

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 by Marriott® Dallas Flower Mound Events Team

BRFAKFAST

Minimum of 25 people on buffet table menu selections. All buffets require chef attendants. A minimum of 2 attendants recommended per 100 guests, \$100 per attendant.

CONTINENTAL BREAKFAST \$12

assorted breakfast breads assorted bagels butter, jellies, and cream cheese fresh sliced fruit coffee station assorted teas chilled juice station

COURTYARD BREAKFAST \$18

fluffy scrambled eggs sausage links crispy bacon assorted muffins and pastries coffee station chilled juice station

HEALTHY START BREAKFAST \$20

yogurt parfait station
scrambled eggs
choice of turkey bacon or turkey sausage
oatmeal
assorted breakfast breads
sliced fruit
coffee station
assorted teas
chilled juice station

TASTE OF TEXAS BREAKFAST \$22

scrambled eggs
choice of turkey or pork sausage
bacon
biscuits and gravy
grits
choice of french toast or pancakes
seasonal sliced fruit
coffee station
chilled juice station

LUNCH

Minimum of 25 people on buffet table menu selections. All buffets require chef attendants. A minimum of 2 attendants recommended per 100 guests, \$100 per attendant.

RIVERWALK SALAD BAR \$15

chopped romaine

ham

turkey

bacon

shredded cheddar

tomatoes

eggs

croutons

chef's choice dessert

iced tea and water service

CLASSIC CAESAR SALAD BAR \$18

caesar salad with garlic croutons shaved parmesan grilled chicken chef's choice dessert

iced tea and water service

BAKED POTATO AND SALAD BAR \$18

brocoli cheese soup or chili

EXECUTIVE DELI BOARD \$18

crisp romaine lettuce with tomato slices

potato salad or pasta salad

turkey

roast beef

honey ham

cheddar, swiss, and provolone cheese

white and wheat hoagies

kosher dill spears

assorted potato chips

assorted cookies and brownies

iced tea and water station

add chef's seasonal soup for an additional

\$2 per person

TASTE OF ITALY TABLE \$25

choice of spaghetti with meatballs and marinara sauce or home-style lasagna grilled chicken alfredo pasta

classic caesar salad

choice of tiramisu or cheesecake

iced tea and water station

LUNCH

Minimum of 25 people on buffet table menu selections. All buffets require chef attendants. A minimum of 2 attendants recommended per 100 guests, \$100 per attendant.

LIGHTER FARE TABLE \$20

pasta salad sliced seasonal fruit display assorted potato chips key lime pie iced tea and water station

choice of two wraps

bacon, turkey, and ranch wrap chicken caesar wrap grilled vegetable wrap

FIESTA TABLE \$26

marinated beef and chicken fajitas grilled peppers and onions tortillas guacamole shredded cheddar cheese pico de gallo sour cream spanish rice refried beans tortilla chips fresh salsa queso chef's choice of dessert iced tea and water station

TASTE OF TEXAS TABLE \$27

sliced smoked brisket
hill country sausage
smoked chicken quarters
homestyle potato salad
creamy coleslaw
baked beans
cornbread rolls and butter
peppers
sliced onions
pickles
cobbler with whipped cream
iced tea and water station

PLATED DINNER

All plated dinners include house salad, assorted dinner rolls, one dessert option, freshly brewed iced tea, and coffee station.

GRILLED PORK MEDALLIONS \$28

center cut pork medallions with apple brandy sauce, served with buttered mashed potatoes and steamed broccoli

GRILLED CHICKEN MARSALA \$27

grilled chicken sautéed with mushroom and garlic in a marsala wine sauce, served with rice pilaf and seasonal vegetables

CHICKEN PICATTA \$28

pan seared chicken with lemon and capers, served on a bed of linguine pasta, and chef's choice of italian style vegetables

GRILLED SIRLOIN \$30

10oz grilled sirloin steak with mushroom demi glaze, served with oven roasted new potatoes and baby carrots

BEEF TENDERLOIN \$40

beef tenderloin cooked to perfection, topped with peppercorn demi-glaze and served with garlic whipped potatoes and grilled asparagus

SALMON WITH HERB DILL SAUCE \$35

oven roasted salmon with a delicious herb dill sauce, served with wild rice pilaf and seasonal vegetables

PLATED DINNER DUEL ENTRÉES

All plated dinners include house salad, assorted dinner rolls, one dessert option, freshly brewed iced tea, and coffee station.

