

events by Marriott



breakfast



breaks



lunch



reception



dinner



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crafted for you

Greensboro-High Point Marriott Airport

1 Marriott Drive | Greensboro | North Carolina 27409

<http://marriott.com/GSONC>

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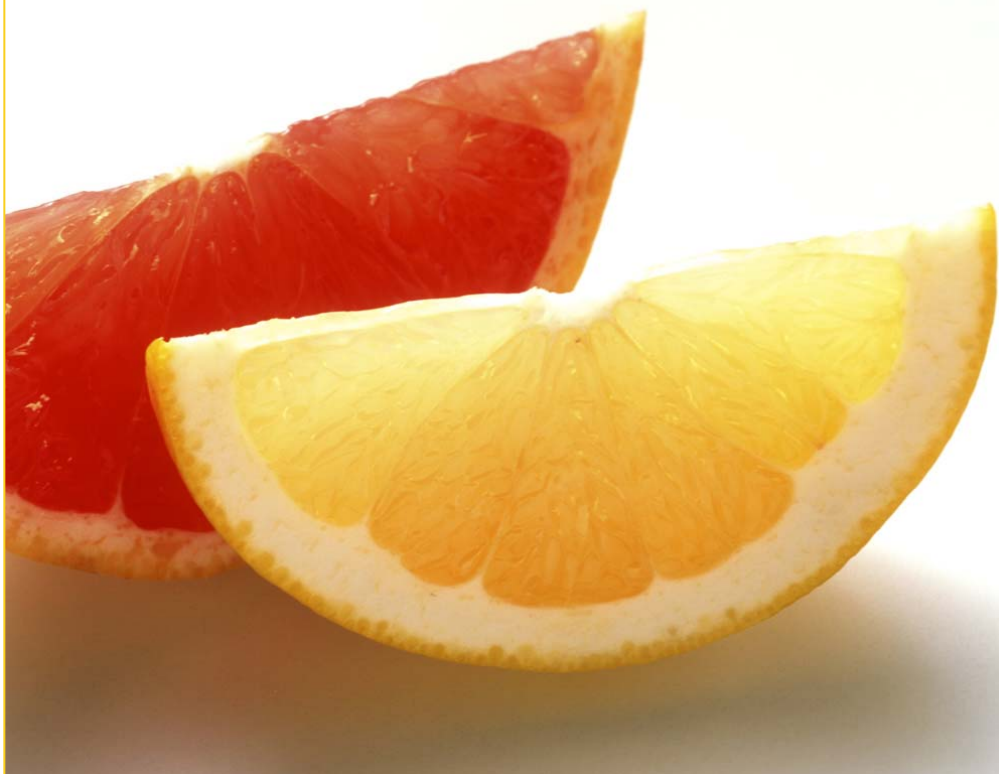
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SEASON

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[juices](#)

[coffee](#)

[teas](#)

[pastries](#)

[milk](#)

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continental breakfast

quick start | \$11.95

assorted chilled fruit juices

whole seasonal fruits

freshly baked breakfast breads with fruit preserves, butter, honey and margarine

regular coffee, decaffeinated coffee and herbal teas

continental express | \$14.95

assorted chilled fruit juices

sliced fresh seasonal fruit and berries

freshly baked breakfast breads, croissants, fruit preserves, butter, honey and margarine

assorted individual yogurts

regular coffee, decaffeinated coffee and herbal teas

the continental | \$18.95

V8 and assorted chilled fruit juices

sliced fresh seasonal fruit and berries with honey yogurt dip

freshly baked breakfast breads, scones, danishes and bagels with cream cheese, fruit preserves, butter, honey and margarine

assorted individual yogurts

regular coffee, decaffeinated coffee and herbal teas

All breaks are priced based on a 2 hour time period

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plated breakfast

scrambled eggs | \$15.95
with crisp bacon and sausage

breakfast sandwich | \$12.95
fried egg, cheese, and a choice of meat

poached egg and canadian bacon | \$14.95
on a english muffin with hollandaise

new york strip | \$25.95
scrambled eggs with chives

each plated breakfast accompanied by

chilled fruit juice

basket of freshly baked breakfast breads with fruit preserves,
butter, honey and margarine

breakfast potatoes

regular coffee, decaffeinated coffee and herbal teas

breakfast buffet

signature | \$ 21.95

freshly baked breakfast breads with fruit preserves, butter, honey and margarine

whole seasonal fruits

scrambled eggs

crisp bacon or sausage links

breakfast potatoes

chilled fruit juice, regular coffee, decaffeinated coffee and herbal teas

piedmont | \$ 26.95

freshly baked breakfast breads, croissants, bagels with cream cheese, fruit preserves, butter, honey and margarine

yogurts with house made granola

assortment of cereals and milk

seasonal sliced fruit & berries

scrambled eggs

crisp bacon & sausage links

breakfast potatoes

chilled fruit juice, assorted soft drinks, bottled water, regular coffee, decaffeinated coffee and herbal teas

