

EXPLORE OUR FLAVORS



BREAKFAST PLATED

Fruit Platter

Freshly sliced domestic & tropical fruits, garnished with seasonal berries. Served with yogurt dip or cottage cheese. 15.00

Vegetable Frittata

Baked eggs with tomato & mushrooms with avocado slices on the side. Two slices of white or wheat toast with butter and fruit preserves. Seasonal fruit cup. 22.00

Chicken & Waffles

Fresh buttermilk waffles with fried chicken breast. Served with butter & syrup. Seasonal fruit cup. 25.00

Courtyard Breakfast

Assorted Fruit Kabob. Scrambled eggs and country style potatoes. Choice of crispy bacon or sausage links. Two slices of toasted sourdough bread with butter & fruit preserves. 26.00

All plated selections include: Chilled orange juice, freshly brewed coffee, decaffeinated coffee & assorted herbal teas. With two selections, the higher price will prevail.

BREAKFAST BUFFET

California Continental

Freshly sliced seasonal fruits and assorted yogurts. Freshly baked pastries and muffins with preserves, honey & butter 21.00

Sunrise Breakfast

Freshly sliced seasonal fruit. Scrambled eggs with scallions, crispy bacon and sausage links and country style potatoes. Butter, honey& fruit preserves 25.00

American Buffet

Freshly sliced seasonal fruit. Scrambled eggs with scallions, crispy bacon and sausage links and country style potatoes. Waffles with choice of one flavor: cinnamon or buttermilk . Avocados slices & assorted breads. Butter, maple syrup fruit preserves & honey 27.00

All buffet selections include: Chilled Orange Juice, Cranberry Juice, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal teas. Additional \$5.00 per person will be added for groups less than 20 people. All buffets are priced at a maximum of one and a half hours of service.

REFRESHMENTS & A LA CARTE OPTIONS





Beverages

Orange, Cranberry, Grapefruit or Apple Juice	22.00 per carafe
Lemonade	40.00 per gallon
Brewed Unsweetened Iced Tea	40.00 per gallon
Coffee, Decaffeinated Coffee & Herbal Tea	55.00 per gallon
Starbucks Coffee®	65.00 per gallon
Pepsi, Diet Pepsi & Sierra Mist	5.00 each
Gatorade	6.00 each
Energy Drinks - Red Bull	7.00 each
Specialty water (Sparkling)	6.00 each
Starbucks® Frappuccino (Flavored)	7.00 each
Fiji Bottled water	7.00 each

Baked Goods

Assorted Danish & Muffins	40.00 per dozen
Assorted Bagels & Cream Cheese	40.00 per dozen
Fresh Croissants	40.00 per dozen
Freshly Baked Cookies	42.00 per dozen
Double Fudge Brownies	42.00 per dozen
Cream Cheese Brownie Bars	42.00 per dozen
Pear Almond Bars	42.00 per dozen

Snack Items

Whole Fresh Fruit	3.00 each
Starbucks® Vanilla Almond Biscotti	4.00 each
Starbucks® Iced Lemon Loaf	4.00 each
Potato Chips (Package)	3.00 each
Power Bars	4.00 each
Trail Mix	4.00 each
Haagen-Dazs Ice Cream Bars	5.00 each

THEMED BREAKS

INCLUDES:

Fresh Brewed Coffee, decaffeinated coffee & Assorted Herbal Teas.

The Sweet Tooth

Freshly Baked Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Peanut Butter Cookies, Pear Almond and Cream Cheese Brownies, and Lemonade 17.00

Break for the Border

Tri-Color Tortilla Chips with Salsa and Guacamole, Chicken quesadillas with Sour cream and Lemonade

17.00

Mediterranean

Hummus with Pita Chips, Fresh Assorted Vegetables, Baklava and Lemonade 18.00

Healthy Choice

Fresh Fruit Kabobs with Yogurt Dip, Power bars, Trail mix, Cheddar Cheeses and Assorted Naked Juices 18.00

Movie Break

Haagen-Dazs Vanilla, Strawberry and Chocolate Ice Cream. Popcorn, salty snacks, and Sparkling Water 19.00

Build Your Own Mix

Dried Granola, Coconut, Cranberries, M&Ms, Walnuts and Apricots 18.00

All Breaks are based on 45 minutes.

