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Vallejo Napa Valley



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 innovating 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

Vallejo Napa Valley





breakfast

Vallejo Cafe Continental | 14

Assortment of fresh danish, muffins and croissants. Our selection of fresh juices. Fresh seasonal fruit display and gourmet coffee and tea service.

Executive Continental | 16

Assortment of fresh danish, muffins, breakfast bars and croissants. Bagels and cream cheese. Assorted yogurts. Our selection of fresh juices. Fresh seasonal fruit display and gourmet coffee and tea service.

Cafe Breakfast Table | 18

Assortment of danish, muffins and croissants. Our selection of juices.

Fresh seasonal fruit display and gourmet coffee and tea service. Breakfast potatoes, scrambled eggs and your choice of ham, sausage or bacon. Turkey bacon and turkey sausage available for substitution.

Terrace Breakfast Table | 24

Assortment of danish, muffins and croissants. Our selection of juices.

Fresh seasonal fruit display and gourmet coffee and tea service. Breakfast potatoes, scrambled eggs with bell peppers, ham and cheese served with your choice of ham, sausage or bacon.

Cinnamon French toast with warm syrup. Turkey bacon and turkey sausage available for substitution.



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breaks

Quick Start | 10

Assorted pastries and muffins with gourmet coffee and tea service.

Ultimate Pick Me Up | 12

Fresh baked cookies, soft pretzels and brownies served with assorted sodas and bottled water. Gourmet coffee and tea service included.

The Happy Heart | 14

Assorted cheese, fresh fruit display and veggie platter served with dipping sauces. Bottled water and chilled juices included.



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breaks

Beverages

- Gourmet Coffee Service-\$32/Gallon
- Fruit Punch-\$23/Gallon
- Hot Herbal Tea Service-\$23/Gallon
- Iced Tea Service-\$23/Gallon
- Fresh Juice-\$16/Pitcher
(Orange, Grapefruit, Cranberry and Apple)
- Tropicana Lemonade-\$10/Pitcher
- Assorted Soft Drinks and Bottled Water-\$2.50
Each
- Sparkling or Mineral Water-\$3.00 Each

Bakery Items

- Assorted Muffins, Croissants and
Danish-\$28/Dozen
- Assorted Bagels with Cream
Cheese-\$28/Dozen
- Fresh Baked Cookies, Soft Pretzels or
Brownies-\$22/Dozen

Snacks

- Assorted Fresh Fruit Platter-\$6/Person
- Imported and Domestic Cheese
Platter-\$6/Person
- Seasonal Veggie Display with Herb
Dip-\$6/Person
- Tortilla Chips with Salsa and
Guacamole-\$6/Person
- Assorted Chips and Pretzels-\$4/Person



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lunch

Box Lunch | 16

Choice of Sandwich: Turkey, Ham, Roastbeef, Salami, Tuna Salad or Egg Salad. Served with Fruit, Chips, Cookie and Soft Drink.

Backyard BBQ | 26

Choice of 2 meats: Chicken, Beef Brisket, Hot Links or Baby Back Ribs.

Choice of 2 Salads: Green Salad, Coleslaw, Potato Salad or Pasta Salad.

Served with mac & cheese or baked beans, corn on the cob and cornbread.

South of the Border | 24

Chicken and beef fajitas served with lettuce, tomatoes, guacamole, cheese, salsa, sour cream and refried beans and Spanish rice.

Deli Sampler | 18

Chef's choice of deli meats and cheeses.

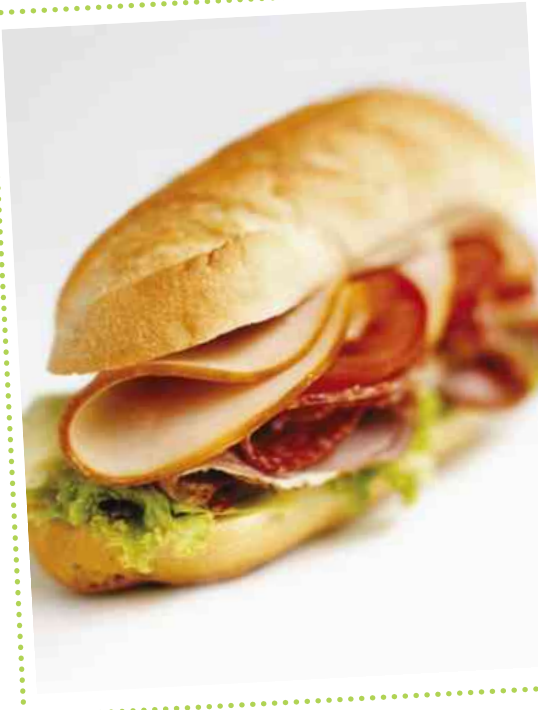
Served with breads, green salad, pasta salad and chips.

