



© 2011. Marriott International. All Rights Reserved.

Courtyard by Marriott Ottawa

fresh



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

Courtyard by Marriott Ottawa



fresh



reception

The Classic (assorted cold hors d'oeuvres) | 28 per dozen

- Smoked Salmon and Caper
- Matane Shrimps & Shrimp Mousse
- Parisian Salami Cone
- Ham & Mandarin Duo
- Liver Pâté Mousse

The Vegetarian (assorted vegetarian hors d'oeuvres) | 28 per dozen

- Marinated Mushroom
- Sundried Tomato Basil
- Guacamole
- Carrot Curcuma
- Asparagus Tartar

The Maritime (assorted seafood hors d'oeuvres) | 32 per dozen

- Curry Mussell
- Scallop & Zucchini
- Shrimp with Cocktail Sauce
- Smoked Salmon with Horseradish & Lime
- Surimi Crab

The Delicatessen (assorted deluxe hors d'oeuvres) | 38 per dozen

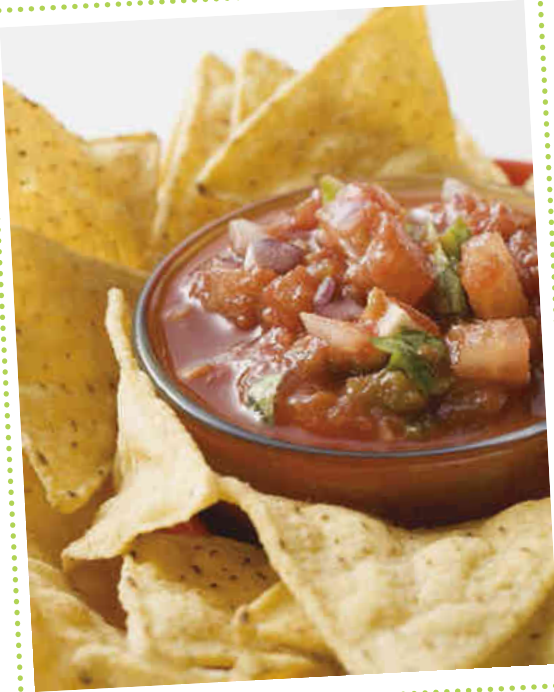
- Pâté au Cognac & Homemade Onion Confit
- French Sausage and Pickle
- Grisons Meat & Brie Cheese
- Wild Boar Sausage with Pale Beer and Cranberry
- Smoked Duck Magret and Apricot



Courtyard by Marriott Ottawa



fresh



reception

Hors D'Oeuvres | 28 per dozen
Mini Quiche Sautéed
Meat Balls with Peppercorn Sauce
Vegetable Spring Roll
Spanakopta
Devilled Eggs with Shrimp

Hors D'Oeuvres | 32 per dozen
Mini Angus Beef Burgers
Satay Chicken
Chilled Jumbo Shrimp with Cocktail Sauce



Courtyard by Marriott Ottawa



fresh

reception



Moroccan Hummus with Pita Bread | 5 per person
(minimum of 40 people)

Assorted Deli Meats & Cheese | 10 per person
(minimum of 40 people)

Tomato & Basil Bruschetta with Italian
Baguette | 120 per platter
(platter serves 50 people)

Baked Brie Platter with Apple & Walnuts | 140
(platter serves 30 people)

Jumbo Shrimp Platter (100 pieces) served with
Seafood Sauce & Lemon Wedges | 150

Smoked Salmon with Capers & Red Onions |
130 per platter
(platter served 25 people)

Assorted Finger Sandwiches | 5 per person
(minimum of 20 people)

Domestic & Gourmet Cheese Tray with
Crackers & Artisan Breads | 9 per person

Fresh Vegetables & Dip | 5 per person

Nachos & Salsa | 3 per person

Chips, Pretzels & Peanuts | 3 per person



Courtyard by Marriott Ottawa



fresh



reception

FOOD STATIONS

Brandy Flambé Scallops & Prawns served with
Garlic Butter Sauce | 40 per dozen
(minimum of 6 dozen)

Chicken Breast Rubbed with a Spice, Cranberry
& Port Chutney | 10 per person
(minimum of 30 people)

Whisky & Maple Marinated Lamb Sirloin
Rubbed with Sage Dijon Mustard | 15 per
person
(minimum of 30 people)

