

EXPLORE OUR FLAVORS



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







ADDITIONAL INFORMATION

FOOD AND ALCHOLIC BEVERAGE SERVICES

Due to health regulations, all food and beverages served at the hotel must be prepared by our culinary staff. The sale and service of alcoholic beverages on our premises is regulated by the state of Ohio. As a licensee, this hotel is solely responsible for the administration of state alcohol regulations. Therefore, no outside alcoholic beverages may be consumed by event attendees in any public space.

For information regarding kosher or special dietary catering arrangements, consult your hotel sales representative.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed number of attendees provided by the group contact. We reserve the right to change room assignments to best accommodate fluctuations in the number of anticipated guests.

ADMINISTRATIVE FEES

All catering and banquet charges are subject to a 22% service fee and sales tax, currently 8%, including meeting room rental. All prices provided are per person unless otherwise stated.





BREAKFAST

15 EXECUTIVE CONTINENTAL TABLE

Blueberry crumble & apple cinnamon muffins, plain & everything bagels served with cream cheese, butter and preserves, fresh sliced fruit, yogurt bar with vanilla yogurt, honey, granola, fresh strawberries and blueberries

Served with assorted juices, freshly brewed Starbucks® coffee, and Tazo teas.

13 CONTINENTAL TABLE

Blueberry crumble & apple cinnamon muffins, whole fruit, & individual yogurts.

Served with assorted juices, freshly brewed Starbucks® coffee, & Tazo teas

20 HOT BREAKFAST TABLE

Best serves groups of 15ppl or more

CHOICE OF ONE MEAT:

Pork Sausage Patty Applewood Bacon Chicken Sausage

Scrambled eggs , breakfast potatoes, sliced fresh seasonal fruit, blueberry crumble & apple cinnamon muffins, plain and everything bagels. Served with cream cheese, butter and preserves.

Served with assorted juices, freshly brewed Starbucks \otimes coffee, \otimes Tazo teas



A GOOD BREAKFAST INSPIRES A GREAT MORNING





BREAKFAST ENHANCEMENTS

6 OATMEAL BAR

Oatmeal

Bananas

Maple Drizzle

Candied Walnuts

Starbucks® Infused Vanilla

6 YOGURT BAR

Greek Plain Yogurt

Honey

Granola

Fresh Blueberries

Fresh Strawberries

BEVERAGE ENHANCEMENTS

35 STARBUCKS COFFEE

Cost is per carafe

40 UPGRADED STARBUCKS COFFEE STATION

Upgraded Starbucks® coffee station with 2 syrups & biscotti's

4 ALL DAY BEVERAGE SERVICE

*when added to the purchase of a breakfast menu item

Freshly brewed Starbucks® coffee, Tazo teas, sodas and bottled water

10 MIMOSAS

price per drink

10 BLOODY MARY'S

price per drink



BREAKS

10 HEALTHY AM BREAK

Nature Valley granola bars, assorted individual yogurts, and individual fruit & berry bowl served with assorted juices & bottled water

10 THE SNACK ATTACK

Assorted candy bars and individual bags of chips served with assorted soft drinks & bottled water

15 TRAIL MIX BAR

Create your own trail mix station

Select 6 items from the selections listed below:

M&M's Pretzels Chocolate Chips
Granola Peanuts Candied Walnuts
Raisins Almonds Dried Cranberries

Served with bottled water & assorted soft drinks or freshly brewed ice teas

12 HEALTHY PM BREAK

Assorted vegetables, pita chips, hummus, and fruit kebabs. Served with freshly brewed ice tea & bottled water

12 SUGAR RUSH

Oatmeal raisin and chocolate chip cookies, brownies, regular and chocolate milk served with freshly brewed Starbucks® coffee.

12 GAME BREAK

Soft pretzels served with mustard and cheese sauces, bags of peanuts, and bags of cheddar popcorn.

Served with assorted soft drinks

8 BEVERAGE BREAK

Freshly brewed Starbucks® coffee, Tazo teas, sodas and bottled water





LUNCH

26 SOUTH OF THE BORDER

Warm tortilla shells, refried beans, Spanish rice, grilled seasoned chicken and steak strips accompanied with jalapeno peppers, tomatoes, lettuce, cheddar cheese, sour cream, and chips & salsa

DESSERT: Chef's choice of dessert

Served with bottled water & assorted soft drinks

26 TASTE OF ITALY

Includes mixed green salad with choice of Italian or Red Wine Vinaigrette dressing

CHOOSE ONE:

Baked vegetable pasta or penne pasta with meatballs

DESSERT: Chef's choice of dessert

Served with bottled water & assorted soft drinks

20 BAKED POTATO & SALAD BAR

BAKED POTATO BAR

With the toppings listed below: scallions, bacon, cheese, sour cream, and butter.

COBB SALAD BAR

With assorted dressings & the toppings listed below:

Chicken, red onion, avocado, egg, grape tomatoes, bacon

and cheese

DESSERT: Chef's choice of dessert

Includes: Bottled water & assorted soft drinks



LETS DO LUNCH





20 BISTRO CHOICE LUNCH

Perfect for groups of 12 or less; menu provided to guests in the morning and picked up two hours prior to lunch. Allows each attendee to select one item from each category.

ENTRÉE SELECTIONS:

Caesar Wrap (with or without chicken)

Green Goddess Chicken Avocado BLT on Multigrain Bread

Grilled Cheese & Tomato Soup

Modern Cobb Salad

Served with choice of chips OR fruit

Bottled Water OR Bottled Soft Drink

DESSERT CHOICES:

Chef's choice of dessert

24 BISTRO MARKET LUNCH

Deli style arrangements including a selection of tasty sandwiches, salad, and sides.

