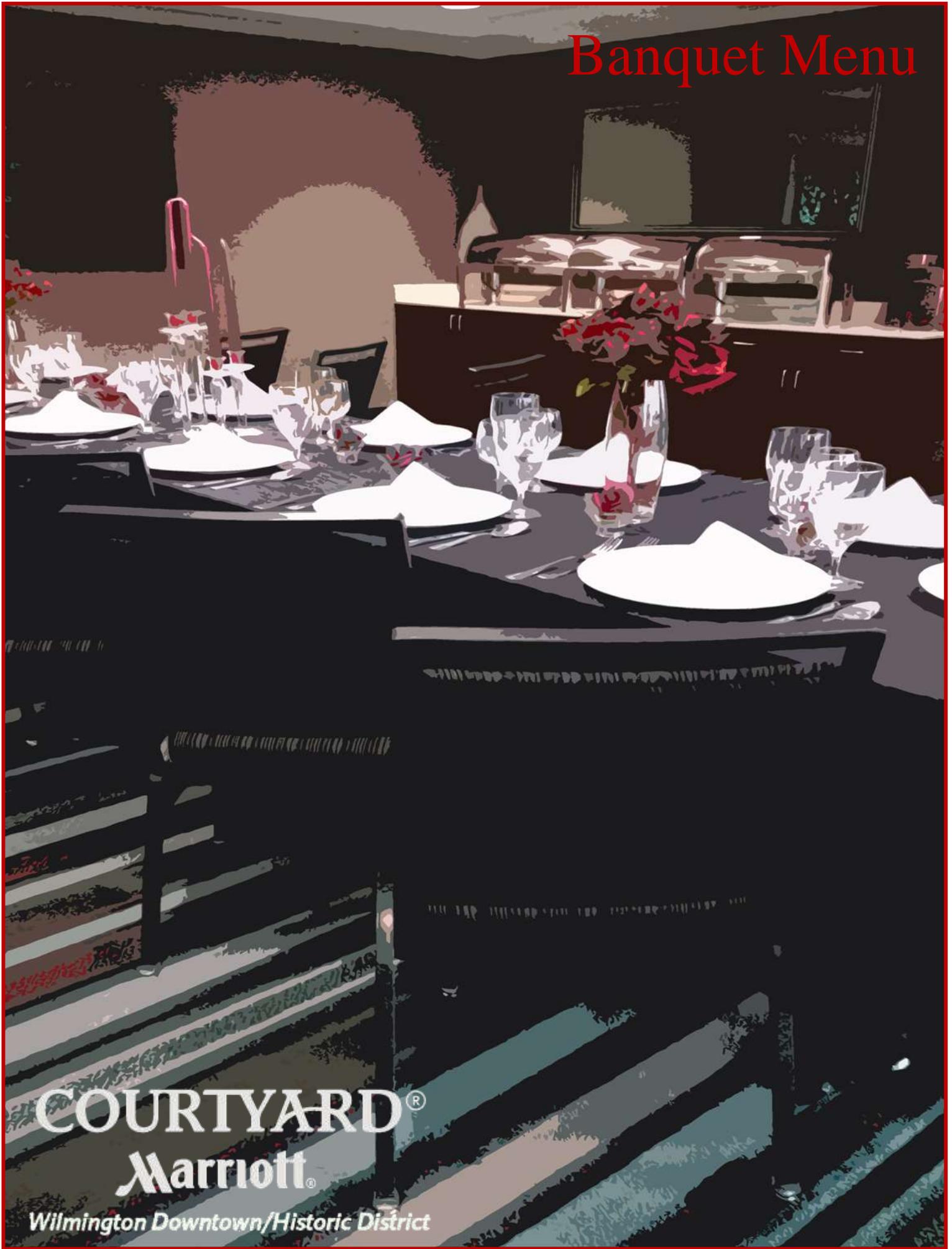


Banquet Menu



COURTYARD®
Marriott®

Wilmington Downtown/Historic District

events by Courtyard

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 innovative 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 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

Breakfast

(10 person minimum)

