



COURTYARD EVENT MENU 2018





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



Grab & Go

Bistro Sandwiches
or Balance Start Sandwiches
9 each

Continental

Bagels, Muffins, and Toast
served with Whole Fruit
Cold Cereal & Milk
13 per person

Morning DIY Bowls

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Breakfast Potatoes
Cheddar Cheese
Sour Cream
Scratch Made Salsa
Avocado
Scallions
Flour Tortillas & Fresh Fruit
25 per person

DIY Yogurt Bowl

Greek and Whole Milk Yogurt
Seasonal Berries
Granola
Shredded Coconut
Juice Included
6 per person

BREAKFAST



Quiches

Seasonal Veggie Quiche
Breakfast Meat Quiche
Served with Arugula Salad with Citrus Vinaigrette
Accompanied by Seasonal Fresh Fruit
30 per person

French Toast Bread Pudding

Served with Blueberry Sauce & Whipped Cream
Scrambled Eggs
Apple Smoked Bacon
Served with Seasonal Fresh Fruit
21 per person

Team Breakfast

Breakfast Egg Casseroles
Veggies, Bacon or Sausage
Parmesan Cheese
Served with Breakfast Potatoes and
Seasonal Fresh Fruit and Toast
18 per person

Biscuit & Gravy

Served with Scrambled Eggs
Seasonal Fresh Fruit
18 per person

BREAKS



Sweet & Salty

Choose 3 of the following:

- Chocolate Covered Pretzels
- Butter Popcorn
- Chex Mex Variety
- Assorted Nuts
- M&M's
- Trail Mix
- Cheez-It Crackers

8 per person

Chip & Dip

Choose 1 of the following:

- Warm Spinach Artichoke with Toasted Baguette
- Smoked Salmon with Bagel Chips
- Pico de Gallo, Avocado, Corn, Black Beans with Tortilla Chips

12 per person

Chacuterie Boards

A Selection of Meats, Cheeses
Dried Fruits
and Crackers

15 per person

Fruit or Veggies

Choose 1 of the following:

- Seasonal Fruit Bowls with Vanilla Yogurt
- Crudities with House-Made Green Goddess Dressing

8 per person

BREAKS



Bars & Cheese

String Cheese and
Variety of Power, Granola, Breakfast
and Kind Bars
10 per person

Add Ons

Whole Fruit | 2 each
Seasonal Sliced Fruit Bowl & Fresh Mint |
25 per person (Served 10 people)
Manifesto Chocolate Chip Cookies | 3.50 each
Carrot Cake | 5.50 Slice
Key Lime | 5.50 Slice

a la carte beverages

1 Gallon Starbucks Coffee | 43
(20 cups)
Half Gallon Starbucks Decaffeinated Coffee | 22
(10 cups)
Half Gallon Hot Teas | 22
(10 cups)

Elevate Coffee Service | 12
adding Seasonal Fruit Water & Seasonally Flavored
Specialty Iced /Hot Teas

a la carte Beverages

Bottled Water | 3 each
Assorted Soft Drinks | 3 each
Assorted Iced Tea | 4 each
Assorted Bottled Juices | 4 each
All Day Hot Beverage Station | 12 per person
- Regular & Decaffeinated Coffee with Hot Tea
Service
All Day Hydration Station | 15 per person
- Regular & Decaffeinated Coffee, Hot Tea & Soft
Drinks

LUNCH



Fiesta

Cheese or Shredded Chicken Enchilada Baked
Vegetarian Taco Salad
Spanish Rice, Refried Beans
Served with Chips, Scratch Made Salsa
Sour Cream and Wholly Guacamole
25 per person

Asian Power Bowl

Grilled Chicken | 25 per person
or Salmon Teriyaki | 29 per person
Served with White Rice
Steamed Seasonal Vegetables
Asian Salad with Orange Sesame Vinaigrette
and Fried Won Tons
add Tofu | 5 per person

Sandwich Builder

Choose 2 of the following Deli Meats :
Ham, Turkey, Prosciutto or Corned Beef
Choose 2 of the following Cheeses :
Gruyere, Cheddar, Swiss
Served with a variety of in-house toppings
Fresh Baked Rustic & Rye Bread
Includes a variety of Chips, House Salad
and Soup de jour
24 per person

Italian

Baked Meatballs in Marinara topped with Melted
Mozzarella, and Rigatoni Pasta
Served with French Baguette
Little Gem Caesar Salad
Roasted Seasonal Vegetables and Garlic Aioli
24 per person

LUNCH



Light Affair

Build Your Own Seasonal House Salad
with Local Fresh Produce
Scratch Made Soup de jour
Served with Freshly Baked Bakery Rolls
20 per person

Hearty Lunch

Family Style Chicken Pot Pie
with Roasted Chicken, Fresh Herbs Topped with
Flaky Buttery Crust
Served with House Salad and Lemon Vinaigrette
23 per person

