



## All Wedding Packages at Courtyard Mission Valley Include :

Menu Tasting Prior to the Event

Classic White or Ivory Table Linens

Napkin Color of Your Choice

Mirror and Votive Candles to Enhance your Centerpiece

Complete Set-up of Tables and Chairs

Dance Floor and Staging for DJ or Band

Wedding Cake Cutting and Serving

Champagne Toast (1 glass per person)

Complimentary Self Parking

Complimentary Guest Suite for the Bride and Groom (based on availability)

Special Room Rates for Out of Town Guests (based on availability)



## WEDDING PACKAGE

### SILVER

**A**  
Meal Service  
Choice of Salad and Entrée  
\$45

**B**  
Meal Service  
Choice of Salad and Entrée  
\$55

### GOLD

Reception  
Hosted Bar for 1 Hour  
Choice of 2 Display Hors d'oeuvres

**A**  
Meal Service  
Choice of Salad and Entrée  
\$72

**B**  
Meal Service  
Choice of Salad and Entrée  
\$82

### PLATINUM

Hosted Bar for 2 Hours  
Choice of Any 3 Display Hors d'oeuvres

**A**  
Meal Service  
Choice of Salad and Entrée  
3 Bottles of Wine per Table  
\$107

**B**  
Meal Service  
Choice of Salad and Entrée  
3 Bottles of wine per Table  
\$117

Prices are per person unless otherwise noted. Prices subject to 22% taxable service charge and 8.75% sales tax. Prices and fees subject to change.



## PLATED DINNER SERVICE

All Entrees are served with  
One Choice of Soup or Salad  
Chef's Choice of Vegetables  
Choice of Two Entrees  
Rolls and Butter  
Starbucks® Coffee, Decaffeinated Coffee, Tazo® Tea

### SOUP AND SALAD SELECTIONS

#### **Classic Caesar Salad**

Chopped Romaine Hearts with Crisp Croutons, Parmesan Cheese and Zesty Dressing

#### **Mixed Garden Greens**

Variety of Greens with Ripe Tomato, English Cucumber and Carrots and Choice of Dressing

#### **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 and Balsamic Vinaigrette

#### **Soup en Croute**

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

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## PLATED DINNER SERVICE

### ENTRÉE SELECTIONS

#### **A Entrées**

*Choice of Two*

#### **Seared Chicken Breast**

Basmati-Toasted Almond Rice, Lemon Sage Butter

#### **Grilled Fresh Salmon**

White and Wild Cranberry Rice, Roasted Corn Sauce

#### **Sliced New York Strip**

Gold Potato-Caramelized Onion Gratin, Herb Pan Jus

#### **B Entrées**

*Choice of Two*

#### **Pan-Seared Balsamic Chicken**

Roasted Tomato-Basil Relish, Roasted Fingerling Potatoes

#### **Baked Northern Halibut**

Bay Shrimp and Sun Dried Tomato Vin Blanc

#### **Crowned Filet Mignon**

Stilton Bleu Cheese, Truffle Mashed Potatoes, Zinfandel Demi-Glace

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## HORS D'OEUVRES

### COLD (25 pieces per tray)

Lobster and Asparagus Canape	\$100
Seared Ahi on Crisp Won Ton	\$113
Smoked Duck with Endive	\$88
Roast Beef and Horseradish on Toast	\$75
Smoked Salmon Pinwheel on Cucumber	\$94
Tomato-Basil Bruschetta	\$69

### HOT (25 pieces per tray)

Chicken Sate with Sweet Thai Chile Sauce	\$75
Lump Crab Cakes with "Old Bay" Aioli	\$69
Vegetable Spring Roll with Hot Mustard	\$56
Shrimp and Papaya Quesadillas	\$88
Spinach and Feta Spanikopita	\$50
Chevre Stuffed Artichoke Hearts	\$88

