



COURTYARD[®]

BY MARRIOTT

BANQUET & CATERING MENUS

EXPLORE OUR FLAVORS

COURTYARD LOS ANGELES WESTSIDE
6333 BRISTOL PKWY, CULVER CITY, CA 90230
MARRIOTT.COM/LAXCV • 310-484-7000



Celebration of Life

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To make things easier on you and your guests, our Celebration of Life Guide includes the following:

- 10% off menu pricing
- White linens
- Choice of napkin color
- Discounted event parking
- Discounted guest room rate
- Freshly brewed regular coffee, iced tea, and water are included with each buffet or plated meal

Hours of Service:

Lunch: 11:00 AM - 3:00 PM
Dinner: 4:00 PM - 8:00 PM

Menu prices exclude a 10.25% tax and a 24% service charge.

BREAKFAST

Includes water, freshly brewed coffee, assorted herbal teas, orange juice, and cranberry juice

CONTINENTAL BREAKFAST | \$27

Fresh diced seasonal fruit, yogurt parfait station, freshly baked pastries and muffins with fruit preserves, honey, and butter, and hot oatmeal with cream and sugar

AMERICAN BUFFET | \$34

Fresh seasonal fruit, cage-free scrambled eggs with crispy bacon and sausage links, country-style potatoes, golden pancakes with a choice of one flavor: cinnamon or buttermilk, served with assorted bread, butter, maple syrup, fruit preserves, and honey

*Substitute turkey sausage upon request, no additional fee

HEALTHY BREAKFAST | \$42

Egg-white vegetable frittata with spinach, mushrooms, bell peppers, and onions, turkey sausage, yogurt parfait station, overnight oats with almond milk, fresh sliced seasonal fruit, and whole grain bread, served with brown sugar, honey, maple syrup, butter, and fruit preserves

ENHANCEMENTS

Fresh-pressed green juice | \$5.00 per person

Assorted pastries or muffins | \$48.00 per dozen

Bagels and cream cheese | \$48.00 per dozen

Fresh croissants | \$48.00 per dozen

Sausage, egg, potato, cheese breakfast burrito with salsa on the side | \$8.00 per person

Avocado toast | \$10.00 per person

Hard-boiled eggs | \$4.00 each

Assorted cold cereals | \$4.00 per person

Two-hour self-serve mimosa bar with assorted fruit juices | \$18.00 per person

AN ADDITIONAL \$5 PER PERSON WILL BE ADDED FOR GROUPS OF LESS THAN 20 PEOPLE.
ALL BUFFETS ARE PRICED AT A MAXIMUM OF ONE HOUR OF SERVICE.

Menu prices exclude a 10.25% tax and a 24% service charge.

REFRESHMENTS AND BREAKS

REFRESHMENTS & À LA CARTE OPTIONS

BAKED GOODS PRICE PER DOZEN

- Assorted danishes and muffins \$48
- Assorted bagels and cream cheese \$48
- Fresh croissants \$48
- Freshly baked cookies \$36
- Double-fudge brownies \$36
- Assorted nutrition bars \$36



THEMED BREAKS

THE SWEET TOOTH | \$14

Assorted cookies, cheesecake bites, and double-chocolate brownies

FIESTA BREAK | \$17

Golden tortilla chips with salsa and guacamole, chicken or cheese quesadillas with sour cream, and churro bites

MEDITERRANEAN | \$18

Hummus with pita chips, assorted fresh vegetables, and assorted olives

HEALTHY CHOICE | \$20

Crudité display of fresh garden vegetables, hummus, ranch dip, assorted crackers, and whole fruit

MOVIE BREAK | \$20

Häagen-Dazs vanilla, strawberry, and chocolate ice cream, popcorn, individual bags of potato chips, and assorted candy bars

All food and beverage prices, meeting room rentals, and audio-visual prices are subject to change and do not include a 24% service charge and applicable sales tax.



