

COURTYARD®  
BY MARRIOTT

# EXPLORE OUR FLAVORS



COURTYARD® CHAPEL HILL  
100 Marriott Way | Chapel Hill, NC 27517  
919.883.0700 | [Marriott.com/RDUCH](https://www.marriott.com/RDUCH)



# BREAKFAST

## 12 SIMPLY CONTINENTAL

fresh seasonal fruit, assortment of breakfast breads, muffins, and pastries, jellies and butter, coffee, orange and apple juice, and water

## 17 DELUXE CONTINENTAL

fresh seasonal fruit and yogurt, assortment of breakfast breads, muffins, and pastries paired with jellies and butter, assortment of bagels and cream cheese, hard boiled eggs, cold cereals and milk, coffee, orange and apple juice, and water

## 20 CAROLINA BREAKFAST

fluffy scrambled eggs, biscuits with sausage gravy, crisp hickory smoked bacon or sausage patties, breakfast potatoes or grits, fresh seasonal fruit, yogurt, assortment of breakfast breads, pastries paired with jellies and butter, coffee, orange and apple juice, and water

Continental breakfast available for 10+ people.

Buffet breakfast available for 20+ people.

Less than 10, check out our Bistro menu.

## 3 STARBUCKS UPGRADE

upgrade to our freshly brewed starbucks coffee for any breakfast meal package to enhance your guests meeting experience





# BREAKFAST FOR THE SMALLER CROWD

## 14 BISTRO CHOICE BREAKFAST 1-19 PEOPLE

Comes with choice of entrée and choice of beverage: bottled water, orange juice, or grande Starbucks coffee of the day.

### ENTRÉE SELECTIONS:

#### CLASSIC FRUIT + YOGURT BOWL

greek yogurt, fresh berries, granola + honey with toasted banana bread

#### AVOCADO TOAST

evoo + lemon + flaky sea salt on multigrain toast with pickled red onions, roasted tomatoes, hard-cooked egg + lemon-dressed arugula

#### CLASSIC OATMEAL

classic with banana + candied nuts

#### BISTRO BREAKFAST SANDWICH

cage-free scrambled eggs, applewood-smoked bacon, aged white cheddar, arugula + avocado mash on a brioche roll

#### BALANCED BREAKFAST SANDWICH

scrambled cage-free egg whites, turkey breast with arugula, roasted green chile + cheddar on english muffin

#### BREAKFAST BURRITO

cage-free scrambled eggs, applewood-smoked bacon, caramelized onions, breakfast potatoes, cheddar in a tortilla with tomato salsa + avocado mash

#### LEMON BLUEBERRY RICOTTA PANCAKES

topped with blueberry reduction + whipped ricotta, vermont maple syrup

#### BANANA BREAD FRENCH TOAST

dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh bananas, whipped ricotta + candied walnuts, vermont maple syrup

# A GOOD BREAKFAST INSPIRES A GREAT MORNING



## AM / PM BREAKS

**8 CONTINUOUS BEVERAGE STATION**  
freshly brewed starbucks coffee, hot water with tazo tea, assortment of pepsi sodas, and water; replenished throughout the duration of the event (8 hour max)

**10 SUNRISE PACKAGE**  
freshly brewed starbucks coffee, orange and apple juice, basket of whole fruit, nutri-grain bars, and trail mix

**10 SWEET & SALTY BASKET**  
chef's choice of assortment of grab and go snacks such as chips, candy, nuts, and granola bars  
**UPGRADE WITH PEPSI'S - add \$3**

**13 HEALTHY MUNCHIES**  
mini pretzels, stacey's pita chips, carrots and celery sticks with hummus and ranch dressing. pure leaf teas and bottled water  
**UPGRADE WITH NAKED JUICES - add \$5**

### A LA CARTE

|                             |                 |
|-----------------------------|-----------------|
| assorted pepsi's            | \$3.00 each     |
| bottled water               | \$3.00 each     |
| infused water               | \$20 per gallon |
| iced tea                    | \$20 per gallon |
| lemonade                    | \$20 per gallon |
| starbucks coffee            | \$30 per gallon |
| chips                       | \$3 each        |
| whole fruit: bananas/apples | \$5 per person  |
| granola bars                | \$2 each        |
| bacon (2pcs)                | \$4 per person  |
| sausage (2pcs)              | \$4 per person  |
| pancakes (2pcs)             | \$3 per person  |
| assorted cereal & milk      | \$3 per person  |
| individual yogurt           | \$2 each        |
| bagels & cream cheese       | \$25 per dozen  |
| muffins platter             | \$25 per dozen  |
| omelet station              | \$5 per person  |
| station attendant fee       | \$30 per hour   |