Roasted Breast of Duck with Citrus Sauce | 260
(serves 30 people)

Slow Roasted Hip of Beef with Assorted
Mustard & Mini Kaiser | 960
(serves 120 people)



Courtyard by Marriott Ottawa



fresh



reception

White Wine

- Jackson Triggs Chardonnay / 29 per bottle
- Barefoot Pinot Grigio / 31 per bottle
- Woodbridge Sauvignon Blanc / 37 per bottle

Red Wine

- Jackson Triggs Merlot / 30 per bottle
- Woodbridge Cabernet Sauvignon / 40 per bottle
- Mirassou Pinot Noir / 56 per bottle
- Gallo Bubbly Pinot Grigio | 44 per bottle
- Non-Alcoholic Fruit Punch | 95 per bowl
- Alcoholic Fruit Punch | 140 per bowl
(serves 60 people)



Courtyard by Marriott Ottawa



fresh



reception

BAR ITEMS

- Domestic Beer - 5.50
- Imported Beer - 6
- Wine - 6.50
- Non-alcoholic Beverages - 2.50

Familiar Brands | 6

- Vodka - Polar Ice
- Rum - Lambs White
- Scotch - Ballantines
- Gin - Beefeater
- Rye - Wisers
- Brandy - Gallo Brandy

Premium Brands | 8

- Vodka - Stolichnaya
- Rum - Captain Morgan
- Scotch - JW Red
- Gin - Bombay
- Rye - Seagrams VO
- Brandy - Courvoisier V.S.

Executive Brands | 10

- Vodka - Grey Goose
- Rum - Malibu
- Scotch - JW Black
- Gin - Hendricks
- Rye - Crown Royal
- Brandy - Remy Martin V.S.O.P.

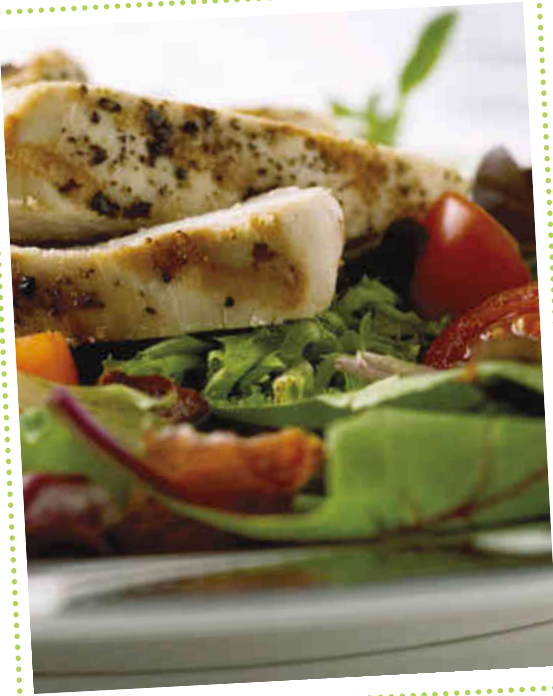
A charge of \$125.00 applies if the total net bar sales amounts to less than \$350.00.



Courtyard by Marriott Ottawa



fresh



dinner

Four Course Plated Dinners
(minimum of 30 people)

Our Chef would be pleased to design your
personalized menu. Just ask !

Choice of 1 item per category

SOUP

Carrot & Ginger
Potato Leek

Roasted Squash & Pumpkin Seed Bisque
Cream of Asparagus

SALAD

Mixed Garden Greens
Classic Caesar Salad
Authentic Greek Salad
Baby Spinach with Mandarin Dressing



Courtyard by Marriott Ottawa



fresh



dinner

Cheese Ravioli with Basil & Roasted Pepper
Sauce | 32

Grilled Atlantic Salmon with Creamy Dill Sauce
| 35

Chicken Supreme with Tarragon & Mushroom
Sauce | 33

Roasted Pork Loin with Honey Mustard Sauce |
34

Roasted Prime Rib au Jus with Yorkshire
Pudding | 38

Dinner Enhancements

Cheese Plate | 18 per table

Sorbet | 2.50 per person



Courtyard by Marriott Ottawa



fresh



dinner

DESSERT

All Desserts are individually garnished and include coffee and tea.

