



## Downtown Providence Courtyard by Marriott





## 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**

## BREAKFAST



### Continental Breakfast

Assorted Bagels and Muffins, Butter and Cream Cheese, selection of Mini Gourmet Pastries, Fresh Sliced Fruit, Fresh Orange Juice, Cranberry Juice and Apple Juice and Starbucks Coffee and Tazo Teas  
**17.00**

### Hot Breakfast Table

Fresh Bakery Basket, Assorted Yogurts, Home Fried Potatoes, Scrambled Eggs, Crisp Bacon and Homestyle Sausage, Fresh Sliced Fruit, Assorted Fruit Juices, Starbucks Coffee and Tazo Teas  
**23.00**

### Enhancements

Cold Cereal \$2  
Assorted Fruit Yogurts \$3  
Yogurt & Berry Parfaits \$5  
Old Fashioned Oatmeal with Brown Sugar and Raisins \$4  
French Toast \$3  
Buttermilk Pancakes \$3  
Omelet Station \$6  
**Per Person**

### Enhancements

Bagels with Cream Cheese & Butter \$30  
Scones or Cinnamon Rolls \$20  
Assorted Danish, Muffins or Croissants \$25  
**Per Dozen**

## BREAKS



### Healthy Break

Sliced Fruit and Berries with Yogurt, Homemade Granola and Honey, Assorted Fruit Juices, Whole Seasonal Fruit, Bottled Spring Water

11.50

### Bakery Basket

An Assortment of Danish, Muffins, Croissants and Bagels, Butter and Cream Cheese, Whole Seasonal Fruit, Assorted Fruit Juices, Starbucks Coffee and Tazo Teas

12.00

### AM Break

Proudly Serving Starbucks Coffee, Decaffeinated Coffee, Assorted Tazo Teas

5.50

### Enhancements

Assorted Sodas and Bottled Spring Water \$4

Sliced Fresh Fruit Display \$5

Yogurt and Fresh Berry Parfaits \$5

Starbucks Coffee and Tazo Teas, Assorted Sodas, Bottled Spring Water and Assorted Fruit Juices \$11

Assorted Juices \$4

Per Person

## BREAKS



### Cookie Crunch

Homemade Fresh and Delicious Cookies and Brownies, Milk Assorted Soft Drinks, Starbucks Coffee and Tazo Teas

10.00

### Snack Bar

Assortment of Snack Bars to include Granola Bars, Oatmeal Bars, Cereal Bars and Energy Bars, Assorted Soft Drinks and Bottled Waters, Starbucks Coffee and Tazo Teas

10.50

### All Star

Freshly Baked Warm Pretzels, Honey Roasted Peanuts, Cracker Jacks, Assorted Soft Drinks, Bottled Water, Gatorade, Starbucks Coffee and Tea

11.50

### You are so Smoothie

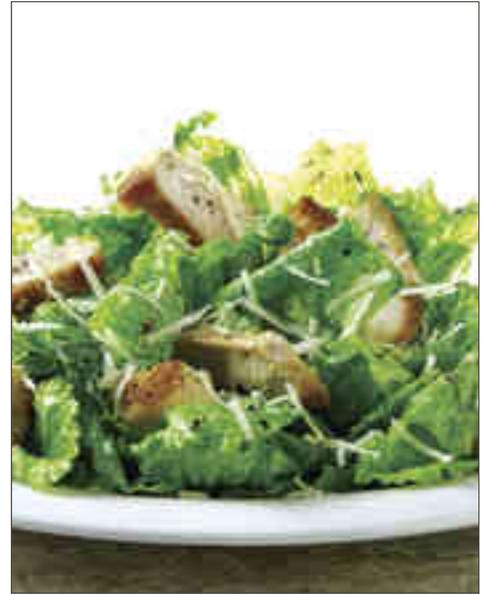
Smoothie Station: Perfectly blended banana mango and strawberry smoothies, Trail Mix and Assorted Energy Bars, Starbucks Coffee and Tazo Teas

Attendant \$35.00

If under 25 guests, \$2.50 surcharge will be added for per person.