# LUNCH

## 18 EXECUTIVE DELI PLATTER

seasonal greens salad with assorted toppings and assorted dressings, potato salad, assorted breads and rolls, platter of sliced roast beef, turkey, and ham, white cheddar, american cheese, and swiss cheese, lettuce, tomatoes, and onions, fresh baked cookies, iced tea and water

## 18 IT'S A WRAP

seasonal greens salad with assorted toppings and assorted dressings, variety of turkey club, grilled veggies, and chicken caesar in assorted tortilla wraps with potato salad and fresh baked cookies, iced tea and water

## 20 BURGER STATION

angus beef burgers and bbq chicken breasts, served with corn on the cob, french fries or sweet potato waffle fries, sautéed baby carrots and broccoli, seasonal greens salad with assorted toppings and assorted dressings, fresh baked cookies, iced tea and water

## 20 SOUTH OF THE BORDER

spanish pasta salad, flour tortillas, black beans, spanish rice, chicken and beef fajitas with salsa, guacamole, sour cream, tomatoes, and shredded cheese, chicken tortilla soup, seasonal greens salad with assorted toppings and assorted dressings and fresh baked cookies, iced tea and water

## 2 ADD-ON SOUP

Add soup to any lunch meal package. Choice of chicken noodle, chicken tortilla, tomato or minestrone.

## 1 DESSERT UPGRADE

Upgrade your dessert selection to Brownies or Lemon Bars.

## ADDITIONAL LUNCH OPTIONS

Make sure to take a look at our dinner menu for additional lunch options. We can utilize that menu for lunch as well!

Lunch buffets are for 20+ people. Please see the next page for options for parties less than 20.

# A MIDDAY REFRESH

## FOR THE SMALLER CROWDS

1-19 people

### 16 BISTRO CHOICE BOXED LUNCH

Choice of salad/sandwich, comes with piece of fruit, chips, cookie, and bottled water.

**Modern Cobb Salad:** little gems, grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, pickled red onions, gorgonzola and green goddess ranch

**Little Gems Caesar Salad with Grilled Chicken:** parmesan, olive oil toasted croutons, creamy caesar

**Green Goddess Chicken BLT:** applewood-smoked bacon, avocado mash, lettuce, pickled red onions, tomato, and green goddess ranch, stacked between toasted artisan bread

**Three-Cheese Grilled Cheese:** white cheddar, gruyere and parmesan on artisan bread

**Ham & Cheddar:** artisan bread, black forest ham, white cheddar, pickled onions, little gem lettuce, tomatoes, and mayo

**Turkey Club:** artisan bread, turkey, bacon, little gem lettuce, tomatoes, and ranch

**Chicken Caesar Wrap:** diced chicken, caesar dressing, parmesan cheese, and roasted peppers

**Roast Beef Melt:** artisan bread, roast beef, melted american cheese, lettuce, tomatoes, and aioli

**Tuna Salad Sandwich:** multi-grain bread, tuna salad with mayo, celery, and onion

**Egg Salad Sandwich:** multi-grain bread, egg salad with mayo and avocado mash

**Veggie Sandwich:** zucchini, squash, mushrooms, onions, and garlic on artisan bread

### PRE-ORDER LUNCH

Give your guests the choice of lunch. The sales team will help create a pre-order menu based off of our Bistro Menu. The team will provide the menu to your meeting attendees each morning of your meeting, with choices due by 9:30am. Then our Bistro team will deliver your lunch according to your scheduled time. Pricing is based on items added to the menu and will be pre-determined with your sales manager at the time of contract.







