

COURTYARD®

BY MARRIOTT
SACRAMENTO MIDTOWN

2019 Wedding Menu



Ceremony Package
Indoor Ceremony \$1,000
Outdoor Ceremony \$1,200

Ceremony rental fee includes:

Bridal Arbor Arch
Banquet Chairs
Ice Water Station
Event Location for 2-Hours

Cocktail-Hour Reception Package

Event rental fee based on Event Location, package includes:

Mix of cocktail tables and banquet rounds with chairs
One house centerpiece per table
Hotel china, glassware and silverware
Hotel ivory or black table linens and napkins
Hotel ivory or black linen for food stations

Wedding Reception Package

Event rental fee based on Event Location, package includes:

Round banquet tables with chairs
Head table or sweetheart table (available upon request)
One house centerpiece per table
Tables for registration, gifts, cake, buffet and DJ
Hotel china, glassware and silverware
Hotel ivory or black banquet table linens and napkins
Hotel ivory or black linen for all food stations and cake table
Service staff with minimum of one server per twenty-five guests
Cake cutting service
Coffee and iced water served at table during meal and cake service

One Complimentary Guestroom for bride and groom on wedding night for events of \$5,000+
Discounted room blocks for guests available, starting at 10 rooms per night and based on availability

Reception Enhancements

Upgraded black spandex linen \$10 per table (banquet tables, food stations and cake table)
Upgraded black spandex chair cover \$3 per chair
Silver spandex chair sash \$0.75 per chair
Silver satin napkin \$1 per napkin
Silver napkin ring \$0.25 per ring
Additional colored table linens \$5 per table
Upgraded colored napkins \$0.50 per napkin
Dancefloor \$20 per 3x3 sq. ft.

Inspiring Event Menus

Reception

Rule of thumb for ordering hors d'oeuvres is the average guest will consume 3 pieces with in the first half of the reception and 2 pieces in the last half.

Display Stations

- Cheese Charcuterie - \$6 per person
- Fresh Fruit - \$6 per person
- Farm to Table Vegetables - \$4 per person
- Antipasto Platter - \$8 per person
- Caprese Salad - \$4 per person
- Ceviche - \$5 per person
- Mashed Potato Martini Bar - \$12 per person

Hors d'oeuvres

25 piece minimum

- Bruschetta with Garlic Crostini - \$3 each
- Prosciutto Wrapped Asparagus - \$3 each
- Spicy Deviled Eggs - \$3 each
- Ahi Poke on a Crispy Wonton - \$5 each
- Grilled Ricotta & Avocado Canape - \$3 each
- Smoked Salmon Canape - \$4 each
- Prosciutto Canape - \$3 each
- Gazpacho Shooters - \$3 each
- Mexican Shrimp Cocktail Shooters - \$4 each

- Spanakopita - \$3 each
- Vegetable Spring Rolls - \$3 each
- Pork Pot Stickers - \$3 each
- Chicken Satay - \$4 each
- Mini Beef Wellington - \$5 each
- Pork Sliders - \$4 each
- Southwestern Spring Rolls - \$3 each
- Grilled Vegetable Skewer - \$3 each
- Mini Crab Cakes - \$5 each
- Meatballs - \$4 each
- Chicken Wings - \$3 each

Buffet A

Lunch \$40 per person | Dinner \$44 per person

Includes Seasonal Vegetables, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks® Coffee, Iced Tea and Iced Water

Salad (choose 2)

Garden Mixed Green Salad with Red Wine Vinaigrette
Caesar Salad with House Made Focaccia Croutons, Shaved Parmesan and Creamy Caesar Dressing
Penne Pasta Tossed with Sundried Tomatoes and Pesto
Fresh Fruit and Berries Tossed with Mint Infused Champagne

Side (choose 1)

Wild Rice Pilaf with Sofrito Vegetables
Roasted Fingerling Potatoes Tossed with House Herb Oil
Garlic Mashed Potatoes
Roasted Sweet Potatoes Tossed with House Herb Oil

