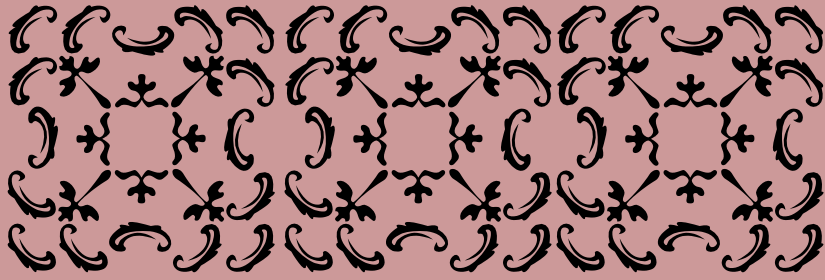




*On Your
Wedding
Day....*





Congratulations!

That Special Day is Almost Here.....

Indulge Yourself in the Area's Finest Host...

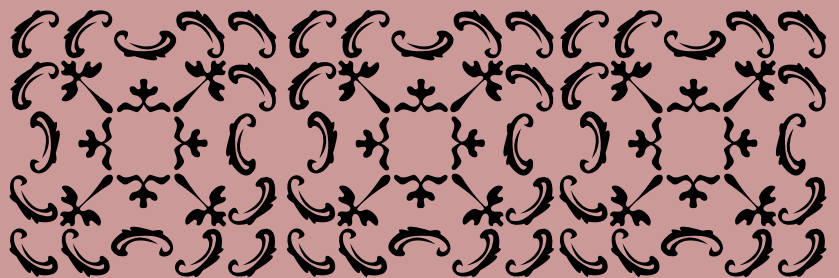
The Courtyard Marriott Phoenix West/Avondale

*Permit the Professional Catering Staff here at the Courtyard Marriott to
relieve you of some of the anxieties with planning and hosting a*

Wedding Celebration!

This is our Specialty!

*We have a beautiful hotel, offering the finest in Service, Culinary Excellence,
and with Indoor and Outdoor Facilities that are humble!*





Included in Your Wedding Package

First Class Marriott Service

Mirror Tile with Votive Candles as Centerpieces for all Tables

Your Choice of Colored Linens and Napkins

Cake Table, Gift Table, DJ Table

Complimentary Parking

*Bridal Suite Accommodations for the night with
Chocolate Covered Strawberries*

*Breakfast the Following Morning for the Honored Couple
Special Rate for Out of Town Guests*



Ceremony Package

Choice of Indoor or Outdoor Venue

Banquet Chairs

Wireless Lavalier Microphone

and Speaker System

Skirted Guest Book Table

Chilled Fruit Infused Water Station

\$500



Elegant Plated Dinner

Salad

(Select One)

Classic Caesar Salad

Hearts of Romaine, Ciabatta and Garlic Crou-
tons, Parmesan Cheeses and Caesar Dressing

Courtyard Salad

Mixed Field Greens, Spinach, Cucumbers, Toma-
toes,

Carrots and House Dressing

Avondale Tossed Salad

Mixed Field Green and a Spinach, Tomatoes,
Corn, Mid Cheddar Cheese and

Smoked Bacon Crumbles

All of the Entrees will be served with....
Warm Dinner Rolls and Sweet Butter

Dessert

Your Wedding Cake Served

Beverage

Freshly Brewed Coffee, Tea, Decaffeinated
Coffee and Iced Tea

Entrée

(Select One)

Italian Herb Roasted Chicken Breast Served Over
Creamy Mashed Potatoes and Grilled Zucchini

Roasted Tomato and Olive Grilled Chicken Breast
over a Polenta Cake

Chipotle and Apple Pork Tenderloin Served with Butter
Mashed Potatoes and Green Beans

Pappardelle and Creamy Marinara and Grilled Chicken
(\$36.00 per person)

Grilled Salmon with Pineapple and Mango Salsa Served
Over Creamy Mash Potatoes

Fusilli with Pesto and Shrimp

Miso Glazed Salmon over Steamed Rice and Tossed
Greens

(\$38.00 per person)

Grilled Flat Iron Steak Served Over a Green Chili Corn
Cake and Salsa Verde Cream

(\$41.00 per person)

Seared Sirloin Heart Served Over a Creamy Horseradish
Polenta with

Cabernet Balsamic Reduction

(\$46.00 per person)

Double Entrée Options

Lemon Beurre Blanc Salmon and Shrimp over a Parmesan
Risotto Cake and Seasonal Vegetables

(\$45.00 per person)

Grilled Sirloin Heart and Ancho Rubbed Shrimp over Gar-
lic Mash Potatoes and Asparagus

(\$48.00 per person)

Wedded Bliss Buffet

Salads

(Select One)

Classic Caesar Salad

Hearts of Romaine, Ciabatta and Garlic Croutons,
Parmesan Cheeses and Caesar Dressing

Courtyard Salad

Mixed Field Greens, Spinach, Cucumbers, Tomatoes,
Carrots and House Dressing

Avondale Tossed Salad

Mixed Field Green and a Spinach, Tomatoes, Corn,
Mid Cheddar Cheese and Smoked Bacon Crumbles

Athena Salad

Hearts of Romaine, Cucumber, Olives, Tomatoes
and Feta Cheese

Side Dishes

(Select Two)

Roasted Seasonal Vegetables

Grilled Squash and Zucchini

Bacon Sautéed Green Beans

Garlic Mashed Potatoes

Sweet Potato Mash

Roasted Rosemary Baby Potatoes

Wild Rice and Cranberry Pilaf

Parmesan Mushroom Risotto

Entrée

(Select One)