MEETING PACKAGES

COMPLETE MEETING PACKAGE

MINIMUM 20 PEOPLE | \$119 PER PERSON

Includes:

- High-speed Wi-Fi
- Projector and screen package
- Complimentary parking
- All-day freshly brewed regular and decaf coffee, plus assorted herbal teas

SUNRISE BREAKFAST

Fresh seasonal fruit, cage-free scrambled eggs, crispy bacon, sausage links, country-style potatoes, freshly baked pastries, butter, honey, and fruit preserves

CLASSIC LUNCH BUFFET

- Warm rolls and butter
- Mixed greens salad with shredded carrots, tomato, and cucumbers
- Ranch and red wine vinaigrette dressings on the side
- Seasonal vegetables
- Tri-colored roasted potatoes
- Assorted dessert platter

Select two entrees from the following:

- Chicken Marsala
- Roasted tri-tip beef in demi-glace
- Mahi-mahi with ginger glaze
- Grilled salmon in beurre blanc
- Vegetable ravioli with pesto

HEALTHY CHOICE BREAK

Crudité display including fresh garden vegetables, hummus, ranch dip, assorted crackers, and whole fruit

Menu prices exclude a 10.25% tax and a 24% service charge.



MEETING PACKAGES

MEETING PLANNER PACKAGE

\$75 PER PERSON

Includes:

- High-speed Wi-Fi
- Projector and screen package
- Complimentary parking
- All-day freshly brewed regular and decaf coffee, plus assorted herbal teas

CONTINENTAL BREAKFAST


Fresh seasonal fruit, yogurt parfait, freshly baked pastries and muffins with fruit preserves, honey, and butter, hot oatmeal with cream and sugar, or cold cereal

MORNING BREAK

Whole fruit, granola, and power bars

AFTERNOON BREAK

Double-chocolate brownies and freshly baked chocolate chip cookies



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BOXED LUNCH

CHICKEN CAESAR SALAD OR WRAP | \$26

Marinated grilled chicken breast, crispy romaine lettuce, parmesan cheese, and Caesar dressing, served with freshly cut homemade potato chips, one piece of whole fruit, chocolate chip cookie, and a bottle of water

SMOKED TURKEY SANDWICH | \$28

Turkey breast with Swiss cheese, lettuce, tomatoes, pickles, mayo, and mustard on a brioche bun, served with freshly cut homemade potato chips, one piece of whole fruit, a chocolate chip cookie, and a bottle of water

CHIPOTLE CHICKEN BRIOCHE | \$28

Chicken breast with Swiss cheese, lettuce, tomatoes, pickles, mayo, and mustard on a brioche bun, served with freshly cut homemade potato chips, one piece of whole fruit, a chocolate chip cookie, and a bottle of water

VEGGIE SANDWICH OR WRAP | \$26

Roasted red and green bell peppers, mushrooms, lettuce, and onion on multi-grain bread or spinach tortilla, served with freshly cut homemade potato chips, one piece of whole fruit, a chocolate chip cookie, and a bottle of water

Menu prices exclude a 10.25% tax and a 24% service charge.

LUNCH BUFFETS

All buffets include an iced tea and water station

CALIFORNIA DELI BUFFET | \$40

CHOICE OF SALAD:

- Mixed greens salad, shredded carrots, tomatoes, and cucumber, with choice of red wine vinaigrette or ranch dressing
- Pasta salad, penne pasta in an Italian vinaigrette, grape tomatoes, red onions, green and red peppers, parsley or quinoa salad, roasted peppers and onions, lemon vinaigrette dressing
- Quinoa salad, quinoa and brown rice blend, baby kale, arugula, oven-roasted tomatoes, parmesan cheese, and lemon vinaigrette

-
- Homemade potato chips
 - Fresh sliced fruit
 - Homemade chocolate chip cookies
 - Sourdough, multi-grain, wheat, and white bread, brioche buns
 - Smoked turkey breast, marinated sliced chicken breast, honey ham, tuna salad, and roast beef

ENHANCEMENT:

Pre-made veggie sandwiches or wraps are available upon advance request at \$8.00 each

THEMED BUFFETS

FIESTA | \$52


- Simple green salad, romaine lettuce, tomatoes, red onion, corn, and cilantro-lime dressing
- Homemade tortilla chips with salsa
- Mexican rice and refried beans
- Cheese enchiladas
- Beef or chicken fajitas with bell peppers and onions
- Sour cream, shredded lettuce, and grated cheese
- Flour and corn tortillas
- Homemade churros

TASTE OF ITALY | \$48

- Garlic bread
- Caesar salad, romaine lettuce, parmesan, croutons, and Caesar dressing
- Spaghetti and meatballs with house marinara and parmesan
- Chicken Marsala
- Seasonal steamed vegetables
- Tiramisu

NEW ORLEANS CLASSIC | \$54

- Baby mixed greens salad
- Caramelized sweet potatoes
- Baked macaroni and cheese
- Southern sweet corn
- Southern fried chicken
- Shrimp creole served with steamed white rice
- Pecan pie



Menu prices exclude a 10.25% tax and a 24% service charge.