***an additional service charge of \$50.00 will apply for groups of less than 25 people*

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enhancements | \$2 per item

sausage or ham biscuits

hot oatmeal

cereal bars

assorted cereals and milk

southern style grits

enhancements | \$5 per item

biscuits and gravy

eggs benedict

breakfast burrito

starbucks coffee

house made granola and assorted yogurts

enhancements | \$8 per item

fruit smoothies

omelets made to order

belgium waffles

smoked salmon and bagels with capers, diced onions and chopped eggs

station attendant can be provided for every 50 guests \$100.00 per attendant

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

> am - morning

> pm - afternoon

all day breaks

triad I | \$29.95 per person

eye opener

breakfast breads, bagels, muffins and croissants served with butter, cream cheese, honey and preserves. Coffee, decaffeinated coffee, herbal teas, chilled fruit juices

mid morning break

whole fruits, coffee, decaffeinated coffee, herbal teas and soft drinks

afternoon break

assorted cookies, coffee, decaffeinated coffee, herbal teas, soft drinks

triad II | \$35.95 per person

eye opener

breakfast breads, bagels, muffins and croissants served with butter, cream cheese, honey and preserves. chilled fruit juice, assorted soft drinks, bottled water, regular coffee, decaffeinated coffee and herbal teas

mid morning break

whole fruits, granola bars, assorted soft drinks, bottled water, regular coffee, decaffeinated coffee and herbal teas

afternoon break

cookie bars, assorted cookies, cracker jacks, warm jumbo pretzels served with mustard, chilled fruit juices, assorted soft drinks, bottled water, regular coffee, decaffeinated coffee and herbal teas



All breaks are priced based on a 2 hour time period

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> am - morning

> pm - afternoon

coffee breaks

basic | \$10 per person

fresh brewed coffee, decaffeinated coffee, herbal teas and soft drinks

cookies etc. | \$13.00 per person

cookies, brownies , fresh brewed coffee, decaffeinated coffee, herbal teas and soft drinks

greensboro park | \$14.95 per person

assorted chips, pretzels, popcorn, peanuts, mini corn dogs with mustard, cookies, freshly brewed coffee, decaffeinated coffee, herbal teas and soft drinks

sundae break | \$14.95 per person

chocolate and vanilla ice cream, caramel, chocolate , and strawberry sauce, bananas, nuts, whipped cream, cherries, crushed oreos, and rainbow sprinkles, fresh brewed coffee, decaffeinated coffee, herbal teas and soft drinks

tar heel fan | \$ 15.95 per person

soft pretzels with mustard, popcorn, peanuts, tortilla chips with nacho dip, bite size candy bars, cracker jacks, freshly brewed coffee, decaffeinated coffee, herbal teas and soft drinks

energizer | \$15.95 per person

oatmeal raisin cookies, granola bars, sliced fresh fruit, toasted pita triangles with hummus, freshly brewed coffee, decaffeinated coffee, herbal teas bottled water and soft drinks



All breaks are priced based on a 2 hour time period

> am - morning > pm - afternoon

ala carte breaks on consumption

canned soft drinks | \$ 2.50 each

bottled fruit juices | \$3.50 each

bottled water | \$3.00 each

red bull | \$5.00 each

fresh brewed coffee or decaffeinated coffee | \$39.00 per gallon

assorted granola bars and power bars | \$2.25 each

bags of chips, popcorn, pretzels and assorted candy | \$4.50 per person

assorted individual fruit yogurts | \$2.75 per person

ice cream cart to include individual ice cream bars and ice cream sandwiches | \$ 7.00 per person

fresh popcorn and cart | \$4.50 per person

pastry table to include miniature french pastries, petit fours and chocolate covered strawberries | \$ 13.50 per person

breakfast breads and muffins | \$ 27.00 per dozen

assorted bagels and cream cheese | \$ 28.00 per dozen

danish and pastries to included pecan, apple, berry, cheese danish and cinnamon rolls | \$ 27.00 per dozen

freshly baked donuts | \$ 27.00 per dozen

cookies and brownies | \$ 24.00 per dozen

cubed seasonal fruit and berries with whipped cream and chocolate fondue dip | \$7.00

basket of whole fresh fruit to include apples, bananas, pears and oranges | \$1.50



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ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

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all entrees include

soup or salad, bread services, choice of one dessert, unsweetened iced tea, coffee, decaffeinated coffee, hot teas and water



lunch plated

chicken entrees

[parmesan crusted chicken breast](#) | \$23.95

panko breaded pan seared boneless breast of chicken with parmesan cheese

[lemon herb chicken](#) | \$19.50

boneless breast of chicken with a lemon butter and caper sauce

[roasted french chicken](#) | \$26

marinated with fresh herbs

*free range chicken available

seafood entrees

[blackened tilapia](#) | \$24.95

seared fillet of tilapia seasoned with cajun spices with lemon emulsion

[pan seared salmon](#) | \$26.95

in a white blanc sauce

[fresh grilled swordfish steak](#) | \$28.95



lunch plated continued

beef entree

[marinated beef tenderloin](#) | \$29.95
grilled tenderloin with a simple marinade

[roasted sliced london broil](#) | \$27.95
sliced marinated steak with a sherry mushroom sauce

pork

[roasted pork loin](#) | \$22.95
roasted pork, caramelized onions and marinated vegetables with mustard wine vinaigrette

vegetarian

[grilled portabella tower](#) | \$20.95
marinated portabella cap with seasonal vegetable and fresh mozzarella

