

Courtyard by Marriott Oxnard

Quinceañera Packages

2022

Served Entrées

Buffet

Hors D'oeuvres Menu

Bar Menu

SOME ITEMS MAY NOT BE AVAILABLE/ PRICES ARE SUBJECT TO
CHANGE

Courtyard by Marriott Oxnard
600 East Esplanade Drive
Oxnard CA 93036
805.278.5068

Events by Courtyard Marriott Oxnard

General Event Information

Welcome: Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott Oxnard. With flexible meeting spaces, fresh and innovating catering, and state – of – the art audio visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated team of hospitality professionals to take care of the details from start to finish.

We are pleased to provide the enclosed menus and pricing to help you get started. If you are looking for something special we are delighted to create a custom item, please ask our catering sales manager for assistance. Our team will do everything to help you design an event that exceeds you and your guests' expectations.

Menu Pricing: Due to fluctuating food and beverage costs, the Hotel does not guarantee menu prices until thirty (30) days prior to the Function. Prices will be confirmed when a Hotel issued Banquet Event Order is received signed by client. A two entrée plated selection plus one vegetarian or vegan option can be available. If there is a price difference in the entrées the price per person will be based on the higher priced entrée. Buffet options are available

Guarantee: The final guaranteed number of guests is due 3 working days (72 hours) prior to the start of your event. Should the final guarantee not be received, the original estimated number will be the basis for the billing charges. A 5% overage (of guarantee) will be prepared in case of overflow. Should your actual count increase more than the allowed 5%, you will be charged 1.5 times for each additional meal. The Hotel cannot guarantee the menu items for the overage, however, will provide a meal comparable to your selection. Should the need arise, we reserve the right to relocate your function(s) to another room.

Billing: All prices quoted are subject to change unless a signed banquet contract has been executed and a deposit has been received. All events must be paid in full 3 working days (72 hours) prior to the function, unless other arrangements have been made with a catering representative. Credit arrangements must be made prior to the event. Upon completion of your event, an itemized banquet sales check will be presented for your signature. All food, beverage, meeting room rental, and audio visual prices are subject to a service charge and applicable state sales tax.

Audio Visual Equipment: All audio visual equipment is provided on a rental basis. Our equipment is secured from an outside professional company with the most current technological capabilities. To reserve any audio visual equipment, please notify the catering department no less than 3 days prior to your event.

Security: City of Oxnard Ordinance Requires (1) Security Guard for every increment of 50 guests at all social events. We will order guards exclusively for your event, at \$32.00 per guard, per an hour for minimum 6 hours.

Looking forward to serving you soon,
The Courtyard Events Team

Quinceañera Buffet Menu

(Minimum 50 ppl)

Buffet Includes: One Hour of Fruit Punch Service
Freshly Brewed Regular and Decaffeinated Coffee or Hot Tea Service
Homemade Crispy Tortilla Chips with 2 Homemade Salsas
Mix Green Salad with Ranch & Italian Dressing
Mexican Sweet Corn Salad & Jicama Salad
Fruta Fresca

Entrée Selections

(Choice of one or two)

Adobo Chicken

Chicken breast marinated with tomato, onion, & salsa de arbol

Chicken Picatta

Breast of Chicken sautéed with white wine and finished with a light lemon caper cream sauce

Chile Verde

Slow roasted pork simmered in a tomatillo & cilantro green chile sauce

Carne Asada

Tender tri-tip marinated overnight with lemon, red onion, cilantro, & Chef Chuy's secret seasonings

Enchiladas

Chicken or Vegetarian seasoned & sautéed then rolled in corn tortillas with fresh cheeses & sauce

Tri-Tip

Herb crusted beef baked & thinly sliced with a bordelaise sauce

Huachinango a la Veracruzana

Grilled red snapper with bell pepper, onion, olive, tomato, lemon, & mild chile

Side Selections

(Choice of two)

Rice with Rajas, Frijoles Charros, Roasted Vegetables, Mexican Rice, Red Roasted Potatoes, Garlic Mashed Potatoes, Potato Medley, Rice Pilaf, or Refried Beans

\$41.95 ++ per person

Add 3rd Entrée \$3.50 additional per person

Add iced tea or soda to dinner service \$1.75 per person

all prices subject to service charge and applicable sales tax

Quinceañera Entrée Package I

Includes: Water Freshly Brewed Regular and Decaffeinated Coffee or Hot Tea Service

