



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 innovating 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







# breakfast

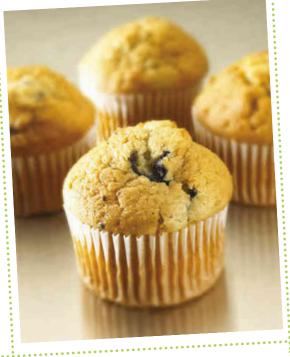
The Continental | \$9.95 per guest
Orange and Apple Juice
Assorted Muffins
Whole Fruit
Freshly Brewed Barista Bold Regular and
Decaffeinated Coffee and Selection of Bigelow
Teas

Continental Enhancements | \$4 per guest Starbucks Coffee and Tazo Teas Fresh Cut Fruit

Continetal Enhancements | \$6 per guest
Breakfast Sandwiches:
Sausage, egg and cheese
Roasted Turkey and egg white
Bacon, egg and cheese
Breakfast BLT







## breakfast

Hot Breakfast Table | 14.95 per guest
Assorted muffins, sliced bagels,
Seasonal whole fruits, assorted Cereals,
scrambled eggs, breakfast potatoes, Sausage
or Bacon

Chilled Milk, Skim and Low Fat, Orange and Apple Juices

Freshly Brewed Barista Bold Regular and Decaffeinated Coffee and Selection of Hot Teas

Breakfast Table Enhancements | \$4 per guest
Starbucks coffee and Tazo teas
Creamy oatmeal
Breakfast scones
Fresh cut fruit





# breaks

Breaks Hot tea - \$1.50 per bag Assorted teas

Soft Drinks - \$1.75 per bottle Pepsi products

Fruit Juices - \$2.50 each Assorted juices

Coffee - \$30 per gallon Regular and decaffeinated

Starbucks Coffee - \$40 per gallon

Iced tea - \$20 per gallon







## breaks

Breaks
Renew, revive and refresh - \$6.95 per guest
Bottled water, soft drinks, iced tea, Starbucks
coffee and Tazo tea

Health Kick - \$5.95 per guest Fresh cut fruit, yogurt with granola and bottled water

Sweet Tooth - \$7.95 per guest Freshly baked cookies, turtle nut brownies, Satrbucks coffee and Tazo tea

Hummus, pita chips and crisp celery, bottled water - \$6.95 per guest

Chips, guacamole and salsa, bottled water-\$5.95 per guest

All breaks are 90 minutes of service









Bistro Choice - for groups 20 or less | \$15 Choose one item from each section. Menus provided to guests in the morning and picked up one hour prior to lunch.

> Choice of Soup: Broccoli cheddar Seasonal soup

**Entree Selections:** 

Roast turkey BLT, sourdough, low fat mayo

Chunk white tuna, whole grain loaf, low fat mayo

Caesar Wrap, grilled chicken

Cheddar french dip: roast beef, sharp cheddar, au jus

Harvest Salad, greens, apples, cheddar, cranberries and Walnuts -with Chicken

Side items: Potato chips, Pita Chips or fresh fruit

Dessert: Turtle Brownie or Lemon Bar

Beverages: Pepsi soft drinks, Bottled Water, Iced tea









Bistro Deli Market Table - minimum of 21 people required | \$18 per guest Choice of Soup: Broccoli cheddar soup Seasonal soup

Choice of two sandwiches:

Tuna salad on whole grain with low fat mayo

Roast turkey BLT on sourdough bread with low fat mayo

Cheddar French dip shaved roast beef, aged cheddar, dipping au jus

Caesar wrap, grilled chicken

Creamy coleslaw, Potato Chips

Chocolate turtle brownies Fresh Cut Fruit

Freshly brewed coffee and ice tea







Bistro Lunch Table - minimum of 21 guests | \$22 per guest
Soup Choice:
Broccoli Cheddar
Seasonal Soup

Tomato mozzarella pizza

BBQ chicken pizza

Chicken wings Buffalo or Tahi style

Fresh garden salad served with ranch and italian dressing

Kettle potato chips

Turtle nut brownies & lemon bars

Fresh fruit

Freshly brewed coffee and ice tea







Bistro Deli or Lunch Table Enhancements Additional soup \$4 per guest

Grilled chicken quesadilla with salsa and sour cream \$5 per guest

Chicken wings \$5 per guest buffalo or thai spiced

Tortilla chips \$4 per guest with salsa and sour cream

Assorted freshly baked cookies \$2 per guest







## dinner

Chef's Dinner Table - minimum of 30 Two Entrees - \$26.95 per guest Three Entrees - \$33.95 per guest

Chicken Marsala, sauteed chicken with mushrooms in a marsala wine sauce

Chicken penne, grilled chicken breast, broccoli florets and tomatoes served in alight garlic herb sauce

Herb roasted half chicken, with our Chef's special her rub

Parmesan Tilpia, parmesan encrusted tilpia

Shrimp scampi, sauteed shrimp and past served with a garlic butter sauce

Roasted tenderloin of beef, herb roasted tenderloin of beef finished with a fine demi

Served with garden salad, Chef's choice of accompaniments, dinner rolls, freshly brewed coffee and ice tea







# reception

A La Carte Hors d' Oeuvers Vegetable Crudites Fresh chilled vegetables served with ranch \$3 per guest

Cheese Board Assorted imported and domestic cheeses, served with assorted crackers \$5 per guest

Shrimp Cocktail, served on ice with cocktail sauce and lemon wedges \$200 per 50 pieces

Wings - Buffalo or Thia \$75 per 50 pieces

Meatballs - BBQ or Marinara \$80 per 50 pieces

Scallops wrapped in bacon \$125 per 50 pieces

Additional hors d' oeuvres available, please ask for a complete list







# technology

Audio Visual Podium - no charge

Wireless lavalier \$90

LCD projector \$300

8' screen \$50

Flipchart package \$45

TV/DVD \$175

Additional items available, please ask for a complete list



## considerations

General Information and Policies

#### Food & Beverage:

All food & beverage must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is subject to change.

#### Service charge and tax:

Prices do not include taxable service charge or tax.

#### Guarantees:

In order to make your meeting or event a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received.

#### Shipping:

If shipping materials to the hotel, please include the company/group name, event manager and date of meeting on the outside of the package. The hotel can not assume responsibility for the damage or loss of merchandise sent for storage.