BLACKENED CHICKEN BREAST AND STUFFED SHRIMP \$45

served with lemon thyme risotto and parmesan stuffed tomato

TERIYAKI CHICKEN BREAST AND GRILLED SESAME SALMON \$45

served with ginger sauce jasmine fried rice and roasted green beans

PETIT FILET MIGNON WITH MARSALA DEMI AND CHICKEN BREAST \$54

served with lemon dill sauce sun dried tomato, black olives, and risotto asparagus

PETIT FILET MIGNON WITH MUSHROOM DEMI AND GRILLED CAJUN JUMBO SHRIMP \$60

served with roasted root vegetables and twice baked potato

PECAN CRUSTED SALMON AND MARYLAND CRAB CAKE \$55

served with boursin mashed potato and baby vegetables

DESSERT OPTIONS

double fudge chocolate cake texas pecan pie tiramisu ny style cheesecake key lime pie

DINNER BUFFET

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TEX-MEX TABLE \$30

tortilla chips fresh salsa

queso

cheese enchiladas

marinated beef and chicken fajitas

grilled peppers and onions

tortillas

guacamole

shredded cheddar cheese

pico de gallo sour cream spanish rice refried beans

chef's choice of dessert iced tea and water station

HOMESTYLE TABLE \$26

mixed greens salad country style meatloaf chicken fried chicken garlic mashed potatoes chef's choice of seasonal vegetables assorted dinner rolls chef's choice dessert iced tea and water station

CATTLEMAN'S TABLE \$36

grilled bbq chicken baby back ribs smoked brisket slider rolls

macaroni and cheese roasted vegetables potato salad

coleslaw

mixed greens peppers

onions pickles

texas pecan pie

iced tea and water station

TUSCAN TABLE \$28

caesar salad
chicken parmesan
cheese tortellini alla panna
garlic breadsticks
parmesan mushroom risotto
mediterranean vegetables
tiramisu
iced tea and water station

RECEPTION

ASSORTED FLATBREADS \$6 EACH

tomato and mozzarella chicken and spinach bbq chicken

CHICKEN WINGS \$7 PER PERSON

buffalo bbq

SKILLET MEATBALLS \$7 PER PERSON

pomodoro sauce, ricotta, and parmesan cheese served with artisan toast

BLACKENED SHRIMP SKEWERS \$8 PER PERSON

grilled blackened shrimp on bamboo skewer served with creole dip and cocktail sauce

DISPLAYS

(serves 50 guests)
domestic and imported cheeses with
gourmet crackers | \$250
sliced seasonal fruit with honey
yogurt sauce | \$275
fresh vegetable crudite with assorted pita chips
and ranch dip | \$275

ACTION STATIONS

(attendant fees apply)
steamship round of beef, serves 150 guests | \$500
baked bone-in ham, serves 40 guests | \$300
breast of turkey, serves 20 guests | \$200
beef tenderloin, serves 20 guests | \$240

carving stations will be served with yeast rolls, horseradish, whole grain mustard and mayonnaise

HOT HORS D'OFUVRES

(per 50 pieces)
crab cake with remoulade sauce | \$200
coconut shrimp with thai chili sauce | \$225
mini beef wellington | \$250
chicken satay with a peanut sauce | \$175
beef satay with teriyaki glaze | \$175
pot stickers with a ginger soy sauce | \$150
southwest eggrolls with avocado ranch | \$150
mini quiche | \$150
pear, almonds, brie phyllo pouch | \$150
scallops wrapped in bacon | \$225

COLD HORS D'OEUVRES

(per 50 pieces)
bruschetta of fresh mozzarella and heirloom tomatoes | \$150 chef's selection of fresh assorted canapes | \$150 pinwheel of smoked salmon and herb cream cheese in a chipotle tortilla | \$175 smoked salmon canapes | \$175 shrimp salad on cucumber | \$175 bbq smoked chicken on toasted pita | \$150 shaved beef crostini with horseradish cream and crispy shallots | \$225

Courtyard by Marriott® Dallas Flower Mound

4330 Courtyard Way | Flower Mound, TX 75028 | 214.626.2000 | Marriott.com/DALMO

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BRFAKS

HEALTHY CHOICE \$13

hummus and pita chips cheese, fruit, and assorted nuts assorted fruit juices bottled water

SWEET AND SALTY \$12

chocolate brownies lemon bars hot pretzels and mustard assorted soft drinks bottled water

BALL PARK \$15

assorted movie theater candy mixed nuts mini corn dogs assorted pepsi products bottled water

SOUTHWESTERN BREAK \$12

tortilla chips
fresh homemade guacamole
chile con queso
salsa
mini taquitos
assorted pepsi products
bottled water

ENERGY BREAK \$12

whole fruit
assorted granola bars
trail mix
yogurt
assorted sodas and red bull energy drinks
bottled water
coffee and tea station

ICE CREAM SOCIAL \$10

assorted ice cream bars and sandwiches assorted soft drinks bottled water

AM SNACKS

assorted muffins and pastries | \$35 per dozen bagels with cream cheese | \$35 per dozen egg and cheese with sausage or bacon breakfast tacos | \$40 per dozen granola bars and power bars | \$36 per dozen whole fruit | \$24 per dozen individual assorted yogurts | \$24 per dozen assorted doughnuts: chocolate, crumb, or old fashion | \$20 per dozen

