



COURTYARD EVENT MENU 2018





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



Pasadena Continental Breakfast

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
Orange, cranberry and grapefruit juices
Hand-cut seasonal fresh fruit, cottage cheese
Assorted pastries, croissants, danish and muffins with sweet butter and assorted preserves

16.50

Pasadena Healthy Start

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
Fresh Squeeze Orange Juice
Oatmeal station with raisin, dried fruits & nuts
Assorted Greek yogurt
Fresh cut fruit with seasonal berries
Whole wheat toast/English muffins with peanut butter and assorted jams
bottled mineral water

20.50

Pasadena Plated Breakfast

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
the traditional
Choice of orange, cranberry and grapefruit juices
fluffy scrambled eggs
sausage links and crispy bacon
home made fried potatoes
with English muffins & assorted toasts

20.50

BREAKFAST



Pasadena's All American Buffet

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
(Minimum of 25 guests)

Orange, cranberry, grapefruit and tomato juices
assorted pastries, croissants, danish and muffins
assorted bagels, individual flavored and regular
cream cheeses
fluffy scrambled eggs
crisp bacon and country sausage links
home made fried potatoes
seasonal fresh fruit display
\$25.50

Deluxe All American Buffet
includes all the above of All American Buffet plus
fried eggs any style and ready to order omelet
station
(Minimum of 25 guests)
\$30.50

Pasadena's Courtyard Brunch

Freshly brewed Starbucks coffee, decaffeinated
coffee and assorted Tazo teas
(Minimum of 25 guests)
Orange, cranberry, grapefruit juices
Fluffy scrambled eggs
Crisp maple bacon and country sausage links
home made fried potatoes
Assorted toasts with assorted jams, jellies & butter
Bagels, assorted flavored cream cheese
Savory French toast
Fresh Belgium Waffles Served with Warm Maple
Syrup, Butter, Fresh Strawberry Sauce,
Blueberries and Whipped Cream
31.50

LUNCH



California Cobb Salad

Steak, bacon, avocados, red onion, roma tomato, crisp maple pepper bacon and Cotija cheese with ranch dressing

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

20.50

Chicken Caesar Salad

Grilled marinated chicken served over crisp romaine tossed with creamy caesar dressing, shaved parmesan and garlic croutons
Add Shrimp or Salmon for \$3.95 additional.

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

21.50

Grilled Garden Vegetable

Marinated grilled eggplant, yellow squash, zucchini, onion and spinach layered and baked with fresh mozzarella and drizzled with tomato herb coulis

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

20.50

Three Cheese Tortellini

Tender Tortellini tossed with pieces of Ham, diced peppers, tomato, & peas in a Creamy Alfredo sauce served with Bistro cheese toast.

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

21.50

LUNCH



Grilled Tuscan Chicken Sandwich

Grilled chicken breast served on foccacia over herbed cheese spread with roasted peppers, onions, tomatoes and mozzarella served with seasoned steak fries

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

21.00

Filet Mignon

Grilled and topped with a port wine sauce served with market fresh vegetables and starch accompaniment

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

31.00

Old Town Steak Sandwich

Grilled New York steak served hot on a french baguette over madeira butter sauce and crispy onion straws, served with seasoned steak fries

Wagyu Beef Burger

A full Juicy, tender 1/2lb Wagyu patty with melted Cheddar or Swiss cheese. Grilled onions, or choice of red onion topped with Apple bacon, crisp lettuce & tomato served with french fries.

23.00

Filet of Salmon

Roasted and served with choice of blackened, lemon thyme hollandaise, bold chili paste or green pesto sauce. served with market fresh vegetables and starch accompaniment

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

26.95

LUNCH



Courtyard's Healthier Side :Gluten Free Meals

Vegan * : Vegetarian**

Grilled Salmon Salad*

Char-grilled salmon on top of Rice Noodles, Kale Crunch mix, roasted peppers,carrots,cilantro,mint, edamame tossed with a Blood Orange Vinaigrette. Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

\$21.50

Chickpea Pasta Vegetarian Bolognese**

Meat free Bolognese with Gluten free Chickpea Pasta.