Pasta Station | 19

A variety of three pastas and sauces with Minestrone soup, Caesar salad and garlic bread.

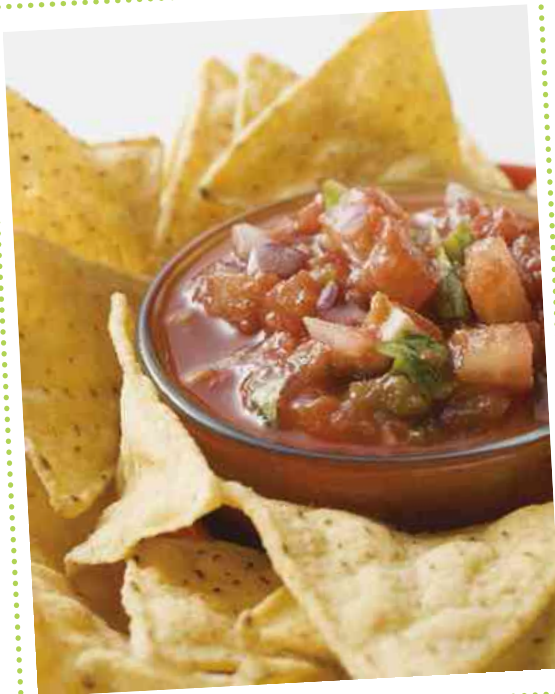
Comfort Food | 22

Meatloaf and roasted chicken served with mashed potatoes and gravy, seasonal vegetables, garden salad and dinner rolls.



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reception

- Cold Hors d'Oeuvres
- Chilled Shrimp on Ice-\$29/Dozen
- Deviled Eggs-\$23/Dozen
- Prosciutto-wrapped Asparagus-\$23/Dozen
- Salmon and Cream Cheese served on Dill
Crostiti-\$23/Dozen
- Bruschetta with Artichoke and Sun-Dried
Tomato-\$20/Dozen
- Antipasto Tray-\$7/Person
- Cheese and Cracker Display-\$6/Person
- Seasonal Veggie Display-\$6/Person
- Season Fruit Display-\$6/Person
- Guacamole, Chips and Salsa-\$6/Person
- Chips and Salsa-\$5/Person

- Hot Hors d'Oeuvres
- Petite Pizza with Cheese and Meat-\$26/Dozen
- Stuffed Mushrooms-\$27/Dozen
- Beef Empanadas-\$27/Dozen
- Mini Taquitos with Sour Cream and
Guacamole-\$22/Dozen
- Crab Cakes with Chive Dressing-\$38/Dozen
- Vegetarian Egg Rolls-\$22/Dozen
- Teriyaki Chicken Skewers-\$28/Dozen
- Deep Fried Potstickers-\$22/Dozen
- Buffalo Wings-\$25/Dozen
- Mini Quiches-\$22/Dozen
- Bacon-wrapped Scallops or Prawns-\$32/Dozen
- Meatballs (Choice of Swedish, Asian or
BBQ)-\$25/Dozen



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dinner

Napa Lunch or Light Dinner | 31
Choice of one Salad:
Caesar Salad or Mixed Green Salad

Choice of one entree:
Champagne Chicken, Sliced Roast Beef with a
Rotisserie AuJus, Salmon baked with a Lemon
Herb Butter

Choice of one pasta:
Spaghetti with Meat Sauce, Vegetarian Pasta or
Fusilli with Chicken Breast

Choice of two sides:
Rice Pilaf, Mashed Potatoes and Gravy,
Seasonal Vegetables or Roasted Red Potatoes

Accompaniments:
Fresh Dinner Rolls, Chef's Choice of Desserts
and Gourmet Coffee Service



