

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 | 23

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 | 35

Assorted Boxed Cereals and Milk
Assorted Fruit Yogurt
Seasonal Cut Fruit Slices and Berries
Muffin, Danish, and Croissants
Kale and Quinoa Salad
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 | 28

Seasonal Cut Fruit with Berries
Cottage Cheese
Assorted Boxed Cereals and Milk
Ham and Cheese Platter
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

UPGRADES

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

Chef Attention Omelette Station | 12 per/person

Breakfast

Breakfast Plated Options



TRADITIONAL EGGS BENEDICT | 26

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

SUNRISE STARTER | 25

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

SCRAMBLED BREAKFAST - GF (option) | 25

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

INCLUDES

Assorted Juices

Served with Reg/Decaf Coffee and Assorted Tea

AVOCADO TOAST - GF (option) | 26

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

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 | **5**
Assorted Granola Bars | **5**
Assorted Cookies | **5**
Assorted Mini Cupcakes | **6**
Popcorn Wagon | **5**
Vegetable Crudites & Dips | **6**
Vegetable Spring Rolls with Sweet Chilli Dip | **7**
Fruit Skewers with Honey Yogurt Dip | **7**
Granola Yogurt Parfait with Berries | **6**
Tortilla Chips with Salsa & Sour Cream | **6**
Pita Chips with Hummus | **6**
Mini Vegetable Samosas with Mint Chutney | **7**
Baby Mozzarella and Cherry Tomato Skewers | **7**
Potato Chips - Individual Bags | **6**
Bread Loaf | **6**
Muffin | **5**
Smoothies | **5**
Danish | **5**
Mini Donuts | **6**
Assorted Fruit Yogurt | **6**
Falafel with Tahini Dip | **7**

BEVERAGES:

Coffee and Assorted Teas | **4** per person
Assorted Soft Drinks & Juices | **3.5** per drink
Still & Sparkling Water | **4.5** per drink
Starbucks Coffee & Teavana Teas | **6** per person
Fruit Smoothies | **6** per person
Mocktail | **6** per person

Coffee Break Package - 4 for 17

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 | 37

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
 - 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

TASTE OF ASIA BUFFET | 41

Chicken Noodle Soup

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 | 45

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 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

WELLNESS LUNCH BUFFET | **39**

Kale and Vegetable Soup

Salad Bar:

Diced Chicken, Cherry Tomatoes, Boiled Eggs,
Avocados, and Balsamic Vinegraitte **OR** Lettuce,
Broccoli, tomato, red onion with Herb Vinaigrette

Choice of one Entree:

Grilled Chicken Breast with Chimichurri Sauce
Baked Basa Filet with olive caper and tomato Sauce

Choice of one Starch:

Steamed Rice **OR** Herb roasted potatoes **OR**
Seasonal Steamed Vegetables

Seasonal Cut Fruits with Honey Lemon Dressing
Gluten-Free Dessert

Served with Reg/Decaf Coffee and Assorted Tea

BUILD YOUR OWN BURGER | **34**

Soup of the Day

Creamy Coleslaw

Macaroni 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



Lunch

PLATED LUNCH

WORKING LUNCH PLATED | 32 (Maximum of 20 Guest)

Soup of the Day

Choice of One for the Group:

Chicken Quesadilla OR AQUA Burger
French Fries

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 | **41 - GF**

Butter Chicken with Basmati Rice
and Garlic Naan | **39 - GF**

8 oz. Alberta Beef Striploin, Horseradish & Mustard
Sauce, Vegetable Bundle, Mashed Potatoes | **47 - GF**

Mushroom Ravioli with Parmesan Cheese Sauce and,
Asparagus, Grape Tomatoes, Spinach | **37**

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 is plus 5%GST and 18% service charge

Dinner

Dinner Buffet | 59

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 Potato, Cucumber, and Onion with Creamy Dill Dressing

Bread Rolls & Butter

One Choice:

Seasonal Vegetables **OR** Root Vegetables **OR** Gratin Vegetables **OR** Sauteed Green Beans with Garlic and Onion.

One Choice:

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

5 Spice Crusted Roast Pork Tenderloin with a Bordelaise Sauce **OR**

Chicken Breast with Cacciatore Sauce **OR**

Roasted Beef Round with Red Wine and Peppercorn Sauce **OR**

Slow Roasted Pork Loin with 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

Choice of one Vegetarian Dish:

Macaroni and Cheese

Vegetable Lasagna

Vegetables in Thai Red Curry

Grilled Peppers and Eggplant Moussaka

Chili Beans

ENHANCEMENTS:

Slow Cooked Beef Short Ribs in Red Wine Sauce | 9

Braised Lamb Orso-Bucco | 9

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





Dinner

Plated

Choice of one Soup or Salad for the group:

Choice of Soups:

Truffle Flavored Wild Mushroom Soup with Crispy Fried Onions **OR** Beef & Barley Soup with Garlic Cheese Crostini **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

Cauliflower Steak served with Rice Pilaf, Roasted Red Pepper, and Tomato Sauce | **51 - GF**

Pan Seared Atlantic Salmon served with Duchess Potatoes and Chimichurri Sauce and Seasoned Vegetables | **57**

Spinach and Mushroom Stuffed Grilled Chicken Breast in Sundried Creamy Pesto Sauce served with Buttermilk Mash, Medley Vegetables | **56 - GF**

6oz Beef Tenderloin Steak served with Garlic Mashed Potatoes, Seasoned Vegetables, and Red Wine Jus | **69**