∞ Bagel Bar: \$9

- ◆ Assorted Bagels: Plain, Blueberry, Cinnamon Raisin, Onion, Sesame Seed, and Everything with Fiesta Fruit & Dip Platter, assorted Juices; Starbucks regular/decaf coffee; and assorted hot Tazo Teas
- ◆ Choose three Spreads: Cream Cheese, Mixed Berry or Strawberry Conserve, Veggie, Smoked Salmon, Blue Cheese Fig & Walnut, Bacon Jalapeno Cheddar, Almond Butter, Cinnamon Butter, Honey Butter, Pumpkin Spice, Sundried Tomato & Feta, or Salmon Dill Caper.

∞ Wilmington Continental: \$11

- ◆ Assorted Breakfast Breads; Fiesta Fruit & Dip Platter; assorted Juices; Starbucks regular/decaf coffee; and assorted hot Tazo Teas

∞ Lighthouse Breakfast: \$17

- ◆ Assorted Breakfast Breads; Fruit and Yogurt Parfait with Hemp Granola, Soy or Low-fat Yogurt, nuts, sunflower seeds and Fresh Berries; 1 Bacon & Onion Quiche and 1 Spinach and Red Pepper Quiche per every 10 guests; assorted Juices; Starbucks regular/decaf coffee; and assorted hot Tazo Teas

∞ Hot Breakfast Buffet: \$20

- ◆ Meat/Meat Alternatives (choose two)
 - Applewood-smoked Bacon; Turkey and Apple Sausage Links; NC Pork Sausage Patties; Veggie Sausage
- ◆ Egg Selections (choose one)
 - Scrambled Eggs; Tofu Scramble; Assorted Quiche Slices; Spinach, Sausage and Red Pepper Egg Casserole
- ◆ Starches/Grains (choose two)
 - Oatmeal bar with brown sugar, maple, cranberries, raisins, sunflower seeds and almonds; Stone-ground Grits (plain or cheddar cheese); Challah French Toast Bake with maple syrup; Miniature Breakfast Platter; House-made Granola Bars; Assorted Danish and Pastry Platter; Assorted Bagels and Cream Cheese; Buttermilk Biscuits & Gravy; Herb-Roasted Breakfast Potatoes; Hemp Granola with Soy or Low-fat Yogurt
- ◆ Fruits(select one)
 - Fiesta Fruit and Dip Platter; Sliced Citrus Fruits; Grapes and Berries Platter
- ◆ Assorted Juices; Starbucks regular/decaf coffee; and assorted hot Tazo Teas

AM/PM Breaks

(10 person minimum)

∞ Coffee Bar: \$8

- ◆ Biscotti, Starbucks regular and decaf coffee, assorted hot Tazo Teas, Bottled Water, and assorted Pepsi products

∞ Sweet & Salty: \$9

- ◆ Popcorn, Chips, Kind Granola Bars, Cheese Sticks, assorted Cookie Platter, Bottled Water, and assorted Pepsi products

∞ Healthy Habits: \$11

- ◆ Vegetable Crudités, Classic Cheese Platter, Fiesta Fruit & Dip Platter, and Bottled Water

∞ High End Affair: \$14

- ◆ Assorted Yogurt cups, Kind Granola Bars, Chocolate covered Strawberries, Starbucks regular/decaf Coffee, and Bottled Water

A La Carte

(Small serves 10; Medium serves 20; Large serves 30)

☞ Beverages

- ◆ Starbucks Regular/Decaf Coffee \$30 per gallon
- ◆ Assorted hot Tazo Tea \$20 per gallon
- ◆ Iced Tea \$20 per gallon
- ◆ Aquafina Bottled Water (20 oz) \$2.50 each
- ◆ Fiji Water (16 oz) \$4.00 each
- ◆ Fiji Water (1 L) \$6.00 each
- ◆ Deer Park (8 oz) \$1.00 each
- ◆ Pepsi Products (20 oz) \$2.50 each
(Pepsi, Diet Pepsi, Mt Dew, Diet Mt Dew, Sierra Mist, Diet Sierra Mist, Dr. Pepper, Diet Dr. Pepper)
- ◆ Assorted Juices \$2.00 each
- ◆ Sports Drinks \$3.00 each