SALAD: Caesar Salad

SELECTION OF SANDWICHES:

- Green Goddess Turkey Avocado BLT on Multigrain Bread
- -Deluxe Chicken Salad on Croissant
- -Vegetarian Wrap: Wrap With Pesto, Broccolini, Roasted Red

Peppers, Oven Roasted Tomatoes, Pickled Red Onions,

Spinach, And Goat Cheese

Served with assorted individual bags of chips, fresh whole fruit, bottled water, & assorted soft drinks

DESSERT:

Chef's choice of dessert

26 BISTRO MARKET TABLE LUNCH

Designed for attendees with A heartier appetite, the bistro table lunch offers the following selections.

SALAD: Caesar Salad

SOUP: Tomato

SELECTION OF SANDWICHES

- -Grilled Cheese
- -Grilled Chicken Bacon Quesadilla With Salsa And Sour Cream
- -Turkey Avocado BLT On Multigrain Bread

Served with assorted individual bags of chips, whole fruit,

bottled water, & assorted soft drinks

DESSERT:

Chef's choice of dessert

DINNER





32 BISTRO DINNER TABLE

Dinner buffet includes: warm dinner rolls, salad, freshly brewed Starbucks® coffee and Tazo teas

(2) Entrees, (1) Vegetable, (1) Starch

SALAD OPTION:

Garden Salad with assorted dressings

VEGETABLE SELECTION:

Broccolini

Brussel Sprouts

Roasted Glazed Baby Carrots

ENTRÉE SELECTION:

Roast Beef Au Jus

Vegetable Baked Pasta

Roast Pork Tenderloin

Grilled Chicken With Lemon Garlic Sauce

STARCH SELECTION:

Rice Pilaf

Roasted Red Skin Potatoes

Mashed Potatoes With Chives

DESSERT SELECTION:

Chef's choice of dessert

28 TASTE OF ITALY

Dinner includes: warm dinner rolls with butter, mixed green salad with your choice of Italian or Red Wine Vinaigrette dressing, and freshly brewed Starbucks® coffee & Tazo teas.

SELECT 1 PASTA:

Fettuccine Alfredo

Baked Vegetable Pasta

Penne Pasta w/ Marinara Sauce

SELECT 1 PROTEIN:

Meatballs

Grilled Chicken

SELECT 1 DESSERT:

Chef's choice of dessert

RECEPTION





CHICKEN FINGERS

Served with Barbecue, Ranch, and Honey Mustard Dipping Sauces

50 Pieces @ \$175.00

100 Pieces @ \$250.00

OVEN BAKED OR SWEDISH MEATBALL

50 Pieces @ \$150.00

100 Pieces @ \$250.00

JUMBO SHRIMP COCKTAIL

50 Pieces @ \$200

BREADED RAVIOLI

Served with Marinara Dipping Sauces

50 Pieces @ \$150.00

100 Pieces @ \$250.00

EGG ROLLS

Served with Sweet and Sour Sauce.

50 Pieces @ \$150.00

100 Pieces @ \$250.00

MINI QUICHE

50 Pieces @ \$150.00

100 Pieces @ \$250.00

WINGS

50 Pieces @ \$150.00

100 Pieces @ \$250.00

DOMESTIC & IMPORTED CHEESE TRAY

Serves 25 People \$150.00

Serves 50 People \$250.00

FRESH VEGETABLE PLATTER

An assortment of vegetables served with Ranch dipping sauce

Serves 25 People \$150.00

SEASONAL FRUIT PLATTER

Serves 25 People \$150.00



BAR

HOSTED BAR

all charges to master account

All bars will be charged a bartender fee of \$100.00 for a two hour minimum. Each additional hour is \$25.00.

A minimum of \$200 in beverage sales applies to all hosted bars.

Hosted bar prices are exclusive of sales tax and service charge.

Prices are subject to change.



DRINK OPTIONS





DOMESTIC BEER SELECTION

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

Hosted: \$5.75/ Beer

PREMIUM DOMESTIC & IMPORTED SELECTION

Great Lakes, Sam Adams Boston Lager, Blue Moon, Stella Artois, Corona Extra, Heineken

Hosted: \$6.75/ Beer

WINE SELECTION

HOUSE: Clean Slate Riesling, Tommassi "le Rosse" Pinot Grigio, Tom Gore Chardonnay, 19 Crimes Red Blend, Clos Du Bois Merlot, Alamos Malbec

Hosted: \$9.50/ Glass; \$34/ Bottle

PREMIUM: Decoy Red Blend, CrossBarn Pinot Noir, Chateau St. Jean Chardonnay, Frenzy Sauvignon Blanc, Prosecco (split size only, \$12.00 per bottle)

Hosted: \$15.50/ Glass; \$49.50/ Bottle

SODAS AND BOTTLED WATER

Pepsi products – Pepsi, Diet Pepsi, Sierra Mist, Aquafina

Hosted: \$2.75 each

LIQUOR SELECTIONS

CAL

Hosted: \$9/ Drink

PREMIUM

Hosted: \$10/ Drink

WHISKY

Call: Jack Daniel's Premium: Maker's Mark

VODKA

Call: Absolut

Premium: Grey Goose

GIN

Call: Tanqueray

Premium: Bombay Sapphire

TEQUILA

Call: Jose Cuervo Premium: Patron Silver

RUM

Call: Bacardi

Premium: Captain Morgan



TECHNOLOGY

EQUIPMENT INCLUDED WITH RENTAL OF MEETING SPACE

Screen

Power strip

Projection stand

Basic wireless internet

RENTED EQUIPMENT (price per day)

LCD Projector \$150.00

Teleconferencing Phone \$100.00

Flipchart with Markers \$40.00

