



Welcome to a Refreshing Approach to Events

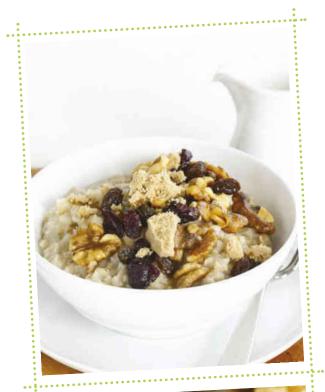
Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of 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, pricing and space plans 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.

Looking forward to serving you soon,

The Courtyard Events Team







### breakfast

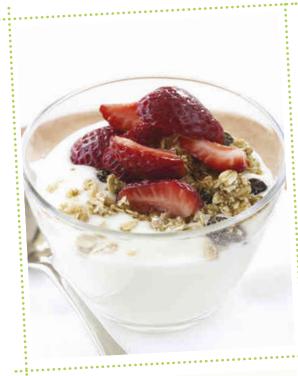
The Continetal | 13.95
Chilled Juices
Sliced Seasonal Fruit
Assorted Breakfast Breads
Starbucks Coffee & Assorted Tazo Teas

The Contental Plus | 17.50
Chilled Juices
Sliced Seasonal Fruit
Assorted Breakfast Breads
Assorted Yogurt with Granola
Starbucks Coffee & Assorted Tazo Teas

The All American | 17.95
Chilled Juices
Sliced Seasonal Fruit
Assorted Breakfast Breads
Scrambled Eggs
Choice of Bacon or Sausage
Breakfast Potatoes
Starbucks Coffee & Assorted Tazo Teas

The Courtyard Buffet | 22.95
Chilled Juices
Sliced Seasonal Fruit
Assorted Breakfast Breads
Bacon & Sausage
Choice of Pancakes, French Toast or Breakfast
Potatoes
Choice of Cold Cereals or Oatmeal
Starbucks Coffee & Assorted Tazo Teas







### breaks

Flavored Non-Fat Yogurt | 3.00 Priced per Person

Assorted Breakfast Breads, Muffins & Danish | 35.00 Priced per Dozen

> Assorted Bagels | 40.00 Served with Cream Cheese Priced per Dozen

Courtvard by Marriott Fairfield Napa Valley Area







### **breaks**

Starbucks Coffee | 45.00 Regular & Decaf Served with Sweeteners and Cream Priced per gallon

Assorted Hot Tazo Tea | 35.00 Assorted Regular and Herbal Teas Served with Sweeteners, Lemon and Cream Priced per gallon

> Lemonade | 14.00 Priced per Pitcher

Iced Tea | 15.00 Served with Sweeteners and Lemon Priced per Pitcher

> Fruit Punch | 32.00 Priced per Gallon

Soft Drinks | 3.00 Bottled Water and Assorted Soda

Chilled Juice | 22.00 Orange, Cranberry or Apple Priced per Pitcher







#### breaks

Salty Snacks | 3.00 Assorted Individual Bags of Chips & Pretzels

Freshly Popped Butter Popcorn | 3.00 Price per Person

Tortilla Chips with Salsa & Guacamole | 28.00 Priced per Bowl (serves 4-6 people)

> Fresh Baked Cookies | 24.00 Price per Dozen

Rich Fudge Brownies | 30 Price per Dozen

Assorted Candy Bars | 30.00 Priced per Dozen

Assorted Granola, Nutrigrain & Cliff Bars | 35.00
Priced per Dozen

Fresh Sliced Seasonal Fruit | 4.50 Price per Person

> Fresh Whole Fruit | 2.50 Priced per Piece







#### lunch

The Napa Deli Buffet | 20.95

Mixed Garden Salad with Choice of Dressing
Choice of Potato Salad, Pasta Salad, Macaroni
Salad, or Quinoa Salad

Sliced Roast Beef, Turkey, Ham, Pepperoni &
Salami
Assorted Sliced Cheeses
Lettuce, Tomato, Onion, Pickles
Assorted Breads
Assorted Cookies or Brownies
Add 1.00 for Roasted Veggies

Add 3.00 for Hot Pastrami, Roast Beef, or
Pulled Pork
Starbucks Coffee & Ice Tea

The Soutern Picnic Mixed Garden Salad with Choice of Dressing Choice of Potato Salad, Coleslaw or Macaroni Salad

Choice of (one to three) Sweet & Tangy BBQ Chicken, Succulent Barbeque Pork Ribs, Southern Fried Chicken or Slow Cooked BBQ Beef Brisket

