

Refreshing Events Menu





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 innovative catering and state-of-the-art audio-visual services, you can count on having all 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 and pricing 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.

We are looking forward to serving you soon,

The Courtyard Events Team

BREAKFAST



CONTINENTAL BREAKFAST TABLE

\$9

Blueberry and chef's choice muffins
Selection of flakey danishes
Oatmeal with a selection of toppings
Sliced fresh cut fruit
Variety of yogurt
Orange juice
Starbucks® Caffé Verona® regular and decaf coffee
Selection of Starbucks® Tazo® teas

HOT BREAKFAST TABLE

\$14

Blueberry and chef's choice muffins
Selection of flakey danishes
Oatmeal with a selection of toppings
Sliced fresh cut fruit
Variety of yogurt
Scrambled eggs
Breakfast sausage
Seasoned breakfast potatoes
Orange juice
Starbucks® Caffé Verona® regular and decaf coffee
Selection of Starbucks® Tazo® teas

BREAKFAST (CONT.)



BRUNCH

\$18

- Blueberry and chef's choice muffins
- Selection of flakey danishes
- Oatmeal with a selection of toppings
- Sliced fresh-cut fruit
- Yogurt parfait
- Choice of chef's choice quiche, eggs benedict or avocado toast
- Choice of breakfast sausage or bacon
- Seasoned breakfast potatoes
- Orange juice
- Starbucks® Caffé Verona® regular and decaf coffee
- Selection of Starbucks® Tazo® teas

LUNCH TABLES

All tables include freshly brewed iced tea and chef's choice dessert
Additional \$2 per person fee for guarantees less than 15 people



WRAP TABLE

\$18

Assorted house-made specialty wraps
Spinach salad served with scallion vinaigrette
House-made cold salad
Sliced fresh-cut fruit
House-made potato chips

DELI TABLE

\$18

Assorted house-made deli sandwiches
Crisp garden salad
House-made pasta salad
Sliced fresh-cut fruit
House-made potato chips

FLATBREAD TABLE

\$19

Variety of artisan flatbreads
House-made pasta salad
Choice of garden or Caesar salad
Soup of the day
Sliced fresh-cut fruit

ITALIAN PASTA TABLE

\$18

Marinara and rich Alfredo sauce served with pasta
Savory meatballs and grilled chicken
Marinated grilled vegetables
Caesar salad
Freshly baked rolls

SOUTHWEST TABLE

\$19

Grilled chicken and carnitas tacos, flour tortillas,
lettuce cheese, tomatoes, scallions, sour cream,
guac, mole and salsa
Southwest corn soup or chili
Southwest ranch salad with tortilla chips

LUNCH TABLES (CONT.)

All tables include freshly brewed iced tea and chef's choice dessert
Additional \$2 per person fee for guarantees less than 15 people



ASIAN TABLE

\$18

Shredded pork Bahn Mi sandwiches
Sweet chili and lime cabbage salad
Cold Lo Mein salad
Chicken fried rice
Shrimp pot stickers

MEDITERRANEAN TABLE

\$19

Build your own pita with grilled chicken, seasoned steak served and a variety of fresh toppings
Greek pasta salad
Sabra hummus
House-made potato chips

SOUP & SALAD TABLE

\$18

Crisp romaine and leafy spinach
Grilled chicken breast
Variety of crunchy, savory and sweet toppings
Selection of dressings
Freshly baked rolls
Chef's choice soup

BISTRO CHOICE

\$15

For groups of 15 or less attendees will choose from the Bistro Lunch Menu the morning of the meeting. All meals are served with your choice of beverage and dessert.

PLATED & BOXED LUNCHES

All plated lunches include iced tea and dessert



PLATED LUNCHES

\$16

SOUTHWEST COBB SALAD

Chopped romaine salad topped with grilled chicken breast, bacon, avocado, corn, shredded cheese, green onion and green chili ranch dressing

ASIAN SALAD

Grilled chicken breast, cabbage, shredded carrots, sliced cucumber, peanuts served with sweet chili lime vinaigrette

QUINOA SPINACH SALAD

Grilled chicken breast, dried cranberries, walnuts, oranges and red wine vinaigrette

GRILLED STEAK SALAD

Fresh mixed field greens topped with marinated grilled steak, tomatoes, cucumbers and black olives, grilled onions and balsamic vinaigrette

BISTRO BURGER*

Sharp cheddar cheese, crisp smoked bacon, lettuce, tomato and Bistro sauce

PLATED LUNCHES (CONT.)