Entrée (choose 2)

Grilled Chicken with Lemon Caper Vin Blanc
Baked Chicken Marsala with Wild Mushroom Sauce
Tri-Tip, Topped with an Onion, Mushroom Demi Glaze
Baked White Fish Topped with House Made Fennel Vinaigrette

Buffet B

Lunch \$44 per person | Dinner \$48 per person

Includes Seasonal Vegetables, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks® Coffee, Iced Tea and Iced Water

Salad (choose 2)

Spinach Salad, Red Onions, Crumbled Egg, & Shaved Ricotta Salata Cheese with Mustard Vinaigrette
Arugula Salad, Pickled Onions, Feta & Candied Walnuts with a Pear White Balsamic Vinaigrette
Heirloom Tomatoes with Fresh Mozzarella, and Basil Pesto Dressing
Cavatappi Pasta Salad, Toy Heirloom Tomatoes, Arugula, Red Onions and Ricotta Salata Cheese with Champagne Dressing

Side (choose 1)

Wild Rice Pilaf with Sofrito Vegetables
Roasted Fingerling Potatoes Tossed with House Herb Oil
Garlic Mashed Potatoes
Roasted Sweet Potatoes Tossed with House Herb Oil

Entrée (choose 2)

Grilled Tri-Tip Topped with House made Chimichurri
Grilled Chicken Toscana
Baked Chicken Breast Topped with Artichoke, Caper & Sundried Tomato Vinaigrette
Dry Rub NY Steak with Pearl Onion Demi Glaze
Filet of Atlantic Salmon Baked with Garlic Lemon Dill Sauce

Buffet C

Lunch \$52 per person | Dinner \$56 per person

\$100 Chef Carving Station Fee | 1 Chef per 50 guests

Includes Seasonal Vegetables, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks® Coffee, Iced Tea and Iced Water

Salad (choose 2)

Beet Salad with Goat Cheese, Candied Walnuts, Crispy Parmesan, Tossed in a Lemon Vinaigrette
Brussel Sprout Salad, Pancetta Bites, Shaved Parmesan, Roasted Peppers with Honey Mustard Dressing
Green Bean Salad, Citrus Segments, Roasted Almonds with a Sweet Orange Vinaigrette
Romaine Salad, Roasted Corn, Roasted Pepper, Red Onions, Pepita Seeds, Queso Fresco with an Apple Vinaigrette.

Side (choose 1)

Roasted Medley of Fingerling Potatoes Tossed with House Herb Oil
Au Gratin Potatoes with Fennel
Basmati Rice with Saffron
Creamy Parmesan Polenta

Carving Station Entrée (choose 2)

Crusted Rosemary Prime Rib
Mojito Lime Beef Tender Loin
Whole Grain Mustard Pork Tender Loin
Whole Atlantic Salmon Filet with Lemon Dill Rub
Dry Rub NY Steak

Plated A

Lunch \$43 per person | Dinner \$47 per person

Includes Seasonal Vegetables, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks® Coffee, Iced Tea and Iced Water

Salad (choose 1)

Caesar Salad with House Made Focaccia Croutons, Shaved Parmesan and Creamy Caesar Dressing
Spinach Salad, Crispy Prosciutto, Cherry Tomato, Red Onion with Honey Lemon Vinaigrette
Arugula Salad, Pickled Onions, Crumbled Feta, Candied Walnuts with a Pear White Balsamic Vinaigrette

Side (choose 1)

Wild Rice Pilaf with Sofrito Vegetables
Roasted Fingerling Potatoes Tossed with House Herb Oil
Garlic Mashed Potatoes
Roasted Sweet Potatoes Tossed with House Herb Oil

Entrée (choose 2)

Grilled Chicken with Lemon Caper Vin Blanc
Baked Chicken Marsala with Wild Mushroom Sauce
Tri-Tip, Topped with an Onion, Mushroom Demi Glaze
Baked White Fish Topped with House Made Fennel Vinaigrette

