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Hanover/Lebanon

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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

All menu items include coffee and tea station

Custom Hot Breakfast | \$13

Seasonal fruit display, scrambled eggs or egg whites, breakfast potatoes

For your breakfast table, please choose two items from the following:

- Assorted muffins
- Assorted pastries and danish
- Assorted tea breads
- Buttermilk pancakes
- Belgian waffles
- Texas-style French toast
- Assorted bagels
- English muffins

- Fresh country sausage links
- Applewood smoked bacon
- Honey maple ham
- Corned beef hash
- Turkey bacon

- Columbo and Dannon yogurt
- Granola
- Hot oatmeal with toppings

Each additional item \$2

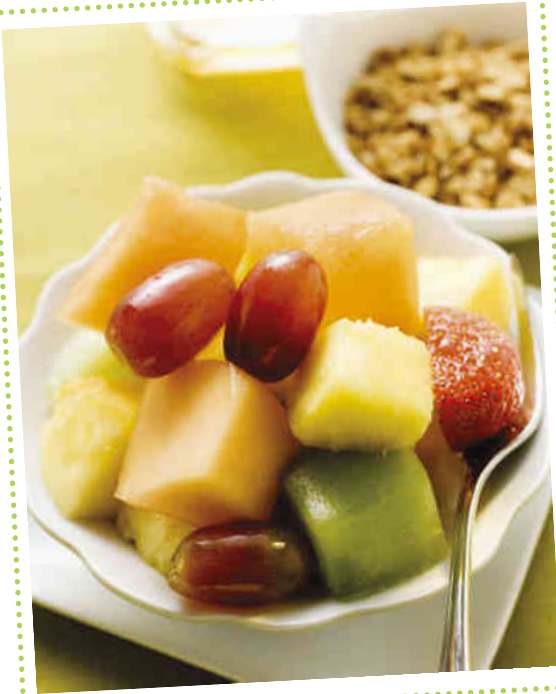
Breakfast items served with assorted juices



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breakfast

Healthy Start | \$7
Sliced seasonal fruit display, Columbo and Dannon yogurt and granola bars

The Continental | \$7
Breakfast pastries, seasonal fruit display and assorted cereals

Courtyard Filler | \$8
Bagels and cream cheese, fresh baked breakfast breads, assorted Danish and whole fresh fruit

Each additional item \$2



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breaks

After School Snack | \$6
Assorted home style cookies, chewy brownies,
chilled white and chocolate milk

The Fitness Break | \$7
Fresh seasonal fruit display, mixed nuts, and
assorted cereal bars

The Appalachian Trail | \$8
Trail mix, assorted granola and cereal bars,
assorted whole fruit, and assorted fruit juices

Off to the Movies | \$8
Freshly popped popcorn, selection of candy
bars, and nachos served with cheese sauce

The Sweet Tooth | \$8
Tiramisu, assorted cookies, freshly baked
brownies, and assorted pastries

Italian Decadence | \$10
Chocolate covered strawberries, fresh seasonal
fruit display, miniature Italian pastries, and
assorted cookies



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lunch

Luncheon Tables

All menu items include coffee and tea station

On the Lighter Side | \$12

Choose two soups from a seasonal selection and create a delicious tossed salad from our wide variety of toppings

Pizza, Pasta and Salad, Oh My! | \$15

Garlic herb bread sticks, pizza selections, penne pasta with marinara or Alfredo, garden salad, and assorted mini Italian pastries
Add meatballs, sausage or grilled chicken for \$5 each

South of the Border | \$15

Seasoned beef and fajita chicken served with hard and soft shells, Spanish rice, refried beans, a variety of fresh toppings and chef's choice of dessert

Dartmouth Deli | \$17

A choice of two of the following salads: garden, Caesar, pasta, fruit or coleslaw; fresh deli meats and cheeses, lettuce, tomato, onion, pickle, condiments, assorted breads and rolls, a baked cookie and brownie platter

A Touch of the Orient | \$17

Stir-fried vegetables with your choice of chicken or beef served with pork fried rice and Soba noodle salad with an Asian dressing





lunch

That's a Wrap | \$17

Tortilla wraps filled with a variety of meat and vegetarian options, garden salad, chips, pickles, condiments and chef's choice of dessert

Supreme Chicken | \$18

Fresh baked rolls and butter, garden salad, baked stuffed boneless breast of chicken smothered in an herbed supreme sauce, your choice of oven roasted potatoes or rice pilaf, seasonal vegetable medley and chef's choice of dessert

Grandma's Kitchen | \$20

Just like Grandma used to make. Your choice of two of the following: Shepherd's pie, meatloaf with vegetable and mashed potatoes or pot pie (choose vegetable, turkey, beef or chicken) served with garden salad, rolls and chef's choice of dessert



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lunch

Plated Lunch - all selections include chef's choice of dessert

On the Lighter Side | \$13

Choose one soup from our seasonal selection and a garden salad with your choice of homemade balsamic vinaigrette or buttermilk ranch

Dartmouth Deli | \$13

Your choice of bread, meat and cheese, served with chips, and pickle

Hot Sandwich | \$14

A traditional hot sandwich made to your specifications. Choose from steak and cheese, pulled pork, pastrami, Rubeen, grilled chicken, grilled portabella or a cheeseburger. Served with French fries, and a pickle.