### CARVING STATIONS

Roasted New York Strip Loin served with Honey Mustard (serves 40)  
\$250

Whole Fresh Roasted Turkey served with Cranberry Chutney (serves 40)  
\$225

Bourbon Glazed Ham served with Whole Grain Mustard (serves 40)  
\$200

Tenderloin of Beef served with Creamed Horseradish (serves 30)  
\$350

Carving Stations include Warm Rolls and Condiments

All Carving Stations require a Chef Attendant at \$50 per Carving Station

Carving Stations are limited to the same room for a 2 hour maximum presentation

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## DISPLAY STATIONS

### **International Cheese Display**

Imported and Domestic Cheeses, Sliced French Bread and Crackers  
\$5 per person

### **Fresh Vegetable Crudité**

Display of Garden Fresh Vegetables served with Ranch Dip  
\$4 per person

### **Antipasto Display**

Marinated Vegetables, Mortadella, Salami, Provolone and Mozzarella  
Cheeses served with Garlic Dip  
\$5 per person

### **Fresh Seasonal Fruit Display**

Fresh Seasonal Fruit and Berries served with Mint Yogurt Sauce  
\$5 per person

### **Assortment of Sushi Selections**

Served with Soy Sauce, Wasabi and Pickled Ginger  
\$4 per piece

### **Baked Brie en Croute**

Candied Walnuts and Raspberries, Sliced Fresh Bread and Crackers  
\$150 (serves 25)

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## BUFFET DINNER SERVICE

### COURTYARD DISPLAY

Fancy Field Greens, Balsamic and Ranch Dressings

Tomato, Cucumber and 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 and Wild Rice Seasonal Fresh Vegetable Panache

Baker Rolls and Butter

Starbucks® Coffee, Decaffeinated Coffee, Tazo® Teas

\$55

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## CHILDREN'S PLATED DINNER SERVICE

Available for guests 8 years and younger

*Choice of One*

### **Grilled Hamburger**

Sesame bun with sliced tomatoes, lettuce, dill pickle, French fries and fruit cup

### **Chicken Tenders**

French fries and fruit cup

### **Pizza**

Choice of cheese, pepperoni and sausage served with fruit cup

\$19

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## BRUNCH

### COURTYARD WEDDING BRUNCH

Orange, Grapefruit, and Apple Juice

Bakery Muffins, Croissants, Scones, and French Rolls  
with Butter & Preserves

Yogurt Parfait with Granola and Fresh Berries

Poached Eggs, Spinach and Artichoke on English Muffin  
with Parmesan Cream

Fresh Blueberry Pancakes with Warm Syrup

Field Greed Salad with Ranch Dressing and Champagne Vinaigrette  
Sliced Country Ham

Charbroiled Chicken Breast with Grilled Tomato-Basil Relish

Roasted Fingerling Potatoes

Fresh Vegetables in Season

Chocolate Decadence and Raspberry Mirror Cakes

Coffee, Decaf, and Brewed Tea

\$37

Courtyard Wedding Brunch with Champagne

\$42

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## BEVERAGES

	<b>Hosted</b>	<b>Cash Bar</b>
Premium Brands	\$7.25	\$8.25
Premium Wines by the Glass	\$7.75	\$8.75
Cognacs & Cordials	\$8.50	\$9.50
Domestic Beer	\$5.00	\$6.00
Imported Beer	\$5.50	\$6.50
Soft Drinks	\$4.00	\$4.00
Mineral Water	\$4.50	\$4.50

<b>Hourly Rates</b>	<b>First Hour</b>	<b>Additional Hours</b>
Hosted Call Bar	\$15.00	\$7.00
Hosted Premium	\$17.00	\$8.00
Self-serve Beer & Wine	\$13.00	\$6.00

*Each bar requires a bartender at \$75 per hour. We recommend 1 bartender per 150 guests.*

