

Pittsburgh Downtown

COURTYARD Marriott 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







#### breakfast

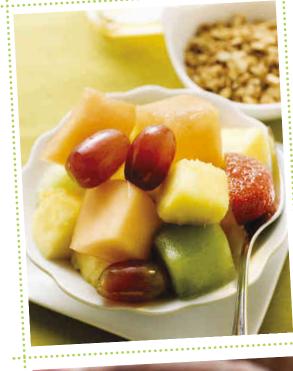
Ala Carte Items
Donuts \$20.00 a dozen
Bagels \$25. 00 a dozen
Assorted Muffins \$23.00 a Dozen

Continental | \$10.95 per person
Chilled Fruit Juices
Freshly Baked Muffins, Pastries,
Iced Lemon Pound Cake
Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

Deluxe Continental | \$13.95 per person
Chilled Fruit Juices
Seasonal Sliced Fruit
Freshly Baked Muffins & Pastries
Iced Lemon Pound Cake
Bagels & Cream Cheese
Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee &
Herbal Teas

(minimum 10 people)







#### breakfast

Sunrise Breakfast | \$21.95
Assorted Chilled Juices
Freshly Baked Muffins, Pastries, Bagels and
Breakfast Breads
Breakfast Potatoes
Scrambled Eggs with Cheddar Cheese
Crisp Bacon and Link Sausage
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

(minimum 15 people)

Additional Menu Items: Texas Style French Toast with Maple Syrup @ \$3.95 per person Quiche Du Jour @ \$4.95 per person

(minimum 15 people)







Sandwich Boxed Lunches | \$18.95 per person (Choice of One) Potato Salad, Pasta Salad or Creamy Cole Slaw (Choice of One) Fresh Fruit or Whole Fruit (Choice of Two) -Marinated Herbed Chicken Breast-Sliced and Served with Roasted Peppers, Romaine and Havarti Cheese on Ciabatta Roll -Oven Baked Turkey-

Served with Cheddar Cheese, Smoked Bacon and Crisp Romaine on Ciabatta Roll -Italian Sub-

Deluxe Ham. Salami and Provolone on a Baked Italian Roll with Lettuce, Tomato & Onion on Ciabatta Roll -New York Style-

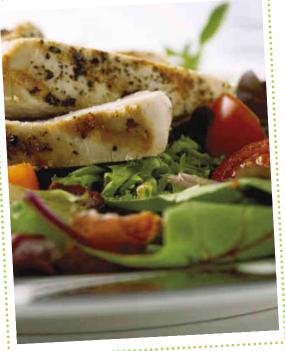
Finest New York Style Kosher Corned Beef, Swiss Cheese & Crisp Romaine on Marble Rye Bread

-Grilled Veggie Sandwich-Roasted Grilled Vegetables Marinated in Balsalmic Vinaigrette, Provolone and Fresh Baby Spinach, Served on Freshly Baked Croissant

> Cookie for Dessert in each Box (minimum 20 people)







Sandwich Boxed Lunches | \$23.95 per person
-It's a Wrap(Choice of Two)
Potato Salad, Pasta Salad, Cucumber Salad,
Macaroni Salad, Creamy Coleslaw, Caesar
Salad, Tossed Salad, Tortellini Salad, Seasonal
Fruit Salad

(Choice of Three)
Turkey Club: Turkey, Crisp Bacon, Lettuce,
Tomato

Roast Beef and Cheddar: Roast Beef, Cheese, Lettuce, Tomato, Roasted Red Pepper Spread

Chicken Caesar: Tender Chicken Strips with Cucumber, Lettuce, Tomato, Black Olives and Caesar Dressing

Grilled Vegetable Wrap: Assorted Vegetables, Lettuce and Tomato with Balsalmic Dressing

Assorted Dessert Bars and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

(minimum 15 people)







Designer Deli Trio | \$24.95 per person
(Choice of Two)
Caesar Salad, Tossed Salad, Tortellini Salad,
Seasonal Fruit Salad
An Assortment of Homemade Chunky Chicken
Salad, Albacore Tuna Salad and Egg Salad
Sandwiches Served on Freshly Baked
Croissants