[grilled vegetables en croute](#) | \$22.95
grilled vegetables baked in a flaky puff pastry over tomato-basil sauce

cold lunch

[executive deli plate](#) | \$19.95
ham, smoked turkey and roast beef, american and swiss cheese, marinated vegetable, pasta salad, sliced tomatoes and pickle

[pan asian chicken salad](#) | \$21.95
tossed greens, cilantro, carrots, grilled chicken, celery and cucumber with pan asian dressing

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salad selection

(included in menu price)

triad salad

fields green with dried cranberries, candied pecans and bleu cheese crumbles

caesar salad

crisp romaine lettuce, parmesan cheese, herbed croutons tossed in a caesar dressing

asparagus salad

chilled, marinated asparagus served with sliced tomato, finely sliced red onions, and cracked pepper with lemon dijon vinaigrette

garden salad

house mixed greens with tomato, cucumber, black olive, and shredded carrots with northern italian vinaigrette

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dessert selection

(included in menu price)

fresh berries and cream

seasonal berries in a passion fruit sauce topped with whipped cream

new york cheesecake

a popular light vanilla cheesecake topped with a fruit sauce

key lime pie

a combination of key lime mousse and cream on top of a sweet crust

tiramisu

cream and mascarpone cheese with coffee soaked lady fingers

red velvet cake

southern classic chocolate cake and sour cream icing

classic chocolate cake

moist chocolate layer cake with chocolate whipped cream frosting

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all buffets include

bread service
choice of triad or caesar salad
seasonal vegetable
starch
two entrees
dessert
coffee and tea service

hot lunch buffet | \$31.95

entrees | choose two

dijon crusted strip loin
teriyaki beef tips
herb roasted pork loin with apple
brandy sauce
chicken marsala
herbed crusted salmon with
tomato broth
sautéed chicken with pesto
cream sauce



starch | choose one

herb roasted new potatoes
house mashed potatoes
israeli cous cous
polenta cakes
wild rice pilaf

desserts | choose two

key lime pie
cheesecake with fruit topping
fresh berries and cream
carrot cake
bread pudding
classic chocolate cake
pecan pie

***an additional service charge of \$50.00 will apply for groups of less than 25 people*

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deli buffet

greensboro | \$26.95
(make your own deli sandwiches)

mariott house salad

fields green with cucumbers, black olives and cherry tomatoes

assorted sliced breads and rolls

tomatoes, lettuce, onions, pickles and olives

mustard, herb mayo, pesto

seasonal sliced fruits

salads | choose 1

cole slaw

tuna salad

chicken salad

dill potato salad

meats

cured ham

turkey breast

roast beef

genoa salami

cheeses

wisconsin swiss

colby cheddar

jack

desserts | choose 1

cheesecake

chocolate layer cake

apple pie

carrot cake



***an additional service charge of \$75.00 will apply for groups of less than 25 people*

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high point gourmet deli | \$30.95 (make your own deli sandwiches)

soup of the day
mediterranean salad
flavorful seasonal greens tossed with feta cheese, tomatoes, black olives, red onions and basil balsamic vinegar dressing
assorted breads and rolls
tomatoes, lettuce, onions, pickles and olives
horseradish mayo, dijon mustard, pesto aoli

Salads | choose 2

chicken cashew salad
dill potato salad
penne pasta salad
fresh mozzarella and tomato salad

meats served hot
smoked turkey
pastrami
corned beef and sauerkraut

cheeses
colby cheddar
monterey jack
smoked provolone

Desserts | choose 2
key lime pie
classic chocolate cake
carrot cake
fresh berries and cream



***additional \$50.00 service charge will apply for groups of less than 25 people*

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executive mini lunch | \$22.95 (limited to groups of 25 or less)

Choose one of the following

tomato-basil bisque with bacon and cheddar on grilled texas toast

petite caesar salad with italian cold cut sandwich

marriott onion soup with petite roast beef and swiss sandwich

broccoli and three cheese soup with fresh roast turkey sandwich with cheddar

*menu served with cookies and brownies, unsweetened iced tea, coffee, decaffeinated coffee, hot teas and water



gourmet boxed lunch | \$24.95

all box lunches include

sandwich

bag of potato chips or pretzels

whole fruit

appropriate condiments

sweet treat

soft drink and bottled water

sandwiches | **salads**

turkey and brie with red pepper mayo on a croissant

roast beef and cheddar with horseradish mayo on seeded kaiser

virginia baked ham and swiss cheese on savory sub roll

marinated portabella with red peppers and mozzarella on pumpernickel

chicken caesar salad wrap

pedmont salad with rotini pasta, marinated sweet peppers, squash, zucchini, and button mushrooms tossed in a balsamic dressing