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

20.50

Kale Ravioli with Mushroom Ragout**

Gluten Free Ravioli filled with kale and mozzarella cheese, tossed with a mushroom ragout. Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

20.50

Mushroom Risotto**

Risotto with a medley of Shitake, Portobella,oyster and a cremini mushroom tossed with grilled asparagus.

Freshly brewed Starbucks coffee, decaffeinated Coffee, assorted Tazo teas and iced tea & chef selected dessert

21.50

LUNCH



Lunch Buffets

Lunch Buffets

all lunch buffets are served with freshly brewed Starbucks coffee, Tazo teas & iced tea (minimum of 25 guests*)

*For any buffet of 24 guests or less, a \$100 banquet set up charge will apply

The following page are lunch buffets options

LUNCH



New York, New York Deli

Homemade Chicken Noodle Soup
Tossed mixed greens
roast beef, pastrami, roast turkey, baked ham, swiss
and cheddar cheese, creamy pesto, horseradish
mayonnaise, and dijon mustard
Parmesan pasta salad, fresh sliced fruits, selection
of hearth baked breads
chef s selection of dessert

29.00

South of the Border

Tortilla soup or choice of mixed greens salad
chicken fajitas with flour tortillas
grilled carne asada
salsas rojas & verde, guacamole, sour cream, cheese
and diced tomatoes
handmade cheese enchiladas, traditional mexican
rice and refried beans
chef s selection of desserts

30.00

Feast of San Genaro

Tomato florentine soup and caesar salad
antipasto salad, caprese salad with fresh mozzarella,
basil and tomato lightly drizzled with olive oil
chicken milanese pomodoro, baked manicotti in
carbonara sauce
potato tortino, saut ed parmesan vegetables with
italian herbs, garlic bread
chef s selection of desserts

30.00

Land & Sea

Garden Salad
Tomato Bisque Soup
Choice of Fettuccine or ravioli with zesty marinara
sauce and creamy alfredo sauce on side
Tilapia with lemon herb butter & Flat Steak with
port wine Shiitake mushrooms
Cheesy Garlic Bread
Potatoes au Gratin
Grilled Zucchini and Squash
Chef s Choice of Desserts

30.00

DINNER



Plated Dinners

Includes freshly brewed Starbucks coffee, decaffeinated Coffee, Tazo teas and flavored iced tea
tossed green salad or spinach salad
entrees are served with market fresh vegetables and starch accompaniment, rolls with sweet butter & choice of chef's dessert.

Rosemary Chicken

1/2 chicken, soaked in buttermilk, roasted golden brown
\$33.95++ Per Person

Chicken Marsala
chicken breast with red wine sauce and sautéed mushrooms
\$35.95++ per person

Grilled Filet Mignon

10 oz. filet mignon served with gorgonzola port wine sauce
\$46.95++ Per Person

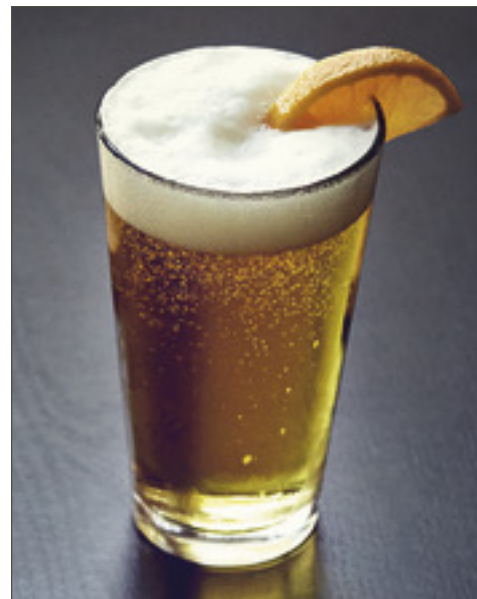
Prime Rib
slow roasted, served with rosemary au jus & horseradish
(25 person minimum)
\$38.95++ Per Person