13.00

## LUNCH



### The All Day

CONTINENTAL BREAKFAST  
Bakery Basket of gourmet pastries, Muffins and  
Bagels with Cream Cheese and Preserves  
Sliced Fresh Fruits  
Assorted Yogurts  
Fresh Orange, Apple and Cranberry Juice

MID MORNING BREAK  
Starbucks Coffee and Tea Refresh Service  
Assorted Soft Drinks and Bottled Water

AFTERNOON BREAK  
Freshly Baked Cookies  
Fresh Fruit Display  
Assorted Soft Drinks & Bottled Water  
Starbucks Coffee and Tea  
Starbucks coffee and tea  
**38.00**

### With Lunch

Add lunch to The All Day  
Choose one of the Cold or Hot Lunch Tables (see  
Lunch Tables Menus on following pages)  
**55.00**

## LUNCH



### Cold Lunch Tables

Cold Lunch Tables \$25.50

All of the below Lunch Tables include soup of the day, choice of two salads, Assorted Dessert Bars, Assorted Sodas & Bottled Waters, Coffee and Tea

#### COLD DELI BUFFET

Choose three of the following:

- Tuna Salad with Lettuce and Tomato
- Chicken Salad with Lettuce, Tomato
- Roast Beef with herb cheese, roasted red peppers, caramelized onions, lettuce and tomato
- Turkey Breast with homemade stuffing, cranberry sauce, lettuce and mayonnaise
- Grilled Chicken with pesto mayonnaise, mozzarella cheese and tomato
- Imported Ham, salami, provolone, onion, mayonnaise, lettuce and tomato

### Cold Lunch Tables

Assorted Wraps/Sandwiches

An assortment of wraps or sandwiches to include:

- Grilled Portabella Mushroom with spinach and roasted red peppers
- Smoked Turkey with bacon, lettuce, tomato and mayonnaise
- Chicken Caesar Wrap

## LUNCH



### Hot Lunch Tables

Hot Lunch Tables \$25.50

All of the below Lunch Tables include soup of the day, choice of two salads, Assorted Dessert Bars, Assorted Sodas & Bottled Waters, Coffee and tea

#### CHICKEN MARSALA

Fresh Chicken breasts baked to perfection in a Marsala sauce, served with wild rice with steamed vegetables, tossed garden salad, rolls & butter

#### CHICKEN & EGGPLANT PARMAGIANO

Chicken Parmagiano and eggplant parmigiano with penne pasta in a marinara sauce served with vegetable, garlic bread, tossed garden salad

### Hot Lunch Tables

#### SLIDER BAR

Grilled Chicken Breast and Grilled Burger Patties, Vegetarian Burger (on request)  
American cheese, Cheddar Cheese, Onions, Lettuce, Tomatoes, Pickles, Ketchup and Mustard  
Variety of Buns

Chef's choice of soups, Choice of two salads  
Assorted sodas, bottled waters, coffee and tea

## LUNCH



### Upgrade Your Assorted Wraps

Upgraded wraps \$3.00

#### TURKEY GARDEN WRAP

Smoked Turkey, Swiss cheese, bacon, cucumber, lettuce, tomato and Ranch Dressing rolled up in a Spinach Tortilla

#### GRILLED VEGGIE WRAP

Grilled Vegetables, Balsamic Portabello, Zucchini, Red Bell Peppers, Onion with Toasted Tomato Pesto and Provolone rolled up in a Spinach Tortilla

#### BEEF OR CHICKEN FAJITA WRAP

Fresh Chicken or Roast Beef with Monterey Jack Cheese and caramelized onions and peppers on a Wheat or White flour tortilla served with sour cream and salsa

### Salad Selections

#### BROCCOLI SALAD

Broccoli, Carrots, Raisins, Cheddar Cheese and Bacon in a creamy dressing

#### PASTA SALAD

Pasta with fresh herbs, Tomatoes, Peas, Red and Green Peppers in our house dressing

#### GARDEN SALAD (or CAESAR)

Mixed Greens, carrots, red cabbage, tomatoes, cucumbers, and black olives with choice of 2 dressings

#### SOUTHWEST SALAD

Black Beans, Corn, Tomatoes, and Avocado.

