

BREAKFAST





RISE & SHINE BREAKFAST

chef's selection of breakfast pastries, preserves, butter, Greek yogurt cups, seasonal fresh cut fruit, fluffy scrambled eggs, smoked bacon or chicken apple sausage, rustic style breakfast potatoes, chilled selection of juices, fresh brewed premium coffee, decaf, selection of hot teas, honey & lemon

\$40 / guest

LA LIVE CONTINENTAL

chilled selection of juices, chef's selection of breakfast pastries, assortment of bagels, cream cheese, preserves, butter, Greek yogurt cups, seasonal fresh cut fruit, traditional oatmeal with a variety of toppings, fresh brewed premium coffee, decaf, selection of hot teas, honey & lemon

\$35 / guest

HEALTHY START

create your own yogurt parfait, seasonal fresh cut fruit, fluffy scrambled eggs, chicken apple sausage or turkey sausage, whole grain toast, smashed avocado with assorted toppings, freshly squeezed cold pressed juice, fresh brewed premium coffee, decaf, selection of hot teas, honey & lemon

\$45 / guest

CONTINENTAL LITE

chilled selection of juices, chef's selection of breakfast pastries, preserves, butter, fresh brewed premium coffee, decaf, selection of hot teas, honey & lemon

\$29 / guest

A \$250 surcharge will apply to any guarantees under 25 people



BREAKFAST





FRESH JUICES

Orange, grapefruit, cranberry \$70 / gallon

ASSORTMENT OF BAGELS

Cream cheese \$48 / dozen

MEDLEY OF BREAKFAST PASTRIES

\$56 / dozen

FRESH CUT FRUIT DISPLAY

\$56 / platter \$35 / plate

GRANOLA OR ENERGY BARS

\$5 / each

OATMEAL STATION*

Dried cranberries, sliced bananas, brown sugar,

raisins, and assorted nuts \$9 / guest

OMELET STATION*

Fresh garden vegetables, cheese & meats \$16 / guest

MINI BREAKFAST BURRITOS

Scrambled eggs, bacon, potato, onion, peppers,

sharp cheddar, and salsa \$12 / guest

EGGS BENEDICT STATION*

Traditional – muffin, poached egg, Canadian bacon, hollandaise Florentine – muffin, poached egg, spinach, tomato, hollandaise \$14 / guest

*All Stations must be added in addition to full breakfast buffet offerings

A \$250 surcharge will apply to any guarantees under 25 people

COURTYARD Residence IN Residence

BREAKS



ENERGY BREAK

Red Bull (regular & sugar free) or Starbucks® double shots, assortment of seasonal whole fruit, trail mix, and cubed cheese

\$19 / guest

HEALTHY BREAK

Cold Pressed Juices, avocado toast, whole fruit, nuts & seeds, granola bars

\$24 / guest

JUNK FOOD BREAK

Bagged chips, brownies, cookies, donut holes, candy bars \$20 / guest

CREATE YOUR OWN TRAIL MIX

Assortment of nuts, seeds, dried fruits, chocolate pieces, and coconut flakes

\$20 / guest

A \$250 surcharge will apply to any guarantees under 25 people



LUNCH





BOXED LUNCH

Each box includes a side salad, sandwich, whole piece of fruit, chips, and dessert (1 sandwich choice per 25ppl)

Salad Choices: orzo, cous cous, potato salad, pasta salad

Sandwich Choices (may substitute to make it a wrap):

Italian Cold Cut - sun-dried tomato mayo, salami, pepperoni, capicola, black forest ham, swiss cheese on French Roll

Turkey BLT – Roasted Turkey breast, bacon, lettuce, tomato, Havarti cheese, on multi-grain

Light Chicken Salad – dried cranberries, almonds, herbs, baby wild arugula, on ciabatta

Tuna Salad – mayonnaise, relish, herbs on multi-grain Portabella Sandwich - red peppers, caramelized onions, spinach, Havarti, on brioche

Chips: assorted kettle chips

Dessert: cookie or brownie

\$48 / guest

A \$250 surcharge will apply to any guarantees under 25 people

COURTYARD Residence INV.