☞ Extras

- ◆ Biscotti \$2.00 each
- ◆ Assorted Chips \$2.00 each
- ◆ Popcorn bags \$2.00 each
- ◆ Snack bags – Cheddar/Wheat \$1.50 each
- ◆ Snack bags – Chocolate Chip Cookies \$1.50 each
- ◆ Assorted Kind Granola Bars \$2.50 each
- ◆ Fruit Leathers \$0.75 each
- ◆ Vermont Beef/Pork Sticks \$2.25 each
- ◆ Cereal Bars \$1.00 each
- ◆ Cheddar/Mozzarella Sticks \$1.00 each
- ◆ Assorted Yogurt Cups \$2.50 each
- ◆ House-made Granola Bars (minimum of 6) \$5.00 each
- ◆ Chocolate Covered Strawberries (minimum of 6) \$2.50 each
- ◆ Fiesta Fruit & Dip Platter
Small - \$36 each
Medium - \$60 each
Large - \$84 each
- ◆ Assorted Bagels and Cream Cheese Platter \$3.75 per person
- ◆ Bakery assorted Pastries and Danishes Platter \$4.25 per person
- ◆ Fruit & Yogurt Parfaits w/ Hemp Granola \$8.50 per person
- ◆ Half pan of Bacon (serves 20) \$48 each
- ◆ Half pan of Sausage (serves 20) \$48 each
- ◆ Half pan of Veggie Sausage (serves 20) \$42 each
- ◆ Large Quiche (serves 6-8) \$16 each
- ◆ Small Quiche (serves 2-4) \$8.50 each
- ◆ Whole Organic Bananas \$1.25 lb
- ◆ Whole Organic Apples \$3.75 lb
- ◆ Whole Organic Oranges \$3.75 lb
- ◆ Organic Grapes \$6.00 lb

Lunch to Go

(5 person minimum)

☞ Simple Boxed Lunch: \$14

- ◆ Includes sandwich, fruit cup, cookie and bottled water (see sandwich options below)

☞ Executive Boxed Lunch: \$16

- ◆ Includes sandwich, two sides, a cookie and either water or a 365 soda. All Sandwiches served with lettuce and tomato.

Sandwich Options: Classic Chicken Salad, Classic Tuna Salad, Mock Chik'n Salad, Roast Beef & Swiss, Ham & Cheddar, or Turkey & Provolone

Sides: Fruit Cup, Side Salad, Kettle Chips, Red Bliss Potato Salad, Slaw, or Pasta Salad

☞ Boxed Salads: \$12

- ◆ Salads come with dressing of choice, a Fresh Roll from our Bakery, Bottled Water and Assorted Sodas.
- ◆ Dressings: No-oil Balsamic, No-oil Tahini, Buttermilk Ranch, Bleu Cheese, Caesar

Salad Choices: Classic Caesar Salad, Sunshine Kale Salad, Classic Greek Salad, Field Greens Salad, Spinach Strawberry Salad, or Southwestern Salad

- ◆ Protein Add-Ons:
Grilled Chicken, Tofu or Roasted Turkey (\$4) London broil or Salmon (\$6)

A la carte Lunch

(10 person minimum; pair with the a la carte beverages and extras to complete the meal)

☞ Wrapsody Platter: \$35 (serves 10) \$65 (serves 20) \$95 (serves 30)

- ◆ Assortment of roast beef, turkey, and veggie wraps with flavored tortilla wraps stuffed, cut into pinwheels and arranged to display.

☞ Classic Sandwich Platter: \$10 per person

- ◆ Made with White and Wheat Loaf Bread. Assortment of Ham, Turkey, and Roast Beef Sandwiches with lettuce and tomatoes. Condiments on the side.