ONE-STOP SHOP FOR MEETINGS





MEETING PLANNER PACKAGE

INCLUDES:

Fresh Brewed Coffee, decaffeinated coffee & Assorted Herbal Teas.

Continental Breakfast

Freshly Slice Seasonal Fruits, Assorted Yogurts. Freshly Baked Assorted Pastries & Muffins. Preserves Honey & Butter. Chilled Orange & Cranberry Juices

Morning Break Whole Fruit , Granola and Power Bars

Afternoon Break Pear Almond Bars, Cream Cheese Brownies and Assorted Freshly Baked Cookies

45.00 per person

COMPLETE MEETING PACKAGE

INCLUDES:

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Tea Full A/V package (Projector, Screen, Flipchart with Markers & Easel) Room Rental & Parking for Attendees

Sunrise Breakfast

Freshly Sliced Seasonal Fruit Freshly Baked Assorted Pastries and Bagels Scrambled Eggs Crispy Bacon and Sausage Links Country Style Potatoes Butter, Honey & Fruit Preserves Chilled Orange and Cranberry Juices

Morning Break

Whole Fruit, Granola and Power bars, Assorted Soft Drinks

Courtyard Buffet Lunch

Mixed Greens Salad with Carrots, Cherry Tomatoes Served with Red Wine Vinaigrette and Ranch Dressings, Warm Rolls with Butter and Assorted Desserts

Choice of one starch:

Herbed Tri-color Roasted Potatoes, Garlic Butter Rice or Buttermilk Mashed Potatoes with Chives

Choice of vegetable:

Haricot Vert with Mushrooms or Baby Carrots

Choice of Two Entrées:

Chicken Marsala in a Marsala Wine Sauce Herb Half Roasted Chicken in a Fine Herb Sauce Roasted Tri-Tip Beef in a Demi-Glace Sauce

Roasted London Broil in a Peppercorn Sauce

Mahi-Mahi in a Ginger Glaze

Grilled Salmon in a Beurre Blanc Sauce

Vegetable Ravioli with a Pesto Sauce

&...Cut!!!! Movie Break

All your favorites: Vanilla, Strawberry and Chocolate Ice Cream, Fresh Popcorn, Salty Snacks and Assorted Soft Drinks

115.00 (Minimum of 20 people)

LIGHT PLATED LUNCH





INCLUDES:

Choice of Freshly Baked Cookies <u>or</u> Fresh Sliced Fruit. Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea. Maximum of two selections allowed, higher price will prevail for both.

Chicken Caesar Salad

Marinated Grilled Chicken Breast served over Crispy Romaine Lettuce, Parmesan Cheese and Caesar Dressing. Served with Homemade Potato Chips. Served with Warm Rolls and Butter.

29.00

Cobb Salad

Grilled Chicken Breast, Crispy Bacon, Crumbled Blue Cheese, Chopped Egg, Diced Tomatoes and Ranch Dressing. Served with Warm Rolls and Butter. 32.00

Salmon Salad

Grilled Salmon on a Bed of Mixed Greens with Roasted Peppers, Onions, Cucumbers and Balsamic Vinaigrette Dressing. Served with Warm Rolls and Butter. 34.00

Turkey Ciabatta Sandwich

Turkey Breast with Swiss Cheese on a Ciabatta Bread with Lettuce and Tomatoes. Served with Homemade Potato Chips. 32.00

Chicken Sandwich

Grilled Chicken Breast with Lettuce, Tomato, Mayonnaise, Swiss Cheese on Sourdough Bread. Served with Homemade Potato Chips.

32.00

A MEAL BRINGS PEOPLE TOGETHER

BUFFET

INCLUDES:

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea.

