



# Sweet 16 Packages

**Courtyard by Marriott Los Angeles Westside**

**6333 Bristol Parkway**

**Culver City, California 90230**

**(310) 590-2515**

# **Amenities**

*All Packages Include the Following*

## **TABLE SPECIFICATIONS**

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

## **LINENS**

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

## **BEVERAGES**

Each Package Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas  
& Lemonade or Fruit Punch Station

## **OVERNIGHT ACCOMMODATIONS**

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

## **HANSEN'S BIRTHDAY 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

## **VIDEO MONTAGE**

Presentation Package includes LCD Projector with 6' Screen and necessary  
support cords

## **SLEEPING ROOM**

After Your Celebration Relax in a Complimentary Guest Room

## **REHEARSAL**

One Rehearsal Prior to Event Based on Availability

## **SECURITY GUARD**

One Complimentary Security Guard for the Duration of your Celebration

## **CHILDRENS MENUS**

Available Upon Request for Ages 3-11

# The Silver Package

## Hors D' Oeuvres

Choice of Two

**MINIATURE FINGER SANDWICHES** - Assorted Tuna, Turkey & Ham on a Variety of Breads  
**CRUDITE DISPLAY** - Assortment of Garden Vegetables with Ranch & Hummus Dips  
**BRUSCHETTA** - Diced Tomatoes & Fresh Basil with a Garlic Olive Oil Sauce on Toast  
**FRESH FRUIT DISPLAY** - A Selection of Seasonal Sliced Fruit  
**CHEESE QUESADILLAS** - Grilled Flour Tortilla filled with Cheese  
**SPANAKOPITAS** - Spinach & Feta in a Puff Pastry  
**MEATBALLS** – Served with Marinara Sauce

## Salads

Choice of One Served with Warm Rolls and Butter

**GREEN SALAD** - Baby Mixed Greens, Tomatoes, Cucumbers & Carrots with Ranch & Italian Dressing  
**TRADITIONAL CAESAR SALAD** - Crisp Romaine Lettuce with Garlic Croutons & Parmesan Shavings with a Caesar Dressing

## Entrées

Choice of One

Choice of Garlic Butter Rice, Herbed Tri-Color Roasted Potatoes or Buttermilk Mashed Potatoes with Chives  
Choice of Haricot Vert with Mushrooms, Baby Carrots or Grilled Asparagus

**HALF ROASTED CHICKEN** - Served with a Fine Herb Sauce  
**CHICKEN FLORENTINE** - Chicken Breast Stuffed with Mushrooms and Spinach Covered in a Creamy Alfredo Sauce  
**ROASTED LONDON BROIL** - Served with a Rich Peppercorn Sauce  
**ROASTED TRI-TIP** - Slow Roasted Beef Tri-Tip Served with Bordelaise Sauce  
**ATLANTIC SALMON** - Served with a Beurre Blanc Sauce  
**CORVINA FISH** – Served with a Coconut Ginger Sauce

**\$40.00++ Per Person for Lunch**

**\$48.00++ Per Person for Dinner**

*All Prices are Subject to 23% Service Charge and Applicable Tax. Prices are Subject to Change Without Notice.*

# The Gold Package

*This Package Comes with Floor Length Satin Tablecloths*

## Hors D' Oeuvres

Choice of Two

**MINIATURE FINGER SANDWICHES** - Assorted Tuna, Turkey & Ham on a Variety of Breads

**CRUDITE DISPLAY** - Assortment of Garden Vegetables with Ranch & Hummus Dips

**FRESH FRUIT DISPLAY** - A Selection of Seasonal Sliced Fruit

**BRUSCHETTA** - Diced Tomatoes & Fresh Basil with a Garlic Olive Oil Sauce on Toast

**SPANAKOPITAS** - Spinach & Feta in a Puff Pastry

**CHEESE QUESADILLAS** - Grilled Flour Tortilla filled with Cheese

**MEATBALLS** – Served with Marinara Sauce

**BEEF SLIDERS** - Beef with Caramelized Onions & Sharp Cheddar Cheese

**NACHO STATION** - Tortilla Chips, Jalapenos, Diced Tomatoes, Black Olives, Scallions, Sour Cream, Cilantro & Nacho Cheese