☞ Signature Sandwich Platter: \$12 per person

- ◆ Made with Hoagie Rolls, Ciabatta bread, Pretzel Rolls, and Croissants. Sandwiches are: Club Sandwich with pepper jack cheese, bacon, turkey, avocado, chipotle mayo, lettuce and tomato. Turkey Sandwich with cranberry mayo, bacon, apples, Havarti cheese, and spinach. Port City Pesto grilled chicken with provolone cheese, spinach, and tomatoes. Roast Beef Sandwich with roasted red peppers, grilled onions, smoked mozzarella cheese, chipotle mayo, lettuce and tomatoes. Chicken Cordon Bleu with grilled chicken, Swiss cheese, ham, honey mustard, lettuce and tomato. Chicken Salad on croissant with lettuce and tomato.

☞ Build Your Own Sandwich Platter: \$10 per person

- ◆ Platters of assorted meats, cheeses, breads, and lettuce, tomatoes, pickles & condiments.

Lunch and Dinner Buffets

All Buffets come with Assorted Cookie Platter, Iced Tea and Water. (10 person minimum for all buffets)

∞ Mr. McGregor's Garden: \$14

- ◆ Romaine, Spring Mix, Spinach, Cucumbers, Carrots, Tomatoes, Cauliflower, Broccoli, Red Onion, Black Beans, Feta Cheese, Black Olives, Potato Salad, Grilled Chicken, Croutons and choice of three dressings.

∞ Airlie Garden: \$16

- ◆ Romaine, Spring Mix, Spinach, Cucumbers, Carrots, Tomatoes, Cauliflower, Broccoli, Red Onion, Black Beans, Feta Cheese, Black Olives, Potato Salad, Grilled Chicken, Croutons, Grilled Zucchini, Grilled Green Beans, Pasta Salad, Artichoke Hearts, Cheddar Cheese, Hard Boiled Eggs, Garbanzo Beans, Beets with Orange & Ginger, Mushrooms and choice of five dressings.

∞ Biltmore Garden: \$20

- ◆ Romaine, Spring Mix, Spinach, Cucumbers, Carrots, Tomatoes, Cauliflower, Broccoli, Red Onion, Black Beans, Feta Cheese, Black Olives, Potato Salad, Grilled Chicken, Croutons, Grilled Zucchini, Grilled Green Beans, Pasta Salad, Artichoke Hearts, Cheddar Cheese, Hard Boiled Eggs, Garbanzo Beans, Beets with Orange & Ginger, Mushrooms, Chicken Salad, Tuna Salad, Blue Cheese, Roasted Red Peppers, Kalamata Olives, Assorted Wraps, Fresh Fruit Platter and choice of seven dressings.

∞ Market Lunch: \$19

- ◆ Choice of Mixed Greens or Caesar Salad
- ◆ Choice of Fiesta Fruit & Dip Platter or Vegetable Crudités Platter
- ◆ Classic Sandwich Platter – made with White or Wheat bread, assortment of Ham, Turkey, and Roast Beef; together with lettuce and tomatoes.

∞ Deluxe Lunch: \$21

- ◆ Choice of Mixed Greens, Caesar, Greek or Strawberry Spinach Salad
- ◆ Choice of Fiesta Fruit & Dip Platter or Vegetable Crudités Platter
- ◆ Choice of Smoked Mozzarella Pasta Salad or Bistro Pasta Salad
- ◆ Choice of Signature Sandwich Platter or Wrapsody Platter
 - **Signature Sandwich Platter** is made with Hoagie Rolls, Ciabatta bread, Pretzel Rolls, and Croissants. Sandwiches are: Club Sandwich with pepper jack cheese, bacon, turkey, avocado, chipotle mayo, lettuce and tomato. Turkey Sandwich with cranberry mayo, bacon, apples, Havarti cheese, and spinach. Port City Pesto grilled chicken with provolone cheese, spinach, and tomatoes. Roast Beef Sandwich with roasted red peppers, grilled onions, smoked mozzarella cheese, chipotle mayo, lettuce and tomatoes. Chicken Cordon Bleu with grilled chicken, Swiss cheese, ham, honey mustard, lettuce and tomato. Chicken Salad on croissant with lettuce and tomato.
 - **Wrapsody Platter** comes with assortment of roast beef, turkey and veggie wraps.

