



COURTYARD BOSTON MARLBOROUGH YOUR MEETING. NO SMALL MATTER. 2018 MEETING/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 audio visual services, our expert staff can provide anything your event needs. We look forward to planning something together soon. - [The Courtyard® Events Team](#)



BREAKFAST

Breakfasts are based on 1.5 hours of service



QUICK START | \$10

Variety of baked breakfast pastries, assorted juices, coffee, decaffeinated coffee, and assorted teas

EXECUTIVE CONTINENTAL | \$13

Variety of baked breakfast pastries, fresh seasonal sliced fruit, assortment of yogurts & granola, assorted juices, coffee, decaffeinated coffee, and assorted teas

AMERICAN BREAKFAST TABLE | \$20

(20 Person Minimum)

Scrambled eggs, crispy bacon, link sausage, breakfast potatoes, assortment of breakfast pastries and muffins, fresh seasonal sliced fruit, assorted juices, coffee, decaffeinated coffee and assorted teas

COURTYARD BRUNCH | \$25

(25 Person Minimum)

Scrambled eggs, crispy bacon, link sausage, breakfast potatoes, assortment of breakfast pastries and muffins, fresh seasonal sliced fruit
Choice of 2 entrees:

- Breast of chicken in a white wine and lemon sauce
- New England baked scrod with cracker crumb topping
- Fettuccini broccoli alfredo

Chef's choice of vegetable and rice/potato
Chef's choice of dessert

Assorted juices, coffee, decaffeinated coffee and assorted teas

ENHANCEMENTS

- Coffee, decaffeinated coffee, assorted teas - \$50 per gallon
- Assorted bottled juices, bottled water - \$3 each
- Assorted bagels with cream cheese - \$30 per dozen
- Assorted baked breakfast pastries or muffins - \$30 per dozen
- Buttermilk pancakes, French toast or waffles - \$2 per person
- Egg sandwich on a croissant with American cheese, choice of bacon or ham - \$4 each
- Oatmeal with cream and brown sugar - \$3 per person
- Assorted individual granola bars, yogurts, whole fruit - \$2 each
- Gluten free pastries (1 week lead time required) - \$40 per dozen



LUNCH

Lunches are based on 1.5 hours of service



COURTYARD SANDWICH BOARD | \$26

(20 person minimum)

- Roast beef with garlic herb cheese spread, roasted red peppers
- Roasted turkey with bacon and chipotle mayonnaise, lettuce, tomato
- Ham and Swiss on rye with spicy mustard, pickle
- Marinated grilled vegetables with fresh mozzarella cheese

Garden salad, balsamic red potato salad, and assorted bags of potato chips

Chef's selection of dessert

Iced tea and lemonade

NEW YORK DELI TABLE | \$24

(20 person minimum)

Soup du jour, garden salad, red potato salad in balsamic vinaigrette, roast beef, turkey breast, ham, albacore tuna salad, lettuce, tomato, onion, pickles, cheddar, Swiss, pepper jack, assorted bags of potato chips, assorted breads and rolls, and appropriate condiments,

Chef's selection of dessert

Iced tea and lemonade

BUILD YOUR OWN SALAD TABLE | \$24

(20 person minimum)

Soup du jour with rolls and butter
Chopped romaine lettuce, grilled chicken, marinated flank steak, diced tomatoes, sliced cucumbers, shredded carrots, croutons, parmesan cheese, and assorted dressings

Chef's selection of dessert

Iced tea and lemonade

PIZZARIA TABLE | \$21

(30 person maximum)

Assortment of homemade pizzas (sausage, vegetarian, cheese, pepperoni)

Garden salad and balsamic red potato salad

Chef's selection of dessert

Iced tea and lemonade

WRAP UP TABLE | \$24

(20 person minimum)

Assorted wrap sandwiches to include: roast beef/cheese, turkey/cheese, ham/Swiss and albacore tuna salad

Garden salad, balsamic red potato salad and assorted bags of potato chips

Chef's selection of dessert

Iced tea and lemonade



EXECUTIVE LUNCH BUFFET | \$25/\$29

(30 person minimum)

Soup du jour

Garden salad with 2 dressings

Rolls and butter

Choice of 2 or 3 Entrée

- Marinated flank steak with caramelized shallots
- New England baked scrod with herb cracker crumbs
- Roast pork loin with apple cranberry demi
- Baked stuffed breast of chicken with cranberry cornbread stuffing with supreme sauce
- Oven roasted breast of chicken in a Marsala wine and mushroom reduction
- Fettuccini broccoli alfredo
- Stuffed green pepper stuffed with barley and herbs with a marinara sauce
- Vegetarian or meat lasagna

