



YOUR MEETING. NO SMALL MATTER.
COURTYARD US CAPITOL
2018 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



CONTEMPORARY CONTINENTAL TABLE

Assorted muffins, bagels and breads served with butter, cream cheese and preserves
 Seasonal fresh cut fruit
 Assorted yogurts with granola
 Chilled orange juice and apple juice
 Freshly brewed Starbucks coffee and Tazo tea service

\$24.95/person

ENHANCEMENTS

English muffins **\$3.00/person**
 Assorted cereals **\$3.00/person**
 Seasonal berries **\$3.50/person**
 Classic parfait bowl **\$4.50/person**
 Classic or vanilla oatmeal with brown sugar, dried nuts, bananas, and milk **\$4.50/person**
 Pancakes, waffles, or french toast sticks with syrup **\$5.50/person**
 Awakening acai breakfast smoothie **\$6.50/person**

HOT BREAKFAST TABLE

Assorted muffins, bagels and breads served with butter, cream cheese and preserves
 Scrambled eggs and breakfast potatoes
 Chicken or pork sausage or applewood-smoked bacon
 Seasonal fresh cut fruit
 Assorted yogurts with granola
 Chilled orange juice and apple juice
 Freshly brewed Starbucks coffee and Tazo Tea service

\$31.95/person

ENHANCEMENTS

Scrambled egg whites, turkey, arugula, and cheddar on an english muffin **\$6.50/person**
 Scrambled egg, applewood-smoked bacon, white cheddar, arugula and avocado on a brioche roll **\$7.50/person**
 Sliced prosciutto display **\$8.00/person**
 Smoked salmon display **\$12.00/person**
 Included tomatoes, red onion, capers, cream cheese, lettuce

AM BREAKS



AM TABLE BREAK

Assorted granola bars
Assorted yogurts
Fresh seasonal cut fruit
Freshly brewed Starbucks regular
and decaf coffee
Tazo tea service
Assorted sodas and bottled water
\$15.95/person

BEVERAGE BREAK

Freshly brewed Starbucks regular
and decaf coffee
Tazo tea service
Assorted sodas and bottled water
\$11.95/person

*full refresh of beverage
break is **\$6.95** per refresh

BISCOTTI BREAK

Various biscotti
Freshly brewed Starbucks regular
and decaf coffee
Bottled water
\$12.95/person

FRUIT BREAK

Fresh seasonal fruit & berries
Assorted fruit yogurts
Chilled orange juice and apple juice
Bottled water
Tazo tea service
\$12.95/person

PM BREAKS



PM TABLE BREAK

Dried fruit and nuts
Assorted cookies
Freshly brewed Starbucks regular
and decaf coffee
Tazo tea service
\$15.95/person

BALL GAME BREAK

Soft pretzels with cheese dip
Salted mixed nuts
French fries with dip trio:
Ketchup, garlic aioli, and ranch
Freshly brewed Starbucks regular and
decaf coffee
Tazo tea service
Assorted sodas and bottled water
\$17.95/person

PICK-ME-UP TABLE

Assorted smoothies
Trail mix
Hummus with veggie sticks and pita flatbread
Freshly brewed Starbucks regular and decaf
coffee
Tazo tea service
Assorted sodas and bottled water
\$16.95/person

SOUTHWESTERN BREAK

Tortilla chips
Mild and hot salsa
Guacamole and queso
Freshly brewed Starbucks regular and decaf
coffee
Tazo tea service
Assorted sodas and bottled water
\$17.95/person

BREAKS CONTINUED



CHOCOLATE BREAK

Hot chocolate
Chocolate milk
Chocolate chip cookies
Assorted candy bars
Freshly brewed Starbucks regular and decaf coffee
Tazo tea service
Assorted sodas and bottled water
\$17.95/person

POPCORN BREAK

Freshly popped popcorn with assorted season salts:
Tangy buffalo, homestyle ranch, old bay, garlic butter, and extra butter
Freshly brewed Starbucks regular and decaf coffee
Tazo tea service
Assorted sodas and bottled water
\$18.95/person



LEMON BREAK

Lemon bars
Lemon drop candies
Lemonade
Lemon Pellegrino
Freshly brewed Starbucks regular and decaf coffee
Tazo tea service
Assorted sodas and bottled water
\$18.95/person

ENHANCEMENTS

Orange and apple juices **\$3.00/person**
Assorted cookies **\$3.50/person**
Seasonal cut fruit **\$4.00/person**
Freshly brewed Ice tea **\$4.50/person**
Veggie platter with ranch dressing
\$4.50/person
Brownies **\$5.00/person**

