



We Bring the Space, You Bring the Inspiration



*Take Your First Step Down the Aisle
With Us*



Courtyard Charlotte Fort Mill
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Fort Mill, SC 29715
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www.marriott.com/clfft

COURTYARD[®]
Marriott[®]
Charlotte Fort Mill

Your Dream is our Muse

Your Vision is our Goal

One of the most memorable and special days in your life, is your wedding day. At the Courtyard Fort Mill, our experienced and professional events team, will meet and exceed your expectations to make your wedding a day you will never forget.

Located in beautiful Fort Mill, SC, The Courtyard by Marriott offers the perfect venue for your wedding.

Our brand new hotel offers over 4,000 sq. feet of unparalleled event space, as well as fresh on-site catering.

Be sure to impress the most discerning guests with a variety of amenities to fulfill all of your wedding desires.

*Kick Back and Relax
So You Can Breathe in the Beauty and Love
Of This One Special Day*



*Let our Experienced Planners
Start Making Dreams Come True*



Frequently Asked Questions

Q: May we host the wedding ceremony at the hotel?

A: Yes. Rental fees vary depending on availability, time of year, number of guests, etc. and we suggest that you make arrangements for a certified Wedding Director and Officiant to facilitate the wedding program.

Q: We are expecting many out of town guests. Is it possible to reserve a group of hotel rooms to accommodate them and what is the cost? Do our guests receive a discount? How does this work?

A: Yes. A courtesy room block may be arranged with your event. The discounted hotel room rates for your block vary; depending on the hotels availability and the time of year. After we have received your contract, you will receive instructions to send to your out of town guests detailing their hotel room rate and how to make reservations.

Q: Does the hotel provide complimentary shuttle service?

A: No. This is not a service we're able to provide. Contact information of local transportation vendors can be found on our Preferred Vendor page.



Q: May we bring our own food or use an outside caterer?

A: As a full service operation, all food items must be supplied and prepared by the hotel. In accordance with the SC Health Department regulations and the risk of food borne illness, food may not be brought in from outside the hotel nor taken from the hotel premises after it has been served. An exception to this rule is made for your wedding cake, which may be provided by a licensed baker of your choice. If you choose a menu located in our wedding packages, our cake cutting and serving fee is included. If you choose a menu not located in our wedding packages, our cake cutting and serving fee is \$50.00.

Q: May we bring in our own alcoholic beverages?

A: As a full service operation, and in compliance with SC State Alcohol Beverage regulations, the hotel must provide, as well as serve, all alcoholic beverages.

Q: How much does my wedding reception cost? Is there a minimum we must pay to host our event?

A: Minimum Food & Beverage requirements and/or room rentals will be assessed by the Sales & Catering Department and are determined by the anticipated size of your event, date and duration of time the event is scheduled.

Q: How much is my deposit and how do we pay for our event?

A: The initial non-refundable security deposit is 20% of the Food & Beverage Minimum plus any room rental fees and is due with a signed contract. The final balance is due 3 business days prior to your scheduled event based on the guaranteed number of guests in attendance.

Q: When do I need to notify the hotel with the final number of guests attending?

A: Your final guarantee is due 3 business days prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guarantee count. If guests exceed the guarantee, appropriate charges will be incurred. If no guarantee is received, the original expected number on the most recent Banquet Event Order will be used.

Q: What are the applicable tax and service charges?

A: 22% service charge, 7% state tax on non-food items, and 9% state tax on all food. There is a 14% state tax on alcohol.

Q: Can I provide gift bag delivery for my guests staying at the hotel?

A: Yes! Please make an appointment with the Catering Manager and bring gift bags to the hotel 48 hours prior to your guest's arrival along with any other materials the hotel will store. We will be happy to distribute the gift bags to your guests at check-in.

Q: May I provide my own décor?

A: Yes! Any special décor, such as upgraded linens or centerpieces, may be consulted with the Catering Manager, or provided by a vendor of your choice. As a policy of the hotel, all vendors contacted by our client's must follow the hotel's procedures at all times, including appropriate times to set-up and strike your event, loading dock hours, fire codes, noise limitations, etc. Contact names must be given to the Catering Manager for each vendor. The hotel will not be responsible for any items brought into the hotel by outside vendors. The hotel also does not provide any setup on teardown of items not provided by the hotel.