#### STRAWBERRY POPPYSEED SALAD

Romaine Lettuce, Fresh Strawberries and Blueberries, Mandarin Oranges, Pineapple Chunks, and Pecans in a Homemade Poppyseed Dressing

## LUNCH



### Enhanced Lunch Tables

All Enhanced Lunch Tables are served with Assorted Sodas, Bottled Waters, Starbucks Coffee and Tea

**FEDERAL HILL PLATTER \$27.00**  
Italian bread and rolls, Genoa Salami, Imported Ham, Provolone and Mozzarella Cheese, Pepperoncinis, Green and Black Olives, Roasted Red Peppers, Grille Zucchini, Grilled Summer Squash, Artichoke Hearts, Marinated Mushrooms, and a Fresh Frittata. Served with chips, pasta salad, garden salad, soup of the day, Assorted dessert bars

**LITTLE ITALY \$27.50**  
Caesar Salad, Chicken Parmesan, Italian Style Vegetables, Bowtie Pasta in a Vodka Sauce, Garlic Breadsticks, Chef Choice of Italian Pastries

### Enhanced Lunch Tables

**TEX-MEX \$27.75**  
Texas style chili with Spanish Rice and cornbread, Fajita Chicken, Beef Tacos, Cheese Quesadillas, Nacho Chips, and salsa served along side all the fixing (lettuce, tomatoes, shredded cheddar, olives, sour cream and guacamole)

**RHODE ISLAND BUFFET \$26.50**  
Baked scrod topped with cracker crumb, New England clam chowder, Stuffed Quahogs, chef's choice of vegetable.

## LUNCH



### Box Lunch

Imported Ham & Swiss Cheese  
Oven Roasted Turkey & Provolone Cheese  
Roast Beef & Herbed Cheese Spread

All Sandwiches are served on a Brioche Roll with  
lettuce & tomato  
(may substitute wraps instead of the Brioche Roll)

Sides include: Pasta Salad, Potato chips, Pickle  
Spear, a cookie and a piece of whole fruit.

20.00

## DINNER



### Plated Dinner

Priced based on a minimum 25 people. No additional Charge for two Entree Selection

All Plated Dinners include choice of Soup du Jour or Garden Salad, Chef's Choice of Starch and Vegetable, Fresh Rolls and Butter, Assorted sodas, Bottled Waters, Coffee and Tea

ROAST SIRLOIN OF BEEF \$39.00  
Red Wine and Peppercorn Demi Glaze

GRILLED FILET MIGNON \$44.50  
Filet with Bleu Cheese Crumble

ROSEMARY CHICKEN \$32.00  
Filled with Goat Cheese and Wild Mushroom Sauce

NEW ENGLAND TURKEY DINNER \$32.00  
Herb-Infused Turkey and Apple and Pear Stuffing

### Plated Dinner

BAKED STUFFED SCROD \$32.00  
Lightly Filled with Crabmeat Stuffing

ROSEMARY-CITRUS GRILLED SWORDFISH \$33.50  
With Citrus, and Herb Butter Sauce

FILET and SHRIMP PLATE \$45.00  
Petite Filet and Crabmeat Stuffed Baked Shrimp

CHICKEN and SHRIMP PLATE \$37.50  
Pan Seared Breast of Chicken with Pesto Cream Sauce, Crabmeat Stuffed Baked Shrimp

CHOOSE ONE OF THE FOLLOWING DESSERTS:  
Banana Foster over Ice Cream  
Decadent Chocolate Cake  
Vanilla Cheese Cake with Berries

## DINNER



### Simply Elegant Buffet

\$39.50

#### HORS D'OEUVRES

Sliced Fresh Fruit and Domestic and Imported  
Cheese Display  
Grilled Brushetta  
Brie and Pear Almond Filo Flower

#### DINNER OPTIONS:

(Please choose two)

Chicken Cordon Bleu  
Old Fashioned Pot Roast  
Sugarcane Baked Ham with Spiced Apples and  
Pears  
Herb Infused Roasted Turkey  
Baked Scrod  
Chicken Marsala  
Pasta Primavera with Shrimp

### Simply Elegant Buffet continued

#### SIDE DISHES

(Please Choose One)

Roasted Parmesan Potatoes  
Garlic Herb Mashed Potatoes  
Wild Rice  
Sweet Mashed Potatoes  
Apple and Pear Cornbread Stuffing

