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San Diego Mission Valley/Hotel Circle

fresh



Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

Looking forward to serving you soon,

The Courtyard Events Team

San Diego Mission Valley/Hotel Circle

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breakfast

Continental Breakfast | \$16
 Whole Fresh Fruits
 Bakery Croissants, Muffins & Scones
 Butter and Fruit Preserves
 Dole Orange, Pink Grapefruit,
 Cranberry & Apple Juice
 Starbucks® Coffee, Decaffeinated Coffee,
 Tazo® Teas

Deluxe Continental Breakfast | \$19
 Whole Fresh Fruits,
 Sliced Ripe Melons & Fresh Pineapple
 All Butter Croissants, Muffins and Scones
 Butter and Fruit Preserves
 Toasted Bagels with
 Philadelphia Cream Cheese
 Variety of Dannon Yogurts, Seasonal Berries
 and Granola Parfaits
 Kellogg's Favorites and Wellness Cereals with
 2% and Fat Free Milk
 Dole Orange, Pink Grapefruit,
 Cranberry & Apple Juice
 Starbucks® Coffee, Decaffeinated Coffee,
 Tazo® Teas



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breakfast

Breakfast Table Buffet | \$24
 Scrambled Eggs Hickory Bacon Strips & Patty
 Sausage Cottage Fried Potatoes
 Whole Fresh Fruits, Sliced Ripe Melons,
 Fresh Pineapple
 All Butter Croissants, Muffins, Scones
 Butter and Fruit Preserves
 Dole Orange, Pink Grapefruit,
 Cranberry & Apple Juice
 Dannon Yogurts, Kellogg's Favorites &
 Wellness Cereals with 2% and Fat Free Milk
 Starbucks® Coffee, Decaffeinated Coffee,
 Hot Tazo® Teas

Breakfast Table Buffet 2 | \$27
 Scrambled Eggs Hickory Bacon Strips &
 Sliced Smoked Ham Cottage Fried Potatoes
 with Caramelized Onion
 Blueberry Buttermilk Pancakes
 with Log Cabin Syrup
 Whole Fresh Fruits, Sliced Ripe Melons &
 Fresh Pineapple
 All Butter Croissants, Muffins, Scones &
 Toasted Bagels
 Butter, Fruit Preserves &
 Philadelphia Cream Cheese
 Dole Orange, Pink Grapefruit,
 Cranberry & Apple Juice
 Dannon Yogurts, Kellogg's Favorites &
 Wellness Cereals with 2% and Fat Free Milk
 Starbucks® Coffee, Decaffeinated Coffee,
 Hot Tazo® Teas



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breakfast

Plated Breakfast
All Selections Include
Butter Croissants & Muffins
Starbucks® Coffee, Decaffeinated Coffee
Hot Tazo® Teas

Plated Breakfast #1 | \$21
Scrambled Eggs
Hickory Bacon Strips & Patty Sausage
Cottage Fried Potatoes

Plated Breakfast #2 | \$22
Mesquite Chicken, Green Chile, Jack Cheese &
Scrambled Egg Burrito
Corn and Cheddar Biscuit
Seasoned Black Beans

Plated Breakfast #3 | \$23
Eggs Scrambled
with Fresh Spinach & Mozzarella
Italian Sausage
Rustic Redskin Potatoes
with Peppers and Onions

Plated Breakfast #4 | \$24
Spinach and Artichoke Quiche
Apple Chicken Sausage
Cottage Fried Potatoes
with Caramelized Onion



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breakfast

Brunch Buffet | \$32
(Serves up to 75 ppl)

Sliced Ripe Melons & Pineapple
Dannon Yogurts with Granola
& Seasonal Berries
Poached Eggs, Smoked Ham
& Creamed Spinach on Toasted Croissant

Omelets Cooked to Order, to include:
Cheddar Cheese, Monterey Jack, Chopped
Hickory Bacon, Diced Smoked Ham, Green
Onions, Mild Green Chiles, Diced Tomato &
Sliced Mushrooms

Toasted Bagels with Smoked Salmon
& Philadelphia Cream Cheese
Salad of Ripe Tomato, Onion and Soft
Mozzarella in Basil Vinaigrette
Seared Salmon with Roasted Corn Sauce &
Fresh Thyme

Charbroiled Chicken Breast with Braised
Artichoke and Browned Lemon Butter

Rustic Redskin Potatoes
with Peppers and Onions

Orzo-Parsley Rice Pilaf

Fresh Vegetables in Season

Fresh Fruit Tart, Chocolate Lava Cake

Bakery Croissants, Muffins, Scones
& Country French Rolls

Starbucks® Coffee, Decaffeinated Coffee,
Hot Tazo® Teas



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package

Meeting Planner Break | \$23
Good Morning

Sliced Ripe Melons and Pineapple
Bakery Croissants, Muffins & Scones
Dole Fruit Juices
Starbucks® Coffee, Decaffeinated Coffee,
Hot Tazo® Teas

