

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD SCOTTSDALE SALT RIVER
5201 N. PIMA ROAD | SCOTTSDALE, AZ 85250
480.745.8200 | Marriott.com/PHXPI



BREAKFAST

DELUXE CONTINENTAL BREAKFAST | 22

minimum 15 guests

Variety of fruit Danishes, muffins, breakfast breads, bagels, butter, cream cheese, peanut butter and preserves. Assorted Greek and fruit yogurts, fresh sliced fruits and berries, classic oatmeal with traditional toppings. Chilled orange, apple and cranberry juices, Starbucks coffee and Tazo teas.

BISTRO TABLE BUFFETT | 25

minimum 15 guests

Variety of fruit Danishes, muffins, breakfast breads, bagels, butter, cream cheese, peanut butter and preserves. Fresh sliced fruits and berries, cage-free scramble eggs, breakfast potatoes and Applewood-smoked bacon. Chilled Orange, apple and cranberry juices, Starbucks coffee and Tazo teas.

ALL-AMERICAN TABLE BUFFET | 28

minimum 15 guests

Variety of fruit Danishes, muffins, artisan breads, English muffins, bagels, butter, cream cheese, peanut butter

and preserves. Seasonal sliced fruits and berries, classic oatmeal, dried fruit, brown sugar, nuts, cage-free scrambled eggs, Breakfast potatoes, Applewood-smoked bacon, chicken sausage, blue corn pancakes, maple syrup and cereal. Low-fat and skim milk, orange, cranberry and apple juices, Starbucks coffee and Tazo teas.

ENHANCEMENTS

Breakfast potatoes | 4
 Fluffy scrambled eggs | 5
 Applewood-smoked bacon | 5
 Link breakfast sausage | 5
 Chicken sausage | 5
 Smoked salmon and bagels | 10
with cream cheese, tomato, red onion and capers.
 Fruit Danishes | 35 per dozen
 Fresh-cut fruit and berries | 5
 Classic oatmeal | 4
 Blue corn pancakes | 5
 Naked juices | 8
 Muffins | 35 per dozen

**Upgrade to gluten free breads-subject to additional cost*



LUNCH

BISTRO CHOICE PLATED LUNCH | 22

maximum 15 guests

CHOICE OF (1) ENTREE

Menus will be provided to guests the morning of the function and picked up two hours prior to lunch break.

GREEN GODDESS CHICKEN BLT

Grilled chicken, Applewood-smoked bacon, avocado, lettuce, pickled red onions, tomato, green goddess ranch dressing. Stacked between toasted Artisan bread.

TURKEY, PESTO & PROVOLONE

Oven-roasted turkey breast, provolone cheese, pesto aioli, baby arugula, vine rip tomato on a brioche roll.

ELEVATED REUBEN

Corned beef, gruyere cheese, sauerkraut, thousand island dressing on grilled rye bread.

MEDITERRANEAN GRAIN BOWL (Gluten-Free)

Grilled chicken, roasted broccolini, lemon dressing, arugula, goat cheese, tomato, almonds over quinoa and brown rice.

MODERN COBB SALAD

Little gems, grilled chicken, Applewood-smoked bacon, hard boiled egg, grape tomato, pickled red onions, gorgonzola and green goddess ranch.

CHOICE OF SIDE ITEMS

choice of (1) side

- Potato chips
- Fresh-fruit cup

CHOICE OF DRINK

- Selection of soft drinks
- Bottled water

A MIDDAY REFRESH

GOURMET BOX LUNCH | 23

Choice of (3) boxes

Served with potato chips, fresh fruit cup, chocolate chip cookie, mustard, mayonnaise and bottled water.

TURKEY, PESTO & PROVOLONE SANDWICH

Oven-roasted turkey breast, provolone cheese, pesto aioli, baby arugula, vine ripe tomato on a brioche roll.

CHICKEN SALAD WRAP

Chicken walnut salad, mixed greens, vine ripe tomato on flour tortilla.

ROAST BEEF & CHEDDAR SANDWICH

Roast beef, aged white cheddar, crisp lettuce, vine ripe tomato, roasted garlic aioli on an artisan roll.

HONEY CURED HAM & GRUYERE SANDWICH

Honey cured ham, gruyere, crisp lettuce, tomato, dijonnaise on a croissant.

