

## 2020 Courtyard Hamilton Event Menus

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## 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**

## TECHNOLOGY



### Facilities

Our event space offers a sound system, and complimentary wired and wireless internet. Our Hamilton and Dundurn boardrooms are further accompanied with a complimentary 42" built-in television or a pull down 7x7 screen. For your convenience, we work with our own in-house audio visual rentals as well as an outside vendor to supply additional needs and professional technical support. Please ask your sales and catering representative for more information. \*Outside audio visual equipment is available with 72 business hours advance notice.  
 Dundurn Boardroom 437 square feet  
 Hamilton Boardroom 682 square feet  
 Lancaster A or B 1612 square feet  
 Lancaster Ballroom 3224 square feet

### Audio Visual

|  |              |
|--|--------------|
| <b>LCD Projector (In-House)</b>          | <b>\$99</b>  |
| <b>Polycom Speaker Phone</b>             | <b>\$50</b>  |
| <b>Lapel Microphone</b>                  | <b>\$185</b> |
| <b>Wireless Microphone</b>               | <b>\$75</b>  |
| <b>Wired Microphone</b>                  | <b>\$40</b>  |
| <b>6 x 6 Screen</b>                      | <b>\$40</b>  |
| <b>7 x 7 Screen</b>                      | <b>\$45</b>  |
| <b>8 x 8 Screen</b>                      | <b>\$60</b>  |
| <b>Computer Speakers</b>                 | <b>\$25</b>  |
| <b>Additional Flipchart with Markers</b> | <b>\$30</b>  |

## BREAKFAST



### Continental

Freshly Baked Assorted Muffins, Danishes and Pastries  
Chef's Choice Banana or Coffee Cake Loaves  
Chilled Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Herbal Teas and Flavour Shots

**\$9.95pp**

### Healthy Start Breakfast

Fruit & Yogurt Parfaits  
Lemon Poppy Seed Loaves  
Classic Oatmeal  
Served with Dried Fruits, Nuts and Brown Sugar  
Chilled Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Herbal Teas and Flavour Shots

**\$12.95pp**

### Deluxe Continental

Freshly Baked Muffins, Danishes and Pastries  
Chef's Choice Banana or Coffee Cake Loaves  
Bagels and Cream Cheese  
Seasonal Fresh Sliced Fruits  
Butter and Fruit Preserves  
Chilled Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Herbal Teas and Flavour Shots

**\$12.95pp**

### Dietary Requests

The Courtyard by Marriott Hotel can Accommodate Dietary Requests including Gluten Free, Vegetarian, Dairy and other Various Allergies. Orders to be Provided in Advance.

## BREAKFAST



### Breakfast Sandwich

Fluffy Scrambled Eggs, Bacon and Melted Cheddar Cheese on a Warm Croissant  
Breakfast Potatoes  
Seasonal Fresh Sliced Fruit  
Chilled Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee, Herbal Teas and Flavour Shots  
**\$16.95pp**

### Frittata Omelette

Baked Eggs with Ham, Peppers, Onions and Cheddar Cheese  
Fruit and Yogurt Parfaits  
Mini Croissants, Butter and Fruit Preserves  
Seasonal Fresh Sliced Fruit  
Chilled Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee, Herbal Teas and Flavour Shots  
**\$16.95pp**

### Breakfast Wrap

Fluffy Scrambled Eggs with Sausage, Peppers, Onions and Cheddar Cheese  
Wrapped in a Warm Flour Tortilla  
Served with Sour Cream and Salsa  
Breakfast Potatoes  
Seasonal Fresh Sliced Fruit  
Chilled Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee, Herbal Teas and Flavour Shots  
**\$16.95pp**

### Traditional Courtyard Breakfast

Assorted Pastries, Muffins and Banana Loaves  
Fluffy Scrambled Eggs  
Smoked Bacon and Sausage  
(Substitute Turkey Bacon, Turkey Sausage or Ham)  
French Toast and Maple Syrup  
Breakfast Potatoes and Seasonal Fresh Sliced Fruit  
Chilled Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee, Herbal Teas and Flavour Shots  
(20 person Minimum for Full Traditional Breakfast)  
**\$18.95pp**

## BREAKS



### Complete Meeting Package

Complete Meeting Package Includes:  
Flip Chart & Markers, Power Bar,  
7x7 Screen, Notepads, Pens and Ice Water

