



All Wedding Packages at Courtyard Mission Valley Include:

- Menu Tasting Prior to the Event
- Classic White or Ivory Table Linens
- Napkin Color of Your Choice
- Mirror and Votive Candles to Enhance your Centerpiece
- Complete Set-Up of Tables and Chairs
- Dance Floor and Staging for DJ or Band
- Wedding Cake Cutting and Serving
- Champagne/Sparkling Cider Toast (1 glass per person)
- Complimentary Self Parking
- Complimentary Guest Suite for the Bride and Groom
(based on availability)
- Special Room Rates for Out-of-Town Guests (based on availability)

Silver Memories | \$45

Includes your choice of Salad,, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Starters

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

-Or-

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Entrees

Choice of Two

Seared Chicken Breast

Lemon-Sage Butter, Basmati-Toasted Almond Rice

Baked Mahi-Mahi

Mango Beurre Blanc, Steamed Jasmine Rice

Sliced Beef Tri-Tip

Herb Pan Jus, Roasted Redskin Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Silver Romance | \$55

Includes your choice of Salad, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Starters

Choice of One

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Iceberg Wedge Salad

With Crumbled Bleu Cheese, Ripe Tomato, Hickory Bacon & Bleu Cheese Dressing

Fancy Field Greens

Mixed Baby Lettuces with Red Grapes, Candied Walnuts & Champagne Vinaigrette

Wild Mushroom Soup en Croute

With French Brie & Creamed Sherry, Capped in Puff Pastry

Entrees

Choice of Two

Pan-Seared Balsamic Chicken

Grilled Tomato-Basil Relish, Toasted Orzo-Parsley Pilaf

Grilled Fresh Salmon

Roasted Corn-Thyme Sauce, White and Wild Cranberry Sauce

Sliced New York Strip

Red Wine Reduction, Roasted Fingerling Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Silver Elegance | \$65

Includes your choice of Salad, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Starters

Choice of One

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Iceberg Wedge Salad

With Crumbled Bleu Cheese, Ripe Tomato, Hickory Bacon & Bleu Cheese Dressing

Fancy Field Greens

Mixed Baby Lettuces with Red Grapes, Candied Walnuts & Champagne Vinaigrette

Wild Mushroom Soup en Croute

With French Brie & Creamed Sherry, Capped in Puff Pastry

Entrees

Choice of Two

Prosciutto and Artichoke Stuffed Chicken Breast

Parmesan Cream, Angel Hair Pasta with Pesto

Baked Northern Halibut

Bay Shrimp-Sun Dried Tomato Hollandaise, Potato and Chive Pancake

Bleu Cheese Crowned Filet Mignon

Wild Mushroom Demi-Glace, White Truffle Mashed Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Gold Memories | \$72

Includes 2 Displayed Hors d'Oeuvres and a Hosted Bar Reception for 1 hour

Starters

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

-Or-

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Entrees

Includes your choice of Salad, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Choice of Two

Seared Chicken Breast

Lemon-Sage Butter, Basmati-Toasted Almond Rice

Baked Mahi-Mahi

Mango Beurre Blanc, Steamed Jasmine Rice

Sliced Beef Tri-Tip

Herb Pan Jus, Roasted Redskin Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Gold Romance | \$82

Includes 2 Displayed Hors d'Oeuvres and a Hosted Bar Reception for 1 hour

Starters

Choice of One

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Iceberg Wedge Salad

With Crumbled Bleu Cheese, Ripe Tomato, Hickory Bacon & Bleu Cheese Dressing

Fancy Field Greens

Mixed Baby Lettuces with Red Grapes, Candied Walnuts & Champagne Vinaigrette

Wild Mushroom Soup en Croute

With French Brie & Creamed Sherry, Capped in Puff Pastry

Entrees

Includes your choice of Salad, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Choice of Two

Pan-Seared Balsamic Chicken

Grilled Tomato-Basil Relish, Toasted Orzo-Parsley Pilaf

Grilled Fresh Salmon

Roasted Corn-Thyme Sauce, White and Wild Cranberry Sauce

Sliced New York Strip

Red Wine Reduction, Roasted Fingerling Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Gold Elegance | \$92

Includes 2 Displayed Hors d'Oeuvres and a Hosted Bar Reception for 1 hour

Starters

Choice of One

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Iceberg Wedge Salad

With Crumbled Bleu Cheese, Ripe Tomato, Hickory Bacon & Bleu Cheese Dressing

Fancy Field Greens

Mixed Baby Lettuces with Red Grapes, Candied Walnuts & Champagne Vinaigrette

Wild Mushroom Soup en Croute

With French Brie & Creamed Sherry, Capped in Puff Pastry

Entrees

Includes your choice of Salad, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Choice of Two

Prosciutto and Artichoke Stuffed Chicken Breast

Parmesan Cream, Angel Hair Pasta with Pesto

Baked Northern Halibut

Bay Shrimp-Sun Dried Tomato Hollandaise, Potato and Chive Pancake

Bleu Cheese Crowned Filet Mignon

Wild Mushroom Demi-Glace, White Truffle Mashed Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Platinum Memories | \$96

