

Courtyard by Marriot Los Angeles Westside Catering Wedding Menus



Dream Weddings

No two are alike, but they all have one thing in common.

Joy

*The pure kind, the unbridled kind
The kind that makes Father's eyes misty
And Grandmother's dance all night in stocking feet*

Your Dream Wedding

All Packages Include the Following

TABLE SPECIFICATIONS

Sweetheart Table or Head Table, Riser, Cake Table, Gift Table,
DJ Table, White Garden Chairs and Dance Floor

LINENS

White Floor Length Tablecloths and a Variety of Napkin Colors
White or Black Chairs Covers with an Assortment of Sash Colors

PARKING

Courtyard by Marriott offers Discounted Parking Rates for Your Guests

OVERNIGHT ACCOMMODATIONS

Sleeping Rooms for Out-of-Town Guests are Available at a Special Rate

HANSEN'S WEDDING CAKE

Your Choice of Any Hansen's Cake in the "Contemporary Series"
Complimentary Cake Cutting Service

CHAMPAGNE & CIDER TOAST

One Glass Per Person for the Traditional Toast

SLEEPING ROOM

After Your Reception Relax in a Complimentary Sleeping Room with Chocolate Covered
Strawberries and a Bottle of Chilled Champagne.
In the Morning, enjoy a Complimentary Breakfast Buffet.

MENU TASTING

Tasting for Two Guests to Customize Your Selections

CHILDRENS MENUS

Available Upon Request for Ages 3-11

Wedding Ceremony

VENUES

Outdoor Patio with Retractable Awning
Palisades Garden Ballroom
Studio Ballroom

Each Location Includes the Following

White Garden Chairs
Sash
Aisle Runner
Arch with Flowers
Contemporary Hedges and Topiaries
Microphone and Sound System

\$1,500.00 Package

Happily Ever After

SALADS

Choice of One

MIXED GREEN SALAD

Mixed Field Greens, Tomatoes, Cucumbers & Carrots with a Red Wine Vinaigrette

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce with Garlic Croutons & Parmesan Shavings with a Caesar Dressing

ENTRÉE

Choice of Two

HALF ROASTED CHICKEN – Served with a Fine Herb Sauce

CHICKEN MARSALA - Chicken Breast with a Mushroom Marsala Sauce

ATLANTIC SALMON – Served with a Beurre Blanc Sauce

ROASTED LONDON BROIL – Served with a Peppercorn Sauce

ROASTED BEEF TRI-TIP – Served with a Bordelaise Sauce

VEGETABLE WELLINGTON – Assorted Vegetables Filled with a Rich Duxelle
Surrounded by a Flaky Puff Pastry Dough

Choice of Herbed Tri-Color Roasted Potatoes, Garlic Butter Rice or
Buttermilk Mashed Potatoes with Chives

Choice of Haricot Vert with Mushrooms, Grilled Asparagus or Baby Carrots
Warm Rolls and Butter

Served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$47.00++ Per Person for Lunch

\$55.00++ Per Person for Dinner

A Dream Come True

This Package Comes with Floor Length Satin Tablecloths

HORS D'OEUVRES

Choice of Three

CRUDITES DISPLAY - An Assortment of Garden Vegetables with Ranch & Hummus Dip

FRESH FRUIT DISPLAY - A Selection of Seasonal Sliced Fruit

BRUSCHETTA – Diced Tomatoes, Fresh Basil with a Garlic Olive Oil Sauce on Toast

SMOKED SALMON CROSTINI – Served with a Lemon Dill Sauce

ASIAN SPRING ROLLS - Served with Sweet-and-Spicy Sauce

SPANAKOPITAS – Spinach & Feta in a Puff Pastry

MEATBALLS – Served with Marinara Sauce

SALADS

Choice of One

MIXED GREEN SALAD

Mixed Field Greens, Tomatoes, Cucumbers & Carrots with a Red Wine Vinaigrette

SPINACH PEAR SALAD

Spinach Leaves, Crumbled Gorgonzola Cheese & Candied Walnuts with a Citrus Vinaigrette

