

# **WELCOME TO A REFRESHING APPROACH TO EVENTS**

Whether you're planning a business meeting, convention, reunion, wedding or social event, 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**

All breakfast buffets are served with freshly brewed regular and decaffeinated coffee and specialty teas.

#### **QUICK START \$11**

Variety of Baked Breakfast Pastries and Muffins

#### **COURTYARD CONTINENTAL \$14**

Variety of Baked Breakfast Pastries and Muffins, Fresh Seasonal Fruit, Assorted Yogurts, and Granola

#### **EXECUTIVE CONTINENTAL \$16**

Selection of Bagels with Cream Cheese, Fruit Preserves, Honey, Sweet Butter, Nutri-Grain Bars, Sliced Seasonal Fruit Display, Oatmeal with Dried Fruit and Brown Sugar, Starbuck's Bottled Frappuccinos

## **AMERICAN BREAKFAST TABLE | 20 PERSON MINIMUM \$22**

Variety of Baked Breakfast Pastries and Muffins, Sliced Seasonal Fruit Display, Farm Fresh Scrambled Eggs,
Applewood Smoked Bacon, Country Sausage, Breakfast Potatoes

# **COURTYARD BRUNCH | 25 PERSON MINIMUM** \$27

Variety of Baked Breakfast Pastries and Muffins, Sliced Seasonal Fruit Display, Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Country Sausage and Breakfast Potatoes

Choice of Two Entrées:

Breast of Chicken in a Lemon Cream Sauce or Mushroom Marsala Sauce New England Baked Scrod with Butter Cracker Crumb Topping Roasted Pork Loin with Apple Demi Glaze Penne Broccoli Alfredo

> Chef's Choice of Vegetable Chef's Choice of Dessert

# **BREAKFAST MENU ENHANCEMENTS**

Sliced Seasonal Fruit Display | \$5 per person

Smoked Nova Lox with Hard Boiled Eggs, Capers, Red Onion, Bagels, and Cream Cheese | \$9 per person
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas | \$55 per gallon
Assorted Bottled Juices and Bottled Water | \$3 each
Selection of Bagels with Cream Cheese, Fruit Preserves, Honey, Sweet Butter | \$31 per dozen
Variety of Baked Breakfast Pastries | \$30 per dozen
Oatmeal with Brown Sugar and Dried Fruit | \$3 per person

Egg Sandwich with American Cheese, Choice of Bacon or Ham on a Toasted Croissant |\$4 per person
Chef Attended Omelet Station | \$8 per person (\$50 labor fee for attendant)
Hard Boiled Farm Fresh Eggs | \$24 per dozen

Assorted Kellogg's Cereal Cups with Whole and Skim Milk | \$4 per person
Freshly Baked Sticky Buns | \$36 per dozen

Scrambled Egg Enhancers | \$1 per person Choice of One: Chorizo, Cheddar Cheese, Scallions, Kalamata Olives, Feta, Roasted Red Peppers, Onion, Red and Green Peppers, Smoked Ham

# **BREAKS**

### **ON THE TRAIL** \$12

Make your Own Trail Mix Includes:
Granola, Raisins and Dried Cranberries, Chocolate Chips and M&M's
Peanuts and Almonds, Sunflower Seeds, Yogurt Covered Pretzels,
Gatorade and Infused Water

### **BAKE SHOP** \$14

Freshly Baked Cookies and Brownies Individual Milks and Infused Water

## **FARMER'S MARKET** \$12

Hummus
Pita Chips
Carrot and Celery Sticks
Assorted Cheeses and Crackers
Infused Water

## **TAKE ME OUT TO THE BALLGAME \$12**

Warm Soft Pretzels with Mustard Cocktail Franks Cracker Jacks Bottled Water and Assorted Soda

#### **SUGAR RUSH** \$12

Peanut and Plain M&M's Reese's Peanut Butter Cups Kit-Kats Hershey Bars Milky Ways Yogurt Covered Pretzels Assorted Soda and Infused Water

### **ENHANCEMENTS**

Assorted Ice Cream Bars | \$3 each
Freshly Baked Cookies or Brownies | \$30 per dozen
Variety of Soft Drinks, Juices, and Bottled Water | \$3 each
Individual Bags of Chips, Pretzels and Popcorn | \$3 each
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas | \$5 per person
Fruit Smoothies Station | \$3 per person



