



WELCOME TO YOUR  
— WEDDING —  
DAY



## WEDDING MENU

Courtyard® Marriott Los Angeles Westside  
6333 Bristol Parkway, Culver City, 90230  
310.590.2515



## WEDDING CEREMONY

Includes the Outdoor Patio with Retractable Awning or  
Studio Ballroom

### Each Location Includes the Following:

White Garden Chairs

Sash

Aisle Runner

Arch with Flowers

Contemporary Hedges and Topiaries

Microphone and Sound System

**\$800.00 Package**



## **INCLUDED IN ALL PACKAGES**

### **TABLE SPECIFICATIONS**

Sweetheart Table or Head Table, Riser, Cake Table, Gift Table,  
DJ Table, White Garden Chairs and Dance Floor

### **LINENS**

White Floor Length Table Cloths and a Variety of Napkin Colors  
White or Black Chairs Covers with an Assortment of Sash Colors

### **HANSEN'S WEDDING CAKE**

Your Choice of Any Hansen's Cake in the "Contemporary Series"  
Complimentary Cake Cutting Service

### **CHAMPAGNE & CIDER TOAST**

One Glass Per Person for the Traditional Toast

### **SLEEPING ROOM**

After Your Reception Relax in a Complimentary Sleeping Room with Chocolate Covered Strawberries and a Bottle of Chilled Champagne. In the Morning, enjoy a Complimentary Breakfast Buffet.

### **MENU TASTING**

Tasting for Two Guests to Customize Your Selections

### **CHILDRENS MENUS**

Available Upon Request for Ages 3-11



## HAPPILY EVER AFTER

### SALADS

Choice of One

#### MIXED GREEN SALAD

Tomatoes, Cucumbers, Shredded Carrots, Ranch and Italian Dressing

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce with Parmesan Cheese and Caesar Dressing

### ENTRÉE

Choice of Two

**HALF ROASTED CHICKEN** – Served with a Fine Herb Sauce

**CHICKEN MARSALA** – Chicken Breast with Marsala Sauce

**ATLANTIC SALMON** – Served with a Beurre Blanc Sauce

**ROASTED LONDON BROIL** – Served with a Peppercorn Sauce

**BEEF TRI-TIP** – Served with Bordelaise Sauce

**VEGETABLE WELLINGTON** – Assorted Vegetables Filled with a Rich Duxelle  
Surrounded by a Flaky Puff Pastry Dough

Choice of Side: Herbed Tri-Color Roasted Potatoes, Garlic Butter Rice or  
Buttermilk Mashed Potatoes with Chives

Haricot Vert with Mushrooms or Baby Carrots

Warm Rolls and Butter

Served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

**\$45.00++ Per Person for Lunch**

**\$53.00++ Per Person for Dinner**



## A DREAM COME TRUE

This Package Comes with Floor Length Satin Table Cloths  
(Any Selections in Prior Menu are Available for this Package)

**HORS D'OEUVRES** – Choice of Three

### **SALADS**

Choice of One

#### **SPINACH PEAR SALAD**

Spinach Leaves, Crumbled Gorgonzola Cheese, Candied Walnuts with a Citrus Vinaigrette

### **ENTRÉES**

Choice of Two

**CHICKEN FLORENTINE** – Stuffed Spinach and Mushrooms in a Creamy White Wine Sauce

**CHICKEN MARSALA** – Breaded Chicken Breast with a Mushroom Marsala Sauce

**CORVINA FISH** – Served with a Coconut Ginger Sauce

**BEEF SHORT RIB** – Braised Beef Marinated in a Red Wine Sauce

**N.Y. STRIP STEAK** – 8-OZ. Served with a Roasted Garlic Peppercorn Sauce

**FIRE ROASTED POLENTA** – Roasted Peppers on Top of Creamy Polenta

Choice of Side: Tri-Color Roasted Potatoes, Garlic Butter Rice or Scalloped Potatoes

Haricot Vert with Mushrooms or Baby Carrots

Warm Rolls and Butter

Served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

**\$54.00++ Per Person for Lunch**

**\$62.00++ Per Person for Dinner**



## THE FAIRYTALE

This Package Comes with Floor Length Satin Table Cloths, Chiavari Chairs and Uplighting  
(Any Selections in Prior Menu are Available for this Package)

**One Hour Unlimited Call Brand Bar During Cocktail Hour**

**HORS D'OEUVRES** – Choice of Three Premium Selections

### SALADS

*Choice of One*

**CAPRESE SALAD** – Cherry Tomatoes, Chopped Mozzarella, Fresh Basil, Drizzled Balsamic Vinegar and Olive Oil

### ENTRÉES

*Choice of Two*

**CAJUN CHICKEN & PRAWNS DUET** – Breaded Cajun Chicken with Grilled Prawns in a Garlic Parmesan Cream Sauce

**MACADAMIA CRUSTED MAHI MAHI** – Macadamia Nut Panko Crusted with Thai Coconut Basil Sauce

**N.Y. STRIP STEAK & SALMON DUET** – Strip Steak with a Mushroom Filling Sauce and Atlantic Salmon in a Beurre Blanc Sauce with Capers

**PETITE FILET MIGNON** – 6 oz. Petite Filet in a Merlot Basil Sauce

**COUNTRY HERBED LAMB CHOPS** – With a Balsamic & Cabernet Sauce

**STUFFED PORTOBELLO** – Stuffed with Spinach and Crispy Goat Cheese

*Choice of Side*

*Choice of Vegetable with Additional Option Grilled Asparagus*

**\$68.00++ Per Person for Lunch**

**\$76.00++ Per Person for Dinner**

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We would love to share this most important day with you. Our professional Catering Manager can provide you with lovely suggestions and planning tools for your day.

Please contact our Catering Department to seek additional reception and bar options.