Choice of (two) Baked Beans, Macaroni & Cheese, Mashed Potatoes, Corn on the Cob or Collard Greens

Peach. or Apple Crumble, w/Whipped Cream
Sweet Cornbread
Starbucks Coffee & Lee Too

Starbucks Coffee & Ice Tea \$25.95\* One Item Entree \$30.95\*Two Item Entrée 35.95\* Three Item Entree







#### lunch

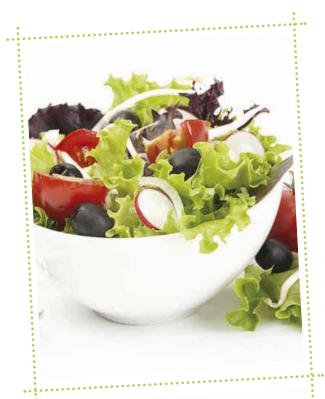
The Cabana Maxican Buffet Southwest Green Salad with Cilantro Lime Ranch

Fresh Made Tortilla Chips Choice of Authentic Chicken or Beef Enchiladas, Slow Roasted Chicken or Pork CarnitaTacos or Roasted Vegetables served with

Soft Flour Tortillas, Crunchy Corn Tortillas, Lettuce, Shredded Cheddar Cheese, Diced Vegetables,

Salsa, Guacamole & Sour Cream
Refried Beans or Black Beans
Spanish or Cilantro Rice
Churros and Ice Cream
Starbucks Coffee & Ice Tea
23.95 One entrée 29.95 Two Entrée 32.95
Three Entrée







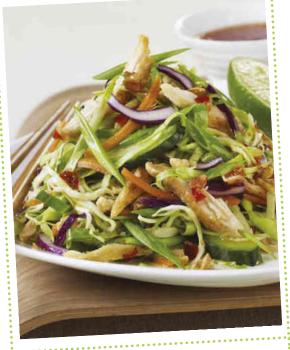
#### lunch

The Vino Italiano Classic Caesar Salad Choice of Caprese Salad, Grilled Vegetable Platter Choice of Chicken.or Beef Choice of Balsamic, Marsala, or Picatta Sauce Choice of one Shrimp Pasta with Sundried Tomato Sauce, Creamy Pesto Rotelli Pasta, or Tuscany Style Pasta Choice of House made Meat Lasagna, or Graden Vegetable Lasagna Fresh made Cannolis with Hazelnut Mascarpone Filling Garlic Breadsticks Coffee & Ice Tea 27.95 One Entrée 30.95 Two Entrée 32.95 Three entrée

The Great Asian Buffet
Asian Garden Salad
Choice of Fresh Sliced Seasonal Fruit, Spring
Rolls, or Potstickers
Choice of Sweet & Sour Chicken, or Pork,
Teriyaki Chicken, Or Beef, or Mongolian Beef
(spicy)
Choice of Fried, Or Steamed White Rice, or
Vegetable Chow mein
Cheesecake Filled Wonton
Starbucks Coffee & Ice Tea
26.95 One Entrée 31.95 Two Entrée 36.95 Three
Entree







The Grand Cuvee-Build Your Own Buffet
International Cheese Display
Fresh Sliced Seasonal Fruit Display
Choice of Garden Salad, Classic Caesar Salad,
or Spring Mix Salad
Choice of (two): Potato Salad, Pasta Salad,
Macaroni Salad, or Quinoa Salad
Choice of (one): White Rice, Rice Pilaf, Baby
Red Potatoes or Mashed Potatoes
Seasonal Steamed Vegetables, or Roasted
Vegetables

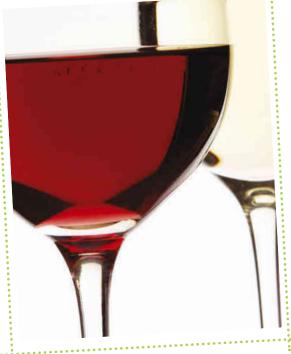
Bone-in Chicken with Choice of: Herb Roasted, Marsala, or Chardonnay Sauce Choice of Baked Filet of Salmon or Cod, with Citrus Ponzu Glaze, or Lemon Beurre Blanc Caper Sauce

Choice of Marinated Slow Roasted Prime Rib,
Top Round, or Beef Brisket, with Au Jus &
Horseradish Cream Mixture
Dessert choice of Cheesecake (with
Strawberry, Melba, or Tuxedo Sauces, Triple
Chocolate, Lemon, or Carrot Cake, Brandy
Infused Bread Pudding, Apple, or Peach
Crumble