## **BUTCHER'S SANDWICH BOARD | 20 PERSON MINIMUM** \$26

Garden Salad with Two Dressings
Potato Salad

Roast Beef with Garlic Herb Cheese Spread and Roasted Red Peppers
Roasted Turkey with Bacon, Chipotle Mayo, Lettuce and Tomato
Virginia Ham and Swiss on Rye with Spicy Mustard and Pickle
Marinated Grilled Vegetables with Fresh Mozzarella Cheese
Assorted Bags of Chips and Popcorn
Cookies and Brownies
Iced Tea and Lemonade

## **NEW YORK DELI TABLE | 20 PERSON MINIMUM** \$25

Soup Du Jour Garden Salad with Two Dressings

Choice of: Potato Salad or Pasta Salad Choice of: Albacore Tuna or Egg Salad

Sliced Roast Beef, Roasted Turkey Breast, and Virginia Ham
Lettuce, Tomato, Onion, Pickles, Swiss, Cheddar, and American
Variety of Breads and Rolls
Mustard and Mayonnaise
Assorted Bags of Chips and Popcorn
Cookies and Brownies
Iced Tea and Lemonade

# THAT'S A WRAP TABLE | 20 PERSON MINIMUM \$24

Garden Salad with Two Dressings
Potato Salad

Assorted Wrap Sandwiches to Include your Choice of Four Varieties:

Roast Beef and Cheese Roasted Turkey and Cheese Virginia Ham and Swiss Albacore Tuna Salad Marinated Vegetables and Hummus Grilled Chicken Caesar

Assorted Bags of Chips and Popcorn Cookies and Brownies Iced Tea and Lemonade

### **ITALIAN TABLE | 20 PERSON MINIMUM** \$29

Italian Wedding Soup
Caesar Salad
Orzo Salad with Roasted Vegetables
Breaded Chicken Cutlet Topped with Marinara and Mozzarella
Italian Sausage with Peppers and Onions
Penne Pasta with Tomato Basil Sauce
Green Bean Almondine
Tiramisu
Iced Tea and Lemonade

## Courtyard® by Marriott Boston Marlborough

75 Felton Street, Marlborough, MA 01752 T (508) 480-0015 | marriott.com/BOSMD All prices are per person unless noted. Menu items and pricing subject to change. If you have any concerns regarding food allergies, please contact your event manager.



## FARMER'S MARKET SALAD TABLE | 20 PERSON MINIMUM \$25 Soup Du Jour

Rolls and Butter
Grilled Chicken Breast
Marinated London Broil
Chopped Romaine, Iceberg Mix, Diced Tomatoes, Sliced Cucumbers, Shredded Carrots, Red Onions,
Hard Boiled Eggs, Croutons, Cottage Cheese, Parmesan Cheese, and Assorted Dressings
Cookies and Brownies

### **BOXED LUNCH | 20 PERSON MINIMUM \$17**

Iced Tea and Lemonade

Choice of:

Roasted Turkey and American on Roll
Virginia Ham and Swiss on Rye
Roast Beef and Cheddar on Roll
Pasta Salad, Chips, Whole Fruit, Freshly Baked Cookies
Bottled Water and Assorted Sodas

## PATRIOT COOK OUT TABLE | 20 PERSON MINIMUM \$25

Pasta Salad
Coleslaw
Hamburgers and Hot Dogs
Lettuce, Tomato, Onion, Pickles, Samuel Adams BBQ Onions, Relish,
Bleu Cheese Spread, Sautéed Mushrooms, Swiss, Cheddar, and American
Hamburger and Hot Dog Buns
Assorted Bags of Chips and Popcorn
Strawberry Shortcake
Iced Tea and Lemonade
\*Outside Patio Optional (Weather Permitting)

# **HOT SANDWICH TABLE | 20 PERSON MINIMUM** \$26

Soup Du Jour
German Potato Salad
Boston Baked Beans
Sandwiches Include:
Hot Corned Beef, Roast Beef, Bratwurst, Knockwurst
Variety of Breads and Rolls
Selection of Appropriate Condiments
Chef's Selection of Desserts
Iced Tea and Lemonade