Q: Are there any miscellaneous charges?

A: There may be additional charges to consider when planning your wedding. These charges may include, but are not limited to: children's meals and vendor's meals for your band, photographer, DJ, power and extra staging for band set-up, dance floor rental, etc.



Hors D'oeuvre Buffets

Silver Hors d'oeuvre Buffet

\$44.00 per person

- Artisan Fruit and Cheese with Crackers and Crostini
- Vegetable Crudité with Ranch
- Choice of 3 Hot or Cold hors d'oeuvres

Gold Hors d'oeuvre Buffet

\$49.00 per person

- Artisan Fruit and Cheese with Crackers and Crostini
- Vegetable Crudité with Ranch
- Choice of 5 Hot or Cold hors d'oeuvres

Platinum Hors d'oeuvre Buffet

\$48.00 per person

- Artisan Fruit and Cheese with Crackers and Crostini
- Vegetable Crudité with Ranch
- Choice of 3 Hot or Cold hors d'oeuvres
- Choice of 1 Action Station
(Chef Attendant Fee Included)

Platinum Romance

Hors d'oeuvre Buffet

\$56.00 per person

- Artisan Fruit and Cheese with Crackers and Crostini
- Vegetable Crudité with Ranch
- Choice of 4 Hot or Cold hors d'oeuvres
- Choice of 2 Action Stations
(Chef Attendant Fee Included)



Hors D'oeuvres and Action Stations

A La Carte

Carving Stations

- Top Round of Beef with Horseradish Cream Sauce and Au Jus - \$8.00 per person
- Stuffed Pork Roulade with Rosemary Au Jus - \$8.50 per person
- Prime Rib with Horseradish Cream Sauce and Au Jus - \$11.00 per person (\$4.50/person upcharge if using in Hors d'oeuvres buffets on previous page)

Pasta Station

\$23.50 per person

- Choice of 2 Pastas
 - Penne, Bowtie, Rigatoni, Linguini, Spaghetti
- Choice of 2 Sauces
 - Alfredo, Marinara, Pesto Cream, Vodka Tomato Cream, Roasted Garlic and Oil

A \$50.00 Chef Attendant Fee is required for All Action Stations

Hot Hors D'oeuvres

Prices based on 50 pieces

- Beef Wellingtons - \$206.00
- Bacon Wrapped Scallops - \$189.00
- Beef Kabobs with Peppercorn Cream Sauce - \$138.00
- Mini Chicken Quesadillas with Chipotle Cream - \$145.00
- Santa Fe Chicken Egg Rolls with Chipotle Cream - \$130.00
- Mini Jumbo Lump Crab Cakes with Spicy Remoulade - \$107.00
- Mini Pork Sliders with Tomato BBQ Sauce - \$95.00
- Spring Rolls with Sweet Thai Chili Sauce - \$79.00
- Mini Vegetable Quesadillas with Mango Salsa - \$85.00
- Shrimp and Grit Shooters with Cajun Cream Sauce - \$65.00
- Caprese Pinwheels with Balsamic Reduction - \$73.00
- Mini Pecan Chicken Tenders with Honey Mustard - \$87.00
- Mini Meatballs - \$42.00

Cold Hors D'oeuvres

Prices based on 50 pieces

- Tortellini Antipasto Skewers - \$103.00
- Shrimp Cocktail with Cocktail Sauce and Lemon Wedges - \$110.00
- Smoked Salmon Pinwheels - \$104.00
- Spinach and Artichoke Phyllo Cups - \$78.00
- Southwest Chicken Salad on Tortilla Chips - \$73.00
- Bruschetta, Feta Crostini - \$59.00
- Herb Goat Cheese Cucumbers - \$49.00



Silver Package

Buffet meal including 1 salad, artisan rolls and butter, 2 accompaniments, and 1 or 2 entrees. Sweet and Unsweetened Iced Tea as well as Regular and Decaf Starbucks® Coffee are included

