavored Wild Mushroom Soup with Crispy Fried Onions **OR** Cream of Cauliflower and Potato Soup **OR** Coconut and Yellow Lentil Soup **OR** French Onion

Choice of Salads:

Slow Roasted Beetroot Salad with Mixed Greens, Grilled Goat Cheese, Cherry Tomatoes, Honey Balsamic Dressing **OR**
Iceberg Wedge Salad with Roquefort Blue Cheese, Cherry Tomatoes, Pickled Radish, and Ranch Dressing **OR** Medley of Summer Vegetable Salad, Feta Cheese, Kalamata Olive with Greek Vinaigrette **OR** Kale and Romaine Caesar Salad

Starbucks Coffee and Teavana upgrade **Add 2** per person

Pricing is per person, unless noted otherwise, and is plus 5% GST & 18% service charge.

For a four-course meal, please add an additional \$6.00 per person to the chosen menu price.

Choice of Entree - 1 choice of entree for the group

Roasted Cauliflower Steak, Garlic Mashed with Pesto Cream Sauce | **53 - GF**

Pan Seared Atlantic Salmon served with Duchess Potatoes and Chimichurri Sauce and Seasoned Vegetables | **66**

Spinach and Mushroom Stuffed Grilled Chicken Breast in Sundried Creamy Pesto Sauce served with Buttermilk Mash, Medley Vegetables | **62 - GF**

6oz Beef Tenderloin Steak served with Garlic Mashed Potatoes, Seasoned Vegetables, and Red Wine Jus | **80**

Boneless Braised Beef Short Rib served with Shrimp, Gratin Potatoes, Asparagus, and a Peppercorn Sauce | **82**

Bread Rolls and Butter

Choice of Desserts One for the group:

New York Cheese Cake with Berry Compote
Chocolate Extravaganza with Raspberry Coulis
Tiramisu

Served with Reg/Decaf Coffee and Assorted Tea

Pricing is per person, unless otherwise noted and plus 5% GST and 18% service

Reception

Pre-Dinner Reception | 4-6 pieces per person. Dinner Reception | 8-12 pieces per person. Minimum 3 doz. per item

COLD ITEMS

Assorted Pastries | **10/** person
Vegetable Crudités and Dips | **10/** person
Canadian and International Cheese | **16/**person
Meat Platter | **16/**person
Assorted Tea Sandwiches | **32/** dozen
Cheese Cucumber Rolls | **28/** dozen
Baby Roma Tomato with Bocconcini Skewers, Basil and Olive Oil | **32/**dozen
Smoked Salmon Canape with Cream Cheese and Capers | **42/**dozen
Parma Ham Canapes with Goat Cheese and Arugula | **44** dozen
Bruschetta | **38/** dozen
Garlic Shrimp and Avocado Canape | **46/** dozen
Vegetable Rice Paper Roll | **38/** dozen
Antipasti Platter | **18/** person

HOT ITEMS

Jalapeno Poppers | **12/**person
Chicken Tikka Bites | **16/**person
Chicken Dumplings | **14/**person
Assorted Pizza | **26** each
Breaded Mozzarella Sticks | **30/** dozen
Samosa - Vegetarian | **34/** dozen
Chicken Wings with BBQ or Hot Sauce | **40/**dozen
Vegetable Spring Rolls | **37/** dozen
Crusted Shrimp with Sweet & Spicy Sauce | **42/** dozen
Chicken Satay with Sesame Glaze | **44/**dozen Bacon
Wrapped Scallops | **48/** dozen
Beef Wellington Bites | **48/**dozen
Spanakopita | **32/**dozen

DINNER BUFFET ENHANCEMENTS

STATIONS:

CARVING STATIONS

Sage Roasted Turkey | **15**/person

Alberta AAA Prime Rib | **26**/person

Beef Round | **19**/person

WOK STATION - Marinated Slices of Chicken and Beef with Ginger and Black Bean Sauce and Crisp Stir-Fry Vegetables | **21**/person

MASHED POTATO BAR with Bacon Bits, Chives, Sour Cream, Cheese, and Gravy | **11**/person

CHOCOLATE FOUNTAIN | **16**/person
Warm Dark Chocolate, Seasonal Fruits and Marshmallows.

STATIONS:

POUTINE BAR Choice of Ground Beef or Chicken, Fries, Curd Cheese, Beef Gravy, Tomato Salsa, Bacon Bits, Scallions and Sour Cream | **18**/person

PASTA STATION - Penne, Fettuccine or Tri-Coloured Fusilli with Sun-dried Tomato, and Alfredo Sauce plus a choice of Chicken and Vegetables | **17**/person

Station prices are per person, 1.5 hours of service for a minimum of 30 people. Pricing is per person unless noted otherwise, plus 5% GST and 18% Service Charge.



