

COURTYARD 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

BREAKS



Deluxe Full Day Meeting Package

- *Continental Breakfast
- *Mid-Morning Break Choice of Buffet Lunch
- Afternoon Break
- *Audio Visual to include: Projector, Screen, AV Cart and Cords
- *Meeting Room Rental

\$95 per person

Basic Full Day Package

- *Continental Breakfast
- *Mid-Morning Break
- *Choice of boxed Lunch
- *Afternoon Refreshment Break
- *Meeting Room Rental
- *Add Buffet Lunch for an Additional \$5.00 per person

\$80 per person

BREAKFAST



Continental Breakfast

- *Blueberry and Chocolate Muffins
- *Sliced Bagels with Butter, Cream Cheese, and Preserves
- *Three kinds of Seasonal Sliced Fresh Fruit
- *Bottled Orange and Apple Juices
- *Assorted Yogurt
- *Regular, Decaf, and Hot Tea Selection

\$14.50 per person

Add On To Continental Breakfast

Oatmeal - \$3.50 per person
Served with Brown Sugar and Raisins

Breakfast Sandwich - \$5.75 per person
Fried Egg, Sausage and Cheddar on an English Muffin.

Hot Breakfast Buffet

- *Blueberry and Chocolate Muffins
- *Sliced Bagels with Butter, Cream Cheese and Preserves
- *Three kinds of Seasonal Sliced Fresh Fruit
- *Scrambled Eggs, Bacon, White & Wheat Toast
- *Breakfast Potatoes
- *Bottled Orange and Apple Juices
- *Assorted Yogurt
- *Regular, Decaf, and Hot Tea Selection

\$24.50 per person

Starbucks Coffee

Upgrade to Starbucks Drip Coffee for an additional charge.

\$3.00 per person

LUNCH



Fiesta Lunch Buffet

20 Person Minimum Required

Tortilla Soup, Mixed Green Salad, Chicken or Beef Fajita Bar, Warm Flour Tortillas, Black Olives, Shredded Lettuce, Tomatoes, Cheddar Cheese, Onion, Salsa, Sour Cream, Spanish Rice, Re-fried Beans, Sauteed Peppers and Onions, Chef's selection of cake

*Lemonade, Iced Tea, and Bottled Water

\$27.00 per person

Cookout Lunch Buffet

Mixed Field Greens Salad served with Balsamic Vinaigrette and Creamy Ranch, Grilled Hamburgers, Hot Dogs, Chicken Breasts, Macaroni Salad, Potato Wedges, BBQ Baked Beans, Chef Selection of Dessert

\$25.00 per person

Deli Sandwich Shop Lunch Buffet

Tossed mixed field green salad with Balsamic Vinaigrette and Creamy Ranch Dressing, Pasta Salad, Potato Salad, Dill Pickle Spears, Variety of Chips, Vanilla & Chocolate Cupcakes

Pick Any 3 Choices:

*Oven Roasted Beef, Lettuce, Tomato, Smoked Gouda Cheese, Grainy Mustard on Wheat, Rye or White Bread

*Oven Roasted Turkey, Lettuce, Tomato, Baby Swiss, Peach Chutney on a Sourdough Baguette

*Grilled Marinated Vegetables, Boursin Cheese, Sundried Tomato Spread on a Specialty Tortilla Wrap

*Smoked Ham, Lettuce, Tomato, Cheddar on an Onion Roll

*Chicken Salad, Lettuce, Tomato on a Croissant

\$18.95 per person

LUNCH



Boxed Lunch Selections

*Turkey Club Wrap with Swiss Cheese, Lettuce, Tomato and Bacon

*Honey Baked Ham and Aged Cheddar Cheese on a Kaiser Roll with Lettuce and Tomato

*Classic Chicken Caesar Wrap

*Roast Beef and Swiss Cheese on a Hoagie Bun with Lettuce and Tomato

*All Boxed Lunches Include: Potato Chips, Condiments, Cookie and Assorted Soft Drinks
\$16.95 per person

BREAKS



All Day Beverage Break

- *Soft Drinks and Iced Tea
 - *Bottled Water
 - *Coffee and Tea Service
- \$13.00 per person**

Sweet Retreat

- *Assortment of Cookies and Other Sweet Treats
 - *Iced Tea and Soft Drinks
- \$13.00 per person**

Energy Break

- *Assortment of Granola Bars, Power Bars, Energy Bars
 - *Whole Fruit
 - *Assorted Cookies
 - *Iced Tea and Soft Drinks.
- \$13.00 per person**

Sports Break

- *Pretzels, Popcorn, Potato Chips, Candy Bars
 - *Iced Tea and Assorted Soft Drinks
- \$14.00 per person**

Upgrades:

- Energy Drinks \$4.50 per person
- Starbucks Drip Coffee \$3.00 per person

RECEPTION



Hosted Bar

*Selection of three domestic and three import or craft beers. \$7.00 Domestic \$8.75 Import

*Selection of 4 house wines served by the glass.
House Wine \$9.00 per glass

*Selection will vary

*Substitutions are available. Additional charges may apply.