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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hors d'oeuvre selection | \$1.95 per piece

cold hors d'oeuvres

pita and tomato crisps

herb pita with tomato basil and feta cheese

smoked salmon

fresh salmon mousse on toast points

chicken salad profiteroles

miniature pastry stuffed with chicken salad

hot hors d'oeuvres

assorted quiche

an assortment of mini quiche made with swiss cheese in a flaky cheese pastry

spanakopita

blend of spinach and feta cheese wrapped in phyllo dough

vegetable spring rolls

with chopped cabbage, celery, mushrooms, carrots and water chestnuts wrapped in a wonton wrapper served with duck sauce

swedish meat balls

tender meat balls in a demi glace and sour cream sauce

hors d'oeuvres can be passed for an additional fee of \$25.00 per butler

hors d'oeuvres must be purchased in increments of 100 per selection



hot hors d'oeuvre selection | \$2.50 per piece

chicken quesadilla

smoked chicken with mild cheddar and monterey jack cheese, jalapeno peppers with tomatoes, peppers, poblano, cilantro, onions and garlic rolled into a flour tortilla shell served with salsa and sour cream

coconut chicken

chicken breast marinated with a light, creamy coconut milk and pineapple juice coated with japanese bread crumbs and coconut served with a spicy pineapple glaze

black bean spring roll

tangy black beans, chorizo sausage, jicama, cheddar cheese and cilantro in a crispy roll wrapper served with salsa

buffalo wings

spicy chicken wings served with blue cheese

cozy shrimp

delicately wrap shrimp in wonton served with duck sauce

hors d'oeuvres can be passed for an additional fee of \$25.00 per butler

hors d'oeuvres must be purchased in increments of 100 per selection



cold hors d'oeuvre selection | \$3.95 per piece

sundried tomato and feta cheese

seasoned feta cheese with Italian herbs and sundried tomato

walnut chicken with seedless grapes

fresh marinated chicken with thyme garnished with grapes

fresh mozzarella cheese & cherry tomato

fresh mozzarella balls drizzled with olive oil and fresh basil

smoked salmon

savory smoked atlantic salmon with cream cheese on crostini

melon wrapped prosciutto

thinly shaved prosciutto wrapped delicately around sweet ripe melon

cilantro and ham pinwheels

shaved ham with cream cheese and cilantro wrapped in flour tortillas shells

grilled chicken with sundried tomato and pesto

marinated grilled chicken breast on crostini with pesto and sundried tomato

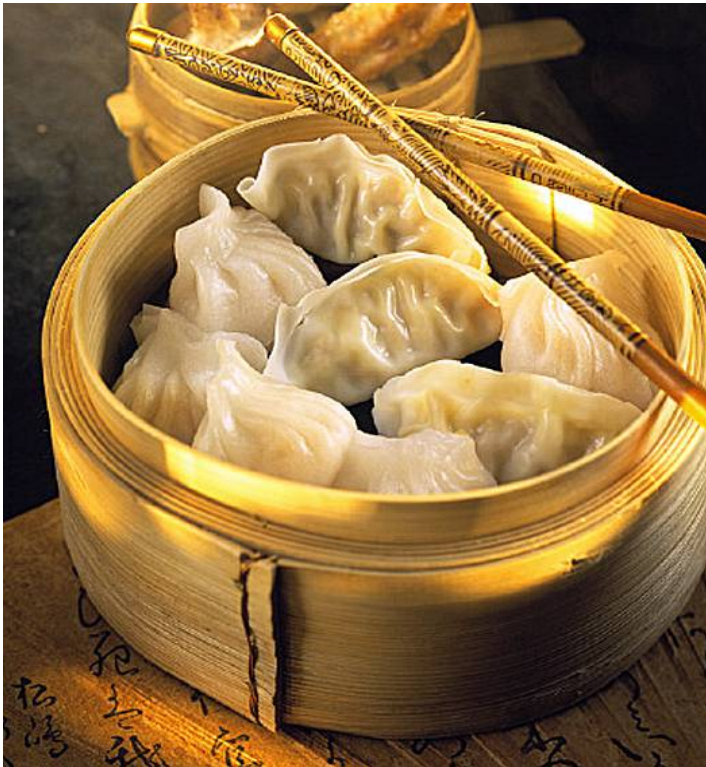
boursin en croute

creamy herb flavored cheese atop crusty toast

chilled shrimp on ice | \$4.95 per piece

with cocktail sauce and lemon wedges

hors d'oeuvres can be passed for an additional fee of \$25.00 per butler



hot hors d'oeuvre selection | \$3.95 per piece

bacon & sea scallops

seasoned scallops dusted with bread crumbs and gently wrapped with bacon

cajun andouille en croute

spicy cooked andouille sausage seasoned with mustard, garlic and paprika wrapped in flaky puff pastry

beef duxelle en croute

beef tenderloin medallions and assorted mushrooms, seasoned with shallots, thyme and garlic nestled in flaky puff pastry

mini crab cakes

mixture of crab meat assorted bell peppers and spices, breaded with japanese bread crumbs served with remoulade

asian chicken sate'

skewered chicken breast glazed with a spicy and tangy korean bulgogi sauce served with a teriyaki sauce

feta & tomato phyllo

layers of phyllo dough filled with feta cheese and sun dried tomatoes

hors d'oeuvres can be passed for an additional fee of \$25.00 per butler

hors d'oeuvres must be purchased in increments of 100 per selection



hors d'oeuvres packages

each selection is priced per person

greensboro | \$32.95

(based on 8 pieces per person)