Plated B

Lunch \$47 per person | Dinner \$51 per person

Includes Seasonal Vegetables, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks® Coffee, Iced Tea and Iced Water

Salad (choose 2)

Spinach Salad, Red Onions, Crumbled Egg, Shaved Ricotta Salata Cheese with Mustard Vinaigrette
Arugula Salad, Pickled Onions, Feta, Candied Walnuts with a Pear White Balsamic Vinaigrette
Heirloom Tomatoes with Fresh Mozzarella, and Basil Pesto Dressing

Side (choose 1)

Wild Rice Pilaf with Sofrito Vegetables
Roasted Fingerling Potatoes Tossed with House Herb Oil
Garlic Mashed Potatoes
Roasted Sweet Potatoes Tossed with House Herb Oil

Entrée (choose 2)

Grilled Tri-Tip Topped with House made Chimichurri
Grilled Chicken Toscana
Baked Chicken Breast Topped with an Artichoke, Capers & Sundried Tomato Vinaigrette
Dry Rub NY Steak with Pearl Onion Demi Glaze
Filet of Atlantic Salmon Baked with Garlic Lemon Dill Sauce

Plated C

Lunch \$52 per person | Dinner \$56 per person

Includes Seasonal Vegetables, Freshly Baked Rolls with Butter, Freshly Brewed Starbucks® Coffee, Iced Tea and Iced Water

Salad (choose 2)

Beet Salad with Goat Cheese, Candied Walnuts, Crispy Parmesan, Tossed in a Lemon Vinaigrette
Brussel Sprout Salad, Pancetta Bites, Shaved Parmesan, Roasted Peppers with Honey Mustard Dressing
Romaine Salad, Roasted Corn, Roasted Pepper, Red Onions, Pepita Seeds, Queso Fresco with an Apple Vinaigrette

Side (choose 1)

Roasted Medley of Fingerling Potatoes Tossed with House Herb Oil
Au Gratin Potatoes with Fennel
Basmati Rice with Saffron
Creamy Parmesan Polenta

Entrée (choose 2)

Crusted Rosemary Prime Rib
Mojito Lime Beef Tender Loin
Whole Grain Mustard Pork Tender Loin
Whole Atlantic Salmon Filet with Lemon Dill Rub
Dry Rub NY Steak

Dessert

Cake Pop Display - \$4 per person

Assortment of Mini Cheesecakes - \$4 per person

Assortment of Macaroons - \$5 per person

Assortment of Freshly Baked Brownies & Cookies - \$3 per person

Assortment of Tarts - \$4 per person
Apple, Berry & Butter Cookie

Assortment of Cupcakes - \$36 per dozen
Chocolate, Peanut Butter, Jelly Roll, Lemon Meringue, Red Velvet & Vanilla Bean

Plated 4-Layer Raspberry Cake - \$12 per person

Plated 5-Layer Chocolate Cake - \$12 per person

Plated Lava Chocolate S'more Cake - \$12 per person

Brunch Buffet

\$32 per Person

Includes Scrambled Eggs, Freshly Baked Rolls with Butter and Jelly, Freshly Brewed Starbucks® Coffee, Hot Tea and Iced Water

Side (choose of 2)

Applewood Smoked Bacon

Pork Sausage Links

Chicken Sausage Links – add \$1 per person

Biscuits & House made Gravy

Hot Oatmeal with Brown Sugar, Dried Cranberries & Walnuts

House Made Grits

Breakfast Potatoes with Peppers & Onions

Entrée (choose 1)

