



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 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







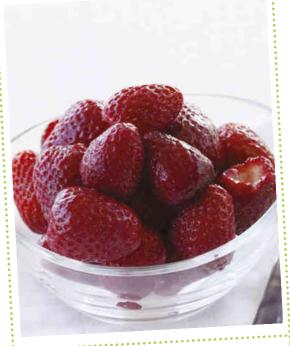
Continental Breakfast Table | 22.00 Blueberry Muffins, Plain and Whole Grain Bagels, Butter, Cream Cheese, and Preserves Whole Fruit Assorted Chilled Juices Fresh Brewed Coffee and Assorted Teas

Deluxe Continental Breakfast Table | 26.00
Assorted Breakfast Breads
Fresh Danish
New York Style Plain and Wheat Bagels with
Whipped Cream Cheese
Sweet and Savory Tarts
Fresh sliced Fruit with Honey Vanilla Yogurt
Fresh Brewed Coffee and Assorted Teas
Fresh Juice Station

Coffee Enhancement | 3.50 Starbucks Verona Blend Coffee, Starbucks Verona Blend Decaf Coffee and Starbucks Tazo Teas







Hot Breakfast Table | 32.00 Sliced Fresh Seasonal Fruit, Scrambled Eggs with Cheddar Cheese, Crisp Bacon and Sliced Ham, Country Style Potatoes, Assorted Varieties of Toast, Assorted Individual Yogurts, Fresh Chilled Fruit Juices, Brewed Regular and Decaf Coffee, Assorted Teas

Healthy Table | 36.00
Assorted Muffins and Breakfast Breads, Sweet
Butter Jam and Preserves, Steele Cut Oats with
Seasonal Dried Fruits, Nuts and Texas Wild
Honey, House Made Gluten Free Granola with
Pistachios and Almonds, Seasonal Fruit Salad
Vegetable Frittata with Peppers, Zucchini,
Roasted Tomatoes, Spring Onions, Spinach,
Gruyere Cheese, Canadian Bacon, Apple
Chicken Sausage and New Potatoes
Assorted Chilled Fruit Juices
Fresh Brewed Regular and Decaf Coffee

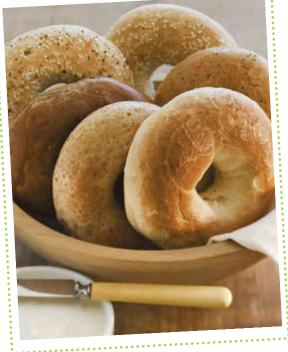
Power Breakfast Table | 36.00 Fresh Sliced Fruit with Honey Vanilla Yogurt Dip, Fresh Whole Fruit, Five Grain Oatmeal with Assorted Toppings, Blueberry Parfait with House

Made Granola, Smoothie Station to Include: Strawberry, Avocado, Mango and Blueberry, Spinach,

Egg White, Spinach, and Portabella Sandwich on Croissant, Fresh Brewed Regular and Decaf Coffee, Chilled Juices, Assorted Teas







Southwest Breakfast Table | 32.00
Freshly Baked Fruit Danish with Assorted
Breakfast Breads, Fresh Sliced Fruit with
Honey, Vanilla Yogurt Dip, Build Your Own
Taquito Bar to Include: Eggs, Chorizo, Bacon,
Pico de Gallo, Salsa Trio, Cheddar Cheese and
Flour Tortilla, Chili Spiced Home Potato
Freshly Brewed Regular and Decaf Coffee,
Assorted Teas, and Fresh Chilled Juices

Taste of Texas in the Morning Table | 36.00
Fresh Sliced Fruit with Honey Vanilla Yogurt
Dip,Fresh Danish, Fresh Sliced Tomato and
Avocado, Buttermilk Biscuits and Country
Gravy, Thick Sliced Hickory Bacon with Maple
Sausage Patties, Wharton Farm Scrambled
Eggs, Home-Style Potato, Fresh Brewed
Regular and Decaf Coffee, Assorted Teas, and
Fresh Chilled Juices