# **COURTYARD LUNCH TABLE | 25 PERSON MINIMUM**

Soup Du Jour Rolls and Butter Garden Salad with Two Dressings

Choice of One starch:
Roasted Red Bliss Potatoes, Mashed Potatoes, Rice Pilaf
Mashed Sweet Potatoes, Creamy Cheddar Polenta,
Brown Sugar Glazed Butternut Squash

Chef's Selection of Vegetables Chef's Selection of Desserts Iced Tea and Lemonade

\$26 / \$30 Choice of Two or Three Entrées:

Grilled London Broil with Onion Au Jus

New England Baked Scrod with Butter and Cracker Crumbs

Atlantic Salmon with Honey Mustard Glaze

Roast Pork Loin with Apple Demi Glaze

Oven Roasted Chicken Breast in a Marsala Wine and Mushroom Reduction

Seared Chicken Breast with Crispy Virginia Ham and Mornay Sauce

Tri-Colored Tortellini with Spinach and Sun-Dried Tomatoes in a Pesto Cream Sauce

Israeli Couscous with Roasted Vegetables

# DINNER

## FELTON STREET TABLE | 30 PERSON MINIMUM \$37 / \$41

Soup Du Jour Rolls and Butter

Choice of: Garden or Caesar Salad

Choice of One Starch:
Roasted Red Bliss Potatoes, Mashed Potatoes,
Rice Pilaf, Mashed Sweet Potatoes,
Creamy Cheddar Polenta, Brown Sugar Glazed Butternut Squash

Chef's Selection of Vegetables Chef's Selection of Desserts

Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

Choice of Two or Three Entrées:
Herb Rubbed Pork Loin with Apple Demi Glaze
Short Rib Ravioli with Cognac Creme and Confetti Vegetable
Grilled London Broil with Peppercorn Demi Glaze
Roasted Chicken with Artichoke, Mushroom, Tomato Ragout
Chicken Saltimbocca, Crispy Ham, Sage Demi Glaze
Penne Pasta Alfredo with Sun-Dried Tomato and Spinach (with or without Chicken)
Chicken Piccata with Lemon Caper Sauce
New England Baked Scrod with Butter Cracker Crumbs
Creamy Risotto with Roasted Squash, Zucchini, and Bell Peppers

# **TUSCAN TABLE | 30 PERSON MINIMUM** \$40

Italian Wedding Soup Caesar Salad Garlic Bread

Tomato Caprese Salad with Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction
Antipasto Display Featuring Kalamata Olives, Pepperoncini, Artichokes, Mushrooms, Cherry Peppers, Roasted Red Peppers,
Pepperoni, Salami, Prosciutto, Provolone, Fresh Mozzarella
Ratatouille

Tuscan Haddock: Baked Haddock with Sautéed Bell Peppers, Thyme, Oregano, Artichokes Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee, and Specialty Teas

Choice of One:

Mascarpone and Spinach Ravioli with Red Pepper Cream Sauce Creamy Mushroom and Asparagus Risotto

Choice of One:

Breaded Chicken Cutlet Topped with Marinara and Mozzarella Chicken Puttanesca with Tomatoes, Capers, Olives, Oregano, and Garlic

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## SMOKEHOUSE TABLE I | 30 PERSON MINIMUM \$34

BLT Romaine Salad with Ranch and Balsamic Dressings
Zucchini Salad with Roasted Tomatoes and Pickled Onions
Baked Beans with Jalapeño Cornbread
House Smoked Pork Loin
Barbeque Chicken Thighs
Choice of One Starch:

Mashed Sweet Potatoes, Bacon Mac and Cheese, Roasted Red Potatoes, Corn on the Cob with Butter
Blueberry Cobbler
Sweet Tea and Lemonade