Lunch and Dinner Buffets

All Buffets come with Assorted Cookie Platter, Iced Tea and Water. (10 person minimum for all buffets)

☞ Southern Charm Buffet: \$19

Proteins (pick two)

Southern Vinegar Pulled Chicken
 Southern Vinegar Pulled Pork
 BBQ Shredded Tofu or Seitan
 Fried Chicken
 Chicken-fried Tofu
 Smoked Chicken Wings (BBQ, Buffalo or Salt & Pepper)
 Chicken & Waffles
 Smoked Beef Brisket (add \$3/person)
 Shrimp & Grits (add \$3/person)
 Blackened or Fried Catfish (add \$5/person)

Southern-style Sides (pick two)

Cajun Sweet Potatoes
 Smoky Collard Greens with bacon
 Spicy Collards (vegetarian)
 Macaroni & Cheese
 Cornbread
 Home-style Mashed Potatoes
 Squash Casserole

Salad (pick one)

Tailgate Cole Slaw
 Mixed Greens Salad
 Collard Green Slaw



☞ Family Favorites: \$19

Proteins (pick two)

Roasted Chicken
 Roasted Turkey Breast
 Chicken Pot Pie
 Vegetable Pot Pie
 Beef and Ale Stew
 Turkey Meatloaf
 Beef Meatloaf
 Beef Lasagna
 Roasted Vegetable Lasagna

Salad (pick one)

Classic Caesar Salad
 Field Greens Salad
 Strawberry Spinach Salad

Bread (pick one)

Cornbread
 Sliced Baguette & Butter
 Seeded Hearth Bread & Butter
 Italian Garlic Bread

Sides (pick two)

Macaroni & Cheese
 Mashed Potatoes
 Garlic Green Beans
 Garlicky Kale
 Smoky Collards
 Zucchini & Squash
 Sautéed Vegetables
 Grilled Vegetable Mélange
 Squash Casserole
 Steamed Collards
 Basmati Rice
 Brown Rice
 Steamed Kale
 Asparagus

Lunch and Dinner Buffets

All Buffets come with Assorted Cookie Platter, Iced Tea and Water. (10 person minimum for all buffets)

∞ Southwest Buffet: \$19

All served with toppings, flour tortillas, Southwest Salad, and Chips & Salsa.

Proteins (pick two)

Beef Tacos
Turkey Tacos
Ground Veggie Tacos
Southwest Beef
Southwest Chicken

Sides (pick two)

Tequila Lime Corn on the Cob
Black Beans
Refried Beans
Mexican Rice

∞ Far East Buffet: \$20

Proteins (pick two)

Curry Chicken
Vegetable Samosas
Tofu Tikka Masala
Sweet-n-Sour Tofu
Sweet-n-Sour Chicken
General Tso's Mock Chik'n
General Tso's Chicken

Sides (pick three)

Spicy Udon Noodles
Stir-fried Vegetables
Vegetable Spring Rolls
Pork Dumplings
Vegetable Dumplings
Garlicky Kale
Basmati Rice
Brown Rice

∞ Low Country Boil: \$25

Comes with Shrimp, Smoked Sausage, Red Potatoes, Corn on the Cob & Onion.

Salad (pick one)

Tailgate Cole Slaw
Collard Green Slaw
Garden Salad

Bread (pick one)

Cornbread
Sourdough Bread

∞ Country Club Flair: \$26

Proteins (pick two)

Roasted London broil
Black Cherry Pork Loin
Oven Roasted Cod
Oven Roasted Turkey Breast
Grilled or Roasted Salmon

Sides (pick two)

Twice-Baked Potatoes
Twice-Baked Sweet Potatoes
Mashed Potatoes
Sweet Potatoes w/ Cranberries & Orange
Brown Rice
Zucchini & Squash
Sautéed Vegetables
Grilled Vegetable Mélange
Squash Casserole
Asparagus

Salad (pick one)

Mixed Greens Salad
Greek Salad
Caesar Salad
Strawberry Spinach Salad

Pizza and Things

☞ **Pizza Buffet: \$20**

- ◆ Assorted Pizzas, garlic knots, Mixed Greens Salad, and Caesar Salad with assorted cookie platter, iced tea and water.

