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Moorhead

fresh



Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

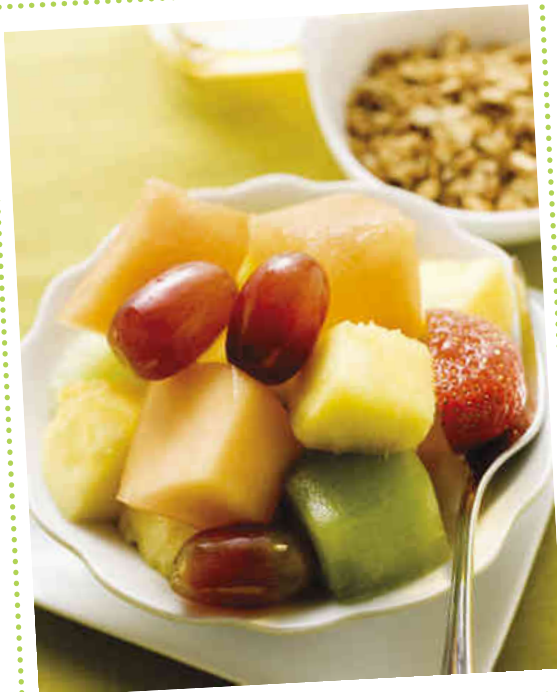
Looking forward to serving you soon,

The Courtyard Events Team

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package

AM Half-day Snacks Only | \$20 per person
 *am break: seasonal fruit display, assortment of sweet rolls and bakery muffins, bottled juice

AM Half-day With Breakfast | \$30 per person
 *classic breakfast: scrambled eggs, your choice of bacon or sausage links, country fried potatoes, buttermilk biscuits
 *am break: seasonal fruit display, assortment of sweet rolls and bakery muffins, bottled juice

AM Half-day with Lunch | \$40 per person
 *am break: seasonal fruit display, assortment of sweet rolls and bakery muffins, bottled juice
 *deli lunch buffet: soup of the day, assorted deli meats, cheeses, lettuce, tomato, onion, pickles, fresh baked bread, choice of salad

PM Half-day With Lunch | \$40 per person
 *pm break: chef's sweet of the day, high energy protein snack and salty choices
 *deli lunch buffet: soup of the day, assorted deli meats, cheeses, lettuce, tomato, onion, pickles, fresh baked breads and choice of salad





package

PM Half-day Without Lunch | \$20 per person
 *pm break: Chef's sweet of the day, high energy protein snack and salty choices

All Day Package with Breakfast | \$65
 *classic breakfast: scrambled eggs, your choice of bacon or sausage links, country fried potatoes and buttermilk biscuit
 *am break: seasonal fruit display, assortment of sweet rolls and bakery muffins, bottled juice
 *deli lunch buffet: soup of the day, assorted deli meats, cheeses, lettuce, tomato, onion, pickles, fresh baked breads and choice of salad
 *pm break: chef's sweet of the day, high energy protein snack and salty choices

All Day Package without Breakfast | \$60
 *am break: seasonal fruit display, assortment of sweet rolls and bakery muffins, bottled juice
 *deli lunch buffet: soup of the day, assorted deli meats, cheeses, lettuce, tomato, onion, pickles, fresh baked breads and choice of salad
 *pm break: chef's sweet of the day, high energy protein snack and salty choices

All Day AM & PM Break | \$35 per person
 *am break: seasonal fruit display, assortment of sweet rolls and bakery muffins, bottled juice
 *pm break: chef's sweet of the day, high energy protein snack and salty choices





breakfast

AMERICAN BREAKFAST BUFFETS

***Minimum 30 people

Includes Beverage Station:

*chilled juice, coffee, tea and milk

*upgrade to Starbucks® Coffee \$2 per person

Continental | \$12 per person
fresh baked pastries, fresh seasonal fruit,
bagels with flavored cream cheese and muffins

Fresh Start | \$13 per person
assorted yogurts with granola, selection of
cereals, and fresh seasonal fruit

Red River Valley | \$15 per person
scrambled eggs, maple cured bacon, country
fried potatoes, jumbo buttermilk biscuits &
sausage gravy, fresh seasonal fruit

***add an omelet station to any breakfast
buffet \$6 per person





breakfast

BREAKFAST ENTREES

served with fresh brewed coffee, chilled orange juice and fresh seasonal fruit

*upgrade to Starbucks® Coffee \$2 per person

Classic | \$12

scrambled eggs, choice of maple cured bacon, sausage links or sliced ham served with country fried potatoes and bakery fresh muffin

