



© 2012. Marriott International. All Rights Reserved.

Miami Coconut Grove

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

Miami Coconut Grove



fresh



## breakfast

The Floridian Continental | \$16 per person  
a selection of breakfast pastries, baked muffins,  
New York style bagels and sliced seasonal  
fruits

The Hot Breakfast | \$22 per person  
a selection of breakfast pastries, baked muffins,  
New York style bagels, sliced seasonal  
fruits, fluffy scrambled eggs, sausage, bacon  
and breakfast potatoes

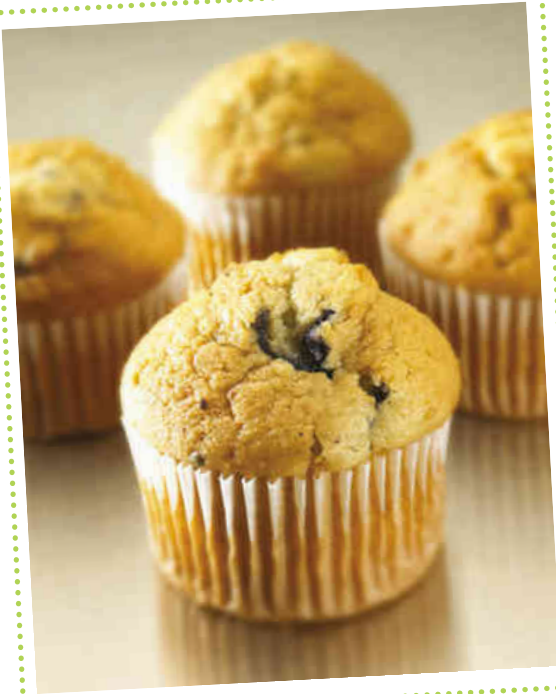
All Served With...  
freshly brewed coffee, decaffeinated coffee,  
assorted juices and hot teas.



Miami Coconut Grove



fresh



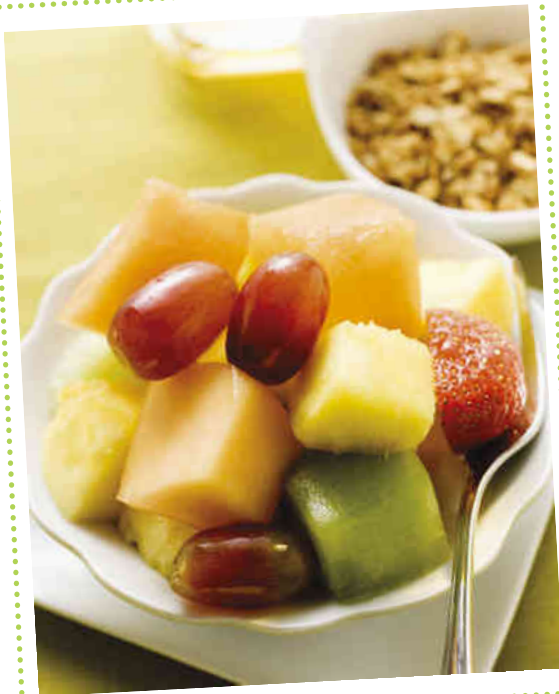
## breakfast

Healthy Start | \$6 each  
egg whites, turkey Canadian bacon, spinach  
and havarti cheese on an English muffin.

Oatmeal Station | \$4 per person  
hearty kettle oats accompanied with brown  
sugar, dried cranberries and shelled walnuts.

Sunrise Starter | \$6 each  
fluffy eggs, crisp bacon and sharp cheddar  
cheese prepared on a warm ciabatta roll.

Smoked Salmon Display | \$9 per person  
perfectly smoked salmon served with capers,  
diced red onions, sliced tomatoes, cream  
cheese and New York Style Bagels.



Miami Coconut Grove



fresh



## breaks

Sports Break | \$14 per person  
tortilla chips with cheese, mixed nuts, cracker  
jacks and assorted candy bars.

Health Nut Break | \$15 per person  
fresh fruit juices, an assortment of yogurts,  
energy bars, and fresh fruit

Sugar Rush Break | \$16 per person  
freshly baked cookies, brownies, assorted  
candy bars and individual milk cartons

All Served With...  
assorted soft drinks, bottled waters, freshly  
brewed coffee, decaffeinated coffee, and hot  
teas.



Miami Coconut Grove



fresh



## breaks

Whole Fresh Fruit | \$2 per piece

Variety of Yogurts | \$3 each

Soft Drinks and Bottle Water | \$3 each

Peanuts, Potato Chips and Trail Mix | \$4 per person

Orange, Apple or Cranberry Juice | \$9 per quart

Coffee, Decaffeinated Coffee, Teas | \$39 per gallon

Upgrade to Premium Starbucks Coffee | \$6 per gallon



Miami Coconut Grove

fresh





## breaks

All Day Break | \$28 per person

Continental Breakfast

variety of chilled fruit juices, assorted breakfast pastries, sliced seasonal fruit, freshly brewed coffee, decaffeinated coffee and assorted hot teas.