LUNCH



BISTRO CHOICE

This menu option is available for groups of 30 or less. Each guest will choose one item from each section below. Menus will be provided to guests in the morning of the function and picked up by 10 am. This menu can also be served as a boxed lunch option

\$24.95/person

SANDWICH SELECTION:

Roasted turkey BLT on whole wheat or white bread
Roast beef with havarti cheese on whole wheat or white bread
Chunky white tuna on whole wheat or white bread
Grilled chicken caesar wrap with caesar dressing
Grilled veggie wrap with ranch dressing

SIDE ITEM OPTIONS:

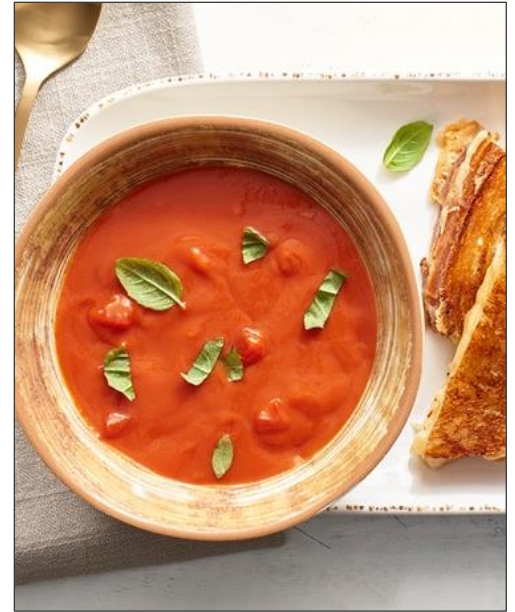
Potato chips
Seasonal fresh cut fruit

DESSERT OPTIONS:

Chocolate chip cookie
Sugar cookie
Oatmeal raisin cookie

Assorted sodas and bottled water

LUNCH



SOUP & SALAD TABLE

ASSEMBLE YOUR OWN SALAD:

Fresh mixed spring lettuce and arugula
Diced tomatoes, red onions, kalamata olives,
sliced cucumbers, shredded carrots, dried
cranberries, fresh croutons, toasted almonds,
and chopped hard boiled eggs
Blue cheese crumbles, shredded cheddar cheese
and shredded parmesan cheese
Chopped bacon and grilled chicken
Red wine vinaigrette, caesar, and ranch
dressing

\$27.95/person

SELECTION OF TWO SOUPS:

Minestrone (veg)
Broccoli cheddar
Southwestern roasted corn soup (veg)
Loaded baked potato soup
Chicken noodle
Tomato soup

SIDE AND DESSERT:

Rolls with butter
Assorted cookies

Assorted sodas and bottled water

ENHANCEMENTS

Three cheese grilled cheese

\$5.50/person

Grilled salmon **\$8.50/person**

LUNCH



BISTRO FARMERS MARKET TABLE

MAKE YOUR OWN SANDWICH:

Assorted breads including, wheat, white, marble, and sourdough
A selection of ham, turkey, roast beef, and chunky tuna salad
Havarti, swiss, and cheddar cheese slices
Lettuce, sliced tomatoes, red onions, pickles, mayonnaise, mustard and dijon mustard

SALAD:

Mixed green garden lettuce with croutons, tomatoes, cucumbers, black olives and shredded cheddar cheese with ranch and red wine vinaigrette dressing

\$29.95/person

SELECTION OF ONE SOUP:

Minestrone (veg)
Broccoli cheddar
Southwestern roasted corn soup (veg)
Loaded baked potato soup
Chicken noodle
Tomato soup

SIDES AND DESSERT:

Creamy coleslaw, potato salad and assorted potato chips
Assorted cookies

Assorted sodas and bottled water

LUNCH



TASTE OF ITALY TABLE

ENTRÉE:

Chicken parmesan with pasta
Assorted flat breads- pesto prosciutto flatbread, margherita flatbread, fig & caramelized onion flatbread

SALAD:

Little gems caesar salad with croutons and freshly shredded parmesan

\$32.95/person

SOUP:

Tomato soup

SIDES:

Brussel sprouts
Garlic bread

DESSERT:

Tiramisu
Biscotti cookies

Assorted sodas and bottled water

ENHANCEMENTS

Skillet meatballs with marinara
\$5.50/person

LUNCH



SOUTHWESTERN TABLE

BUILD YOUR OWN SOFT TORTILLA BAR:

Soft tortillas
Grilled chicken and ground beef
Portobello mushrooms, sauteed peppers and onions
Shredded lettuce, diced tomato, shredded cheese,
jalapenos, guacamole and sour cream

SALAD:

Mixed garden lettuce with croutons,
tomatoes, cucumbers, black olives and
shredded cheddar cheese with ranch and red wine
vinaigrette dressing

\$39.95/person

SOUP:

Southwestern roasted corn soup (veg)

SIDES:

Tortilla chips and salsa
Spanish rice and black beans

Assorted cookies

Assorted sodas and bottled water

ENHANCEMENTS

Hard-shell tacos **\$2.50/person**

Queso **\$3.00/person**

LUNCH



HOT BISTRO TABLE

SELECTION OF TWO ENTRÉE:

Salmon with lemon butter sauce
Herb roasted chicken
Shrimp skewers

SELECTION OF ONE SALAD:

Little gems caesar salad with croutons and freshly shredded parmesan
Mixed garden lettuce with croutons, tomatoes, cucumbers, black olives and shredded cheddar cheese with ranch and red wine vinaigrette dressing

\$42.95/person

SELECTION OF ONE SOUP:

Minestrone (veg)
Broccoli cheddar
Southwestern roasted corn soup (veg)
Loaded baked potato soup
Chicken noodle
Tomato soup

SELECTION OF TWO SIDES:

Mashed potatoes
Roasted potatoes
Brown rice quinoa
Green beans
Brussel sprouts

Rolls with butter

Assorted cookies

Assorted sodas and bottled water



FULL DAY PACKAGE



START TO FINISH TABLE PACKAGE

This menu option includes the contemporary continental breakfast, am and pm breaks plus a lunch buffet selection. In addition, a 20% audio visual discount will apply.

CONTEMPORARY CONTINENTAL TABLE:
Assorted muffins, bagels and breads served with butter, cream cheese and preserves
Seasonal fresh cut fruit
Assorted yogurts with granola
Chilled orange juice and apple juice
Freshly brewed Starbucks coffee and Tazo tea service

AM TABLE BREAK:
Assorted granola bars
Assorted yogurts
Fresh seasonal cut fruit
Freshly brewed Starbucks regular and decaf coffee
Tazo tea service
assorted sodas and bottled water

PM TABLE BREAK:
Dried fruit and nuts
Assorted cookies
Freshly brewed Starbucks regular and decaf coffee
Tazo tea service
Assorted sodas and bottled water
\$39.95/person if no lunch selection

LUNCH SELECTIONS:
Soup and salad bar table **\$62.95/person**
Bistro farmers market table **\$63.95/person**
Taste of Italy table **\$65.95/person**
Southwestern table **\$67.95/person**
Hot bistro table **\$68.95/person**

DINNER



LITTLE TASTE OF ITALY TABLE

APPETIZERS:

Assorted flat breads
Caprese skewers with fresh basil and balsamic glaze

SALAD:

Classic caesar salad with fresh grated parmesan and croutons

ENTREES:

Searched salmon with lemon butter sauce
Fettuccine alfredo with grilled chicken

\$60.95/person

SIDES:

Mashed potatoes
Crispy brussels sprouts
Garlic bread

DESSERTS:

Tiramisu
Assorted mini cheesecake

BEVERAGES:

Freshly brewed Starbucks regular and decaf coffee
Tazo tea service
Assorted sodas and bottled water

DINNER



THE MARYLANDER TABLE

APPETIZERS:

Shrimp cocktail
Hummus with vegetable sticks and flat bread

SOUP AND SALAD:

Maryland crab soup
Mixed green garden lettuce with croutons, tomatoes, cucumbers, black olives and shredded cheddar cheese with ranch and red wine vinaigrette

ENTREES:

Maryland lump crab cakes
Skirt steak

SIDES:

Mashed potatoes
Sautéed green beans
Dinner rolls with butter

DESSERT:

Assorted mini cheesecake

BEVERAGES:

Freshly brewed Starbucks regular and decaf coffee
Tazo tea service
Assorted sodas and bottled water

\$70.95/person

RECEPTION



TABLE STATIONS

- Tortilla chips with salsa and guacamole **\$7.00**
- Mixed vegetable platter with ranch dressing **\$8.00**
- Hummus with veggie sticks and flat bread **\$8.00**
- Fresh cut seasonal fruit platter **\$8.00**
- Assorted cheese and crackers **\$10.00**
- Assorted flat bread platters **\$11.00**
- Artisan cheese & charcuteries board **\$12.00**
- Mini assorted cheese cakes and tarts **\$10.00**

