



Courtyard by Marriott Orlando Downtown





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



Continental Breakfast

Blueberry and Chocolate Muffins
Assorted Bagels
Butter, Cream Cheese, and Preserves
Kellogg's Cereal with Chilled Milk
Whole Fruit
Orange and Apple Juice
Starbucks Coffee and Tea Service
\$17.00 per person

Deluxe Continental

Scrambled Eggs
Oatmeal
Blueberry and Chocolate Muffins
Assorted Bagels
Butter, Cream Cheese, and Preserves
Kellogg's Cereal with Chilled Milk
Whole Fruit
Orange and Apple Juice
Starbucks Coffee and Tea Service
\$20.00 per person

BREAKFAST



Hot Breakfast Table

Hot Scrambled Eggs
Breakfast Potatoes
Sausage or Bacon
Assorted Muffins
Assorted Bagels
Butter, Cream Cheese, and Preserves
Kellogg's Cereal with Chilled Milk
Whole Fruit
Orange and Apple Juice
Starbucks Coffee and Tea Service

\$23.00 per person

Classic Grits

Add cheese for an additional \$1.00 per person
\$4.50 per person

Classic Oatmeal

Oatmeal served with brown sugar.

\$4.00 per person

Breakfast Sandwich

Egg, Cheddar Cheese Sandwich with your choice of Bacon, Sausage or Ham

\$6.00 per person

BREAKS



Bottled Water

Bottled Aquafina water, charged based on per consumed beverage.
\$3.00

Fiji Water

Bottled Fiji water, charged based on per consumed beverage.
\$4.00

Pepsi Soft Drinks

Assortment of Pepsi soft drinks to include Pepsi, Diet Pepsi and Sierra Mist. Charged based on per consumed beverage.
\$3.00

Starbucks Coffee

Choice of Starbucks Dark Roast Verona Blend or Blonde Roast Veranda Blend.
\$50.00 per gallon

BREAKS



Cookies & Milk Break

Freshly Baked Chocolate Chip Cookies served with assorted Brownies, Skim Milk, 2% Milk, and Chocolate Milk
\$11.00

Healthy Break

Assorted Whole Fresh Fruit, Assorted Granola Bars, Trail Mix, Bottled Water, and Assorted Soft Drinks
\$13.00

Salty & Sweet Break

Assorted Chips, Assorted of Mix Nuts, and Candy, and freshly Baked Chocolate Chip Cookies, Bottled Water and Assorted Soft Drinks
\$13.00

Something More Break

Bruschetta, Assorted Cheese Plate, Fresh Cut Fruit, and a variety of Pinwheel sandwiches, Bottled Water and Assorted Soft Drinks
\$16.00

BREAKS



Muffins or Coffee Cake

\$4.00 per person

Yogurt Parfait

Individual servings of vanilla yogurt, topped with fresh cut strawberries and granola.
\$4.00 per person

Bags of Assorted Chips

\$3.00

Sweets

Choice of Chocolate Iced Brownies or Fresh Baked Chocolate Chip Cookies.
\$30 per dozen

LUNCH



Bistro Choice

For groups with 15 or less people
Menu Selection Sheets will be provided at the beginning of the meeting and collected during the first break.
Please choose 3 options for your guests to pick from.

Main:
Turkey BLT on Toasted Sourdough/
Roast Beef with Havarti on Toasted Sourdough/
Chunk White Tuna Salad on Whole Grain/
Grilled Chicken Caesar Wrap/
Tomato and Mozzarella Flatbread/
Asian Salad with Chicken
Sides:
Potato Chips or Fresh Cut Fruits
Beverages:
Pepsi Soft Drinks and Bottled Water
Desserts:
Chocolate Chunk Brownie, Lemon Pound Cake
\$20.00 per person

LUNCH



Bistro Market

Choice of House Salad or Caesar Salad

Selection of Sandwiches

Chunk White Tuna Salad on Whole Grain
Roasted Turkey BLT on Toasted Sourdough
Grilled Chicken Caesar Wrap

Beverages:

Soft Drinks and Bottled Water

Desserts:

Chocolate Brownies and Fresh Cut Fruit

\$25.00 per person

Bistro Table

Seasonal Bistro Soup

House Salad

Choice of 2 Entrees:

Thai, Classic, or Buffalo Wings

BBQ Pork Riblets

BBQ Chicken Flatbread

Tomato Mozzarella Flatbread

Herb Roasted Half Chicken

Sides:

Creamy Coleslaw, Potato Chips

Desserts:

Chocolate Chunk Brownies and Fresh Cut Fruit

Assorted Soft Drinks and Bottled Water

\$27.00 per person

LUNCH



Italian Lunch

Garlic Bread Sticks
Caesar Salad
Chicken Parmesan and Baked Ziti
Medley of Freshly Cooked Vegetables
Chocolate Brownies and Fresh Cut Fruit
Assorted Soft Drinks and Bottled Water

\$23.00 per person

Macaroni & Cheese Bar

Think the classics with extra toppings

\$4.00 per person

Taco & Fajita Bar

Fresh Tomato Salsa
House Made Guacamole
Spicy Ground Beef
Grilled Chicken Breast
Sauteed Peppers and Onions
Yellow Rice
Soft and Hard Shell Tacos
Shredded Cheddar Cheese
Shredded Lettuce, Diced Tomatoes
Sour Cream, Pico de Gallo
Chocolate Brownies and Fresh Cut Fruit
Assorted Soft Drinks and Bottled Water

\$26.00 per person

DINNER



Off TheGrill

House Salad
BBQ Grilled Chicken Breast
Angus Beef Patties
Potato Salad
Baked Beans
Cole Slaw
Assorted Buns and Cheese
Apple Pie or Chocolate Cake
\$27.00 per person

Italian

Garlic Bread Sticks and Pesto
Caesar Salad
Chicken Parmesan
Baked Ziti, Ravioli
Medley of Freshly Cooked Vegetables
Chef's Choice of Dessert
Coffee and Tea Service
\$30.00 per person

Taco & Fajitas Bar

Southwest Chicken Soup
Fresh Tomato Salsa, House Made Guacamole,
Queso and Chips
Spicy Ground Beef & Grilled Chicken Breast with
Sauteed Peppers and Onions
Yellow Rice
Soft and Hard Shell Tacos
Shredded Cheddar Cheese, Lettuce & Tomatoes
Sour Cream, Pico de Gallo
Chef's Choice of Dessert
Coffee and Tea Service
\$32.00 per person

DINNER



Southern

House Salad
Corn on the Cob
Mashed Potatoes
Macaroni & Cheese
Southern Fried Chicken
Spare Ribs
Chef's Choice of Dessert
Coffee and Sweet Tea Service
\$35.00 per person

Tomato Basil Chicken

Rolls with Butter
House Salad
Roasted Potatoes
Seasonal Vegetables
Chef's Choice of Dessert
Coffee and Tea Service
\$32.00 per person

Tropical Baked Mahi

Rolls with Butter
House Salad
Rice Pilaf
Seasonal Vegetables
Chef's Choice of Dessert
Coffee and Tea Service
\$35.00 per person

RECEPTION



Artisan Cheese and Cracker Tray

Assortment of cheese with crackers.

\$65.00

Mixed Vegetables with Herb Dip

Carrot sticks, celery sticks and cucumber sticks served with a herb dip.

\$65.00

Raspberry & Baked Brie, Grapes & Crackers

A raspberry & baked brie filled pastry, served with grapes and crackers.

\$90.00

Chicken Wings

Pick from BBQ, Thai Sweet Chili and traditional buffalo. Served with Celery and Bleu Cheese

\$4.00 per person

RECEPTION



Seafood Selection

Coconut Shrimp
\$4 per person

Crab Cakes
\$5 per person

Specialties

Bruschetta
\$3 per person

Swedish Meatballs
\$3 per person

Stuffed Mushrooms
\$4 per person

Chicken Satay
\$5 per person

Sliders and mini Sandwiches

Turkey or Ham Mini Sandwiches
\$3 per person

Kobe Beef Sliders
\$5 per person

Mini Beef Wellington
\$5 per person

Personal Bartender

Fee does not include alcohol. Please inquire with your catering manager for beer, wine and liquor pricing.

\$100

TECHNOLOGY



Included with Meeting Room

Wi-Fi Internet Access
Dry Erase Board
Water Station

Technology

LCD Projector	\$350 per day
Polycom (speaker phone)	\$75 per day
Flip Chart with Easel and Markers	\$45 per day



ADDITIONAL INFORMATION

General Information and Policies:

Food and Beverage must be purchased and served by the hotel. Printed menus are for general reference and subject to change.

All food presentations are based on a 1.5 to 2 hour meal period. No food may be removed from the premises.

Service Charge and Tax

All food, beverage, room rental and audio visual prices are subject to a service charge of 22% and 6.5% sales tax.

Cancellation

If the event is cancelled 16+ days, then the client is not charged.

Cancellation 8-15 days prior charged 50% of the event.

Cancellation within 7 days of the event, 100% of the event.

Guarantees

In order to make your meeting a success please confirm your guaranteed numbers of guest 72 hours prior to your event.