LUNCH BUFFETS

Includes warm rolls and butter, and an iced tea and water station

CLASSIC LUNCH BUFFET | \$50

CHOICE OF ONE SALAD:

- Mixed greens salad, shredded carrots, tomatoes, cucumber, with choice of red wine vinaigrette or ranch dressing
- Caesar salad, romaine lettuce, parmesan, croutons, and Caesar dressing

CHOICE OF SIDE:

- Herbed tri-color roasted potatoes
- Garlic butter rice
- White or brown rice
- Seasonal steamed vegetables

CHOICE OF TWO ENTRÉES:

- Herb-roasted chicken breast
- BBQ chicken breast
- Beef and broccoli
- Chicken piccata in lemon butter sauce and capers
- Grilled salmon in beurre blanc
- Spinach and cheese ravioli with pesto
- Grilled tofu with red and green bell peppers and onions in a teriyaki glaze

CHOICE OF DESSERT:

- Freshly sliced fresh fruit
- Homemade chocolate chip cookie

Menu prices exclude a 10.25% tax and a 24% service charge.



PLATED LUNCH & DINNER

Includes warm rolls and butter, and an iced tea and water station

CHOICE OF ONE SALAD:

- Mixed greens salad, shredded carrots, tomatoes, cucumber, with choice of red wine vinaigrette or ranch dressing
- Caesar salad, romaine lettuce, parmesan, croutons, and Caesar dressing, seasonal fresh vegetables
- Spinach cranberry, spinach, dried cranberries, slivered almonds, and citrus vinaigrette

CHOICE OF 1ST SIDE:

- Herbed tri-color roasted potatoes
- Garlic butter rice
- White or brown rice
- Scalloped potatoes
- Buttermilk mashed potatoes with chives

CHOICE OF 2ND SIDE:

- Seasonal steamed vegetables
- Glazed baby carrots
- Sautéed green beans

CHOICE OF DESSERT:

- Chocolate cake
- Carrot cake
- Flourless chocolate cake
- Tiramisu
- New York cheesecake
- Fresh-baked cookies
- Fresh-baked brownies

Menu prices exclude a 10.25% tax and a 24% service charge.

PLATED LUNCH & DINNER

Includes an iced tea and water station

CHICKEN FLORENTINE

LUNCH \$40 | DINNER \$46

Chicken breast stuffed with spinach and mushrooms in a white cream wine sauce

HERB-ROASTED CHICKEN BREAST

LUNCH \$38 | DINNER \$44

Served in a fine herb sauce

GRILLED SALMON

LUNCH \$42 | DINNER \$49

Grilled salmon in a beurre blanc or teriyaki sauce

CHICKEN MARSALA

LUNCH \$40 | DINNER \$46

Sautéed breast of chicken in a mushroom-Marsala sauce

ROASTED TRI-TIP

LUNCH \$45 | DINNER \$57

Tri-tip beef in an herb-garlic wine rub with chimichurri sauce on the side

MAHI-MAHI

LUNCH \$42 | DINNER \$49

Ginger-glazed mahi-mahi

RED WINE-BRAISED BEEF SHORT RIB

LUNCH \$48 | DINNER \$60

Braised beef marinated in a red wine sauce

PETITE FILET MIGNON

LUNCH (4 OZ.) \$50 | DINNER (6 OZ.) \$62

Served in a merlot-basil sauce

NEW YORK STRIP STEAK AND PRAWNS DUET

LUNCH (6-OZ) \$60 | DINNER (8-OZ) \$70

Strip steak with a mushroom sauce and grilled prawns in a garlic butter sauce

CAJUN CHICKEN AND SALMON DUET

LUNCH \$56 | DINNER \$68

Cajun chicken and grilled salmon with a creole rub

PASTA PRIMAVERA

LUNCH \$32 | DINNER \$38

Penne pasta with marinara sauce

VEGETABLE RAVIOLI

LUNCH \$32 | DINNER \$38

Spinach and cheese ravioli with pesto

BEYOND MEAT HAMBURGER

LUNCH \$20 | DINNER \$20

Served with fries

Menu prices exclude a 10.25% tax and a 24% service charge.