Chef's selection of vegetables

Chef's selection of starch

Chef's selection of desserts

Iced tea and lemonade

EXECUTIVE BOXED LUNCH | \$17

(20 person minimum)

Choice of either: roasted turkey and cheddar on bulkie roll, ham & Swiss on rye, or roast beef and cheddar on bulkie roll, pasta salad, bag of potato chips, apple, & two cookies

Bottled water or assorted soda

BISTRO CHOICE PRE ORDER LUNCH | \$16

(20 person maximum)

- Roast turkey with bacon, lettuce, tomato
- French dip - La Brea artisan roll topped with shaved roast beef, aged cheddar & dipping jus
- Asian salad -with Thai chili lime vinaigrette, cucumbers, carrots, scallions, & peanuts
- Bistro burger 8oz - Wisconsin cheddar, bacon, lettuce, tomato, Bistro Sauce
- Albacore tuna salad croissant
- Chicken Ciabatta with melted jack & hot peppers

All Bistro items are served with choice of 1 side (cole slaw, fresh fruit cup, or potato chips)

Selection of either bottled water or assorted soda

PLATED LUNCH

(20 person minimum)

(HIGHER PRICE PREVAILS FOR COMBINATION PLATES)

- Vegetable stack with portobello mushroom, eggplant, zucchini, summer squash, tomato, red onion and a lemon thyme vinaigrette-\$22
- Breast of chicken with cranberry cornbread stuffing and supreme sauce - \$24
- Lobster ravioli with diced tomato fresh basil in a tomato cream sauce - \$27
- Sesame crusted salmon with orange vinaigrette- \$27
- New York sirloin strip with sautéed mushrooms and onions -\$29

Also includes:

Dinner rolls and butter

Choice of Caesar salad or garden salad

Choice of 1 starch:

- Baked potato, served with butter and sour cream
- Oven roasted red bliss potatoes
- Seasoned rice pilaf
- Garlic mashed potatoes

Choice of 1 vegetable:

- Honey glazed carrots with dill
- Sautéed green beans
- Seasonal medley vegetables

Chef's Choice of 1 dessert

Coffee, decaffeinated coffee and assorted teas



BREAKS

Breaks are based on 1 hour of service



COOKIE BREAK | \$12

Freshly baked assorted cookies, individual milks, bottled water, assorted sodas, coffee, decaffeinated coffee and assorted teas

TAKE ME OUT TO THE BALLGAME | \$12

Warm soft jumbo pretzels with mustard, peanuts, Cracker Jacks, bottled water, assorted sodas, coffee, decaffeinated coffee and assorted teas

SALTY CRAZE | \$12

Tortilla chips with salsa, potato chips with dip, popcorn, bottled water, assorted sodas, coffee, decaffeinated coffee and assorted teas

HEALTH NUT | \$12

Individual bags of trail mix, granola bars, fresh seasonal sliced fruit with yogurt dipping sauce, bottled water, assorted sodas, coffee, decaffeinated coffee and assorted teas

SUGAR RUSH | \$12

Peanut & plain M&Ms, Swedish fish, Reese's peanut butter cups, bottled water, assorted sodas, coffee, decaffeinated coffee and assorted teas

ENHANCEMENTS

- Assorted ice cream bars - \$3 each
- Assorted baked cookies or brownies - \$30.00 per dozen
- Assorted candy bars, M&Ms, Swedish Fish, Reese's peanut butter cups - \$3 each
- Assorted soft drinks, juices and bottled water - \$3 each
- Sliced pita bread & hummus - \$6 per person
- Assorted cheese & crackers - \$6 per person
- Individual bags of chips, pretzels, popcorn - \$3 each
- Crudité with dip - \$6 per person
- Coffee, decaffeinated coffee and assorted teas - \$5 per person
- Gluten free pastries (1 week lead time required) - \$40 per dozen

Breaks are based on 1 hour of service



DINNER

Dinners are based on 1.5 hours of service



MIGHTY OAK DINNER BUFFET | \$35/\$39

(30 person minimum)

