

YOUR MEETING. NO SMALL MATTER.  
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 audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

## BREAKFAST



### **TRADITIONAL CONTINENTAL**

minimum of 10 persons)  
selection of dry cereal  
assortment of fruit yogurt  
bananas  
breakfast pastries with butter  
Starbucks coffee and Tazo tea service  
\$12.00

### **BREAKFAST TACOS**

choice of the following assortment of  
tacos:  
\*egg and potato  
\*egg and bacon  
\*bean and cheese  
\*egg and sausage  
\$25.00/ dozen

### **HOT TABLE BREAKFAST BUFFET**

(minimum of 10 persons)  
breakfast pastries with butter  
assortment of fruit yogurt  
bananas  
fluffy scrambled eggs  
crispy apple wood smoked bacon  
chicken sausage links  
roasted potatoes  
orange and apple juice  
Starbucks coffee and Tazo tea service  
\$16.00

## BREAKFAST



### BREAKFAST CHOICE BUFFET

(minimum of 10 persons)

buffet includes:

choice of two breakfast items below

assortment of fruit yogurt

bananas

roasted potatoes

orange and apple juice

Starbucks coffee and Tazo tea service

\*breakfast burrito: flour tortilla, scrambled eggs, caramelized onions, apple wood smoked bacon, potatoes, aged white cheddar cheese, and jack cheese

\*balanced breakfast sandwich: English muffin, egg whites, turkey, green chilies, and aged white cheddar cheese

\*bacon and egg sandwich: brioche bun, scrambled eggs, apple wood smoked bacon, and aged white cheddar cheese

\$20.00

### BREAKFAST A LA CARTE

\*biscuits and gravy for an additional  
\$2.00/ per person

\*egg whites only for an additional  
\$1.00/ per person

\*classic oatmeal with blueberries, candied walnuts, and brown sugar for an additional  
\$3.00/ per person

\*freshly brewed Starbucks coffee and Tazo Tea Service (decaffeinated upon request)  
\$29.00/ gallon

\*orange or apple juice  
\$9.00/ per pitcher

\*individual whole, skim, or chocolate milk  
\$4.00/ each

## LUNCH/ DINNER



### **DELI SANDWICH BUFFET**

(minimum of 10 persons)

tomato soup  
garden salad with little gem lettuce, cucumbers, tomatoes, and carrots tossed in vinaigrette  
smoked ham and roasted turkey  
gruyere and aged white cheddar cheese  
yellow and Dijon mustard, mayonnaise  
crisp little gem lettuce, sliced tomatoes, sliced onions, and kosher pickle spears  
chocolate chip cookies  
bottle water and assorted regular and diet Pepsi drinks  
\$17.00

### **ITALIAN TABLE BUFFET**

Caesar salad  
penne noodles and fettuccine pasta  
marinara and creamy alfredo sauce  
grilled chicken breast and Italian beef and pork meatballs  
sautéed seasonal vegetables  
warm garlic bread  
mini assorted cheesecakes  
iced tea and lemonade  
\$24.00

## LUNCH/ DINNER



### **FAJITA TACO BUFFET**

(minimum of 10 persons)

Mexican garden salad: little gem lettuce, tomatoes, cucumbers, jack cheese, and crushed tortilla chips tossed in jalapeno ranch

grilled chicken and skirt steak with grilled peppers and onion

accompanied with: chopped tomatoes, jalapeno slices, shredded lettuce, cheddar cheese, sour cream and salsa

warm flour tortillas

Spanish rice and refried beans

tortilla chips and salsa

churros

iced tea and lemonade

\$26.00

### **ALL AMERICAN BUFFET**

house salad: little gem lettuce, tomatoes, cucumbers, and walnuts tossed in vinaigrette dressing

grilled hamburgers

grilled chicken breast

brioche buns

gruyere cheese and aged white cheddar cheese

yellow mustard, Dijon mustard, and mayonnaise

lettuce, tomato slices, onion slices, and kosher pickle spears

assorted chips

brownies

iced tea and lemonade

\$21.00

## LUNCH/ DINNER



### **BISTRO CHOICE**

(for groups of 20 people or less) choice of four entree items from the selections to offer your attendees. Custom menus will be provided to attendees in the morning and picked up two hours prior to lunch.

bistro choice includes choice of the following below

side item: potato chips or fresh fruit

dessert: chocolate brownie or two cookies

beverage: bottled water or Pepsi drink

\$16.00

### **BISTRO CHOICE SELECTIONS**

- \*roast turkey B.L.T. on rustic bread
- \*bistro burger on brioche bun, cheddar, bacon, lettuce and tomato
- \*grilled chicken sandwich on brioche bun, bacon, lettuce, tomato, and ranch dressing
- \*grilled chicken Caesar salad with little gem lettuce
- \*grilled chicken ranch salad with bacon, tomatoes, cheddar cheese with ranch dressing
- \*hummus sandwich on multigrain bread with cucumber, lettuce and tomato
- \*quinoa bowl with arugula, goat cheese, tomatoes, and sliced almonds tossed in lemon vinaigrette
- \*hummus sandwich on multigrain bread with cucumber, lettuce and tomato
- \*quinoa bowl with arugula, goat cheese, tomatoes, and sliced almonds tossed in lemon vinaigrette
- \*grilled cheese on rustic bread with gruyere cheese, parmesan cheese, and aged white cheddar cheese