Homemade Crispy Tortilla Chips with Homemade Salsa or Freshly Baked Breads

Salad Selections

(Choice of one salad and two dressings)

Mix Green Salad with Homemade Buttermilk Ranch, Raspberry or Italian Vinaigrette Dressing,
Classic Caesar Salad with Croutons and Parmesan Cheese, Wedge Tomato & Croutons

Entrée Selections

(Choice of one or two)

Adobo Chicken

Chicken breast marinated with tomato, onion, & salsa de arbol

Tri-Tip

Herb crusted beef sirloin tip baked & thinly sliced with a bordelaise sauce

Chicken Picatta

Breast of Chicken sautéed with white wine and finished with a light lemon caper cream sauce

Carne Asada

Tender tri-tip marinated overnight with lemon, red onion, cilantro, & Chef Chuy's secret seasonings

Enchiladas

Chicken or Vegetarian seasoned & sautéed then rolled in corn tortillas with fresh cheeses & sauce

Huachinango a la Veracruzana

Grilled red snapper with bell pepper, onion, olive, tomato, lemon, & mild chile

Side Selections

(Choice of two)

Rice with Rajas, Frijoles de la olla, Frijoles Charros, Rice Pilaf, Spanish Rice, Refried Beans, Roasted Vegetables, or Red Roasted Potatoes, or Garlic Mashed Potatoes

\$38.95 ++ per person

Duet Plate add \$2.00 per person

Add iced tea or soda to dinner service \$1.75 per person

all prices subject to service charge and applicable sales tax

Quinceanera Entrée Package II

Includes: Water, Freshly Brewed Regular and Decaffeinated Coffee or Hot Tea
Homemade Crispy Tortilla Chips with Homemade Salsa or Freshly Baked Breads

Salad Selections

(Choice of one salad and two dressings)

Mix Green Salad with Ranch & Italian Dressing

Classic Caesar Salad

Mexican Green Salad (Queso Fresco & Diced R. Peppers) with

Cilantro Ranch or Sante Fe Dressing w/ Roasted Bell Peppers

Homemade Buttermilk Ranch, Raspberry or Italian Vinaigrette

Beef Birria

Slow roasted beef marinated in Mexican spices, onions, & cilantro

Chicken Mole

Roasted Chicken breast with Traditional Mole chocolate adobo sauce

Almond Chicken

Sautéed boneless breast of chicken crusted with almond, panko and herbs in
a buerre blanc sauce

Chicken Cordon Bleu

Chicken Breast stuffed with Lean Ham and Gruyere Cheese, lightly breaded
then baked until Golden Brown Served with Mild Roasted Pepper Sauce

Chicken Oscar

Grilled breast of chicken with fresh asparagus, crab meat, and fresh
Hollandaise sauce

Pacific Salmon Filet

Fresh salmon filet and cooked to perfection with your choice of dill
Hollandaise, citrus cream, or lemon-caper sauce

Side Selections

(Choice of two)

Rice with Rajas, Frijoles de la olla, Frijoles Charros, Rice Pilaf, Mexican Rice, Refried
Beans, Roasted Vegetables, or Red Roasted Potatoes, Garlic Mashed Potatoes, or
Scalloped Potatoes

\$40.95 ++ per person

Duet Plate add \$2.00 per person

Add iced tea or soda to dinner service \$1.75 per person

all prices subject to service charge and applicable sales tax

Buffet Includes: One Hour of Fruit Punch Service
Freshly Brewed Regular and Decaffeinated Coffee or Hot Tea Service

Italian Buffet

Zucchini Sticks with Dressing
Garlic Bread

Classic Caesar Salad with Caesar & Italian Dressing
Antipasto Penne Pasta Salad
Sliced Fresh Fruit Display
Sautéed Vegetables

Entrée Selections

(Choice of Two)

Lasagna Traditional Meat or Roasted Vegetables
|Layered Pasta, Herbs, and Italian Cheeses,

Chicken Parmigiana |Marinated Breast of Chicken in a Marinara Sauce

Chicken Marsala |Marinated Breast of Chicken Sautéed with Garlic, Fresh
Mushrooms
in a Marsala Sauce

Pasta Primavera | Vegetarian or Chicken, Seasonal Vegetables with Alfredo
Sauce

Pacific Salmon Filet | Fresh and Cooked to Perfection with Dill Hollandaise,
Citrus Cream