-Enhancements-Hard Boiled Eggs \$3 per person

Belgium Waffles \$5 per person

Texas French Toast \$4 per person

Croissant Egg and Cheese Sandwich \$5.50 per person

English Muffin with Egg Spinach and Turkey \$5 per person

Egg Benedict with Adobo Hollandaise \$8 per person

Buttermilk Biscuits with Country Gravy \$5 per person

Omelet Station\* \$14 per person(Cooked to order with an array of toppings and condiments) \*Attendant Required at \$100 Per Attendant

\*\* Any Group Less Than 20 People Add \$5 per Person for Buffet\*\*







Plated All- American Breakfast | 24.00 Scrambled Eggs, Crispy Bacon or Sausage Patties, Breakfast Potatoes, Fresh Seasonal Fruit

Plated Migas Breakfast | 27.00 Scrambled Eggs with Chorizo and Tortilla Strips, Queso Blanco, Peppers and Onions, Warm Flour Tortillas, Breakfast Potatoes, Spicy Salsa Fresh Seasonal Sliced Fruit

\*\*All Plated Breakfasts Include: Toast and English Muffins, Fresh Squeezed Orange Juice, Fresh Brewed Regular Coffee and Decaf Coffee, Assorted Teas







Breakfast a la Carte
Assorted Danish 36.00 per dozen
Assorted Muffins 36.00 per dozen
Croissants 36.00 per dozen
Cinnamon Rolls 36.00 per dozen
Bagels with Cream Cheese 36.00 per dozen
Whole Seasonal fresh Fruits 3.00 per person
Sliced Seasonal Fruit 8.00 per person
Granola Bars 3.25 per bar

Beverages

Freshly Brewed House Regular Coffee 55.00
per gallon
Freshly Brewed House Decaf Coffee 55.00 per
gallon
Freshly Brewed Starbucks Regular or Decaf
Coffee \$75 per Gallon
Assorted Herbal Teas 45.00 per gallon
Bottled Fruit Juices, Assorted Soda and
Bottled Water 4.00 each

Continuous Beverage
Freshly Brewed Regular and Decaffeinated
Coffee, Hot Teas, Bottled Water and Assorted
Soft Drinks
Full Day (8 Hours) 15.00 per person
Half Day (4 Hours) 11.00 per person

Enhancements | 5.00 Starbucks Coffee Syrup Bar Includes: Starbucks Syrup Flavors: Vanilla, Sugar-Free Vanilla, Hazelnut. Caramel, and a Seasonal Flavor







# breaks

Health Nut | 15.00
Hummus and Pita Chips
Celery and Carrot Sticks with Ranch
Trail Mix
Granola Bars
Fresh Cut Fruit

Energizer | 16.00 Oatmeal Cookies Yogurt Parfaits Kashi Bars Whole Fruit

The Sweet Tooth | 15.00
Toffee Blondies and Chocolate Brownies
Lemon Bars
Chocolate Chip Cookies

Sweet and Salty Craving | 15.00 Hot Buttered Popcorn Assorted Potato Chips Tortilla Chips and Salsa Toffee Blondies Chocolate Chip Cookies

Crunch | 15
Create Your Own Treat by Mixing:
Walnuts, Pecans, Almonds, Pistachios Nuts,
White Chocolate Bits, Milk Chocolate Chips,
M&M's, Raisins, Dried Cherries, Apricots,Papaya
and Pineapple
Infused Water







# breaks

Sweet a la Carte
Assorted Candy Bars 3.00 Each
Ice Cream Bars 4.00 Each
Cracker Jacks 3.00 Each
Assorted Cookies 38.00 Per Dozen
Fudge Brownies and Blondies 38.00 Per Dozen

Salty a la Carte
Bags of Potato Chips/ Pretzels 3.00 Each
Mixed Nuts 32.00 Per Pound
Chips with Spicy Salsa and Queso 7.00 per
person
Soft Pretzels and Spicy Mustard 6.00 per
person







Deli Table | 32.00 Enjoy a Deluxe Lunch Buffet Your Way Served with Iced Tea with Lemon, Hot Tea, Freshly Brewed Regular and Decaf Coffee and Condiments