# LUNCH & DINNER

## 20 BONELESS HERB CHICKEN

chicken with choice of sauce: lemon butter, piccata, bbq, or marsala; mashed potatoes, mixed vegetables, and rolls, tomato soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

## 22 ITALIAN BUFFET

chicken piccata, vegetarian or meat lasagna, garlic bread, zucchini and squash medley, minestrone soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

## 22 BAKED CHICKEN PARMESAN

baked chicken parmesan, rigatoni pasta with marinara sauce, mixed vegetables, and rolls, chicken noodle soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

Dinner buffets are for 20+ people. Please see the next page for options for parties less than 20.

## 22 TASTE OF CAROLINA BARBEQUE

pulled pork barbeque and rolls, southern fried chicken, gourmet macaroni and cheese, potato salad, cole slaw, hush puppies, chicken noodle soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

## 24 LEMON PEPPER TILAPIA

tilapia with choice of sauce: white wine or lemon caper sauce; baked potato bar with sour cream, chives and butter, steamed broccoli, and rolls, tomato soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

## 25 PAN SEARED SALMON

salmon with choice of sauce: white wine, lemon caper, honey teriyaki, or au poivre; baked potato bar with sour cream, chives and butter, green beans, rolls, minestrone soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

# A MEAL BRINGS PEOPLE TOGETHER



## FOR THE SMALLER DINNER CROWDS

1-19 people

### BISTRO CHOICE DINNER

\*Includes choice of entrée and choice of bottled water or iced tea and dark chocolate + sea salt cookie

### BITES + BOARDS 17

**CRISPY BRUSSELS SPROUTS** fried brussels sprouts, parmesan + lemon, with garlic aioli

**PESTO PROSCIUTTO FLATBREAD** pesto, roasted tomatoes, ricotta + prosciutto

**MARGHERITA FLATBREAD** roasted tomatoes, basil + cheese

**GRILLED CHICKEN + BACON QUESADILLA** tomato salsa, avocado mash

**CLASSIC CHICKEN WINGS** traditional or hot honey garlic

### GREENS + GRAINS 18

**LITTLE GEMS CAESAR SALAD WITH GRILLED CHICKEN** parmesan, olive oil toasted croutons, creamy caesar

**MODERN COBB SALAD** little gems, grilled chicken, applewood-smoke bacon, hard-cooked egg, grape tomatoes, pickled red onions, gorgonzola + green goddess ranch

**MEDITERRANEAN GRAIN BOWL** grilled chicken, roasted broccolini, lemon-dressed arugula, goat cheese, tomatoes + almonds over quinoa + brown rice

### BISTRO CLASSICS 20

**THE BISTRO BURGER** gruyere, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad

**GREEN GODDESS CHICKEN BLT** applewood-smoked bacon, avocado mash, lettuce, pickled red onions, tomato + green goddess ranch, stacked between toasted artisan bread, with french fries or arugula salad

**THREE-CHEESE GRILLED CHEESE + TOMATO SOUP** white cheddar, gruyere + parmesan on artisan bread, classic tomato soup

**INDIVIDUAL CHICKEN POT PIE** roasted chicken, vegetables + herbs, topped with flaky pie crust

**VEGETABLE BAKED PASTA** roasted peppers, broccolini + tomatoes, baked with pesto cream sauce, parmesan

**ROASTED HERB CHICKEN BREAST** broccolini + lemon-dressed arugula





# APPETIZERS

## 15 ZESTY DIPS & SPREADS

guacamole, spinach dip and salsa, served with tortilla chips, pita bread, and crackers

## 25 HAPPY HOUR

cheese display  
fresh vegetable crudité  
pesto prosciutto flatbread  
pineapple meatballs  
assorted chicken wings  
crispy brussel sprouts with aioli

## 29 NETWORKING

sliced seasonal fresh fruit display  
cheese display  
fresh vegetable crudité  
petite crab cakes with remoulade  
assorted quesadillas  
hummus and pita bread

## 45 TIME FOR A PARTY!

cheese display  
fresh vegetable crudité  
zesty dips and spreads  
assorted quesadillas  
petite crab cakes with remoulade  
fried chicken bites  
vegetable spring rolls  
chef's select dessert tray

\*\*Price is per person per 2 hours of service.

# APPETIZERS

\*Price is per 50 pieces.