# SOUTHWESTERN TABLE | 30 PERSON MINIMUM \$29

Beef and Bean Chili
Corn Muffins with Butter
Mixed Salad with Tomatoes, Red Onion, Cucumbers, Avocado, Tortilla Strips, and Avocado Ranch Dressing
House Smoked Barbeque Pulled Pork
Adobe Chicken with Sautéed Peppers and Onions
Tex-Mex Rice, Refried Beans, Warm Tortillas, Pico de Gallo, Sour Cream, Diced Tomatoes,
Diced Red Onions, Black Olives, Jalapeño, Shredded Lettuce, and Shredded Cheddar Cheese
Sweet Tea and Lemonade

### NEW ENGLAND TABLE | 30 PERSON MINIMUM \$35

New England Clam Chowder
Garden Salad with Two Dressings
Cheddar Cornbread with Honey Butter
Boston Baked Beans
Steamed Littleneck Clams
New England Baked Scrod with Butter Cracker Crumbs
Statler Chicken Breast with Maple Bourbon Glaze
Baked Potatoes with Butter, Sour Cream, Scallions, and Cheddar Cheese
Corn on the Cob
Boston Creme Pie
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas
\*Substitute Clam Chowder for Lobster Bisque (add \$1 per person)
\*Add 1.25lb Boiled Maine Lobster with Drawn Butter (Market Price)



#### **PLATED DINNER**

All Dinner Entrées Include Fresh Rolls and Butter, Mixed Green Salad, Chocolate Cake, Coffee, and Hot Tea Service.

Salad (Included with Your Meal):
Baby Mixed Greens, Cucumbers, Grape Tomatoes,
Shredded Carrots, and Red Onions,
Balsamic Vinaigrette and Buttermilk Ranch

### MAIN COURSE:

Chicken Piccata | \$35 Statler Chicken Breast, Lemon Caper Sauce, Roasted Red Bliss Potatoes, Roasted Vegetable Medley

Chicken Wellington | \$37 Statler Chicken Breast, Mushroom Duxelles, Puff Pastry, Madeira Glace, Red Bliss Mashed Potatoes, Asparagus

Fontina Chicken | \$36 Statler Chicken Breast, Fontina Cheese, Green Onion Jus, Creamy Risotto, Asparagus, and Squash Bundle

> Roasted Pork Loin | \$34 Mashed Sweet Potatoes, Bacon Brussels Sprouts, Maple Bourbon Glaze

Braised Short Rib | \$39 Golden Yukon Whipped Potatoes, Baby Carrots and Green Beans, Roasted Mirepoix

New York Sirloin | \$40 Horseradish and Scallion Mashed Potatoes, Baby Carrots, Green and White Asparagus, Peppercorn Demi

> Baked Haddock | \$35 Buttered Cracker Crumb Crust, Rice Pilaf, Broccolini

Seared Salmon | \$37 Orange Ginger Glaze, Jasmine Rice, Bok Choy

Vegetable Ravioli | \$32 Vegetable Stuffed Ravioli with Red Pepper Cream Sauce and Confetti Vegetables

Coconut Curry Tofu | \$33 Jasmine Rice, Tofu, Cashews, Curry Coconut Cream, Julienned Vegetables



#### **PLATED DINNER UAPGRADES**

Upgrade your Soup, Salad, Appetizer, or Dessert at the prices listed below

SOUP: (Select One)

Tomato Bisque | \$1 per guest

New England Clam Chowder | \$2 per guest

Minestrone | \$2 per guest

Lobster Bisque | \$3 per guest

SALAD: (Select One)

Traditional Caesar Salad: Crisp Romaine, Garlic Croutons, Parmesan, Caesar Dressing | \$1 per guest Baby Spinach Salad: Candied Walnuts, Dried Cranberries, Crumbled Blue Cheese | \$2 per guest Tomato Caprese: Sliced Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction | \$3 per guest

APPETIZER: (Select One)

Penne Pasta Pomodoro with Basil Chiffonade and Parmesan | \$2 per guest Butternut Squash Ravioli with Sage Cream Sauce | \$3 per guest Lobster Ravioli with Cognac Cream Sauce | \$4 per guest

**DESSERT:** (Select One)

New York Cheesecake with Raspberry Coulis | \$1 per guest Carrot Cake with Cinnamon and Caramel | \$3 per guest Tiramisu with Chocolate Sauce | \$3 per guest