Soup du jour
Garden salad with 2 dressings or Caesar salad
Rolls and butter

Choices of 2 or 3 Entrée

- Chili rubbed swordfish with mango vinaigrette
- Marinated flank steak with caramelized shallots
- Herb rubbed pork loin with apple cranberry glaze
- Salmon topped with a creamy dill sauce
- Chicken piccata with lemon caper sauce
- Fettuccine broccoli alfredo
- New England baked scrod with herb cracker crumbs
- Sautéed chicken topped with fresh mozzarella, tomato, fresh basil, and a balsamic glaze
- Rigatoni with sausage with spinach, diced tomatoes, shaved parmesan, sliced mushrooms in a tomato cream sauce
- Slow roasted beef with a garlic demi-glaze
- Breast of chicken with cranberry cornbread stuffing and supreme sauce
- Vegetarian wellington- grilled vegetables in a puff pastry

Chef's selection of vegetables

Chef's selection of starch

Chef's selection of dessert

Coffee, decaffeinated coffee, and assorted teas

TUSCAN BUFFET | \$33/\$37

(30 person minimum)

Minestrone or Italian wedding soup
Caesar salad
Garlic bread

Choices of 2 or 3 Entrée

- Parmesan encrusted scrod with red roasted peppers and pesto sauce
- Chicken marsala with button mushrooms in a sun dried tomato cream sauce
- Traditional meat or vegetarian lasagna served with a side of marinara sauce
- Chicken and broccoli alfredo over penne pasta
- Rigatoni with marinara sauce and meatballs
- Grilled Italian sausage with peppers and onions over penne pasta

Sautéed Italian vegetables

Tiramisu

Coffee, decaffeinated coffee, and assorted Teas



SOUTHWESTERN BUFFET | \$25/\$29

(30 person minimum)

Homemade chili

Corn muffins with butter

Choices of 2 or 3 Entrée

- Cheese enchiladas
- Grilled marinated beef
- Shredded chicken
- Marinated shredded pork
- Grilled marinated shrimp (additional \$2.00)
- Taco Bar: tortilla chips, corn and flour tortillas, pico de gallo, tomato, black olives, jalapeños, shredded cheese, sour cream, green onions, shredded lettuce, and cilantro

Tex-mex rice

Fresh avocado salad with diced tomato, diced cucumber, red onion, lime juice, and olive oil

Coffee, decaffeinated coffee and assorted teas

NEW ENGLAND CLAMBAKE BUFFET | Market Price

(30 person minimum)

New England clam chowder

Corn muffins

Garden salad with 2 dressings

Steamed littleneck clams

Barbecue chicken

1.25 lb. boiled Maine lobster (one per person) with drawn butter

Baked potato

Corn on the cob

Cole slaw

Watermelon

Seasonal fruit cobbler

Coffee, decaffeinated coffee and assorted teas

PLATED DINNER OPTIONS

(20 person minimum)

(HIGHER PRICE PREVAILS FOR COMBINATION PLATES)

- Vegetable stack with Portobello mushroom, eggplant, zucchini, summer squash, tomato, red onion and a lemon Thyme vinaigrette - \$33
- Stuffed green pepper stuffed with rice, vegetables, melted cheese and marinara sauce - \$33
- Chicken francias ,chicken breast dipped in a light egg batter and sautéed with lemon -\$35
- Breast of chicken with cranberry cornbread stuffing and supreme sauce - \$35
- Baked jumbo shrimp with seafood stuffing with roasted red pepper sauce - \$39
- Lobster ravioli with diced tomato fresh basil in a tomato cream sauce - \$39
- Sesame crusted salmon with orange vinaigrette - \$39
- 8 oz. filet mignon in a red wine demi-glace or béarnaise sauce - \$45
- New York sirloin strip with sautéed mushrooms and onions - \$45

Also includes:

Dinner rolls and butter

Choice of Caesar salad or garden salad

Choice of 1 starch:

- Baked potato, served with butter and sour cream
- Oven roasted red bliss potatoes
- Seasoned rice pilaf
- Garlic mashed potatoes

Choice of 1 vegetable:

- Honey glazed carrots with dill
- Sautéed green beans
- Seasonal medley vegetables

Chef's selection of 1 dessert

Coffee, decaffeinated coffee and assorted teas



RECEPTION



HOSTED BAR

Charges based on consumption and per drink plus applicable tax/gratuity

- Call brands - \$6.50
- Premium brands - \$7.50
- Cordials - \$7.50
- House wines - \$6.50
- Domestic beer - \$5.50
- Imported/micro beer - \$6.00
- Soda or bottled water - \$3.00