#### CHEF CHOICE OF VEGETABLES

#### DESSERT

Assorted Mini Dessert Station

Includes: Mesclun Garden Salad, Rolls & Butter,  
Coffee and Tea Service

## DINNER



### Truly Decadent Buffet

\$43.50

#### HORS D'OEUVRES

(Please choose two)

Stuffed Mushrooms

Assorted Mini Quiche

Spanakopita

Sweet Potato Coconut Chicken

Grilled Brushetta

Vegetable Spring Rolls

#### DINNER OPTIONS:

(Please Choose two)

Rosemary and Goat Cheese Stuffed Chicken with

Wild Mushroom Sauce

Pork Scaloppini with Honey Mustard

Roast Sirloin of Beef in a Red Wine and Peppercorn

Demi Glaze

Teriyaki and Ginger Salmon

Chicken Florentine

### Trlu Decadent Buffet continued

#### SIDE DISHES

(Please Choose One)

Roasted Parmesan Potatoes

Garlic Herb Mashed Potatoes

Wild Rice

Sweet Mashed Potatoes

Apple and Pear Cornbread Stuffing

#### CHEF CHOICE OF VEGETABLES

#### DESSERT

Deluxe Assorted Mini Dessert Station

Includes: Mesclun Garden Salad, Rolls & Butter,  
Coffee and Tea

## RECEPTION



### Hors D'oeuvres

Hot Hors D'oeuvres  
(50 pieces per tray)

Mini Crabcakes \$170.00  
Stuffed Mushrooms \$125.00  
Mini Beef Wellington \$170.00  
Scallops wrapped in Bacon \$155.00  
Crispy Asparagus with Asiago \$135.00  
Beef or Chicken Satay \$155.00  
Coconut Shrimp \$165.00  
Assorted Mini Quiche \$125.00  
Mini Quesadilla Trumpets \$150.00  
Brie, Pear & Almond Filo Flower \$150.00

### Hot Hors D'oeuvres continued

Crab Puffed Pastry \$160.00  
Chicken Wings (Regular, Buffalo or BBQ Honey)  
\$145.00  
Vegetable Spring Rolls \$145.00  
Macaroni & Cheese Squares \$135.00  
Marsala Chicken Pot Pie \$155.00  
Steak & Cheese Spring Roll \$130.00  
Shaved Barbeque Chicken Tartlets \$150.00

## RECEPTION



### Cold Hor D'oeuvres

Cold Hors D'oeuvres  
(50 piece per tray)  
Cherry Tomatoes Stuffed with Goat Cheese  
Bruschetta \$145.00  
Antipasto Skewers \$150.00  
Crab Salad on a Cucumber Cup \$170.00  
Shrimp Cocktail Market Price  
Assorted Finger Sandwiches \$140.00  
Antipasto Platter with Breads & Crackers \$165.00  
Thai Rice Paper Rolls \$165.00  
Summer Rolls \$150.00

### Cold Hors D'oeuvres Continued

Melon & Prosciutto Bruschetta with Basil \$180.00  
Barquette, Artichoke Puttanesca \$145.00  
Crab Rangoon \$150.00  
Crisp, Lobster & Mango \$160.00  
Southwest Steak \$145.00  
Cuban Cristo \$145.00  
Tuscan Beef \$165.00  
Flatbread, Balsamic Fig (Goat Cheese) \$145.00  
Smoked Salmon Rosette w/Capers & Cream Cheese  
on Toast Point \$170.00

## RECEPTION



### Hors D'oeuvres Stations

(serves 50 people)  
Fresh Garden Vegetable Crudites \$190.00  
International Fruit & Cheese \$195.00  
Baked Brie with Seasonal Fruit \$220.00  
Great Harvest Station (an assortment of chips & dips) \$185.00

### Enhance Your Reception

Roast Tenderloin of Beef \$235.00  
Approximately 5-6 lbs. (Serves 25-30 Guests)  
  
Honey-Glazed Baked Ham \$175.00  
Approximately 8-10 lbs. (Serves 50-60 Guests)  
  
Roast Turkey Breast \$175.00  
Approximately 12-15 lbs. (Serves about 50-60 Guests)