\$16

AVOCADO CLUB SANDWICH*

Crisp lettuce, tomato, turkey bacon and avocado on toasted sourdough bread

GRILLED CHICKEN SANDWICH*

Grilled chicken breast, hot pepper spread, Jack cheese, lettuce and tomato served on a ciabatta

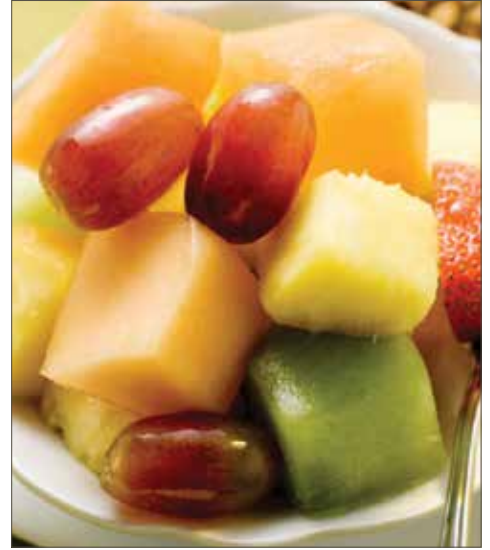
* All sandwiches served with choice of fries, cut fruit or side salad

BOXED LUNCHES

\$15

Turkey & Swiss or roast beef & cheddar on sourdough or whole grain bread and topped with lettuce and tomato, served with individual bags of chips, sliced fresh-cut fruit, freshly baked cookie and a variety of refreshments

BREAKS



COOKIE OR BROWNIE BREAK \$6

Ice cold milk
Freshly baked chocolate chip cookies or chocolate chunk brownies

SWEET & SALTY BREAK \$6

Assorted fruity and chocolatey candies
Pretzels
Freshly popped popcorn

PRETZEL BREAK \$6

Warm soft pretzel
Pimento cheese & mustard

HEALTHY BREAK \$6

Fresh cut veggies and ranch dressing
Hummus and pita chips

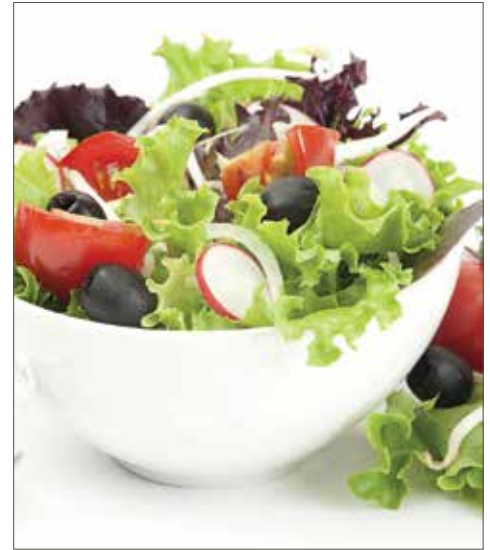
SWEET DELIGHT BREAK \$8

Fresh-cut fruit and chocolate dipping sauce
Strawberry banana smoothie
Granola bars

DINNER TABLE

For groups of 16 or larger

All dinner tables are served with freshly brewed iced tea and chef's choice dessert



ITALIAN TABLE

\$24

Marinara and rich Alfredo sauce served over penne pasta
Chicken marsala
Savory meatballs
Marinated grilled asparagus
Caesar salad
Freshly baked dinner rolls

SOUTHWEST SUPPER TABLE **\$24**

Grilled chicken and carnitas tacos with flour tortillas, lettuce, cheese, tomatoes, scallions, sour cream, guacamole and salsa
Spanish rice
Green chili beans
Tortilla chips
Fresh fruit
Freshly baked corn bread muffins

BACKYARD BBQ TABLE

\$26

BBQ ribs and marinated grilled chicken breast
Old-fashioned potato salad
BBQ baked beans
Creamy coleslaw
House-made potato chips
Freshly baked corn bread muffins

SUNDAY DINNER TABLE

\$26

Herb roasted chicken
Garlic mashed potatoes
Wild rice pilaf
Chef's choice vegetable
Fresh garden salad
Freshly baked dinner rolls

DINNER TABLE (CONT.)

For groups of 16 or larger

All dinner tables are served with freshly brewed iced tea and chef's choice dessert



WHITE LINEN TABLE

\$33

Grilled filet mignon with sautéed mushrooms or pan-seared salmon

Sautéed chicken topped with white wine cream sauce

Sautéed green beans

Roasted fingerling potatoes

Fresh spinach and bacon salad

Freshly baked dinner rolls

CREATE YOUR TABLE

One Entrée **\$27**

Two Entrées **\$30**

Three Entrées **\$33**

ENTRÉE CHOICES

Pan seared Norwegian salmon finished with a mustard vinaigrette, herb poached Salmon with white wine sauce, sautéed chicken topped with white wine cream sauce, marinated grilled chicken, roast beef with pan jus, herb & white wine roast pork loin

SALAD CHOICES

(CHOOSE ONE)