Rolls & Butter Starbucks Coffee & Iced Tea 42.95 Two Entrée 49.95 Three Entrée 56.95 Four Entree







Chicken Florentine | 32.00 Breaded & Baked Chicken Breast Stuffed with Cream Cheese & Chopped Spinach

Chicken Marco Polo | 32.00 Chicken Breast Stuffed with Cream Cheese Sliced Mushrooms & Chopped Ham

Chicken Chardonnay | 27.00 Chicken Breast served with a Creamy Chardonnay Sauce

Chicken Marsala | 28.00 Chicken Breast served with House made Marsala Sauce

Chicken Dijon | 30.00 Chicken Breast served with a Tangy Dijon Mustard Sauce

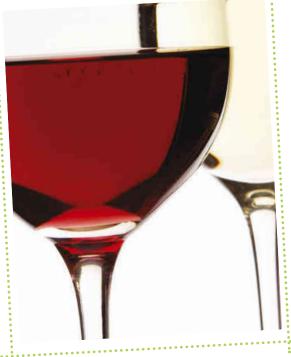
Herbed Chicken | 28.00 Chicken Breast Marinated in Fresh Herbs then Grilled to Perfection

Add Four Prawns to Entree' | 10.00

All Selections include Mixed Garden Salad, Chef's Selection of Starch, Assorted Rolls and Butter and Chef's Dessert







Grilled New York Steak | 39.00
Choice of Sauce:
Au Jus
Horse Radish
Parmesan with Sautéed Mushrooms
Peppercorn Sauce
Brown Mustard Sauce
Bleu Cheese Crumbles

Prime Rib | 38.00
Choice of Sauce:
Au Jus
Horse Radish
Parmesan with Sautéed Mushrooms
Peppercorn Sauce
Brown Mustard Sauce
Bleu Cheese Crumbles

Grilled Rib Eye | 38.00
Choice of Sauce:
Au Jus
Horse Radish
Parmesan with Sautéed Mushrooms
Peppercorn Sauce
Brown Mustard Sauce
Bleu Cheese Crumbles

Add Four Prawns to Your Entrée | 10.00

All Selections include Mixed Garden Salad, Chef's Selection of Starch, Assorted Rolls and Butter and Chef's Dessert







Grilled Salmon | 34.00 Served on a Bed of Spinach and topped with Capers, Sun-dried Tomatoes and Sweet Basil

Grilled Swordfish | 38.00 Served on a Bed of Spinach and topped with Capers, Sun-dried Tomatoes and Sweet Basil

Sauteed Prawns | 32.00 Served with Garlic Butter or Chardonnay Sauce (8 Prawns per Order)

> Fried Cod | 24.00 Served with White Sauce

All Entree Choices are Served with Seasonal
Vegetables and Choice of One of the Following
White Rice
Rice Pilaf
Roasted Baby Potatoes
House Made Mashed Potatoes

All Selections include Mixed Garden Salad, Chef's Selection of Starch, Assorted Rolls and Butter and Chef's Dessert







Napa Pasta Primavera | 23.00 (Vegetarian)

Sonoma Caprese Salad | 25.00 (Vegetarian)

Potato Medley | 23.00 Sauteed Seasonal Vegetables with Optional Cheese. (Vegetarian)

Penne Pasta | 25.00 Sauteed with Tomatoes, Fresh Basil and Garlic (Vegetarian)

> Grilled Vegetable Panini | 24.00 Cheese Optional (Vegetarian)

All Entree Choices are served with Seasonal
Vegetables and Choice of One of the Following
White Rice
Rice Pilaf
Roasted Baby Potatoes
House Made Mashed Potatoes

All Selections include Mixed Garden Salad, Chef's Selection of Starch, Assorted Bread and Butter and Chef's Dessert







Artichoke & Sun Dried Tomato Brochette (50 pieces) | 100.00

Assorted Gourmet Canapés (50 pieces) | 125

Shrimp Cocktail (50 pieces) | 175.00 served on ice with lemon wedges and Cocktail Sauce

Pork Spring Rolls (50 pieces) | 100.00

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Crab Cakes (50 pieces) | 175.00

Cordon Bleu (50 pieces) | 125.00

Mushroom Vol Au Vent (50 pieces) | 175.00

Chicken Teriyaki Skewers (50 pieces) | 175.00

Hibachi Beef Skewers (50 pieces) | 175.00

Mini Quiche (50 pieces) | 125.00

Spring Rolls (50 pieces) | 80.00

Buffalo Wings (50 pieces) | 125.00

Meatballs (50 pieces) | 100.00

Chicken Drumettes (50 pieces) | 150.00

Philo Wrapped Asparagus (50 pieces) | 125.00







Crudite Display
Fresh Seasonal Vegetables with Bleu Cheese &
Ranch Dipping Sauce

Small Tray (50 people) \$150.00 Large Tray (100 people) \$275.00

California Fruit Display Fresh Honeydew, Cantaloupe, Pineapple, Kiwi & other Seasonal Fruits