All are carved by a chef attendant and served with assorted rolls & appropriate condiments

## RECEPTION



### Bar Menu

Minimum of 50 guests for a portable bar

\$75.00 bartender fee for cash or hosted bar in private meeting space

Hosted Bars are charged by the drink  
Cocktail service is available to groups under 50 guests

Cocktail server fee is \$45.00

## RECEPTION



### Stations

PASTA STATION \$15.50 per person

Choice of Two Pastas:

Penne  
Farfalle  
Tortellini  
Cheese Ravioli

Choice of two sauces:

Pink Vodka  
Marinara  
Alfredo

Ham, Grilled Vegetables, Spinach, Peas,  
Mushrooms, Red Peppers, Onions, Olives, Baby  
Shrimp, Artichoke Hearts and Fresh Mozzarella  
Cheese

Pasta station is accompanied by fresh breads, rolls  
and grated Parmesan Cheese

## RECEPTION



### Bar Menu Continued

HOUSE BRANDS \$7.50 per drink

VODKA  
Absolut  
Stoli  
Smirnoff

GIN  
Beefeater  
Tangeray

SCOTCH  
Dewars  
Johnnie Walker Red  
J&B

RUM  
Bacardi Silver  
Captain Morgan

### Bar Menu Continued

BOURBON  
Jim Beam  
Jack Daniels

WHISKEY  
Seagram's Seven  
Canadian Club

CORDIALS \$8.50 per drink  
Bailey's  
Amaretto DiSaronno  
Sambucca Romana

## RECEPTION



### Bar Menu Continued

#### HOUSE WINES

Beringer Stone Cellars I \$24.00 per bottle or \$6.50  
per glass  
Chardonnay  
Merlot  
White Zinfandel

#### PREMIUM WINES

Mondavi Collection I \$34.00 per bottle or \$8.00 per  
glass  
Chardonnay  
Merlot

Cavit I \$24.00 per bottle \$6.75 glass  
Pinot Grigio

### Bar Menu Continued

Domestic Beer I \$5.50 per bottle  
Budweiser  
Coors Lite

Imported Beer I \$6.00 per bottle  
Heineken  
Amstel Lite  
Blue Moon  
Sierra Nevada Pale Ale

Soda/Juice/Water I \$3.50 per drink  
Assorted Sodas, Juices & Bottled Water

## TECHNOLOGY



### **Audio Visual Services**

#### PROJECTORS

LCD Projector \$150.00

#### PROJECTION SCREENS

Tripod 6' x 6' \$35.00

Tripod 8' x 8' \$45.00

#### AUDIO EQUIPMENT

Podium with Microphone Comp.

Wireless Lavalier Microphone \$100.00

#### MEETING ACCESSORIES

Skirted Audio Visual Cart with Power Supply

Complimentary

Flipcharts Easel/Pad/Marker \$35.00

Multi Outlet Power Strip \$10.00

Display Easel \$15.00

#### PHONE SERVICES

Speaker Phone \$45.00

### **Audio Visual continued**

**INTERNET ACCESS- wired & wireless complimentary**



## ADDITIONAL INFORMATION

- All menu prices are subject to 22% service charge and 8% sales tax.
- All prices are quoted per person unless otherwise noted.
- The Hotel has a minimum guarantee for the following buffets (Tables) or a \$3.00 charge will be added per person:
  - Cold Luncheon Tables - minimum of 10 guests required
  - Hot Luncheon and Enhanced Luncheon Tables - minimum of 25 guests required
  - Plated Dinner and Buffets - 25 person minimum required
  - Reception Packages - minimum of 25 person required
- Room rental charges, attendant fees and miscellaneous charges are subject to Rhode Island state taxes.
- Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the hotel by customers, guests or exhibitors. All food & beverage must be purchased through the Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order (s). The Hotel reserves the right to confiscate or charge a \$300 fine for any food and/or beverage that is brought into the Hotel in violation of this policy without prior arrangement with the Sales Department.
- Food and Beverage items may not be removed from the function or taken off property.
- The guaranteed number of guests is due three business days (72 hours) prior to your function and is not subject to reduction after that time. All hotel charges will be based on the guaranteed number or the actual number served, whichever is greater.
- Prices are subject to change.