> Salads | Garden Salad and Spinach Salad

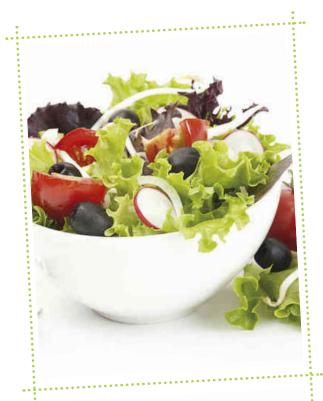
> > Sides | Fruit Salad, Chips

Deli Display | Includes Sugar Cured Ham, Smokes Turkey, Grilled Chicken, Roast Beef, American and Swiss Cheese, Lettuce, Tomatoes, Pickles, Mustard & Mayo, Assorted Breads

Dessert | Brownies Points, Lemon bars, Toffee Brownies

\*\*Any Group Less Than 20 People Add \$5 Per Person for Buffet\*\*







Italian Table | 36.00 Classic Caesar Salad with Croutons, Mozzarella and Roma Tomato Salad, Beef and Vegetable Lasagna, Chicken Alfredo, Seasonal Vegetables, Garlic Bread, Tiramisu Includes Fresh Brewed Coffee and Tea

Texas BBQ Table | 36.00

Mustard Potato Salad, Spring Mix Greens with Fresh Berries and Feta Cheese with Balsamic Vinaigrette

Smoked Chicken with Pepper and Onions, Beef Brisket with Honey BBQ

Ranch Style Beans, Green Beans with Scalded Fat Back, Pull Apart Rolls, Hot Cobbler Sweet Iced Tea Station Includes Fresh Brewed Coffee

Mexican Table | 34.00
Served with Taco Salad and Fruit Salad
Marinated Beef and Chicken Fajitas with Grilled
Peppers and Caramelized Onions, Warm
Tortillas, Guacamole, Sour Cream, Queso and
Salsa, Cilantro Rice and Frijoles Rancheros
Tres Leches Cake
Includes Fresh Brewed Coffee and Tea

\*\*Any Group Less Than 20 People Add \$5 per Person for Buffet\*\*







Asian Table | 36.00
Egg Drop Soup with Wild Mushroom & Fried
Wontons, Baby Spinach & Mix Greens, Served
with Ranch & Balsamic Vinaigrette Dressing
Asian Noodle Salad, Vegetable Spring Rolls
with Plum Sauce & Soy Sauce
Braised Beef Short Ribs, Cashew Chicken, Stir
Fry Vegetables, Fried Rice & White Rice
Chef's Selection of Assorted Desserts
Includes Fresh Brewed Coffee and Tea

Day at the Ball Park Table | 36.00 Spinach Salad with Red Pepper, Bacon, Candied Walnuts and Balsamic Vinaigrette, Radicchio Salad with Dried Cranberries, Feta Cheese, Grape Tomato and Raspberry Dressing Grilled Hotdogs with Texas Chili, Stone Ground Mustard, Caramelized Onions, Sauerkraut, Peppers, Cheese, Served on Sesame Bun Build Your Own Hamburger 8oz Grilled Patties Served with Assorted Sliced Cheeses, Bacon, Leaf Lettuce, Sliced Onion, Tomato and Sesame Bun, Assorted Condiments Baked Beans, Corn Cobbett's, Chips Bourbon Pecan Pie Includes Fresh Brewed Coffee and Tea

\*\*Any Group Less Than 20 People Add \$5 Per Person for Buffet\*\*







Salad and Baked Potato Bar | 36.00 Spring Mix Greens, Romaine and Baby Spinach Toppings: Grape Tomato, English Cucumbers, Shaved Red Onion, Candied Walnuts, Dried Cranberries,

Shredded Cheddar Cheese, Blue Cheese Crumbles, Parmesan, Feta Cheese, Bacon Lardoons, Ciabatta Croutons, Ranch Dressing, Balsamic Vinaigrette and Caesar Dressing

Farm Baked Potato with Whipped Butter, Grilled Chicken, Chopped BBQ Beef, Scallions, Sour Cream, Worcestershire Reduction and Shredded