Breakfast  
Morning Break  
Themed Lunch Buffet  
Afternoon Break  
**\$44.95pp**

### Morning & Afternoon Break

Morning Break - Refresh of Hot Beverages, Juices,  
Bottled Waters and a Variety of Granola Bars  
Afternoon Break - Refresh of Hot Beverages, Soft  
Drinks & Bottled Waters, Assorted Cookies and  
Whole Fruit.  
Choice of: Candy Table or Dried Fruits and Nuts

### Breakfast

Choose From our Deluxe Continental or Healthy  
Start Breakfast.  
Accompanied with Juices, Coffee and Tea  
See Descriptions Under Breakfast Menu  
Upgrade to our Traditional Hot Breakfast - \$4.50 pp

### Themed Lunch Table

Choose from our Themed Lunch Menus. See  
Descriptions Under Lunch Buffet Menu  
Buffets Accompanied with Assorted Bite Sized  
Desserts, Coffee & Tea, Soft Drinks & Bottled Waters

## BREAKS



### Winter Warm Up Break

Hot Chocolate, Marshmallows and Whipped Cream  
Mini Chocolate Croissants  
Chocolate Dipped Fruits  
Freshly Baked Jumbo Cookies  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Regular & Decaffeinated Coffee,  
Herbal Teas and Flavour Shots  
**\$9.25pp**

### Bakers Delight Break

Rice Krispy Squares  
Freshly Baked Jumbo Cookies  
Decadent Cupcakes  
White and Chocolate Milk  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Regular & Decaffeinated Coffee,  
Herbal Teas and Flavour Shots  
**\$9.25pp**

### The Candy Counter Break

Freshly Baked Jumbo Cookies  
Assorted Classic Movie Theatre Candies  
Whole Fresh Fruits  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Regular & Decaffeinated Coffee,  
Herbal Teas and Flavour Shots  
**\$9.25pp**

### Healthy Choice Break

Fruit and Yogurt Parfaits  
Variety of Dried Fruits, Nuts and Trail Mix  
Whole Fresh Fruit  
Variety of Granola Bars  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Regular & Decaffeinated Coffee,  
Herbal Teas and Flavour Shots  
**\$9.25pp**

## BREAKS



### Healthy Break Additions

Seasonal Fresh Sliced Fruit - \$3.95 pp  
Whole Seasonal Fruit - \$2.45 pp  
Classic Oatmeal with Dried Fruits - \$4.95 pp  
(Served with Brown Sugar and Milk)

### Anytime Break Additions

Assorted Jumbo Cookies - \$25.00/dzn  
Low Fat Granola Bars - \$25.00/dzn  
Bite Sized Desserts - \$25.00/dzn  
Individual Bags of Chips - \$3.00/bag  
Platter of Sandwiches and Wraps - \$40/dzn

### Pastry Break Additions

Assorted Muffins and Pastries - \$25.00/dzn  
Sweet Loaves - \$26.00/Loaf  
(lemon poppy seed, coffee cake or banana bread)  
Bagels with Cream Cheese - \$26.00/dzn  
Mini Chocolate Croissants - \$28.00/dzn

### Yogurt Break Additions

Individual Sized Yogurts - \$25.00/dzn  
Fruit and Yogurt Parfaits with Granola - \$42.00/dzn

## BREAKS



### Hot Beverages

Coffee Station - Freshly Brewed Regular Coffee,  
Decaffeinated Coffee with Flavour Shots &  
Selection of Herbal Teas - \$2.95 pp  
Coffee Refresh - A Top Up of Your Previously  
Selected Coffee Station - \$2.25 pp  
Hot Chocolate - Decadent Hot Chocolate Made  
with Milk, Marshmallows and Topped with  
Whipped Cream - \$2.95 pp

### Cold Beverages

Assorted Chilled Fruit Juices - \$2.50 pp  
(Orange, Cranberry and Apple)  
Soft Drinks and Bottled Waters - \$2.50 pp  
(Assorted Pepsi Brand Products)  
Iced Tea - \$3.00 pp  
Non Alcoholic Fruit Punch Station - \$3.00 pp  
Alcoholic Fruit Punch Station - \$4.95 pp  
(Juices Mixed with Sparkling Water and your  
Choice of Alcoholic Addition)

