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Santa Clarita Valencia



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

Santa Clarita Valencia



**breakfast**

**Santa Clarita Continental | \$11.95**

Served with freshly brewed Starbucks coffee, decaffeinated coffee, Tazo teas, orange and cranberry juice, hand-cut seasonal fresh fruit, fresh baked pastries: croissants, scones and specialty muffin with creamy butter and assorted preserves

**Valencia Continental | \$13.95**

Served with freshly brewed Starbucks coffee, decaffeinated coffee, Tazo teas, orange and cranberry juice, hand-cut seasonal fresh fruit, yogurt parfait, whole wheat and plain bagels, assortment of cream cheese, fresh baked pastries: croissants, scones, coffee cake with creamy butter and preserves, assorted breakfast cereals and milk

**Courtyard Breakfast Table | \$15.95**

Served with freshly brewed Starbucks coffee, decaffeinated coffee and Tazo teas, orange and cranberry juice, assortment of pastries: croissants, scones, specialty muffins, bagels and assortment of cream cheese, fluffy scrambled eggs, smoked crispy Canadian bacon, maple savory pork sausage, seasoned breakfast potatoes and fresh cut fruit platter, Belgian waffles with warm maple syrup



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## breakfast

### Breakfast Enhancements

Omelet Station | add \$7.95 per person  
Order eggs however you like, sunny side up, over easy, scrambled or omelet with fresh tomatoes, button mushrooms, baby spinach, red onions, diced peppers, smoked ham, oven roasted turkey, chopped crispy bacon, seasoned potatoes, scallions, shredded jack cheese and cheddar cheese, home made mild salsa rojo and green spicy avocado sauce

French Toast | add \$4.95 per person  
Thick cut french toast with warm maple syrup and fresh cut strawberries

Oatmeal Station | add \$3.95 per person  
Hot Oatmeal with dried cranberry, raisins, brown sugar, fresh blueberries, warm milk, and toasted walnuts



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## **lunch**

### Lunch Buffet

Minimum of 10 guests

Includes freshly brewed iced tea or lemonade

### Taco cart | \$18.00

Grilled chicken, grilled carne asada, corn and flour tortilla, cilantro, onions, homemade tortilla chips, house salad, pinto beans, rice, red mild salsa and spicy avocado salsa

### Bistro Style Deli Table | \$20.00

Loaded potato and bacon cheddar soup, classic caesar salad with special house dressing, lean cut roasted beef, oven roasted turkey, smoked ham, genoa salami, havarti cheese, mild cheddar cheese, la brea sourdough bread, european baker wheatberry bread, bistro house sauce, sriracha mayonnaise, grey poupon mustard, mayonnaise, fresh cut fruits, and home baked chocolate cookies

### Little Italy Table | \$23.00

Tomato bisque soup, roasted vegetables warm salad marinated on red wine vinaigrette, tomato basil with cheese crostini, bolognese penne pasta, chicken alfredo fettucine pasta, garlic parmesan bread and tiramisu cake



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## lunch

### Lunch Buffet

Minimum of 10 guests

Includes freshly brewed iced tea or lemonade

### Mediterranean Table | \$27.00

Greek Salad with cherry tomatoes, English cucumber, crumbled feta cheese, kalamata olives and balsamic oil vinaigrette, chicken kabob, beef luleh kabob, grilled green and yellow squash, oven roasted roma tomato and white onion, classic hummus, garlic sauce, pita bread, rice pilaf and baklava

### Louisiana Style Picnic Table | \$29.00

Red potato salad, corn on the cob, deviled egg, slow cooked dry rub baby back ribs, barbecue chicken wings, sautéed kale with smoked bacon, homemade corn bread, creamy macaroni salad



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## lunch

### Plated Lunch

Includes freshly brewed iced tea or lemonade, assorted rolls with sweet butter and chef's choice of dessert

#### Asian Chicken Salad | \$15.00

Grilled marinated chicken breast, iceberg lettuce, shredded carrots, red cabbage, honey roasted peanuts, sesame oriental dressing