LATE HAPPY HOUR
1 HOUR

OPTION ONE | **29**

Domestic Beer, Wine, and Soft Drinks, 1 per person
Hummus with Pita Bread
Vegetable Crudites
Sliced Cheese with Crackers

OPTION TWO | **32**

Premium Beer, Wine, and Soft Drinks, 1 per person
Choice of: Dumplings **OR** Spring Rolls **OR** Mozzarella
Sticks
Vegetable Crudites
Sliced Cheese with Crackers

SLIDERS | **26**

Beef Sliders

Poutine with Curd Cheese Gravy and Fries

PIZZA | **27**

Choice of 3: Pepperoni, Mushrooms, Vegetarian,
Ham & Pineapple, Chicken, Meat Lovers, or Cheese
Pizza

TACO STATION | **27**

Choice of Ground Beef or Chicken Fajita

Taco Chips

Hard Taco Shells

Tomatoes, Lettuce, Cilantro, Cheese,

Sour Cream, Salsa, Guacamole

CHIPS & DIPS | **22**

Tortilla Chips

Potato Chips

Vegetable Crudites

Ranch Dressing

Humus

Salsa, Sour Cream

Beverages

Beverage Menu:

CHOICE OF WHITE WINES:

Barefoot Pinot Grigio | **39**
Mirassou Chardonnay | **47**
Starborough Sauvignon Blanc | **55**
LongShot Rose | **47**
Gallo White Zinfandel | **43**
Long Shot Pinot Grigio | **48**

CHOICE OF RED WINES:

Barefoot Shiraz | **39**
Alamos Malbec | **50**
Mirassou Pinot Noir | **55**
Alamos Cabernet Sauvignon | **55**
Dancing Bull Zinfandel | **55**

| HOST BAR CASH BAR | HOST | CASH |
|----------------------|-------------|-------------|
| Standard Liquor | 7 | 8 |
| Premium Liquor | 8.00 | 9.00 |
| Domestic Beer | 7.50 | 8.50 |
| Imported Beer | 8 | 9 |
| House Wine | 10 | 11 |
| Mineral Water | 3 | 4 |
| Soft Drinks | 3.50 | 4.50 |
| Non-alcoholic Beer | 6 | 7 |
| Assorted Liqueurs | 8.5 | 9 |
| Vodka Coolers | 7 | 8 |
| Cocktails | 12 | 12 |
| Drama Free Mocktails | 7 | 7 |

Non-Alcoholic Punch | **125** per gallon
Alcoholic Punch | **160** per gallon

IMPORTANT TO NOTE:

Host Prices do not include 5% GST & 18% Service Charge

Cash Prices include 5% GST & 18% Service Charge

1 bartender for every **100** people for Host Bar required

1 bartender for every **100** people for Cash Bar required

Bartender fee | **100** per Bartender (6 hours) | **30** for each additional hour

Cashier Fee | **100** per Cashier (6 hours) | **30** for each additional hour

Pricing is per person, unless noted otherwise and plus 5% GST & 18% service charge.

Packages

ESSENTIAL MEETING PACKAGE | 83/per person

Minimum 20 people

This Package Includes:

Meeting Room Rental & Set-up
Writing Pads & Pens
1 Flip Chart with Markers and Tape
Data Projection System
Laptop Sound Port
Internet Connection

20% off any additional Audio Visual equipment.

Continental Breakfast

Assorted Fruit Yogurt
Seasonal Cut Fruit with Berries
Variety of Baked Goods
Butter and Fruit Preserves
Assorted Juices
Served with Reg/Decaf Coffee and Assorted Tea

AM Break

Choice of 1 Break Item
Served with Reg/Decaf Coffee and Assorted Tea

PM Break

Choice of 1 Break Item
Served with Reg/Decaf Coffee and Assorted Tea

LUNCH

Soup of the Day
Choice of Traditional Caesar Salad with Parmesan
Cheese & Croutons **OR** Mixed Greens, Curly Carrots,
Peppers, Radishes & Cucumbers
Please select a maximum of 4 Sandwiches & Wraps

SANDWICHES:

- Chicken Salad, Lettuce with Garlic Mustard Mayo
- Ham & Swiss, Lettuce, Tomato Mustard Mayo
- Tuna Salad with Red Onion
- Salami, Ham, Cheese, Lettuce, Tomato & Chipotle
- Smoked Turkey, Lettuce, Tomato and Cheese
- Boiled Egg with Scallions and Lettuce
- Tomato, Bocconcini, Lettuce and Sriracha Pesto
- Grilled Vegetable Sandwich with Guacamole