## LUNCH



### Plated Lunch Selctions

Plated Entree Served with:  
Fresh Artisan Rolls  
Choice of Salad  
Choice of Potato or Rice  
Chef's Seasonal Vegetables  
Choice of Dessert  
Freshly Brewed Regular, Decaffeinated Coffee and  
Tea

### Vegetarian and Plated Fish

Baked Applewood Smoked Salmon  
Vegetarian Stir Fry with Rice  
Stuffed Peppers  
**\$25.95pp**

### Plated Chicken

Chicken Breast Stuffed with:  
-Roasted Red Peppers & Goat Cheese  
-Spinach & Feta Cheese  
-Ham & Swiss Cheese  
-Marinara, Basil & Mozzarella  
Sauce Options: Cream, Marinara, or Basil Pesto  
Breaded Chicken Cutlet Topped with Lemon Butter  
**\$25.95pp**

### Plated Turkey / Beef

Freshly Carved Turkey. Served with Traditional  
Stuffing, Cranberry Sauce and Gravy  
Freshly Carved Roast Beef. Served with Yorkshire  
Pudding  
**\$26.95pp**

## LUNCH



### Boxed Lunch Selections

(Served Pre-bagged OR Platter Style)  
Assortment of Wraps and Sandwiches  
Whole Seasonal Fruit  
Bite Sized Dessert  
Veggie Sticks and Granola Bar  
Individual Bag of Chips  
Assorted Soft Drink or Bottled Water  
**\$17.95pp**

### Soup, Salad and Sandwich Table

Assortment of Wraps and Sandwiches  
Roast Beef & Provolone, Smoked Turkey, Ham & Swiss, Egg Salad and Tuna Salad  
Choice of Soup  
Choice of Salad  
Bite Sized Desserts  
Freshly Brewed Regular and Decaffeinated Coffee,  
Herbal Teas and Flavour Shots  
**\$18.95pp**

### Courtyard Deli Table

Caesar and Garden Salad  
Assortment of Wraps and Sandwiches  
Roast Beef & Provolone, Smoked Turkey, Ham & Swiss, Egg Salad, and Tuna Salad  
Fresh Sliced Seasonal Fruit  
Pasta Primavera Salad  
Bite Sized Desserts  
Freshly Brewed Regular and Decaffeinated Coffee,  
Herbal Teas and Flavour Shots  
**\$20.95pp**

### Soft Drinks and Bottled Waters

Add Soft Drinks and Bottled Waters to a Lunch Table  
**\$2.25pp**

## LUNCH



### Grilled Chicken Souvlaki Table

Cucumber, Tomato and Onion Salad  
Vegetable Quinoa Salad  
Grilled Chicken, Pitas and Greek Rice  
Toppings: Lettuce, Tomato, Cucumber, Onion,  
Kalamata Olives, Feta Cheese and Tzatziki Sauce  
Garlic Flatbread with Hummus  
Bite Sized Desserts, Regular & Decaf Coffee, Tea and  
Flavour Shots

\*15 Person Minimum Guarantee

**\$21.95pp**

### Chicken Quesadilla Table

Southwest Chipotle Salad  
Mexican Quinoa Salad  
White and Whole Wheat Flour Tortillas with  
Chicken, Onions, Tomato, Peppers and Melted  
Cheese  
Nachos, Sour Cream and Salsa  
Bite Sized Desserts, Regular & Decaf Coffee, Tea and  
Flavour Shots

\*15 Person Minimum Guarantee

**\$21.95pp**

### Lemon Chicken Table

Garden and Caesar Salad  
Artisan Rolls  
Breaded Chicken Topped with Lemon Butter  
Broccoli, Cauliflower and Carrot Medley  
Roasted Potatoes  
Bistro Coleslaw  
Bite Sized Desserts, Regular & Decaf Coffee, Tea and  
Flavour Shots

\*20 Person Minimum Guarantee

**\$23.95pp**

### Soft Drinks and Bottled Waters

Add Soft Drinks and Bottled Waters to a Lunch  
Table

**\$2.25pp**

## LUNCH



### Mexican Table

Southwest Chipotle Salad  
Build your Own Chicken Fajitas with Flour Tortillas  
Sauteed Onions, Peppers, Shredded Lettuce,  
Cheese, Tomatoes and Guacamole  
Spanish Rice  
Nachos, Salsa and Sour Cream  
Bite Sized Desserts, Regular & Decaf Coffee, Tea and  
Flavour Shots