# RECEPTION

## **HOT HORS D'OEUVRES | PRICED PER 50 PIECES**

Potato Pancake with Applesauce | \$100

Vegetarian Spring Rolls with Sweet Chili Sauce | \$125

Spanakopita | \$100

Swedish Meatballs | \$125

Coconut Chicken with Sweet and Sour Sauce | \$125

Miniature Crab Cakes with Remoulade Sauce | \$150

Bacon Wrapped Scallops | \$150

Coconut Shrimp with Sweet and Sour Sauce | \$150

Mini Chicken Cordon Blue | \$100

Beef Wellington | \$150

Brie And Raspberry Wrapped in Phyllo | \$125

Cocktail Franks in a Blanket With Spicy Mustard | \$100

# **COLD HORS D'OEUVRES | PRICED PER 50 PIECES**

Beef Satay with Teriyaki Glaze | \$150

Fruit Kabobs | \$100

Caprese Skewers with Tomato, Fresh Mozzarella, and Balsamic Reduction | \$125

Chilled Shrimp Cocktail | \$250

Assorted Finger Sandwiches (Choice of Tuna, Chicken, or Egg) | \$150

#### **CARVING STATIONS**

Station Prepared by a Uniformed Attendant (\$50 Attendant Fee) All Items Served with a Variety of Appropriate Garnishes, Petite Rolls, and Condiments

Whole Roasted Turkey | \$225 (Serves 30)

Honey Glazed Ham | \$250 (Serves 40)

House Smoked Pork Loin | \$195 (Serves 30)

Herb Crusted Roast Tenderloin of Beef | \$295 (Serves 30)

Marinated New York Strip Steak | \$250 (Serves 30)

# RECEPTION

## DISPLAYS & ACTION STATIONS | 20 PERSON MINIMUM | BASED ON 1 HOUR OF SERVICE

Artisan Cheese Board | \$8

Chef's Selection of Assorted Semi-Soft and Hard Cheese, Red Pepper Jelly, Fruit Garnish, Variety of Crackers and Lavash

Farmers Market | \$7

Carrots, Celery, Red and Green Peppers, Summer Squash, Zucchini, Grape Tomato, Cucumbers, Ranch Dipping Sauce

Mediterranean Platter | \$9

Hummus, Kalamata Olives, Roasted Red Peppers, Artichokes, Pepperoncini, Feta Cheese, Marinated Mushrooms, Pita Chips

Antipasto | \$10

Pepperoni, Fresh Mozzarella, Marinated Mushrooms, Roasted Red Peppers, Pepperoncini, Provolone, Assorted Olives

Pasta Action Station | \$14

Station Prepared by a Uniformed Attendant (\$50 Attendant Fee)

Penne and Cheese Tortellini Tossed with Choice of Alfredo, Marinara, or Pesto Cream Sauce and a Variety of Vegetable Mix-Ins

Add Chicken | \$2

Add Shrimp | \$4

Mashed Potato Bar | \$10

Station Prepared by a Uniformed Attendant (\$50 Attendant Fee)

Mashed Yukon and Sweet Potatoes,

Scallions, Butter, Sour Cream, Bacon, Caramelized Onions,

Cheddar Cheese, Brown Sugar, Horseradish, Maple Syrup, Candied Pecans, Mushroom Gravy

Viennese Dessert Station | \$12

Mini Petit Fours, Cannolis, Crème Puffs, Mini Eclairs, Mini Tiramisu, Macaroons, Mini Cheesecakes, Fruit Tartlets, Chocolate Dipped Strawberries, Freshly Brewed Regular and Decaffeinated Coffee, and Specialty Teas

Continental Coffee Station | \$7

Freshly Brewed Regular and Decaffeinated Coffee, Hazelnut and French Vanilla Flavored Syrup, Assorted Specialty Teas, Whipped Cream, Orange Rinds, Maraschino Cherries, Cinnamon Sticks, Chocolate Shavings, and Cane Sugar

# RECEPTION

#### **HOSTED BAR**

Charges Based on Consumption and Per Drink Plus Applicable Tax/Gratuity

Call Brands | \$6.50

Premium Brands | \$7.50

Cordials | \$7.50

House Wines | \$6.50

Domestic Beer | \$5.50

Imported / Micro Beer | \$6

Soft Drinks | \$3

### **CASH BAR**

Per drink price (inclusive of tax/gratuity)