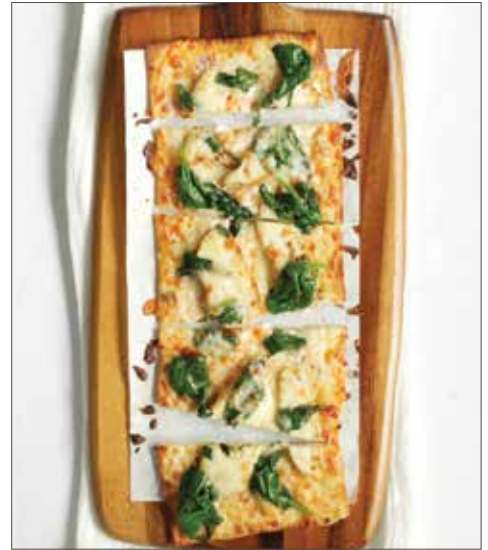
Fresh fruit display, fresh vegetables and dip, tossed garden salad, Caesar salad, spinach and bacon salad, quinoa salad

SIDE CHOICES

(CHOOSE TWO)

Roasted fingerling potatoes, garlic mashed potatoes, potatoes au gratin, wild rice pilaf, sautéed green beans, fresh asparagus, steamed broccoli

HORS D'OEUVRES & RECEPTION



HORS D'OEUVRES

Per 24 pieces

STUFFED MUSHROOMS \$65

CROSTINI \$42

Tomato, basil and balsamic; tapenade or seasonal

CHICKEN QUESADILLAS \$35

CHICKEN WINGS \$40

Buffalo, BBQ or sweet chili

MEATBALLS \$35

BBQ, marinara or Swedish

ARTISAN FLAT BREADS \$45

Tomato basil, spicy chicken spinach or BBQ chicken

SKEWERED GRILLED CHICKEN \$60

Thai peanut, Korean BBQ or American BBQ

SHRIMP POTSTICKERS \$45

RECEPTION

Serves approximately 24 people

CHEESE & CRACKER DISPLAY \$125

FRESH VEGETABLES \$90

Hummus and ranch dressing

FRESH FRUIT DISPLAY \$100

Chocolate dipping sauce

HOUSE-MADE POTATO CHIPS \$30

HUMMUS WITH HOUSE-MADE CRACKERS \$60

PEEL & EAT SHRIMP DISPLAY \$125

SPINACH DIP & HOUSE-MADE CRACKERS \$65

A LA CARTE ITEMS



GIANT FRESHLY BAKED CHOCOLATE CHIP
COOKIES \$30/DOZEN

BROWNIES \$24/DOZEN

BAGELS AND CREAM CHEESE \$24/DOZEN

BLUEBERRY SCONES OR ICED LEMON POUND
CAKE \$36/DOZEN

FRESHLY SLICED FRUIT CUP \$4

STRAWBERRY YOGURT PARFAIT \$4

PITA CHIPS AND HUMMUS \$14/LB

TORTILLA CHIPS AND SALSA \$14/LB

PRETZELS \$14/LB

POPCORN \$10/BATCH

BEVERAGES



NON-ALCOHOLIC

STARBUCKS® CAFFÉ VERONA® REGULAR OR
DECAF COFFEE \$40/GALLON

STARBUCKS® TAZO® TEA SERVICE \$10

CANNED SODA \$2

BOTTLE WATER \$2

ICED TEA OR LEMONADE \$30/GALLON

ASSORTED BOTTLED JUICES \$3

ASSORTED NAKED® JUICES \$6

SAN PELLEGRINO® WATER \$3.25

IZZE® SODA \$3.75

FIJI® WATER \$3

BEER, WINE AND COCKTAILS

DOMESTIC BEERS \$5.50

CRAFT BEERS \$6.25

IMPORTED BEERS \$6.25

HOUSE WINE \$6

SELECT AND PREMIUM WINES
PRICES VARY \$7 - \$14

CALL BRAND LIQUOR \$7.75

PREMIUM AND SUPER PREMIUM BRAND LIQUOR
PRICES VARY \$9 - \$12

SIGNATURE COCKTAILS
STARTING AT \$9.25

TECHNOLOGY



A LA CARTE

LCD PROJECTOR \$150

SPEAKERPHONE \$125

FLIPCHART AND EASEL \$50

32" FLAT SCREEN LCD TELEVISION \$50

DVD PLAYER \$25



CONSIDERATIONS

GUARANTEES

The hotel sales office must receive the exact number of attendees 72 hours prior to the event. This number will be considered the guarantee and cannot be lowered. If no guarantee is received, the expected figure provided to the hotel when planning the event will become the guarantee.

MENU SELECTION

Menu selection, as well as room set-up and other special requirements, must be finalized no later than 72 hours prior to the event.

FOOD AND BEVERAGE

Food and beverage may not be brought into the hotel's public areas or banquet space by patron or their guests. In addition, due to license restrictions and the City of Roseville's health regulations, the removal of any food and beverage from the hotel premise will be prohibited.

PAYMENT

Payment shall be obtained 72 hours prior to event unless credit has been established with the hotel. Credit applications must be submitted to the hotel three weeks prior to the event. Extension of credit is of the sole discretion of the Courtyard Roseville. All prices are subject to a 22% service charge and applicable state and local taxes. All prices are subject to change without prior notice.