New York Deli Buffet

Mixed Greens Salad with Carrots, Cherry Tomatoes served with Red Wine Vinaigrette and Ranch Dressings Picnic Potato Salad Homemade Potato Chips Gourmet Sandwich Display Includes: Smoked Turkey, Roast Beef & Tuna Swiss, Cheddar & Pepper Jack Cheeses Mayonnaise, Mustard, Lettuce, Tomatoes, Onions & Pickles French Rolls, Wheat, Sourdough & Marble Rye Breads Fresh Sliced Fruit & Freshly Baked Cookies 35.00 Lunch 45.00 Dinner

Courtyard Buffet

Mixed Greens Salad with Carrots, Cherry Tomatoes Served with Red Wine Vinaigrette and Ranch Dressings <u>or</u> Spinach Cranberry Salad with a Citrus Vinaigrette. Warm Rolls with Butter and Choice of Two Desserts

Choice of one starch:

Herbed Tri-color Roasted Potatoes, Garlic Butter Rice

- or Buttermilk Mashed Potatoes with Chives
- Choice of vegetable:

Haricot Vert with Mushrooms or Baby Carrots

Choose from the following entrées:

Chicken Marsala in a Marsala Wine Sauce

Herb Half Roasted Chicken in a Fine Herb Sauce

Roasted Tri-Tip Beef in a Demi-Glace Sauce

- Roasted London Broil in a Peppercorn Sauce
- Mahi-Mahi in a Ginger Glaze
- Grilled Salmon in a Beurre Blanc Sauce
- Vegetable Ravioli with a Pesto sauce

52.00 two entrées Lunch

60.00 three entrées Dinner

Additional \$5.00 per person fee will be added for groups less than 20 people. All buffets are priced at a maximum of one and a half hours of service.

THEME BUFFET

INCLUDES:

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas (no substitutions)

Flavorful Flare

Aztec Salad & Garbanzo Beans Salad Homemade Tortilla Chips with Salsa Mexican Rice & Refried Beans Cheese Enchiladas Beef or Chicken Fajitas with Bell Peppers and Onions Sour cream, Shredded Lettuce and Grated cheeses Flour & Corn Tortillas Churros and Traditional Flan 47.00 Lunch 53.00 Dinner

Southern Comfort

Baby mixed Greens, Sun Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons Caramelized Sweet Potatoes Baked Macaroni and Cheese Haricot Vert with Mushrooms Southern Fried Chicken Shrimp Creole Served with Steamed White Rice Banana Pudding and Pecan pie 47.00 Lunch 57.00 Dinner

Taste of the Mediterranean

Caprese Salad with Fresh Basil, Mozzarella and Tomatoes Minestrone Soup Tri-Color Roasted Potatoes & Balsamic Roasted Squashes Chicken Marsala in Mushroom Marsala Sauce Vegetable Ravioli in a Pesto Sauce Served with Focaccia Bread Tiramisu and Italian Cookies 47.00 Lunch 57.00 Dinner

Additional \$5.00 per person fee will be added for groups less than 20 people. All buffets are priced at a maximum of one and a half hours of service.



SALAD

Mixed Green Salad

Mixed Field Greens, Tomatoes, Cucumbers, Carrots with Red Wine Vinaigrette Dressing

Caesar Salad

Romaine Lettuce, Freshly Grated Parmesan Cheese, Croutons with Caesar Dressing

Spinach Cranberry Salad

Spinach leaves, Crumbled Gorgonzola Cheese, Cranberries, Candied Walnuts with a Citrus Vinaigrette Dressing



Menu prices exclude 10.25% tax and 24% Service Charge

A MEAL BRINGS PEOPLE TOGETHER





PLATED

INCLUDES:

Freshly brewed coffee, decaffeinated coffee, assorted herbal teas. No substitutions. Warm Rolls and Butter

Choice of one: Mixed Greens, Caesar or Spinach Cranberry Salad Choice of one: Garlic Butter Rice, Herbed Tri-Color Roasted Potatoes, Scalloped Potatoes, or Buttermilk Mashed Potatoes with Chives Choice of one: Haricot Vert with Mushrooms, Baby Carrots, or Grilled Asparagus Choice of one: Dessert

POULTRY:

Herb Roasted Half Chicken Served in a Fine Herb sauce 34.00 Lunch 40.00 Dinner

Chicken Florentine

Chicken Breast Stuffed with Spinach & Mushrooms in a White Wine Sauce 34.00 Lunch 42.00 Dinner

Chicken Marsala

Sautéed Breast of Chicken in a Mushroom Marsala Sauce 33.00 Lunch 42.00 Dinner

FISH:

Grilled Salmon Grilled Salmon in Beurre Blanc 38.00 Lunch 47.00 Dinner

Mahi-Mahi

Ginger Glazed Mahi-Mahi 38.00 Lunch 48.00 Dinner

A MEAL BRINGS PEOPLE TOGETHER



PLATED CONTINUED.....