ITALIAN SUB SANDWICH

Ham, salami, prosciutto, provolone, crisp lettuce, vine ripe tomato and mayo on a baguette.

VEGGIE SANDWICH

Provolone, crisp lettuce, cucumber, tomato, avocado spread, whole grain bread.



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LUNCH BUFFETS



GOURMET PIZZA BUFFET | 23

**Minimum 15 guests*

Caesar salad, garlic breadsticks, buffalo chicken wings, assorted dessert bars and iced tea.

PIZZAS

Choice of (3) pizzas

- Margherita
- Vegetable
- Italian sausage and mushroom
- Pepperoni
- Chicken pesto and sun dried tomato
- Ham and pineapple
- Bacon and caramelized onion
- BBQ chicken

LITTLE ITALY BUFFET | 26

**Minimum 15 guests*

Classic Caesar salad, garlic breadsticks, traditional lasagna, penne primavera, grilled chicken strips, tiramisu and iced tea.

MEXICAN FIESTA BUFFET | 26

**Minimum 15 guests*

Chips and salsa, pork carnitas, fajita chicken, grilled peppers, onions, refried beans, cilantro lime rice, cheddar cheese, lettuce, tomato, guacamole, sour cream, flour and corn tortillas. Cinnamon sugar sopapilla with honey and iced tea.

Tortilla soup | 3

Shredded pork tamales | 5

Carne asada | 7

TAILGATER BUFFET | 26

**Minimum 15 guests*

Selection of buns, lettuce, tomato, onion, pickles, cheddar, gruyere, ketchup, Dijon mustard, sweet potato fries, seasonal fruit salad, fingerling potato salad, angus beef burger, grilled chicken breast and Vienna beef franks. Cupcakes and iced tea.

Ultimate tailgater upgrade | 5

Applewood smoked bacon, grilled onion and sautéed mushrooms

SOUTHWEST BBQ BUFFET | 30

**Minimum 15 guests*

Assorted rolls, fresh corn bread, mac-n-cheese, buttered corn, tri-colored slaw, fingerling potato salad, BBQ chicken breast, beef brisket, warm apple cobbler and iced tea.

Pulled pork | 5

Baby back pork ribs | 6

Grilled salmon | 6

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MEDITERRANEAN BUFFET | 33

**Minimum 15 guests*

Greek salad bar: romaine lettuce, grape tomato, cucumbers, Kalamata olives, feta cheese, red onion, sliced almonds, balsamic and lemon vinaigrette.

Grilled pita, Mediterranean marinated grilled chicken breast, grilled salmon with tomato, red onion, olives, capers and fresh herbs.

baklava, lemon bars and iced tea.

Hummus and pita chips | 3

Spanakopita | 3

Ceviche | 5

Beef kabobs with tzatziki sauce | 5

EAGLE MARK BUFFET | 35

**Minimum 15 guests*

Three sisters salad: romaine and arugula, roasted corn, garbanzo beans, butternut squash, balsamic vinaigrette.

Artisan rolls, corn bread, blue corn crusted trout, red chile boneless pork chops, wild rice pilaf, summer squash medley, Southwest chocolate cake and iced tea.

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DELUXE SANDWICH COUNTER BUFFET | 26

Minimum 15 guests

Choice of two salads, choice of three sandwich or wraps.

Served with chips, pickles, condiments, cookies, brownies and iced tea.

SALADS (Choice of two)

- Classic Caesar salad
- Garden salad bar
with ranch and balsamic vinaigrette dressing
- Fingerling potato salad
- Creamy broccoli and kale slaw
- Orzo pasta salad
- Seasonal fruit salad

Broccoli cheddar soup | 3

Chicken noodle soup | 3

SANDWICHES (Choice of three)

CHICKEN CLUB SANDWICH

Grilled chicken breast, Applewood-smoked bacon, crisp lettuce, vine ripe tomato, lemon aioli on toasted artisan bread.

ROAST BEEF AND CHEDDAR

Roast beef, aged white cheddar, crisp lettuce, vine ripe tomato on whole grain.

TURKEY, PESTO & PROVOLONE

Oven-roasted turkey breast, provolone cheese, pesto aioli, baby arugula, vine rip tomato on a brioche roll.