*Selection of Pepsi products & bottled water.

*\$80 fee for bartender for the first three hours.
\$40/hour thereafter.

*Well Liquors | \$8.00 per cocktail

*Premium Liquors | \$10.00 per cocktail

On Consumption

RECEPTION



Flatbread Pizzas

*BBQ Chicken Flatbread topped with cheddar & pepper jack cheeses, crisp bacon, and fresh green onion.

*Delicious Tomato and Mozzarella flatbread with fresh marinara and grated Parmesan.

\$7.95 per person

Chicken Wings

Selection consists of 100 pieces

*Choice of Spicy Buffalo, Smoky BBQ, and Sweet Thai Chicken Wings

*Served with Blue Cheese and Ranch Dipping Sauces

\$150.00

Spring Roll Platter

Selection consists of 100 pieces

*Served with Duck Sauce and Plum Sauce

\$150.00

Vegetable Crudite

Selection serves 50 people

*Served with Ranch Dressing

\$85.00

RECEPTION



Mixed Fruit Platter

Selection serves 50 people

*Selection of cubed melon, cantaloupe, pineapple and strawberries

\$125.00

Tortilla Chips Served with Fresh Salsa

\$4.50 per person

Grilled Chicken Quesadilla

\$3.75 per person

DINNER



Dinner Table Creation

Reserved for parties of 25 or more guests. Includes warm rolls, fresh brewed regular & decaf coffee, assorted teas & freshly brewed iced tea.

Your Choice of the Following:

*Table Creation One - 2 Entrees, 2 Sides, 1

Dessert - \$29.95 per person

*Table Creation Two - 2 Entrees, 3 sides, 2

Desserts - \$36.00 per person

*Table Creation Three - 3 Entrees, 3 Sides and 3

Desserts - \$48.00 per person

Entrees

*Baked Chicken

*Fried Chicken

*Roast Beef

*Pulled BBQ Pork

*Herb Chicken

*Pulled BBQ Chicken

*Roasted Turkey

House Prepared Sides

*Wild Rice Pilaf

*Vegetable Medley

*Roasted Red Potatoes

*Macaroni and Cheese

*Potato Salad

*Green Beans

*Roasted Vegetables

*Garlic Mashed Potatoes

*House Salad with Ranch Dressing or Herb Dressing

Sweet Finishes

*Peach Cobbler

*Triple Layer Chocolate Cake

*Key Lime Pie

*Red Velvet Cake

*Chef's Selection of Individual Decadent Cakes

DINNER



Creekview BBQ Buffet

Seasonal Field Greens with Balsamic and Ranch Dressing, Coleslaw, House Smoked Pulled BBQ Pork/Chicken, Southern Fried Chicken, Roasted Red Potatoes, Corn on the Cob, Rolls, Pecan Pie, Banana Pudding
\$30.00 per person

Flavors of Italy Buffet

Classic Caesar Salad, Pasta Salad, Chicken Parmesan, Meat Lasagna, Zucchini and Squash Medley, Garlic Bread Sticks, Chef's dessert choice
\$30.00 per person

Courtyard Backyard Cookout Buffet

Mixed Field Greens Salad served with Balsamic Vinaigrette and Creamy Ranch, Macaroni Salad, Grilled Hamburgers, Hot Dogs, Chicken Breast, Potato Wedges, BBQ Baked Beans, Chef Selection of Dessert
\$30.00 per person

Courtyard Dining Experience Buffet

Seasonal Field Greens with Balsamic and Ranch Dressing, Cucumber and Tomato Salad, Roasted Chicken with Garlic Herb Sauce, Baked Salmon with Dill Cream Sauce, Creamy Red Bliss Mashed Potatoes, Green Beans, Assorted Fresh Baked Rolls, Peach Cobbler and Strawberry Shortcake
\$30.00 per person



ADDITIONAL INFORMATION

The Courtyard by Marriott Atlanta Airport West is responsible for the quality of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. No outside food will be allowed. The sale & service of alcoholic beverages are regulated by the State. As a licensee; it is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

*Administration Fees: All catering & banquet charges are subject to a 22% service fee & current state sales tax of 7.75%.

*Function Room Assignments: Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from the expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

*Guarantees: A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date & is not subject to reduction. If the sales & catering coordinator is not advised by this time, the estimated figure will automatically become the guarantee. There is a \$250.00 food and beverage minimum for all events.

*Billing: A form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit, prepayment, direct billing (subject to approval) or a completed credit card authorization form.