

Meeting & Events

Courtyard by Marriott Burbank

Courtyard Los Angeles Burbank Airport 2100 Empire Avenue, Burbank, California 91504, USA

818-843-5500 marriott.com/burcy



Breakfast

Priced Per Person

Breakfast

Morning Start

sliced fresh fruit assorted muffins, pastries and bagels, served with butter, cream cheese and preserves orange juice, starbucks coffee and tea service \$19.95

Rise and Shine

scrambled eggs breakfast potatoes bacon and sausage one additional hot item (french toast or biscuits & gravy) sliced fresh fruit assorted breakfast breads and pastries orange juice, starbucks coffee, Tazo Tea (minimum of 15 people) \$27.00

Enhancements

priced per person

yogurt	whole fruit
\$4	\$2
yogurt and fruit bowl	fruit and berry cup
\$8	\$6
english muffin	criossant
\$3	\$4
banana bread	breakfast cereal
\$4	\$4
oatmeal	breakfast burrito
\$8	\$5

healthy start or bistro breakfast sandwich

\$7



Breaks

Priced per Person All breaks are priced for up to 60 minutes of service

am breaks

Barista Break

starbucks regular and decaf coffee selection of tazo teas assorted pepsi products and bottled water freshly baked cookies \$15.00

Light and Fit

fresh fruit granola bars assorted yogurts bottled waters \$16.00

All Day Bistro Beverage

starbucks coffee assorted pepsi products assorted waters \$16.00

By the Dozen

priced per dozen

- large fresh baked cookies \$36.00
- add milk \$3.00 per person
- breakfast pastries \$36.00
- served with butter, cream cheese, and fruit preserves

Additional Beverages

priced per gallon and each

- assorted Pepsi[®] drinks, Pepsi, Diet Pepsi, and Sierra Mist \$4.00
- assorted bottled juices \$4.00
- spring waters \$4.00
- Starbucks[®] decaf or regular \$54.00
- Tazo Tea \$54.00



Lunch

Priced Per Person

Plated Lunch

Plated Entrees - Chicken

All plated lunch options include:

salads (choose one): garden or ceasar
sweet treats: chef's choice
warm rolls with butter
choice of: (select one) garlic mashed potatoes, red
roasted potatoes, or rice pilaf.

 Chicken Breast I choice of: chicken marsala, chicken picatta, herb roasted chicken, or chicken cordon bleu \$36.95 Plated Entrees - Beef

All plated lunch options include:

salads (choose one): garden or ceasar
sweet treats: chef's choice
warm rolls with butter
choice of: (select one) garlic mashed potatoes, red
roasted potatoes, or rice pilaf.

Grilled Tri-Tip | marinated tri-tip served with garlic and gorgonzola cheese 42.95

Top Sirloin | 6 oz. strip steak, lightly seasoned and topped with a demi glaze \$47.95

Lunch Buffet

South of the Border - Minimum 20 people

Mexican Fiesta Salad - (cilantro, black olives, tortilla strips, tomatoes, red beans, and cheese) Warm corn and flour tortillas Grated cheese, diced tomatoes, guacamole, and sour cream Chips and salsa Chef's choice of dessert Coffee, tea, iced tea, or lemonade

Diced Carne Asada Chicken Fajita Cheese Enchiladas \$39.95 Taste of Italy - Minimum 20 people

Choice of one: Garden Salad or Caesar Salad Minestrone Soup Antipasta Salad Garlic Bread Chef's choice of dessert Coffee, tea, iced tea, or lemonade

Main Entree - Choice of two:

Grilled Chicken Marsala Fettuccine Alfredo with Shrimp Beef Ravioli Eggplant Parmesan in Marinara Sauce (Veg) Penne Pasta Primavera (Veg) \$39.95

International Buffet - Minimum 25 people

Mixed Green Salad Fresh Seasonal Vegetables Warm Rolls and Butter Chef's choice of dessert Coffee, tea, iced tea, or lemonade

Main Entree - Choice of two:

Grilled Chicken Marsala Grilled Salmon with Lemon Dill Sauce Grilled Chicken Picatta Sliced Beef in Ajus

Choice of one side:

Red Roasted Potatoes Smashed Potatoes Rice Pilaf \$69.95 Bistro Market Table - Minimum 10 people

Garden salad with choice of two dressings Pasta or potato salad Assorted chips Chef's choice of dessert Iced tea or lemonade

Choose three entrees:

- Chicken Caesar Wrap
- Chicken Club Croissant
- Roast Beef and Cheddar on Sourdough
- Vegetarian Wrap
- Turkey and Provalone on Wheat \$29.95

