

# Eternal Memories...

*A bright spring morning  
Greeted your wakening eyes  
The buzz of chatter reached your ears  
On this your wedding day*

*Up and about no rushing here  
Lots of people to clean and prime  
Coming and going but always calm  
On this your wedding day*

*Tears of joy shed all morning  
Laughter and sobs entwined  
Girlish giggles throughout the house  
On this your wedding day*

*Down the aisle you glide  
Through waves of white and mint  
To say "I do" in front of all  
On this your wedding day*

*No nerves, no fears  
Only excitement and joy,--  
And a love you know is true awaits you  
On this your wedding day*

*All the tears are gone  
Now hearts full of joy,  
Prepare to dance the night away  
On this your wedding day*

*Now its dark, your car is here  
The time to leave has come  
Your family remains to party on  
As you leave to begin your life as one  
On this your wedding day*

*Congratulations!  
From the Courtyard Columbia Downtown at USC*

*The Courtyard Columbia Downtown at USC  
desires to make your Enchanting evening one that  
will never be forgotten. Allow us to dazzle you  
with:*

*Complimentary Suite for the Bride and Groom with Chocolate  
Covered Strawberries and a Bottle of Champagne*

*Mirrored Tile, Votive Candles, and a Hurricane Vase*

*Chair Covers \$6.00 per Chair*

*Complimentary Dance Floor*

*Complimentary Cake Cutting*

*Special Rates for Overnight Guest Accommodations*

*Professional Staff Dedicated to You and Your Guests.*

*Linen and China included in Room Rental*

*\$450-\$900 Room Rental (Depends on Room Size)*

*\$500 Deposit required at signing of contract*

*\$75 Bartender Fee*

# *Unforgettable*

*Heavy Hors D' Oeuvres*

*Three Hour Open Bar includes House Brand Alcohol, Domestic and Imported Beer, House Red and White Wine, Sodas, Bottled Water, Mixers and Garnishes.*

*Champagne Toast for Bride and Groom*

## *Mirrored Presentations*

*Sliced Seasonal Fresh Fruit Display*

*Strawberries, Cantaloupe, Honey Dew, Pineapple, Grapes  
Served with Chocolate Fondue*

*Traditional Vegetable Crudité*

*Broccoli, Celery, Cucumber, Squash, Cherry Tomato, Carrot, Yellow Squash, Red Pepper  
Served with a Dipping Sauce*

*Imported and Domestic Cheese Display*

*Served with Fancy Crackers*

## *Hot Hors D' Oeuvres*

*Served in Silver Chafing Dishes*

*Please Select Four*

*Oriental Egg Rolls*

*Teriyaki Beef Tips*

*Coconut Fried Shrimp*

*Chicken Kabobs*

*Chicken Tenderloins*

*Sausage Stuffed Mushrooms*

*Scallops Wrapped in Bacon Pineapple and Chicken Brochettes*

*Crab Stuffed Mushrooms*

*Mini Quiche Lorraine*

*Lump Crab Dip with Assorted Crackers and Breads*

## *Cold Hors D' Oeuvres*

*Served in Silver Chafing Dishes*

*Please Select Two*

*Cucumber and Dill Canapes*

*Assorted Finger Sandwiches*

*Cherry Tomatoes Stuffed with Chicken Salad*

*Sour Cream and Chive*

*Stuffed Potatoes*

*Vegetable Spinach Dip with Melba Rounds*

*Mini Croissants with your choice of Chicken or Ham Salad*

# *Action Stations*

*Please Select Two Stations*

## *Carving Station*

*Please Select One Entree*

*Oven Roasted Turkey Breast*

*Honey Glazed Ham*

*Top Round of Beef*

*All Stations Include Petite Cocktail Rolls, Horseradish Sauce, Spicy Mustard and Mayonnaise*

## *Pasta Station*

*Choice of Two Pastas: Bowtie, Ziti, Fettuccini, or Penne*

*Choice of Three Sauces: Alfredo, Herb Cream, Zesty Marinara, Basil Pesto, Carol Sauce*