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce with Garlic Croutons & Parmesan Shavings with a Caesar Dressing

ENTRÉES

Choice of Two

CHICKEN FLORENTINE - Stuffed with Spinach and Mushrooms in a Creamy White Wine Sauce

CHICKEN MARSALA – Chicken Breast with a Mushroom Marsala Sauce

CORVINA FISH – Served with a Coconut Ginger Sauce

ATLANTIC SALMON – Served with a Beurre Blanc Sauce

BEEF SHORT RIB – Braised Beef Marinated in a Red Wine Sauce

N.Y. STRIP STEAK - 8-OZ. Served with a Roasted Garlic Peppercorn Sauce

FIRE ROASTED POLENTA – Roasted Peppers on Top of Creamy Polenta

Choice of Herbed Tri-Color Roasted Potatoes, Garlic Butter Rice or
Buttermilk Mashed Potatoes with Chives

Choice of Haricot Vert with Mushrooms, Grilled Asparagus or Baby Carrots
Warm Rolls and Butter

Served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$56.00++ Per Person for Lunch

\$64.00++ Per Person for Dinner

The Fairytale

This Package Comes with Floor Length Satin Tablecloths, Chiavari Chairs and Uplighting

One Hour Unlimited Call Brand Bar During Cocktail Hour

HORS D'OEUVRES

Choice of Three

CHEESE TRAY – A Variety of Imported & Domestic Cheeses with Assorted Crackers

JUMBO SHRIMP – Served with Spicy Cocktail Sauce & Lemon Wedges

BEEF SATAY– Tender Beef, Marinated in a Ginger, Garlic, Peppercorn and Teriyaki Sauce

THAI PEANUT CHICKEN SATAY– Chicken Tenderloin Marinated in a Delicious Blend of Roasted Peanuts and Thai Spices

BEEF SLIDERS – Beef with Caramelized Onions and Sharp Cheddar Cheese

PREMIUM MARYLAND LUMP CRAB CAKES - Fresh, Sweet Blue Swimming Jumbo Lump Crab Cake in a Light Savory Seasoning Blend, Served with Aioli Sauce

SALADS

Choice of One

MIXED GREEN SALAD

Mixed Field Greens, Tomatoes, Cucumbers & Carrots with a Red Wine Vinaigrette

SPINACH PEAR SALAD

Spinach Leaves, Crumbled Gorgonzola Cheese & Candied Walnuts with a Citrus Vinaigrette

CAPRESE SALAD

Cherry Tomatoes, Mozzarella Medallions & Fresh Basil Drizzled Balsamic Vinegar & Olive Oil

ENTRÉES

Choice of Two

CAJUN CHICKEN & PRAWNS DUET – Breaded Cajun Chicken with Grilled Prawns in a Garlic Parmesan Cream Sauce

MACADAMIA CRUSTED MAHI MAHI – Macadamia Nut Panko Crusted with Thai Coconut Basil Sauce

N.Y. STRIP STEAK & SALMON DUET – Strip Steak with a Mushroom Filling Sauce and Atlantic Salmon in a Beurre Blanc Sauce with Capers

PETITE FILET MIGNON – 6 oz. Petite Filet in a Merlot Basil Sauce

COUNTRY HERBED LAMB CHOPS – Served with a Balsamic & Cabernet Sauce

STUFFED PORTOBELLO – Stuffed with Spinach and Crispy Goat Cheese

Choice of Herbed Tri-Color Roasted Potatoes, Garlic Butter Rice or
Buttermilk Mashed Potatoes with Chives

Choice of Haricot Vert with Mushrooms, Grilled Asparagus or Baby Carrots
Warm Rolls and Butter

Served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$70.00++ Per Person for Lunch

