

COURTYARD[®]
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD[®] MARRIOTT SAN DIEGO AIRPORT
LIBERTY STATION
2592 Laning Road | San Diego, CA 92106
619.221.1900 | Marriott.com/SANAL



BREAKFAST

An additional \$5.00 charge per guest will be added for groups below 15. Breakfast offerings are accompanied by chilled juice, Starbucks regular and decaffeinated coffee, and assorted Tazo Teas. Per person pricing.

18 COURTYARD CONTINENTAL

Assorted Individual Yogurts
Muffins and Pastries
Sliced Fruit

20 EXECUTIVE BREAKFAST

Assorted Individual Yogurts
Bagels, Plain and Vegetable Cream Cheese
Smoked Salmon, Spinach, Tomato, Cucumber, Red Onion,
Capers, and Lemon
Breakfast Cereals with Milk
Sliced Fruit

20 THE BREAKFAST CLUB

Vanilla Bean Yogurt, Honey, Berries, and Granola
Breakfast Cereals with Milk
Muffins and Pastries
Sliced Fruit

23 PAN & GRIDDLE

French Toast served with Butter and Maple Syrup
Sausage
Bacon
Scrambled Eggs
Breakfast Potatoes
Sliced Fruit

25 BAJA CALIFORNIA

Bacon, Ham and Cheese Burritos
Egg, Potato, and Cheese Burritos
Chilaquiles Rojos with Queso Fresco, Refried Beans, Salsa Roja,
Salsa Verde, Sour Cream and Guacamole

26 HEALTHY START

Vanilla Bean Yogurt, Honey, Berries, and Granola
Egg White Scramble with Spinach, and Tomato
Oatmeal, Brown Sugar, Walnuts, and Dried Fruit
Whole Wheat Toast

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A GOOD BRUNCH INSPIRES A GREAT DAY

BRUNCH

An additional \$5.00 charge per guest will be added for groups below 15. Brunch offerings are accompanied by chilled juice, Starbucks regular and decaffeinated coffee, and assorted Tazo Teas. Per person pricing.

38 EASY LIKE SUNDAY MORNING

- Yogurt Bar
- Crepes Bar
- Herb Roasted Fingerling Potatoes
- Scrambled Eggs served with Cheese, and Chives
- Roasted Prime Rib and Au Jus
- Artisan Rolls
- Sliced Fruit

42 BUBBLES & BRUNCH

- Mimosa Bar
- Bagel Bar
- Yogurt Bar
- Domestic and Imported Cheeses, Crostini, and Artisanal Crackers
- Bacon and Cheddar Quiche
- Garlic, Tomato, and Feta Quiche
- Grilled Chicken with Roasted Tomato Artichoke Fondue
- Sliced Fruit

BRUNCH BARS

Per person/per hour pricing.

10 MICHELADA STATION

- Pacifico or Modelo Beer
- Clamato
- Fixings: Tajin Chile Powder, Salt, Worcestershire, Tabasco

12 MIMOSA BAR

- Sparkling Wine, Orange Juice, Nectars and Berries

13 BLOODY MARY OR MARIA BAR

- Vodka: Absolut or Ketel One
- Tequila: Sauza Hornitos
- Bloody Mary Mix, V8, Orange Juice
- Fixings: Celery Salt, Pepper, Salt, Tabasco, Worcestershire, Celery Stalks, Green Olives, Pickled Green Beans, Pickle Spears, Jalapeno, Jalapeno Stuffed Olives, Lemon, and Lime

SOMETHING MORE

SNACKS BY CONSUMPTION

- Whole Fruit.....2
- Sliced Seasonal Fruit.....4
- Individual Yogurt.....2
- Bag of Chips.....2
- Trail Mix.....4
- Candy Bar.....3
- Granola Bar.....3
- Beef Jerky.....7

BAKED GOODS BY THE DOZEN

- Danishes.....32
- Muffins.....32
- Cookies.....30
- Assorted Cupcakes..... 55
- Dessert Bars..... 28