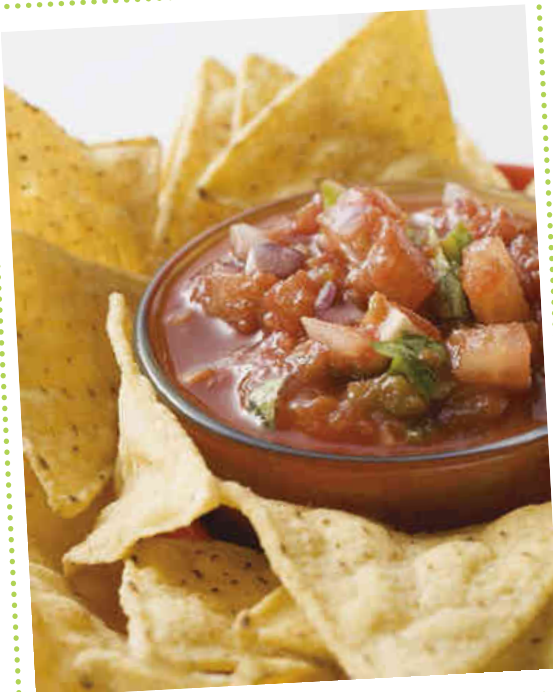
A Touch of the Orient | \$16

Stir-fried vegetables with your choice of chicken or beef served on a bed of pork fried rice and a side of Soba noodle salad with an Asian dressing

Grandma's Kitchen | \$18

Just like Grandma used to make. Your choice of the following: Shepherd's pie, meatloaf with vegetable and mashed potatoes or pot pie (choose vegetable, turkey, beef or chicken) served with garden salad, and rolls





reception

Passed or Stationary
All Items priced per person unless otherwise noted

Stuffed Mushrooms | \$8/dozen
Chef's signature stuffing packed into mushroom caps and sprinkled with shredded parmesan cheese

Vegetarian Spring Rolls | \$8/dozen
Miniature spring rolls with vegetable filling served with a sweet-n-sour dipping sauce

Marinated Beef or Chicken Bites | \$8/dozen
Tender bite-size chunks of beef or chicken marinated and glazed in teriyaki sauce

Boneless Chicken Tenders | \$10/dozen
Tender, breaded chicken strips with buffalo, honey mustard or BBQ sauce

Scallops Wrapped in Bacon | \$15/dozen
Thick applewood smoked bacon wrapped around tender sea scallops



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reception

Stationary Items

Antipasto Display | \$4

Mixed greens topped with varied Italian cured meats, cheeses and marinated vegetables, accompanied by garlic bread medallions

Fruit Platter | \$4

Fresh fruit and berries arranged in an elegant display

Miniature Meatballs | \$4

Tender all-beef meatballs served with either Italian or Swedish sauce

Vegetable Crudite | \$4

Fresh, crisp vegetables served with a rich and creamy dip

Gourmet Cheese & Crackers | \$5

Gourmet cheeses served with an assortment of crackers and a fresh fruit garnish

Shrimp Cocktail | \$8

Jumbo shrimp poached in bay-style broth with a hint of locally brewed ale, served with a vodka pepper cocktail sauce and lemon

Borsin Stuffed Cherry Tomatoes | \$8/dozen

Ripe cherry tomatoes cored and filled with homemade borsin cheese



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dinner

Custom Dinner Spread | \$16
Includes warm rolls and butter, a choice of one salad, one starch, one vegetable, and one dessert

Vegetarian | \$6/item
Eggplant mascarpone
Wild mushroom ravioli
Pasta primavera

Poultry | \$7/item
Stuffed chicken supreme
Bruschetta chicken
Chicken marsala
Chicken cordon bleu
Sliced turkey and gravy

Pork | \$7/item
Roast BBQ pork tenderloin
Stuffed pork tenderloin
Sliced Hawaiian ham

Fish | \$9/item
New England baked haddock
Maple salmon
Stuffed sole Newburg

Beef | \$10/item
Tenderloin tips burgonion
Sliced sirloin in a mushroom demi glaze
London broil with red wine demi glaze



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dinner

Please choose from the following

Salads

Tossed garden salad

Classic Caesar

Greek

Candied pecan and gorgonzola salad

Each additional salad \$5

Vegetables

Baby carrots with sweet dill glaze

Green bean almondine with red peppers

Seasonal vegetable medley

Whipped butternut squash

Roasted root vegetables

Each additional vegetable \$2

Starch

Whipped garlic and herb red bliss potatoes

Roasted parmesan encrusted potatoes

Candied yams with sweet pecan glaze

Rice pilaf

Wild rice

Homemade stuffing

Each additional starch \$2

Desserts

Cheesecake topped with strawberries

Tiramisu

Chocolate raspberry cake

Chocolate and vanilla mousse

Warm apple crisp





dinner

Pizza, Pasta and Salad, Oh My! | \$20
Fresh garden salad, garlic bread sticks,
assorted pizza selections, pasta with marinara
or Alfredo sauce and mini Italian pastries.