Mid-Morning Break

freshly brewed coffee, decaffeinated coffee and assorted hot teas, soft drinks and bottled water.

Afternoon Break

fresh baked cookies and brownies, freshly brewed coffee, decaffeinated coffee, assorted hot teas, soft drinks and bottled waters.



Miami Coconut Grove



fresh



## lunch

The Bistro Choice Menu | \$17 per person  
choose one item from each section. menus will be provided to guests in the morning and picked up one our prior to lunch break.

### Beverages:

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water, iced tea.

### Entree Selections:

- \*roast turkey blt: toasted sourdough with low fat mayonnaise
- \*cheddar french dip: roast beef, sharp cheddar cheese and au jus
- \*chicken caesar salad: grilled chicken, tangy caesar dressing, parmesan cheese and garlic croutons
- \*tuna salad sandwich: on whole grain bread
- \*Asian chicken salad: cucumbers, scallion, lime and peanut with chili lime vinaigrette

all entrees served with coleslaw

### Side Items:

- \*kettle chips or fresh fruit cup

### Dessert Selections:

- \*brownie or cookie

\*\*this option is for groups of 20 or less\*\*





## lunch

The Bistro Market | \$23 per person  
garden greens with our house vinaigrette and  
Caesar dressing; served with croutons,  
tomatoes, cucumbers and shredded parmesan  
cheese.

broccoli cheddar soup

tuna salad on whole wheat bread  
roast turkey and swiss with bacon and  
tomatoes on sourdough bread  
chicken Caesar tortilla wrap

creamy coleslaw  
individual bags of kettle chips  
pickles  
mustard, mayonnaise and ketchup

chocolate brownies and fresh cut fruit

\*\*this option is for a group of 40 or less\*\*



Miami Coconut Grove



fresh



## lunch

The Deli Lunch Buffet | \$27 per person  
romaine lettuce and field greens, served with assorted toppings, house and caesar dressing.

an assortment of sliced meats to include:  
turkey, ham, and roast beef,  
sliced assorted cheeses, relish tray (tomatoes, lettuce, mayonnaise and mustard) and chefs selection of pasta salad

The Hot Lunch Buffet | \$27 per person  
(1 entree) \$34 per person (2 entrees)  
romaine lettuce and field greens, served with assorted toppings, house and caesar dressing.

choose one from the following entrees:  
chef's catch of the day  
churrasco beef  
chicken marsala  
chicken picatta  
meat lasagna

All Served With...  
warm bread and butter, chef's selection of starch, seasonal vegetables, dessert, coffee, decaffeinated coffee, assorted hot teas, soft drinks and bottled waters



Miami Coconut Grove



fresh



## lunch

### Plated Lunch

choice of mixed green salad, or caesar salad

choose one of the following entrees:

meat lasagna - \$27 per person

churrasco beef - \$29 per person

chicken marsala - \$29 per person

chicken picatta over angel hair pasta - \$29 per person

chef's catch of the day - \$33 per person

### All Served With

warm bread rolls and butter, chef's choice of starch, seasonal vegetables, dessert, coffee, decaffeinated coffee, assorted hot teas, soft drinks and bottled waters



Miami Coconut Grove



fresh



## lunch

The Sandwich Box | \$20 per person  
 half sandwich of roasted turkey breast and havarti cheese and half sandwich of beef and cheddar cheese.

The Chicken Caesar Wrap Box | \$19 per person  
 grilled chicken, crisp romaine lettuce and shredded parmesan cheese tossed in a Caesar dressing, wrapped in a flour tortilla.

Baked Chicken Breast Box | \$22 per person  
 a marinated chicken breast, grilled to perfection and topped with shredded lettuce and sliced tomato. served on a delicious ciabatta roll.

All Served With...  
 coleslaw, assorted chips, piece of whole fruit, cookie and soft drink.