## Salads

Choice of One Served with Warm Rolls and Butter

**GREEN SALAD** – Baby Mixed Greens, Tomatoes, Cucumbers & Carrots with Ranch & Italian Dressing

**TRADITIONAL CAESAR SALAD** - Crisp Romaine Lettuce with Garlic Croutons & Parmesan Shavings with a Caesar Dressing

**SPINACH PEAR SALAD** - Spinach Leaves, Crumbled Gorgonzola Cheese & Candied Walnuts with a Citrus Vinaigrette

## Entrées

Choice of Two

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

Choice of Haricot Vert with Mushrooms, Baby Carrots or Grilled Asparagus

**HALF ROASTED CHICKEN** - Served with a Fine Herb Sauce

**CHICKEN FLORENTINE** - Chicken Breast Stuffed with Mushrooms and Spinach Covered in a Creamy Alfredo Sauce

**ROASTED LONDON BROIL** – Served with a Rich Peppercorn Sauce

**ROASTED TRI-TIP** - Slow Roasted Beef Tri-Tip Served with Bordelaise Sauce

**ATLANTIC SALMON** - Served with a Beurre Blanc Sauce

**CORVINA FISH** – Served with a Coconut Ginger Sauce

**\$50.00++ Per Person for Lunch**

**\$58.00++ Per Person for Dinner**

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# The Diamond Package

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

## Hors D' Oeuvres

Choice of Three

**MINIATURE FINGER SANDWICHES** – Assorted Tuna, Turkey & Ham on a Variety of Breads  
**CRUDITE DISPLAY** - Assortment of Garden Vegetables with Ranch & Hummus Dips  
**FRESH FRUIT DISPLAY** - A Selection of Seasonal Sliced Fruit  
**SPANAKOPITAS** - Spinach & Feta in a Puff Pastry  
**CHICKEN EMPANADAS** - Served with a Spicy Avocado Sauce  
**NACHO STATION** - Tortilla Chips, Jalapenos, Diced Tomatoes, Black Olives, Scallions, Sour Cream, Cilantro & Nacho Cheese  
**BRUSCHETTA** - Diced Tomatoes & Fresh Basil with a Garlic Olive Oil Sauce on Toast  
**CHEESE QUESADILLAS** - Grilled Flour Tortilla filled with Cheese  
**BEEF SLIDERS** - Beef with Caramelized Onions and Sharp Cheddar Cheese  
**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

## Salads

Choice of One Served with Warm Rolls and Butter

**GREEN SALAD** – Baby Mixed Greens, Tomatoes, Cucumbers & Carrots with Ranch & Italian Dressing  
**TRADITIONAL CAESAR SALAD** - Crisp Romaine Lettuce with Garlic Croutons & Parmesan Shavings with a Caesar Dressing  
**SPINACH PEAR SALAD** - Spinach Leaves, Crumbled Gorgonzola Cheese & Candied Walnuts with a Citrus Vinaigrette Dressing

## Entrées

Choice of Two

Choice of Garlic Butter Rice, Herbed Tri-Color Roasted Potatoes or  
Buttermilk Mashed Potatoes with Chives  
Choice of Haricot Vert with Mushrooms, Baby Carrots or Grilled Asparagus

**HALF ROASTED CHICKEN** – Served with a Fine Herb Sauce  
**CHICKEN FLORENTINE** - Chicken Breast Stuffed with Mushrooms and Spinach Covered in a Creamy Alfredo Sauce  
**CHICKEN MARSALA** – Tender Chicken Breast Served with a Mushroom Marsala Sauce  
**ROASTED LONDON BROIL** - Served with a Rich Peppercorn Sauce  
**ROASTED TRI-TIP** - Slow Roasted Beef Tri-Tip Served with Bordelaise Sauce  
**RED WINE BRAISED BEEF SHORT RIB** - Braised Beef Marinated in a Red Wine Sauce  
**ATLANTIC SALMON** - Served with a Lemon Dill Sauce  
**CORVINA FISH** – Served with a Coconut Ginger Sauce