Hand-tossed artisan pizzas using the finest ingredients and baked in a ceramic brick oven. Whole Wheat Traditional Crusts are available. All pizzas are one size, Large and serve 3-5 people.

☞ Cheese Pizza	\$14.50 each
◆ Additional toppings	\$1.25 each
☞ Stromboli/Calzones Up to 3 toppings	\$6.75 each
☞ Garlic Knots	\$1.25 each
☞ Bacon Knots	\$1.25 each
☞ Parmesan Breadsticks	\$1.25 each

☞ **Sauces**

Classic Pizza Sauce - Basil Pesto - BBQ - Herbed Garlic Olive Oil - Spicy Buffalo

☞ **Cheeses**

Shredded Mozzarella - Ricotta - Goat Cheese - Parmesan - Cheddar - Blue Cheese - Feta - Daiya Vegan Mozzarella (add \$1.50)

☞ **Veggies**

Spinach - Fresh Tomato - Grilled Portobello - Onions - Button Mushrooms - Bell Peppers - Jalapenos - Roasted Garlic - Artichoke Hearts - Pineapple - Black Olives

☞ **Meats**

Pepperoni - Italian Sausage - Beef - Ham - Bacon - Grilled Chicken - Vegan Pepperoni

Reception

- ☞ **The Big Dipper:** \$47 (serves 20)
 - ♦ Choice of three dips: Creamy Spinach Artichoke, Spinach Artichoke, Pimento Cheese, Babaghanoush, Guacamole, or Salsa Fresca. Comes with homemade tortilla chips

- ☞ **Hummus Sampler:** \$47 (serves 20)
 - ♦ Choice of three flavors: Traditional, Red Pepper, Jalapeno Cilantro, Black Bean, Zesty Garlic. Comes with homemade tortilla chips

- ☞ **Classic Cheese Platter:** \$35 (serves 10) \$65 (serves 20) \$95 (serves 30)
 - ♦ Chef's selection of cheeses with a fruit centerpiece. Choice of crackers or baguette

- ☞ **Artisan Cheese Platter:** \$65 (serves 10) \$95 (serves 20) \$120 (serves 30)
 - ♦ Cheeses made by hand using the traditional craftsmanship of skilled cheese makers. Served with seasonal and dried fruit, an assortment of nuts, a fruit paste, and waterwheel crackers

- ☞ **Marinated & Grilled Satay**
 - ♦ **Peanut Chicken:** \$48 (serves 10) \$84 (serves 20) \$108 (serves 30)
 - ♦ **Teriyaki Beef:** \$48 (serves 10) \$84 (serves 20) \$108 (serves 30)
 - ♦ **Garlic Shrimp:** \$54 (serves 10) \$90 (serves 20) \$114 (serves 30)
 - ♦ **Grilled Vegetable:** \$35 (serves 10) \$59 (serves 20) \$83 (serves 30)

- ☞ **Fiesta Fruit & Dip Platter:** \$36 (serves 10) \$60 (serves 20) \$84 (serves 30)
 - ♦ Sliced seasonal fruit with your choice of honey orange yogurt or sweet vegan dipping sauce

- ☞ **Vegetable Crudites Platter:** \$28 (serves 10) \$42 (serves 20) \$60 (serves 30)
 - ♦ Fresh cut seasonal vegetables with your choice of dipping sauce: Ranch, Blue Cheese, Honey Mustard, No Oil Tahini

- ☞ **Wing Platter:** \$48 (serves 10) \$78 (serves 20) \$102 (serves 30)
 - ♦ A selection of wings with your choice of flavors: Teriyaki, Buffalo, Honey BBQ, Smoked BBQ, Black Cherry, Southern Fried.
 - ♦ Choice of dipping sauce: BBQ, Ranch, Blue Cheese, Buffalo, Honey Mustard, Honey BBQ