Assorted Gourmet Dinner Rolls

Cheddar Cheese

Assorted Cookies and Brownies

Includes Fresh Brewed Coffee and Tea

\*\*Any Group Less Than 20 People Add \$5 Per Person for Buffet\*\*









Plated Lunch All Plated Lunches Served With Rolls an Butter. Salad. Chef's Selection of Starch and Vegetables, Dessert, Iced Tea, Regular and **Decaf Coffee** 

> Soup Selections | Choose One Cheesy Broccoli or Seasonal Bistro

\* Add Soup of Your Choice - 5.00 per person

Salad Selections | Choose One Garden. Caesar or Greek Salad

Dessert Selections | Choose One Carrot Cake, Texas Pecan Pie, Key Lime Pie, Cheesecake with Strawberry Sauce, Chocolate Cake

Entrée Selections | Per Person Grilled Chicken with Cranberry Chutney 30.00 Seared Pork Loin with Balsamic demi Reduction 29.00 Seasonal Fish with Spicy Aioli 36.00 Beef Fillet Medallions with Mushroom Demi Glaze 42.00







Boxed Lunches
All Boxed Lunches are Served with
Condiments, Chips, Apple, Cookie, and (1)
Bottled Water or Soft Drink

Turkey and Cheddar Sandwich | 18.00 per person Turkey Breast, Cheddar Cheese, Lettuce, Tomato, on Sourdough

Roast Beef and Cheddar Sandwich | 18.00 per person Roast Beef, Cheddar Cheese, Lettuce, Tomato, on Marbled Rye

Chicken Caesar Wrap | 18.00 per person Grilled Chicken, Romaine, Caesar, Parmesan Cheese, in a Tortilla

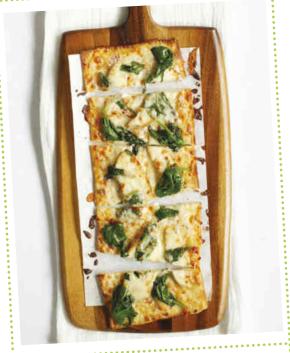
Ham and Cheese Sandwich | 18.00 per person Baked Ham, American Cheese, Lettuce, Tomato, on Wheat

Chicken Pesto Sandwich | 18.00 per person Roasted Chicken, Havarti, Fresh Greens, Tomatoes, Pesto, Mayo, on a Baguette

Tomato Mozzarella Sandwich \*Vegetarian\* | 18.00 per person Tomatoes and Fresh Mozzarella, Sweet Red Peppers, Fresh Basil, Mixed Greens with Balsamic Drizzle







Stations

\*Action Station - Caesar Salad | 12.00 per person

Romaine, Croutons, Parmesan, Sautéed

Peppers, Chicken & Shrimp, Caesar, Breadsticks

Station - Mac N Cheese | 16.00 per person Macaroni, Honey Ham, Truffle Oil, Crab Meat, Smoked Bacon

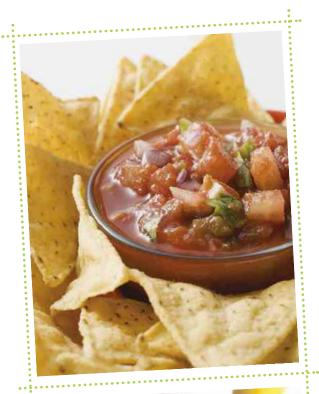
\*Action Station - Taco | 18.00 per person Shiner Bock Skirt Steak, Salsa, Pico, Cheeses, Black Beans, Guac & Lime Cilantro Sauce, Cabbage, Tortillas Add Gulf Snapper 8.00 per person

Station - Shrimp Broil | 24.00 per person Boiled Shrimp, Corn on the Cob, Red Potato, Andouille Sausage served with Lemon Wedges, Cocktail Sauce and Fresh Horseradish

\*Carving Stations
All Entrees Served with Silver Dollar Rolls
Boneless Breast of Turkey with Herbed
Mayonnaise | 11.00 per person
Prime Rib with Horseradish Sauce & Au Jus |
14.00 per person