LUNCH





BBQ PICNIC

Roasted buttered corn

Sautéed collard greens

Ripe watermelon

Choice of Two Salads:

Macaroni Salad Classic Potato Salad Southern Coleslaw

BBQ Roasted Chicken

BBQ Pulled Pork

Country corn bread with sweet butter

Chef's choice of dessert

\$60 / guest

MAMA MIA'

Caesar Salad – romaine, parmesan reggiano, croutons, Caesar dressing

Caprese Salad – fresh mozzarella, tomatoes, basil, balsamic

Roasted seasonal vegetables

Herb-marinated grilled chicken

Penne pasta

Choice of Two Sauces:

Traditional Bolognese Creamy Alfredo Classic Marinara

Assortment of fresh baked rolls, butter

Chef's choice of dessert

\$54 / guest

A \$250 surcharge will apply to any guarantees under 25 people

COURTYARD Residence IN Residence

DINNER



MEDITERRANEAN

Wild Arugula Salad - feta cheese, carrots, cherry tomatoes, olives, garbanzo beans, citrus vinaigrette

Israeli Cous Cous - Sundried tomato & peppers, olives, basil

Hummus

Baba Ganoush

Marinated Feta

Chef's Choice of Fish

Herb Marinated Chicken

Herb roasted peewee potatoes

Warm Naan

Chef's choice of dessert

\$59 / guest

SO CAL FAVORITE

Baja Salad - black beans, corn, tomato, manchego, radish

Choice of 2 Proteins:

Braised Pork Carnitas Roasted Chicken Fajitas Carne Asada **Ground Beef**

Taco Accoutrements: shredded cheese, sour cream, shredded lettuce, onions, lime

House-made Guacamole, Salsa & Pico de Gallo

Refried Beans

Spanish Rice

Corn & Flour Tortillas

Chef's Choice of Dessert

\$55 / guest

A \$250 surcharge will apply to any guarantees under 25 people



DINNER





WEST COAST DELI

Choice of Two Salads:

Mixed Greens – organic field greens, cherry tomatoes, onions, dried cranberries, walnuts, manchego, and balsamic dressing Caesar - romaine, parmesan, croutons, Caesar dressing Israeli Cous Cous - sundried tomato & peppers, olives, basil Orzo Pasta – peppers, olives, parmesan, herbs, olive oil

Choice of Two Sandwich Proteins:

Roast beef, roasted turkey, black forest ham, tuna salad

Choice of Three Cheeses:

Cheddar, Swiss, Havarti, American, White Cheddar

Traditional Accoutrements: lettuce, tomato, onion, mustard, mayonnaise, pickles, oil & vinegar

Assortment of fresh baked rolls, butter

Chef's choice of dessert

\$58 / guest

SWEET GREENS

Mixed Greens

Romaine Lettuce

Tuscan Kale

Choice of 2 Proteins:

Herb grilled chicken Marinated skirt steak Roasted salmon Seared tofu

Salad Accoutrements: feta, carrots, cucumbers, tomatoes, onions, corn, black beans, walnuts, dried cranberries, croutons, mozzarella, parmesan

Assortment of Hand-Crafted Dressings

Warm fresh baked rolls, butter

Chef's Choice of Dessert

\$58 / guest

A \$250 surcharge will apply to any guarantees under 25 people



Please reach out to your Event Manager to create a customized menu with our Chefs and Bistro Team!

HORS D'OEUVRES





SKEWERS

Marinated Szechuan Beef, green onion, ponzu sauce Thai or Caribbean Jerk Marinated Chicken Herb marinated Shrimp with thai sweet chili glaze

\$8-9 / each

BREADED

Fig & Marscapone in Phyllo Purse

Traditional chicken & vegetable empanada

Wild Mushroom en croute

\$7 / each

\$8 / each

Baja or Steakhouse style mini crab cake Andouille Risotto Balls Chili Relleno Croquette

CANAPE

Peppered Ahi with Wasabi Caviar on won ton crisp Beef Tenderloin & creamy horseradish on potato pancake Shrimp Ceviche Shooter