*Served with*

*Garlic Bread, Grated Parmesan Cheese, Sautéed Mushrooms.*

## *Asian Stir Fry Station*

*Marinated Chicken or Beef Tossed with Crisp Oriental Vegetables, Mushrooms, Peppers, and Teriyaki Sauce Served with Rice Noodles and Steamed Rice*

*Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea, and Water*

*\$55.00++ per person (\$35.00++ Non-Alcoholic)*

*Prices Listed are subject to a 20% service charge and applicable state sales tax*

# ***Endless Love***

*Plated Dinner*

*Three Hour Open Bar includes House Brand Alcohol, Domestic and Imported Beer, House Red and White Wine, Sodas, Bottled Water, Mixers and Garnishes.*

*Champagne Toast for Bride and Groom*

## ***Salads***

*Please Select One*

*Mixed Garden Green Salad*

*California Baby Greens*

*Caesar Salad*

*All Salads Served with Choice of Dressings*

## ***Entrée***

*Please Select One*

### ***Chicken Marsala***

*Pan Seared Chicken Breast with Shittake Mushrooms  
Topped with a Marsala Demi-Glace  
\$43.00++ per person (\$25.00++ Non-Alcoholic)*

### ***Baked Red Snapper***

*Potato Crusted Snapper served with  
Thyme Buerre  
\$46.00++ per person (\$27.00 Non-Alcoholic)*

### ***Chicken Francias***

*Grilled and Marinated Breast of Chicken  
With a light Wine Sauce  
\$42.00++ per person (\$25.00++ Non- Alcoholic)*

### ***Grilled Breast of Chicken***

*Sautéed Chicken Breast with Lemon Butter  
and Fresh Herbs  
\$42.00++ per person (\$25.00++ Non-Alcoholic)*

### ***Grilled Ginger Salmon***

*Fresh Salmon Filet Marinated in Sweet Ginger  
\$46.00++ per person (\$27.00++ Non- Alcoholic)*

### ***Prime Rib of Beef***

*12oz. Sirloin served with Au Jus  
\$46.00++ per person (\$28.00++ Non-Alcoholic)*

### ***Beef and Shrimp Duo Combination***

*Beef Medallion with Cabernet Sauce  
Grilled Shrimp with Lemon Garlic Sauce  
\$48.00++ per person (\$32.00++ Non-Alcoholic)*

### ***Filet Mignon***

*9oz. Served with Béarnaise Sauce  
\$48.00++ per person (\$32.00++ Non Alcoholic)*

*Chef's Selection of Starch and Seasonal Vegetables*

*Freshly Baked Rolls and Butter*

*Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea, and Water*

*Prices Listed are subject to a 20% service charge and applicable state sales tax*

# *Here and Now*

*Buffet Dinner*

*Three Hour Open Bar includes House Brand Alcohol, Domestic and Imported Beer, House Red and White Wine, Sodas, Bottled Water, Mixers and Garnishes.*

*Champagne Toast for Bride and Groom*

## *Salads*

*Please Select Four*

*Mixed Garden Green Salad*

*California Baby Greens*

*Tri-Pasta Salad*

*Cole Slaw*

*Bliss Potato Salad*

*Red Roma Tomato Salad with Artichoke and Herb Feta Cheese*

## *Entrée*

*Please Select Two*

*Stuffed Breast of Chicken with Country Ham and Cheese and Sauce Supreme*

*Grilled Breast of Chicken in a Champagne Cream Sauce*

*Sliced London Broil with Sautéed Mushrooms in a Basil Demi-Glace Spinach and Bourisin Stuffed Porkloin*

*Chefs Selection of Starch and Seasonal Vegetables*

*Freshly Baked Rolls and Butter*

*Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea, and Water*

*\$48.00++ per person (\$32.00++ non-alcoholic)*

*Prices Listed are subject to a 20% service charge and applicable state sales tax.*