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Jacksonville / Orange Park

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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 innovating 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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breakfast

Complete Breakfast | 9
scrambled eggs
bacon and sausage
Belgian waffles
fresh cut seasonal fruits
Kellogg's cereals
oatmeal or grits
assorted muffins
assorted bagels
English muffins, biscuits and toast
orange and apple juice
2% and skim milk
coffee and tea

Continental Breakfast | 7
assorted muffins
assorted bagels
butter and cream cheese
bananas and apples
orange and apple juice
coffee and tea

Enhancements | 1
2% and skim milk
English muffins
fresh cut seasonal fruit

Enhancements | 2
Kellogg's cereals with milk
sausage, egg and cheese sandwich



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breaks

Morning Break | 5
whole fruits
orange and apple juice
coffee and tea service

enhancements | 2
assorted muffins
Otis Spunkmeyer cookies
yogurt
pineapple and cranberry juice
cereal bars
assorted sodas

Coffee Service | 30
one gallon freshly brewed coffee
regular or decaf

Beverage Service | 5
freshly brewed regular and decaf coffee
assorted hot teas
assorted sodas and bottled water

enhancements | 2
assorted energy drinks
assorted Gatorade

Afternoon Break | 7
assorted chips, pretzels and popcorn
freshly baked Otis Spunkmeyer cookies
assorted candy
assorted sodas
bottled water



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lunch

General Information

All lunches include iced tea, assorted sodas and bottled water. A minimum of 15 people is required for lunch service.

Mexican Fiesta | 15

hard and soft shell beef tacos
lettuce, tomatoes, shredded cheese,
sour cream, salsa, refried beans,
Mexican corn and fiesta rice.

Fajita Feast | 16

steak and chicken
warm flour tortillas
guacamole, pico de gallo, sour cream
shredded cheese, lettuce, tomatoes,
Spanish rice and refried beans.

Taste of Italy | 15

Choice of 2 of the following:

lasagna

spaghetti with meat sauce

fettucini alfredo

vegetable medley

Italian tossed salad

garlic bread



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lunch

Southern Barbecue | 15
Choose 2 of the following:

- pulled pork
- pork ribs
- barbecue chicken

Chef's choice of 2 of the following:

- cole slaw
- baked beans
- potato salad
- pasta salad

Texas toast

All American Lunch | 13
hamburgers
hot dogs

lettuce
tomato
onion
pickles
cheese
mayonnaise, mustard, ketchup

seasoned fries
baked beans
assorted chips



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lunch

Soup, Salad & Sandwich | 15
honey-baked ham
slow cooked roast beef
oven baked turkey breast

assorted breads and rolls

American cheese
Swiss cheese
cheddar cheese

lettuce, tomatoes, pickles, onion, mayonnaise &
mustard

fresh hot soup (Chef's choice)

fresh crisp garden salad
assorted salad dressings
croutons



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lunch

Deli Table | 15
honey-baked ham
slow cooked roast beef
oven baked turkey breast

assorted breads and rolls

American cheese
Swiss cheese
cheddar cheese

lettuce, tomatoes, pickles, onions, mayonnaise
& mustard.

Chef's choice of 2 of the following:
potato salad or macaroni salad
cole slaw
assorted chips
baked beans

Box Lunch | 10
sandwich (ham, roast beef or turkey)
potato salad or macaroni salad
bag of chips
fresh baked Otis Spunkmeyer cookie

enhancements | 3
cheesecake
brownies
pie (Chef's choice)
fresh fruit



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reception

General Information
All platters serve approximately 25 people.

Vegetable Platter | 60

Cheese Platter | 70

Fruit Platter | 75

Mini-Croissant Sandwich Platter | 75

Chicken Wings Platter | 50
50 wings

Chicken Tender Platter | 75

Mini-Quiche Platter | 75

Dessert Platter | 75
Chef's choice assorted desserts



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reception

Wine | 15
per opened bottle

Chardonnay
White Zinfandel
Pino Grigio
Cabernet
Merlot

Mixed Drinks | 6

Imported Beer | 5
per 12 ounce bottle

Amstel Light
Becks
Corona
Heineken

Domestic Beer | 4
per 12 ounce bottle

Budweiser/Bud Light
Miller Light
Coors Light
Yuengling

Assorted sodas and bottled water | 2

Mobile Bar set-up and Staffing | 100
includes 4 hour service



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dinner

General Information

A minimum of 25 people is required for dinner service.

All dinners are served with the following:
garden salad

Chef's choice of starch and vegetable
hot, fresh rolls and butter

Chef's choice of dessert

coffee and tea service

iced tea

assorted sodas and bottled water

Chicken Cordon Blue | 18

Turkey Breast | 18

Spiral Cut Honey Baked Ham | 18

Roasted Pork Tenderloin | 19

Roasted Prime Rib of Beef | 22
served with au jus and horseradish sauce

enhancements | 5

add second meat to your meal



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technology

LCD Projector | 100
Includes use of projector, screen and house
sound equipment.

TV/VCR/DVD | 50

Flip Chart with Easel and Markers | 25
If additional audio-visual items are needed,
please contact our event staff and we will make
arrangements for you.



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considerations

General Information and Policies

Food and beverage must be purchased from and served by hotel staff. Printed menus are for general reference and our event staff will be happy to customize menus to meet your specific needs. Menu pricing in subject to change.

In order to make your meeting a success, please confirm your guaranteed number of guests 3 business days prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received.

All meeting and catering cancellations must be received 3 business days prior to the event in order to avoid charges for the event.

Service Charge and Tax

All food and beverage prices are subject to a 20% service charge and 7% sales tax.

Shipping

If shipping materials to the hotel, please include the company/group, contact name + phone number and date of meeting on the outside of the package. The hotel does not assume responsibility for the damage or loss of packages sent for storage.