French Toast | \$11

sliced thick, bursting with cinnamon and vanilla presented with warm maple syrup, choice of maple cured bacon, sausage links or sliced ham

Biscuits and Gravy | \$10

jumbo buttermilk biscuit smothered with delicious sausage & pepper gravy, served with country fried potatoes





breaks

MORNING BREAKS

Include Beverage Station:

- *fresh brewed coffee, water, bottled juice, tea
- *upgrade to Starbucks® Coffee \$2 per person

Wake Up Call | \$12 per person
granola, yogurt, fresh fruit, Nutri-Grain® bars

The Classic | \$8 per person
fresh baked sweet rolls, fresh seasonal fruit

Served by the Dozen:
giant muffins - \$24
bagels & cream cheese - \$28
assorted sweet rolls - \$28





breaks

AFTERNOON BREAKS

Include Beverage Station:

*soft drinks, coffee, water, Tazo® teas

*upgrade to Starbucks® Coffee \$2 per person

Sweet Treats | \$8 per person
cookies, bars, brownies and milk

Healthy Approach | \$10 per person
hummus and pita chips, fresh vegetables
served with a Greek yogurt for dipping

Sundae Anyday | \$6 per person
french vanilla ice cream with chocolate,
butterscotch and strawberry toppings,
chopped peanuts, sprinkles, whipped cream

Candy Dish | \$5 per person
selection of chocolates and candies
***beverage station not included

Served by the Dozen:
brownies - \$18
cookies - \$18
bars - \$18





lunch

TWO ENTRÉE BUFFET | \$20 per person
Includes one salad, one starch, one vegetable, rolls, dessert, coffee, iced tea or lemonade

Entrée Choices

- *roasted turkey breast with dressing
- *london broil with marsala sauce
- *four peppercorn pork loin
- *chicken béchamel
- *roast beef
- *lasagna

Salads

- *bowtie chicken pasta salad
- *courtyard pasta salad
- *sweet broccoli salad
- *potato or fruit salad

Starch

- *tuscan red skin mashed potato
- *cheddar chive mashed potato
- *long grain/wild rice medley
- *roasted baby red potato
- *scaloped potato
- *baked potato

Vegetables

- *green bean & carrot medley
- *buttered sweet corn
- *glazed baby carrots
- *sauté green beans
- *california blend





lunch

SPECIALTY LUNCH BUFFETS

***Minimum 30 people

Served with coffee, iced tea or lemonade

Deli | \$17 per person

soup of the day, deli meats, sliced cheese, lettuce, tomato, onion, pickles, choice of salad, fresh baked breads, kettle chips, dessert

All American | \$17 per person

burgers & brats with fresh baked buns, sliced cheeses, lettuce, tomato, onion, pickles, choice of salad, baked beans, kettle chips, dessert

Fiesta | \$19 per person

seasoned beef & shredded chicken, tortilla & taco shells, spanish rice or refried beans, lettuce, taco sauce, pico de gallo, sour cream, chips & salsa, chef's choice dessert

Pasta | \$16 per person

penne & rotini noodles, house marinara, meat & alfredo sauces, salad, garlic bread, dessert

***chef's seafood pasta station \$10 extra

BBQ Pulled Pork | \$16 per person

shredded BBQ pork with fresh Kaiser rolls, potato wedges, coleslaw, baked beans, dessert





lunch

PLATED LUNCH ENTRÉES

Served with garden salad, rolls, one starch, one vegetable, dessert, coffee, tea or lemonade

Home-style Meatloaf | \$16
generous portion of our homemade meatloaf,
topped with beef gravy

Chicken Béchamel | \$16
grilled chicken with classic white sauce

Chicken Parmesan | \$18
breaded chicken breast, marinara & mozzarella

Rosemary Lemon Chicken | \$16
chicken breast with rosemary lemon sauce

Four Peppercorn Pork Loin | \$17
hand carved pork loin, mustard cream sauce

Virginia Baked Ham | \$15
thick sliced honey glazed ham

Norwegian Salmon | \$22
honey glazed baked salmon filet





lunch

PLATED LUNCH: SANDWICHES AND SALAD
 ***Served with coffee, iced tea or lemonade

Croissant Sandwich | \$12
 choice of turkey, ham, chicken salad,
 vegetarian. lettuce, tomato, pickle, chips, fruit