\$9 / each

Prosciutto & sun-dried tomato mousse on polenta Grilled Chicken & mango crostini

\$8 / each

Heirloom Tomato & mozzarella crostini Brie Cheese mousse tartlet Hummus & Kalamata on mini brioche Tomato Bruschetta crostini

\$7 / each

A minimum of 50 pieces of each is required for all hors d'oeuvres A \$250 surcharge will apply to any guarantees under 25 people

COURTYARD Residence

HORS D'OEUVRES





MARKET STYLE VEGETABLE CRUDITE DISPLAY

Crisp local farm vegetables to include baby carrots, celery, broccoli, cucumber, purple cauliflower, and cherry tomatoes. Served with buttermilk ranch dip and roasted garlic hummus

\$17 / guest

CALIFORNIA CHEESE DISPLAY

Chef selection of local artisan California farm house cheeses accompanied with honey, dried fruits, house made jams, crackers, baguettes, crispy lavosh, and grissini sticks

\$25 / guest

ANTIPASTO DISPLAY

Display of cured meats, fresh mozzarella, provolone, marinated Greek olives, roasted artichoke hearts, and pepperoncini. Served with a roasted red pepper, parmesan dip, and basil oil

\$25 / guest

MEDITERRANEAN DISPLAY

Hummus, baba ganoush, marinated feta cheese, sun dried tomatoes, marinated olives, and fresh pita or naan bread

\$19 / guest

Displays are designed and priced based on maximum 30 minutes with an additional \$5pp for each additional 15 minutes.

A \$250 surcharge will apply to any guarantees under 25 people



HORS D'OEUVRES (CONTINUED)

MAC N' CHEESE BAR

Creamy Macaroni and Cheese

Grilled Chicken

Accoutrements: broccoli, tomatoes, onions, parsley, parmesan cheese, panko bread crumbs, truffle oil

\$20 / guest

MINI SLIDERS

Choice of Two:

Beef Sliders

Carnitas – pickled onion, cilantro, chipotle aioli, salsa verde,

Chicken - pesto, mozzarella, basil, tomato

\$24 / guest

MINI TACO BAR

Choice of Two Proteins:

Marinated Skirt Steak

Herb Grilled Chicken

Braised Pork Carnitas

Accoutrements: onions, cotija, cilantro, salsa, guacamole, lime

Mini corn or flour tortillas

Garlic poached lobster – additional \$10 per guest

\$25 / guest

OVEN BAKED PIZZA

Choice of Two:

Traditional Margherita Classic Pepperoni Fennel Sausage, red onion, mozzarella, marinara

\$20 / guest

Stations offered for a maximum of 90 minutes

A \$250 surcharge will apply to any guarantees under 25 people



BEVERAGES





COFFEE ALL DAY

Freshly brewed Seattle's Best coffee and hot tea
Selections served at the start of your meeting, and refreshed midmorning and afternoon
\$27 / guest (6 hour max)

ALL DAY BEVERAGE PACKAGE

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water, Freshly brewed Seattle's Best coffee, and Hot Tea

Selections served at the start of your meeting, and refreshed midmorning and afternoon

\$37 / guest (6 hour max)