BEEF

Roasted London Broil Roasted London Broil in a Peppercorn Sauce 36.00 Lunch 45.00 Dinner

Roasted Tri-Tip

Tri-Tip beef in a Demi-Glace sauce 36.00 Lunch 45.00 Dinner

Petite Filet Mignon

6-oz Served in a Merlot Basil Sauce 42.00 Lunch 55.00 Dinner (8oz)

Red Wine Braised Beef Short Rib

Braised Beef Marinated in a Red Wine Sauce37.00Lunch52.00Dinner

DUETS

New York Strip Steak & Salmon Duet Strip Steak with a Mushroom Sauce and Grilled Atlantic Salmon in a Balsamic Butter Sauce 50.00 Lunch 60.00 Dinner

Cajun Chicken & Prawns Duet

Breaded Cajun Chicken with Grilled Prawns in a Garlic Parmesan Cream Sauce 50.00 Lunch 60.00 Dinner



VEGETARIAN

Vegetable Wellington

Assorted Vegetables Filled with a Rich Duxelle Surrounded

by a Flaky Puff Pastry Dough

32.00 Lunch

38.00 Dinner

Pasta Primavera

Penne Pasta with Marinera Sauce

28.00 Lunch

35.00 Dinner

Fire Roasted Polenta

Roasted Peppers on Top of Creamy Polenta 30.00 Lunch 36.00 Dinner

Vegetable Ravioli

Vegetable Ravioli with Pesto Sauce 30.00 Lunch 36.00 Dinner



DESSERT

Options for plated and buffet meals that include dessert(s):

Chocolate Flourless Cake

Pineapple Upside Down Cake

Carrot Cake with Roasted Nuts

Tiramisu

Red Velvet

Crème Brulee Cheesecake

New Cheesecake

Miniature Dessert Display Assortment of miniature Cheesecakes, Petit Fours and French – Style Pastries. 7.00 ea (50 piece minimum order)

Assorted Cupcakes Chocolate, Vanilla, Red Velvet, Lemon & Carrot Cupcakes with Butter Cream or Cream Cheese Frostings. 6.00 (50 piece minimum order)



APPETIZERS

Food Displays are based on 40 servings, per display

Miniature Finger Sandwiches Assorted: Tuna, Turkey & Ham on a Variety of Breads 170.00

Crudité Display An assortment of Garden Vegetables with Ranch and Hummus Dips 205.00

Fresh Fruit Display

A selection of Seasonal Sliced Fruit and Berries 235.00

Shrimp Ceviche

Served with Homemade Tortilla Chips 235.00

Jumbo Shrimp Served with Spicy Cocktail Sauce & Lemon Wedges 275.00

Bruschetta

Diced Tomatoes, Fresh Basil with a Garlic Olive Oil Sauce on Toast 170.00

Beef Skewer

Red and Green Bell Peppers with Onions 180.00

Deviled Eggs Traditional Eggs. 155.00

Caprese Skewers

Basil, Cherry Tomatoes and Fresh Mozzarella Balls with Olive Oil 156.00

Cheese Tray A Variety of Imported & Domestic Cheeses With Assorted Crackers and Garnished with fruit 335.00

COURTYARD[®] by MARRIOTT LOS ANGELES WESTSIDE 6333 Bristol Parkway | Culver City, CA 90230 310.484.7000 | Marriott.com/LAXCV

Menu prices exclude 10.25% tax and 24% Service Charge

APPETIZERS CONTINUED.....