All Action and Carving Stations Require an Attendant at \$100 per Attendant







Display Stations
Display Station - Vegetable Crudites | 11.00 per person
Seasonal Vegetables, Roasted Bell Pepper & Peppercorn Ranch Dip

Display Station - Cheese | 14.00 per person Imported & Domestic Cheeses with a Fruit Garnish, Carrs Crackers, Lavosh & French Baguettes

Display Station - Crab Cakes | 16.00 per person On Field Greens with Smoked Tomato Cream Sauce

Display Station - Fresh Fruit | 8.00 per person Sliced Seasonal Fruits







Hot Hors d'oeuvre Vegetable & Three Cheese Quesadillas | 5.00 each

Assorted Mini Quiche | 5.00 each

Miniature Beef Wellingtons | 5.00 each

Crab Cakes with Spicy Aioli | 5.00 each

Queso Rangoon | 5.00 each

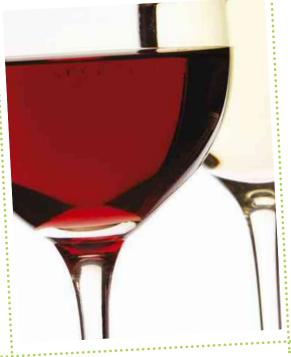
Stuffed Mushroom with Seafood | 5.00 each

Beef Teriyaki Satay | 5.00 each

Potstickers | 5.00 each







## dinner

Grapevine Dinner Table Entree Selection Choose (2) - 49.00 per person Entree Selection Choose (3) - 53.00 per person

Grilled Chicken in Natural Juice

Pork Tenderloin in Balsamic Demi

Pistachio Crusted Salmon with Lemon Butter Sauce

Southwest Spice Texas Broil

Horseradish Crusted Mahi Mahi

Airline Chicken with Sundried Tomato Sauce

Chefs Selection of Seasonal Vegetables and Starch

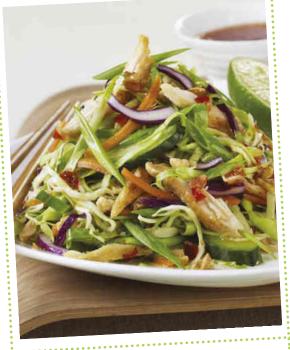
Salad Selections | Choose (1)
Classic Caesar Salad with Croutons
Pasta Salad
Greek Salad
Spinach Strawberry Salad (Add 3.00 per person)

Desserts | Choose (2)
Key Lime Pie
Texas Pecan Pie
Tiramisu
Cheesecake









## dinner

Plated Dinner
Includes: Choice of One Salad, Rolls and Butter,
Chefs Selection of Seasonal Vegetables and
Starch, Choice of One Dessert

Iced Tea, Freshly Brewed Caffeinated and Decaffeinated Coffee.

Add (1) Glass of House Wine at 7.00 per person

Entree Selections | Per Plate
Pistachio Crusted Salmon Pan Seared with
Citrus Cream 45.00
Grilled Chicken Breast and Mushroom in Garlic
Cream Sauce 39.00
Beef Medallion with Garlic Demi-Glaze 54.00

Salad Selections | Choose (1) Garden Salad, Caesar Salad, Spinach and Strawberry Salad (Add 3.00 per person)

Desserts | Choose (1)
Carrot Cake, New York Style Cheesecake,
Chocolate Cake, Key Lime Pie







### dinner

Plated Dinner - Dual Entree
Includes Choice of One Salad, Rolls and Butter,
Chefs Selection of Starch and Seasonal
Vegetables, and Choice of One Dessert, Iced
Tea, Freshly Brewed Regular Coffee &
Decaffeinated Coffee. Add (1) Glass of House
Wine at 7.00 per person

Entrée Selections | Per Plate
Pistachio Crusted Salmon and Grilled Chicken
Breast with Citrus Cream and Sundried Tomato
Cream Sauce 52.00
Petit Filet and Chilean Sea Bass with a Merlot
Demi 78.00
Petit Fillet and Jumbo Shrimp 72.00