Social Snack Lunch

Margarita Flatbread
Pesto Chicken, Parmesan Cheese and Sundried
Tomato Flatbread
House Seasonal Salad or
Little Gem Caesar Salad
20 per person

Box Lunch

Simple Sandwich
Choice of Ham, Turkey, Prosciutto or Corned Beef
Gruyere Cheese with Little Gem Lettuce
Served with Chips, Whole Fruit and
a Manifesto Chocolate Chip Cookie
17 per person

LUNCH



Mount Saint Helens All Day Meeting Package

Breakfast: Muffins and More

Mid-Morning Hydration Break: Starbucks Coffee, Regular & Decaffeinated, Assorted Soft Drinks

Afternoon Break: Beverage Refresh, Chacuterie Board and Manifesto Chocolate Chip Cookies
28 per person

Mount Hood All Day Meeting Package

Mid-Morning Hydration Break: Starbucks Coffee Regular & Decaffeinated, Assorted Soft Drinks, Granola Bars & Whole Fruit

Lunch Table select one of the following:
Fiesta, Sandwich Builder, Asian Power Bowl, Italian, Light Affair, Hearty Lunch

Afternoon Break: Hydration Station Refresh, Manifesto Chocolate Chip Cookies or Seasonal Sliced Fruit Bowl
43 per person

Board Room Complete Meeting Package

All Day Hydration Station: Starbucks Coffee, Regular & Decaffeinated, Assorted Soft Drinks

Continental Breakfast

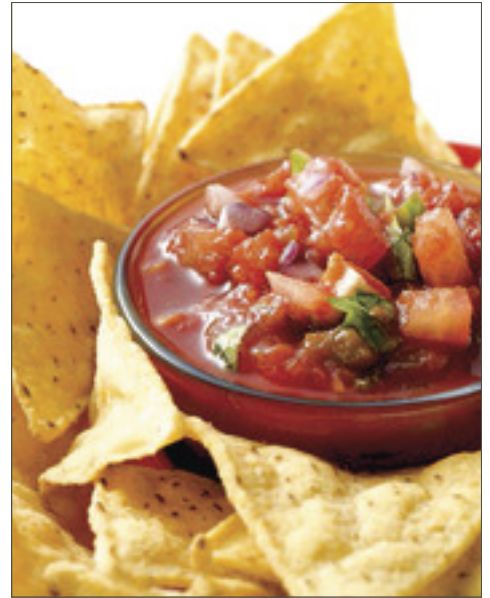
Mid-Morning Break: Hydration Station Refresh, Granola Bars & Whole Fruit

Lunch Table select one of the following:
Fiesta, Sandwich Builder, Asian Power Bowl, Italian, Light Affair, Hearty Lunch, Social Snack

Afternoon Break: Hydration Station Refresh, Manifesto Chocolate Chip Cookies or Seasonal Sliced Fruit Bowl

A/V Included: Wi-Fi, White Board with markers, Screen, Note Pads & Pens Complete Meeting Package serves 8-12
65 per person

RECEPTION



Hot Hors d'oeuvres

Bacon Wrapped Stuffed Dates with Parmesan Cheese | 18 per dozen

Hand-Chopped Steak Tartar with Mustard Aioli on Crostini | 22 per dozen

Cheese Gougers | 17 per dozen
with Whole Grain Mustard

Leek & Cheese Tartlets with Curried Cream | 17 per dozen

Grilled Hanger Steak and Arugula Skewers with Bearnaise | 22 per dozen

Mini Croquets' Madams with Fried Quail Eggs | 22 per dozen

Cold Hors d'oeuvres

Watermelon & Cherry Tomatoes Skewer with Balsamic & Feta | 18 per dozen

Seasonal Vegetable Pluche with Basil Pistou | 13 per dozen

Pork Rillettes on Toast with Marion Berry Jam | 22 per dozen

Bloody Mary Skewer Pepper Jack Cheese, Olive, Celery & Cherry Tomatoes | 17 per dozen

Heirloom Tomato Brushetta with Salsa Verde | 17 per dozen

Crispy Potato Chip & Smoked Salmon with Chive Cream Cheese | 22 per dozen

Spicy Tuna Tartar on Crispy Rice & Roe | 24 per dozen

RECEPTION



Bar

Well Liquor | 7
Call Liquor | 9
Premium Liquor | 11
Assorted Soft Drinks | 3

Beer & Wine by the Glass

Domestic Beer | 5.50
Imported & Craft Beer | 6.25
Non-Alcoholic Beer | 5.50
House Wines | 9

Wine by the Bottle

Prosecco Split | 12
House Sparkling | 34
Clos du Bois Chardonnay | 38
Beringer White Zinfandel | 34
Eola Hills Pinot Noir | 41
Clos du Bois Merlot | 46
Mary Hill Red Blend | 34
Alamos Malbec | 38
Estancia Cabernet | 38