DINNER BUFFET

Includes warm rolls and butter, and an iced tea and water station

ONE ENTREE: \$59 | TWO ENTREES:\$69

CHOICE OF ONE SALAD:

- Mixed greens salad, shredded carrots, tomatoes, cucumber, with choice of red wine vinaigrette or ranch dressing
- Caesar salad, romaine lettuce, parmesan, croutons, and Caesar dressing, seasonal fresh vegetables
- Spinach cranberry, spinach, dried cranberries, slivered almonds, and citrus vinaigrette

CHOICE OF TWO SIDES:

- Herbed tri-color roasted potatoes
- Scalloped potatoes
- Buttermilk mashed potatoes with chives
- Mac and cheese
- Rice pilaf
- Garlic butter rice
- White or brown rice
- Seasonal steamed vegetables
- Roasted baby carrots
- Sauteed green beans

CHOICE OF DESSERT:

- Chocolate cake
- Carrot cake
- Flourless chocolate cake
- Tiramisu
- New York cheesecake
- Fresh-baked cookies
- Fresh-baked brownies

CHICKEN FLORENTINE

Chicken breast stuffed with spinach and mushrooms in a white cream wine sauce

HERB-ROASTED CHICKEN BREAST

Served in a fine herb sauce

GRILLED SALMON

Grilled salmon in a beurre blanc or teriyaki sauce

CHICKEN MARSALA

Sautéed breast of chicken in a mushroom-Marsala sauce

MAHI-MAHI

Ginger-glazed mahi-mahi

ROASTED TRI-TIP

Tri-tip beef in an herb-garlic wine rub

CHICKEN PICCATA

Chicken in a lemon butter sauce with capers

VEGETABLE RAVIOLI

Spinach and cheese ravioli with pesto

GRILLED TOFU

Tofu with red and green bell peppers and onions with teriyaki glaze

Menu prices exclude a 10.25% tax and a 24% service charge.

APPETIZERS

40 PIECES PER ORDER

CHEESE TRAY | \$350

A variety of imported and domestic cheeses with assorted crackers and pita chips, garnished with fresh fruit

CRUDITÉ DISPLAY | \$175

An assortment of garden vegetables, pita chips, ranch, and hummus dips

FRESH FRUIT DISPLAY | \$220

A selection of fresh seasonal fruit and berries

BRUSCHETTA | \$165

Diced tomatoes and fresh basil with a garlic olive oil sauce on toast

BEEF SKEWER | \$200

Red and green bell peppers with onions

SHRIMP CEVICHE | \$235

Served with homemade tortilla chips

JUMBO SHRIMP | \$275

Served with spicy cocktail sauce and lemon wedges

ASIAN SPRING ROLLS | \$175

Served with sweet and spicy sauce

ASSORTED MINI QUICHE | \$150

Three-cheese, Florentine, and French mushroom quiches

MEATBALLS | \$165

Served with marinara sauce

BEEF SLIDERS | \$220

Beef with caramelized onions and sharp cheddar cheese

CHICKEN EMPANADAS | \$220

Served with a spicy avocado sauce

COCONUT SHRIMP | \$260

A butterflied shrimp dipped in a mild coconut batter and rolled in a mixture of coconut and bread crumbs

BEEF SATAY | \$230

Tender beef marinated in ginger, garlic, peppercorn, and teriyaki sauce

PREMIUM MARYLAND CRAB CAKES | \$320

Crab cake in a light savory seasoning blend served with aioli sauce

CHICKEN SATAY | \$220

Tender marinated chicken with teriyaki sauce

SPANAKOPITA | \$175

Spinach and feta cheese in puff pastry

MINIATURE FINGER SANDWICHES | \$165

An assortment of tuna, turkey, ham, and caprese on a variety of bread

DEVILED EGGS | \$160

Cage-free eggs, hard-boiled

CAPRESE SKEWERS | \$160

Basil, cherry tomatoes, and fresh mozzarella balls with olive oil

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RECEPTION STATIONS

PRICE PER PERSON – \$125 UNIFORMED CHEF FEE,
PER STATION (BASED ON ONE HOUR OF SERVICE)

