



COURTYARD REFRESHING 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 audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



The Continental

Assorted muffins and pastries, served with chilled fruit juices, freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo tea and water.

Add assorted cereal 1.50
8.95

The Chattahoochee

Vanilla yogurt with fresh berries and crunchy granola, assorted muffins, pastries and breads with condiments. Served with chilled fruit juices, freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo tea and water.

10.95

The Dillingham

Seasonal fresh fruit, bagels with condiments, assorted muffins and pastries. Served with chilled fruit juices, freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo tea and water.

11.95

Grab & Go Breakfast

Breakfast on the go to include one muffin, seasonal fresh fruit, granola bar and bottled water prepared in a bag for your departure.

7.95

BREAKFAST



The Sunrise

Bacon or ham, egg and cheddar cheese on a croissant. Served with seasonal fresh fruit, chilled fruit juice, freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo tea and water.

12.95

All-American

Scrambled eggs, crisp bacon or country sausage, choice of grits or breakfast potatoes with peppers and onions, biscuits, seasonal fresh fruit, chilled fruit juice, freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo tea and water. Add \$1 for two meats

14.95

BREAKFAST



Whitewater Brunch

Brunch includes
Scramble Eggs, Breakfast Potatoes, Bacon, Sausage,
Assorted Pastries, Fresh Fruit Tray, Assorted Mini
Desserts, Coffee and Hot Tea, Assorted Juice

Choice of Four

Grits with Toppings, Biscuits and Gravy, French
Toast, Pancakes, Sausage or Vegetable Quiche,
Oatmeal with Toppings, Deviled Eggs, Chicken
Salad on a Mini Croissant, Mac N Cheese, Chicken
Fingers, Pasta Salad, Garden Salad
Antipasto Platter, Seasonal Vegetable Medley,
Turkey Club Slider, Bacon-Lettuce-Tomato Slider
*Shrimp and Grits, *Shrimp Cocktail, *Slow Roasted
Chicken, *Pork Loin, *Honey Ham

Pricing

Adults 27.95
Kids 10.95 (10 and under)

Carving Station \$50
Omelet Station \$50

*Chicken, Pork, Ham additional \$3 per person
*Shrimp additional \$4 per person

BREAKS



Healthy Start

Yogurt with fresh seasonal berries and crunchy granola, seasonal fresh fruit, fruit infused water, freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo tea.

9.95

Sweet Shop

Assortment of chocolate chip, peanut butter, oatmeal raisin, and sugar cookies.

13.00 per dozen

The Ballpark

Bags of assorted potato chips to include Cracker Jacks and warm soft pretzels with mustard. Served with assorted soft drinks and bottled water.

8.95

Beverage Break

All day service to include assorted soft drinks, bottled water, freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo tea.

10.95

BREAKS



Trail Mix Bar

Colorful assortment of dry cereal, mixed nuts, granola, raisins, cranberries and assorted candies to build your own trail mix. Served with fruit infused water.

9.95



Lemonade Stand

Assorted lemonades, fresh cut lemon slices and fresh berries to garnish! Served with assorted cookies

Choice of three lemonades:

Peach Mango
Strawberry
Watermelon
Blue Raspberry
Plain

10.95

BREAKS



A La Carte Beverages

Freshly Brewed Starbucks Coffee 21.95 per carafe
Assorted Fruit Juices 7.95 per carafe

Per Item

Assorted Pepsi Products 2.00
Bottled Water 2.00
Hot Chocolate 2.00
Assorted Tazo Hot Tea 2.00

Per Gallon

Sweet Tea 5.95
Unsweet Tea 5.95
Peach Tea 6.95
Lemonade 6.95
Strawberry Lemonade 7.95

A La Carte Snacks

Assorted Pastries 19.00 per dozen
Brownies 13.00 per dozen

Per Item

Assorted Granola Bars 2.00
Assorted Yogurts 2.00
Whole Fresh Fruit 1.00
Bagels with Condiments 1.50
Oatmeal with Toppings 4.00
Plain Biscuit 1.95
Sausage Biscuit 2.95
Ham Biscuit 2.95
Chicken Biscuit 3.95
Meat, Egg and Cheese Croissant 3.95
Assorted Bags of Chips 1.00
Bag of Pretzels 1.00
Bag of Cracker Jacks 2.00
Snack Mix 5.00/pound

LUNCH



Boxed Lunch Option

Virginia baked ham with swiss
Oven roasted turkey with cheddar
Roast beef with swiss

Sandwiches include lettuce and tomato, served on choice of white bread, wheat bread, or croissant. Includes bag of chips, pickle spear, fresh baked cookie, assorted soft drinks and bottled water.