Aloha Buffet

Warm Kings Bread
Macaroni Salad with Bay Shrimp
Green Salad with Crushed Mint & Coconut
Diamond Head Pineapple Fried Rice
Island Vegetable Tempura

Entrée Selections

(Choice of Two)

Chicken Vegetable Brochette served with Orange Teriyaki Sauce
Coconut Chicken| Crusted with Coconut and Macadamia nut, Panko and Herbs
with Coconut Cream

Hawaiian Style Ham| with Pineapple and Maui Honey Glaze
Savory Hawaiian Style Tri-Tip| with Polynesian BBQ Sauce
Mahi Mahi |with Coconut Cream Sauce

\$42.95 ++ per person

Duet Plate add \$2.00 per person

Add iced tea or soda to dinner service \$1.75 per person

all prices subject to service charge and applicable sales tax

Enhancements

Drink Tickets

Beer, Wine, Soda, or Juice \$5.00++ per ticket

Well Alcohol, Beer, Wine, Soda, or Juice \$6.00++ per ticket

all prices subject to service charge and applicable sales tax

Children Menu

(4-10 Years Old \$18.95++)

(0-3 Years Old \$10.95++) optional

Beverage served with dinner: Milk or Soda at parent's request

First Course:

Fresh Fruit Compote

Entrée Selections:

(choice of one)

Chicken Tenders

French Fries with Ketchup

Hamburger

Garnished on the side with Lettuce, Tomato, and Pickles

French Fries with Ketchup

Cheeseburger

American Cheese

Garnished on the side with Lettuce, Tomato, and Pickles

French Fries with Ketchup

Penne Pasta

With choice of one: Alfredo, Marinara or Butter Sauce

Macaroni and Cheese

Cheese Pizza

all prices subject to service charge and applicable sales tax

Cold Hors d'oeuvres

(priced per 50 pieces)

Deviled Eggs	\$95
Tomato Basil Bruschetta	\$95
Fruit Kabobs.....	\$100
Tortilla Pinwheels with Pico de Gallo	\$100
Assorted Tea Sandwiches	\$100
Assorted Party Sandwiches	\$100
Prosciutto Wrapped Melon	\$100
Fresh Mozzarella with Prosciutto & Basil on roasted wheat cracker	\$100
Assorted Canapés	\$125
Seafood Ceviche served in Cucumber Cup	\$150
Crab Stuffed Cherry Tomatoes	\$150
California Rolls	\$200
Iced Shrimp with Cocktail Sauce	\$200

Hot Hors d'oeuvres

Chinese Eggrolls with Hot Mustard	\$100
Spring Rolls.....	\$100
Won Tons with Sweet & Sour Sauce	\$100
Stuffed Potato Skins	\$100
Greek Spanikopa	\$100
Deep Fried Mushrooms	\$100
Jalapeno Poppers	\$100
Mini Quiche	\$100
Spicy Chicken Pops with Pineapple & Mango Salsa	\$125
Shredded Beef or Chicken Taquitos with Homemade Salsa	\$125
Swedish Meat Balls	\$125
Southwest Chicken Egg Rolls.....	\$125
Mini Crab Cakes with Roasted Red Pepper Sauce	\$150
Cajun Style Chicken Drumettes.....	\$125
Chicken Fingers with Barbecue Sauce	\$125
Thai Peanut Chicken Skewers	\$150
Sweet & Sour Chicken Skewers	\$150
Teriyaki Beef Skewers	\$150
Mini Beef Wellington Pillows	\$150
Bacon, Cheese Burger Bites	\$200
Chicken & Buttermilk Waffles.....	\$200
Seafood Filled Mushrooms	\$200
Coconut Shrimp	\$200
Jumbo Scallops Wrapped in Bacon	\$200
Street Tacos Choice of 1: Carne Asada, Pollo, or Carnitas with condiments....	\$250