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dinner

Vallejo Dinner Table | 45

Choice of two starters:

Caesar Salad, Potato Salad, Pasta Salad or Seafood Salad(Add \$2/Person for this selection)

Entree:

Slow Roasted Prime Rib with Creamy Horseradish and Au Jus(Carving Station Fee of \$100 applies)

Served with Roasted or Grilled Chicken and Salmon

Choice of two sides:

Rice Pilaf, Mashed Potatoes and Gravy, Potato au Gratin or Roasted Red Potatoes

Accompaniments:

Mixed Green Salad, Cheese Display, Fresh Fruit Display, Seasonal Vegetables, Dinner Rolls, Chef's Choice of Desserts and Gourmet Coffee Service



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dinner

Seared Atlantic Salmon | 33

Choice of Sauce:

Creamy Dill with Cucumber

Seasoned Citrus Soy

Sun-Dried Tomato Basil

Herb Crusted Pork Loin | 33

Served with roasted red potatoes

Stuffed Chicken | 34

Panko-crusted and stuffed with Roasted Red

Peppers, Mushrooms, Spinach and Cream

Cheese

Grilled Chicken Breast | 32

Served with your choice of sauce-

Chardonnay Cream Sauce

Teriyaki

Sun-Dried Tomato Pesto

Champagne Lavender Sauce

New York Strip Steak | 38

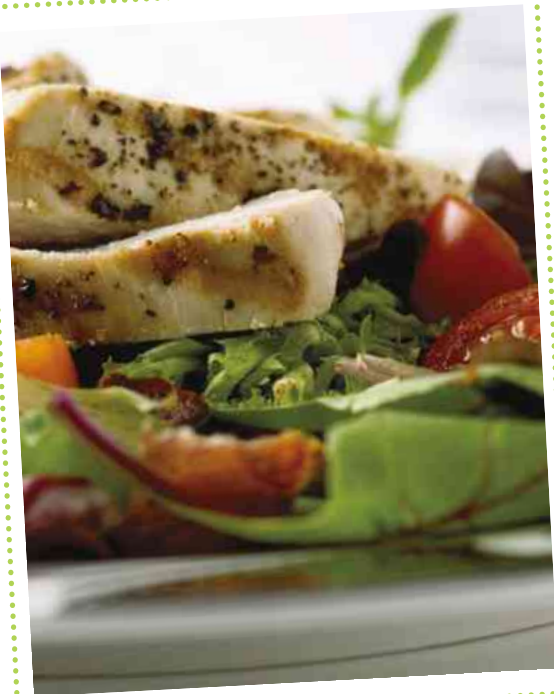
Served with Garlic Mashed Potatoes

All plated dinners are served with seasonal vegetables, mixed green salad, chef's choice of desserts and gourmet coffee service.



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COURTYARD[®]
Marriott



dinner

Salad Choices

- Pasta
- Potato
- Caesar
- Asian Mix
- Green Salad
- Cucumber
- Broccoli
- Thai Salad
- Mediterranean

Accompaniments

- Roasted Potatoes
- Rice Pilaf
- Garlic Mashed Potatoes
- Steamed Rice
- Potatoes au Gratin

Vegetarian Dinner Choices | 28

- Vegetable Wellington
- Mediterranean BowTie Pasta



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considerations

All prices are subject to change.

All buffets require a minimum of 20 people.

The final guaranteed number of guest is due (5) five working days prior to the start of your event. Should the final guaranteed not be received (5) five working days prior to the function(s). The hotel reserves the right to relocate your function(s) to another room.

Cancellation Policy: Should it be necessary to cancel the function(s)/ meeting, the Hotel will be entitled to liquidated damages (agreed not to constitute a penalty) based on the agreement signed by both parties on file. For an Event reserved within 5 Business days or less to the actual Event date the cancellation will be an amount equal to (100%) of the estimated food, beverage and meeting room revenue.

A minimum \$150.00 set up fee will be charged for any significant meeting room set up changes that are made within 48 hours of the meeting by the group. What qualifies as "significant" changes will be determine by the Hotel Staff and the client will be informed of the charges at the time they request the change.

Food, Beverage, Audio/visual and Rental Prices are subjected to a 20% Service Charge, and 8.625% Sales Tax will be added to charges outlined above.

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