Grilled Chicken Club Wrap | \$11
 chilled grilled chicken, bacon, lettuce, tomato,
 spicy mayo in spinach wrap. fresh fruit

Soup and Sandwich | \$14
 soup of the day, choice of turkey, roast beef or
 ham. fresh baked Kaiser rolls & bread. lettuce,
 tomato, sliced cheeses, kettle chips, and pickles

Hot Beef or Turkey Sandwich | \$14
 roast beef or turkey on sourdough with
 homemade gravy. potatoes & vegetables

Chicken Caesar Salad | \$12
 served with warm dinner rolls

Spinach Salad | \$10
 baby spinach, pecans, raisins, strawberries,
 onion, raspberry vinaigrette. warm dinner rolls

Grilled Chicken Salad | \$12
 chicken breast, mixed greens, tomato,
 mandarin oranges, walnuts, light honey dijon
 vinaigrette. served with dinner rolls



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dinner

TWO ENTREE BUFFET | \$31 per person
Includes: one salad, one vegetable, dinner rolls,
dessert, coffee, iced tea or lemonade
***Minimum 30 people

Entrée Choices

chicken béchamel, turkey breast with dressing,
lasagna, four peppercorn pork loin, london broil
with marcela sauce, roast beef, chicken
amaretto, honey baked ham, roasted chicken

Salads

potato salad, garden salad, courtyard pasta
salad, sweet broccoli salad, bowtie chicken
pasta salad, fruit salad, caesar salad

Starch

roasted baby red potato, tuscan red skinned
mashed, cheddar chive mashed, scalloped
potato, baked sweet potato medallion, baked
potato, mashed sweet potato, wild rice medley

Vegetables

sautéed green beans, glazed baby carrots, sweet
corn, garden blend, california blend



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dinner

SPECIALTY DINNER BUFFETS

***Served with coffee, iced tea or lemonade

***Minimum of 30 people

Taste of Italy | \$28 per person
chicken marsala, italian lasagna, green beans,
tomato, and roasted garlic. tuscan red skin
mashed potatoes, caesar salad, garlic bread

Southern BBQ | \$30 per person
bbq'd pork ribs, fried chicken, corn on the cob,
country style potatoes, coleslaw, salad

Pasta Bar | \$22 per person
penne and rotini noodles, homemade marinara,
meat, and chicken alfredo sauces, california
blend vegetables, caesar salad, garlic bread



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dinner

PLATED DINNER

***Served with garden salad, fresh rolls, starch & vegetable, dessert, coffee, tea or lemonade

Chicken Béchamel | \$23
grilled chicken with classic white sauce

Chicken Amaretto | \$25
breaded chicken breast with amaretto sauce

Stuffed Chicken Breast | \$27
chicken breast with a wild rice stuffing, topped with cranberry glaze

Chicken Oscar | \$33
grilled chicken breast, fresh asparagus, lump crab meat topped with hollandaise sauce

Herb Crusted Pork Loin | \$25
hand sliced pork topped with velouté sauce

Stuffed Pork Chop | \$27
hand-cut pork chop stuffed with sage & thyme bread stuffing topped with white wine sauce

Sirloin Steak | \$30
7 oz. hand cut sirloin steak

Bistro Filet | \$33
8 oz. roast marinated in burgundy wine





dinner

PLATED DINNER (Continued)

***Served with garden salad, fresh rolls, starch & vegetable, dessert, coffee, tea or lemonade

Prime Rib | \$35

generous 12 oz. cut of certified angus beef, slow roasted to perfection

***minimum 30 people

Steak & Chicken Oscar | \$42

7 oz. sirloin steak and our classic chicken oscar

Norwegian Salmon | \$30

baked salmon filet with fresh dill sauce

Shrimp & Tortellini | \$28

cheese tortellini, topped with five jumbo shrimp scampi and fresh diced tomatoes

Vegetable Strudel | \$20

flakey puffed pastry filled with fresh broccoli, zucchini, carrots & mushrooms, topped with havarti cheese & rosemary cream sauce

Buttermilk Squash Ravioli | \$22

ravioli topped with sage brown butter sauce

Pasta Primavera | \$18

penne noodles tossed with fresh sautéed vegetables and house alfredo sauce



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COURTYARD[®]
Marriott

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reception

- Hors d' Oeuvres | per 25 pieces
- dipped strawberries - seasonal - \$50
 - jumbo crab stuffed mushrooms - \$50
 - chicken & pineapple skewers - \$50
 - bacon wrapped pineapple - \$40
 - chef's carved sandwiches - \$90
 - cocktail sandwiches - \$35
 - loaded potato skins - \$35
 - chicken drummies - \$35
 - fresh fruit kabobs - \$35
 - coctail meatballs - \$32
 - chicken tenders - \$45
 - mini crab cakes - \$50
 - shrimp cocktail - \$75
 - deviled eggs - \$25
 - hye rollers - \$35