Filet of Salmon

Filet of salmon rubbed pan roasted to perfection with lemon butter or green pesto sauce
\$36.95++ Per Person

Jumbo pan seared scallops
with lemon garlic butter sauce
\$40.95++ Per Person

DINNER



Dinner Buffets

Includes freshly brewed Starbucks coffee, decaffeinated Coffee, Tazo teas and flavored iced tea
starters (choice of soup or salad)
tossed green salad/caesar/spinach salad
homemade chicken noodle soup/minestrone soup
Dessert of Chef's Choice
One entree 40.00 per person
Two entrees \$46.00 per person
Three entrees \$49.00 per person

Entrees

Marsala chicken: Marinated chicken breast with Marsala sauce

Citrus chicken: Grilled chicken breast topped with citrus wine sauce

Beef Bourguignon: Sauteed London broil with red wine mushroom sauce

Accompaniments

(Choice of two per first entree, one more for each additional entree)
potatoes Au Gratin/ Sauteed zucchini and squash/
Baked mac & cheese/ Cream of corn
Grilled buttered asparagus/ Baked potato and condiments/Rice pilaf/ Wild rice

Entrees

Teriyaki beef: tender sliced beef with pineapple teriyaki

Baked salmon: lemon herb butter

Deluxe Pasta Bar:
fettuccine, spaghetti, penne pasta and ravioli with zesty marinara sauce and creamy Alfredo sauce with diced chicken
Prime Rib Carving Station
Slow Roasted Prime Rib with Au jus & horseradish
\$8.95++ per person

RECEPTION



Fruit and Cheese Display

Fruit and cheese display
selection of cheeses served with seasonal fresh fruit
and berries,
french bread and water crackers
(serves 50)
300.00

Fresh Vegetable Crudites

Carrot sticks, zucchini, cauliflower, mushrooms,
celery,
radishes served with pepper cream and ranch dip
240.00 (serves 50)

La Fiesta
tortilla chips with salsas and fresh handmade
guacamole
240.00 (serves 50)

Italian Vegetable Platter

Italian vegetable platter
grilled eggplant, zucchini, and yellow squash with
marinated mushrooms and artichoke hearts served
with shaved pecorino Romano cheese
(serves 50)
300.00

Dessert Platter

Viennese table assorted miniature pastries, cakes,
tarts and mousses (serves 50)
300.00

RECEPTION



All selections are priced per 50 pieces

Hot selections

mini assorted quiche \$170.00
Swedish meatballs \$140.00
scallops wrapped in bacon \$245.00
boneless buffalo chicken strips \$170.00
pan fried chicken pot sticker with sesame dipping sauce..\$120.00
shrimp Tempura with dipping sauce..\$170.00
assorted vegetarian tempura with dipping sauce \$145.00

Cold selections

prosciutto wrapped shrimp with basil-\$220.00
beef tenderloin with garlic aioli and
crostini-\$245.00
tomato bruschetta with mozzarella on garlic
crostini-\$120.00
sun dried tomato and Boursin cheese spread,
focaccia points-\$140.00
red pepper pesto chicken canapes on garlic
ciabatta-\$140.00
seafood ceviche with tostada-\$210.00

Hot selections

mini crab cakes with remoulade sauce -\$220.00
sausage and cheese stuffed mushroom
caps-\$170.00
coconut fried shrimp-\$245.00
chicken sate with peanut sauce-\$170.00
beef satay with teriyaki glaze-\$195.00
deep dish mini pizza-\$120.00
mini quesadilla, cheese, chicken or
vegetable-\$120.00