- ☞ **Southern Style Chicken Tenders:** \$48 (serves 10) \$84 (serves 20) \$120 (serves 30)
 - ♦ Marinated, breaded boneless chicken breast, fried until golden brown with your choice of dipping sauce: Blue Cheese, Buffalo, Ranch, Honey Mustard

- ☞ **Traditional Antipasto Platter:** \$54 (serves 10) \$108 (serves 20) \$150 (serves 30)
 - ♦ Includes cured meats, artisan cheeses, grilled vegetables, marinated artichokes and olives. Served with sliced crusty bread.

- ☞ **Assorted Hors d' Oeuvres:** \$36 (serves 10) \$66 (serves 20) \$96 (serves 30)
 - ♦ Spanakopita, Mini Egg Rolls, Mini Quiche, Mini Tamales and Pot Stickers with flavorful dipping sauces

- ☞ **Crab Cakes Platter:** \$32 lb (minimum of 2 lbs)
 - ♦ Crabmeat, panko breadcrumbs and special seasonings make these a crowd pleaser. Served with Cajun remoulade and lemon wedges.

- ☞ **Wrapsody Platter:** \$35 (serves 10) \$65 (serves 20) \$95 (serves 30)
 - ♦ Assortment of roast beef, turkey, and veggie wraps with flavored tortilla wraps stuffed, cut into pinwheels and arranged to display.

- ☞ **Afternoon Tea Sandwiches:** \$30 (serves 10) \$54 (serves 20) \$84 (serves 30)
 - ♦ Your choice of two on fresh white or wheat bread. Cream Cheese & Spring Onion with Colorful Micro Greens, Cucumber & Butter, Tuna Salad & Cucumber, Chicken Salad, Egg Salad

Beer, Wine, & Spirits

Bartender fee is \$40 for the first hour, \$20 for each additional hour per bartender. All hosted bars include assorted Pepsi products, Juices, and Bottled Water

∞ Beer/Wine Bar

- ◆ \$16 first hour \$10 each additional hour

∞ Full Bar (Beer, Wine and Spirits)

- ◆ \$18 first hour \$12 each additional hour (premium spirits available, add-on \$3)

∞ Cash Bar / A La Carte

- ◆ Domestic Beer: \$5 each
 - Michelob Ultra, Budweiser, Bud Light, Miller Lite
- ◆ Craft/Import Beer: \$6 each
 - Blue Moon Belgian White, Samuel Adam's Boston Lager, Samuel Adam's Seasonal, Sierra Nevada Pale Ale, Corona Extra, Corona Light, Heineken, Stella Artois
- ◆ Wines: \$9 per glass
- ◆ House Spirits: \$10 per glass
- ◆ Premium Spirits: \$12 per glass
- ◆ Champagne Toast: \$5 per glass
- ◆ Champagne: \$30 per bottle
- ◆ Wines: \$25 per bottle
 - Pinot Grigio, White Zinfandel, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Riesling, Malbec