\*20 Person Minimum Guarantee

**\$21.95pp**

### Asian Table

Cold Asian Cabbage Salad, Chili Lime Dressing  
Spring Mix Salad, Thai Dressing  
Tender Marinated Beef or Chicken  
Sauteed Teriyaki Vegetables, Egg Rolls and White  
Rice

Fortune Cookies, Bite Sized Desserts Regular &  
Decaf Coffee, Tea and Flavour Shots

\*20 Person Minimum Guarantee

**\$21.95pp**

### Italian Table

Caesar Salad  
Cucumber, Tomato and Onion Salad  
Italian Wedding Soup  
Bowtie Pasta in Alfredo Sauce  
Tender Sliced Chicken  
Garlic Flatbread  
Bite Sized Desserts, Regular & Decaf Coffee, Tea and  
Flavour Shots

\*15 Person Minimum Guarantee

**\$21.95pp**

### Soft Drinks and Bottled Waters

Add Soft Drinks and Bottled Waters to a Lunch  
Table

**\$2.25pp**

## LUNCH



### Southwest Slider Table

Southwest Chipotle Salad and Caesar Salad  
Mini Pulled Pork & Mini Beef Burger Sliders  
(Toppings: Cheese, Pickles, Onions)  
Traditional Macaroni and Cheese  
Celery and Carrot Shooters, Bistro Coleslaw  
Bite Sized Desserts, Regular & Decaf Coffee, Tea and  
Flavour Shots

\*20 Person Minimum Guarantee

**\$22.95pp**

### Chicken Parmesan Table

Garden and Caesar Salad  
Breaded Chicken Topped with Tomato Sauce and  
Provolone Cheese  
Bowtie Pasta in Rose Sauce  
Bistro Coleslaw  
Garlic Flatbread Pitas  
Bite Sized Desserts  
Regular and, Decaffeinated Coffee, Herbal Teas and  
Flavour Shots

\*15 Person Minimum Guarantee

**\$21.95pp**

### Philly Cheesesteak Table

Garden and Caesar Salad  
Freshly Carved Roast Beef on a Bun  
Served with Spicy Grain & Dijon Mustard, Au Jus  
Provolone Cheese, Sauteed Onions and Peppers  
Roasted Potatoes, Bistro Coleslaw  
Bite Sized Desserts  
Regular and Decaffeinated Coffee, Herbal Teas and  
Flavour Shots

\*20 Person Minimum Guarantee

**\$22.95pp**

### Soft Drinks and Bottled Waters

Add Soft Drinks and Bottled Waters to a Lunch  
Table

**\$2.25pp**

## RECEPTION



### Cocktail Reception Package

Served with Fresh Fruit Punch or Freshly Brewed Coffee & Tea  
Display Seasonal Sliced Fruits and Dip  
Imported and Domestic Cheese and Crackers  
Fresh Cut Vegetables and Dip  
Choice of 6 Hot or Cold Hors D'oeuvres.  
Served Hand Passed or Stationary  
(Choose From Below Selection)

**\$25.95pp**

### Cold Hors D'oeuvres, A La Carte

Chef's Choice Assorted Crostini - \$25.00/dzn  
(Smoked Salmon & Cream Cheese, Bruschetta Roma, Roasted Red Pepper & Goat Cheese, Spinach & Feta)  
- Prosciutto Wrapped Melon - \$30.00/dzn  
- Shrimp Shooters - \$30.00/dzn  
- Corn Chips and Salsa - \$22.00/platter (serves 12)  
- Sundried Tomato and Goat Cheese Pinwheels - \$25.00/dzn

### Hot Hors D'oeuvres, A La Carte

Mexican Style Pinwheels - \$25.00/dzn  
Oriental Spring Rolls - \$25.00/dzn  
Assorted Mini Quiches - \$25.00/dzn  
Oriental Egg Rolls - \$25.00/dzn  
Sweet and Sour Meatballs - \$25.00/dzn  
Chicken Skewers - \$30.00/dzn  
Beef Skewers - \$30.00/dzn  
Crab Stuffed Mushrooms - \$30.00/dzn  
Coconut Shrimp - \$30.00/dzn  
Fig and Goat Cheese Phyllo - \$30.00/dzn  
Pot Stickers - \$30.00/dzn  
Spanakopita - \$30.00/dzn  
Barbeque Chicken Flatbread - \$30.00/dzn  
Tomato Mozzarella Flatbread - \$30.00/dzn  
Mini Sliders - \$50/dzn