Assorted Mini Quiche Three cheese, Florentine , French Mushroom. 160.00

Asian Springs Rolls Served with Sweet & Spicy Sauce. 175.00

Meatballs Served with Marinara Sauce 180.00

Spanakopita Spinach & Feta in a Puff A Pastry. 160.00

Chicken Empanadas Served with a Spicy Avocado Sauce 180.00

Beef Sliders Beef with Caramelized Onions and Sharp Cheddar Cheese. 215.00

Beef Satay Tender Beef, Marinated in a Ginger, Garlic Peppercorn and Teriyaki Sauce 215.00

Coconut Shrimp

A Butterflied Shrimp Dipped in a Mid Coconut Batter and Rolled in a Mixture of Coconut and Bread Crumbs. 235.00

Chicken Satay

Tender Marinated Chicken with Teriyaki Sauce 215.00

Premium Maryland Crab Cakes

Crab Cake in a Light Savory Seasoning Blend, Served with Aioli Sauce 300.00

RECEPTION STATIONS

Carved Turkey Breast

Served with Stuffing & Traditional Cranberry Sauce Fresh Rolls with Butter 15.00 per person

Honey Glazed Ham

Served with Honey Mustard Glaze Fresh Rolls with Butter 15.00 per person

Carved Roast Beef Served with Au Jus & Creamy Horseradish Fresh Rolls with Butter 20.00 per person

Pasta Station

Choice of Two Pastas: Penne, Fettuccini & Angel Hair Pasta Choice of Two Sauces: Marinara, Creamy Pesto & Alfredo Sauce Choice of one Meat: Grilled Chicken or Ground Angus beef (Add \$3.00 extra for Shrimp) Choice of Two Toppings: Roasted Vegetables, Mushrooms, Sun-Dried Tomatoes, Broccoli or Kalamata Olives Grated Parmesan Cheese 20.00 per person

Street Taco Station

Carne Asada & Chicken Cilantro, Diced Onions, Limes, Sour Cream and Salsa Homemade Tortilla Chips Guacamole Mini Corn Tortillas 24.00 per person

Martini Mashed Potato Bar

Whipped Buttermilk Mashed Potatoes Build your own glass with Bacon, Minced Ham, Chives, Sour Cream, Garlic Slices, Assorted Grated Cheeses, Sun-Dried Tomatoes and Whipped Butter 22.00 per person

> \$125.00 Uniformed Chef Fee, Per Station (Based on One Hour of Service) Items are supplemental to plated and buffet menus only. Cannot be main meal.

SIP, SAVOR AND TOAST THE DAY





Beverages	Hosted	Cash
Soft Drinks & Bottled Water	3.50	5.00
Fruit Juices	4.75	5.00
Domestic Beer	5.00	6.50
Imported Beer	6.50	8.00
House Wine	8.50	9.50
Well Brands	8.50	9.50
Call Brands	9.50	11.00
Premium Brands	11.00	12.00
Specialty	12.00	13.00

Drinks Tickets

Hosted Well Drink Tickets	8.00
Hosted Call Brand Tickets	9.00
Hosted Premium Brand Tickets	10.00

Toast Per Glass

Martinelli's Sparkling Cider Toast	8.00
Champagne Toast	10.00
Champagne Toast with strawberry	12.00

Corkage Fee

Based on 750ML Bottle 20.00++ Per Bottle

\$150.00 Bartending Fee

(Waived if cash bar exceeds \$500.00++ in beverages)



MEETING SPACE

MEETINGS & EVENTS

You can count on the Courtyard Los Angeles Westside to make your meeting or special event a success. Our meeting professionals approach every event, large or small, with a dedicated and personalized focus.

We offer a full service catering department to handle all of your food, beverage, and audio visual needs. From intimate board meetings to training conferences or once in a lifetime social events, our top priority is to ensure a memorable experience, tailored to fit your vision.

MEETING SPACE HIGHLIGHTS

- Over 12,000 square feet of unique, flexible space for events as large as 200 attendees
- Indoor / outdoor spaces including the Palisades Garden Room featuring a private outdoor patio
- Spacious pre-function and public spaces
- Complimentary WIFI with customized designated bandwidth
- In-house audio visual services
- Full service banquet menu options & event packages
- Earn Marriott Bonvoy Reward Points for each event



SECOND FLOOR SPACE



LOBBY LEVEL SPACE



LOWER LOBBY