Eggs Benedict

Huevos Rancheros

Chicken & Waffles

Breakfast Burrito

Chiliaquiles with Carne Asada

Enhancements

Assorted Pastries - \$32 per dozen

Assorted Muffins - \$32 per dozen

***Omelette Station – \$12 per person**

Spinach, Tomato, Red Onion, Peppers, Bay Shrimp, Bacon, Sausage, Ham, & Cheese

***Waffle or Pancake Station – \$10 per person**

Includes Strawberry Topping, Whip Cream, Caramel, Powder Sugar & Chocolate Sauce

*Requires Chef attendant - \$75 per station

Brunch Bar

Mimosas \$150 per gallon / \$10.00 per glass

Sangria \$150 per gallon / \$10.00 per glass

Bloody Mary Bar \$14 per glass

Celery, Green Olives, Bacon, Pearl Onions, Jalapenos, Asparagus, Pepperoncini, Seasonings

Bar

House

Hosted \$9 | Non-Hosted \$10

Gordon's Gin

Smirnoff Vodka

Bacardi Rum

Jose Cuervo Gold Tequila

Jack Daniel's Bourbon Whiskey

Canadian Club Whiskey

Premium

Hosted \$10 | Non-Hosted \$11

Stoli Vodka

Captain Morgan

Tanqueray Gin

Crown Royal Whiskey

Maker's Mark Bourbon

Jameson Irish Whiskey

Dewar's White Label

Kahlua

Patron Silver

Top Shelf

Hosted \$12 | Non-Hosted \$13

Avion Tequila

Bombay Sapphire

Ketel One Vodka

Grey Goose Vodka

Glenfiddich Whiskey

Johnny Walker Black

Beer

Hosted \$7 | Non-Hosted \$8

Domestic

Imported

Bar Fees

\$100 per bartender for the first 2 hours and \$75 for each additional hour.

One Bartender recommend for every 50 guests.

Wine Corkage fee \$15 per 750 ml bottle.

House Wine

Hosted - \$6 per Glass or \$20 per Bottle

Non-Hosted - \$7 per Glass or \$22 per Bottle

Tier 2 Wines

Hosted - \$7 per Glass or \$22 per Bottle

Non-Hosted - \$8 per Glass or \$24 per Bottle

Tier 3 Wines

Hosted - \$8 per Glass or \$30 per Bottle

Non-Hosted - \$9 per Glass or \$32 per Bottle

Other Beverages

Hosted \$3 | Non-Hosted \$4

Orange Juice

Apple Juice

Cranberry Juice

Bottled Water

Pepsi Soft Drinks

Other Beverages | Hosted

Starbucks Coffee \$70 per gallon

Hot Water & Tea \$50 per gallon

Iced Tea \$30 per gallon

Lemonade \$30 per gallon

Fruit Infused Water \$30 per gallon

On- Sight Audio Visual

Audio Packages

Wired Microphone Package - \$300

Wired Microphone, (2) Speakers, & Audio Mixer

Wireless Microphone Package - \$400

Wireless Microphone, (2) Speakers, & Audio Mixer

Sound System Package - \$275

(2) Speakers, & Audio Mixer

Single Speaker Sound System - \$150

(1) Speaker & Audio Mixer

Laptop Sound Package - \$175

(1) Speaker, Audio Mixer & Laptop Sound Port

Audio a la carte

Wired Microphone - \$50

Wireless Microphone (Handheld or Lavalier) - \$150

Podium Microphone - \$75

Multi-Channel Audio Mixer - \$75

Conference Phone - \$125

Laptop Sound Port - \$50

Dance Floor

\$20 per 3 x 3 sq ft

Dedicated Technician

\$60 per hour per tech

Visual Packages

Tripod Screen Package - \$150

Includes: (1) 10' Tripod Screen, (1) Power Strip & (1) Skirted Cart

Auditorium Double Screen Package - \$275

Includes: (2) 10' Tripod Screens, (2) Power Strips & (2) Skirted Carts

Auditorium Double LCD Package - \$700

Includes: (2) 10' Tripod Screens, (2) Projectors, (2) Power Strips & (2) Skirted Carts

LCD Projection Package - \$400

Includes: 3k LCD Projector, (1) 10' Tripod Screen, (1) Power Strip & (1) Skirted Cart

Visual a la carte

3k LCD Projector - \$250

Flat Screen TV (47" Screen) - \$250

Up-lighting (each) - \$25

Wireless Presenter - \$45

Computer Connections (HDMI, VGA, Apple PC) - \$25

Extension Cord & Power Strip - \$25

Sign Easel - \$15

Podium - \$50

Additional Information

Securing your Event Date

Upon selection of your wedding date, a contract agreement will be prepared and your date will be confirmed upon receipt of your deposit.