Mid-Morning

Assorted Soft Drinks & Bottled Water
Coffee Refresh

Afternoon

Otis Spunkmeyer Cookies
Assorted Soft Drinks & Bottled Water
Starbucks® Coffee, Decaffeinated Coffee,
Hot Tazo® Teas



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package

Executive Planner Break | \$28

Good Morning

Sliced Ripe Melons & Pineapple

Bakery Croissants, Muffins
& Scones

Toasted Bagels with

Philadelphia Cream Cheese

Dannon Yogurts & Granola

Dole Fruit Juices

Starbucks® Coffee, Decaffeinated Coffee,
Hot Tazo® Teas

Mid-Morning

Nutrigrain Fruit Bars

Assorted Soft Drinks & Bottled Water

Starbucks® Coffee, Decaffeinated Coffee,
Hot Tazo® Teas

Afternoon

Otis Spunkmeyer Cookies, Lemon Bars
& Carmel Turtle Brownies

Whole Fresh Fruits

Assorted Soft Drinks, Gatorades
& Bottled Water

Starbucks® Coffee, Decaffeinated Coffee,
Hot Tazo® Teas



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breaks

Starbucks Experience | \$11
Warm Assortment of Otis Spunkmeyer Cookies
Chocolate-Caramel Brownies & Lemon Bars
Hot Starbucks Coffee &
Chilled Bottled Frappuccinos
Tazo Teas & Ice Cold Milk

Cinnamon Central | \$12
Fresh Baked Cinnamon Rolls
Chocolate-Cinnamon Cookies
Hot Tamales, Red Hots Candies
& Big Red Gum
Hot Starbucks Coffee
with Whipped Cream
& Cinnamon Sticks
Ice Cold Milk

The Ice Cream Truck | \$10
Hagen Dazs Ice Cream Bars
Nestle's Toll House Chocolate Chip
Ice Cream Sandwiches
Assorted Dole Frozen Fruit Bars
Dibs Bite Sized Ice Cream Snacks
Bottled Sodas & Water

Bistro Buzz | \$11
Red Bull & Starbuck's Espresso Double Shots
Bottled Sodas, Gatorade & Dole Fruit Juices
Individual Fresh Fruit Smoothies &
Energy Bars



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breaks

La Plaza Fiesta | \$10
Crisp Tortilla Chips with Chunky Salsa
& Guacamole
Five Alarm Chili Con Carne
with Cheese, Sour Cream & Scallions
Add Beer or Margarita's for 30 minutes \$10

A Toast California Wine Country | \$14
Savory Selection of Gourmet Cheeses
Dried Figs, Fresh Grapes
Seasonal Berries
Artisan Breads & Pepperidge Farm Cracker
Selection
Sparkling San Pellegrino
Evian Waters

Enhance the Experience with a Glass of Wine
\$6

I Want Chocolate | \$11
Warm Otis Spunkmeyer
Chocolate Chunk Cookies
Chocolate-Caramel Brownies
Chocolate Dipped Strawberries
& Hershey's Kisses
Individual Cartons of
Chocolate Milk
Hot Chocolate
with Chocolate Whipped Cream



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lunch

Box Lunches | \$16
Each Selection Includes your
Choice of Bottled Soda or Water,
Cole Slaw, Kettle Classic Potato Chips
Whole Fresh Fruit &
Otis Spunkmeyer Chocolate Chip Cookie

Sandwich Selections
Jenny O' Turkey Breast,
Imported Havarti, Alfalfa Sprouts
on an All Butter Croissant

Mesquite Chicken Breast, Monterey Jack,
Roasted Peppers &
Onions on Flatbread

Sliced Roast Beef, Sharp Cheddar,
Caramelized Sweet Onion
on a Kaiser Roll

Grilled Vegetables, Smoked Mozzarella,
Sun Dried Tomato Pesto
on Ciabatta



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lunch

Plated Lunches

Choice of Starter and Dessert,
Includes Fresh Seasonal Vegetables,
Bakery Rolls & Butter
Starbucks Brewed Ice Tea

Starters

Classic Caesar Salad
Chopped Romaine Hearts with Croutons,
Parmesan Cheese & Zesty Dressing

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English
Cucumber & Carrot with Choice of Dressing

Enhance your Entrée

Add \$2.00 for these upgrades

Iceberg Wedge Salad

With Crumbled Bleu Cheese, Ripe Tomato,
Hickory Bacon
and Bleu Cheese Dressing

Fancy Field Greens

Mixed Baby Lettuces with Chevre,
Red Grapes, Candied Walnuts
Balsamic Vinaigrette

Soup En Croute

Wild Mushroom, French Brie, and Creamed
Sherry, Capped in Puff Pastry



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lunch

Seared Chicken Breast | \$21
Basmati Toasted Almond Rice
Lemon-Sage Butter

Santa Maria Style Beef | \$25
Spice Rubbed Tri-Tip, Roasted, Sliced,
Topped with Pan Jus
with Rosemary Redskin Potatoes.