- One Entrée Buffet: \$46.00 per person
- Two Entrée Buffet: \$56.00 per person

Make this package a plated meal for an additional \$2.00 per person

Salad Selection (choose 1)

- Garden Salad Bar to include Mixed Garden Greens, Tomatoes, Cucumber, Red Onion, Carrots, Shredded Cheese, Croutons and dressing choices of Ranch or Balsamic Vinaigrette
- Caesar Salad Bar to include Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing

Accompaniments (Choose 2)

- Garlic Roasted Haricot verts
- Roasted Seasonal Vegetables
- Sautéed Bacon & Brussel Sprouts
- Baked Mac & Cheese
- Vegetable Wild Rice
- Garlic Mashed Potatoes



Entrees (Choose 1 or 2)

- Roasted Pork Loin with Fresh Herb and Mustard Glaze
- Chicken Scaloppini with White Wine, Garlic, and Butter Sauce
- Chicken Caprese stuffed with Mozzarella, Basil, and Tomato with Balsamic Reduction
- Cajun Style Shrimp and Grits
- Seasonal White Fish En Papillote with Mango Chutney
- Roast Beef with Rosemary Au Jus

Gold Package

Buffet meal including 1 salad, artisan rolls and butter, 3 accompaniments, and 1 or 2 entrees. Sweet and Unsweetened Iced Tea as well as Regular and Decaf Starbucks® Coffee are included

- One Entrée Buffet: \$50.00 per person
- Two Entrée Buffet: \$60.00 per person

Make this package a plated meal for an additional \$2.00 per person

Salad Selection (choose 1)

- Garden Salad Bar to include Mixed Garden Greens, Tomatoes, Cucumber, Red Onion, Carrots, Shredded Cheese, Croutons and dressing choices of Ranch or Balsamic Vinaigrette
- Caesar Salad Bar to include Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing
- Caprese Salad with Fresh Mozzarella, Tomatoes, Basil, and Balsamic Vinaigrette

Accompaniments (Choose 3)

- Garlic Roasted Haricot verts
- Roasted Seasonal Vegetables
- Sautéed Bacon & Brussel Sprouts
- Grilled Asparagus
- Broccolini with Bruschetta Tomatoes
- Creamy Orzo
- Vegetable Wild Rice
- Garlic Mashed Potatoes



Entrees (Choose 1 or 2)

- Pork Medallions with Fresh Sage and Peach Glaze
- Chicken Scaloppini with White Wine, Garlic, and Butter Sauce
- Chicken Caprese stuffed with Mozzarella, Basil, and Tomato with Balsamic Reduction
- Chicken Bianco with Prosciutto and a Mushroom Cream Sauce
- Seared Salmon Filet Poached in White Wine and Butter
- Seasonal white Fish En Papillote with Mango Chutney
- Beef Roulade Stuffed with Spinach, Mushroom, Sundried Tomato, and Parmesan Cheese
- Braised Short Ribs

Platinum Package

Buffet meal including 1 salad, 1 soup, artisan rolls and butter, 3 accompaniments, and 1 or 2 entrees. Sweet and Unsweetened Iced Tea as well as Regular and Decaf Starbucks® Coffee are included

- One Entrée Buffet: \$55.00 per person
- Two Entrée Buffet: \$65.00 per person

Make this package a plated meal for an additional \$2.00 per person

Salad Selection (choose 1)

- Garden Salad Bar to include Mixed Garden Greens, Tomatoes, Cucumber, Red Onion, Carrots, Shredded Cheese, Croutons and dressing choices of Ranch or Balsamic Vinaigrette
- Caesar Salad Bar to include Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing
- Baby Spinach Salad with Goat Cheese, Mixed Nuts, and Warm Bacon Vinaigrette
- Caprese Salad with Fresh Mozzarella, Tomatoes, Basil, and Balsamic Reduction

Soup Selection (choose 1)

- Tomato Bisque
- Pasta Fagioli
- Spinach Parmesan
- Hearty Potato

Accompaniments (Choose 3)