Kegs

Domestic | 350
Premium | 475

DINNER



French

Roasted Chicken Breast Herbs de Provence
and Grilled Beef with Red Wine Vinaigrette
Served with Pomme Puree
Roasted Seasonal Vegetables
House Salad
Freshly Baked Bread
Chocolate Mousse for Dessert
42 per person

Oregon Coast

Fresh Seasonal Fish in a Beurre Blanc Sauce
Brown Rice Quinoa Medley
Seasonal Steamed Vegetables
House Salad with Citrus Lemon Vinaigrette
House-Baked Manifesto Chocolate Chip Cookies
for Dessert
35 per person

Down South

BBQ Chicken & Pork Ribs
Served with Homemade Macaroni & Cheese
Southern Greens
Red Skinned Mash Potatoes
Biscuits
House Salad
Seasonal Fruit Cobbler for Dessert
38 per person

Italian Tradition

Chicken Bellagio - Panko Crusted Chicken
Pesto Pasta
Cream Sauce
Prosciutto
Arugula Salad
Crispy Baguette
Manifesto Chocolate Chip Cookies for Dessert
30 per person

DINNER



Sunday Supper

Six Hour Braised Pot Roast
Carrots, Onions, Celery
Red Skinned Mashed Potatoes
Served with House Salad
Freshly Baked Rolls
32 per person

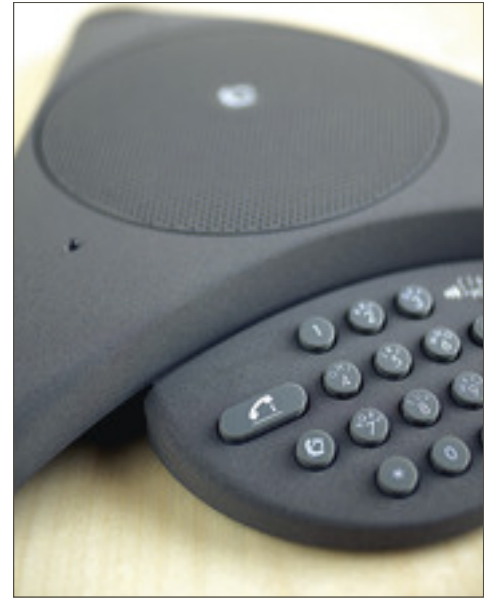
Shark Bite

Build Your Own Sliders
Shoyu Chicken Sliders
with Pineapple BBQ Meatball
Spam Sliders
Served with Freshly Made Slaw
Sweet Potato Fries
Cucumber Carrot Salad with Papaya Vinaigrette
Tropical Fruit Salad with Chantilly Creme
26 per person

Traditional Luau

Kalua Pork Slow-Cooked Pork Roast with Delicious
Smoky Taste
Mochiko Chicken with a Garlic Marinade of Rice
Flour, Soy Sauce and Spiced Fried Chicken
Served with Hawaiian Macaroni Salad
Steamed White Rice
Grilled Vegetables served with Sweet Sour Dipping
Mixed Green Salad
Hawaiian Sweet Rolls with Butter
Sliced Fruit Salad
30 per person

TECHNOLOGY



Data & Video Packages

- Projection Package | 250
LCD Projector, Screen, Projector Table, Cables,
Labor for Set-up & Recovery
- Projector Support Package | 70
(client required to bring own LCD Projector)
Screen, Projection Stand, Cables, Labor for Set-up &
Recovery
- 32" Flat Panel Video Display Package | 120
32" LCD Display, Cables, Labor for Set-up &
Recovery
- Blu-ray Disc Player | 70
- DVD Player | 40

Misc. Supplies

- Wireless Lavalier Microphone with speaker 250
- White Board with Markers 40
- Computer Speakers 20
- Flipchart with Markers 40
- Conference Speaker Phone 60
- Power Strip or Extension Cord 10
- Laser Pointer 35



ADDITIONAL INFORMATION

- All menu selections presented for 60 minutes of service
- Breakfast items are served with Starbucks freshly brewed coffee & hot teas
- Lunch and Dinner items are served with freshly brewed iced tea
- Gluten Free and Vegetarian options available upon request
- All prices are subject to change without notice
- 10 person minimum to order
- Audio/visual prices are subject to change based on the cost the hotel incurs to rent from our vendors
- Please check your banquet event order for exact prices
- Changes made within 3 days of the event are subject to an additional fee
- A 20% service charge is added to your final bill
- No food of any kind may be brought into the banquet and catering rooms, with the exception of cakes, for which a service fee will be charged if applicable.
- No beverages of any kind may be brought in with the exception of champagne and wine, which will be charged the current corkage fee (\$20 per bottle). The Hotel is to have 3 days written notice prior to the event of any outside food or beverage to be provided by guests.

Alcohol service policy:

- A \$100 bar set up fee will apply
- A corkage fee of \$20 (per 750ml bottle) will be applied for any wine -not provided by the hotel.
- Prior approval must be received before any outside wine is authorized to be on premises
- All kegs are based upon availability