### Premium Selections

Absolut Vodka	Patron Silver Tequila
Tanqueray Gin	Captain Morgan Rum
Jack Daniel's	Hennessey Cognac
Crown Royal Canadian Whiskey	Dewar's White Label
	Blended Scotch Whiskey

### Cordials/Cognacs

Remey Martin  
 VSOP  
 DiSaronno  
 Amaratto  
 Bailey's Irish Cream  
 Grand Marnier  
 Kahlua

### Domestic Beer

Budweiser  
 Bud Light  
 Miller Lite  
 Coors Lite

### Imported Beer

Corona  
 Samuel Adams  
 Amstel Light  
 Heineken

### Party Beverages

Fruit Punch (Non-Alcoholic)	\$30/gallon
Champagne Punch	\$50/gallon
Mimosa	\$50/gallon
Margarita	\$60/gallon
Sangria	\$60/gallon
Mai Tai Punch	\$60/gallon

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## CATERING POLICIES & PROCEDURES

The success of your function is important to us and in order to ensure a professional and successful event, we ask that you review the policies outlined below.

### **Menu Selection:**

Enclosed for your consideration, are suggested menu selections. We welcome the opportunity to create menus and themes specific to your event.

### **Guest Guarantee:**

In arranging private functions, the final guaranteed number must be received by the catering office 72 business hours prior to your event. This is the minimum number for which you will be charged. If no guarantee is received the original number of expected guests will be used by the catering department and charged accordingly.

An increase in guaranteed attendance will be accepted up to 24 hours before the function (48 hours over the weekend). No reductions in guarantee will be accepted less than 48 hours prior to the event. The hotel will set 5% over the final guarantee, with food prepared for 3% over the final guarantee.

Banquet and/or meeting facilities are assigned by the Hotel to accommodate the expected attendance indicated at the time of confirmation. The Hotel reserves the right to move your event to appropriate space within the hotel if it deems necessary, or if the attendance differs from the numbers originally contracted.

Only the person signing the contract of his/her representative can make modifications to the contract either prior to or during the function.

### **Service Charge and Sales Tax:**

22% Service Charge and State sales tax of 8.75% will be added to all products and services unless it is stated in writing that the price includes such taxes. California Law, (Regulation 1603 and annotation 55000780) states that the service charge is subject to sales tax. Individuals are not tax exempt unless payment is made by a tax exempt organization and completed tax exempt forms are presented at the time of payment. A deposit of 25% is required upon confirmation of the contract. Full payment is required 72 hours prior to the event. Direct Billing is subject to prior approval.

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## CATERING POLICIES & PROCEDURES

### **Fees:**

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

There is a minimum bartender charge of \$75 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.

Changes to the function room equipment from the agreed set up on the signed banquet event order at the start of the function, are subject to a \$100 labor charge. The Hotel has the option of charging service charge if scheduled times are extended beyond the agreed banquet event order times.

### **Alcoholic Beverages:**

The Courtyard by Marriott San Diego Mission Valley is responsible for the sales 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 Catering 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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## RECOMMENDED VENDORS

### BRIDAL

David's Bridal  
980 Camino De La Reina  
San Diego, CA 92108  
(619) 220-8008  
[www.davidsbridal.com](http://www.davidsbridal.com)

Demetrios  
2025 Camino Del Este  
San Diego, CA  
(619) 294-2575  
[www.demetriosbride.com](http://www.demetriosbride.com)

Alfred Angelo  
9420 Clairemont Mesa Blvd.  
San Diego, CA 92111  
(858) 292-7411  
[www.alfredangelo.com](http://www.alfredangelo.com)

### ENTERTAINMENT/INSTRUMENTAL

Midnight Productions  
David Patrone  
(619) 517-2719  
[www.midnightproductions.info](http://www.midnightproductions.info)

Music As You Like It Productions  
4633 Pescadero Avenue  
San Diego, CA 92107  
(619) 223-5732  
[www.musicasyoulikeit.com](http://www.musicasyoulikeit.com)

