

*Wedding
Packages*

*Served Entrée's
Buffet
Hors D'oeuvres Menu
Bar Menu*

2022

Some Items May Not Be Available / Prices Are Subject to Changes

Courtyard by Marriott Oxnard
600 East Esplanade Drive
Oxnard CA 93036
805-278-5068

Served Entrées

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
Warm Artesian Rolls with Butter

Salad: (Choice of One)

Baby Field Green Salad with Ranch and Italian Vinaigrette Dressing
Classic Caesar Salad with Roma Tomatoes, Herb Croutons and Parmesan Cheese

Package I: \$45.95++ per person

Entrée Selections: (Choice of Two)

Baked Salmon with a Fresh Dill Hollandaise Sauce, Lemon Capers or Citrus Cream Sauce

Tri-Tip- Herb Crusted Beef Baked and Thinly Sliced with a Tomato Mushroom Bordelaise Sauce

Champagne Chicken Roasted Breast of Chicken with Champignon Mushroom Sauce

Chicken Piccata Breast of Chicken Sautéed with White Wine and a Light Lemon Capers Cream Sauce

Almond Chicken Sautéed Boneless Breast of Chicken Crusted with Almond, Panko and Herbs in a Buerre Blanc Sauce

Package II: \$50.95++ per person

Entrée Selections:

Prime Rib of Beef Rolled in Garlic and Peppers, Slowly Roasted Served with a Light Demi-Glaze and Horseradish

Filet Mignon Prime Cut of Beef broiled, topped with Sautéed Garlic and Mushrooms or Crumbled Bleu Cheese Served with a Burgundy Glaze

Chicken Cordon Bleu Chicken Breast Filled with Smoked Ham and Jack Cheese, Breaded and Baked Served with a Roasted Pepper Sauce

Fresh Fish Seasonal *speak to your Catering Professional for choices

Chicken Oscar Grilled Chicken Breast with Fresh Asparagus, Crab Meat and Hollandaise Sauce

Side

(Choice of Two)

Garlic Whipped Potatoes, Rice Pilaf, Red Roasted Potatoes
Fresh Seasonal Vegetables

(prices are subject to change)

Champagne Toast

Cake Cutting Service

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

Silver Wedding Buffet

(minimum 35 guests)

Buffet Served with Regular & Decaffeinated Coffee, Hot Tea,
Freshly Baked Dinner Rolls with Butter, & Sliced Seasonal Fruit

Salad

(Choice of One)

Baby Field Green Salad with Ranch and Italian Vinaigrette Dressing
Classic Caesar Salad with Roma Tomatoes, Herb Croutons and Parmesan Cheese

Appelizers

(Choice of Two)

Bay Shrimp Pasta Salad * **Red Potato Salad** * **Mozzarella Tortellini Salad**
Antipasto Display * **Seafood Salad** * **Bowtie Pasta** * **Caprese Salad**

Entrées

(Choice of Two)

Sirloin Steak Tip Sliced with Mushroom & Tomato Bordelaise Sauce
Champagne Chicken Roasted Breast of Chicken with Champiñon Mushroom Sauce
Chicken Florentine Stuffed with Spinach, Mushroom & Bacon with Buerre Blanc Sauce,
Southwest Chicken Roasted Breast of Chicken Stuffed with Corn, Black Bean, Tomato, Green
Onions & Queso Fresco with light Chile Ancho Sauce
Pork Tenderloin with Apple Brandy Sauce
Baked Fillet of Salmon Stuffed with Crab and Bay Shrimp
with Buerre Blanc Sauce or Topped with a Citrus Relish
Portobello Mushroom stuffed Ravioli's with with light Sage Brown Butter Sauce with Shaved
Parmigiano Cheese

Vegetable Side

(Choice of One)

Sautéed Seasonal Vegetable Medley * **Julienne Vegetables Medley**
Roasted Vegetables * **Italian Vegetables** Yellow Squash, Zucchini, Basil, and Tomato

Side

(Choice of One)

Herb Roasted Red Potatoes * **Garlic Whipped Potatoes**
Rice Pilaf * **Mexican Rice** * **Scalloped Potatoes** * **Quinoa Wild Rice**