HOT BEVERAGES ALL DAY

Choice of freshly brewed Seattle's Best coffee or hot tea \$80 / gallon

A \$250 surcharge will apply to any guarantees under 25 people



BEVERAGES





SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist \$6 / each

BOTTLED WATER

FIJI Natural Artesian and San Pellegrino \$7 / each

GATORADE

Assorted Flavors \$7 / each

RED BULL

Regular and Sugar Free \$7 / each

GALLON OF ICED TEA

Sweetened or Unsweetened \$70 / gallon

GALLON OF JUICE

Orange, Cranberry, Grapefruit, Pineapple \$70 / gallon

WATER STATION

5 Gallon \$50 / each

A \$250 surcharge will apply to any guarantees under 25 people



BEVERAGES





OPEN BAR PACKAGE

Premium

1 Hour - \$28 / guest

2 Hours - \$38 / guest

3 Hours - \$48 / guest

4 Hours - \$58 / guest

Luxury

1 Hour - \$34 / guest

2 Hours - \$44 / guest

3 Hours - \$54 / guest

4 Hours - \$64 / guest

HOSTED BAR

Premium

Mixed Drink- \$12

Specialty Cocktails-\$14

House Wine- \$12

Domestic Beer- \$8

Imported/Craft Beer- \$9

Soft Drinks- \$6

FIJI Artesian Water-\$7

San Pellegrino-\$6

Luxury

Mixed Drink- \$14

Specialty Cocktails-\$16

House Wine- \$12

Domestic Beer- \$8

Imported/Craft Beer- \$9

Soft Drinks-\$6

FIJI Artesian Water-\$7

San Pellegrino-\$6

CASH BAR

Premium

Mixed Drink- \$14

Specialty Cocktails-\$16

House Wine-\$14

Domestic Beer- \$10

Imported/Craft Beer- \$11

Soft Drinks-\$6

FIJI Artesian Water-\$7

San Pellegrino-\$6

Luxury

Mixed Drink- \$16

Specialty Cocktails-\$18

House Wine-\$14

Domestic Beer- \$10

Imported/Craft Beer- \$11

Soft Drinks-\$6

FIJI Artesian Water- \$7

San Pellegrino-\$6

\$250 bartender fee for up to four hours, \$50 for each additional hour \$200 minimum for all Cash Bars

The Courtyard/Residence Inn LA Live is the only licensed authority to sell and serve liquor for consumption on the premise





CONSIDERATIONS

All pricing is subject to change based on the hotel's terms & conditions.

Service Charge

A taxable F&B Staff Charge (currently 16.5%), a taxable House Charge (currently 8.5%), and taxes (currently 9.5%) are applied to Food and Beverage and set up.

A 25% AV House charge plus taxes (currently 9.5%) are applied to equipment. 12.5% is retained by Encore Event Technologies and 12.5% by the Hotel

The House charges are not a tip or gratuity for services provided by employees & is not distributed to personnel.

Outside Food and Beverage

No outside food and beverage of any kind is permitted to be brought into the Hotel by the Client or guest without special permission from the Hotel. The Hotel reserves the right to charge for the service and corkage of such food and beverage.

Security

The Hotel will not assume any responsibility for damages or loss of any merchandise left in the Hotel at any time. Arrangements can be made for the Hotel Security to assist with your needs. A hotel Safety and Security officer can be provided at an additional cost.

Miscellaneous Fees

Room Re-Keys are available for your event at an additional cost. Contact the Hotel for pricing.

Coat/Gift Check: Fees will apply for staffed attendants. Please contact Hotel for pricing.

Bartender Fees: \$250 per attendant; up to 4 hours. Chef or Attendant Fees: \$250 per attendant; up to 2 hours.

A \$250 surcharge will apply to any guarantees under 25 people.

A clean up/maintenance fee may be assessed for excessive mess or damage in meeting space & ballroom space.

For room set up changes within 24 hours of event, a room re-set fee may apply

Signage

Arrangements for hanging banners, signs, seals, and flags must be arranged with the Event Manager. All signage used within the hotel must be submitted to the Courtyard Marriott LA Live for approval and additional fees may apply.

Audio Visual

A full service audio-visual company is located in the Hotel to service your meeting. For a complete description of services and charges, please contact the Courtyard Marriott LA Live. If a group chooses to bring their own audio visual, a surcharge may apply. Additional power is available for most of our Meeting Rooms. Charges will be based upon labor involved and actual power requirements

Guarantee

It is necessary that the Event Manager be informed of the exact number of guests who will attend the event by 12:00pm, at least three full business days prior to the event. This number will guarantee the minimum, not subject to reduction and charges will be made accordingly. Upon request, if the guaranteed minimum is for more than 100 guests, the hotel will set an prepare for an additional 3%. Please not that the minimum food and beverage as indicated on the catering contract at the time of signing must be met. On the day of your event, should th greater than your guarantee, you will be charged for the final count served.