Third Coast Jazz Band  
(619) 316-8353  
[www.thirdcoastjazz.com](http://www.thirdcoastjazz.com)

### FLORAL

Storm International Florist  
902 West University  
San Diego, CA 92103  
(619) 543-9599  
[www.stormflorist.com](http://www.stormflorist.com)

Floral Fantasia  
4993 Niagara Avenue  
Suite #107  
San Diego, CA 92107  
(619) 224-6404  
[www.floralfantasia.net](http://www.floralfantasia.net)

Lotus Flower Shop  
6171 Mission Gorge Rd.  
Suite 111  
San Diego, CA 92120  
(619) 280-2688  
[www.lotusflowersshop.com](http://www.lotusflowersshop.com)



## RECOMMENDED VENDORS

### PHOTOGRAPHY

Resolusean Events  
Sean Capshaw  
(619) 944-9471  
[www.resolusean.com](http://www.resolusean.com)

Terri Rippee Photography  
(619) 306-4591  
[www.rippeephotosweddings.com](http://www.rippeephotosweddings.com)

Darryn St. John Photography  
2802 Juan St.  
Suite 23  
San Diego, CA 92110  
(619) 392-9355  
[www.dsjphoto.com](http://www.dsjphoto.com)

### VIDEOGRAPHER

Storyteller Video Productions  
(858) 382-7774  
[www.thestoryteller.biz](http://www.thestoryteller.biz)

JB Productions Videography  
(619) 980-4090  
[www.johnbproductions.com](http://www.johnbproductions.com)

### CAKE

Eccentric International Chefs  
Melina & Carl Zeitsen  
8925 Carlton Hills Blvd.  
Santee, CA 92071  
(619) 562-0762  
[www.eccentricinternationalchefs.com](http://www.eccentricinternationalchefs.com)

Flour Power  
2255 Avenida De La Playa #7A  
La Jolla, CA 92109  
(858) 558-1199  
[www.flourpower.com](http://www.flourpower.com)

The French Gourmet  
960 Turquoise Street  
San Diego, CA 92109  
(858) 488-1725  
[www.thefrenchgourmet.com](http://www.thefrenchgourmet.com)

### TRANSPORTATION

ExecuCar/Cloud 9 Super Shuttle  
123 Camino De La Reina  
East Suite 200  
San Diego, CA 92108  
(858) 974-8885  
[www.execucar.com](http://www.execucar.com)  
[www.cloud9shuttle.com](http://www.cloud9shuttle.com)

Presidential Limousine  
2451 State Street  
San Diego, CA 92101  
(619)291-2820  
[www.preslimo.com](http://www.preslimo.com)

## RECOMMENDED VENDORS

### RENTALS

Raphael's Party Rentals  
8606 Miramar Road  
San Diego, CA 92126  
(858) 689-7368  
[www.raphaels.com](http://www.raphaels.com)

Indulge Event Design  
5131 Santa Fe Street  
San Diego, CA 92109  
(619) 726-2630  
[www.indulgewithstyle.com](http://www.indulgewithstyle.com)

Classic Party Rentals  
7069 Consolidated Way  
Suite #300  
San Diego, CA 92121  
(858) 496-9700  
[www.classicpartyrentals.com](http://www.classicpartyrentals.com)

### WEDDING COORDINATION

Celebrations Event Planning  
(619) 287-6133  
[www.celebrationssd.com](http://www.celebrationssd.com)

Elegance Is Easy  
8223 Jade Coast Road  
#113  
San Diego, CA 92126  
(619) 519-1331  
[www.eleganceiseasy.com](http://www.eleganceiseasy.com)

Plan B Party Styling  
4401 Twain Avenue  
Suite #5  
San Diego, CA 92120  
(619) 971-1615  
[www.partyrentalstyle.com](http://www.partyrentalstyle.com)