



COURTYARD OAKLAND EVENT MENU





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



Good Morning Refreshment

Bagels* with Butter, Cream Cheese, Preserves
Freshly brewed Starbucks Regular & Decaffeinated
Coffee, Assorted TAZO Herbal Teas
*Gluten Free Available

14.95

Fresh Start Continental

Assorted Regular & Low Fat Muffins*
Assorted Cereals with Skim and 2% Milk
Assorted Yogurts, Sliced Bagels* with Cream
Cheese, Butter & Preserves, Seasonal Whole Fruit
Orange Juice
Freshly brewed Starbucks Regular & Decaffeinated
Coffee, Assorted TAZO Herbal Teas

*Gluten Free Available

16.95

Bistro American

Scrambled Eggs, Breakfast Potatoes, Sausage or
Bacon
Assorted Regular & Low Fat Muffins*
Sliced Bagels* with Cream Cheese, Butter &
Preserves, Seasonal Whole Fruit, Orange Juice,
Freshly brewed Starbucks Regular & Decaffeinated
Coffee, Assorted TAZO Herbal Teas
*Gluten Free Available

21.95

Upgrade Items

Granola and Berries 5.00 pp
Sliced Seasonal Fruit 5.00 pp
Breakfast Potatoes with Peppers & Onion 5.00 pp
Fruit Kabobs with Yogurt Dip 5.00 pp
Scrambled Egg Whites with Pico & Cheese 5.00 pp

LUNCH



Bistro Choice

Choice of:

Roasted Turkey BLT on Sourdough

Grilled Chicken Caesar Wrap

Grilled Veggie Wrap

Chunk White Tuna on Whole Grain

Choice of: Potato Chips or Fresh Sliced Fruit

Assorted Sodas, Bottled Water, Freshly brewed

Starbucks Regular & Decaffeinated Coffee, Assorted

TAZO Herbal Teas

21.95

Fajita Lunch Buffet

Cilantro Lime Chicken, Grilled Peppers & Onions,

Flour* & Corn Tortillas, Sour Cream, Guacamole,

Salsa & Black Bean with Corn Salad

Assorted Sodas, Bottled Water, Freshly brewed

Starbucks Regular & Decaffeinated Coffee, Assorted

TAZO Herbal Teas

*Gluten Free Available

25.95

Oakland Lunch Buffet

Buttermilk Fried Chicken, Creamy Coleslaw,

Seasonal Melon Salad, Corn Bread with Honey

Butter & Mixed Green Salad

Assorted Sodas, Bottled Water, Freshly brewed

Starbucks Regular & Decaffeinated Coffee, Assorted

TAZO Herbal Teas

25.95

Mediterranean Lunch Buffet

Hummus with Pita Chips & Assorted Sliced

Vegetables, Tabbouleh Salad, Pan Seared Chicken

with Lemon and Capers, Orzo Pasta Salad

Assorted Sodas, Bottled Water, Freshly brewed

Starbucks Regular & Decaffeinated Coffee, Assorted

TAZO Herbal Teas

25.95

BREAKS



Build Your Own Trail Mix

Granola, Coconut, Almonds, Dried Cranberries,
Raisins, Peanuts, Figs, Chocolate Candies
Assorted Izze Sodas, Bottled Water, Assorted TAZO
Herbal Teas, Prue Leaf Bottled Tea

14.95

Energy Boost

Non Fat Yogurt
Sliced Seasonal Fruit
Selection of Energy Bars
Assorted Sodas, Bottled Water
Freshly brewed Starbucks Regular & Decaffeinated
Coffee, Assorted TAZO Herbal Teas

14.95

Healthy Choice

Hummus & Pita Chips
Sliced & Whole Vegetables with Dill Dipping Sauce
Assorted Izze Sodas, Bottled Water, Assorted TAZO
Herbal Teas, Prue Leaf Bottled Tea

15.95

Sweet Treat

Fresh Baked Cookies or Double Fudge Brownies
2% and Skim Milk
Assorted Sodas, Bottled Water
Freshly brewed Starbucks Regular & Decaffeinated
Coffee, Assorted TAZO Herbal Teas

14.95

RECEPTION



Display Appetizers

Fresh Guacamole & Chips
Hummus & Pita Chips
Spinach & Artichoke Dip with Pita Chips
Tomato Mozzarella Flatbread or Spinach & Feta Flatbread
Assorted Domestic & Imported Cheeses with Artisan Crackers
California Crudité Fresh Grilled Vegetables with Lemon Aioli & Dill Dip
Sliced Fruit Display

Hot Appetizers

Chicken Satay with Peanut Chili Sauce
Chicken or Pork Egg Rolls with Stir Fry Sauce
Vegetarian Spring Rolls with Sweet & Sour Dipping Sauce

15 Person Minimum, \$50.00 Service Fee for Groups less than 15

\$100.00 for 15 pieces
(15 pieces per item)

Wine, Beer & Spirits Menu

Wine, Beer & Spirits Menu available upon request

DINNER



Cheese and Spinach Tortellini

Fresh Tomato Basil Sauce with Grilled Vegetables & Garlic Aioli with Seasonal Vegetable Medley
*Gluten Free Available

Entree Minimum of 25 Guests
Lunch service available for an additional \$4.00 pp
21.95

Grilled Chicken Breast

With Creamy Mushroom Sauce served with Rice Pilaf & Seasonal Vegetable Medley

Entree Minimum of 25 Guests
Lunch service available for an additional \$4.00 pp
22.95

Roasted Pork Loin or Roast Beef

With White Wine Sauce or Burgundy Sauce, Rice Pilaf & Seasonal Vegetable Medley

Entree Minimum of 25 Guests
Lunch service available for an additional \$4.00 pp
24.95

Grilled Salmon

With Tropical Fruit Salsa, Rice Pilaf & Seasonal Vegetable Medley

Entree Minimum of 25 Guests
Lunch service available for an additional \$4.00 pp
24.95

TECHNOLOGY



Flip Chart Package	25.00 ea.
LCD Projector Package	250.00 ea.
Projection Screen included in LCD Projector Package	
Computer Speakers	20.00 ea.
Power Strip / Extension Cord	5.00 ea.
Easel	15.00 ea.



ADDITIONAL INFORMATION

All Food and Beverage prices are exclusive of 22% Banquet Service Charges and 9.25% California State Sales Tax.

All Equipment Orders are subject to 22% Banquet Service Charge and 9.25% California State Sales Tax.

Additional Wi-Fi Bandwidth for up to 30 users | 150.00 for up to 2 megs.

A La Carte Items:

Continuous Beverage Service | 15.00 pp

Infused Water Station, Freshly brewed Starbucks Regular and Decaffeinated Coffee, Assorted TAZO Herbal Teas

*Minimum of 2 Beverage Refresh Services

Upgraded Beverages | 6.00 pp

Izze Sodas

Starbucks Frappuccinos

AMP Energy Drinks

Pure Leaf Tea

Naked Juice Smoothies