\$78.00++ Per Person for Dinner

++ Indicates 23% Service Charge and 9.75% Tax In Addition to Price

Food Displays

Based on 40 Guests, Per Display

MINIATURE FINGER SANDWICHES

Assorted Tuna, Turkey & Ham on a Variety of Breads

\$140.00++ Per Display

CRUDITE DISPLAY

An Assortment of Garden Vegetables with Ranch and Hummus Dips

\$ 160.00++ Per Display

FRESH FRUIT DISPLAY

A Selection of Seasonal Sliced Fruit and Berries

\$175.00++ Per Display

SHRIMP CEVICHE

Served with Homemade Tortilla Chips

\$185.00++ Per Display

JUMBO SHRIMP

Served with Spicy Cocktail Sauce & Lemon Wedges

\$ 210++ Per Display

CHEESE TRAY

A Variety of Imported & Domestic Cheeses with Assorted Crackers and
Garnished with Fruit

\$ 260.00++ Per Display

Cold Hors D' Oeuvres

Based on 40 Pieces, Per Tray

BRUSCHETTA

Diced Tomatoes, Fresh Basil with a Garlic Olive Oil Sauce on Toast

\$ 120.00++ Per Tray

SMOKED SALMON CROSTINI

Topped with a Lemon Dill Sauce

\$ 130.00++ Per Tray

ASPARAGUS PROSCIUTTO

Served wrapped with Prosciutto with a Hollandaise Dipping Sauce

\$ 140.00++ Per Tray

PEAR ENDIVE

Stuffed Endive with Pears, Walnuts and Gorgonzola

\$ 150.00++ Per Tray

THAI CHICKEN WRAPS

Served in Lettuce Wraps with a Peanut Sauce

\$ 150.00++ Per Tray

Hot Hors D' Oeuvres

Based on 40 Pieces, Per Tray

SPANAKOPITAS

Spinach & Feta in a Puff Pastry

\$ 125.00++ Per Tray

ASSORTED MINI QUICHE

Three Cheese, Florentine, French & Mushroom and Classic

\$ 125.00++ Per Tray

MAC N' CHEESE MELTS

Mini Diced Elbow Macaroni in a Rich, Satiny Blend of Gruyere, Monterey Jack, and Cheddar Cheese, Accented with Fresh Cut Chives

\$ 135.00++ Per Tray

ASIAN SPRING ROLLS

Served with Sweet-and-Spicy Sauce

\$135.00++ Per Tray

MEATBALLS

Served with Marinara Sauce

\$ 140.00++ Per Tray

THAI PEANUT CHICKEN SATAY

Chicken Tenderloin Marinated in a Delicious Blend of Roasted Peanuts and Thai Spices

\$ 145.00++ Per Tray

CHICKEN EMPANADAS

Served with a Spicy Avocado Sauce

\$ 145.00++ Per Tray

BEEF SLIDERS

Beef with Caramelized Onions and Sharp Cheddar Cheese

\$ 170.00++ Per Tray

Hot Hors D' Oeuvres

Based on 40 Pieces, Per Tray

BEEF SATAY

Tender Beef, Marinated in a Ginger, Garlic, Peppercorn and Teriyaki Sauce

\$170.00++ Per Tray

MINI BEEF WELLINGTON

A Savory Piece of Beef Tenderloin with a Delicious Mushroom Duxelle Wrapped in a French-Style Puff Pastry

\$ 185.00++ Per Tray

LOBSTER EMPANADA

Jalapeno and Cheddar Cheese Flavored Dough, Filled with a Festive Blend of Lobster, Corn, Onions, Yellow Squash, Zucchini, and Monterey Jack Cheese

\$ 185.00++ Per Tray

COCONUT SHRIMP

A Butterflied Shrimp Dipped in a Mild Coconut Batter and Rolled in a Mixture of Coconut and Bread Crumbs

\$ 185.00++ Per Tray

CITRUS-CILANTRO BACON WRAPPED SCALLOPS

A Large Sea Scallop, Marinated in a Blend of Fresh Lime Juice, Crushed Sea Salt and Southwestern Seasonings, Wrapped in Applewood Bacon

\$ 210.00++ Per Tray

PREMIUM MARYLAND LUMP CRAB CAKES

Fresh, Sweet Blue Swimming Jumbo Lump Crab Cake in a Light Savory Seasoning Blend, Served with Aioli Sauce