#### Chicken Caesar Salad | \$15.00

Grilled marinated chicken breast served over crisp heart romaine lettuce and tossed with creamy Caesar dressing, grated parmesan cheese and garlic croutons

#### Hummus Bowl Salad | \$15.00

Classic hummus, baby spinach, English cucumber, Kalamata olives, tomatoes, avocados and red cabbage tossed in Tessemæ French Dressing

#### California Cobb Salad | \$16.00

Avocados, sliced red onions, roma tomatoes, grilled chicken, crispy bacon, hard boiled egg and crumbled Gorgonzola cheese with ranch dressing



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## **lunch**

### Plated Lunch

Includes freshly brewed iced tea or lemonade, assorted rolls with sweet butter and chef's choice of dessert

### Bistro burger | \$16.00

Angus burger cooked medium well, tomatoes, lettuce, bistro sauce served with seasoned fries

### Chicken Quesadilla | \$15.00

Flour tortilla, grilled chicken, shredded cheddar and jack cheese, tomatoes, pico de gallo, sour cream

### French Dip Cheddar Sandwich | \$15.00

La brea ciabatta bread, top round roast beef, sharp cheddar cheese, served with au jus and side of seasoned fries

### Turkey BLT Sandwich | \$15.00

Toasted sourdough bread with mayonnaise, oven roasted turkey breast, tomatoes, crispy smoked bacon and side of seasoned fries



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## lunch

### Plated Lunch

Includes freshly brewed iced tea or lemonade, assorted rolls with sweet butter and chef's choice of dessert

#### Sicilian Shrimp Basil Pasta | \$18.00

Shrimp sautéed with red bell peppers, tomatoes, fresh basil tossed with angel hair pasta and served with toasted garlic cheese bread

#### Creamy Chicken Alfredo Pasta | \$16.00

Grilled chicken breast marinated with Italian herbs, homemade creamy alfredo sauce on a buttered linguine pasta served with toasted garlic cheese bread

#### Grilled Skirt Steak | \$18.00

Marinated skirt steak\*, Idaho baked potatoes with sour cream and chives, steamed vegetable medley \*prepared medium well

#### Herb Roasted Half Chicken | \$20.00

Served with garlic mashed red potatoes, sautéed cherry tomatoes and green beans

#### Baked Salmon Steak | \$22.00

Baked salmon steak on honey mustard garlic aioli, Idaho baked potato with sour cream, chives, and roasted vegetable medley



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## dinner

Dinner Buffet  
Minimum 25 guests  
Includes freshly brewed iced tea or lemonade  
and assorted rolls with creamy butter

One Entrée | \$28.00  
Two Entrée | \$30.00  
Three Entrée | \$34.00

Salads  
(choice of one)

Classic Caesar Salad  
Chopped hearts of romaine, grated Parmesan  
cheese, garlic croutons, and Caesar dressing

Wedge Salad  
Quartered boston iceberg lettuce, crumbled  
gorgonzola cheese, chopped crispy smoked  
bacon, diced roma tomatoes with bleu cheese  
dressing

Valencia Kale Salad  
Curly kale tossed with mesclun mix, valencia  
oranges, dried cranberries, caramel walnuts  
with red vinaigrette



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## dinner

Accompaniments  
(choice of two per first entree, one more for each additional entree)

Loaded baked potato soup  
Broccoli and cheese soup  
Steamed white rice  
Sauteed zucchini and squash  
Baked Potato with sour cream and chives  
Mashed Potatoes  
Steamed Broccoli and Cauliflower  
Sauteed Sweet Corn and Red Bell Peppers

Desserts  
(choice of one)

Tiramisu  
New York cheese cake  
Assorted fresh baked cookies



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## dinner

Buffet Entrees

Grilled Lemon Caper Chicken

Barbecue Baby Back Ribs

Baked Salmon  
on fresh garlic, cilantro, and lemon

Hawaiian Grilled Chicken  
Marinated on pineapple and teriyaki sauce

Beef Tenderloin  
herb roasted and garnished with root  
vegetables

Braised Beef Brisket  
served with red wine sauce



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## dinner

### Plated Dinner

Includes freshly brewed iced tea or lemonade, assorted rolls with creamy butter and a choice of salad and dessert