sliced fruit with citrus dip

seasonal vegetable display with peppercream and ranch dip

domestic artisanal cheese display with crackers

cilantro and ham pinwheel

grilled chicken with pesto and sundried tomatoes

mini crab cakes with remoulade

asian chicken sate with teriyaki sauce

beef duxelle en crouete

cozy shrimp spring roll with duck sauce

hors d'oeuvres can be passed for an additional fee of \$25.00 per butler



hors d'oeuvres packages

each selection is priced per person

high point | \$28.95

(based on 6 pieces per person)

sliced fruit with citrus dip

seasonal vegetable display with peppercream and ranch dip

domestic artisanal cheese display with crackers

chicken quesadilla with salsa and sour cream

spring rolls with plum sauce

coconut chicken with a spicy pineapple glaze

assorted quiche

hors d'oeuvres can be passed for an additional fee of \$25.00 per butler.

[>hors d'oeuvre](#) > [station](#) > [themed](#)



hors d'oeuvres packages

each selection is priced per person

winston salem | \$25.95

(based on 4 pieces per person)

sliced fruit with citrus dip

domestic artisanal cheese display with crackers

scallop and bacon

black bean spring rolls with salsa

chicken quesadilla with salsa and sour cream

swedish meatballs



hors d'oeuvres can be passed for an additional fee of \$25.00 per butler

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fajita station | \$15.95 per person

grilled onions with assorted bell peppers, shredded lettuce, diced onions and tomatoes, fajita steak and grilled chicken, sour cream, guacamole and house made Salsa with flour tortillas and fried tortilla chips

reception displays

each selection is priced per person

antipasto | \$7.95

genoa salami, pepperoni, marinated mushrooms, roasted red peppers, black olives, green olives, artichoke hearts, pepperoncini, mozzarella and provolone cheeses, italian breads and bread sticks

imported and domestic cheese presentation | \$8.50

an excellent selection of domestic artisan cheeses with french bread and assorted crackers

sliced seasonal fresh fruit and berries | \$8.95

fresh vegetable crudité with dip | \$6.95

bruschetta bar | \$5.00 per person

tomato olive relish, eggplant caponata and hummus served with pita chips and crostini

raw bar | market price

jumbo shrimp, oysters and clams on the half shell served with lemon, homemade remoulade and cocktail sauces



carving stations

roast beef | \$325 each (serves approximately 65 people)
whole grain mustard and sliced Rolls

roasted turkey | \$250 each (serves approximately 35 people)
gravy, cranberry sauce, dijon mustard and split rolls

herb roasted strip loin | \$375 each (serves approximately 30 people)
horseradish cream sauce, spicy mustard and silver dollar rolls

brown sugar ham | \$275 each (serves approximately 45 people)
honey and brown sugar glazed ham with country mustard

carvers or station attendants at \$100.00 each

action stations

pasta station | \$12.95 per person

bow tie, penne and cheese tortellini topped with your choice of pesto pomodoro sauce or alfredo sauce. fresh garden vegetables and a selection of meats will be displayed market style for your guests to create their own pasta dish

mashed potato martini bar | \$12.95 per person

garlic infused mashed potato, yukon gold potato and savory sweet potato with a host of condiments to include brown sugar, assorted cheeses, sour cream and chives

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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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dinner

to compliment your dinner entrée

all dinner are served with either soup or salad, bread services, choice of one dessert, unsweetened iced tea, coffee, decaffeinated coffee, hot teas and water

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plated selections

chicken entrees

chicken pesto | \$27.95

boneless breast of chicken with pesto, sun dried tomato and parmesan

sautéed chicken | \$25.95

herb seared chicken breast in a piccata sauce

french chicken | \$29.95

french cut chicken breast baked in a marsala wine sauce with portabella mushrooms

chicken chardonnay | \$26.95

grilled breast of chicken in tomatoes, olives, garlic and onion scented with chardonnay and fresh herbs

mandarin chicken | \$29.95

french chicken filled with apple and almonds in grand marnier sauce

autumn stuffed chicken | \$32.95

french chicken stuffed with dried fruits and herb wild rice

seafood entrees

simple fish | market price

moroccan salmon | \$28.95

mediterranean spiced salmon cooked in a light sauce

herb crusted sea bass | \$35.95

served with a lemon dill cream sauce

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plated selections continued

beef entrees

grilled filet mignon | \$42.95
stuffed with crabmeat

new york strip | \$34.95
with herb demi glaze

pork entree

pork chops | \$28.95
topped with apple calvados

triad mixed grills

4oz petite filet with signature crab cake | \$45.95

4oz petite filet with salmon | \$43.95

4oz petite filet with breast of chicken | \$38.95

specialty entrees

veal chops | \$32.95
with mild mushroom ragout

vegetable cutlet | \$25.95
mixed vegetable potato cake with a mint yogurt sauce

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dinner enhancements

appetizers

hot seared sea scallops | \$8

tender marinated sea scallops over house made corn relish

rosemary grilled lamb chops | \$10

fresh grilled doubled lamb chop with rosemary accented demi glace

jumbo lump crab cake | \$14

fresh made crab cake over wilted greens served with spicy remolaude

jumbo shrimp cocktail | \$13

with fresh fruit relish drizzled with cocktail sauce

soup courses | \$2

roasted corn chowder

crab bisque

butternut squash

spicy clam chowder

soup du jour

intermezzo courses | \$1.50

sorbets

lemon, raspberry or mango

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soups

(included in menu price)