Desserts

- ☞ **Seasonal Fruit Cobbler** \$24 (serves 8-10)
- ☞ **Banana Pudding** \$36 (serves 10) \$72 (serves 20) \$120 (serves 30)
- ☞ **Tiramisu** \$4.00 per person
- ☞ **Strawberry Cake** \$4.00 per person
- ☞ **Carrot Cake** \$4.00 per person
- ☞ **Pie** \$18 each
 - ◆ Flavors: Key Lime Pie, Blueberry, Chocolate Silk, Peach Pie, Apple, Coconut Cream Pie, and Cherry
- ☞ **Pound Cake** (serves 4-6) \$9.00 each
- ☞ **Apple Pumpkin Bread** (serves 4-6) \$9.00 each
- ☞ **Maple Pecan Coffee Cake** (serves 6-8) \$10.00 each
- ☞ **Blueberry Streusel Coffee Cake** (6-8) \$10.00 each
- ☞ **Miniature Snack Tray** \$29 (serves 10) \$53 (serves 20) \$77 (serves 30)
 - ◆ Includes mini cupcakes, brownies, and cookies
- ☞ **Assorted Cookie Tray** \$20 (serves 10) \$35 (serves 20) \$50 (serves 30)
 - ◆ **Vegan cookies available upon request
- ☞ **Miniature Dessert Platter** \$2.00 per piece (20 piece minimum)
 - ◆ A combination of favorites from our patisserie case. May include a selection of mini tartlets (fresh fruit, key lime, chocolate, raspberry and strawberry mousse), cheesecake drops, chocolate dipped strawberries and mini cupcakes.
- ☞ **Fresh Fruit Tarts**
 - ◆ \$2 (serves 1, 2 inch); \$7.50 (serves 1, 4 inch); \$14.50 (serves 4, 6 inch); \$30 (serves 8, 10 inch)
 - ◆ Shortbread shells filled with vanilla pastry cream and the freshest fruit, finished with an apricot glaze
- ☞ **Custom Sheet Cakes** ¼ sheet \$32 (serves 15-18) ½ sheet \$52 (serves 30-36)

Technology

⌘ Extension Cord or Power Strip	\$5
⌘ Easel	\$10
⌘ Podium	\$20
⌘ Flip Chart with markers	\$40
⌘ Conference Speakerphone	\$50
♦ Long Distance or International Calls; additional charge may apply.	
⌘ Screen	\$75
⌘ LCD Projector & Screen	\$200
⌘ Smart TV (Boardroom only)	\$100
⌘ DVD Player	\$50
⌘ Wireless internet is complimentary throughout the entire hotel. Wired connections available with a \$75 setup fee.	

Considerations

Prices are subject to 21% service charge and current sales tax. Prices are subject to change without notification. Pricing per person or per item.

All meeting room setups include note pad, pen, candies and water service. Black spandex tablecloths and silver cloth napkins are available upon request.

All food is provided by Whole Foods Market Catering. Vegetarian and special dietary dishes available upon request. Whole Foods Market Catering will provide enough food based on the amount of people guaranteed for all per person pricing.

Delivery Fee \$15

Delivery and Setup Fee for buffets \$50

Staffing: Bartenders are \$40 for the first hour and \$20 for each additional hour per bartender. Hotel will provide at least one attendant for all banquet events, if additional staffing is requested it is \$50 per attendant, per every two hours. At least 72 hour notice for adding staff onto your event.

Parking for meeting attendees are at their own expense. However, if the company/organization would like to pay for parking please contact the Sales Department for setup. Self-parking is \$8 per spot/per day. Valet parking is \$15 per spot/ per day. Pricing is subject to change at any time, please call or go online prior to arrival to check on pricing.

Attrition Policy for functions: Client agrees that it will provide a minimum food and beverage revenue of \$TBD (exclusive of applicable service charges and taxes) as part of the Event. If Client provides less food and beverage revenue, it agrees to pay Hotel 80% of the shortage, plus applicable taxes.

Final Guarantee Policy for functions: A final guarantee of banquet attendance is required five (5) business days prior to the date of each function. If fewer persons are served than the number indicated in the guarantee, Client will be charged based on the number of persons indicated in the guarantee. If Guarantee numbers are not provided Expected numbers will become guarantee.

Cancellation for functions: Client agrees that if it cancels the meeting it will pay Hotel \$TBD, plus applicable taxes, up on cancellation of the event as a reasonable estimate of the harm the cancellation will cause the Hotel. In addition, if any food and beverage event is cancelled within 72 hours of its scheduled starting time, Client agrees to pay Hotel 100% of the food and beverage revenue guaranteed at 72 hours. Hotel agrees that after receiving this payment, it will not seek additional damages.

Method of Payment: Credit card required for guarantee. Pre-payments can be made as well, along with the credit card authorization form completed.

Please contact the Sales Department with any further questions, concerns, comments or needs.