Salads  
(choice of one)

### House salad

Hearts of romaine lettuce with cherry tomatoes, carrots, cucumber, and croutons with ranch and red wine vinaigrette dressings

### Winter Kale Salad

Mixed greens tossed with curly kale with strawberries, caramel walnuts, and granny smith apple tossed in olive oil

Desserts  
(choice of one)

### Tiramisu

New York cheese cake



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## dinner

### Dinner Entree

Country Fried Chicken | \$19.00  
Served with classic mashed potato and steamed vegetable medley

8 oz. Grilled Rib Eye Steak | \$26.00  
Served with a Baked Potato sour cream and chives, grilled asparagus and heirloom tomatoes

Pan Fried Cod | \$22.00  
Served with Rice Pilaf, sautéed red bell peppers and button mushrooms

Homemade Meat Lasagna | \$20.00  
Served with grilled zucchini and yellow squash and parmesan crusted garlic toast

Blackened Tiger Prawn Shrimp | \$25.00  
16 to 20 tiger prawn shrimp sautéed in green asparagus, shiitake mushrooms, bell peppers and onions on steamed white jasmine rice

Honey Baked Pork Loin | \$23.00  
Pork loin baked in pineapple juice and cinnamon brown sugar, topped with chopped charred pineapples and served with macaroni and cheese and steamed broccoli



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## breaks

Starbucks Coffee | \$42.00 per gallon  
Includes Creamers, Sugars  
(Flavored syrups available upon request)

Freshly Brewed Iced Tea | \$42.00 per gallon

Tazo Tea Service | \$42.00 per gallon  
1 Gallon Hot Water with assorted Tazo Teas,  
Creamers and Sugars

Bottled Water | \$2.75 each

Assortment of Canned Sodas | \$2.75 each

Pellegrino Sparkling Water | \$3.50 each



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## breaks

South of the Border Break | \$7.95  
Homemade tortilla chips, fresh red salsa, spicy guacamole, sour cream, cheddar cheese, chopped iceberg lettuce

Sweet Tooth Break | \$9.00  
Freshly baked assorted cookies, coffee cake, cherry brownies, caramel popcorn

Synergize Break | \$10.00  
Assorted flavored yogurts, fresh cut vegetable sticks with hummus dip, granola bars and energy bars, assorted nuts

Brunch Break | \$13.00  
Croissants, Scones, Specialty Muffins, hand cut fresh fruits, tomato basil mozzarella salad, warm spinach cheese quiche



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## reception

Priced per dozen

Yakitori Chicken Skewers | \$25.00

Deviled Eggs | \$15.00

Marinara Meatballs | \$17.00

Spinach Ricotta Quiche | \$25.00

Shrimp Pot Stickers | \$28.00

Vegetable Kabobs | \$20.00

Burger Sliders | \$18.00

Buffalo or Barbecue Chicken Wings | \$14.00

Caramelized Onions and Pear on Crostini |  
\$15.00

Grilled Asparagus Wrapped in Prosciutto |  
\$18.00



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## reception

Platters  
priced per 12 guests

Assorted Fresh Fruit and Local, Imported  
Cheese Display | 85.00  
Selection of cheeses served with fruits and  
berries, French bread and assorted crackers

Fresh Vegetable Crudites | \$75.00  
Carrot Sticks, Zucchini, Cauliflower, celery,  
Snap peas, Broccoli, Cucumber with ranch dip  
and cucumber

Assorted Pastries | \$25.00 per dozen  
Vie de France Croissants, Gourmet Muffins and  
Scones

Assorted bagels | \$28.00 per dozen  
With Selection of flavored cream cheese

Fresh Baked Cookies | 24.00 per dozen



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## technology

LCD Projector | \$200.00

Projector Screen | \$40.00

Polycom Speakerphone | \$50.00

Flip Chart and Easel | \$25.00

Whiteboard | \$20.00

Laser Pointer | \$10.00



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## considerations

### Service charges and Sales tax

Service charges and sales tax will be added to the cost of all food and beverages and applicable miscellaneous charges. The service charge of 20% and the sales tax of 9.0% is subject to change without notice.