- chicken noodle
- maryland crab soup
- minestrone
- new england clam chowder
- roasted tomato basil
- butternut squash bisque
- home style vegetable soup

salads

(included in menu price)

greensboro signature salad

field greens with cumin spiced walnuts, bleu cheese, and dried apples with champagne vinaigrette

spinach salad

baby spinach greens with mandarin oranges, strawberries, slivered almonds and lemon dill dressing

farmer's salad

field greens with diced roma tomatoes, red onions, kalamata olives, english cucumbers, bacon and dijon vinaigrette

autumn salad

seasonal greens with dried fruits, candied pecan and raspberry vinaigrette dressing

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dinner buffet

taste of carolina \$32.95

starter | choose 1

triad salad

marinated cucumber with plum tomatoes

sides | choose 2

boone fried apples

house mashed potatoes w/ gravy

sweet candied yams

grilled zucchini & squash

farmer's market vegetable of the day

entrees | choose 2

mountain trout | with low country rice

free range organic chicken

open faced steak sandwich

balsamic caramelized onion

carolina bbq sandwich with slaw

***an additional service charge of \$50.00 will apply for groups of less than 25 people*



dessert choose two

apple pie

cheesecake

fresh berries and cream

bread pudding

carrot cake

chocolate cake

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dinner buffet cont...

marriott signature | \$33.95

choice of triad or caesar salad

entree (choose two)

dijon encrusted strip loin

beef tips burgundy

chicken florentine

chicken champagne

teriyaki glazed pork chops

moroccan spiced bbq salmon

roasted pork loin with apple brandy sauce

starch (choose one)

herb roasted new potatoes

israeli cous cous

wild rice pilaf

long grain rice

garlic infused mashed potatoes

dessert choose two

key lime pie

cheesecake

bread pudding

carrot cake

classic chocolate cake

pecan pie

red velvet cake

vegetable (choose one)

seasonal mixed vegetables

country style green beans

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south of the border | \$29.95

corn, black beans and red onion salad
diced lettuce, onions and tomatoes
fajita steak with peppers and onions
chicken fajita strips w/ peppers and onions
spanish rice and refried beans
sour cream, guacamole and salsa
flour tortillas
fried tortilla chips
sopapilla and passion fruit mousse
coffee and tea Service

tailgate | \$28.95

garden salad
nacho chips and cheese
marriott burgers, smokies, chicken wings
sliced cheese, lettuce, tomato, onion, pickles,
corn on the cob, baked beans, house made mac and
cheese
peach cobbler, vanilla ice cream, lemonade and tea

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italian buffet | \$31.95

minestrone soup

classic caesar salad

olive and tomato salad

tuscany chicken with marina sauce a top with
sautéed onions and peppers

medallion of beef marsala with portabella
mushrooms

penne pasta and bay shrimp in tomato cream sauce

Italian baked vegetables

garlic bread

tiramisu and cannoli

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

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high protein breakfast | \$15

sliced meats to include: smoked ham, salami, prosciutto, and smoked salmon served with capers, diced onions and chopped boiled eggs. accompanied with artisan domestic cheeses

carb conscious lunch buffet | \$30 per person

spring mix salad with olive oil and red wine vinegar

wild mushroom salad

three bean salad

grilled flat iron steak
with sautéed season onions

pan seared chicken breast with fresh herbs

baked salmon

savory legumes

roasted vegetables

whole fresh fruit

fresh sliced fruit



dinner plated

your choice of protein

filet with roasted mushrooms | \$32

grilled chicken with fresh herbs | \$27

simple grilled fish | \$26
with olive oil and lemon juice

portobello tower | \$22
served with roasted vegetables and legumes

These items have been selected to meet the diverse dietary needs of our guests. Your Event Manager will be happy to answer any questions.



Greensboro-High Point Marriott Airport

1 Marriott Drive | Greensboro | North Carolina 27409

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ENJOY

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- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [tonics](#)
- [beer](#)
- [non-alcoholic](#)



bartenders are \$30 per hour

cocktails

hosted bar service

drinks for top shelf or premium well service are charged per consumption

premium bar cocktails	\$6.50 per drink
top shelf bar cocktails	\$7.50 per drink
imported beer	\$5.00 per drink
domestic beer	\$4.50 per drink
wine	\$6.75 per drink
sparkling mineral waters	\$3.00 per drink
soft drinks	\$2.50 per drink

premium well

smirnoff vodka, gordon' london dry gin, bacardi rum, grant's scotch, jim beam, canadian club whiskey & jose' cuervo especial gold

top shelf

absolute vodka, tanqueray gin, bacardi rum, johnnie walker red scotch, jack daniels whiskey, seagram's vo, jose cuervo 1800