BEVERAGES BY CONSUMPTION

- Starbucks Coffee and Tazo Hot Teas Gallon65
- Starbucks Iced Coffee.....4
- Pepsi Brand Soft Drinks.....3
- Voss Bottled Water – Still.....4
- Red Bull or Sugar Free Red Bull Can.....4
- Pure Leaf or Lipton Bottled Iced Tea.....3
- Apple, Orange, and Cranberry Bottled Juice.....3
- Seasonal Fruit Infused Water Gallon.....25
- Lemonade or Iced Tea Gallon.....45
- Juice Bar.....50



BREAK PACKAGES

Break Packages replenished for 30 minutes. Per person pricing.

- 15 FARMER'S MARKET**
Vegetables, Hummus, Tzatsiki Sauce, Pita Bread, and Fruit Infused Water
- 15 SWEET & SALTY**
Beef Jerky, Kettle Corn, Red Vine Licorice and Assorted Sodas
- 15 COOKIE CORNER**
Assorted Jumbo Cookies, Starbucks Espresso and Voss Bottled Water
- 19 CHARCUETERIE & CHEESE**
Prosciutto, Cured Sausage, Domestic and Imported Cheeses, Crostini, Artisanal Crackers, and Seasonal Fruit. Assorted Flavored San Pellegrino and Voss Water
- 15 POWER HOUR**
Protein and Granola Bars. Bottled Beverages: Gatorade, Iced Tea, Voss Water, and Energy Drink
- LUNCH TO-GO**
Available Upon Request

EXECUTIVE MEETING PACKAGE

An additional \$5.00 charge per guest will be added for groups below 25, minimum of 15. Per person pricing.

60 EXECUTIVE MEETING PACKAGE INCLUDES:

BREAKFAST

Assorted Individual Yogurts, Muffins, Danishes, and Sliced Fruit. Served with Starbucks Regular and Decaffeinated Coffee, and Tazo Tea

MORNING BREAK

Starbucks Iced Coffee Bar, Voss Water, Nutri-Grain Bars, Whole Fruit

LUNCH OPTIONS

Choose One Buffet Option:
Soup & Salad, Sandwich Bar, Mangiamo, or Old Town

AFTERNOON BREAK

Choice of Break Option: Sweet & Salty or Cookie Corner

SMALL MEETING PACKAGES

Meeting Package offered for groups of 10-25. Per person pricing.

SMALL MEETING PACKAGE INCLUDES:

BREAKFAST

Assorted Individual Yogurts, Bagels, Plain and Vegetable Cream Cheese, Breakfast Cereals served with Milk, Sliced Fruit, and Starbucks Coffee, Tazo Tea, and Orange Juice

AM BREAK

Starbucks Coffee and Tazo Tea Refresh

PM BREAK

Starbucks Coffee and Tazo Tea Refresh

LUNCH OPTIONS

Lunch is accompanied by Assorted Bottled Beverages, and Mini Desserts.

Choose One:

35 WRAPS

Choose Two:

Chicken Caesar Wrap, Ham & Roasted Red Pepper Wrap, BLT Wrap, Turkey Sandwich, Ham Sandwich, Green Salad

45 SALAD & ENTREE

Choice of One Salad:

Panzanella Salad, Caprese Salad, or Italian Salad.

Choice of One Entrée:

Meatball Sub and French Dip or Fettuccini Pasta and Chicken Putanesca

50 TACO CART

Tortilla Chips, Mini Corn and Flour Tortillas, Carne Asada and Pollo Asada

Toppings: Guacamole, Salsa Roja, Salsa Verde, Pico De Gallo, Sour Cream, Cilantro, Onion, and Lime

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BUFFETS

An additional \$5.00 charge per guest will be added for groups below 25, minimum of 15. Served with iced tea and fruit infused water. Per person pricing.

