

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS

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



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. Avocado 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 or 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 or 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.

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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

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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

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 Sauce

37.00 Lunch

52.00 Dinner



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

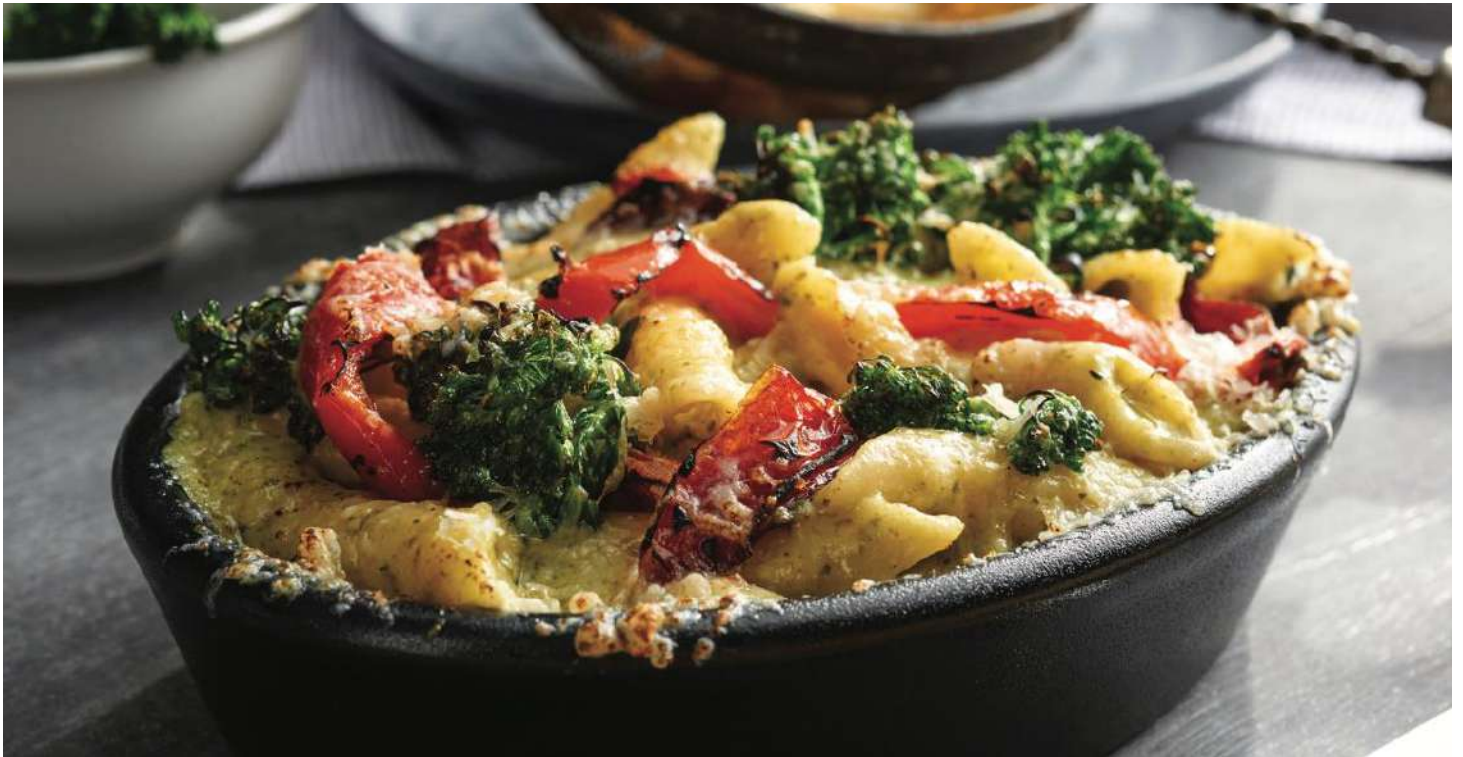
60.00 Dinner

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

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.

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SIP, SAVOR AND TOAST THE DAY



Beverages	<u>Hosted</u>	<u>Cash</u>
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

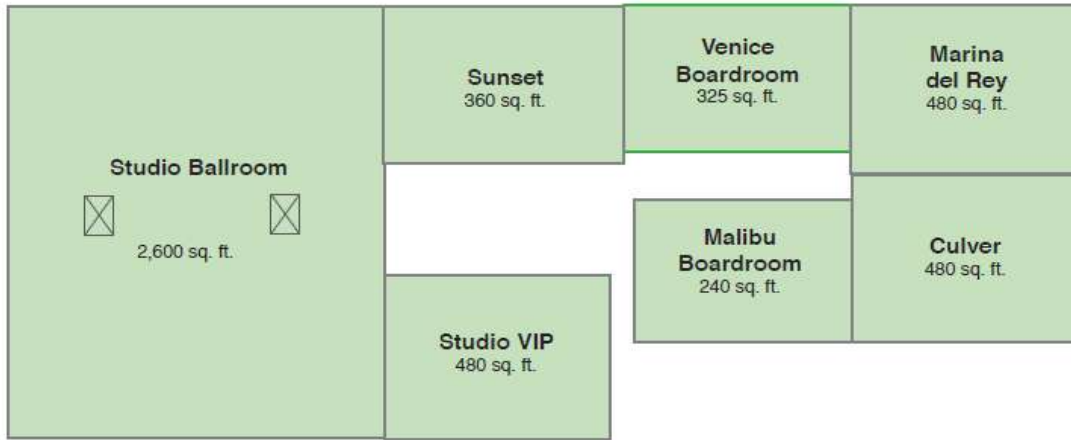
You can count on the Courtyard Los Angeles Westside to make your meeting or special event a success. Our meeting professionals approach every event, large or small, with a dedicated and personalized focus.

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