**local beers and specialty drinks are available upon request*



cocktails

cash bar service
(are inclusive of sales tax)

premium bar cocktails	\$7.00 per drink
top shelf bar cocktails	\$8.00 per drink
imported beer	\$5.50 per drink
domestic beer	\$4.75 per drink
wine	\$7.00 per drink
sparkling mineral waters	\$3.00 per drink
soft drinks	\$2.50 per drink

premium well

smirnoff vodka, gordon' london dry gin, bacardi rum, grant's scotch, jim beam, canadian club whiskey & jose' cuervo especial gold

top shelf

absolute vodka, tanqueray gin, bacardi rum, johnnie walker red scotch, jack daniels whiskey, seagram's vo, jose cuervo 1800

bartenders are \$30 per hour
cashier fee \$10 per hour

**local beers and specialty drinks are available upon request*

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unlimited open bar

serving top shelf or premium well liquors, beers, wine, assorted soft drinks and appropriate mixers

bartenders are \$35 per hour

choose from:

premium well |

\$16 per person for the first hour

\$6 per person for each additional hour

top shelf |

\$19 per person for the first hour

\$8 per person for each additional hour

beer & wine |

\$12 per person for the first hour

\$6 per person for each additional hour

**** local beers and specialty drinks are available upon request***

keg beer

domestic \$475

imported \$575

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1 Marriott Drive | Greensboro | North Carolina 27409

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FLAWLESS

lights
camera
action

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Prices are per person. A customary 21% taxable service charge and sales tax will be added to prices

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audio/visual packages

flipchart package | \$20.00

complete with pad, 3 markers and masking tape. additional markers and tape are available upon request

podium and microphone package | \$30.00

featuring a podium with light, microphone and proper lighting, tabletop / standing

custom made Gobo light package | \$150.00

featuring your groups' logo projected onto the wall for the duration of your event. Please call for details.

**start at \$200 Rush gobo orders*

guest lcd and screen package | \$100.00

includes up to 8x8 screen, skirted projector cart, vga cable, power strip extension cord and technical assistance

lcd projector with 10X10 screen package | \$500.00

42" flat screen package | \$250.00

Upgrade your presentation to a plasma flat screen with skirted cart and cables for data and video display.



video/data equipment

vhs vcr	\$70
dvd player	\$65
42" monitor and dvd/vcr	\$175
42" video monitor	\$100
lcd projectors	\$275
zoom lens	\$35
laser pointer	\$30
preview monitor	\$36
wireless mouse	\$50
easel	\$10

audio equipment

wired microphone	\$25
wired lavalier	\$115
wireless (handheld or lav)	\$115
cd player	\$55
cd/cassette player	\$45
cassette player/recorder	\$35
4 channel audio mixer	\$50
8 channel audio mixer	\$100
14 channel audio mixer	\$200
house sound patch	\$50

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audio/visual a la carte

lighting

- pinspot decorative lighting-per table \$25
- uplighting with colored gel \$30
- spot-light \$100

screens/pipe and drape

- 6x6 tripod Screen \$25
- 8x8 tripod Screen \$45
- 10x10 cradle Screen \$100
- 7.5 x 10 fast fold screen \$125
- 9x12 fast fold screen \$175

fast fold screens include dress kit and front or rear projection surface

*pipe and drape**\$10 per linear foot*

****drape is available in black and royal blue**

- overhead projector \$60
- 35mm slide projector \$45

sound Systems

- powered Speaker \$75
- 2 Speaker Sound System \$275
- 4 Speaker Sound System \$375
- 6 Speaker Sound System \$475

Installation and Labor

Service set up fee of 21% is charged on all equipment rentals. Equipment prices are per day per room.

AV TECH (per hour):

4HR min

Mon-Fri 8:00am-5pm \$75

All other times \$95

meeting Accessories

- projector Carts and Stands \$15
- solid Black Easel \$10
- 4'x6' White/Message Board \$30
- av cart \$15
- 80 Count Slide Tray \$5
- ac cord or power strip \$5
- speaker phone with line \$125
- outside line (direct line) \$50
- laptop computer \$250
- desk top \$175
- internet connectivity**
- high speed internet connection \$125
- wireless internet connection \$200
- *each additional internet connection \$35**

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Food and Beverage Requirements

All Food and Beverage must be provided and served by the Hotel.

Food and Beverage is not permitted to be moved from the hotel's banquet area

Guarantees on Food and Beverage

Final number of guaranteed attendees is due 3 days in advance

This is will considered the minimum guarantee and is not subject to reduction

If no guarantee is received, the original expected number on the Banquet Event Order will be used

Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges

Tax and Service Charge

All food, beverage, room rental and audio visual charges are subject to 21% service charge and 7.75% state tax.

There is a 1% food and beverage tax in the state in North Carolina

North Carolina ABC Laws

NC State Law prohibits the serving of alcoholic beverages to anyone under the age of 21

Alcoholic beverages may be denied to anyone who appears to be intoxicated

Payment

Cash, Check and most major Credit Cards are accepted as payment. If final payment is being made by check, it must be received by the hotel 14 business days prior to the scheduled program date

Pricing

Prices are effective January 1, 2010

Cancellation

In the event of a cancellation, written notification must be sent to the hotel. Cancellation fees will apply as outlined in the contract agreement

Confirmation of Set Up Requirements / Room Assignments

Final menu, room assignments and other details will be outlined in a Banquet Event Order

The hotel reserves the right to change function rooms as any time should the number of attendees decrease, increase, or when the Hotel deems it necessary

Shipping

All materials shipped to the hotel should include:

Group Name
Date of Event
Name of Event Manager

Materials should not be sent more than 3 Business Days prior to the event

Materials left more than 3 Business Days after the event are subject to be discarded. Hotel is not responsible for any shipping charges

Unattended Items / Additional Security

Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event

In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest.