25 SOUP & SALAD

Chicken Noodle Soup, Seasonal Soup, Roasted Tomato and Red Pepper Bisque

Salad Bar with Mixed Greens

Artisan Bread and Butter

Assorted Cookies

30 SANDWICH BAR

Traditional Green Salad: Tomatoes, Cucumbers, Shaved Onion

Dressings: House Made Ranch, House Made Herb Vinaigrette

Croissants, Hawaiian Rolls, Sliced Whole Wheat Bread, Pita Bread

Smoked Turkey Breast, Roast Beef

Cheddar, Swiss, and Pepper Jack Cheese

Condiments: Bibb Lettuce, Tomato, Pickled Onions, House Made Pickles, Dijon Mustard, Whole Grain Mustard, Mayonnaise, Chipotle Mayonnaise, and Chive Aioli

Tuna Salad: Onions, Celery, Pickles, Hardboiled Egg, and Mayonnaise

Chicken Salad: Grapes, Almonds, Yogurt, Fresh Herbs

Assorted Bagged Chips

Whoopi Pies, Cookies, Lemon Bars

30 KENSINGTON

Braised Chicken with Artichoke and Tomatoes

Go Green Salad: Kale, Brussels Sprouts, Radicchio, Asiago Cheese, Herb Crouton Crumbles, and Lemon Garlic Vinaigrette

Farmers Table Salad: Mixed Greens, Carrots, Cucumber, Cherry Tomato, Red Onion, and Green Bell Pepper

Arugula, Sun Dried Tomato, Orange Infused, Herb and Almond Couscous

Jicama, Orange, and Cilantro Salad

Avocado, Onion, Tomato, and Cucumber Salad

Macerated Strawberries and Blueberries with Lemon Bars

35 OLD TOWN

Tortilla Chips, Salsa, Roja, Salsa Verde, Sour Cream, Pico de Gallo, and Guacamole

Mexican Caesar Salad: Romaine Lettuce, Crispy Fried Tortilla Strips, Pepitas, and Chipotle Caesar Dressing

Roasted Corn Salad: Roasted Corn, Black Beans, Green Pepper, Red Pepper, Tomato, Onion, Cilantro, and Jalapeño

Corn and Flour Tortillas, Refried Beans (v), Spanish Rice (v), Grilled Carne Asada, Shredded Chipotle Chicken

Churros

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BUFFETS cont.

44 THE LANAI

Hawaiian Style Macaroni

Hawaiian Coleslaw: Green Cabbage, Red Cabbage, Carrot, Pineapple, Sesame Seed, Green Onion, and Ginger Soy Lime Vinaigrette

Stir-Fry Vegetables: Bell Peppers, Zucchini, Broccoli, Bamboo Shoot, Red Onion, Pineapple, and Soy Sauce

Jasmine Rice, Grilled Teriyaki Pineapple, Kalua Chicken, Hoisin Teriyaki Short Ribs, Hawaiian Sweet Rolls

Tropical Fruit Pound Cake Parfait with Toasted Coconut

44 MANGIAMO

Garlic Bread

Tossed Italian Salad: Lettuce, Red Onion, Peppers, Tomato, Black Olives, Salami, Sweet Peppers, Parmesan and Italian Dressing

Marinated Grilled Red Pepper, Squash, Zucchini

Chicken Alfredo with Penne Pasta

Lasagna or Vegetarian Lasagna

Tiramisu

48 COUNTRY BARBEQUE

Coleslaw

Country Style Potato Salad

Bourbon Baked Beans with Bacon

Roasted Sweet Corn on the Cob

Fried Chicken and Slow Roasted Pork Ribs

Cornbread with Honey Butter

Baked Apple Pie

55 SOUTH POINT

Artisan Breads with Butter

Garlic Herb Fingerling Potatoes, Seasonal Roasted Vegetables

Mixed Greens, Tomato, Carrot, and Cucumber

Baby Spoon Spinach, Candied Beets, Crumbled Goat Cheese, Candied Walnuts and Balsamic Dressing

Seared Salmon Filet with Lemon, Thyme, and Chardonnay Sauce

Grilled Chicken with Wilted Spinach, Fennel, and Garlic in Tomato Broth

Sliced Marinated Sirloin Steak

Mini Assorted Desserts



PLATED LUNCH

Served with assorted rolls and butter, dessert display, iced tea and fruit infused water. Per person pricing.