Custom Appetizers & Soups Available

Salad Selections | Choose (1) Garden Salad, Caesar Salad, Greek Salad, Spinach & Strawberry Salad(Add 3.00 per person)

Dessert | Choose (1)
Carrot Cake, New York Style Cheesecake,
Chocolate Cake, Key Lime Pie, Texas Pecan Pie,
Tiramisu







Bar Services on Consumption
Specialty Cocktails: \$8.00 per Cocktail
Cosmopolitan
Lemon Drop
Margarita
Seasonal Cocktail

House Bar Beverage \$8 per Drink Premium Bar Beverage \$10 per Drink

House Red Wine: \$9.00 per Glass House White Wine: \$9.00 per Glass

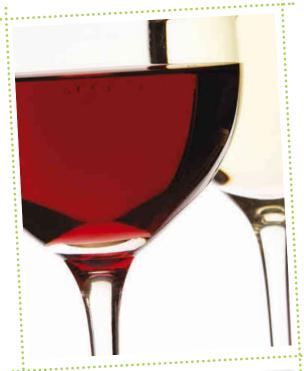
Craft Beers: \$7.00 per Bottle
Blue Moon
Samuel Adams
Sierra Nevada
Imported Beers: \$7.00 per Bottle
Corona
Stella Artois Lager
Heineken
Domestic Beers: \$6.00 per Bottle

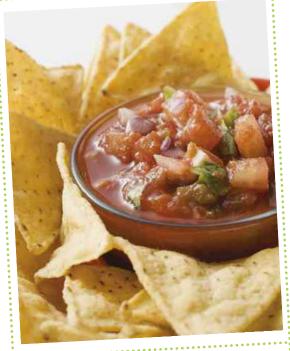
Budweiser Bud Light Miller Light Michelob Ultra

Pepsi Brand Soft Drinks: \$4.00 per Bottle Bottled Water: \$4.00 per Bottle

Bartender Fee: \$125.00 (1 Bartender per 150 People) \$425 Minimum for Cash Bar







Hosted Bar Packages
One Hour Package Per Person:
House Bar: 13.00
Premium Bar: 15.00
VIP Bar: 19.00

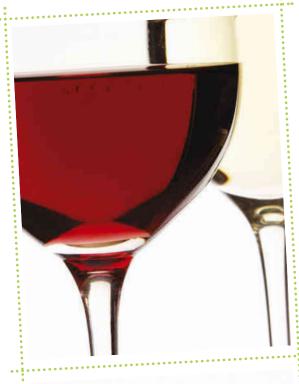
Two Hour Package Per Person: House Bar:\$25.00 Premium Bar: 28.00 VIP Bar: 35.00

Three Hour Package Per Person:
House Bar: 36.00
Premium Bar: 41.00
VIP Bar: 53.00

All Hosted Bars Include: Soft Drinks (Pepsi Products) and Bottled Water House Red and White Wine House Choice of Domestic and Imported Beer

Bartender Fee: \$125.00 (1 Bartender per 100 People) Bartender Fee Waived if Revenue Exceeds \$400.00 Per Bar







House Bar
Smirnoff
Gordon's
Bacardi Superior Rum
Jose Cuervo Especial Gold
Jim Beam
Canadian Club
Grant's Family Reserve

Premium Bar
Absolute
Captain Morgan
Tanguerey
Jose Cuervo Traditional
Jack Daniels
Dewar's White Label
Crown Royal

VIP Bar
Grey Goose
Johnnie Walker Black Label
Captain Morgan
Crown Royal
Bombay Sapphire
Patron
Knob Creek



# considerations

#### TAX AND SERVICE CHARGE:

All food, beverage, room rental and audio/visual equipment prices are subject to a 22% hotel service charge. All charges including food, beverage, audio/visual equipment and hotel service charges are subject to 8.25% Texas State Sales Tax.

#### FOOD AND BEVERAGE OUTSIDE OF HOTEL:

All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of the policy without prior arrangements with the Catering Department.

#### **CANCELLATION POLICY:**

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is cancelled less than thirty (30) days from the event date.

#### NOTICE:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