## RECEPTION



### **Fruit, Cheese and Vegetable Platters**

Display of Seasonal Fresh Sliced Fruits.  
Display of Imported and Domestic Cheeses  
Fresh Cut Vegetables and Dip  
Assorted Crackers, Sliced Flatbread and Dipping  
Sauces  
**\$10.25pp**

### **Charcuterie Boards**

Boards are available with Italian Meats,  
Assorted Cheeses, Crackers, Tortillia Chips, and  
Pitas. Freshly arranged Vegetables, Freshly Sliced  
Fruit and Assorted Dips to Include Hummus,  
Roasted Red Pepper Dip, Yogurt Dip and or Ranch.  
Boards can be customized  
**\$12.95pp**

### **Hummus Reception Platters**

Fresh Traditional Hummus  
Served with a Variety of Fresh Cut Vegetables  
Assorted Crackers and Sliced Flatbread  
**\$8.25pp**

### **Platter Additions**

Fruit Platter - Fresh Seasonal Sliced Fruit with  
Yogurt Dip - \$4.95 pp  
Cheese Platter - Imported and Domestic Cheese,  
Assorted Crackers and Flatbread - \$5.95 pp  
Ranch Vegetable Shooters - Fresh Cut Celery &  
Carrot Sticks, Served in a Shot Glass - \$2.25 pp

## RECEPTION



### Antipasto Table

Presentation of Assorted Italian Meats Including:  
Prosciutto, Genoa Salami and Kielbasa.  
Bocconcini Cheese and Fresh Melon  
Assorted Marinated Vegetables Including:  
Roasted Red Peppers, Eggplant, Zucchini,  
Mushrooms and Olives.  
Assortment of Italian Bread Sticks  
\*20 Person Minimum Guarantee  
**\$10.95pp**

### Shrimp Cocktail

Presentation of Fresh Shrimp with Cocktail Sauce.  
(3 Pieces per Person)  
**\$6.95pp**

### Antipasto Plated

Variety of Italian Meats and Cheeses  
Assorted Marinated Vegetables  
Fresh Melon and Italian Bread Sticks  
**\$6.95pp**

### Baked Brie & Kabob Skewers

Smooth and Creamy Warmed Baked Brie  
Roasted Red Pepper Jelly Spread  
Assorted Crackers and Flatbread  
Served with Fresh Fruit Kabob Skewers and Fruit  
Dip  
**\$10.95pp**

## RECEPTION



### Alcoholic Beverages

House Call Brands  
(J&B Scotch, Tanqueray Gin, Jim Beam Whiskey,  
Jose Cuervo Tequila, Absolute Vodka, Captain  
Morgan's Spiced White Rum, Canadian 83 Rye,  
Dujardin Brandy)  
House Wine  
Pelee Island Red and White (Baco Noir and Vidal)  
Import Beer  
(Stella, Corona, Heineken, Kronenbourg)  
Domestic Beer  
(Moosehead, Canadian Bud Light and Cracked  
Canoe)  
Soft Drinks and Bottled Waters  
(Pepsi Brand)

### Bar Prices

HOST BAR  
Domestic Beer - \$5.75  
Import Beer - \$6.25  
Call Brands - \$6.25  
Premium - \$6.75  
Wine by Glass - \$6.25  
Wine by Bottle - \$25.95  
Liquor(s) - \$6.75  
CASH BAR  
Domestic Beer - \$6.75  
Import Beer - \$7.25  
Call Brands - \$6.75  
Premium - \$7.25  
Wine by Glass - \$6.75  
Wine by Bottle - \$31.00  
Liquor(s) - \$7.25

## RECEPTION



### Hourly Bar Packages

Hourly Bar Packages  
Call Brands, House Wine, Domestic Beer and  
Unlimited Mixes  
One Hour - \$16.00 pp  
Two Hours - \$24.00 pp  
Three Hours - \$31.50 pp  
Four Hours - \$39.50 pp

### Bartender and Corkage Fee

Each bar will incur a \$50 bartender fee per bar. This fee will be waived should sales exceed \$500 before taxes and gratuities.  
Should you wish to bring your own wine, a corkage fee of \$25.95 per opened bottle of wine will be incurred.