35 PLATED LUNCH

Choice of one salad and two entrées.

SALAD OPTIONS

MIXED GREEN

Mixed Greens, Pear Tomato, Cucumber, Carrot, and Citrus Herb Dressing

CLASSIC CAESAR

Hearts of Romaine, Parmesan Cheese, Garlic Herb Croutons, and Caesar Dressing

SPINACH SALAD

Baby Spinach, Goat Cheese, Dried Cranberries, Red Onion, Toasted Walnuts, and Balsamic Vinaigrette

LEMONY KALE SALAD

Kale, Swiss Chard, Pecorino Romano, Pumpkin Seeds, Green Onion, and Olive Oil and Lemon Vinaigrette

ENTRÉE OPTIONS

CHICKEN PICATTA

7 oz. of Breaded Chicken, Lemon Butter Garlic Sauce, Capers, Arugula with Shaved Parmesan, and Tomato Confit

GRILLED SIRLOIN

6 oz. off Herb Marinated Top Sirloin with Caramelized Garlic Demi-Glace, Roasted Fingerling Potatoes, and Broccoli

SEARED SALMON

6 oz. Of Coriander Crusted Salmon with Pomegranate Molasses, Green Onion, Mashed Potatoes, and Wilted Garlic Spinach

ORANGE, CARAMELIZED ONION QUINOA AND ROASTED POTATO CAKE (V)

Herb Quinoa, Caramelized Onion, Orange, and Asparagus

Pan Seared Potato Cake, Garlic Wilted Spinach, Grilled Vegetables, and Tomato Confit

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PLATED DINNER

Served with assorted rolls and butter, dessert display, iced tea and fruit infused water. Per person pricing.

47 PLATED DINNER

Choice of one salad and two entrées.

SALAD OPTIONS

MIXED GREEN

Mixed Greens, Pear Tomato, Cucumber, Carrot, and Citrus Herb Dressing

CLASSIC CAESAR

Hearts of Romaine, Parmesan Cheese, Garlic Herb Croutons, and Caesar Dressing

SPINACH SALAD

Baby Spinach, Goat Cheese, Dried Cranberries, Red Onion, Toasted Walnuts, and Balsamic Vinaigrette

LEMONY KALE SALAD

Kale, Swiss Chard, Pecorino Romano, Pumpkin Seeds, Green Onion, and Olive Oil and Lemon Vinaigrette

ENTRÉE OPTIONS

HERB ROASTED CHICKEN BREAST

10 oz. of Crispy Airline Chicken Breast with Braised Greens, Caramelized Onions with Hen Jus, and Mashed Potatoes

SEARED SEA BASS

7 oz. of Pan Seared Sea Bass with Wilted Arugula, Four-Onion Risotto, and Champagne Beurre Blanc

NEW YORK STEAK

12 oz. of Grilled Pepper Crusted New York Steak with Mashed Potatoes, Asparagus, and Classic Brandy Au Poivre

ORANGE, CARAMELIZED ONION QUINOA AND ROASTED POTATO CAKE (V)

Herb Quinoa, Caramelized Onion, Orange, and Asparagus

Pan Seared Potato Cake, Garlic Wilted Spinach, Grilled Vegetables, and Tomato Confit

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CARVING STATIONS

One hour Chef Attendant service required.

450 HERB ROASTED PRIME RIB

Serves 30-40 people
Served with Horseradish and Au Jus

325 HONEY GLAZED HAM

Serves 40-50 people
Pink Peppercorn and Apricot Glaze

250 OVEN ROASTED TURKEY

Serves 30-40 people
Garlic Butter Baste
Stuffed with Oranges and Wild Herbs

BUILD YOUR OWN STATIONS

Per person pricing.

