



Bar/Bat Mitzvah Packages

Courtyard by Marriott Los Angeles Westside

6333 Bristol Parkway
Culver City, California 90230
310.590.2515

AMENITIES

All Packages to Include the Following

PACKAGE PAIRS

Pair Custom Adult and Young Adult Menu Offerings
to Create Complete Meal Service

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

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 CAKE

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

VIDEO MONTAGE

Presentation Package includes LCD Projector with 6' Screen

SLEEPING ROOM

After Your Celebration Relax in a Complimentary Guest Room

THE GOLD PACKAGE

Hors D' Oeuvres

Choice of Two

MINIATURE FINGER SANDWICHES - Assorted Tuna, Turkey and Chicken Salad on a Variety of Breads

CRUDITE DISPLAY - Garden Vegetables with Ranch and Hummus Dips

BRUSCHETTA - Diced Tomatoes and Fresh Basil with a Garlic Olive Oil on Toast

FRESH FRUIT DISPLAY - A Selection of Seasonal Sliced Fruit

CHEESE QUESADILLAS - Grilled Flour Tortilla filled with Cheese

SPANAKOPITAS - Spinach and Feta in a French Style Puff Pastry

MEATBALLS – Served with Marinara Sauce

Salads

Choice of One Served with Warm Rolls and Butter

MIXED GREEN SALAD - Baby Mixed Greens, Tomatoes, Cucumbers and Carrots with Sides of Balsamic Vinaigrette and Ranch Dressing

TRADITIONAL CAESAR SALAD - Crisp Romaine Lettuce with Garlic Croutons and 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 Adult for Lunch

\$48.00++ Per Adult for Dinner

Additional \$5.00 per Person for Two Entrée Buffet

THE PLATINUM PACKAGE

This Package Comes with Floor Length Satin Table Cloths

Hors D' Oeuvres

Choice of Two

MINIATURE FINGER SANDWICHES - Assorted Tuna, Turkey and Chicken Salad on a Variety of Breads

CRUDITE DISPLAY - Garden Vegetables with Ranch and Hummus Dips

BRUSCHETTA - Diced Tomatoes and Fresh Basil with a Garlic Olive Oil on Toast

FRESH FRUIT DISPLAY - A Selection of Seasonal Sliced Fruit

CHEESE QUESADILLAS - Grilled Flour Tortilla filled with Cheese

SPANAKOPITAS - Spinach and Feta in a French Style Puff Pastry

MEATBALLS – Served with Marinara Sauce

BEEF SLIDERS - Beef with Caramelized Onions and Sharp Cheddar Cheese

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

Salads

Choice of One Served with Warm Rolls and Butter

MIXED GREEN SALAD - Baby Mixed Greens, Tomatoes, Cucumbers and Carrots with Sides of Balsamic Vinaigrette and Ranch Dressing

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

SPINACH PEAR SALAD - Spinach Leaves, Crumbled Gorgonzola Cheese and 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 Adult for Lunch

\$58.00++ Per Adult for Dinner

Additional \$5.00 per Person for Two Entrée Buffet

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

YOUNG ADULT PACKAGE

AGES 11 – 17

Choice of Mixed Green or Caesar Salad
Choice of French Fries, Corn on the Cob or Buttermilk Mashed Potatoes

ENTRÉES

Homemade Pizza

Cheese, Pepperoni, or Vegetable

Grilled Quesadilla

Chicken or Cheese

Chicken Tenders

Crispy Golden Brown Chicken Strips

Chicken Alfredo

Grilled Chicken Tossed with Fettuccine in Creamy Alfredo Sauce

Popcorn Shrimp

Crispy Bite Sized Shrimp Served with Cocktail Sauce

Battered Fish

Fried Cod Filet Served with a Side of Tartar Sauce

Traditional Fajitas

Chicken or Carne Asada with Grilled Bell Peppers and Onions

Trio of Beef Sliders

Sharp Cheddar, Lettuce, Tomato with Bistro Sauce

Spaghetti with Meat Sauce

Marinara Sauce tossed in Angus Ground Beef with Onion, Celery and Fresh Basil

\$32.00++ Per Young Adult for Lunch

\$42.00++ Per Young Adult for Dinner

Additional \$5.00 per Person for Two Entrée Buffet

MISHPACHAH PACKAGE

Reception Stations and Hors D' Oeuvres Package

\$ 100.00 Uniformed Chef Fee, Per Station Based on Two Hours of Service

Hors D' Oeuvres

Choice of Three

- MINIATURE FINGER SANDWICHES** - Assorted Tuna, Turkey and Chicken Salad 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 and Feta in a French Style Puff Pastry
- CHICKEN QUESADILLAS** - Grilled Flour Tortilla filled with Grilled Chicken and Cheese
- BEEF SLIDERS** - Beef with Caramelized Onions and Sharp Cheddar Cheese
- MEATBALLS** - Served with a Marina Sauce
- NACHO STATION** - Tortilla Chips, Jalapenos, Diced Tomatoes, Black Olives, Scallions, Sour Cream, Cilantro and Nacho Cheese
- ASIAN SPRING ROLLS** - Served with Sweet-and-Spicy Sauce

Reception Stations

Choice of Two

- Choice of Mixed Greens Salad Served with a Side Red Wine Vinaigrette and Ranch Dressing or Traditional 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
- Homemade Tortilla Chips
- 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

\$45.00++ Per Person for Lunch

\$53.00++ Per Person for Dinner

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

Miniature Dessert Display

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

PETITE 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

Ice Cream Sundae Bar

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

Choice of Two Flavors

Chocolate, Strawberry, or Vanilla Ice Cream*

TOPPINGS

Bananas and Strawberries

Peanuts and Gummy Bears

Whipped Cream

Rainbow Sprinkles

Choice of Two Syrups

Chocolate, Strawberry, Raspberry or Caramel

\$5.00++ Per Child

Substitute with Frozen Yogurt - \$7.00 Per Child

DELUXE TOPPINGS

Maraschino Cherries

Chocolate Chips or Mini M&M's

Additional Syrup Selection

Crushed Oreos

Additional \$2.00++ Per Child

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 rd Hour	\$8.00	\$8.00	\$9.00
4 th Hour	\$7.00	\$7.00	\$8.00
5 th Hour	\$7.00	\$7.00	\$8.00

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