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Courtyard by Marriott St. John's Newfoundland



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

Courtyard by Marriott St. John's Newfoundland





breakfast

Coffee & Muffins Buffet | 10

A cold buffet-style selection of freshly baked muffins served with butter and our house-made preserves. Freshly brewed coffee, decaffeinated coffee, and a selection of teas.

Continental Breakfast Buffet | 16

A cold buffet-style selection of freshly baked muffins and Danishes, served with a platter of freshly cut fruit, yogurt, bottled orange, apple & cranberry juices along with freshly brewed coffee, decaffeinated coffee, and a selection of teas.

Express Breakfast Buffet | 18

Hot buffet-style service includes freshly cracked scrambled eggs, bacon, sausage and hash browns. Toast served with house-made preserves, bottled orange, apple & cranberry juice along with freshly brewed coffee, decaffeinated coffee, and a selection of teas.

Premium Breakfast Buffet | 31

Cold selections include freshly baked muffins, Danishes, croissants, yogurt, and freshly cut fruit served with bottles of orange, apple & cranberry juice.

Hot selections include freshly cracked scrambled eggs, bacon, ham, and sausage served with freshly brewed coffee, decaffeinated coffee, and a selection of teas.



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breaks

Nutrition Break | 10

Granola bars, nutrition bars, and a platter of freshly cut fruit served with bottled water, orange, apple & cranberry juice along with freshly brewed coffee, decaffeinated coffee, and a selection of teas.

Cookie Monster | 8

A platter of assorted freshly baked chocolate chip, oatmeal raisin, and double fudge cookies served with hot chocolate, freshly brewed coffee, decaffeinated coffee, and a selection of teas.

Fresh Inspiration | 10

A platter of freshly cut vegetables served with house-made hummus and a side of whole pita bread. Bottled water, orange, apple & cranberry juice along with freshly brewed coffee, decaffeinated coffee and a selection of teas.

Simply Satisfying | 10

A platter of assorted freshly baked muffins served with butter and house-made preserves along with freshly brewed coffee, decaffeinated coffee, and a selection of teas.



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breaks

Snacks | per person

Assorted Cookies (1 dozen)	13.00
Assorted Pastries	4.50
Assorted Dessert Squares	4.50
Fresh Fruit Platter	5.00
Add Light Yogurt Dip	1.25
Fresh Veggie Platter with Light Dip	5.00
House-made Hummus & Pita Tray	8.25
Granola & Yogurt Parfait	9.50
Cheese Platter with Crackers	9.00

Beverages | per person

Coffee & Tea Service	3.50
Pepsi Products	3.00
Bottled Water	2.25
Bottled Fruit Juice	3.25



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lunch

Classic Buffet | 18

Chef's daily inspiration soup or fresh green salad with house-made balsamic or citrus vinaigrette. An assortment of freshly prepared sandwiches and wraps including deli-style ham, house-roasted beef and turkey breast, grilled vegetable, and egg salad.

Fresh Express Buffet | 22

Marinated tender chicken breast and fresh assorted vegetables, stir-fried with a light teriyaki sauce. Served with steamed rice and a fresh salad with house-made citrus or balsamic vinaigrette.

Home Style Buffet | 23

Chef's famous Caesar salad with house-made roasted garlic dressing and our home style lean ground beef and cheese lasagna. Served with toasted baguette.

Mixed Grill Buffet | 27

Fresh grilled salmon and pan-roasted chicken breast, roasted potatoes, and grilled vegetables with balsamic reduction. Served with pasta salad and fresh green salad with house-made citrus or balsamic vinaigrette.



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lunch

The St. John's Special | 18

Our classic beer-battered fresh cod served with our hand-cut frites and house-made citrus tartar sauce.

The Fusion | 20

Asian-style marinated grilled pork tenderloin served with a sesame-ginger noodle salad.

The Bistro | 30

Bistro-style steak frites.
Grilled striploin served with our hand-cut frites, garlic aioli and a classic bordelaise sauce.