Includes 4 Tray Passed Hors d'Oeuvres and a Hosted Bar Reception for 2 hours

Starters

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

-Or-

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Entrees

Includes your choice of Salad, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Choice of Two

Seared Chicken Breast

Lemon-Sage Butter, Basmati-Toasted Almond Rice

Baked Mahi-Mahi

Mango Beurre Blanc, Steamed Jasmine Rice

Sliced Beef Tri-Tip

Herb Pan Jus, Roasted Redskin Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Platinum Romance | \$106

Includes 2 Displayed Hors d'Oeuvres and a Hosted Bar Reception for 1 hour

Starters

Choice of One

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Iceberg Wedge Salad

With Crumbled Bleu Cheese, Ripe Tomato, Hickory Bacon & Bleu Cheese Dressing

Fancy Field Greens

Mixed Baby Lettuces with Red Grapes, Candied Walnuts & Champagne Vinaigrette

Wild Mushroom Soup en Croute

With French Brie & Creamed Sherry, Capped in Puff Pastry

Entrees

Includes your choice of Salad, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Choice of Two

Pan-Seared Balsamic Chicken

Grilled Tomato-Basil Relish, Toasted Orzo-Parsley Pilaf

Grilled Fresh Salmon

Roasted Corn-Thyme Sauce, White and Wild Cranberry Sauce

Sliced New York Strip

Red Wine Reduction , Roasted Fingerling Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Platinum Elegance | \$116

Includes 2 Displayed Hors d'Oeuvres and a Hosted Bar Reception for 1 hour

Starters

Choice of One

Classic Caesar Salad

Chopped Romaine Hearts with Croutons, Parmesan Cheese & Zesty Dressing

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English Cucumber & Choice of Dressings

Iceberg Wedge Salad

With Crumbled Bleu Cheese, Ripe Tomato, Hickory Bacon & Bleu Cheese Dressing

Fancy Field Greens

Mixed Baby Lettuces with Red Grapes, Candied Walnuts & Champagne Vinaigrette

Wild Mushroom Soup en Crouete

With French Brie & Creamed Sherry, Capped in Puff Pastry

Entrees

Includes your choice of Salad, with the Chef's choice of Fresh Seasonal Vegetables, Bakery Rolls & Butter, Starbucks® Coffee, Decaffeinated Coffee & Hot Tazo® Teas & Water

Choice of Two

Prosciutto and Artichoke Stuffed Chicken Breast

Parmesan Cream, Angel Hair Pasta with Pesto

Baked Northern Halibut

Bay Shrimp-Sun Dried Tomato Hollandaise, Potato and Chive Pancake

Bleu Cheese Crowned Filet Mignon

Wild Mushroom Demi-Glace, White Truffle Mashed Potatoes

Grilled Portobello Mushroom Stack

Charred Tomato, Sautéed Spinach

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Children's Plated Dinner Service | \$19

Available for guests 8 years and younger

Grilled Hamburger

Sesame bun with sliced tomato, lettuce, dill pickle
French fries and fruit cup

-Or-

Chicken Tenders

French fries and fruit cup

-Or-

Pizza

Choice of cheese, pepperoni and sausage
Served with fruit cup

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Courtyard San Diego Mission Valley/Hotel Circle · 595 Hotel Circle S. · San Diego, CA 92108 · 619.481.5888

Hors d'Oeuvres Choices

(Gold & Platinum Packages)

Cold

Roast Beef and Grilled Asparagus Wrap
Tomato-Fresh Mozzarella Napoleon
Chilled Red Potato with Sour Cream, Bacon, and Chive

Hot

Black Bean, Green Chile, and Monterey Jack Cheese Quesadilla
Lump Crab Cake with "Old Bay" Aioli
Parmesan Artichoke Heart with Lemon Pepper Mayonnaise

**Don't see what you are looking for? Contact our event team at LindseyS@courtyardsd.com or 619.481.5888 about customizing a menu for your special day! Our knowledgeable Chef and staff can accommodate most budgets and menu requests.*

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A La Carte Hors d'Oeuvres

Cold

Order increments of 10, priced per piece

Jumbo Shrimp Cocktail	\$3.25
Assorted Finger Sandwiches	\$2.25
Roast Beef and Grilled Asparagus Wrap	\$2.50
Tomato-Soft Mozzarella Napoleon	\$2.25
Chilled Red Potato with sour Cream, Bacon and Chive	\$2.50
Mini BLT on Toasted Sourdough	\$2.75
Crab and Avocado Tostadita with Fresh Fruit Salsa	\$3.00

Hot

Order increments of 10, priced per piece

Seared Teriyaki Chicken Skewer	\$2.50
Grilled Beef and Cheddar Slider	\$3.00
Black Bean, Green Chile and Jack Quesadillas	\$2.00
Lump Crab Cake with "Old Bay" Aioli	\$2.75
Vegetable Spring Rolls	\$2.25
Buffalo or Thai Spiced Chicken Wings	\$2.00
Parmesan Artichoke Heart with Lemon-Pepper Mayonnaise	\$2.00

Carving Stations

Montreal Spiced Rubbed New York Strip with Creamy Horseradish (serves 25)	\$300.00
Roasted Turkey served with Orange-Cranberry Chutney (serves 30)	\$250.00
Mango-Mustard Glazed Ham served with Honey Mustard (serves 50)	\$275.00

Carving Stations include Warm Rolls and Condiments

All Carving Stations require a Chef Attendant at \$50 per Carving Station

Carving Stations are limited to the same room for a 2 hour maximum presentation.