### Alcohol Rules and Regulations

The Courtyard by Marriott Hamilton is required to abide by the regulations enforced by the Alcohol and Gaming Commission of Ontario. In accordance with these laws:  
All Alcohol must be purchased from the Courtyard by Marriott Hotel Hamilton when renting designated event space(s).  
Alcohol not purchased from the Courtyard by Marriott Hotel Hamilton is not permitted in the designated event space(s).  
Alcohol purchased at the Courtyard by Marriott Hotel Hamilton must be served by a Smart Serve certified server and consumed in designated event space(s).

## DINNER



### Plated Dinner Selections

Plated Entrees, Served with the Following:  
Fresh Artisan Rolls  
Choice of Salad  
Choice of Potato or Rice  
Chef's Seasonal Vegetables  
Choice of Dessert  
Regular & Decaf Coffee, and Tea

### Plated Chicken

Chicken Breast Stuffed with:  
-Roasted Red Peppers & Goat Cheese  
-Ham & Swiss Cheese  
-Spinach & Feta Cheese  
-Marinara, Basil & Mozzarella  
Sauce Options: Cream, Marinara, Pesto Basil  
Breaded Chicken Cutlet Topped with Lemon Butter  
**\$34.95pp**

### Plated Beef, Turkey, Salmon

New York Style, Flat Iron Steak Topped with  
Mushroom Demi-Glace  
Prime Rib Served with Au Jus and Horseradish  
Freshly Carved Turkey. Served with Traditional  
Stuffing, Cranberry Sauce and Gravy  
Baked Applewood Smoked Salmon  
**\$36.95pp**

### Plated Chicken and Beef Duo

A Pairing of our Stuffed Chicken and Flat Iron  
Steak. A Sampling of Both Entrees to Satisfy All  
Palates.  
\*Vegetarian Options Available\*\*  
**\$39.95pp**

## DINNER



### Make it a Table

Fresh Artisan Rolls  
Garden and Caesar Salad  
Pasta (Choice of Sauce)  
Choice of Two Entrees  
Choice of One Vegetable  
Choice of One Potato  
Assortment of Desserts  
Regular & Decaf Coffee, Tea and Flavour Shots  
**\$42.95pp**

### Dinner Entrees

(Choice of Two)  
Stuffed Chicken Breast  
Breaded Chicken Cutlet  
Flat Iron Grill Steak  
Prime Rib  
Applewood Smoked Salmon  
Turkey Breast  
Stuffed Shrimp

### Dinner Sides

(Choice of One)  
Roasted Potatoes  
Garlic Mashed Potatoes  
Long Grain Wild Rice  
(Choice of One)  
Green Beans  
Broccoli, Cauliflower, Carrot Medley  
Mixed Zucchini and Peppers  
Mixed Peppers and Onions  
Butternut Squash Medley

### Dinner Desserts

(Choice of Three)  
New York Style Cheesecake (Various Toppings)  
Chocolate Mousse Cake  
Apple Pie with Whipped Cream  
Tiramisu  
Chocolate Raspberry Tartufo  
Ice Cream Crepes  
Freshly Sliced Fruit



## ADDITIONAL INFORMATION

### Menu Planning

Our team is happy to custom prepare a menu to suit your needs. To ensure the availability of menu items, your selections must be submitted TWO WEEKS prior to your scheduled event. Please note that this catering menu and pricing are subject to change.

### Entertainment and Decor

The ambience of your function can be enhanced with flowers, music or specialty items. We have a wide range of recommended vendors. No confetti or taping & tacking to walls is permitted.

**\*\*S.O.C.A.N AND Re:sound Fees will be added for any DJ Services or Live Musicians utilized during an event\*\***

### Guarantees

The guaranteed attendance must be confirmed ONE WEEK prior, with finer details given no later than 12:00 noon, 72 business hours prior to the function date. This number will be considered a guarantee and is not subject to reduction. The Courtyard Hamilton will not be responsible for service to more than 5% over and above the guarantee. If a guarantee is not provided on the date it is due, the original number on the contract will automatically become the guarantee.

### Food and Beverage Items

No outside food or beverage is permitted in any of our banquet space. All food and beverage items must be supplied and prepared by the Hotel.

Guests may not remove any food and beverage off premise.

**\*All prices are subject to a 13% tax (HST) and a 15% service charge**