COURTYARD® Marriott.

COURTYARD EVENT MENU





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

COURTYARD®

BREAKFAST





Simply Continental

Fresh Seasonal Fruit, Variety of Breakfast Breads and Muffins, Jellies and Butter 12.00

Deluxe Continental

Fresh Seasonal Fruit, Yogurt, Variety of Breakfast Breads, Muffins and Pastries, Fruit Preserves and Butter, Assortment of Bagels and Cream Cheese, Hard Boiled Eggs, Cold Cereals and Milk.
16.00

Carolina Breakfast

Fluffy Scrambled Eggs, Biscuits, Sausage Gravy, your choice of Crisp Hickory Smoked Bacon or Sausage Patties, your choice of Breakfast Potatoes or Grits, Fresh Seasonal Fruit, Yogurt, Assortment of Breakfast Breads, Pastries, Jellies and Butter 20.00

Platinum Breakfast

Fresh Scrambled Eggs, Salmon, Bagels, Cream Cheese, Crisp Hickory Smoked Bacon and Sausage Patties, your choice of Breakfast Potatoes or Grits, Fresh Seasonal Fruit, Yogurt, Assortment of Breakfast Breads, Pastries, Jellies and Butter. 30.00

COURTYARD®

BREAKS





Healthy Munchies

Mini Pretzels, Stacey s Pita Chips, Carrots and Celery Sticks with Hummus/Ranch Dressing, Whole Fruit Naked Juices and Bottled Water 14.00

Sweet and Salty

Assortment of Freshly Baked Cookies and Brownies, Assorted Cheese, Crackers, Bottled Sodas and Bottled Water 12.00

It's a Party

Assorted Cheese and Crackers, Fresh Apple Slices with Caramel Dipping Sauce, Array of Garden Vegetables with Ranch Dressing, Bottled Sodas and Bottled Water 11.00

Cookie Monster

Assortment of Chocolate Chip, Sugar, Peanut Butter & Oatmeal Raisin Freshly Baked Cookies, Milk, Sodas and Bottled Water 10.00

COURTYARD®

LUNCH





Executive Deli Platter

Soup Du Jour Seasonal Greens Salad with Dressings Potato Salad or Pasta Salad Assorted Breads and Rolls Platter of Sliced Roast Beef, Turkey, and Ham Cheddar, Havarti and Swiss Cheese Lettuce, Tomatoes, and Onions, Fresh Baked Cookies or Brownies 16.00

Taste of Carolina BBQ

Seasonal Greens Salad with Dressings Pulled Pork BBQ and Rolls Southern Fried Chicken Baked Three Cheese Rigatoni Pasta Potato Salad, Cole Slaw, Hush Puppies Peach Cobbler or Banana Pudding 22.00

It's a Wrap

Seasonal Greens Salad with Dressings Variety of Turkey Club, Grilled Veggies, Ham, & Chicken Caesar Assorted Tortillas Potato Salad and Pasta Salad Baked Cookies and Brownies 18.00

South of the Border

Tortilla Soup Seasonal Greens Salad with Dressings Spanish Pasta Salad, Flour Tortillas Black Beans, Spanish Rice Chicken and Beef Fajitas with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese Churros 20.00

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RECEPTION





Happy Hour

Cheese Display
Crudit s & Caprese Kabob with Balsamic Drizzle
Tomato Mozzarella Flatbread
Stuffed Mushrooms
Assorted Chicken Wings
26.00

Networking Seasonal Fresh

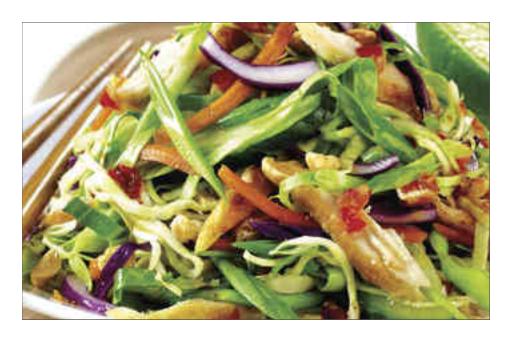
Seasonal Fresh Fruits Display International Cheese Display Crudit s Pineapple Meatballs Petite Crab Cakes with R moulade Hummus and Pita Bread 30.00

Time for a Party

Cheese Display
Crudit s
Zesty Dips & Spreads
Petite Crab Cakes with R moulade
Jumbo Fried Shrimp with Cocktail and Tartar Sauce
Assorted Flatbread Pizzas
Chef s Choice Sweet Dessert
44.00

COURTYARD® Marriott

DINNER





Italian Buffet

Minestrone Soup Classic Caesar Salad Garlic Bread Zucchini and Squash Medley Choice of Two Entr es: Marinara Rigatoni Chicken with Lemon Butter Sauce Vegetarian or Meat Lasagna Mushroom Rigatoni Cannoli 22.00

Taste of Carolina

Seasonal Greens Salad with Dressings Pulled Pork BBQ and Rolls Southern Fried Chicken Baked Three Cheese Rigatoni Pasta Potato Salad, Cole Slaw, Hush Puppies Peach Cobbler or Banana Pudding 22.00

South of the Border

Tortilla Soup Seasonal Greens Salad with Dressings Spanish Pasta Salad Flour Tortillas Black Beans, Spanish Rice Chicken and Beef Fajitas with Salsa, Guacamole Sour Cream, Tomatoes, and Shredded Cheese Churros 20.00

Ball Park Buffet

Whole Beef Hamburgers & Jumbo Hot Dogs Served on Warm Buns Toppings include: Cheese, Lettuce, Tomato, Coleslaw Sliced Onions, Ketchup, Mayonnaise and Mustard Served with Potato Salad, Baked Beans & Potato Chips Chocolate Chip Cookies 18.00

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ADDITIONAL INFORMATION

o Meeting/Banquet Room Use

When renting meeting space at the Courtyard Chapel Hill it includes but not limited to the following items: Tables, Linens, Chairs, Natural Lighting, Controlled Thermostat, Music, China, Flatware, and Glassware.

o Guarantee

It is a requirement that the Sales office be notified of the exact number of guests five working days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged regardless of the number of attendees. If we have not received your final number we will consider your minimum attendee numbers given at the time of booking to be your guarantee.

o Cancellation Policy

To avoid being charged the full amount of your event; written cancellation must be received 30 business days prior to event.

o Service Charge

All food and beverage is subject to a twenty two percent (22%) taxable service charge plus applicable tax. Prices for Food θ Beverage guaranteed at 45 days prior to date of function

o Billing

Payment commitment is required prior to the signing of all Banquet Event Orders.