Seared Fresh Salmon | \$24
Orzo-Parsley Rice Pilaf,
Grilled Tomato-Kalamata
Olive Relish

Chicken Chile Verde | \$22
Baked and Topped with
Smoked Mozzarella &
Mild Fire Roasted Chile Salsa
Seasoned Black Beans

Three Cheese Ravioli | \$18
Parmesan Cream with Sun Dried Tomato
Fresh Spinach, Kalamata Olives
& Sweet Roasted Garlic

Top with Grilled Chicken, add \$4

Fresh Fish in Season | Market
Ask for Chef's Recommendations



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lunch

Chilled Chicken Caesar | \$17
Grilled Chicken Breast, Chopped Romaine,
Crisp Croutons,
Parmesan Cheese
& Zesty Dressing

Substitute Grilled Salmon \$18

Cobb Salad | \$18
Jenny-O Turkey Breast, Hickory Bacon,
Avocado, Ripe Tomato, Bleu Cheese,
& Hard Boiled Egg
with Bleu Cheese Dressing



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dinner

Plated Dinners

Choice of Soup or Salad & Dessert
Includes Fresh Seasonal Vegetables,
Bakery Rolls & Butter
Starbucks® Brewed Ice Tea

Starters

Classic Caesar Salad
Chopped Romaine Hearts with
Crisp Croutons, Parmesan Cheese
& Zesty Dressing

Mixed Garden Greens

Variety of Greens with Ripe Tomato, English
Cucumber & Carrot with Choice of Dressing

Broccoli Soup with Three Cheeses

Enhance your Entrée
Add \$2.00 for these upgrades

Iceberg Wedge Salad

With Crumbled Bleu Cheese, Ripe Tomato,
Hickory Bacon & Buttermilk Ranch

Fancy Field Greens

Mixed Baby Lettuces with Chevre, Red Grapes,
Candied Walnuts & Balsamic Vinaigrette

Soup En Croute

Wild Mushroom, French Brie, and Creamed
Sherry, Capped in Puff Pastry



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dinner

Castroville Chicken | \$31
Charbroiled Chicken Breast, Braised Artichokes
& Spinach, Browned Lemon Butter
Orzo-Parsley Pilaf

Pan Seared Balsamic Chicken | \$30
Pan Seared, Tomato-Kalamata Olive Ragout,
Rustic Redskin Potatoes, Aged Balsamic Drizzle

Braised Beef Short Ribs | \$35
Bleu Cheese Mashed Potatoes
Roasted Vegetable Demi-Glace

Baked Stuffed Pork Chop | \$33
Green Chile-Pepita Cornbread Dressing
Cilantro Glaze

Roasted Sliced New York Strip | \$37
Montreal Spice Rubbed with Gold
Potato-Caramelized Onion Gratin, Pan Jus

Grilled Fresh Salmon | \$35
Seasoned and Flash Grilled, White & Wild
Cranberry Rice, Roasted Corn Sauce

Fresh Fish in Season
Ask for Seasonal Availabilities
Chef's Plate Accompaniments

Crowned Filet Mignon | \$42
Stilton Blue Cheese, Truffle Mashed Potato,
Zinfandel Demi-Glace



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dinner

Create your own Combination of Two | \$40
Sautéed Jumbo Prawns Pernod

Grilled Salmon, Roasted Corn Sauce

Pan Seared Balsamic Chicken

Petite Crowned Filet, Zinfandel Demi-Glace
(\$45)



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dinner

La Hacienda Buffet | \$38
Spicy Tortilla Soup
Mixed Greens with Jicama &
Cilantro-Herb Vinaigrette

Choose Two:

Chicken Fajitas with Mixed Peppers or
Grilled Sliced Carne Asada or
Lime Marinated Mahi-Mahi
Seasoned Black Beans Toasted Tomato Rice
Shredded Lettuce, Tomato, Guacamole
Chunky Salsa, Mixed Cheeses, Sour Cream
Warm Flour and Corn Tortillas
Chocolate-Cinnamon Cookies, Mexican
Caramel Flan