\$ 235.00++ Per Tray

Reception Stations

*\$115.00 Uniformed Chef Fee Per Station
(Based on One Hour of Service)*

CARVED TURKEY BREAST

Served with Stuffing & Traditional Cranberry Sauce
Fresh Rolls with Butter
\$10.00++ Per Person

HONEY GLAZED HAM

Served with Honey Mustard Glaze
Fresh Rolls with Butter
\$ 11.00++ Per Person

CARVED ROAST BEEF

Served with Au Jus & Creamy Horseradish
Fresh Rolls with Butter
\$ 15.00++ Per Person

PASTA STATION

Choice of Two Pastas: Penne, Fettuccini & Angel Hair Pasta
Choice of Two Sauces: Marinara, Creamy Pesto & Alfredo Sauce
Choice of One Meat: Grilled Chicken, Ground Angus Beef or Shrimp
(Add \$2.00 Extra for Shrimp)
Choice of Two Toppings: Roasted Vegetables, Mushrooms, Sun-Dried Tomatoes,
Broccoli or Kalamata Olives
Grated Parmesan Cheese
\$17.00++ Per Person

STREET TACO STATION

Carne Asada & Chicken
Cilantro, Diced Onions, Limes, Sour Cream, Corn
Mild & Hot Salsa
Guacamole
Mini Corn Tortillas
\$ 18.00++ Per Person

MARTINI MASHED POTATO BAR

Whipped Buttermilk Mashed Potatoes
Build your own Glass with Bacon, Minced Ham, Chives, Sour Cream, Garlic Slices, Assorted
Grated Cheeses, Sun-Dried Tomatoes and Whipped Butter
\$18.00++ Per Person

Beverage Service

\$125.00 Bartender Fee

(Waived if Hosting \$500.00 in Beverages)

	HOSTED	NON-HOSTED
Soft Drinks & Bottled Water	\$3.00	\$4.00
Fruit Juices	\$4.00	\$4.50
Domestic Beer	\$4.50	\$5.50
Import Beer	\$5.50	\$6.50
House Wine	\$7.00	\$8.00
Well Brands	\$7.00	\$8.00
Call Brands	\$8.00	\$9.00
Premium Brands	\$9.00	\$10.00
Specialty	\$9.50	\$10.50

DRINK TICKETS

Hosted Well Drink Tickets: \$7.00++ Each

Hosted Call Brand Tickets: \$8.00++ Each

Hosted Premium Brand Tickets: \$9.00++ Each

TOAST

Per Glass

Martinelli's Sparkling Cider Toast	\$4.00++
Champagne Toast	\$6.00++
Champagne Toast with a Strawberry	\$7.00++

UNLIMITED BAR SERVICE

	Wells	Call	Premiums
First Hour	\$16.00	\$18.00	\$20.00
Additional Hour	\$9.00	\$10.00	\$11.00
3 rd Hour	\$8.00	\$9.00	\$10.00
4 th Hour	\$7.00	\$8.00	\$9.00
5 th Hour	\$6.00	\$7.00	\$8.00

Wine Selections

WHITE WINES

Beringer White Zinfandel, Napa Valley	\$31.50++ Per Bottle
Clos du Bois Chardonnay, Sonoma	\$38.50++ Per Bottle
Chateau St. Jean Chardonnay, North Coast	\$45.50++ Per Bottle
Meridian Pinot Grigio, Napa Valley	\$35.00++ Per Bottle
Brancott Sauvignon Blanc, New Zealand	\$38.50++ Per Bottle

RED WINES

Clos du Bois Merlot, North Coast	\$45.50++ Per Bottle
Robert Mondavi Merlot, Napa Valley	\$56.00++ Per Bottle
La Crema Pinot Noir, Sonoma Coast	\$56.00++ Per Bottle
Estancia Pinot Noir, Monterey County	\$45.50++ Per Bottle
Estancia Cabernet Sauvignon, Paso Robles	\$45.50++ Per Bottle
Franciscan Cabernet Sauvignon, Napa Valley	\$56.00++ Per Bottle

CORKAGE FEE

BASED ON 750ML BOTTLE

\$13.00++ Per Bottle