

EVENTS MENU

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 Fort Worth Downtown/Blackstone. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audiovisual 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

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





BREAKFAST

22.50pp AMERICAN TABLE Scrambled eggs crispy bacon

Scrambled eggs, crispy bacon, sausage, roasted potatoes and buttermilk biscuits

- 20.50pp BREAKFAST TACOS WITH FRUIT Tacos filled with eggs, potato, cheese and bacon, served with muffins and fresh sliced fruit tray
- 20.50pp BREAKFAST SANDWICHES Scrambled eggs, cheddar and parmesan cheese on grilled, multigrain flatbread, served with salsa and your choice of bacon or sausage

18.50pp CONTINENTAL TABLE

Fresh baked muffins, danish and bagels accompanied by a seasonal fruit tray

12.50pp OATMEAL BAR

Whole grain, steel-cut oatmeal, served with currants, cranberries, brown sugar, toasted walnuts and almonds

11.50pp GR

GRANOLA AND FRUIT BASKET

Create your own breakfast parfait with low fat vanilla yogurt, crunchy granola, dried fruits, nuts and fresh berries. Served with sweet crisps





BREAKS

- 14.50pp FRESH FRUIT AND CHEESE TRAY Fresh seasonal fruit bites served with assorted cheeses and a variety of crackers
- 12.50pp VEGETABLE TRAY An array of fresh garden vegetables accompanied by signature dips
- 10.50pp DELUXE AFTERNOON SNACK An assortment of sweets, dried fruit and nuts, grapes and strawberries
- 10.50pp FRESH FRUIT TRAY A medley of sliced fresh fruit

 9.00pp AFTERNOON SNACK An assortment of bite-sized brownies and bars
8.00pp COOKIE BASKET Assorted fresh baked cookies
6.50pp GRANOLA AND ENERGY BARS An assortment of granola and protein bars
6.50pp INDIVIDUAL YOGURT An assortment of yogurt





BREAKS

12	2.50pp	ALL DAY BEVERAGE BREAK Freshly brewed regular and decaffeinated coffee, hot tea, assorted soft drinks and bottled water	50.00 per gallon	COFFEE 100% Colo coffee-bas
			35.00	ICED TE

- 10.00pp **BREAKFAST BEVERAGES** Assorted juices, hot tea and coffee
- 9.50pp **BREAKFAST BEVERAGES** Freshly brewed regular and decaffeinated coffee, hot tea, assorted soft drinks and bottled water-maximum of 4 hours

lombian regular or decaffeinated ased on consumption

per gallon

ΕA

Freshly brewed iced teabased on consumption

4.00 each

ASSORTED SODAS AND BOTTLED WATER

assorted sodas and bottled waterbased on number consumed





LUNCH

25.95pp BARBEQUE TABLE

Slow cooked beef brisket, served with delicious red potatoes, sweet and smoky corn, and fresh rolls

25.95pp CHICKEN PARMIGIANA ITALIAN TABLE

Italian breaded chicken breast and mozzarella cheese served with pasta tossed in zesty marinara sauce, served with caesar salad and roasted mixed vegetables

25.95pp ROASTED HERB CHICKEN TABLE Herbed marinated chicken drizzled with basil cream sauce, served with wild rice and a hand tossed caesar salad

25.95pp CHICKEN PESTO CAVATAPPI TABLE

Chicken and cavatappi pasta tossed in pesto cream sauce and sprinkled with toasted bread crumbs, served with caesar salad and focaccia bread

25.95pp PECAN-CRUSTED CHICKEN TABLE Baked pecan-crusted chicken served with pecan sauce, roasted potatoes and salad

25.95pp MEXICAN FIESTA TABLE Two mesquite-grilled chicken or beef fajitas per person served with pico de gallo, sour cream, shredded lettuce, Mexican rice, refried beans, chips and salsa





LUNCH

23.95pp TACO SALAD TABLE

Spicy beef taco meat served with charro beans, tomotoes, shredded cheddar cheese, salad greens, black olives, pickled jalapeños, sour cream, ranch dressing and chips

23.95pp TRADITIONAL LUNCH TABLE An assortment of delectable deli sandwiches on wheat and white bread with chips, garden salad and cookies

23.95pp CONTEMPORARY LUNCH TABLE Variety of delicious sandwich wraps on spinach, chipotle or wheat tortilla with chips, garden salad and cookies

25.95pp DELUXE WORKING LUNCH TABLE Build your own sandwiches with deli meats,

cheeses, breads and rolls. includes chips, garden or fruit salad and cookies

25.95pp GOURMET BOX LUNCHES Your choice of sandwiches with chips

and a freshly baked cookie

25.95pp SOUTHWESTERN SALAD

Chicken, corn and tomato salad, cheddar cheese, tortilla strips on iceberg and romaine lettuce, served with ranch dressing

Note: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.





RECEPTION

8.00 DOMESTIC BEERS

each Budweiser, Bud Light, Miller Light, Michelob Ultra, Coors Light

9.00 PREMIUM BEERS

each Shiner Bock, Heineken, Corona, Modelo, Sam Adams, Dos Equis

11.00 WINE BY THE GLASS

each Chardonnay, white zinfandel, cabernet sauvignon or merlot

BARTENDING SERVICE starting at \$50 per hour

In order to comply with state law, any alcoholic beverage order must include this service. \$50 first hour, \$25 per hour after first hour 72 hour notice is requested





TECHNOLOGY

350.00	LCD PROJECTOR
125.00	CONFERENCE PHONE \$125.00
50.00	FLIP CHART WITH EASEL
5.00 each	POWER STRIPS

COMPLIMENTARY COMPLIMENTARY COMPLIMENTARY COMPLIMENTARY COMPLIMENTARY WATER SERVICE PENS/PADS CANDY AUDIOVISUAL CART TABLE TOP PODIUM



CONSIDERATIONS

GENERAL INFORMATION AND POLICIES

Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is listed based on a minimum of 8 people and subject to change without notice until written guarantee is confirmed.

GUARANTEES

In order to make your meeting a success, please confirm your guaranteed number of guests three days prior to your event. The expected number will act as the final guarantee number is the guarantee number is not received.

Service Charge and Tax

All food, beverage, and audiovisual rental are subject to a 25% service charge and 8.25% sales tax.

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