CASH BAR

Per drink price, (inclusive of tax/gratuity)

- Call brands - \$8.50
- Premium brands - \$9.50
- Cordials - \$9.50
- House wines - \$8.50
- Domestic beer - \$7.00
- Imported/micro beer - \$8.00
- Soda or bottled water - \$4.00

Mimosa punch - \$75/gallon

A bar set up fee of \$75 is applicable with all bars. A bartender is required to serve all alcohol products. 1 bartender required for every 75 guests

HOUSE WINES - COPPERIDGE

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

HOUSE SPARKLING WINE

Mionetto Prosecco Brut, Treviso, Italy

CALL BRANDS

Smirnoff, Beefeater, Bacardi, Jim Beam, Seagram's VO, Dewar's & Jose Cuervo

PREMIUM BRANDS

Absolut, Tanqueray, Captain Morgan, Jack Daniels, Canadian Club, Chivas & Johnny Walker Red

CORDIALS

Kahlua, Amaretto di Saronno, Bailey's, Peachtree Schnapps, Triple Sec and Sambuca

BEER

Budweiser, Bud Light, Miller Lite, Sam Adams, Heineken, Corona & Amstel Light

PACKAGE BAR

Pricing is per person (non-inclusive) for unlimited legal consumption for the number of hours contracted.

	Call / Premium
First Hour	\$16 / \$19
Two Hours	\$21 / \$24
Three Hours	\$25 / \$28
Four Hours	\$28 / \$31
Five Hours	\$31 / \$34

HOT HORS D'OEUVRES

(PRICED PER 50 PIECE ORDER)

- Potato pancakes w/applesauce - \$100
- Vegetarian stuffed mushrooms-\$100
- Vegetarian spring rolls with sweet chili sauce-\$100
- Spanakopita-\$100
- Potato skins-\$100
- Swedish meatballs - \$125
- Italian style meatballs - \$125
- Coconut chicken with sweet and sour sauce-\$125
- Buffalo chicken tenders, bleu cheese dressing -\$125
- Miniature crab cakes with remoulade sauce -\$150
- Bacon wrapped scallops- \$150
- Coconut shrimp with sweet and sour sauce - \$150

COLD HORS D' OEUVRES

(PRICED PER 50 PIECE ORDER)

- Assorted sushi rolls – served with wasabi and pickled ginger - \$175
- Assorted finger sandwiches – either tuna, chicken, or egg - \$150
- Fruit kabobs-\$100
- Cold canapés-\$100
- Chilled shrimp cocktail - \$200

New England seafood bar – cherry stone clams, oysters on the half shell, served with cocktail sauce, horseradish, tabasco and lemon wedges

Market price and requires a 2 week lead time

CARVING STATIONS

Station prepared by a uniformed attendant. All items served with a variety of appropriate garnishes, petite rolls and condiments

- Whole roasted turkey - \$225 each (serves 30)
- Honey glazed ham - \$250 each (serves 40)
- Herb crusted roast tenderloin of beef - \$275 each (serves 30)

SOUTHWESTERN FIESTA STATION | \$11

Nachos chips with chunky salsa, crispy corn tacos and soft flour tortillas, seasoned ground beef and shredded chicken, seasoned rice, shredded lettuce, diced tomatoes, black olives, cheddar cheese, sour cream and guacamole

DISPLAY & ACTION STATIONS

(20 person minimum)

FRENCH CHEESE BOARD | \$12

Brie, Havarti with dill, smoked Gouda, imported Swiss, goat cheese in black pepper, camembert, sliced green apples, assorted crackers

FARMERS MARKET | \$9

Display of cheeses, cheddar, Swiss, pepper jack, crackers, garnished with fruits, crudités and chef's selection of dips

MEDITERRANEAN PLATTER | \$8

Hummus, olive tapenade, marinated mushrooms, assorted olives, pepperoncini, and pita chips

ANTIPASTO | \$8

Pepperoni, genoa salami, fresh mozzarella, marinated mushrooms, assorted olives, pepperoncini, roasted red peppers

PASTA ACTION STATION | \$13

Pasta prepared by a uniformed attendant Assorted pastas including tortellini and penne tossed in your choice of garlic Alfredo sauce, Marinara sauce, pesto crème sauce or garlic and olive oil. Add Italian sausage - \$2.00/ Grilled chicken - \$2.00 / shrimp - \$3.00

VIENNESE DESSERT STATION | \$11

Mini petit fours, cannoli's, crème puffs, mini eclairs, mini tiramisu, macaroons, lemon bars, mini cheesecake, fresh fruit tartlets, chocolate dipped strawberries, coffee, decaffeinated coffee and assorted teas.