- Specialty Trays | serves 25
- pretzels with honey mustard & ranch - \$40
 - hot spinach & artichoke dip - \$60
 - cold spinach vegetable dip - \$55
 - fresh seasonal fruit tray - \$55
 - fresh vegetable tray - \$55
 - assorted mixed nuts - \$35
 - assorted meat tray - \$60
 - potato chips & dip - \$40
 - cheese tray - \$50
 - popcorn - \$35
 - imported cheese tray (serves 50) - \$120
 - smoked salmon (serves 50) - \$140





beverage

Fresh Brewed Coffee Gallon | \$28
 *includes variety of syrups, creamers,
 sweeteners, & Tazo® hot teas
 *40 oz. pot - \$6

Starbucks® Coffee | \$28
 ***3lt. pot = 12.5 cups

Spiced Hot or Cold Apple Cider Gallon | \$22

Iced Tea or Tazo® Hot Tea Gallon | \$20

Hot Chocolate Gallon | \$22

Lemonade Gallon | \$20

20 oz Bottle Soft Drinks Pepsi® Products | \$3

12 oz Can Soft Drinks Pepsi® Products | \$2

Aquafina® Bottled Water | \$2

Milk-Skim or 2% Carafe | \$8

Orange Juice Carafe | \$7

Bottled Juice 10 oz | \$2





beverage

WINES - Per Bottle

White

- *Acacia Carneros Chardonnay - \$45
- *Sutter Home Chardonnay - \$15
- *Starling Castle Riesling - \$25
- *Sterling Chardonnay - \$25
- *Sterling Pinot Grigio - \$20
- *Bolla Pinot Grigio - \$20
- *Flip Flop Riesling - \$16

Red

- *Woodbridge Mondavi Cabernet - \$20
- *Acacia Carneros Pinot Noir - \$50
- *Sutter Home Cabernet - \$15
- *Sutter Home Merlot - \$25
- *Sterling Cabernet - \$25
- *Sterling Merlot - \$25

Blush

- *Sutter Home White Zinfandel - \$15
- *Beringer White Zinfandel - \$25

Sparkling Wine

- *Gionelli Asti Spumante - \$20
- *Cooks Asti Spumante - \$15

MISCELLANEOUS

Banquet Bars

- ***minimum of 25 guests
 - ***minimum \$300 per bar in sales
- cash bar, host bar, or drink ticket options





technology

Audio Visual Equipment | Per Day
 LCD projector/document camera - \$250
 32" TV on cart with DVD - \$50
 overhead projector - \$50
 projection screen - \$50
 LCD projector - \$175

Miscellaneous Equipment | Per Day
 flipchart stand, paper & markers - \$25
 dry erase board & markers - \$15
 speaker phone - \$25

Microphones & Podiums | Complimentary
 podium gooseneck microphone
 handheld wireless microphone
 microphone with floor stand
 lapel wireless microphone
 portable table top podium
 portable upright podium

Tech Fee | \$75 Per Day
 techs are required for any outside equipment
 that is brought into the hotel and connected to
 any of our in-house systems

Internet
 complimentary high speed wireless available
 throughout the entire facility



considerations

GENERAL INFORMATION AND POLICIES

Food and beverage must be purchased and served by the hotel (exception is commercially prepared wedding cakes). Printed menus are for reference and our even staff would be happy to customize menus to your needs. Menu pricing is subject to change. Courtyard by Marriott is not responsible for lost or damaged personal items. Due to health codes, no food or beverage may be taken out of the facility.

GUARANTEES

Please confirm your guaranteed number of guests 72 hours prior to event. The expected number will be used as the final guarantee if guaranteed number is not provided

SERVICE CHARGE AND TAX

All food and beverage subject to state sales tax and 20% service charge.

DEPOSITS, CONTRACTS AND PAYMENT

Advanced deposit and payment requirements are defined by individual contracts.

DELIVERIES

Meeting materials may not be delivered more than 10 days before event. Please notify hotel prior to your shipment.

DECORATIONS

All decorations must be pre-approved by event coordinator. No open flames.

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