## COLD

- 50 MIXED NUTS (34 oz)
- 85 DEVILLED EGGS
- 100 ASSORTED WRAPS
- 105 PROSCIUTTO WRAPPED MELON
- 115 CHEESE TRAY
- 115 FRESH VEGETABLE CRUDITES
- 125 SEASONAL FRESH FRUIT DISPLAY

## HOT

- 80 CRISPY BRUSSEL SPROUTS WITH AIOLI
- 100 VEGETABLE SPRING ROLLS
- 105 PINEAPPLE MEATBALLS
- 105 MOZZARELLA CHEESE STICKS
- 105 ASSORTED CHICKEN WINGS
- 110 CHICKEN CASHEW THAI SPRING ROLLS
- 110 FRIED CHICKEN BITES
- 135 PETITE CRAB CAKES WITH REMOULADE
- 135 PESTO PROSCIUTTO FLATBREAD
- 145 BEEF HIBACHI SKEWER
- 145 BACON WRAPPED SCALLOPS





# DRINKS

- 6 DOMESTIC BEER per bottle
- 6 CRAFT/IMPORT BEER per bottle
- 7 HOUSE WINE per glass
- 9 SUPERIOR WINE per glass
- SPIRITS Pricing based upon drink selection chosen. Choice of house or superior spirits.
- 15 SPARKLING CIDER per bottle
- 24 HOUSE SPARKLING WINE per bottle
- 5 SPARKLING WINE TOAST per glass
- 45 SPARKLING WINE PUNCH per gallon
- 30 HOUSE WINE per bottle

Bars can be setup in multiple ways from cash bar to hosted bar. Hosted bars will included your selection of spirits along with assorted soft drinks and bottled waters.

Wine by the glass is based on a 6oz pour.

- 30 BARTENDER FEE  
Per bartender per hour. Bartenders are required for all bar setups. One bartender per 50 people.
- 55 CHAMPAGNE per bottle
- 12 CHAMPAGNE per glass

# SIP, SAVOR AND TOAST THE DAY



10 **BLACK CHERRY OLD-FASHIONED**  
maker's mark bourbon, demerara sugar, cherry bitters

9 **SOUTHSIDE**  
tanqueray gin, lime, sugar, mint

10 **WHISKEY BUCK**  
bulleit rye, lemon, ginger beer, angostura bitters

12 **FRENCH 77**  
st-germain elderflower liqueur, bombay sapphire gin  
lemon, prosecco

10 **COCONUT COLLINS**  
absolut vodka, lemon, coconut water

11 **FRESH MARGARITA**  
patron silver tequila, lime, cane sugar

**REGIONAL CRAFT**  
ipa, lager, pale ale, wheat

**ALWAYS AVAILABLE BEER**  
corona extra, heineken, stella artois, samuel adams  
boston lager

budweiser, bud light, michelob ultra, miller lite

## WINE SELECTION

### SPARKLING / BLUSH:

mionetto prosecco d.o.c. brut nv, italy  
a by acacia rose, usa

### WHITE:

brancott sauvignon blanc, new zealand  
clean slate riesling, germany  
tom gore chardonnay, usa  
tommasi "le rosse" pinot grigio, italy  
chateau st. jean chardonnay, usa

### RED:

alamos malbec, argentina  
clos du bois merlot, usa  
estancia cabernet sauvignon, usa  
estancia pinot noir, usa  
19 crimes red blend, australia  
crossbarn by paul hobbs pinot noir, usa  
decoy by duckhorn, usa  
robert mondavi winery merlot, usa  
franciscan cabernet sauvignon, usa





# DESSERT

Pricing is per item

- 3 VANILLA OR CHOCOLATE CHIP COOKIE
- 4 LEMON BARS
- 4 CANNOLI
- 4 CHURROS
- 4 BAKLAVA WITH CARAMEL SAUCE
- 4 BROWNIES
- 8 OLD-FASHIONED CARROT CAKE  
cream cheese frosting + candied walnuts with  
whipped ricotta
- 25 COOKIE TRAY per dozen
- 65 PEACH COBBLER serves 20
- 125 ASSORTED MINI CHEESECAKES  
platter of 50 pieces
- 125 ASSORTED DESSERT TRAY  
platter of 50 pieces  
assortment of lemon bars, mini  
cheesecakes, and brownies



# ALTERNATIVE OPTIONS

Vegetarian, Vegan, and Gluten Free options available. Please get with your meeting planner with any additional questions. A few examples are below:

Pasta with Marinara Sauce with toss salad

Black Bean Burger with sautéed mixed vegetables

Pasta with grilled vegetables and white wine sauce

Modern Cobb Salad (modified with no meat) & Tomato Soup

Mediterranean Grain Bowl (without chicken)

Little Gems Caesar Salad

Three-Cheese Grilled Cheese + Tomato Soup

Vegetable Baked Pasta with toss salad

Margherita Flatbread

\*\*Pastas can be gluten free





# MEETING SPACE

## AUDIO VISUAL MENU

### OLD WELL / BELL TOWER ROOM

Our largest meeting space, Old Well/Bell Tower is as versatile as it is spacious. This 1,150 square foot room can also be divided into two smaller meeting spaces if desired.

Features:

- Built in projector and screen, and also comes equipped with a wall-mounted whiteboard.
- Private catering and buffets can be set inside of the room.

Use of the meeting space includes complimentary use of our built-in **LCD projector and screen** in each room, whiteboard, one power strip, and HDMI or VGA connection.

- 15 **ADDITIONAL POWERSTRIPS**
- 25 **AV PACKAGE** includes power strip, extension cord and table
- 25 **FULL STANDING PODIUM**
- 25 **LAPTOP SPEAKERS**
- 40 **FLIPCHART WITH MARKERS**
- 75 **WIRED / WIRELESS MICROPHONE WITH SMALL SPEAKER**
- 75 **SPEAKERPHONE**

Additional fees may apply for long distance phone calls.

# MEETING SPACE

## CAROLINA ROOM

The most private meeting room on the property, our Carolina Room sits on its own wing of the building. This space, 693 square feet, can t medium sized groups with ease and can be set up a variety of ways.

Features:

- Built in projector and screen, and also comes equipped with a wall-mounted whiteboard.
- The pre-function area outside is a perfect place for a buffet or a registration table.



## EXECUTIVE BOARDROOM

Perfect for meetings with up to 10 attendees, our Executive Boardroom is designed with the modern amenities de-sired by today's business traveler.

Features:

- Seamlessly connect your computer to our 65 inch television to broadcast your presentation.
- Power and A/V capabilities provided through boardroom table to easily charge and broadcast electronic devices.



|  | DIM. (L X W) | AREA(FT <sup>2</sup> ) | HEIGHT | BANQ. | THTR. | CONF. | REC. | CLASS | U-SHAPE | H SQ. |
|--|--------------|------------------------|--------|-------|-------|-------|------|-------|---------|-------|
| OLD WELL / BELL TOWER                              | 50' x 23'    | 1,150                  | 10'    | 72    | 80    | 30    | 80   | 54    | 30      | 36    |
| OLD WELL   | 25' x 23'    | 575                    | 10'    | 32    | 40    | 15    | 40   | 24    | 15      | 21    |
| BELL TOWER   | 25' x 23'    | 575                    | 10'    | 32    | 40    | 15    | 40   | 24    | 15      | 21    |
| CAROLINA ROOM                                      | 32' x 22'    | 693                    | 10'    | 48    | 45    | 20    | 45   | 30    | 20      | 26    |
| EXECUTIVE BOARDROOM                                | 16' x 20'    | 320                    | 10'    | xx    | 12    | 12    | xx   | xx    | 10      | 12    |
| MEETING SPACE ADJACENT<br>TO HOTEL (FRIDAY CENTER) | 0' x 0'      | 25,000                 | 0'     | 500   | 600   | 500   | 600  | 500   | xx      | xx    |





# ADDITIONAL INFORMATION

**SERVICE CHARGE & TAX:** All charges including meeting room rental, food/beverage, and audio visual are subject to a 22% service charge and 7.5% sales tax. Subject to change at any time and without notice.

**MINIMUM ATTENDEES:** All buffet selections must require a minimum of 20 guests.

**ALCOHOL POLICY:** The Courtyard Chapel Hill offers all alcoholic beverages pursuant with the laws of the State of North Carolina. All alcoholic beverages must be provided by the hotel.

**MENU SELECTIONS:** Our menus are offered as a standard. Custom menus may be submitted for pricing and availability.

**DIETARY NEEDS:** Vegetarian, gluten free, and vegan options available upon request.

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Additional nutritional information is available upon request.

Before placing your order, please inform your meeting planner if a person in your party has a food allergy.