Miami Coconut Grove



fresh



## reception

Hot Hors D'Oeuvres  
meatballs (bbq or swedish)- \$10 per dozen

buffalo style chicken wings- \$22 per dozen

crispy chicken tenders- \$22 per dozen

Cold Hors D'Oeuvres  
shrimp cocktail- \$30 per dozen

fruit and cheese tray  
sm/\$40 and lg/\$60

vegetable crudite with dip  
sm/\$40 and lg/\$50  
\*add hummus for \$4 per person\*

antipasto display- grilled vegetables, italian  
meats, olives, peppers with ciabatta bread  
sm/\$45 and lg/\$60

small tray serves 15-25 people  
large tray serves 30-50 people



Miami Coconut Grove



fresh



## reception

- Butler Passed Hors D'oeuvres  
(priced per 100 pieces)
- oriental spring rolls with plum dipping sauce  
\$250
- coconut chicken with honey mustard dipping  
sauce  
\$250
- beef satay with thai peanut dipping sauce  
\$300
- stuffed mushrooms  
\$300
- soy glaze sesame thai chicken satay  
\$300
- beef empanadas  
\$300
- coconut fried shrimp with orange  
marmalade-horseradish dipping sauce  
\$350
- sea scallops wrapped in bacon  
\$350
- miniature crab cakes with caper aioli  
\$350
- lobster & conch fritters with tangy cocktail  
sauce  
\$375



Miami Coconut Grove



fresh



## reception

### Beverage Prices

soft drinks and bottled waters- \$3 per glass

domestic beer- \$5 per bottle

imported beer- \$6 per bottle

name brand cocktails- \$6 per glass

premium cocktails- \$8 per glass

house cellar wine- \$6 per glass

### Bar Enhancement

premium martini bar- \$11 per person plus  
bartender fee

attendant/bartender fee- \$100 per hour  
minimum of 2 hours

reception available to functions of twenty or  
more people



Miami Coconut Grove

fresh





## dinner

All Dinners Served With...  
chef's selection of starch, seasonal vegetable  
and dessert (if not already included in  
individual dinner menus)

coffee, decaffeinated coffee, assorted hot teas,  
soft drinks and bottled waters

for groups that are under 20 guests, there will  
be a labor fee of \$50



Miami Coconut Grove

fresh





## dinner

Viva Mexico Buffet | \$36 per person  
mixed greens with tortilla chips and red beans

chips and salsa

grilled chicken fajitas with sautéed onions

cheese quesadillas served with guacamole,  
sour cream and tomato concasse  
refried beans with jalapeno  
peppers and chile sauce

mexican rice

fresh kernel mexican corn with red and green  
peppers

\*add spicy beef fajitas - \$6 per person

\*add chicken quesadillas - \$5 per person

Heartland BBQ Buffet | \$39 per person  
potato salad with celery and fresh herbs,  
pineapple carrot cole slaw

and baked beans in a tangy barbecue sauce

grilled hamburgers and grilled beef hot dogs  
both served on freshly baked kaiser roll

barbecue chicken breast served with  
lettuce, tomatoes, onions, pickles

\*add pork barbecue ribs -\$7 per person

\*add beef barbecue ribs - \$9 per person



Miami Coconut Grove



fresh



## dinner

La Bella Italia | \$41 per person  
 traditional cesar salad with garlic croutons and  
 parmesan cheese  
 fresh italian bread baked with chopped  
 garlic and parsley butter

roasted italian sausage with bell peppers, garlic  
 and tomatoes  
 penne pasta with a savory meat sauce  
 baked with mozzarella cheese  
 traditional chicken parmesan

grilled summer vegetables with rosemary and  
 olive oil

\*add chicken picatta for \$5per person

\*add meat lasagna for \$5 per person

Isla Bonita Buffet | \$41 per person  
 fresh garden salad

ropa vieja - shredded beef, onions & peppers in  
 a red wine tomato sauce  
 chicken breast served in a lemon herb garlic  
 sauce

moros - traditional cuban rice mixed with black  
 beans, onions, peppers and pork  
 maduros - fried ripe sweet plantains  
 pan de agua - cuban bread served with butter

\* add sliced pork - \$5per person



Miami Coconut Grove



fresh

**dinner**



Jade Buffet | \$41 per person  
 oriental sesame salad station  
 baby greens, baby corn, snow peas,  
 mandarin orange, carrots, tomatoes,  
 mushrooms, sesame soy vinaigrette

honey chicken, beef and broccoli, vegetable  
 spring rolls, asian vegetables and traditional  
 chinese fried rice

\*add chicken fried rice for \$5 per person

\*add shrimp fried rice for \$7 per person

The Grove Buffet | \$50 per person  
 (based on 2 entrees)

romaine lettuce and field greens, served with  
 assorted toppings, italian and caesar dressing.

choose from the following entrees:  
 filet of salmon with citrus basil reduction  
 churrasco beef  
 chicken marsala  
 chicken picatta  
 chicken or shrimp alfredo  
 pork tenderloin

all served with chef's choice of starch,  
 vegetable and dessert

All Served With...

warm rolls with butter, freshly brewed coffee,  
 decaffeinated coffee, assorted soft drinks,  
 bottled waters and hot teas