New York Cheesecake with Strawberry Coulis

Tiramisu Cake

Black Forest Cake

Hazelnut Cake

Decadent Pecan Double Chocolate Brownie

Topped with Chocolate & Vanilla Sauce



Courtyard by Marriott Ottawa

fresh





dinner

Dinner Table #1 | 36 per person
(minimum of people may apply)

Assorted Rolls & Butter
Variety of Condiments
Fresh Vegetables & Dip
Greek Salad
Creamy Red Skin Potatoes & Dill Salad
Market Salad
Pesto Pasta Salad with Sun Dried Tomato
Devilled Eggs

Choice of 2 Hot Entrées:
Chicken Supreme with Tarragon & Mushroom
Sauce
Roasted Ontario Pork Medallions with Apple &
Pineapple Chutney
Cheese Tortellini with Roasted Pepper Sauce
Beef Stroganoff
Grilled Atlantic Salmon with Creamy Dill Sauce

Seasonal Fresh Vegetables
Oven Roasted Potatoes or Rice Pilaf
Penne Pasta with Sauce Rosée

Assorted Cakes, Pies & Fresh Fruit Salad
Coffee & Tea Service



Courtyard by Marriott Ottawa



fresh



dinner

Dinner Table #2 | 41 per person
(minimum of people may apply)

Assorted Rolls & Butter
Variety of Condiments
Fresh Vegetables & Dip
Six Beans & Vegetable Salad
with Balsamic Dressing
Tomato & Cucumber Salad with Basil Dressing
Mint Marinated Coleslaw
Tri-Color Fusilli Pasta Salad
Market Salad

Choice of 2 Hot Entrées:
Chicken Supreme with Roasted Pepper Sauce
Grilled Atlantic Salmon with Creamy Dill Sauce
Cajun Spiced Chicken Breast with Salsa Sauce
Roasted Loin of Ontario Pork with Apple and
Brandy Sauce
Spinach & Cheese Cannelloni
Roasted Beef Strip Loin with Peppercorn Sauce

Seasonal Fresh Vegetables
Oven Roasted Potatoes or Rice Pilaf
Penne Pasta with Wild Mushroom Sauce

Assorted Cakes, Pies & Sliced Fresh
Seasonal Fruit
Coffee & Tea Service



Courtyard by Marriott Ottawa



fresh

dinner

Executive Buffet Dinner | 53 per person

Assorted Rolls & Butter

Variety of Condiments & Relish Tray

Fresh Vegetables & Dip

Assorted Cold Cuts & Pâté with French Bread & Crackers

Market Salad

Baby Red Skin Potatoes & Dill Salad

Niçoise Salad

Vine Tomato & Cucumber & Basil Salad

Devilled Egg & Baby Shrimp

Choice of 2 Hot Entrées:

Chicken Supreme with Tarragon & Mushroom Sauce

Gilled Atlantic Salmon with Orange Juice

Roasted Ontario Pork Loin with Pineapple & Raisin Sauce

Braised Lamb with Red Curry, Lemon Grass & Coconut Milk Sauce

Hand Carved Roast Prime Rib with Peppercorn Sauce

Seasonal Fresh Vegetables

Oven Roasted Baby Potatoes & Rice Pilaf

Three Cheese Ravioli with Red Pepper Sauce

Cheese Tray with Grape Clusters

Assorted Cakes & Pies, Sliced Fresh Seasonal Fruit with Chocolate Fountain

Coffee & Tea Service





dinner

Dinner Table Enhancements

Salad | 2 per person

Entrées | 5 per person

Cheese Plate | 4 per person

Soup | 2 per person



Courtyard by Marriott Ottawa



fresh

considerations

FOOD AND BEVERAGE

All food and beverage for events held within the hotel will be supplied exclusively by the COURTYARD BY MARRIOTT OTTAWA.

All prices are quoted in Canadian dollars, and are subject to change without notice in order to meet increased market costs. However, the hotel will honour all confirmed prices on function contracts signed and returned by the client.

Taxes and service charges: all prices are exclusive of applicable taxes and service charges, and the following charges will be added to the bill:

Food & Beverage prices: 15% service, 13% HST

Function room rental: 13% HST

DEPOSIT AND PAYMENT

A \$500.00 deposit is required at the time of booking in order to confirm social events for less than 100 people. For booking of 100 people or more, a deposit of \$1,000 is required at the signature of the contract. This deposit is non-refundable. 100% of the estimated amount is due 3 days prior to the event and is payable by cash, certified cheque or credit card.