CONTINENTAL COFFEE STATION | \$6

Coffee and decaffeinated coffee, hazelnut flavored syrup French vanilla flavored syrup, assorted teas, with whipped cream, orange and lemon rinds, maraschino cherries, cinnamon sticks, chocolate shavings and cane sugar

Stations and Displays are based on 1 hour of service



TECHNOLOGY



- Basic data projector
(XGA 1024 x 768 1000+lumens) - \$350
- Ballroom data projector
(XGA 1024 x 768 3000+lumens) - \$500
- 6' x 6' tripod screen - \$35
- 8' x 8' tripod screen - \$50
- 10' x 10' cradle screen - \$100
- 7' x 10' fast fold screen - \$175
- 7' x 10' dress kit - \$175
- Podium with or without wired mic - \$25
- Flip chart with pad - \$35
- Sticky pad flip chart - \$50
- Flipchart stand only - \$15
- Display easel - \$15
- White board - \$35
- Extension cord and power strip- \$25
- Laser pointer- \$50
- Black pipe and drape - \$15 per Foot
- Laptop computer - \$250
- 17" podium monitor - \$150
- 32" data monitor - \$275
- Power point remote - \$50
- 6' vga cable - \$15 / 25' vga cable - \$50

- Hardwired Internet Access - \$100 Each
- Wireless Internet Access - Complimentary
- 27" tv / video monitor- \$100
- DVD player - \$75
- Camcorder with tripod - \$125
- Wireless microphone (lavalier or handheld) - \$100
- PZM wide area mic - \$65
- 4 channel mixer - \$50
- 6 channel mixer - \$75
- Direct box - \$40
- Teleconference phone - \$125
- Powered speaker - \$75
- Ballroom speaker package - \$150
- TECHNICIAN ASSISTANCE| priced per tech
- Half day - \$250
- Full day - \$500
- Weekend half day - \$375

***AV Provided by Worcester Audiovisual –
Prices are per item per day and are subject to
change without notice. Weekly discounted
rates are available. Some items require 24
hours advanced notice.***



HOTEL INFORMATION

CATERING INFORMATION

All food and beverage prices are subject to a 12.5% gratuity, 8.5% administrative fee and 7% state sales tax. Meeting room rental, audio visual and misc. charges are subject to a 20% taxable administration fee and 6.25% sales tax. All guarantees are due 72 business hours prior to your event. If guarantee is not received by then, the expected number from the contract will become the guarantee. After this time a guarantee cannot be lowered. Raising a guarantee is subject to product availability. All meal guarantees under 20 people are subject to a \$25 labor fee.

ARRIVAL INFORMATION

- Check-in: 3:00 PM
- Check-out: 12:00 PM
- Express check-in and express checkout
- Complimentary wireless in all areas
- Complimentary on-site parking
- Function rooms have separate parking area
- 5 floors, 196 rooms, 6 suites
- 14 meeting rooms, 8,000 square feet of meeting space
- Pets allowed, non-refundable sanitation fee: 75 USD; contact hotel for details.
- This hotel has a smoke-free policy

SERVICE INFORMATION

- Dry Cleaning available
- Complimentary local calls time limit
- Full-service business center
- Phone calls: toll-free
- Safe deposit boxes, front desk
- Fitness room & Full service health club on site.
- Indoor pool with outdoor patio

GUEST ROOM INFORMATION

- Refrigerators / Coffee maker/tea service
- Individual climate control
- Alarm clock
- Luxury bedding - crisp linens, thicker mattresses, custom comforters, fluffier pillows
- Iron and ironing board
- Hair dryer
- Cable channel:
- Cable/satellite TV, CNN, ESPN, HBO
- Movies/videos, pay-per-view
- Two-line phone with voice mail

DINING INFORMATION

- Sundry/ Market
- The Bistro and Bistro Lounge - open for breakfast with full American Breakfast Buffet and dinner
Your food and beverage destination for refreshing breakfast choices in the morning. A variety of dinner and cocktail options in the evening. The Bistro also offers specialty beverages made with Starbucks coffee to help you get a jump on the day