12 NACHO STATION

Tortilla Chips
Pulled Chicken and Carne Asada
Toppings: Nacho Cheese, Jalapenos, Olives, Guacamole, Sour Cream, Salsa, and Pico De Gallo

17 MAC & CHEESE STATION

Macaroni & Cheese
Toppings: Bacon, Bay Shrimp, Chicken, Ham, Lobster, Short Ribs, Blue Cheese, Asparagus, Broccoli Florets, Green Onion, and Sun Dried Tomato

24 TACO CART

Tortilla Chips
Mini Corn and Flour Tortillas
Carne Asada and Pollo Asada
Toppings: Guacamole, Salsa Roja, Salsa Verde, Pico De Gallo, Sour Cream, Cilantro, Onion, and Lime

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DISPLAYS

150 SLIDERS

Each order includes 50 pieces.

Choose One:

- Grilled Chicken Slider with Chipotle Aioli
- BBQ Pulled Pork Slider with Coleslaw
- Beef Slider with Garlic Aioli

150 LOBSTER DEVILED EGGS

Each order includes 50 pieces.

Deviled Eggs and Lobster

180 FLATBREADS

Each order serves 50 people.

- BBQ Chicken
- Mushroom, Goat Cheese, Fried Onion and Truffle Oil
- Margherita

150 GRILLED VEGGIE DISPLAY

Each order serves 50 people.

- Seasonal Grilled Veggies
- Citrus Aioli and Chipotle Ranch

200 CEVICHE BAR

Each order serves 50 people.

Seasonal Fish, Chips, Guacamole, Salsa, and Pico de Gallo

250 CHILLED SEAFOOD PLATTER

Each order serves 50 people.

Hawaiian Ahi Tuna Poke, Jumbo Shrimp, and Cracked Crab

350 CHARCUTERIE BOARD

Each order serves 50 people.

Imported and Domestic Cheeses, Prosciutto and Cured Sausage, Seasonal Berries, Honey Comb, Pickled Onions and Grain Mustard, Crostini, Artisanal Crackers, and Baguettes

350 ANTIPASTO BAR

Each order serves 50 people.

- Marinated Olive, Artichoke, and Roasted Red Pepper
- Prosciutto and Cured Sausage
- Marinated Fresh Ciliegine Mozzarella Balls



TRAY PASS HORS D'OEUVRES

Each order includes 50 pieces. Tray passing service required.

Trio of Seasonal Bruschetta.....	140
Crispy Pot Stickers with Ponzu.....	155
Smoked Salmon wrapped Asparagus.....	180
Coconut Fried Shrimp.....	195
Jumbo Shrimp Cocktail.....	195
Chicken Skewers with Peanut Sauce.....	165
Caprese Salad Skewers.....	145
Teriyaki Beef Skewers.....	165
Roasted Vegetables Skewer.....	145

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BANQUET BARS

Bar Minimum and Bartender Fees not included.

HOSTED BAR

Per person/per hour pricing

Beer & Wine.....	12
Beer, Wine & Select Brands.....	16
Beer, Wine, Select & Premium Brands.....	19

CASH BAR

Prices inclusive of tax

Domestic Beer.....	7
Imported/Microbrew Beer.....	8
Select Brand.....	9
Premium Brand.....	10
Select Chardonnay.....	8
Premium Chardonnay.....	10
Select Cabernet.....	8
Premium Cabernet.....	10
Mineral Water.....	4
Soft Drinks.....	4

12 SIGNATURE COCKTAILS

Per Person/Per Hour Pricing

HOMEMADE SANGRIA

Red Wine, Liquor, and Seasonal Fruit

FRESH MARGARITA

Tequila, Agave, Lime and Salt

OLD FASHIONED

Bourbon, Syrup, Bitters

MULE

Vodka, Ginger Beer, Lime Juice



SELECT BRANDS

Absolut Vodka
 Skyy Vodka
 Beefeater Gin
 Tanqueray Gin
 Olmeca Altos Tequila
 Sauza Los Juanito's
 Bacardi Light Rum
 Captain Morgan Rum
 Myer's Dark Rum
 Jim Beam Bourbon
 Jack Daniel's Whiskey
 Fireball Whiskey
 Seagram's 7 Whiskey
 J&B Scotch
 Bailey's Irish Cream Liquor