12.95

Soup and Salad Bar

Soup of the day served with a fresh display of mixed green salad, spinach, grilled chicken breast, cucumber, grape tomatoes, egg, cheese, bacon bits, dried cranberries, croutons, crackers and assorted dressings.

12.95

The Deli Buffet

Deli display of ham, turkey breast, chicken salad, roast beef, assorted cheese, assorted breads and rolls, lettuce, tomato, pickle. Choice of potato or pasta salad, and fresh fruit salad or garden salad. Freshly baked cookies for dessert.

Add soup and plated salad \$5

Add soup and salad to buffet \$6

15.95

Taco Bar

Seasoned beef, shredded chicken, lettuce, tomato, shredded cheese, melted cheese, onion, pico de gallo, sour cream, jalapenos and hot and mild sauce. Served with hard and soft shells, and tortilla chips. Choice of brownie or cookie for dessert.

Add guacamole \$1.95

15.95

LUNCH



BBQ Pork

Choice of three sides:
Barbeque beans, coleslaw, potato salad, potato chips, barbeque slaw or corn on the cob
*Brunswick Stew Add \$2
*Assorted Pies Add \$2

Includes bread, sauce, and pickles
Served with sweet tea and unsweet tea
Meat is chopped bite size or shredded
Prices based on one full serving per person
11.95

BBQ Pork and Ribs

Choice of three sides:
Barbeque beans, coleslaw, potato salad, potato chips, barbeque slaw or corn on the cob
*Brunswick Stew Add \$2
*Assorted Pies Add \$2

Includes bread, sauce, and pickles
Served with sweet tea and unsweet tea
Meat is chopped bite size or shredded
Prices based on one full serving per person
14.95

BBQ Pork and Chicken

Choice of three sides:
Barbeque beans, coleslaw, potato salad, potato chips, barbeque slaw or corn on the cob
*Brunswick Stew Add \$2
*Assorted Pies Add \$2

Includes bread, sauce, and pickles
Served with sweet tea and unsweet tea
Meat is chopped bite size or shredded
Prices based on one full serving per person
14.95

BBQ Pork, Chicken and Ribs

Choice of three sides:
Barbeque beans, coleslaw, potato salad, potato chips, barbeque slaw or corn on the cob
*Brunswick Stew Add \$2
*Assorted Pies Add \$2

Includes bread, sauce, and pickles
Served with sweet tea and unsweet tea
Meat is chopped bite size or shredded
Prices based on one full serving per person
16.95

LUNCH



Home-Style Buffet

Garden salad with assorted dressings, cornbread or rolls and butter, fried chicken, macaroni and cheese, green beans and glazed carrots. Served with a choice of banana pudding or fruit cobbler.

16.95

Pasta Bar

Garden salad with assorted dressings, rolls and butter. Meat sauce, marinara and alfredo sauces. Angel hair, bowtie and penne pasta. Served with chicken, mushrooms and vegetable medley. Chef's choice for dessert.

Add shrimp 2.00

15.95

Southern Classic

Garden Salad with assorted dressings, rolls, cornbread and butter, fried chicken tenders, mashed potatoes and gravy, black eyed peas, squash casserole and peach cobbler

16.95

DINNER



Herb Roasted Chicken

Garden salad with assorted dressings with cornbread or rolls and butter. Herb roasted chicken served with garlic mashed potatoes and Italian green beans.

Add assorted cake 2.00
19.95

Tour of Italy

Garden Salad with assorted dressings, rolls and butter. Meat sauce, marinara and alfredo sauces. Angel hair, bowtie and penne pasta. Served with chicken, mushrooms, vegetable medley and beef lasagna. Chef's choice dessert.