CARVED TURKEY BREAST | \$20

Served with cranberry sauce

CARVED PRIME RIB | \$28

Served with au jus and creamy horseradish

HONEY-GLAZED HAM | \$22

Served with honey mustard glaze

Served buffet style

PASTA STATION | \$22

- Choice of two pastas: penne, fettuccini, and angel hair pasta
- Choice of two sauces: marinara, creamy pesto, and alfredo
- Grated parmesan
- Add chicken | \$5
- Add shrimp | \$7

STREET TACO STATION | \$25

- Choice of two proteins: carne asada, chicken, al pastor, or chorizo
- Cilantro, diced onions, and limes
- Mini corn tortillas
- Homemade tortilla chips
- Guacamole, sour cream, and salsa



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REFRESHMENTS & A LA CARTE

BEVERAGES

- Pepsi, Diet Pepsi, and Starry | \$6
- Gatorade | \$6
- Red Bull | \$7
- Specialty sparkling water | \$7
- Starbucks Frappuccino (flavored) 9.5 oz. | \$7
- FIJI bottled water | \$7

PER GALLON

- Orange, cranberry, grapefruit, or apple juice | per carafe | \$45
- Lemonade or strawberry lemonade | \$45
- Brewed unsweetened iced tea | \$45
- Coffee, decaffeinated coffee, and herbal tea | \$58
- Starbucks coffee | \$65

SNACK ITEMS

- Whole fresh fruit | \$4
- Potato chips | \$4
- Candy bar | \$5
- Power bar | \$5
- Trail mix | \$4
- Häagen-Dazs ice cream cups | \$6.5

BAKED GOODS

PER DOZEN

- Assorted danishes and muffins | \$48
- Assorted bagels and cream cheese | \$48
- Fresh croissants | \$48
- Freshly baked cookies | \$36
- Double-fudge brownies | \$42

Menu prices exclude a 10.25% tax and a 24% service charge.



BEVERAGE PACKAGES

2 HOUR MIN., 4 HOURS MAX.
PRICE PER PERSON, PER HOUR

Bartender fee \$175 per bartender | Minimum of 25 attendees

BEER AND WINE PACKAGE | \$15

- Liquor: Beefeater Gin, Montezuma Tequila, Tito's Vodka, Grant's Scotch, Barton's Reserve Bourbon, Christian Brothers Brandy, Jack Daniel's Whiskey, and assorted mixers
- Beer: Bud Light, Corona, Stella Artois, Michelob ULTRA, Miller Lite, Budweiser, Angry Orchard
- Wine: Charles & Charles Rosé, Tommasi Le Rosse Pinot Grigio, Merf Cabernet Sauvignon
- Sparkling: Mionetto Prosecco DOC Brut NV
- Other: freshly brewed regular and decaf coffee, hot water and assorted herbal teas, iced tea, lemonade, soft drinks, and a water station

PREMIUM BAR PACKAGE | \$28

- Liquor: Ketel One Vodka, Hendrick's Gin, Jose Cuervo Silver, Dewar's White Label Scotch, Bulleit Rye Bourbon
- Beer: Bud Light, Corona, Stella Artois, Michelob ULTRA, Miller Lite, Budweiser, Angry Orchard
- Wine: SIMI 'Sonoma County' Chardonnay, Frenzy Sauvignon Blanc, Kenwood Vineyards Pinot Noir, Clos du Bois Merlot, Merf Cabernet Sauvignon
- Sparkling: Mionetto Prosecco DOC Brut NV
- Other: freshly brewed regular and decaf coffee, hot water and assorted herbal teas, iced tea, lemonade, soft drinks, and a water station

NON-ALCOHOLIC BEVERAGE PACKAGE | \$10

Freshly brewed regular and decaf coffee, hot water and assorted herbal teas, iced tea, lemonade, soft drinks, and a water station

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