HONEY CURED HAM & GRUYERE

Honey cured ham, gruyere cheese, crisp lettuce, tomato, dijonnaise on a croissant.

CHICKEN SALAD WRAP

Chicken walnut salad, mixed greens, vine ripe tomato on flour tortilla.

VEGGIE SANDWICH

Provolone, crisp lettuce, cucumber, tomato, avocado spread on whole grain bread.



DINNER

PLATED DINNER

Artisan rolls, butter, one salad, two sides, one dessert, iced water. Starbucks coffee, Tazo tea, and iced tea station.

SALADS

choice of (1) salad

Garden Salad

Mixed Greens ,tomato, cucumber, julienne carrots and ranch dressing.

Strawberry Salad

Mixed greens, strawberries, pecans, goat cheese and balsamic vinaigrette.

Classic Caesar Salad

Hearts of romaine, parmesan cheese. garlic croutons and Caesar dressing.

ENTREES

Filet mignon | 58

Ancho mushroom sauce

New York Strip | 50

Garlic steak butter

Seared salmon | 40

Lemon burre blanc

Roast pork tenderloin | 38

Roasted garlic & shitake mushrooms

Stuffed chicken breast | 36

Prosciutto, spinach, gruyere

Roasted vegetable tart | 28

Roasted red pepper sauce

SIDES

choice of (3)

- Steamed vegetables with herbed butter
- Sautéed green beans with garlic and tomato
- Grilled asparagus
- Roasted fingerling potatoes
- Herbed pilaf rice
- Parmesan mushroom risotto
- Roasted garlic mashed potatoes

DESSERTS

Choice of (1) dessert

- Tiramisu
- Raspberry white chocolate cheesecake
- Red velvet cake
- Lemon tart
- Key lime pie

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DINNER BUFFETS



SALT RIVER BUFFET | 42

Minimum 15 guests.

artisan rolls and butter, garden salad, soup du jour, Roasted chicken breast with garlic rosemary, pan seared salmon with mustard vinaigrette, roasted garlic mashed potatoes, steamed vegetables with herb butter, New York cheesecake, strawberry sauce, chocolate Bundt cake, Iced tea, Starbucks and Tazo tea station.

RED MOUNTAIN BUFFET

two entrees | 52

three entrees | 58

Minimum 15 guests

Artisan rolls and butter, garden salad bar, soup du jour, two or three entrees, three sides, two desserts, iced tea Starbucks coffee and Tazo tea station.

ENTREES

Chicken piccata

Lemon and wine sauce

Pan seared salmon

Lemon beurre blanc

Pork Tenderloin

prickly pear bbq sauce

Grilled Mahi Mahi

citrus sauce

Fork tender pot roast

Red wine and demi sauce

Beef tri tips

red wine and thyme

Ricotta cheese ravioli

creamy pesto sauce

SIDES (Choice of 3)

- Roasted-garlic mashed potatoes
- Herbed pilaf rice
- Mushroom risotto
- Applewood-smoked bacon mac-n-cheese
- Herb roasted fingerling potatoes
- Shredded cheese potatoes
- Sautéed green beans with tomato and garlic
- Steamed vegetables with herb butter
- Crispy Brussel sprouts.

DESSERTS (Choice of 2)

- Raspberry white chocolate cheesecake
- Red velvet cake
- Lemon tart
- Key lime pie

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BREAKS

BEVERAGE SERVICE | 9

up to (4) hours/ minimum 10 guests.

Freshly brewed Starbucks coffee, Tazo teas, bottled water, assorted soft drinks, San Pellegrino and Izza sparkling waters.

ALL DAY BEVERAGE SERVICE | 14

minimum 10 guests

Freshly brewed Starbucks coffee, Tazo teas, bottled water, assorted soft drinks, San Pellegrino and Izza sparkling waters

STARBUCKS COFFEE SERVICE | 65/gallon

Freshly brewed Starbucks coffee, regular or decaffeinated, assortment of condiments.

STARBUCKS FLAVORS | 2 Each

Vanilla, sugar-free vanilla, caramel, hazelnut syrup and whipped cream.