PREMIUM BRANDS

Kettle One Vodka
 Bombay Sapphire Gin
 Patron Silver Tequila
 The Real McCoy Rum
 Makers Mark Bourbon
 Crown Royal Whiskey
 Dewar's White Labe Whiskey
 Courvoisier Cognac
 Glenlivet Scotch

WINE MENU

Available Upon Request

SIP, SAVOR AND TOAST THE DAY

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AUDIO VISUAL PRICING GUIDE

EQUIPMENT PACKAGES

450 LCD DATA PROJECTION PACKAGE

LCD Data Projector, 10' x 10' Built in Screen, Skirted Cart, Extension Cord, and Power Strip

150 SCREEN SUPPORT PACKAGE

10' x 10' Built-in Screen, Skirted Cart, Extension Cord, and Power Strip

65 FLIPCHART PACKAGE

Flip Chart Easel, Flipchart Paper, and 2 Markers

65 WHITE BOARD PACKAGE

4' x 6' White Board, Markers and Eraser

15 POWER PACKAGE

Extension Cord, Power Strip & Safety Tape

AUDIO EQUIPMENT

75 WIRED MICROPHONE

225 WIRELESS HANDHELD MICROPHONE

Channel Mixer Included

225 LAVALIERE MICROPHONE

Channel Mixer Included

55 FOUR-CHANNEL MIXER

95 EIGHT-CHANNEL MIXER

75 HOUSE SOUND TAP FEE

Built in House Sound Tapping Fee

CONFERENCE AIDS

65 PODIUM

45 CHARGING STATION

4 Power Strips Included

65 STANDING SCREEN

6' x 6' Standing Screen

125 CONFERENCE SPEAKER PHONE

Conference Speakerphone with Phone Line

200 PORTABLE MONITOR

60" Monitor
HDMI Adapter Included.

275 PORTABLE LCD PROJECTOR

Outdoor Sound and Speaker

200 PA SYSTEM

Outdoor Sound and Speakers

200 UPGRADED BANDWIDTH

Allows up to 30mbps

250 RISER

8' x 6' Riser

500 DANCE FLOOR

24' x 20' Wooden Dance Floor

RESOURCES

ADDITIONAL CHARGES

All prices are subject to a 23% service fee and prevailing sales tax. Prices are subject to change.

Please contact your Event Manager if you are unsure if the following charges may apply:

Tray Passing Service: \$75 Per Server, includes sales tax and gratuity

Bar Minimum: \$500 minimum required per bar. If minimum is not met, the difference will be charged. One bar is required per 100 attendees.

Bartender Fee: \$50 fee applies per hour per bartender, includes sales tax and gratuity

Chef Attendant: \$150 per attendant; required for all Live Chef Stations, includes sales tax and gratuity

On-Site Meeting Room Set Change: \$250 per change

In-House Telephone: \$50 Installation Fee

Dedicated Telephone: \$150 Installation + Local and Long Distance Charges

High Speed Internet Access Wired: \$250 per day per line per meeting room

Banner Hanging: \$75 per banner up to 4. \$300 flat fee for 5 or more.

Hotel Security: \$250 per guard per hour

PACKAGE HANDLING

Please consult your Event Manager for pricing and requirements.

OUTSIDE FOOD & BEVERAGE

Due to state law, you may not bring alcoholic beverages into the hotel. You must obtain prior approval from the hotel before you bring in any food or non-alcoholic beverages from outside sources. Service fees will apply to any outside food or beverage served in our function space regardless if hotel labor is required.

BANQUET CURFEWS

There is an outdoor function curfew of 10:00 p.m. In accordance with the California Liquor Laws, all alcoholic beverage sales will begin at 6:00 a.m. and conclude at 2:00 a.m. the same day. The ballroom has a curfew of 12:00 a.m.