BREAKS



The Executive Courtyard Break Package

Early morning: assorted pastries, croissants, danish and muffins with sweet butter and assorted preserves fresh cut seasonal fruit assorted fruit juices

Mid Morning: assorted sodas and mineral water

Afternoon: full refresh on all beverages, plus a choice of: assorted cookies and brownies OR fresh vegetable crudite s with dip

25.00

BREAKS



Beverage Break

Breaks include freshly brewed Starbucks coffee, decaffeinated Coffee and Tazo teas
assorted mineral waters and sodas

11.50

Healthy Break

Hand cut fresh seasonal fruit and assorted flavored individual yogurts, fresh seasonal vegetables with ranch dip, trail mix, assorted bottled juices and mineral water

all breaks include freshly brewed Starbucks coffee, decaffeinated Coffee and Tazo teas

14.50

Cookie Break

Assorted sodas and mineral water
freshly baked gourmet cookies and deluxe brownies

all breaks include freshly brewed Starbucks coffee, decaffeinated Coffee and Tazo teas

14.50

Power Break

Whole fresh fruit, Starbucks double shots, assorted Gatorades, Individual Dried Fruit & Nuts, assorted sodas and bottle mineral water

all breaks include freshly brewed Starbucks coffee, decaffeinated Coffee and Tazo teas

16.50

BREAKS



Refreshing enhancements

Freshly brewed Starbucks coffee, decaf and Tazo teas \$60.00 per gallon
Tazo flavored iced tea \$60.00 per gallon
Assorted ocean spray bottled juices \$3.50 each
Starbucks frappucino (bottles) \$3.75 each
Voss and mineral waters \$4.95 each
Fruit punch or freshly made lemonade \$50.00 per gallon
Assortment of canned sodas \$2.95 each

Bakery Goods

assorted bagels with a selection of flavored cream cheeses \$29.50 per dozen
Buttery croissants, assorted muffins and pastries \$29.50 per dozen
Freshly baked gourmet cookies \$26.00 per dozen
Deluxe brownies \$26.00 per dozen

Sweet & Salty

Assorted fruit, yogurt and granola bars \$4.25 each
Jumbo soft pretzels with mustard and cheese sauce \$4.25 each
Fresh Popcorn \$3.50 per person
sweet and salted peanuts \$3.50 per person
Trail mix \$3.50 per person
Tortilla chips with salsa \$6.50 per person
Assorted Pretzel & Chip individual bag \$3.50 per person

Fruits & Vegetables

Hand-cut seasonal fresh fruits with berries and cream \$6.95 per person
fresh cut garden vegetables with ranch dip \$ 6.95 per person
individual flavored yogurts \$2.50 each

TECHNOLOGY



Courtyard Marriott Audio & Visual

All AV equipment is owned and operated by the hotel. Each client is entitled to supply their own AV with notification to hotel.

8ft screen & AV cart	50.00
LCD Projector	250.00
Poly Conference Phone	85.00
Flipchart with markers & paper	35.00
Easel	20.00
Lapel or Wireless Microphone	60.00
Sound Patch/Mixer	100.00
Internet (private connection)	100.00



ADDITIONAL INFORMATION

Service charge and sales tax service charges and sales tax will be added the cost of all food.

The service charge of 21% and sales tax of 9.50% is subject to change without notice.

Your final guarantee must be confirmed seven days prior to the event. The final guarantee is not subject to reduction within 72 hours of the event. This amount will be charged even if a lower number of guests should attend. Menu selections are required 7 days prior to the event.

Corkage fees if wine, champagne or sparkling cider be brought into the hotel, There is a corkage fee of \$10.00++ per bottle.

Decorations the hotel does not permit any items to be affixed to the walls, floors or ceilings.

All music functions must end by 11:00pm.

The hotel is not responsible for any lost, stolen or damaged items left in the hotel prior to, during or following your event.

Due to health standards and insurance liabilities, the hotel does not allow any food & beverage to be brought in and or removed from the banquet rooms.