## dinner

Traditional Sapphire Plated Dinner | \$35 per person  
traditional caesar salad or mandarin grove salad

entrée selections (Please choose one)  
chicken marsala with exotic mushrooms  
chicken picatta with lemon caper sauce  
filet of salmon or tilapia with citrus basil reduction  
churrasco beef in light chimi-chuirri sauce

Deluxe Sapphire Plated Dinner | \$47 per person  
traditional caesar salad or mandarin grove salad

entrée selections (Please choose one)  
pan roasted roulade of chicken with lump crab and rosemary garlic veloute'  
filet of grouper with key lime buerre blanc  
grilled mahi-mahi and jumbo prawns with a mango rum glaze

chocolate finale'  
assortment of chocolate dipped strawberries and  
petit fours added to each table



Miami Coconut Grove

fresh

  
COURTYARD<sup>®</sup>  
Marriott



## dinner

Premium Sapphire Plated Dinner | \$59 per person  
traditional caesar salad or mandarin grove salad

served dinner accompanied with tableside wine service

entrée selections  
(Please choose one)

filet mignon with portobello reduction and jumbo prawns

twin lobster tails with garlic butter sauce

pan roasted chilean sea bass with coconut curry sauce

roasted rack of lamb with rosemary wine sauce

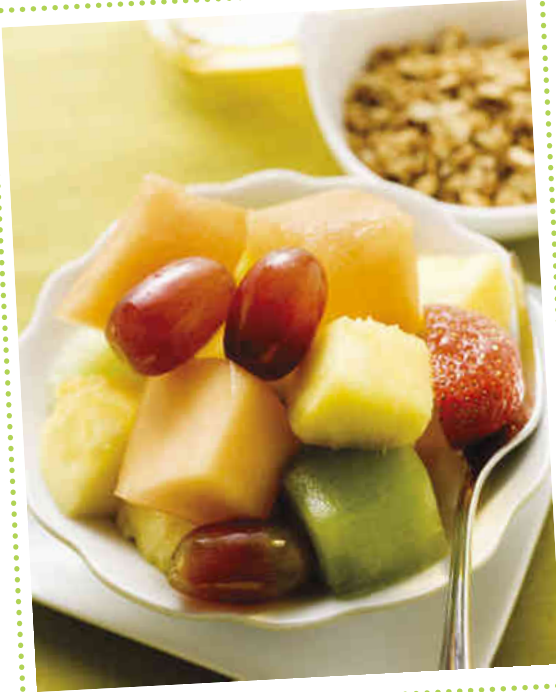
chocolate finale'  
assortment of chocolate dipped strawberries and  
petit fours added to each table



Miami Coconut Grove

fresh

  
COURTYARD<sup>®</sup>  
Marriott



## package

Full Day Package

\$50 with deli

\$53 with hot lunch

continental breakfast

variety of fruit juices, assorted breakfast breads, sliced fresh fruit, coffee, decaffeinated coffee and assorted teas

mid-morning refreshment

freshly brewed coffee, decaffeinated coffee and assorted teas

hot entree with chef's choice of starch, vegetable and dessert

or

roll-in deli: assorted deli meats and cheeses, breads, lettuce, tomato, onion, condiments, pickles, pasta salad, potato chips, and soft drinks

afternoon break

warm cookies and assorted snacks. served with freshly brewed coffee, decaffeinated coffee and assorted soft drinks, bottled waters and hot teas.

for groups that are under 20 guests, there will be a labor fee of \$50



Miami Coconut Grove



fresh



## package

Half Day Package

\$43 with deli lunch

\$45 with hot lunch

continental breakfast

variety of fruit juices, assorted breakfast breads, sliced fresh fruit, coffee, decaffeinated coffee and assorted teas

mid-morning refreshment

freshly brewed coffee, decaffeinated coffee and assorted teas

hot entree with chef's choice of starch, vegetable and dessert

or

roll-in deli: assorted deli meats and cheeses, breads, lettuce, tomato, onion, condiments, pickles, pasta salad, potato chips, and soft drinks

for groups that are under 20 guests, there will be a labor fee of \$50



Miami Coconut Grove

COURTYARD<sup>®</sup>  
Marriott

fresh

## considerations

general information and policies

food and beverage must be purchased and served by the hotel. printed menus are for general reference. our event staff would be happy to customize menus to meet your specific needs. menu pricing is per person (unless otherwise noted) and subject to change.

guarantees

in order to make your meeting a success, please confirm your guaranteed number of guest no later than 3 days (72 hours) prior to your event. the expected number will act as the final guarantee number if this is not received

service charge and tax

all food and beverages are subject to a 24% service charge and a 9% state sales tax

shipping

if shipping materials to the hotel, please include the company/group name, event manager and date of meeting on the outside of the package. the hotel can not assume responsibility for the damage or loss of merchandise sent for storage.