Add shrimp \$2
16.95

Basil Marinated Chicken

Garden salad with assorted dressings, rolls and butter. Basil marinated chicken with goat cheese and sundried tomatoes. Served with wild rice, glazed carrots and grilled squash and zucchini. Served with Key Lime

20.95

Fajita Bar

Grilled chicken, steak, peppers, onions and mushrooms served with spanish rice and refried beans. Sour cream, pico de gallo, melted cheese, sliced jalapenos, tortilla chips and tres leche (vanilla sponge cake with whipped topping)

16.95

DINNER



Build Your Own Buffet

Main Dish
Herb Chicken
Rosemary Pork Loin
Oven Roasted Turkey
Sliced Roast Beef with Gravy
Fried Chicken Tenders
Grilled White Fish

Dessert

Fruit Cobbler
Chocolate Cake
Strawberry Cake
Banana Pudding
Ambrosia
Assorted Cheesecake \$2

30+ choice of 2 desserts
100+ choice of 3 desserts

Side Dish

Garden Salad
Parsley New Potatoes
Mashed Potatoes with Gravy
Wild or White Rice
Sweet Potato, Corn or Squash Casserole
Vegetable Medley
Green Beans
Glazed Carrots
Baby Lima Beans
Black Eyed Peas
Mac N Cheese
Cornbread Dressing with Gravy and Cranberries

Meal includes rolls and butter, freshly brewed Starbucks coffee and assorted hot tea

2 entree's with 3 sides \$24.95
2 entree's with 4 sides \$26.95
Add side \$2 Add dessert \$2

RECEPTION



Caprese Skewers

Tomato, mozzarella and basil. Served with a balsamic drizzle
3.95 per person

Quesadillas

Cheese quesadillas served with sour cream and salsa
Add chicken 1.00
3.95 per person

Cocktail Sausages

Served in sauce
2.10 per person

Shrimp

Coconut Shrimp served with dipping sauce
5.00 per person
Jumbo Shrimp (peeled) served with cocktail sauce
5.00 per person

RECEPTION



Cheese and Cracker Tray

Assortment of four cheeses and crackers

Small serves 10-12: \$60
Medium serves 15-20: \$65
Large serves 30: \$80

Southern Style Chicken Tenders

Served with honey mustard

Small serves 10-12: \$40
Medium serves 15-20: \$60
Large serves 30: \$90

Meatballs

Your choice of BBQ, Stroganoff or Sweet and Sour

Small serves 10-12: \$40
Medium serves 15-20: \$55
Large serves 30: \$85

Assorted Dips

Serves 20-25

Served with choice of corn chips, French bread rounds, or crackers.

Hummus: \$30
Spinach: \$45
Buffalo Chicken: \$50
Pimento: \$45
Spinach and artichoke: \$55
Crab: \$75

RECEPTION



Finger Sandwich Tray

Chicken salad, ham, and turkey served on mini croissants with mayonnaise.

Small serves 10-12: \$50
Medium serves 15-20: \$65
Large serves 30: \$85

Vegetable Tray

Assorted vegetables served with ranch.

Small serves 10-12: \$50
Medium serves 15-20: \$65
Large serves 30: \$75

Fresh Fruit Tray

Assorted seasonal fruit

Small serves 10-12: \$55
Medium serves 15-20: \$75
Large serves 30: \$95

Buffalo Wings

Choice of Caribbean or buffalo, served with blue cheese or ranch dressing.

Small serves 10-12: \$50
Medium serves 15-20: \$80
Large serves 30: \$100

RECEPTION



Carving Stations

Serves 40
Oven Roasted Turkey 180
Herb Crusted Pork Loin 180
Honey Ham 180
Roast Beef 200

All carving stations include an attendant, assorted rolls and condiments.