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Display Stations

Fresh Vegetable Crudités

Display of Garden Fresh Vegetables
Served with Ranch Dip
\$2.95 per person

International Cheese Display

Imported and Domestic Cheeses
Sliced French Bread and Crackers
\$3.50 per person

Fresh Seasonal Fruit Display

Fresh Seasonal Fruit and Berries
Served with Mint Yogurt Sauce
\$4.00 per person

Bruschetta Bar

Tomato-Basil-Parmesan
Artichoke-Fresh Spinach-Olive
Grilled Sliced Ciabatta
\$4.50 per person

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Beverages

	Hosted	Cash
Premium Brands	\$7.25	\$8.25
Premium Wines by the Glass	\$7.75	\$8.75
Cognacs & Cordials	\$8.50	\$9.50
Domestic Beer	\$5.00	\$6.00
Imported Beer	\$5.50	\$6.50
Soft Drinks	\$4.00	\$4.00
Mineral Water	\$4.50	\$4.50

	First Hour	Additional Hours
Hosted Call Bar	\$15.00	\$7.00
Hosted Premium	\$17.00	\$8.00

Premium Selections

- Smirnoff
- Tanqueray Gin
- Jack Daniel's
- Crown Royal Canadian Whiskey
- Jose Cuervo
- Bacardi
- Hennessey Cognac
- Grant's

Cordials/Cognacs

- DiSaronno Amaratto
- Bailey's Irish Cream
- Kahlua

Domestic Beer

- Budweiser
- Bud Light
- Miller Lite
- Coors Lite

Imported Beer

- Corona
- Samuel Adams
- Amstel Light
- Heineken

Party Beverages

Fruit Punch (Non-Alcoholic)	\$30 per gallon
Champagne Punch	\$75 per gallon
Mimosa	\$75 per gallon
Margarita	\$90 per gallon
Sangria	\$90 per gallon
Mai Tai Punch	\$100 per gallon

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Catering Policies & Procedures

The success of your function is important to us and in order to ensure a professional and successful event, we ask that you review the policies outlined below.

Menu Selection:

Enclosed for your consideration, are suggested menu selections. We welcome the opportunity to create menus and themes specific to your event.

Guest Guarantee:

In arranging private functions, the final guaranteed number must be received by the catering office 72 business hours prior to your event. This is the minimum number for which you will be charged. If no guarantee is received the original number of expected guests will be used by the catering department and charged accordingly.

An increase in guaranteed attendance will be accepted up to 24 hours before the function (48 hours over the weekend). No reductions in guarantee will be accepted less than 72 hours prior to the event. The hotel will set 5% over the final guarantee, with food prepared for 3% over the final guarantee.

Banquet and/or meeting facilities are assigned by the Hotel to accommodate the expected attendance indicated at the time of confirmation. The Hotel reserves the right to move your event to appropriate space within the hotel if it deems necessary, or if the attendance differs from the numbers originally contracted.

Only the person signing the contract or his/her representative can make modifications to the contract either prior to or during the function.

Service Charge and Sales Tax:

22% Service Charge and State sales tax of 7.75% will be added to all products and services unless it is stated in writing that the price includes such taxes. California Law, (Regulation 1603 and annotation 55000780) states that the service charge is subject to sales tax. Individuals are not tax exempt unless payment is made by a tax exempt organization and completed tax exempt forms are presented at the time of payment. A deposit of 25% is required upon confirmation of the contract. Full payment is required 72 hours prior to the event.

Prices are per person unless otherwise noted. Prices are subject to a 22% taxable service charge and 7.75% sales tax. Prices and fees subject to change.

Catering Policies & Procedures

Fees:

All meal functions under 20 people are subject to a \$100 labor charge.

There is a minimum bartender charge of \$100 per bar. If beverage sales exceed \$350.00 per bar, the bartender charge will be waived.

Carving Station or Attendant Fees are subject to \$50.00 labor charge.

Changes to the agreed set up on the signed banquet event order at the start of the function, are subject to a \$100 labor charge. Additional fees will apply if scheduled times are extended beyond the agreed banquet event order times.

Alcoholic Beverages:

The Courtyard by Marriott San Diego Mission Valley is responsible for the sales and service of all alcoholic beverages under the California State Liquor Commission. No alcoholic beverages shall be brought into the hotel from outside sources by the patron or attendees.

Special Catering Needs:

Our Catering Department can make arrangements for special floral displays, entertainment, ice carvings, audio visual equipment and theme parties at an additional cost. Engineering charges may apply for special presentations.

Special Dietary Request:

Please discuss considerations with your catering manager. Our culinary team will be happy to assist.

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