Carving Stations
All stations require a chef attendant at \$40 per
station

Slow Roasted Pork Loin | \$7
Basted with a sweet and spicy sauce served
with an apple pear chutney

Clove Infused Honey Maple Ham | \$7
Premium slow roasted ham infused with cloves
served with a cherry raisin glaze

Top Round | \$7
Slow roasted, herb encrusted top round served
with au jus

Tender All White Turkey Breast | \$9
Served with homemade cranberry sauce and
gravy

Herb Encrusted Prime Rib | \$13
Served with homemade horseradish cream and
au jus



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dinner

Plated Dinners

Dinner selections include rolls and butter, your choice of one starch and one vegetable, soup or salad and one dessert

Pasta Primavera | \$21

Pasta tossed with a variety of fresh vegetables, lemon and herbs in a rich white wine sauce

Eggplant Mascarpone | \$24

Parmesan encrusted eggplant with mascarpone cheese, braised garlicky greens and marinara sauce, stacked and skewered with fresh rosemary

Wild Mushroom Ravioli | \$24

Wild mushrooms and ricotta cheese stuffed ravioli tossed in a roasted red pepper coulis and sprinkled with crumbled gorgonzola

Roast BBQ Pork Loin | \$26

Center cut pork loin, slow roasted in a sweet and spicy BBQ sauce, accompanied by a poached pear and apple chutney

Stuffed Cornish Game Hens | \$28

Cornish game hen with a cranberry and apricot stuffing



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dinner

Plated Dinner

Dinner selections include rolls and butter, your choice of one starch and one vegetable, soup or salad and one dessert

New England Baked Haddock | \$28

Lightly seasoned and baked with a hint of lemon and white wine, topped with a buttery herb and sherry cracker crumb

Chicken Cordon Bleu | \$28

Tender marinated boneless breast of chicken stuffed with ham and Swiss cheese, hand breaded and served with a cheesy herb supreme sauce

Maple Salmon | \$29

Fresh Atlantic salmon basted with a Vermont-made maple glaze and topped with panko crust

Grilled NY Strip | \$29

Aged NY strip in a cracked peppercorn bourbon and bleu cheese demi glaze

Filet Mignon | Market Price

Applewood smoked bacon wrapped around a grilled center cut of beef tenderloin with béarnaise sauce



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dinner

Please choose from the following

Soup

Cream of Broccoli; Beef Barley; Chicken Noodle; Tomato Bisque; Tortilla Chicken; Italian Wedding; Cheddar and Ale

Salad

Tossed garden salad; Classic Caesar; Greek; Candied pecan and gorgonzola salad; Asian noodle salad; Fruit salad; Pasta salad

Vegetable

Baby carrots with sweet dill glaze; Green bean almondine with red peppers; Seasonal vegetable medley; Whipped butternut squash; Roasted root vegetables

Starch

Whipped garlic and herb red bliss potatoes; Roasted parmesan encrusted potatoes; Candied yams with sweet pecan glaze; Rice pilaf; Wild rice; Stuffing

Desserts

Cheesecake topped with strawberries; Tiramisu; Chocolate raspberry cake; Chocolate and vanilla mousse; Warm apple crisp



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technology

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Lavaliere Microphone

Flipcharts

TV & VHS/DVD Player

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Podium

Laser Pointer

Dance Floor

High Speed Internet Access

Please contact the Sales Department regarding your specific audio visual needs



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considerations

All food and beverage is subject to an 8% NH Meals tax and a 20% service charge.

Per Marriott health and food quality standards, all food will be removed from the event space two hours after delivery. In addition, no food will be allowed to leave the hotel.

All food and beverage, including alcohol, must be provided by the hotel.

A \$150 setup fee is charged for all banquet bars.

There is a 15 person MINIMUM for all BUFFETS.

All food is priced per person, unless otherwise noted.

All food and beverage prices are subject to change.

Final menu selections will be made at least two weeks prior to your event. At this time, a Banquet Event Order will be sent for approval. This should be signed and returned to our office no later than 5 business days prior to your event.

The Courtyard by Marriott is a non-smoking facility. The designated smoking area is located off the patio lounge. Smoking is not permitted in front of the building.

Please see additional information regarding cancellation, payment and deposit policies on Event and Group Agreement.

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