Reception





Hors d'oeuvres

Cold

priced per piece, minimum order of 25 pieces per selection

- Caprese Skewer \$3.00
- Bruschetta on toasted garlic crostini \$3.00
- Crudité Shooter Carrot, Celery, Cucumber, Ranch Dressing \$3.00

Hot

priced per piece, minimum order of 25 pieces per selection

- Chicken Satay with Peanut Sauce \$3.00
- Chicken or Pork Potstickers \$3.00
- Southwest Egg Roll \$3.00
- Surimi Tempura Sushi Roll \$3.00
- Coconut Chicken with Orange Sauce \$4.00
- Beef Satay with Teriyaki Glaze \$4.00
- Beef or Chicken Empanada \$4.00
- Philly Steak & Cheese Egg Roll \$4.00
- Tempura Vegetables \$4.00

Dinner

priced per person

PLATED DINNER

Priced per person based on entree selection.Plated dinners are three course meals including garden or caesar salad, entrée, and dessert.All entrees include chef's selection of seasonal vegetables and warm rolls with butter.Coffee, tea, iced tea, and lemonade

Entrees

Choice of: Garlic or Smashed Potatoes Red Roasted Potatoes Rice Pilaf

- Herb Seared Chicken Breast \$39.95
- Chicken Marsala \$39.95
- Chicken Picatta \$39.95
- Chicken Cordon Bleu \$39.95
- Grilled Tri-Tip with Garlic and Gorgonzola Cheese \$45.95
- Grilled Top Sirloin | Lightly seasoned and topped with a demi glaze \$49.95



Dinner

Buffet

South of the Border	Taste of Italy
Mexican Fiesta Salad - (cilantro, black olives,	Choice of two:
tortilla strips, tomatoes, red beans, and cheese)	Caesar Salad
Chicken Tortilla Soup	Minestrone Soup
Warm corn and flour tortillas	Antipasta Salad
Grated cheese, diced tomatoes, guacamole, and	
sour cream	Garlic Bread
Spanish Rice	Sliced Fruit
Refried Beans	Chef's choice of dessert
	Coffee, tea, iced tea, or lemonade
Chips and salsa	
Chef's choice of dessert	Main Entree - choice of three:
Coffee, tea, iced tea, or lemonade	
	Grilled Chicken Marsala
	Grilled Chicken Marsala Fettuccine Alfredo with Shrimp
Main Entree	
	Fettuccine Alfredo with Shrimp
Main Entree	Fettuccine Alfredo with Shrimp Beef Ravioli
Main Entree Diced Carne Asada	Fettuccine Alfredo with Shrimp Beef Ravioli Eggplant Parmesan in Marinara Sauce (Veg)

International Buffet

Mixed Green Salad Spinach Salad Sliced Fresh Fruit Warm Rolls and Butter

Chef's choice of dessert Coffee, tea, iced tea, or lemonade

Main Entree:

Prime Rib Carving Station with Aujus Grilled Salmon with Lemon Dill Sauce Grilled Chicken Picatta

Sides:

Red Roasted Potatoes Fresh Seasonal Vegetables \$46.95



Beverages

Hosted Bar

\$25 per person for the first hour
\$15 per person for each additional hour
\$5 additional charge for Premium selections
\$8 additional charge for Top Shelf selections
*A \$175 fee for the bartender will apply if bar sales do not exceed \$600 for the event

- Well Cocktails \$11.00
- Premium Cocktails \$13.00
- Top Shelf Cocktails \$15.00
- Domestic Beer \$8.00
- Imported and Regional Craft Beer \$9.00
- House Wine \$11.00
- Wine priced per bottle
- Pepsi Soft Drinks \$4.00
- Bottled Water \$4.00

Based on Consumption

priced per drink

- Domestic Beer \$8.00
- Imported Beer \$9.00
- House Wine \$11.00
- Each Additional Hour \$16.00

Top Shelf Bar

Gray Goose Vodka Bombay Sapphire Gin Captain Morgan Rum Makers Mark Whiskey Johnny Walker Black Label Patron Silver Tequila

Well Liquor

Smirnoff Vodka Gordon's Gin Cruzan Rum Dewar's Scotch Whiskey Sauza Tequila

Premium Bar

Absolute Vodka Tanqueray Gin Bacardi Rum Jack Daniels Whiskey Johnny Walker Red Label Jose Cuervo Tequila

Beer

Domestic | Budweiser, Coors, Bud Light, Coors, Miller Light, Coors Light Import | Heineken, Corona, Modelo, Stella Artois Craft | Sierra Nevada, Sam Adams, Blue Moon General Information

COURTYARD LOS ANGELES BURBANK AIRPORT

2100 Empire Avenue, Burbank, California 91504, USA

 Visit Website
 818-843-5500



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