> Small Tray (50 people) \$175.00 Large Tray (100 people) \$325.00

Antipasto Display Grilled Italian Vegetables,Artichoke hearts, Olives, Italian Meats & Cheeses served with Baguettes

> Small Tray (50 people) \$195.00 Large Tray (100 people) \$375.00

Domestic & International Cheese Display Served with Baguettes & Gourmet crackers

> Small Tray (50 people) \$225.00 Large Tray (100 people) \$400.00

Spanakopita (50 pieces) | 145.00

Caprese Skewers (50 pieces) | 100.00

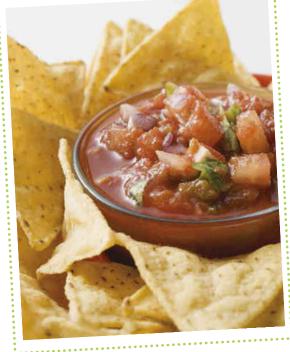




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No-Host Bar
Domestic Beer - \$5.00
Imported Beer - \$6.00
House Wine - \$6.00
Well Cocktail - \$6.00
Call Cocktail - \$7.00
Premium Cocktail - \$8.00
Top Shelf Cocktail - \$10.00
Soft Drinks - \$3.00
Bottled Water - \$3.00

A \$100.00 labor fee will be charged per bartender per bar, unless a minimum of \$300.00 per bar is acheived

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# technology

Projection Packages
Support Package:
Includes screen, power strip, extension cord,
a/v cart, electricity, assistance setting up client
equipment i.e. taping down all
cords - \$55.00

Overhead Projector Package: includes skirted cart, 6' or 8' tripod screen - \$75.00

27" TV/VCR Package: includes skirted cart, all cables - \$100.00

LCD Projector Package: includes skirted cart, 6' or 8' tripod screen, all cables - \$325.00

NOTE: Sound system REQUIRED for video package based on number of people.

Screens 6' or 8' tripod screen - \$35.00

10' Model C Screen - \$75.00

6' X 8' Fast Fold Screen w/ Black Dress Kit - \$100.00

Pull down Screen. - \$30.00







# technology

Projection
Overhead Projector - \$50.00

27" TV w/Skirted Cart - \$95.00

LCD Data / Video Projector - \$250.00

DVD Player - \$35.00

Audio Handheld Wired Microphone - \$25.00

UHF Wireless Microphone System (Specify handheld or lavaliere) - \$85.00

4 Channel Audio Mixer - \$45.00

16 Channel Mixer - \$85.00 (Larger mixers available upon request)







# technology

Miscellaneous
34" Skirted A/V Cart - \$15.00
54" Skirted A/V Cart - \$25.00
Projection Stand - \$15.00
Flipchart Easel - \$15.00
(paper pad/markers \$10.00)
Polycom Speakerphone - \$75.00
Laser Pointer - \$15.00

Function Accessories Dance Floor - \$100.00 Riser- \$100.00

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### considerations

MEAL TASTING -Complimentary tastings may be arranged for two (2) people & scheduled no earlier than two (2) months prior to the event. Additional guests may be added at an additional cost.

CAKE CUTTING - The Courtyard by Marriott Fairfield will allow a specialty cake to be brought into hotel at a charge of \$3.00 per person, plus tax & service charge.

ADDITIONAL BUFFET STATIONS - Buffet Stations will be set-up & available for:

(25-50) guests - 30 minutes or +\$50.00

(50-150) guests - 60 minutes or +\$100.00

(150-250) guests - 90 minutes or +\$150.00

Under no circumstances will a buffet be available for more than 90 minutes. Leftover food can NOT be removed from the Hotel.

OUTSIDE CATERING -No food or beverage may be brought into the Hotel without prior approval & the Hotel does not permit the removal of any food items with the exception of wedding cakes, ethnic foods & unopened wine.

DECORATIONS - Please consult our Catering Manager regarding decorations, which must be approved prior to arrival. NO confetti is allowed.

SERVICE CHARGE AND SALES TAX - All prices are subject to 21% Service Charge & 8.625% Sales Tax. In keeping with California Law, all service charges are taxable.