FUNCTION SPACE STANDARD SET

Standard meeting rooms include the following: 66" Banquet Rounds, 6' x 30" Standard Tables, 6' x 18" Tables, Standard Banquet Chairs, House Linens, Notepads, Pens, and Mints. In an effort to conserve water, Complimentary Water Stations will be available upon request. Depending on the extent of the setup, additional charges may apply. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

Hotel is a non-smoking property. Designated smoking areas are located outside of the venue,

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GUARANTEES

The final attendance must be specified and communicated to your event manager by 12 p.m. three business days prior to your event. This number will be considered a final guarantee not subject to reduction. If no guarantee number is given, to the hotel prior to three business days, your expected attendance will be used as the guarantee. Guarantee increases of 5% or more within two business days will incur a 10% surcharge and those within 24 hours will incur a 25% surcharge for each additional meal. Events added within three business days will be subject to special menu selections and pricing.

BANQUET BEVERAGE SELECTION

Bar Service includes a choice of Select and Premium beverages on banquet bars. You will find a list of our offered selections within the Banquet Menu.

Availability may vary, this list is subject to change. Specialty items available on request.

Non-Alcoholic Beverages (Pepsi Products)

Banquet Bars serve wine by the glass, bottled beer, soft drinks, juice, and mineral water. Cordials and champagne by the glass are available upon request.

BANQUET MENU SELECTION

We request that banquet menus, room arrangements, and other details pertinent to your program be submitted to your Event Manager 14 days prior to your arrival date. At least 5 business days to the event start date, please advise your Event Manager, in writing, with special dietary requirements. For Plated meals, maximum two entrée selections offered. Please inform us in writing, of the exact number of event attendees, as this is your guest guarantee. The services, products, and fees will be provided 5 days prior to your event and you will be charged based on the event guarantee. We will not undertake to serve more than 3% more than this guaranteed minimum. A head count will be taken day of the event, and final charges will be based on your final guarantee or the final head count, whichever may be greater. There is a 25 person minimum for all buffet menu items. An additional \$5.00 charge per guest will be added for groups below 25. Guarantees under 15 will be served family style or plated. All menus are subject to revision based on ingredient availability or seasonality.

LINEN SELECTION

House linens are available for your function. If you would prefer specialty linen, or would like quotes for coordinated linens and chair covers, please contact your Event Manager.

COMMUNICATION/RADIOS

Please consult your Event Manager for assistance.

MEAL SERVICE

Breakfast and lunch service is designed to be serviced in 90 minutes or less. Package breaks are not to exceed 30 minutes of service. Evening events such as dinners and receptions will be available for up to two hours of service. Events that require longer serve times will be prorated for each additional 30 minutes of service.

Breakfast menus must start service by 10 a.m. Lunch menus must start service by 2 p.m. Dinner service must begin by 8 p.m. Events starting later than the designated times may incur an additional per person charge,

All food and beverage served by the resort must be consumed at the event and may not be taken out of the event space.



MEETING SPACE

Meeting Space measurements are estimates.

	DIM. (L X W)	AREA(FT ²)	HEIGHT	BANQ.	THTR.	CONF.	REC.	CLASS 2 PER 6'	U-SHAPE	H SQ.	DINNER DANCE
LIBERTY HALL	103' x 45'	4,635	16'	350	500	80	550	168	80	--	260
SALON A&B or B&C	65' x 45'	2,925	16'	250	318	60	350	112	60	90	160
SALON A, B or C	32' x 45'	1,440	16'	120	156	41	170	56	41	40	70
FOYER TOTAL	147 x 14.5'	2,131	13'	150	--	--	240	--	--	--	--
FOYER ENTRANCE	26' x 20'	520	13'	--	--	--	--	--	--	--	--
BOARDROOM	18' x 13'	234	9'	--	--	10	--	--	--	--	--
FIRESIDE TERRACE	19' x 23'	437	10'	40	40	20	50	25	20	20	30
WATERSIDE TERRACE	--	4,000	--	200	150	--	300	--	--	80	200
BISTRO CAFE	11' x 28'	308	10'	--	--	12	--	--	--	--	--
LIBRARY	16' x 12'	192	10'	--	--	10	--	--	--	--	--