COURTYARD EVENT MENU
WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team
BREAKFAST

Breakfast Bars
all breakfast bars come with orange juice, starbucks coffee and tazo tea services

Bagel Station
assortment of sliced bagels served with butter, cream cheese, & preserves
$9 pp

Bottomless Champagne
bottomless champagne with choices or orange or cranberry juices
$10 pp

Courtyard Continental
sliced mini bagels served with butter, cream cheese & preserves
assorted muffins
whole fruit
yogurt
assorted cereals
$13 pp
BREAKFAST

**Breakfast Bars**
all breakfast bars come with orange juice, starbucks coffee and tazo tea service

**All American Breakfast**
scrambled eggs
sausage or bacon
breakfast potatoes
toast (white, wheat, sourdough and rye)
$17 pp

**Deluxe Breakfast**
sliced mini bagels served with butter, cream cheese & preserves
assorted muffins
seasonal fresh fruit
assorted cereals
breakfast potatoes
sausage or bacon
scrambled eggs
$20 pp

**Hot Breakfast Add-Ons**
add on any two items to your hot breakfast bar:
french toast
pancakes
vegetable frittata
omelet bar
egg, sausage, & cheddar muffin sandwich
$6.00 pp
LUNCH

Bistro Choice
menus provided to guests at the beginning of meeting -- choose 1 sandwich & 1 side item

sandwich selections:
- roast turkey BLT on sourdough
- cheddar french dip with au jus
- chunk white tuna on whole grain
- turkey reuben on marble rye

side item:
- kettle chips
- fresh fruit cup

dessert: chef’s choice of cookies or brownies

beverages: Iced tea, water and assorted sodas provided

maximum 20 people
$15 pp

Bistro Deli Table

tri-colored pasta salad
mixed green salad
white, wheat and sour dough breads
sliced turkey breast, ham and roast beef
swiss, american and cheddar cheese
sliced ripe tomatoes, crisp lettuce, red onions, and dill pickle spears
dijon mustard and creamy mayonnaise
potato chips
cookies
$19 pp
LUNCH

Fajita Bar
marinated chicken
sautéed red and green peppers with onion
Spanish rice
black beans
warm flour tortillas
tortilla chips, salsa, guacamole and sour cream
$22 pp

Taste of Italy Table
mixed seasonal vegetables
classic Caesar salad with fresh baked croutons
warm garlic cheese bread
choice of two entrees:
chicken parmesan
chicken marsala
chicken and broccoli Alfredo
penne pasta tossed in a light pesto sauce with fresh vegetables
penne pasta in a hearty red meat sauce
vegetable lasagna (creamy white garlic sauce with red & yellow peppers, broccoli & carrots)
lasagna (hearty sauce with fresh ground beef)
$24 pp

All American Table
santa maria style tri-tip and BBQ chicken
macaroni salad
baked beans
mixed seasonal vegetables
garden salad
garlic bread
$24 pp
DINNER

Fiesta Table
seasoned ground beef
shredded lettuce, diced tomatoes and onions,
sliced jalapeno peppers, shredded cheese, and sour
cream
warm flour tortillas, tortilla chips and salsa
accompanied by spanish rice
choice of black beans or refried beans
$22 pp

Fajita Table
marinated grilled chicken and steak
sautéed jillion red and green peppers with
onion
spanish rice
black beans
served with tortilla chips and salsa, guacamole
and sour cream
warm flour tortillas
$25 pp

All American Table
santa maria style tri-tip and bbq chicken
mashed potatoes
baked beans
mixed seasonal vegetables
garden salad
garlic bread
$27 pp

Taste of Italy Table
mixed seasonal vegetables
classic cesar salad and warm
garlic bread
choice of two entrees:
chicken parmesan
chicken marsala
chicken and broccoli Alfredo
penne pasta in red meat sauce (vegetarian
available)
lasagna
$27 pp
DINNER

Gorgonzola Stuffed Chicken Breast
served with wild mushroom champagne reduction, rice pilaf and seasonal vegetables accompanied by warm dinner roll and house salad
$30 pp

Grilled Top Sirloin
served with field mushrooms, escalloped potatoes and garden vegetables accompanied by warm dinner roll and house salad
$35 pp

Baked Mahi Mahi
served with lemon caper butter, rice pilaf, and seasonal vegetable accompanied by warm dinner roll and house salad
$35 pp

Vegetable Penne Pasta
penne pasta with sautéed mushrooms, spinach, seasonal vegetables, roasted peppers and sweet onion in a parmesan Alfredo sauce accompanied by warm dinner rolls and house salad
$28 pp
TECHNOLOGY

Technology
meeting room rental includes
wireless internet access
projection screen
white board
podium
extension cords
pens & pads

Meeting Essentials
projector $100.00
flip chart & markers $20.00
speaker phone $25.00
wireless presenter w/ laser pointer $25.00
*all prices are per day*
ADDITIONAL INFORMATION

Meeting Room Rental Fee:
Boardroom (448 square feet): $200/ half day and $300/ full day
Harvest Room (644 square feet): $250/ half day and $350/ full day
Vineyard Room (1148 square feet): $300/ half day and $500/ full day
Patio Space (1148 square feet): $300/ half day and $500/ full day

General Information:
Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs.
Menu pricing is subject to change.

Guarantees:
In order to make your meeting a success, please confirm your guaranteed number of guests 7 business days prior to your event. The expected number will act as the final guaranteed number if the guaranteed number is not received.

Service charge and Taxes:
All food and beverage prices are subject to an 18% service charge and sales tax of 8%.

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 cannot assume responsibility for the damage or loss of merchandise shipped to property.