Assorted Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas
(minimum 15 people)

Assorted Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas
(minimum 15 people)









Concord Executive Luncheon | \$28.50 per person

-Appetizer-

(Choice of Two)

Soup du Jour, Caesar Salad, Tossed Garden Greens, Marinated Pasta Salad, Greek Salad with Romaine Leaves Tossed with Feta Cheese, Croutons and Greek Dressing

-Entree-

(Choice of Two)

Asian Chicken Stir-Fry, Lemon Chicken, Baked Lasagna, New England Style Scrod, Sirloin Beef Tips, Herbed Chicken Breast, Pineapple Orange Glazed Ham. Pork Marsala. Pasta Primavera. Roast Beef with Mushroom Sauce Chef's Selection of Starch and Fresh Vegetable,

Rolls & Butter

-Dessert-

(Choice of One)

Carrot Cake, Cheesecake with Assorted Toppings, Apple Pie, Assorted Dessert Bars and Brownies, Chocolate Cake or Assorted Cookie Tray

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas (minimum 20 people)







#### breaks

Fitness Fanatic Break | \$11.95 per person Assorted Individual Flavored Yogurts Array of Nutri-Grain Bars, Whole Fruit Assorted Soft Drinks and Bottle Water

Fiesta Break | \$8.95 per person Tortilla Chips with Nacho Cheese Dip Assorted Soft Drinks, Iced Tea and Bottled Water

Snack Time Break | \$9.95 per person
Assorted Flavored Popcorn
Warm Soft Pretzels with Deli Style Mustard
Assorted Candy Bars
Assorted Soft Drinks, Iced Tea and Bottled
Water

Sweet Tooth Break | \$8.95 per person
Array of Freshly Baked Cookies
Double Chocolate Brownies
Iced Lemon Pound Cake
Assorted Sodas, Water, Regular or Skim Milk

Refreshments
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas \$40.00 per Gallon
Assorted Juices \$15.00 per carafe
Assorted Soft Drinks \$2.50 per bottle
Bottled Water \$3.00 per bottle
Iced Tea or Lemonade \$37.00 gal.
(minimum 10 people)







### package

Presidential Package | \$45.95 per person

-Pre-MeetingChilled Fruit Juices, Seasonal Fresh Sliced Fruit,
Iced Lemon Pound Cake, Muffins & Pastries
Assorted Bagels, Cream Cheese, Butter & Fruit
Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas
-Mid-MorningAssorted Soft Drinks, Bottled Water, Freshly
Brewed Coffee, Decaffeinated Coffee and

Courtyard Deli (Choice of Two)

Herbal Teas

Potato Salad, Pasta Salad, Cucumber Salad,
Macaroni Salad, Creamy Coleslaw, Caesar Salad
Deli Trays Include: Black Forest Ham, Roast
Beef, Hard Salami, Oven Baked Turkey,
American, Swiss and Provolone Cheeses,
Lettuce, Tomatoes, Olives and Kosher Dill
Pickles, Sliced Breads and Rolls and
Appropriate Condiments
-Afternoon-

Jumbo Pretzels with Whole Grain Mustard Nacho Cheese & Salsa, Assorted Soft Drinks, Bottled Water (minimum 15 people)









## package

Executive Agenda | \$23.95 per person -Pre-Meeting-

Chilled Fruit Juices, Seasonal Fresh Fruit, Iced Lemon Pound Cake, Muffins and Pastries Assorted Bagels, Cream Cheese, Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

-Mid-Morning-

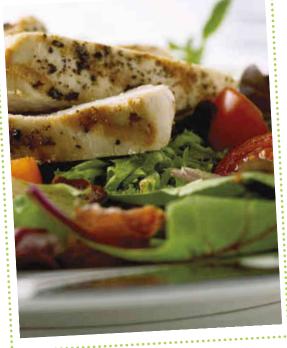
Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

-Afternoon-

Gourmet Fudge Brownies & Chocolate Chip Cookies, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas (minimum 15 people)