Call Brands | \$8.50

Premium Brands | \$9.50

Cordials | \$9.50

House Wines | \$8.50

Domestic Beer | \$7

Imported / Micro Beer | \$8

Soft Drinks | \$4

Mimosa Punch | \$75 Per Gallon

### **PACKAGE BAR**

Pricing is Per Person (Non-Inclusive) for Unlimited Legal Consumption for the Number of Hours Contracted

	Select	Premium
One Hour	\$16	\$19
Two Hours	\$21	\$24
Three Hours	\$25	\$28
Four Hours	\$28	\$31
Five Hours	\$31	\$34

# **BAR SERVICE**

Per hotel policy all bars will close a half-hour prior to the conclusion of the event. Shots will not be served. Bar service is at the discretion of hotel management and in accordance with state liquor laws. Bar service may be denied to those guests who appear to be intoxicated or underage.

\*Bartender fee of \$50 per bartender will apply. A bartender is required to serve all alcohol. One bartender required for every 75 guests.

# **TECHNOLOGY**

### **AUDIO VISUAL EQUIPMENT**

Basic Data Projector | \$350

(XGA 1024 X 768 1000+lumens)

Ballroom Data Projector | \$500

(XGA 1024 X 768 3000+lumens)

8' X 8' Tripod Screen | \$50

10' X 10' Cradle Screen | \$100

7' X 10' Fast Fold Screen | \$175

7' X 10' Dress Kit | \$175

Podium with Wired Microphone | \$25

Flip Chart with Pad | \$35

Sticky Pad Flip Chart | \$50

Flip Chart Stand Only | \$15

Display Easel | \$15

White Board | \$35

Extension Cord and Power Strip | \$25

Laser Pointer | \$50

Black Pipe and Drape | \$15 Per Foot

Laptop Computer | \$250

17" Podium Monitor | \$150

32" Data Monitor | \$275

PowerPoint Remote | \$50

6' VGA Cable \$15 / 25' VGA Cable | \$50

Hardwired Internet Access | \$100 Each

27" TV / Video Monitor | \$100

DVD Player | \$75

Camcorder with Tripod | \$125

Wireless Microphone (Lavaliere Or Handheld) | \$100

PZM Wide Area Mic | \$65

4 Channel Mixer | \$50

6 Channel Mixer | \$75

Direct Box | \$40

Teleconference Phone | \$125

Powered Speaker | \$75

Ballroom Speaker Package | \$150

Technician Assistance (Priced Per Tech)

Half Day | \$250

Full Day | \$500

Weekend Half Day | \$375

Audio Visual Provided by Worcester A/V
Prices are per item per day and are subject to change without notice.
Weekly discounted rates are available.
Some items require 24 hours advanced notice.

# ADDITIONAL INFORMATION

#### CATERING INFORMATION

All food and beverage prices are subject to a 12.5% gratuity, 9.5% administrative fee, and 7% Massachusetts state sales tax. Meeting room rental, audio visual and miscellaneous charges are subject to a 22% taxable administrative fee and 6.25% sales tax. All guarantees are due three (3) business days prior to your event. If guarantee is not received by then, the expected number from the contract will become the guarantee. After this time, a guarantee cannot be lowered. Raising a guarantee is subject to product availability. All functions are subject to applicable labor fees. Hotel allows up to three (3) entrées selections per meal.

# ARRIVAL INFORMATION

Complimentary Wi-Fi in all areas
Complimentary on-site parking
Meeting / Banquet space offers separate parking area and entrance
5 floors / 196 rooms / 6 suites
14 meeting rooms / 8,000 square feet of meeting space
This hotel has a smoke-free policy

### **DINING INFORMATION**

Sundry / Market

 $\label{thm:condition} The \ Bistro\ and\ Bistro\ Lounge\ are\ open\ for\ breakfast\ with\ full\ American\ Breakfast\ Buffet\ and\ Dinner.$ 

The Bistro also offers specialty beverages made with Starbucks coffee to help you get a jump on the day.