ENHACEMENTS

hot cocoa with marshmallows | 34 per gallon

Soft drinks | 4

Bottled water | 4

Bottled juices | 3

Gatorade | 3.50

Energy drinks | 4

Red Bull, Monster | 4

Fresh brewed iced tea | 35 per gallon

Lemonade | 40 per gallon

Assorted Tazo teas | 28 per gallon



BUILD-YOUR-OWN PARFAIT BREAK | 8

Greek yogurt, fresh blueberries, fresh strawberries, diced pineapple, diced dried mango and granola.

AFTERNOON PICK-ME UP BREAK | 8

Freshly baked assorted cookies, brownies and lemon bars.

BALLPARK BREAK | 10

Soft pretzel bites, served with cheese dip and mustard dipping sauce, popcorn, kettle corn and salted peanuts.

BUILD-YOUR-OWN TRAIL MIX BREAK | 12

M&M's, cashews, peanuts, almonds, raisins, dried fruit and pretzels.

THE ENERGIZER BREAK | 14

Trail mix, granola bars, fresh-cut fruit, chocolate covered espresso beans, yogurt covered fruit, cheese and crackers.

DIP BREAK | 12

Hummus, ranch and onion dip. Served with warm pita and veggies.

A HEALTHIER SIDE BREAK | 14

Fresh fruit kabobs, served with honey yogurt dip, veggie tray, hummus, pita chips, granola bars and coconut water.

CHOCOHOLIC BREAK | 14

Cheesecake pops, salted-caramel brownies, chocolate-covered pretzels and yogurt-covered dried fruit.

COFFEE & DONUTS BREAK | 14

Donuts, granola bars, Starbucks coffee, Tazo teas, and whole fruit.

ENCHANCEMENTS

- Whole fruit | 3
- Pretzels | 3
- Popcorn | 3
- Fresh cut fruit | 4
- Cliff bars | 4
- Granola bars | 4
- Cookies | 4
- Lemon bars | 4
- Mixed nuts | 4
- Chips and salsa | 4
- Bottled water and soft drinks | 4
- Hummus and pita chips | 5

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RECEPTION

HOT HORS D'OEUVRES | 66 /dozen

- Mini beef wellington
Béarnaise sauce
- Coconut shrimp
Orange dipping sauce
- Artichoke & feta mushroom caps
- Chicken marsala pot pie

HOT HORS D'OEUVRES | 54 /dozen

- Mini Shepard's pie
- Mushroom caps with spinach and parmesan
- Chili-lime chicken kabob
- Manchego beef empanada

HOT HORS D'OEUVRES | 48 /dozen

- Vegetable spring rolls
Thai chili dipping sauce
- Coney island franks
- Arancini risotto
- Assorted mini quiche

COLD HORS D'OEUVRES | 66/dozen

- Seared beef tenderloin
- Smoked salmon rose
- Spicy shrimp with candied pineapple

COLD HORS D'OEUVRES | 54/dozen

- Tomato & fresh mozzarella
- Ahi tuna stacks
- Smoked chicken bruschetta
- Antipasto stacks
- Prosciutto-wrapped asparagus

COLD HORS D'OEUVRES | 48/dozen

- Roasted vegetable napoleon
- Prosciutto and cantaloupe skewer
- Boursin stuffed cherry tomato
- Tomato basil brushetta

**butler passed for 2 hours | \$75 per server, \$25 each additional hour.*



COLD HORS D'OEUVRES PLATTERS

CHEESE DISPLAY | 8

Imported and domestic cheeses and a variety of crackers

ANTIPASTI | 10

Salami, prosciutto, roasted bell pepper, kalamata olives, artichoke hearts and fresh mozzarella, crostinis and lavosh

HUMMUS | 4

Celery, carrots and pita chips

SEASONAL FRUIT PLATTERS | 5.5

Honey yogurt dip

TRI-COLORED TORTILLA CHIPS | 3.5

Salsa and guacamole

FRESH VEGETABLE DISPLAY | 4.5

Ranch dip



HOT HORS D'OEUVRES PLATTERS

WINGS | 6

Buffalo, hot honey garlic, bbq, carrots, celery and ranch dip

SPINACH & ARTICHOKE DIP | 6

Tortilla chips and crostinis

CHICKEN QUESADILLA | 5

House salsa and sour cream

CHICKEN TENDERS | 5

BBQ and ranch dipping sauces

MOZZARELLA STICK | 4

Marinara sauce

STATIONS

Minimum 25 guests

Chef attendant optional

SALAD | 12

Mixed greens, roasted and cured meats, vegetables, cheeses, nuts and fruits with red wine vinaigrette, ranch and balsamic dressing

SLIDER STATION | 20

Mini brioche buns, sweet potato fries, angus beef burger, brown mustard, caramelized onion, tomato, pulled pork and apple slaw.