Deposits

Deposits range from 30% to 100% of the estimated master account, including but not limited to the food and beverage estimate, taxable service charge, applicable taxes and rental fees. Deposits are non-refundable and non-date transferable.

Finalizing your Menu

Food and beverage selections must be finalized and confirmed 4 – 6 weeks prior to the event date. Your final guest count or guarantee is due one week prior to the wedding. This will be considered a guarantee, for which you will be charged even if fewer guests attend the event.

Final Payment

Full pre-payment is due one week prior to the event date. Payments can be made by credit card or cashier's check with a valid credit card on file for possible overages.

Ceremony Setup and Event Time

8:00am -1:00pm – For Wedding Luncheons
2:00pm -7:00pm – For Wedding Dinners

Ceremony Rehearsal

We will arrange a one-hour ceremony rehearsal time for you and your bridal party. It is required that you provide your own ceremony coordinator for both the rehearsal and day of ceremony.

Ceremony – 2 Hour Event Time

Our ceremony site is reserved exclusively for those hosting their wedding lunch or dinner reception at the hotel.

Reception Setup

Your Event space will be available 4 hours prior to the start of your event. Should you require additional time for setup and decorations, please contact your catering manager for availability and pricing.

Reception - 5 Hour Event Time

The ballroom is available until 1:30am. Overtime fee between 12:00am – 1:30am is \$175.00 per half hour. Per California State law no alcohol may be served after 1:30am.

Full Service On-Site Catering

Plated or buffet meal service with professional banquet staff.

Children's Menu

Menus for Children between the ages of 3 years and 10 years are available and are half price of the selected adult menu.

Outside Food and Beverage

All food and beverage, must be provided by Courtyard by Marriott Sacramento Midtown. We will make every effort to accommodate any religious or dietary preferences. We offer a variety of wines and champagnes for you to choose from. All liquor, wine, and beer must also be purchased through the Hotel.

*Any Approved wines brought from outside the hotel will be charged a \$15.00 per 750 ml bottle corkage fee.

Wedding Cake Guidelines

Wedding parties may bring in outside cakes and schedule with a professional bakery for delivery and setup. Proof of license and insurance is required. It is the responsibility of the wedding party to coordinate the return of cake stands and other accessories. With the exception of the wedding cake, no other outside food or beverage is allowed.

Outside Cake Fees

1 to 50 people \$50
51 to 200 people \$100

Courtyard by Marriott Sacramento Midtown | 4422 Y Street, Sacramento, CA 95817 | 916-455-6800

Tax and Service Charge

All prices, including but not limited to food, beverage, audio visual, ceremony fee and event room rental subject to applicable tax and service charge. Currently, 8.25% tax and 23% taxable service charge. Tax subject to change.

Accommodations

Complimentary guestroom for bride and groom on the wedding night for events of \$5,000+, excluding tax and service charge. Discounted room blocks for guests available, starting at 10 rooms per night and based on availability.

Parking

Day and special event parking is \$3.00 per hour (maximum \$12) per vehicle, per day. Overnight parking is \$10.00 per vehicle, per night. You may choose to host your guest's parking with charges applied to your master bill or parking charges can be paid by each guest individually. Parking is inclusive of tax and is subject to change.

Additional Services

For your safety, any setup that requires using a ladder will be hung by a member of our staff or an event coordinator that can provide liability insurance. A labor fee of \$60 will apply and must be arranged in advanced. Any other rental equipment such as, but not limited to tents, chair covers, arches, and decorations are the responsibility of the wedding party to coordinate. Preferred Vendors list available upon request.