- Garlic Roasted Haricot Verts
- Roasted Seasonal Vegetables
- Sautéed Bacon & Brussel Sprouts
- Grilled Asparagus
- Broccolini with Bruschetta Tomatoes
- Creamy Orzo
- Vegetable Wild Rice
- Garlic Mashed Potatoes



Entrees (Choose 1 or 2)

- Pork Medallions with Fresh Sage and Peach Glaze
- Chicken Scaloppini with White Wine, Garlic, and Butter Sauce
- Chicken Bianco with Prosciutto and a Mushroom Cream Sauce
- Dijon Crusted Salmon Filet
- Grilled Swordfish with a Roasted Tomato and Caper Beurre Blanc
- Braised Short Ribs
- 4oz. Filet Mignon with a Peppercorn Cream Sauce
- 6 oz. Ribeye Steak with Fresh Herbs and Butter

Platinum Romance Package

The Platinum Romance Package includes the following wedding enhancements:

- Complimentary Bartender for your Cocktail Hour and Reception
- Complimentary Dance Floor
- Complimentary Place Card Service
- Champagne and Sparkling Cider Toast
- Complimentary Projector and Screen

Buffet meal including 1 salad, 1 soup, artisan rolls and butter, 3 accompaniments, and 1 or 2 entrees. Sweet and Unsweetened Iced Tea as well as Regular and Decaf Starbucks® Coffee are included

- One Entrée Buffet: \$65.00 per person
- Two Entrée Buffet: \$75.00 per person

Make this package a plated meal for an additional \$2.00 per person

Salad Selection (choose 1)

- Garden Salad Bar to include Mixed Garden Greens, Tomatoes, Cucumber, Red Onion, Carrots, Shredded Cheese, Croutons and dressing choices of Ranch or Balsamic Vinaigrette
- Caesar Salad Bar to include Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing
- Baby Spinach Salad with Goat Cheese, Mixed Nuts, and Warm Bacon Vinaigrette
- Caprese Salad with Fresh Mozzarella, Tomatoes, Basil, and Balsamic Reduction



Soup Selection (choose 1)

- Tomato Bisque
- Pasta Fagioli
- Spinach Parmesan
- Hearty Potato

Entrees (Choose 1 or 2)

- Pork Medallions with Fresh Sage and Peach Glaze
- Chicken Scaloppini with White Wine, Garlic, and Butter Sauce
- Chicken Caprese stuffed with Mozzarella, Basil, and Tomato with Balsamic Reduction
- Chicken Bianco with Prosciutto and a Mushroom Cream Sauce
- Dijon Crusted Salmon Filet
- Grilled Swordfish with a Roasted Tomato and Caper Beurre Blanc
- Seasonal White Fish En Papillote with Mango Chutney
- Beef Roulade Stuffed with Spinach, Mushroom, Sundried Tomato, and Parmesan Cheese
- Braised Short Ribs
- 6oz. Filet Mignon with a Peppercorn Cream Sauce
- 8 oz. Ribeye Steak with Fresh Herbs and Butter

Accompaniments (Choose 3)

- Garlic Roasted Haricot verts
- Roasted Seasonal Vegetables
- Sautéed Bacon & Brussel Sprouts
- Grilled Asparagus
- Broccolini with Bruschetta Tomatoes
- Creamy Orzo
- Vegetable Wild Rice
- Garlic Mashed Potatoes

Bar Packages

Hosted Bar Package

Charges are by the person for 1 hour, based on guaranteed attendance. Pricing for additional hours below

❖ Cocktails, Beer, Wine and Soft Drinks

- Premium Brands - \$24.00 per person
 - Absolute Vodka, Captain Morgan's Original Rum, Tanqueray Gin, Johnnie Walker Black, Makers Mark, Crown Royal, and 1800 Silver.
- House Brands - \$21.00 per person
 - Smirnoff Vodka, Bacardi Rum, Gordons Gin, Dewar's White Label, Jim Beam White Label, Canadian Club blended whiskey, and Jose Cuervo Especial.
- \$7.50 per person for each additional hour