Dessert Selection | per person

Dessert Squares	4.50
Chocolate Layer Cake	5.50
Cheesecake	5.50
Fresh Fruit with Yogurt Dip	6.00



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dinner

The Water Street | 45

Appetizer | choice of one
Chef's daily inspiration soup

Caesar salad with house-made roasted garlic dressing

Entree | choice of one
Grilled fresh Atlantic salmon with toasted quinoa and bistro-style lemon caper sauce

Asian marinated grilled pork tenderloin with a sesame-ginger noodle salad

Pan-roasted supreme of chicken with garlic mash, sauteed fresh vegetables, and herb & garlic jus

Dessert | choice of one
Pear gingerbread with French vanilla ice cream

Decadent chocolate layer cake



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dinner

The Duckworth Street | 50

Appetizer | choice of one
Newfoundland seafood chowder

Boston Bibb salad with blue cheese dressing,
spiced pecans, and dried cranberries

House-made branded chicken liver pate with
crisp crostini and fruit jelly

Entree | choice of one
Pan-fried fresh cod with roasted baby
potatoes, sauteed seasonal vegetables, and
mustard caper sauce

Grilled 6 oz beef striploin with hand-cut frites,
garlic aioli, and classic bordelaise sauce

Roasted supreme of chicken with garlic mash,
sauteed seasonal vegetables, and herb & garlic
jus

Dessert | choice of one
Classic creme brulee

White & dark chocolate bread pudding with
Irish cream sauce



Courtyard by Marriott St. John's Newfoundland





dinner

The Capital Surf & Turf Buffet | 77
Fresh steamed Atlantic lobster and
oven-roasted prime AAA beef, served with
sauteed fresh market vegetables, roasted
potatoes, and sumptuous au jus

Accompanied by toasted baguette
and your choice of two fresh salads:

Artisan mixed greens

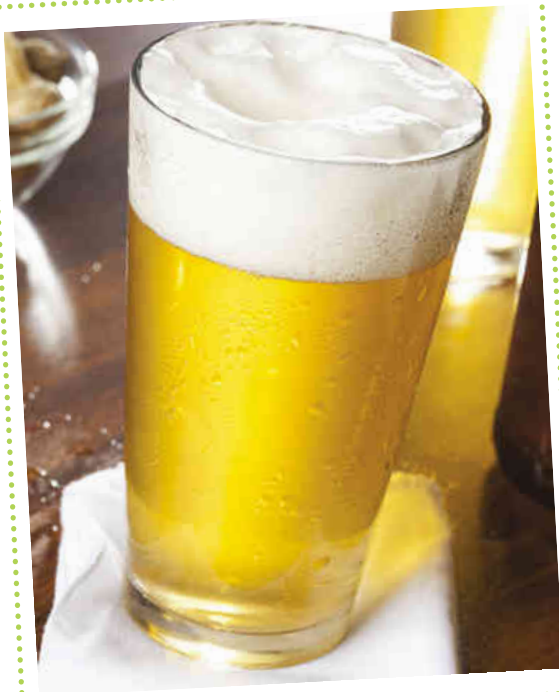
Caesar

Healthy quinoa

Mediterranean-style orzo pasta

Finished with a Newfoundland berry
cheesecake

Note: When Atlantic lobster is not in season we
substitute a generous brochette of grilled fresh
scallops and shrimp



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considerations

Food and Beverage

Courtyard by Marriott St. John's reserves the exclusive right to serve food & beverage within the premises.

Event Guarantees

We ask that you advise the hotel of your menu selections 14 days prior to the function date. The hotel requires a guaranteed number of guests attending the function 72 hours prior to the event. Charges will be based on the guaranteed number or the actual number of people served, which ever is greater.

Cancellation

Cancellation of an event space within 15-30 days prior to the event will result in a charge of 50% of the event room rental fee; cancellation within 14 days prior to the event will result in a charge of 100% of the event space rental fee.

Cancellation of Food and Beverage service within 3-7 days prior to the event will result in a charge of 50% of the anticipated Food and Beverage. Cancellation of Food and Beverage service within 72 hours of the event will result in a charge of 100% of the anticipated Food and Beverage. All cancellations must be received in writing.

Taxes and Service Charges

All prices are exclusive of applicable taxes and service charges. The following charges will apply to the final bill:

Food & Beverage	13% HST; 16% Service Charge
Meeting Room Rental	13% HST

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