PM SNACKS

freshly baked cookies | \$35 per dozen iced fudge brownies | \$40 per dozen assorted cupcakes | \$35 per dozen assorted candy bars | \$24 dozen assorted individual bags of popcorn | \$3 per person chips, dips, and pretzels | \$3 per person

BEVERAGE BREAKS

AM HALF DAY PACKAGE \$11

freshly brewed regular and decaf coffee selection of herbal teas sweeteners and creamers assorted chilled juices bottled water

ALL DAY PACKAGE \$19

freshly brewed regular and decaf coffee selection of herbal teas sweeteners and creamers assorted chilled juices assorted pepsi products bottled water

PM HALF DAY \$11

freshly brewed regular and decaf coffee selection of herbal teas sweeteners and creamers assorted pepsi products bottled water

BEVERAGES ON CONSUMPTION

freshly brewed iced tea | \$38 per gallon freshly brewed coffee or decaf | \$50 per gallon selection of herbal teas | \$45 per gallon lemonade | \$38 per gallon fruit punch | \$35 per gallon assorted pepsi products | \$3 each bottled water | \$2 each starbucks freshly brewed coffee or decaf | \$75 per gallon

BAR

All bars have a sales minimum of \$500. \$100 bartender fee per bartender will be charged. \$100 cashier fee per bartender will be charged for cash bar. Minimum (1) bartender per 100 guests.

NON-ALCOHOLIC BEVERAGE PACKAGE \$11

variety of specialty sodas
pepsi
diet pepsi
sprite
sparkling and still bottled water
fresh citrus punch

COMPLETE BAR PACKAGES

call bar reception

\$26 | two hours

\$32 | three hours

\$38 | four hours

premium bar reception

\$30 | two hours

\$36 | three hours

\$42 | four hours

super premium reception

\$32 | two hours

\$38 | three hours

\$44 | four hours

beer, wine, and champagne bar packages

priced per person for a two hour minimum, includes beer, wine, champagne, and sodas

\$18 | two hours

\$24 I three hours

\$30 | four hours

BEVERAGES BY THE DRINK

call brand cocktails | \$6
premium brand cocktails | \$7
super premium brand cocktails | \$8
domestic beer | \$5
specialty and import beer | \$6
preferred wine | \$5
premium wine | \$7
preferred champagne | \$21 per bottle
soft drinks and bottled water | \$2

CASH BAR

call brand cocktails | \$7
premium brand cocktails | \$8
super premium brand cocktails | \$9
domestic beer | \$6
specialty and import beer | \$7
preferred wine | \$6
premium wine | \$8
preferred champagne | \$26 per bottle
soft drinks and bottled water | \$3

CALL BRANDS

new amsterdam vodka new amsterdam gin altos tequila canadian club whiskey dewar's scotch bacardi light rum

PREMIUM BRANDS

absolut vodka malibu rum cuervo gold tequila bombay sapphire gin glenlivet scotch jim beam bourbon

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SUPER PREMIUM BRANDS

tito's vodka parrot bay rum patron silver tequila crown royal canadian tanqueray gin glen fiddich scotch markers mark bourbon

PREFERRED WINE

canyon road

chardonnay cabernet white zinfandel

PREMIUM WINE

ck mondavi

DOMESTIC BEER

budweiser bud light miller lite coors light michelob ultra

IMPORTED BEER

shiner dos equis heineken corona

AUDIOVISUAL

PROJECTION

projector with vga and hdmi 3000 | \$200 projector with vga and hdmi 5000 | \$600 wireless presentation remote | \$80

MONITORS

32" monitor with floorstand | \$250 40" monitor with floorstand | \$350 50" monitor with floorstand | \$500 60" monitor with floorstand | \$650

SCREENS AND ACCESSORIES

50" to 96" projection screen | \$80 10" hd screen with skirted base | \$300 black drape | \$20 per foot

SPEAKERS AND MIXERS

powered speaker | \$110 medium venue (two speaker/mixer) | \$190 four channel stereo mixer | \$80

AUDIO

wireless handheld microphone | \$160 wireless lavaliere microphone | \$160 wired microphone | \$60 cd player (1 disc) | \$120 cd player (5 disc) | \$140

LIGHTING

followspot | \$180 up lighting | \$50 each light controller | \$70

AV ACCESSORIES

flipchart with pad and markers | \$80 additional flipchart pads | \$40 each white board 3' x 4' | \$80 laser pointer | \$30 telephone conference phone | \$150 skirted stand | \$30 audio visual rolling skirted cart | \$40 dvd player | \$90 power strip/extension cord | \$25

ADDITIONAL INFORMATION

DIETARY CONSIDERATIONS

Gluten free, vegetarian, and children's menus are available upon request.

BUFFET

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