Signage

All signage must be displayed professionally and it is subject to the approval of the Hotel

Signage may not be affixed to surfaces all the walls with nails, or any other adhesives

Use of Outside Vendors

If an organization wishes to hire outside vendors to provide any goods or services at the Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonable satisfactory to Hotel, an indemnification agreement and proof of insurance

Hold Harmless

The organization assumes the entire responsibility and liability for losses, damages, and claims arriving or of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel and should indemnify and hold harmless the Hotel, agents, and employees from any and all such losses, damages, and claims.

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Greensboro-High Point

Marriott Airport

One Marriott Drive

Greensboro, North Carolina
27409

USA

Phone: 1-336-852-6450

Fax: 1-336-665-6526

This hotel is nonsmoking

Hotel Awards

- AAA Diamonds: 3
- Mobil Travel Guide Stars: 3
- Marriott Rewards Category: 4

Directions From

Raleigh-Durham International Airport (RDU)

- Hotel direction: 80 mi E

- Driving directions: From RDU

International Airport, start out SW on Terminal Blvd. toward W.

International Drive. Stay straight and becomes Airport Blvd.

Take I-40 W EXIT 212B

Merge onto Bryan Blvd. West

EXIT off Bryan Blvd. onto Piedmont

Triad International Airport EXIT

Follow all signs to Airport Terminal. Marriott is on the left just before the terminal.

Directions From

Charlotte International Airport (CLT)

- Hotel direction: 90 mi S

- Driving directions: Start out going N on RC Josh Birmingham Pkwy. toward Old Dowd Road.

Turn left onto Old Dowd Road.

Turn left to stay on Little Rock Road.

Take I-85 N to US-52 N via EXIT 87

Take EXIT 107A to I-40 East

Take I-40 East to EXIT 210

Turn left onto NC-68 N.

Approximately 2 miles take PTIA EXIT

Follow all signs to Airport Terminal. Marriott is on the left just before the terminal.

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Arrival Information

Check-In and Checkout

- Check-in: 3:00 PM
- Checkout: 12:00PM
- Video Review Billing
- Video Checkout
- Express Check-In
- Express Checkout

Parking

- Complimentary on-site parking

Pet Policy

- Pets not allowed

Hotel Details

- 6 floors, 296 rooms, 3 suites
- 131 The Rooms That Works®
- 17 meeting rooms
- 9850 Square Feet total meeting space
- 1 Concierge level
- Business Technology Floor

Guest Room Information

(may vary by room type)

Room Amenities

- Air conditioning
- Alarm clock
- Bottled water, for a fee
- Coffee maker/tea service
- Crib
- Electrical adapters
- Individual climate control
- Internet browser/Web TV
- Iron and ironing board
- Luxurious bedding - down comforters, custom duvets, cotton rich linens
- Pillows: down/feather
- Pillows: foam
- Rollaway bed
- Washer/dryer

Bathroom Amenities

- Bathroom amenities
- Hair dryer

Room Entertainment

- Cable channel: CNN
- Cable channel: ESPN
- Cable/satellite TV
- Color TV
- Movies/videos, pay-per-view

Kitchen Amenities

- Refrigerator

Business Amenities

- Electrical outlet: desk level
- Phone feature: speakerphone
- Phone feature: voice mail

Services

Complimentary Services

- Coffee/tea in-room
- Newspaper delivered to room
- Newspaper in lobby

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Guest Services

- Concierge desk
- Full-service business center
- Safe deposit boxes, front desk

Restaurants & Lounges

JW's

- Open for breakfast, lunch and dinner
- The average cost for breakfast is \$12-\$18

Pitchers Bar & Grill

- Open for lunch and dinner
- ACC Sports Bar

Recreation

Swimming

- Indoor Pool
- Outdoor Pool, heated
- Whirlpool
- Indoor/outdoor connecting pool

Activities

- Biking trail
- Bowling
- Fly-fishing
- Hiking
- Horseback riding
- Jogging/fitness trail
- Miniature golf
- Mountain biking, trail
- Squash (8 mi)
- Tennis (7 mi)
- Volleyball

Fitness Facilities

- Fitness Center

Golf

- Bryan Park(18 mi)
- Greensboro National(16 mi)
- Oak Hollow(12 mi)
- Jamestown Park Golf Course(6.7 mi)
- Pleasant Ridge Golf Course(1.7 mi)

Spa

- Personal Appearances Day Spa
- Balance Day Spa

Appointment required

Attractions & Landmarks

- Intl. Home Furnishing Market
- Friendly Center
- Guilford Battleground Park
- Emerald Pointe Water Park
- Natural Science Center
- Old Salem
- Furniture Land South
- Blandwood Mansion
- Tanglewood Park

High-speed Internet Access

Location | Connectivity

Public Areas:

- Wireless

Guest Rooms:

- Wired

Meeting Rooms:

- Wired

- Wireless