PER PERSON

HORS D'OEUVRES

- Mini caprese skewers with fresh basil and balsamic glaze **\$20.00**
- Crispy brussel sprouts with garlic aioli **\$20.00**
- Buffalo chicken wings with celery and Blue cheese dressing **\$25.00**
- Chicken bacon quesadillas **\$25.00**
- Chicken satay with peanut sauce **\$30.00**
- Prosciutto wrapped asparagus **\$30.00**
- Meatballs with bbq sauce **\$30.00**
- Mini Maryland crab cakes **\$40.00**
- Shrimp cocktail **\$40.00**

PER DOZEN

RECEPTION



CASH / HOSTED BAR:

Charged individually as ordered

Domestic beer **\$8**

Imported and craft beer **\$9**

House wine by the glass **\$10**

Enhanced wine list **\$13**

Well drinks **\$12**

Top shelf drinks **\$15**

STANDARD OPEN BAR:

Prices listed are on a per person/per hour includes domestic beer, house wine and standard liquor

1st hour **\$21**

2nd hour **\$19**

3rd hour **\$17**

4th hour **\$15**

TOP SHELF OPEN BAR:

Prices listed are on a per person/per hour includes all beer, wine and liquor top shelf selections

1st hour **\$31**

2nd hour **\$29**

3rd hour **\$27**

4th hour **\$25**

BARTENDER FEE:

Bartenders are required for all cash, hosted and open bars. **\$85** per hour per bartender fee applies. One bartender per 50 people.

RECEPTION



BEER AND WINE SELECTIONS DOMESTIC BEER
Budweiser, Bud Light, Miller Lite, Coors Light

CRAFT BEER
Blue Moon Belgian White, Sam Adams Boston
Lager, Sam Adams Seasonal, Sierra Nevada Pale Ale

IMPORTED BEER
Corona Extra, Corona Light, Heineken, Stella
Artois Lager

HOUSE WINE
Estancia Cabernet Sauvignon, Clos Du Bois Merlot,
Clos Du Bois Chardonnay, Beringer White
Zinfandel

ENHANCED WINE
Ferrari-Carano Chardonnay, La Crema Pinot Noir,
Robert Mondavi Merlot, Franciscan Cabernet
Sauvignon, Alamos Malbec

LIQUOR SELECTIONS WELL LIQUOR
Bacardi Silver Rum, Jose Cuervo
Gold Tequila, Grant's Scotch,
Smirnoff Vodka, Gordon's Gin,
Canadian Club Whiskey

TOP SHELF LIQUOR
Captain Morgan's Spiced Rum,
Patron Silver Tequila,
Glenfiddich Scotch, Grey Goose
Vodka, Bombay Sapphire Gin,
Maker's Mark Whiskey

TECHNOLOGY



AUDIO VISUAL

Complimentary wireless internet is included in every meeting room rental.

Additional audio visual equipment available upon request to meet your needs.

AUDIO VISUAL EQUIPMENT

LCD projector	\$250.00 / day
Drop down screen	\$75.00 / day
Flipchart	\$45.00 / day
Extension Cord	\$5.00 / day
Outside phone line	\$55.00 / day
Polycom speaker phone	\$150.00 / day
Wired internet connection	\$150.00 / day
Wired microphone	\$100.00 / day
Wireless microphone	\$150.00 / day
Lavaliere	\$150.00 / day
Mixer sound system	\$150.00 / day
Podium with microphone	\$250.00 / day
Laptop rental	\$300.00 / day



ADDITIONAL INFORMATION

Menu pricing is subject to change without notice. Menu pricing is per person unless otherwise noted. Printed menus are for general reference. We happy to customize menus to meet your specific needs.

The hotel does not allow outside catering.

All Meeting Room Rentals are subject to 25% service charge. All food and beverage and Audio Visual are subject to 25% service charge plus 10% sales tax.

All Menu Selections are to be selected 7 business days prior to the event and the confirmed guaranteed number of attendees 72 hours prior to your event.

The expected number will act as the final guarantee number if the guarantee number is not received. If the number of attendees exceeds the guaranteed number, you will be billed according to the number of attendees.

The final total amount due will be authorized in full prior to your event.

If shipping materials to the hotel, please include the company/group name, property contact and the date of the meeting on the outside of the package. The hotel cannot assume responsibility for the damage or loss of merchandise sent for storage.

The hotel provides complimentary upgraded linen free tables.