STREET TACOS | 22

Tortilla chips, salsa, guacamole, chicken tinga, pork carnitas, pico de gallo, shredded cabbage, cotija cheese, flour and corn tortilla and churros.

**prices are per person. A customary 25% taxable service charge and sales tax will be added to prices*

**\$75 attendant fee per 100 guests for up to two hours of service. Each additional hour of service is \$35 per hour.*



BEVERAGES

CASH BAR

Guests are responsible for individual drink charges

Domestic beer | 6
Premium beer | 7
Premium brands | 9
Top shelf brands | 10
Wine by the glass/bottle | 10
Sodas/bottled water | 4

HOST BAR

Charges to master account based on per drink consumption

Domestic beer | 6
Premium beer | 7
Premium brands | 9
Top shelf brands | 10
Wine by the glass/bottle | 10
Sodas/bottled water | 4

BAR SELECTION

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite and Michelob ultra.

PREMIUM BEERS

Heineken, Stella Artois, Sam Adams and Corona.

WINES

A by Acacia Rose, Tommasi "Le Rosse" Pinot Grigio, Brancott Sauvignon Blanc, Tom Gore Chardonnay, Clos Du Bois Merlot, Estancia Cabernet Sauvignon and Alamos Malbec.

LIQUORS

Jim Beam, Dewars Scotch, Gordon's Gin, Absolut Vodka, Cuervo Gold Tequila, Bacaradi Light Rum, Captain Morgan Rum.



TOP SHELF LIQUORS

Jack Daniels Bourbon, Johnnie Walker Black, Tanqueray Gin, Grey Goose Vodka, Patron Tequila, Crown Royal, Marker's Mark Bourbon.

WHITE/ROSE WINES

Tom Gore Chardonnay | 40
Tommasi "Le Rosse" Pinot Grigio | 34
Brancott Sauvignon Blanc | 34

RED WINES

Crossbarn by Paul Hobbs Pinot Noir | 56
Clos Du Bois Merlot | 40
Estancia Cabernet Sauvignon | 40
Alamos Malbec | 40

SPARKLING WINES

Cooks | 34
Sangria | 125

**\$75 bartender fee per 100 guests for up to two hours of service. Each additional hour of service is \$35 per hour.*



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TECHNOLOGY



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PRESENTATION SUPPORT PACKAGE

Projection screen (up to 10ft), AV cart, sound patch, power supply and cabling.

Eagle Mark Ballroom | 150

Individual meeting rooms | 100

WIRELESS SOUND PACKAGE | 175

Wireless handheld or lavalier microphone, 4 channel mixer and house sound patch.

HOUSE SOUND PATCH | 75

Audio patch to house sound.

VIDEO DISPLAY PACKAGE | 150

DVD player, 42" LCD monitor, house sound patch and power supply cabling.

COMPUTER DISPLAY PACKAGE

EAGLE MARK BALLROOM | 400

3500 lumens ceiling mount LCD projector, 10ft drop down projection screen, house sound patch and power supply cabling.

MEETING ROOMS | 300

2100 lumens LCD projector, projection screen, house sound patch, power supply and cabling.

**audio visual prices are per day, unless otherwise noted.*



3500 Lumens LCD projector | 300

2100 Lumens LCD projector | 200

8 X 8 Tripod screen | 100

Laptop | 250

Clicker/laser pointer | 30

Podium | 60

Polycom speaker phone | 75

TV Monitor 42' | 100

DVD player | 50

Dance floor 12ft x 12ft | 200

Stage 4ft x 6ft | 50

Price per piece, up to 8 pieces available

Patio heater | 95 each

Extension cord | 10

Power strip | 15 each

Wired high speed internet access | 100

Upgraded internet | 50

Printing and copying (black and white) | .10 per page

Printing and copying (color) | .20 per page

Flip chart | 40

4 color markers, 27x34 easel pad

White Board | 30

4 color markers, 27x34 easel pad

**additional items available: light displays and custom furniture settings.*

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