WRAPS:

- Roast Beef, Lettuce, Tomato, Pickle, Cheese with Horseradish
- Grilled Chicken Caesar Wrap
- Blk Forest Ham, Salami, Lettuce, Tomato, Cheese
- Pastrami and Fajita Vegetable
- Chicken and Lettuce wrap
- Tomato Mozzarella, Lettuce, Sriracha Pesto
- Crunchy Vegetable and Cheese with Guacamole

French Fries

Chef's Choice of Desserts

Regular and Decaffeinated Coffee, Assorted Teas

ENHANCEMENTS:

Assorted Pop, Juice & Water | **3**/ beverage

Starbucks Coffee or Teavana upgrade | **1**/person

Packages

REFRESHING MEETING PACKAGE | 95 per person

Minimum 20 people

THIS PACKAGE INCLUDES:

Meeting Room Rental & Set-up
Writing Pads & Pens
1 Flip Chart with Markers & Tape
Data Projection System
Laptop Sound Port
Internet Connection
Podium with Wireless Microphone

35% off any additional Audio Visual equipment

CANADIAN BREAKFAST

Scrambled Eggs
Bacon and Sausage
Hash Browns and Toast
Seasonal Cut Fruit with Berries
Variety of Baked Goods
Butter and Fruit Preserves
Assorted Juices
Served with Reg/Decaf Coffee and Assorted Tea

AM BREAK

Choice of 2 Break Items PLUS Served with Reg/Decaf Coffee and Assorted Tea

PM BREAK

Choice of 2 Break Items
Served with Reg/Decaf Coffee and Assorted Tea

ENHANCEMENTS:

Assorted Pop, Juice & Water | 3/ beverage
Starbucks Coffee or Teavana upgrade | 1/person

LUNCH:

Soup of the Day
Bread Rolls and Butter

Choice of One Salad for the Group:

Traditional Caesar Salad with Parmesan Cheese & Croutons **OR** Mixed Baby Greens, Curly Carrots, Peppers, Radish & Cucumbers **OR** Asian Noodle Salad, Crunchy Vegetables with Sweet Chili Dressing

Choice of One Entree for the Group:

Beef Stew **OR** Beef Shepherd's Pie **OR** Beef Stroganoff **OR** Grilled Chicken Breast with Pesto Chardonnay Sauce **OR** Roasted Chicken Thighs with Puttanesca Sauce **OR** Cajun Spiced Basa Fillets with Caper Beurre Blanc

Choice of One Pasta for the Group:

Penne Pasta with Marinara Sauce **OR** Baked Vegetable Lasagna

Choice of One Starch for the Group:

Mashed Potatoes **OR** Roasted Potatoes **OR** Herb Buttered Rice

Seasonal Steamed Vegetables

Chef's Choice of Desserts (three types)

Served with Reg/Decaf Coffee and Assorted Tea

Packages

EXTENSIVE MEETING PACKAGE I 104

Minimum of 20 people

THIS PACKAGE INCLUDES:

Meeting Room & Set-up
Writing Pads, Pens & Candy
1 Flip Chart with Markers & Tape
Data Projection System with 10' Screen Laptop
Sound Port
Podium with Wireless Microphone
Internet Connection
50% Off any additional Audio-Visual equipment.
Minimum of 20 people

BREAKFAST BUFFET FOR TWO

Scrambled Eggs, Scallions
Choice of Bacon and Sausage
Hash Browns and Toast
Seasonal Cut Fruit with Berries
Cottage Cheese
Ham and Cheese Platter
Butter and Fruit Preserves
Assorted Juices
Served with Reg/Decaf Coffee and Assorted Tea
Assorted Boxed Cereals and Milk

AM BREAK

Choice of 2 Items PLUS Served with
Reg/Decaf Coffee and Assorted Tea

PM BREAK

Choice of 2 Break Items
Served with Reg/Decaf Coffee and Assorted Tea

ENHANCEMENTS:

Assorted Pop, Juice & Water - 3/ beverage
Starbucks Coffee or Teavana upgrade 1/person

LUNCH:

Soup of the Day
Bread Rolls and Butter

Choice of One Salad for the Group:

Asian Noodle Salad, Crunchy Vegetable with Sweet
Chili Dressing **OR** Traditional Caesar Salad with
Parmesan Cheese & Croutons **OR** Mixed Baby
Greens, Curly Carrots, Peppers, Radish & Cucumbers
OR Mediterranean Pasta Salad **OR**
Red Skin Potato Salad **OR** Plum Tomatoes,
Cucumber, and mozzarella with Herb Vinaigrette

One Choice of Entree for the Group:

Beef Stew **OR** Beef Shepherd's Pie **OR** Beef
Stroganoff **OR** Five Spice Crusted Pork Tenderloin
with Bordelaise Sauce **OR** Grilled Chicken Breast
with Pesto Chardonnay Sauce **OR** Roast Chicken
with Puttanesca Sauce **OR** Cajun Spiced Basa Fillets
with Caper Beurre Blanc **OR** Beef Stir Fry with
Vegetables **OR** Vegetables in Thai Red Curry

Choice of One Pasta for the Group:

Penne Pasta with Marinara Sauce **OR** Baked
Vegetable Lasagna **OR** Perogies

Choice of One for the Group:

Mashed Potatoes **OR** Roasted Potatoes **OR** Herb
Buttered Rice

Seasonal Steamed Vegetables

Chef's Choice of Desserts

Served with Reg/Decaf Coffee and Assorted Tea

Technology

The Courtard by Marriott Edmonton West has the following equipment:

DATA PROJECTION SYSTEMS:

Meeting Owl 3, All-In-One, 360° Camera for Hybrid Meetings | **375**
4400 Lumen LCD Projector, 6' or 8' Tripod Screen, all the cables to connect one Laptop | **375**
4400 Lumen LCD Projector, 10' Tripod Screen, all the cables to connect one Laptop | **425**
6' Tripod Screen | **75**
8' Tripod Screen | **100**
10' Table Top Screen | **125**
LCD Projector 4400 Lumen | **325**
40" LCD Monitor | **225**
5 Input HDMI Switcher | **100**
4 Input Video Switcher | **100**
4 Output HDMI Splitter | **100**
4 Output VGA Splitter | **100**

ACCESSORIES

Wireless Presenter with Laser Pointer | **30**
Flip Chart with Pads, Markers & Tape | **40**
Sign Easel | **25**
White Board with Markers | **40**
Podium | **50**
Power Bar or Extension Cord | **25**
HDMI Cable | **25**
Public IP | **175**

AUDIO:

Laptop Sound Port | **30**
Wireless Microphone (Handheld or Lavalier and Podium) | **130**
Conference Phone | **175**
2 JBL EON Speakers | **250**
12 Channel Mixer | **150**
4 Channel Mixer | **75**
Corded Microphone (Podium, Floor, Table) | **75**

ACCESSORIES

LED Light | **75**
Pipe & Drape 8' - 10' | **30** per panel
Outside AV House Sound Patch | **125**
Outside AV Charge | **375**
Drop 100 AMP | **200/** Day
Internet Connection (wired) | **75**
Stage | **50** per panel
Dance Floor | **300**
Photocopy Black | **0.35**
Photocopy Colour | **0.50**

Pricing is plus 5% GST and 18% service.

General Information

Courtyard by Marriott Edmonton West

Due to City & Provincial Health Regulations, all food & beverages served in the Hotel are to be provided by the hotel. The only exception will be wedding / special occasion cakes; the hotel prohibits guests from removing any food & beverage products after the function.

All food, beverage, meeting room rental and other products are subject to 5% GST and 18% service charge. Minimum of 20 guests are required for all buffets. Add 100 for any groups of 19 or under.

Some items in this menus may change without notice due to market conditions.

For any allergy or intolerance or dietary restrictions, please advise our team before the event and our Chef will have special meals prepared for these participants.

No open flame candles. Any decorations or signs may be displayed only with the permission of our Team.

The use of tacks, staples, nails, tapes or anything that could mark the walls is not permitted.

All functions where music is part of the entertainment are subject to SOCAN and RE-SOUND fees. Maximum 85db music volume.

Marriott Event Technology will be the preferred audio visual provider for the event.

Should an alternate audio visual company be selected by a customer, a charge of \$375 plus any power drop and patch fee of 100 per room will be applied to the group account.

For Canadian Statutory Holidays, please note that an additional labor charge will be added for each participant attending your event 15 per person, plus GST.

Courtyard by Marriott Edmonton West prohibits smoking in all public space, guestrooms or function rooms.

We request that no confetti be used on hotel premises. A clean up charge of \$300 plus taxes will apply if confetti is used. Any use of smoke, fog or dry fog systems are prohibited. If any such equipment (that may cause the fire alarm to trigger) is used, a minimum 1000 charge to the group will result.

Please ensure proper labeling for all deliveries. There is limited storage on property, we are therefore unable to accept shipments earlier than 2 days prior to the event. The hotel will not receive or sign for COD shipments or be responsible for shipments left behind.

Prices are subject to 5% GST and 18% Service charge and subject to change without notice.

Thank you and see you soon!



COURTYARD EDMONTON WEST

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