The Courtyard Buffet | \$44
Fancy Field Greens,
with Balsamic & Ranch Dressing
Tomato, Cucumber & Red Onion Vinaigrette
Roasted Sliced New York Strip, Zinfandel
Demi-Glace
Charbroiled Chicken Breast, Braised Artichokes

Seared Fresh Salmon
Grilled Tomato-Kalamata Olive Relish
Garlic-Rosemary Redskin Potatoes.
White & Wild Rice Seasonal
Fresh Vegetable Panache
Bakery Rolls & Butter
Chocolate Decedent &
Raspberry Mirror Cakes



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Displays

Domestic and Imported Cheeses
Sliced Bakery Breads,
Assortment of Pepperidge Farm Crackers
\$3.50 per peice

Fresh Vegetable Crudite \$2.95 per Piece
Crisp Garden Vegetables, Ranch Dip

Sliced Fresh Fruits in Season \$3.25 per Piece
Grapes, Berries, Sliced Ripe Melons & Pineapple
Strawberry Yogurt Dip

Bruschetta Bar \$4.50 per Piece
Tomato-Basil, Artichoke-Olive & Sauteed
Mushroom
Toasted Ciabatta

Carving Station

Montreal Spice Rubbed New York Strip
(approximately 25 servings) \$300
Bakery Rolls, Creamy Horseradish

Mango-Mustard Glazed Ham (serves 50) \$275
Hawaiian Rolls, Honey Mustard

Whole Roasted Turkey (serves 30) \$250
Orange-Cranberry Chutney, Whole Wheat Rolls



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Appetizers

Priced per piece, minimum of 25 pieces

Cold

- Jumbo Shrimp Cocktail \$3.25
- Melon Wrapped in Prosciutto \$2.00
- Tomato Soft Mozzarella Napoleon \$2.25
- California Rolls with Wasabi and Ginger \$2.50
- Assorted Finger Sandwiches \$2.50

Hot

- Chicken or Beef Satay
with Coconut-Curry \$2.50
- Black Bean and Corn Empanadas \$2.25
- Spinach Spanikopita \$2.00
- Lump Crab Cake with "Old Bay" Aioli \$2.75
- Vegetable Spring Rolls
with Chinese Mustard \$2.25
- Buffalo or Thai Spiced Chicken Wings \$2.00



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Cash Bar

- Premium Brands \$8.25
- Premium Wines by the Glass \$8.75
- Cognacs & Cordials \$9.50
- Domestic Beer \$6.00
- Imported Beer \$6.50
- Soft Drinks \$4.00
- Mineral Water \$4.50

Hosted Bar

- Premium Brands \$7.25
- Premium Wines by the Glass \$7.75
- Cognacs & Cordials \$8.50
- Domestic Beer \$5.00
- Imported Beer \$5.50
- Soft Drinks \$4.00
- Mineral Water \$4.50

Hourly Rates

- Hosted Call Bar \$15.00 First Hour
\$7.00 each additional
- Hosted Premium \$17.00 First Hour
\$8.00 each additional



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technology

Flipchart Package | \$40
Includes Easel, Pad, 2 Pens

LCD Package | \$450
Includes 2000 Lumens LCD projector, interface cable and projection screen package.

Laptop Audio Package | \$60
Includes Computer audio connection, mixer and necessary cables.

Video Package | \$200
Includes 32" Flat panel display DVD player & floor stand

Projection Screen Support Package | \$110
Includes 5' to 8' tripod or house projection screen, skirted stand, AC ext. cord and power strip, safety cable tape down & set up assistance.

6'x8' Fast-Fold Screen Support Package | \$195
Includes 6' x8' Fast-Fold screen, skirted stand, AC ext. cord and power strip, safety cable tape down & set up assistance.



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flawless



considerations

Service Charge and Sales Tax:

22% Service charge and state sales tax, 8.75%, will be added to all products and services unless it is stated in writing that the price includes such taxes.

Fees:

All meal functions under 20 people are subject to a \$100 labor charge.

There is a minimum bartender charge of \$100 per bar, however, if beverage sales exceed \$350.00 per bar, the bartender charge will be waived.

Carving Station or Attendant Fees are subject to \$50.00 labor charge.

Alcoholic Beverages:

The Hotel is responsible for the sale and service of all alcoholic beverages under the California State Liquor Commission. No alcoholic beverages shall be brought into the hotel from outside sources by the patron or attendees.

Special Catering Needs:

Our Events Department can make arrangements for special floral displays, entertainment, ice carvings, audio visual equipment and theme parties at an additional cost. Engineering charges may apply for special presentations.

Special Dietary Request:

Please discuss considerations with your catering representative. Our culinary team will be happy to assist.

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