Herbed Roasted Chicken Breast Served
with Au Jus Reduction

Ancho Creamy Chicken Breast

Seared Salmon Filet Served
with Pineapple Salsa Cruda

Roasted Tomato and Olive Salmon Filet

Parmesan Crusted Mahi Mahi
Served with Beurre Blanc

Beef Wellington and Red Wine Reduction

Grilled Tenderloin Served
with Mushroom and
Rosemary Glaze

Sweet Tamarind Port Loin and
Apple Cider Reduction

Pappardelle with Zucchini,
Roasted Tomatoes and Olives

All of the Entrees will be served with....
Warm Dinner Rolls and Sweet Butter

Dessert

Your Wedding Cake Served

Beverage

Freshly Brewed Coffee, Decaffeinated Coffee
and Iced Tea

Buffet Package 1

Your Choice of One Salad, One Entrée and Two Sides

\$38.00 per person

Buffet Package 2

Your Choice of One Display Station, One Salad, One Entrée and Two Sides -

\$41.00 per person

Buffet Package 3

Your Choice of Two Display Stations, One Salad or Soup,

Two Entrees and Two Sides

\$51.00 per person

Additional Entrée: \$10.00 per person

Additional Pasta Entrée: \$4.00 per person

Elite Wedding Menu

Courtyard Salad

Mixed Field Greens, Spinach, Cucumbers, Tomatoes, Carrots
and House Dressing

Your Choice of Plated Entrée

Miso Glazed Salmon over Garlic Mashed Potatoes Green Beans
and Shaved Almonds

OR

Grilled Chicken Breast over a Mushroom Risotto Cake, Assorted Vegetables
and Lemon beurre Blanc

Served with Fresh Rolls and Iced Tea

(\$30.00 per person)

Beverage Service Options

Cash Bar

Bottled Water or Soft Drinks \$3.00

Domestic Beer \$5.50

Imported Beer \$6.50

Mixed Drinks (Premium liquor) \$10.00

Mixed Drinks (Call Drinks) \$7.50

Wine/ Glass \$7.00

Cordials \$8.50

Champagne/Cider Wedding Toast \$3.00

Wine/Bottle \$40-\$60 (depending on wine)

Premium liquor: Absolute vodka, Bacardi rum, Tanqueray gin, Dewar's scotch,
Jack Daniels whiskey, Crown Royal Irish whiskey,
Jim Beam bourbon, and Jose Cuervo tequila.

Call Drinks: Smirnoff Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi Rum,
JB Scotch, Jim Beam Bourbon

Domestic Beers: Budweiser, Bud Light, Coors Lite, Miller Lite,
Samuel Adams Lager

Premium Beer: Blue Moon, Heineken, Fat Tire, Four Peaks,
Samuel Adams Seasonal, Sierra
Nevada, Stella Artois, Amstel Lite, Angry Orchard Hard Cider, Corona, Corona Light

Wines: Beringer White Zinfandel, Brancott Pinot Grigio, Clos du Bois Chardonnay and Merlot,
Estancia Pinot Noir and Cabernet.

***If private bar is requested there will be an additional \$125 set up fee**

\$100 Bartender Fee (1 bartender per 50 people) - In addition to the above prices there will be tax and service fee added to the final folio

***Local County/State tax is 8.6% + 20% service fee**

Butler Passed Hord'Oeuvres

Priced per 50 pieces

Mini Quiche \$140

Tomato, Mozzarella and Basil Bruschetta \$140

Crab Cakes \$160

Bacon Wrapped Scallops \$150

Swedish Meatballs and Cranberry Cream \$90

Spanakopita \$120

Toasted Ravioli and Marinara \$90

Brie and Raspberry Phyllo Star \$135

Spring Rolls and Thai Dipping Sauce \$100

Spinach, Cotija and Grape Salad Cups \$110

Italian Sausage and Pepper Bites \$90

Black Bean and Roasted Corn Empanada \$120

Smoked Chicken Quesadilla Trumpet \$120

Feta and Sundried Tomato Phyllo Rolls \$110

Aranchini Risotto Bites \$110

Crab Rangoon \$100

Chicken Pot Sticker \$110

Andouille Mustard Puff Pastry \$110

Fig and Goat Cheese Crostini \$130

Mini Beef Wellington \$150

White Bean Soup with Bacon and Cream Shooter
\$120

Cauliflower Soup with Parmesan and Croutons
Shooter \$120

Roasted Pepper Soup Shooters \$120

Decorations

Your catering contact will be happy to assist you with freshly cut flowers and centerpieces, etc. The hotel will not permit the affixing of anything to walls, floors, or ceilings with nails, staples, tape, or any other substance.

No glitter, paint or confetti allowed, if breached an additional \$150 service fee will be added per room for clean-up.

Hotel Policy

In order to make your meeting a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event and is not subject to reduction in time. The expected number will act as the final guarantee number if the guarantee number is not received.

All prices are subject to change with market fluctuations up to 90 days before your function. A 20% taxable service charge and applicable sales tax, currently 8.6%, will be added to all food & beverage, room rental, and audio visual charges.

All Food and beverage must be purchased and served by the hotel. We do not allow any outside catering. If violation of this rule occurs, the client agrees to pay the fine of \$250 to the hotel, as a fee for day of breach.

Food may not be taken off the premises after it has been prepared and served. Buffets are designed to be opened for one hour of service.

In accordance with Arizona Liquor Laws (Hotel Liquor License), no alcoholic beverages may be brought onto the Hotel property by patrons or their guests.

The hotel will not permit the affixing of anything to walls, floors, or ceilings with nails, staples, tape, or any other substance. No glitter, paint or confetti allowed, if breached an additional \$150 service fee will be added per room for clean-up. All decorations must meet the approval of the Phoenix Fire Department and the hotel. A \$5.00 charge will be applied for all deliveries; the hotel will not accept packages more than 3 days prior to the event