(prices are subject to change)

\$51.95 per person plus service charge and applicable sales tax

Add 3rd entrée for additional 3.50 per person

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

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 Selections

(choice of one)

Fresh Fruit Compote
Garden Salad

Children 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

(prices are subject to change)

All menu prices are subject to service charge and applicable state sales tax

Cold Hors d'oeuvres

(priced per 50 pieces)

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

Hot Hors d'oeuvres

Cajun Style Chicken Drumettes.....	\$125
Chinese Eggrolls with Hot Mustard	\$100
Won Tons with Sweet & Sour Sauce	\$100
Spicy Chicken Pops with Pineapple & Mango Salsa	\$125
Chicken & Buttermilk Waffles.....	\$125
Greek Spanikopa	\$100
Shredded Beef or Chicken Taquitos with Homemade Salsa	\$125
Swedish Meat Balls	\$125
Deep Fried Mushrooms	\$100
Jalapeno Poppers	\$100
Mini Quiche	\$100
Mini Crab Cakes with Roasted Red Pepper Sauce	\$150
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
Seafood Filled Mushrooms	\$200
Coconut Shrimp	\$200
Jumbo Scallops Wrapped in Bacon	\$200

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
Chocolate Dipped Local Strawberries	\$200
Tortilla Chips with Salsa Verde & Molcajete Salsa	\$200
Warm Wheel of Brie Dusted with Brown Sugar & Candied Pecans, w/ Baguette	\$225
Deli Meats, Cheeses, Mini Rolls, & Condiments.....	\$250
Antipasto.....	\$250
Imported & Domestic Cheese Board with Crackers	\$250
Smoke Salmon w/ Capers, Onions, Tomatoes, & Deli Breads	\$300

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

Bar & Beverage Service

	<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 waived if Bar Sales exceed \$350.00 per bar*

Drink Tickets

Beer, Wine, Soda, or Juice \$5.00++ per ticket
 House Liquor, Beer, Wine, Soda, or Juice \$6.00++ per ticket
 Keg Prices Available Upon Request

Wines by the Bottle

Chardonnay, Cabernet, Merlot, or Blush	\$29.00
Sparkling Wine	\$29.00
Martinelli's Sparkling Cider	\$16.95
Premium & Specialty Wines	<i>available upon request</i>

**Corkage fee \$10.00 per 750ml / \$18.00 per Magnum*

Fountain Punches (minimum 5 gallons)

Tropical Fruit Punch with Fresh Fruit, Lemonade	\$30.95 per gallon
Champagne, Punch	\$80.00 per gallon
Margarita	\$95.00 per gallon
Vodka or Rum Punch	\$95.00 per gallon
Specialty Artesian Punches – themed punches	ask for prices

Beverage Stations

Soda Bar or Iced Tea	\$15.00 per pitcher
Horchata or Jamaica,	\$30.95 per gallon

Royal Coffee Station

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

\$45.00 per gallon

Hosted Bar Package (prices 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

all prices are subject to service charge and applicable sales tax | (prices are subject to change)

General Wedding Information

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
- ❁ Ceremony Site with Chair Setup Only \$450.00
- ❁ Wedding Catering Manager to Assist in Planning your Special Day
- ❁ Head Table for Honored Guests
- ❁ Choice of In-House Table Linens in a Variety of Colors
- ❁ Centerpiece Mirror & Candlelight
- ❁ Complimentary Cake Table & DJ Table Setup
- ❁ Space for Live Band
- ❁ Complimentary Dance Floor Setup
- ❁ Complimentary Cake Cutting Service
- ❁ Complimentary Champagne Toast Service
- ❁ Complimentary Private Plate Tasting with up to 2 Entrée Choices
- ❁ We allow Live Music
- ❁ We allow you to provide your own candy bar. Fee of \$150.00 (limitations on candy)
- ❁ Pre-Authorized cleaning fee required of \$200.00.
- ❁ 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 for minimum 6 hours.
- ❁ Prices are subject to change. All prices subject to service charge and sales tax.

600 East Esplanade Drive Oxnard CA 93036
Catering Office 805.278.5068
Hotel Direct 805.988.3600

8/2021