Display Reception

Vegetable Crudités with Ranch Dip.....	\$200
Sliced Seasonal Fresh Fruits.....	\$200
Assorted Stuffed Empanadas (Potato, Zucchini, or Mushroom)	\$200
Assorted of Petit Fours	\$200
Tortilla Chips with Salsa Verde & Molcajete Salsa	\$200
Deli Meats, Cheeses, Mini Rolls, & Condiments.....	\$250
Antipasto.....	\$250
Chocolate Dipped Local Strawberries	\$200
Warm Wheel of Brie Dusted with Brown Sugar & Candied Pecans, w/ Baguette	\$225
Smoke Salmon w/ Capers, Onions, Tomatoes, & Deli Breads	\$300
Imported & Domestic Cheese Board with Crackers	\$250

Butler service requires an additional \$25.00 per hour, per 50 guests
all prices subject to service charge and applicable sales tax

Beverage & Bar Services

	<u>Hosted Bar</u>	<u>Cash Bar</u>
House Liquor	\$6.50	\$9.00
Call Liquor	\$7.00	\$10.00
Premium Liquor	\$8.00 – 12.00	\$9.00 -14.00
Domestic Beer	\$5.00	\$6.00
Imported Beer	\$6.00	\$7.00
Wine by the Glass	\$6.50	\$9.00
Soft Drink	\$1.75	\$3.00
Mineral Water & Fruit Juice	\$2.50	\$4.00

**Bartender Fee of \$150.00 per bar waived if \$350.00 bar revenue consumed per bar*

**Hosted Bar Prices add 21% service & current sales taxes.*

Wines by the Bottle

Chardonnay, Cabernet, Merlot, or Blush	\$26.00
Sparkling Wine	\$26.00
Martinelli's Sparkling Cider	\$16.95
Premium & Specialty Wines	<i>available upon request</i>

**Corkage fee \$10.00 per 750ml Bottle / \$16.00 per Magnum*

Beverage Stations

Horchata or Jamaica,	\$30.00 per gallon
Soda Pitchers	\$15.00 each

Fountain Punches

(minimum 5 gallons)

Tropical Fruit Punch with Fresh Fruit Garnish or Lemonade	\$25.95 per gallon
Champagne, Punch	\$80.00 per gallon
Vodka, Rum, Punch	\$95.00 per gallon
Margarita	\$95.00 per gallon

Royal Coffee Station

Regular and Decaf Coffee Service, Hot Chocolate, Served with Cinnamon, Whip Cream, Hazel Nut and French Vanilla Cream, Marshmallows, White & Milk Chocolate Chips and Sugar in the Raw

\$45.00 per gallon

Hosted Bar Package / per person

<u>Hours</u>	<u>Imported & Domestic Beer, Wine, & Soft Drink</u>	<u>Call</u>	<u>Premium</u>
1	\$15.00	\$20.00	\$25.00
2	\$20.00	\$25.00	\$30.00
3	\$25.00	\$30.00	\$35.00
4	\$30.00	\$35.00	\$40.00
5	\$35.00	\$40.00	\$45.00

(**extra security required for hosted bars)

all prices subject to service charge and applicable sales tax

Service & Amenities

- ☼ Over 10,000 square feet of Flexible Banquet Space
- ☼ Plaza Ballroom Accommodates up to 350 guests
- ☼ Santa Monica Accommodates up to 120 guests
- ☼ Catering Manager to Assist in Planning your Special Day
- ☼ Complimentary 1 Night Stay for the night of the event
- ☼ Head Table for Honored Guests
- ☼ Complimentary Apple Cider Toast
- ☼ Complimentary Cake Cutting Service
- ☼ Choice of In-House Table Linens in a Variety of Colors
- ☼ Centerpiece Mirror & Candlelight
- ☼ Complimentary Cake & DJ Table Setup
- ☼ Complimentary Guest Book Stand / Easel
- ☼ Complimentary Dance Floor Setup
- ☼ Private Banquet Room for Rehearsal
- ☼ Complimentary Private Plate Tasting with up to 2 Entrée Choices
- ☼ We allow Live Music Mariachi, Band, Banda, and DJ
- ☼ We allow you to provide your own candy bar at \$150.00 fee. (No gum, gummies, caramels, or taffy items allowed).
- ☼ Pre- authorized \$200.00 cleaning fee will be applied to your event.
- ☼ Group Rates are available when booking 10 or more rooms
- ☼ City of Oxnard Ordinance Requires (1) Security Guard for every increment of 50 guests at all social events. We will order guards exclusively for your event, at \$32.00 per an hour per guard.

600 East Esplanade Drive Oxnard CA 93036

Catering Office 805.278.5068

Hotel Direct 805.988.3600