Action Station

Pasta Station
Meat sauce, marinara sauce and alfredo sauce, served with angel hair, bowtie and penne pasta, chicken, onion, peppers and mushrooms
13.95 per person

Action station includes an attendant

Charcuterie Board

International and domestic cheeses, cured Italian meats, cocktail bread, assorted olives, pickles, jellies, and marinated carrots. Served with chocolate dipped strawberries.
20.95 per person

Buffet Stations

Slider Bar
Pork slider, grilled chicken slider and hamburger slider with lettuce, tomato, onions, cheese and pickles. Barbeque sauce, mustard, mayonnaise and ketchup
13.95 per person

Taco Bar
Seasoned beef, lettuce, tomato, cheese, sour cream, hot and mild sauce, soft and hard shells.
9.95 per person

RECEPTION



Mini Desserts

Choice of three
Pecan pie, Key Lime Pie, Banana Pudding,
Chocolate Delight, Brownie's

3.00 per person

Deviled Eggs

Deviled Eggs Tray

1.00 per person

Pasta Salad

Pasta Salad

1.25 per person

RECEPTION



Cash Bar

Domestic Beer 4
Import Beer 5
House Wine 5
Call Brands 6
Premium Brands 8
Non-Alcoholic Beer 3.50
Soft Drinks 2
Bottled Water 2
Juice 2
Cordials 6

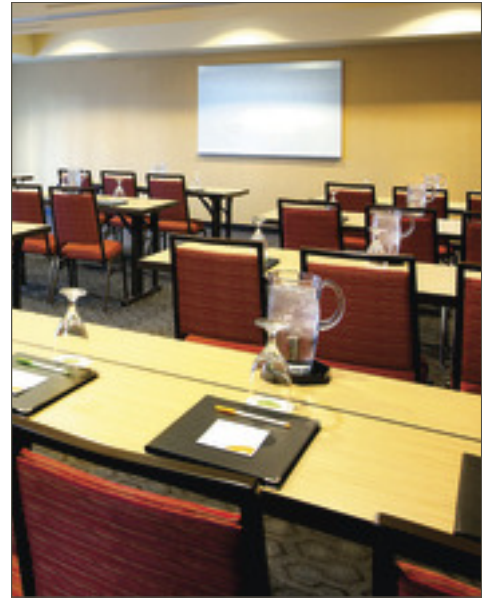
House Wine by the Bottle

Cabernet Sauvignon
Pinot Noir
Merlot
Chardonnay
Moscato
Riesling
Sauvignon Blanc
House Champagne
20

Additional Information

Bartender Fee 85

TECHNOLOGY



Audio Visual

- Wireless Microphone 75
- Lapel Microphone 75
- Polycom Conference Phone 75
- LCD Projector 100
- Flipchart 25 each
- Easel 10 each
- Podium complimentary

Audio Visual Package
 Includes LCD Projector, Screen and Wireless
 Microphone 150

ADDITIONAL

- Stage 150
- Dance Floor 150
- Silver Chargers 1 each
- Cake Cutting Fee .50 per person
- Security Personnel 4 hours for 160



ADDITIONAL INFORMATION

The Courtyard by Marriott Columbus-Phenix City/Riverfront provides all food and beverage for its events and reserves the right to remove food and beverage brought into the facility in violation of this policy. The sales and service of alcoholic beverages are regulated by the state and as a licensee; this hotel is responsible for the administration of these regulations. Therefore, it is the hotel's policy that no outside alcoholic beverages cannot be brought into the hotel.

Administration Fees

All lunch and dinner meals are served with sweet tea, coffee, hot tea, and water. Plated meals are an additional \$2/person. Menu prices and room rental fees are subject to change without notice. All food, beverage and equipment charges are subject to a 22% taxable service fee and a current sales tax of 9%, meeting room rental and labor is subject to a 22% service fee. All taxes subject to change without notification.

Guaranteed Attendance

A guaranteed attendance for all functions is due 10 business days in advance. Please note you cannot decrease the guarantee after the 10 days. If we do not receive a confirmed guarantee as stated above, the "expected" attendance specified in the contract will be your guarantee. Hotel will prepare to set and serve 5% over your final guarantee, not to exceed 25 meals (the overage), if received in the correct time.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of guests you provide the hotel. We reserve the right to change room reservations to best accommodate either increasing or decreasing attendance.