**\$60.00++ Per Person for Lunch**

**\$68.00++ Per Person for Dinner**

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# Dance The Night Away

## *Reception Station and Hors D' Oeuvres Package*

*\$ 115.00 Uniformed Chef Fee, Per Station*

*(Based on One Hour of Service)*

### Hors D' Oeuvres

Choice of Three

**MINIATURE FINGER SANDWICHES** - Assorted Tuna, Turkey & Ham on a Variety of Breads

**FRESH FRUIT DISPLAY** - A Selection of Seasonal Sliced Fruit

**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

**CHICKEN EMPANADAS** - Served with a Spicy Avocado Sauce

**SPANAKOPITAS** - Spinach & Feta in a Puff Pastry

**CHICKEN QUESADILLAS** - Grilled Flour Tortilla filled with Chicken & Cheese

**BEEF SLIDERS** - Beef with Caramelized Onions & Sharp Cheddar Cheese

**MEATBALLS** - Served with a Marina Sauce

**NACHO STATION** - Tortilla Chips, Jalapenos, Diced Tomatoes, Black Olives, Scallions, Sour Cream, Cilantro & Nacho Cheese

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

### Reception Stations

Choice of Two

Choice of Mixed Field Greens, Tomatoes, Cucumbers & Carrots with a Red Wine Vinaigrette & Ranch Dressing or Tossed Caesar Salad Served with Warm Rolls and Butter

#### 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 or Ground Angus Beef

Choice of Two Toppings: Roasted Vegetables, Mushrooms, Sun-Dried Tomatoes, Broccoli or Kalamata Olives  
Grated Parmesan Cheese

#### STREET TACO STATION

Carne Asada & Chicken

Cilantro, Diced Onions, Limes, Sour Cream, Corn

Mild & Hot Salsa

Guacamole

Mini Corn Tortillas

#### 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

**\$40.00++ Per Person for Lunch**

**\$48.00++ Per Person for Dinner**

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## **Miniature Dessert Display**

*These options can be served as a substitution to Hansen's Cake*

### **TRIO OF MINI MOUSSE CUPS**

Chocolate Flourless  
Banana Chocolate Caramel  
Hazelnut Praline

### **ASSORTED CAKES & PASTRIES**

Cheesecakes  
Petit Fours  
French-Style Pastries

### **ASSORTED CUPCAKES**

Chocolate, Vanilla, Red Velvet, Lemon & Carrot  
Topped with Butter Cream or Cream Cheese Frostings

**\$5.00++ Per Person**

# Beverage Service

Orange, Cranberry, Grapefruit or Apple Juice	\$16.00++ Per Carafe
Lemonade	\$32.00++ Per Gallon
Brewed Unsweetened Iced Tea	\$32.00++ Per Gallon
Coffee, Decaffeinated Coffee & Herbal Tea	\$45.00++ Per Gallon
Starbucks Coffee	\$55.00++ Per Gallon
Gatorade & Red Bull	\$4.00++ Each

## BAR SERVICE

\$125.00 Fee for Bartender  
(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 Drink Tickets: \$7.00++ each  
Well Brands, Imported/Domestic Beer & Wine

## UNLIMITED BAR SERVICE

	Well Brands	Call Brands	Premium Brands
First Hour	\$16.00	\$18.00	\$20.00
Additional Hour	\$9.00	\$9.00	\$10.00
3 <sup>rd</sup> Hour	\$8.00	\$8.00	\$9.00
4 <sup>th</sup> Hour	\$7.00	\$7.00	\$8.00
5 <sup>th</sup> Hour	\$7.00	\$7.00	\$8.00

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# Wine Selections

Priced per Bottle

## WHITE WINES

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

## RED WINES

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

## PACKAGE CORKAGE FEE

BASED ON 750ML BOTTLE

\$13.00++ Per Bottle

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