Boneless Braised Beef Short Rib served with Shrimp, Gratin Potatoes, Asparagus, and a Peppercorn Sauce | **74**

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



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 | **6/** person
Vegetable Crudités and Dips | **7/** person
Canadian and International Cheese with Crackers and Grapes | **12/**person
Meat Platter | **13/**person
Assorted Tea Sandwiches | **29/** dozen
Rice Paper Rolls | **24/** dozen
Cheese Cucumber Rolls | **24/** dozen
Baby Roma Tomato with Bocconcini Skewers, Basil and Olive Oil | **25/**dozen
Smoked Salmon Canape with Cream Cheese and Capers | **37/**dozen
Parma Ham Canapes with Goat Cheese and Arugula | **37** dozen
Bruschetta | **30/** dozen
Garlic Shrimp and Avocado Canape | **40/** dozen
Vegetable Rice Paper Roll | **37/** dozen
Antipasti Platter | **14/** person

HOT ITEMS

Jalapeño Poppers | **8/**person
Calamari | **10/**person
Chicken Tikka Bites | **11/**person
Chicken Dumplings | **10/**person
Assorted Pizza | **25** each
Breaded Mozzarella Sticks | **28/** dozen
Samosa - Vegetarian | **30/** dozen
Chicken Wings with BBQ or Hot Sauce | **32/**dozen
Chicken Quesadilla | **33/** dozen
Vegetable Spring Rolls | **36/** dozen
Crusted Shrimp with Sweet & Spicy Sauce | **40/** dozen
Chicken Satay with Sesame Glaze | **40/**dozen Bacon
Wrapped Scallops | **43/** dozen
Beef Wellington Bites | **37/**dozen
Corn and Spinach Quiche | **8/**person
Spanakopita | **8/**person
Falafel with Tahini Dip | **7/**person

DINNER BUFFET ENHANCEMENTS

STATIONS:

CARVING STATIONS

Sage Roasted Turkey | **14**/person

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

WOK STATION - Marinated Slices of Chicken and Beef with Ginger and Black Bean Sauce and Crisp Stir-Fry Vegetables | **20**/person

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

STATIONS:

POUTINE BAR Includes Fries, Curd Cheese, Beef Gravy, Tomato Salsa, Bacon Bits, Scallions and Sour Cream | **16**/person

CARIBBEAN STATION - Jerk Spiced Pork Loin | **11**/person

PASTA STATION - Penne, Fettuccine or Tri-Coloured Fusilli with Sun-dried Tomato, and Alfredo Sauce plus a choice of Chicken and Vegetables | **16**/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 | **30**

Domestic Beer, Wine, and Soft Drinks, 2 per person
Hummus with Pita Bread
Vegetable Crudites
Sliced Cheese with Crackers

OPTION TWO | **39**

Premium Beer, Wine, and Soft Drinks, 2 per person
Choice of: Dumplings **OR** Spring Rolls **OR** Mozzarella
Sticks
Vegetable Crudites
Sliced Cheese with Crackers

SLIDERS | **25**

Beef Sliders

Poutine with Curd Cheese Gravy and Fries

TACO STATION | **26**

Choice of Ground Beef or Chicken Fajita

Taco Chips

Hard Taco Shells

Tomatoes, Lettuce, Cilantro, Cheese,

Sour Cream, Salsa, Guacamole

PIZZA | **26**

Choice of 3: Pepperoni, Mushrooms, Vegetarian,

Ham & Pineapple, Chicken, Meat Lovers, or Cheese

Pizza

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 | **110** per gallon
 Alcoholic Punch | **150** 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 75 people for Host Bar required

1 bartender for every 100 people for Cash Bar required

Bartender fee | **90** per Bartender (6 hours) | **20** for each additional hour

Cashier Fee | **90** per Cashier (6 hours) | **20** for each additional hour

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

Packages

ESSENTIAL MEETING PACKAGE | 80/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 | 91 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 99

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 | 350
4400 Lumen LCD Projector, 6' or 8' Tripod Screen, all the cables to connect one Laptop | 350
4400 Lumen LCD Projector, 10' Tripod Screen, all the cables to connect one Laptop | 400
4400 Lumen LCD Projector, 9'x12' Fast Fold Screen with Drape, all the cables to connect one Laptop | 500
6' Tripod Screen | 50
8' Tripod Screen | 75
10' Table Top Screen | 100
9'x12' Fast Fold Screen with Drape | 225
LCD Projector 4400 Lumen | 325
40" LCD Monitor | 200
5 Input HDMI Switcher | 75
4 Input Video Switcher | 75
4 Output HDMI Splitter | 75
4 Output VGA Splitter | 75

ACCESSORIES

Wireless Presenter with Laser Pointer | 25
Flip Chart with Pads, Markers & Tape | 35
Sign Easel | 15
White Board with Markers | 35
Podium | 40
Power Bar or Extension Cord | 15
HDMI Cable | 15
Public IP | 150

AUDIO:

Laptop Sound Port | 20
Wireless Microphone (Handheld or Lavalier and Podium) | 115
Conference Phone | 150
2 JBL EON Speakers | 200
12 Channel Mixer | 100
4 Channel Mixer | 50
Corded Microphone (Podium, Floor, Table) | 60

ACCESSORIES

LED Light | 50
Pipe & Drape 8' - 10' | 25 per panel
Outside AV House Sound Patch | 100
Outside AV Charge | 350
Dedicated Technician Labor | 50 per hour Power
Drop 100 AMP | 100/ hour
Internet Connection (wired) | 50
Unlimited Wireless Internet Connections | 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 \$350 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 13 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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