#### dinner

The Grand Display | \$39.00 per person
Imported and Domestic Cheese Tray with Fresh
Fruit Served with Assorted Crackers and
Freshly Baked Baguettes, Fresh Seasonal
Crudites with Dipping Sauce
-Salads-

(Choice of One)

Fresh Garden Salad, Grilled Marinated Vegetables, Mandarin Orange Salad, Spinach Salad, Romaine Caesar Salad -Pasta-

(Choice of One)

Penne Pasta with Marinara Sauce, Farfalle with Alfredo Sauce, Baked Lasagna -Entree Selections-

(Choice of Two)

Baked Cod, Pork Medallions in Marsala Wine Sauce, Panko Crusted Salmon Fillet, Chicken Picatta, Stuffed Chicken Breast, Roast Beef with Mushroom Sauce

menu selections continue on next page







### dinner

-Starch-(Choice of One)

Garlic Mashed Potatoes, Roasted Red Potatoes,

Rice Pilaf

-Vegetable-

(Choice of One)

Seasonal Vegetables, Green Beans and

Mushrooms

-Dessert-

(Choice of One)

Apple Pie, New York Style Cheesecake, Dessert Bars and Brownies, Double Chocolate Cake,

Cherry Pie

Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

(minimum 25 people)









# reception

Hors d'oeuvres -Imported and Domestic Cheese Display-Served with Dijon Mustard, Assorted Crackers and Baguettes \$8.50 per person -Baked Wheel of Brie-Topped with Raspberry and Almonds Served with French Bread

\$5.75 per person -Fresh Sliced Fruit-

Display of Fresh Seasonal Fruit & Berries Served with Honey Yogurt Dip \$5.50 per person -Fresh Garden Crudites-

An Array of Garden Fresh Vegetables Served with Assorted Dips

\$4.00 per person -Iced Jumbo Gulf Shrimp Cocktail-Served with Lemon Wedges and Cocktail Sauce

\$7.50 per piece -Antipasto Table-

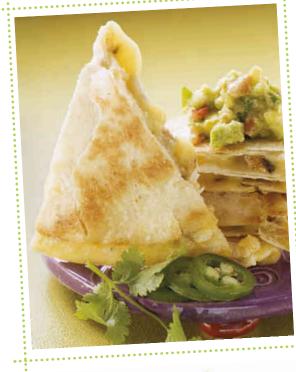
Italian Meat & Cheese Tray, Grilled Marinated Vegetables, Dipping Sauce, Mini Rolls and

**Assorted Crackers** \$10.50 per person

-Dessert Station-

Assorted Mini Pastries, Cookies, Brownies, Cheesecakes with Assorted Toppings and Fresh Fruit Display with Yogurt Dipping Sauce \$15.00 per person







### reception

Hot Hors d'oeuvres Beef or Chicken Brochettes \$150 per tray of 50 Beef Wellington with Marsala Sauce \$200 per tray of 50

Buffalo Style Chicken Tenders \$150 per tray of 50

Chicken Quesadillas with Mexican Salsa \$150 per tray of 50

Brie en Croute \$125 per tray of 50 Oriental Pot Stickers with Soy & Wasabi \$125 per tray of 50

Mushroom Caps with Sausage Stuffing \$200 per tray of 50

Stuffed Phyllo with Spinach & Cheese \$150 per tray of 50

Bacon Wrapped Scallops \$200 per tray of 50 Cocktail Meatballs with Marsala or Marinara \$150 per tray of 50

Mini Egg Rolls \$150 per tray of 50 Mini Quiche Assortment \$150 per tray of 50







# reception

Cocktail Prices - Self Service and Based on
Consumption
House Wines \$6 per glass
Domestic Beer \$5 per bottle
Imported Beer \$6 per bottle
Sparkling Water \$3 each
Soft Drinks \$2.50 each

Bartender Fee - An \$85.00 per Bartender Fee to Apply for a 2 Hour Period of Time

Pittsburgh Downtowr



# considerations

All prices are subject to current sales tax of 7% and taxable 20% service charge \*\*Prices are subject to change