## BREAKS



### **SOUTH OF THE BORDER BREAK**

(minimum of 10 persons)  
tortilla chips  
salsa and queso  
assortment of regular & diet Pepsi drinks  
\$10.00

### **HEALTHY BREAK**

(minimum of 10 persons)  
carrots, celery, and cucumber  
flatbread crackers  
hummus dip  
ranch dressing dip  
assortment of regular & diet Pepsi drinks  
\$12.00

### **CHOCOLATE LOVERS BREAK**

(minimum of 10 persons)  
chocolate brownies  
jumbo chocolate chip cookies  
Hershey's chocolate kisses  
assorted mini Hershey's candy  
chilled whole, 2%, skim, and chocolate milk  
\$14.00

### **ALL DAY BEVERAGE BREAK**

Freshly brewed Starbucks coffee, Tazo teas, bottled waters, and a selection of Pepsi soft drinks  
\$15.00



## BREAKS



### A LA CARTE

assorted pastries

\$24.00/dozen

freshly baked jumbo chocolate chip cookies

\$20.00/dozen

bowl of seasonal whole fruit

\$25.00/dozen

bagels and cream cheese

\$25.00/dozen

buttery croissants

\$20.00/dozen

pretzels, roasted peanuts, or snack mix

\$16.00/pound

### A LA CARTE

Greek yogurt parfait

\$4.00/each

fruit cups

\$3.00/each

multigrain granola bars

\$3.00/each

choice of cereal with milk

\$5.00/each

choice of candy bar (Snickers, Milky Way, Kit Kat, M&M's, or Hershey)

\$3.00/each

## RECEPTION



### **HOT HORS D'OERVRES**

chicken wings with choice of sauce  
(hot honey garlic, or buffalo)  
\$10.00/dozen

mozzarella cheese sticks served with  
marinara sauce and spicy jalapeño ranch  
\$8.00/dozen

mini chicken or cheese quesadillas with  
Monterey jack and cheddar cheese  
\$10.00/dozen

### **COLD HORS D'OERVRES**

mini cucumber and hummus sandwiches  
\$8.00/dozen

vegetable display platter served with  
cucumbers, celery, carrots, cherry  
tomatoes with ranch and spicy ranch  
dressing  
\$5.00/person

fruit platter (serves 10 people) fresh  
sliced seasonal fruit  
\$25.00/dozen

## TECHNOLOGY



### MEETING ROOMS

meeting room rental includes:  
 pads and pens, candy dishes, pitchers of  
 iced water, and complimentary Wi-Fi or  
 wired high speed internet connection

Caddo Meeting Room at Courtyard: 1,120  
 square feet, projection screen in room,  
 flexible space max set for 70 theatre  
 style

\$400.00 / day

Brazos Board Room at Courtyard: 343 square  
 feet, VGA/HDMI connection cords for 54''  
 flat screen TV, permanently set for 14  
 conference style

\$225.00 / day

Monarch Room at Residence Inn: 577 square  
 feet, VGA/HDMI connection cords for 53''  
 flat screen TV, flexible space max set up  
 20 people classroom

\$275.00 / day

### AUDIOVISUAL EQUIPMENT

LCD Projector	\$75.00 / day
Polycom Speaker	\$50.00 / day
Flip Chart Package	\$15.00 / day
Roll-In White Board	\$10.00 / day
Tri-Pod Screen	\$50.00 / day
Audio Visual Cart	\$10.00 / day



## ADDITIONAL INFORMATION



### GENERAL INFORMATION AND POLICIES

Food and beverage must be purchase and served by the hotel. Please note: no outside food and beverage will be allowed in hotel meeting rooms. Outside alcoholic beverages are strictly prohibited in our meeting spaces. A corkage fee of \$300 will be applied to the meeting room rental in the event F&B is brought into the hotel meeting rooms. Client agrees that no F&B purchased through hotel can be removed from the premises. Printed menus are for general reference and our team is happy to customize menus to meet your specific needs. Menu pricing is subject to change.

#### Guarantees, Service Charge, and Tax

To make your meeting a success please confirm you guaranteed number of guests three (3) business days prior to your event. The expected number will act as the final guarantee number is not received.

All food and beverage prices are subject to a 22% service charge and 8.25% state sales tax.

#### Shipping

If shipping materials to the hotel, include the company/group name, event manager, and date of meeting on the outside of package. The hotel can not assume responsibility for the damage or loss of merchandize sent for storage.