❖ Beer, Wine, Champagne and Soft Drinks - \$16.00 per person

- \$7.25 per person for each additional hour

Hosted Bar A La Carte

Premium Brands - \$8.00 each

House Brands - \$7.00 each

Domestic Beer - \$4.50 each

Imported/Craft Beer - \$5.50 each

House Wine - \$8.50 each

Bottled Water - \$3.50 each

Soft Drinks - \$3.50 each

Cash Bar A La Carte

Premium Brands - \$9.50 each

House Brands - \$8.50 each

Domestic Beer - \$6.00 each

Imported/Craft Beer - \$7.00 each

House Wine - \$10.00 each

Bottled Water - \$4.00 each

Soft Drinks - \$4.00 each



Wedding Enhancements

All of our Wedding Packages include the following:

- Room set-up including high-boys, banquet tables, head table, cake table, & guest book podium
- Floor Length Ivory linen and Ivory Napkins
- Rustic Lantern and Candle Centerpieces
- Complimentary Cake Cutting and Serving
- Complimentary Bartender for up to 4 hours
- 1 Complimentary Projector and Screen
- Menu tasting for 2 guests
- Discounted group block for out of town guests
- Complimentary customized booking webpage for out of town guests
- Complimentary Iced Tea and Starbucks® Coffee
- Marriott Reward Points for Catering and Guest Rooms (up to 50,000 points)

Enhance your Wedding with the following additions:



Place Card Service

Hotel or host provided place cards can add a touch of elegance and formality to your wedding reception.



Pre-assigned Seating Example



Pre-selected Entrée Example

Place cards are required for plated meals with pre-selected entrees and may be provided by the hotel or the host

Courtyard Provided Place Card Service- \$1.50 per card



Champagne and Sparkling Cider Toast - \$7.00 per person



Candy Station with Assorted and Color Coded Candies - \$7.00 per person



Dance Floor - \$200.00



Preferred Vendors

The list below is for convenience and to serve as a guide of assistance with your event planning. We do not require you to use the vendors outlined below, however we do encourage you to refer to them as they provide consistent, high quality service/products

Bakeries

- Ella's Celestial Cakes – (704)258-1209
www.ellascelestialcakes.com
- Cupcrazed – (803)396-7372
www.cupcrazed.com

Event Rentals (Specialty equipment, Lighting, Linen, Etc.)

- Ribald Farms – (803)328-2266
www.ribaldfarms.com
- Gala Affairs – (803)324-8113
www.galaaffairs.com

Event Planners

- ABT Wedding & Event Planning – (803)572-4250
www.abtplanning.com
- Sweet Karoline Events – (540)369-4672
www.sweetkarolineevents.com

Entertainment (DJs, Bands)

- Split Second Sound – (704)907-9507
www.splitsecondsound.com
- Elite Entertainment – (803)366-1771
www.elitedj.com

Florist

- Ribald Farms – (803)328-2266
www.ribaldfarms.com
- The Flower Diva, Inc – (704) 907-9507
www.theflowerdiva.com

Invitations and Stationary

- Tied & Two – (803)322-99615
www.tiedandtwo.com
- Coppia Creativa – (704)604-6060
www.coppiacreativagroup.com

Officiants

- Reverend Rebecca Nagy – (704)91-5667
www.acharlotteweddingminister.com
- Heath Krueger Wedding Officiant – 704-641-5617

Photo Booths

- ShutterBooth – (704)469-8420
www.shutterbooth.com
- Carolina Selfies – (704)222-0834
www.carolinaselies.com

Photographers & Videographers

- Ashley Steffens Photography – (704)312-7735
www.ashleysteffens.com
- Photos by Jeni – (803)242-1197
www.photosbyjeni.com
- Shoeless Works, LLC – (704)743-4453
www.shoelessworks.com
- Reel Weddings – (843)360-0167
www.thereelweddings.com

Transportation

- Carolina Shuttle Service LLC – (803)547-9077
www.carolinashuttleservice.com
- Skyline Car Service – (888)885-1846
www.rideskylinecar.com