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Courtyard by Marriott Cocoa Beach-Cape Canaveral

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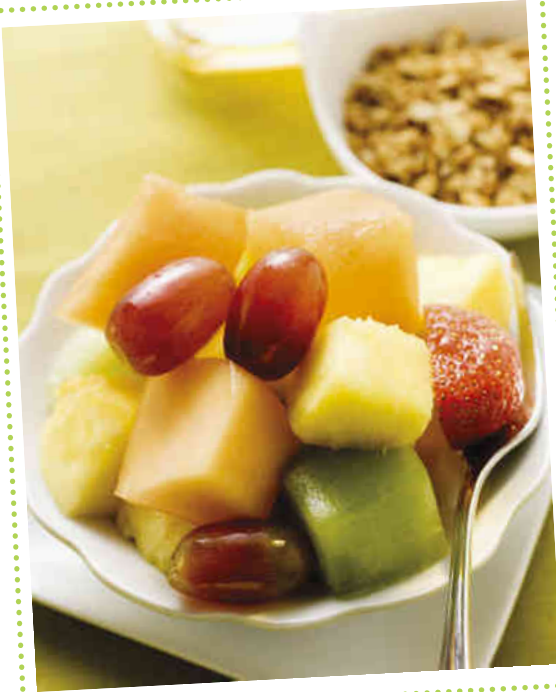
## Welcome to a Refreshing Approach to Events

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 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



## breakfast

### Continental Breakfast

Fresh Baked Muffins, European Blend Danish Pastries, Bagels with Assorted Cream Cheese, Fresh Sliced Fruit with Yogurt Dip, Chilled Orange, Cranberry Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

(Coffee refreshed throughout morning)

### All American Breakfast

Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage, Assorted Breakfast Breads and Pastries, Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

(Minimum 50 people required or service charge will be added)

### Brunch

Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage, Fresh Fruit, Yogurt, Assorted Breakfast Breads and Pastries

### Carving Station (choose one)

Virginia Baked Ham served with Dijon Mustard and Mayonnaise.

Roast Breast of Turkey served with a Cranberry Relish and Mayonnaise.

Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas



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## package

### Executive Break Package Morning Break

Fresh Baked Muffins, European Blend Danish Pastries, Bagels with Assorted Cream Cheese, Fresh Sliced Fruit with Yogurt Dip, Chilled Orange & Cranberry Juice, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea (coffee Refreshed throughout morning)

### Afternoon Break

Fresh Brewed Coffee, Iced Tea & Assorted Pepsi Soft Drinks  
Snack Items (choice of two)  
Seasonal Vegetable Medley Platter, Fresh Fruit Platter, Assorted Fresh Baked Cookies or Fresh Baked Fudge Brownies

### Executive Meeting Package Morning Break (same as above)

Luncheon (choose one)  
All served with House Salad, Vegetable, Appropriate Starch, Fresh Baked Gourmet Dinner Rolls and Chefs Choice of Dessert.

Grilled Chicken Caesar Salad, Taco Salad, Deli Board Buffet, Chicken Florentine, Sirloin Beef Tips or Baked Stuffed Shells.

Afternoon Break (same as above)





## breaks

### Morning Break

Fresh Baked Muffins, European Blend Danish Pastries, Bagels with Assorted Cream Cheese, Fresh Sliced Fruit with Yogurt Dip, Chilled Orange & Cranberry Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea.

### Afternoon Break

Fresh Brewed Coffee, Iced Tea and assorted Pepsi Soft Drinks

### Snack Items (choice of two)

Seasonal Vegetable Medley Platter, Fresh Fruit Platter, Assorted Fresh Baked Cookies or Fresh Baked Fudge Brownies

### A La Carte Refreshment Selections

Bakery Goods (priced per dozen)

European Danish  
Croissants

Fresh Baked Muffins  
Bagels w/Cream Cheese  
Glazed Donuts  
Chocolate Brownies  
Chocolate Chip Cookies  
Assorted Baked Cookies

### Snacks

Granola Bars  
Assorted Fruit Yogurt  
Candy Bars  
Ice Cream Bars





## beverage

### A LA CARTE BEVERAGE OPTIONS

Fresh Brewed Coffee

Iced Tea

Orange Juice

Lemonade

Flavored Hot Tea

Assorted Individual Juices

Assorted Pepsi Soft Drinks

Bottled Water





## lunch

### PLATED LUNCH OPTIONS Minimum of 30 guests

All lunches served with Fresh Baked Rolls,  
Butter, Coffee and Iced Tea with Lemon.

For Starters (choose one)  
Chefs Garden Salad  
Classic Caesar Salad

#### Entrees

Roast Beef Bordelaise  
Tender Sliced Beef topped with sauteed  
Mushrooms and Onions in a rich Bordelaise  
Sauce. Accompanied with Baby Baker  
Potatoes and steamed Vegetables.

Beef Stroganoff  
Sliced Sirloin gently sauteed and grilled, served  
on a bed of Egg Noodles then topped with a  
special sauce . Accompanied with steamed  
Vegetable Medley.

Chicken Cordon Bleu  
Tender Young Chicken Breast stuffed with Ham  
and a special Cream Sauce then partnered with  
Rice Pilaf and steamed Malibu Vegetable  
Medley.





## lunch

### PLATED LUNCH OPTIONS continued Additional Entree Selections

#### Chicken Piccata

Boneless Chicken Breast sauteed with Capers, White Wine and Lemon Butter Sauce. Accompanied with Wild Rice and Baby Baker Roasted Potatoes.

#### Fresh Baked Tilapia

Seasoned Tilapia served with Garlic Mashed Potatoes and Brown Gravy. Served with Seasonal Vegetable Medley.

#### Surf & Turf

6oz. Sirloin Steak with braised Shrimp & Scallops served with Baked Potato and Vegetables.

#### Desserts (choose one)

Triple Chocolate Layer Cake  
New York Style Cheese Cake  
Key Lime Pie  
Chocolate Mousse





## lunch

### LUNCH BUFFET OPTIONS

#### Buffet Luncheon

Served with House Salad, Vegetable, Appropriate Starch, Chefs Choice of Dessert, Fresh Rolls, Butter, Coffee and Iced Tea with Lemon

#### Entree (choose one)

Grilled Chicken Caesar Salad, Taco Salad, Deli Board Buffet, Chicken Florentine, Sirloin Beef Tips or Baked Stuffed Shells

#### Accompaniments (choice of two)

Vegetable Medley Platter, Fresh Fruit Platter, Assorted Cookies or Brownies

#### Italian Lunch Buffet

Minimum of 35 guest

Salad - Classic Caesar Salad

Entree - Baked Stuffed Jumbo Shells, Chicken Cacciatore and Italian Meatballs

Dessert - Chefs Selection of Dessert and Assorted Italian Pastries

All served with: Fresh Baked Italian Scaly Bread, Garlic Bread Sticks, Butter, Coffee and Iced Tea with Lemon



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## lunch

### LUNCH BUFFET OPTIONS continued

Deli Board Lunch Buffet  
Minimum of 30 guests

Accompaniments (choice of two)  
Red Roasted Potato Salad, Old Fashion Cole  
Slaw, Tri-Color Pasta Salad w/Vegetables or  
Tossed Garden Salad w/Ranch Dressing

Deli Items Included  
Sliced Roast Beef, Smoked Turkey Breast,  
Carved Honey Glazed Ham, Genoa Salami,  
Baby Swiss Cheese, American Yellow Cheese  
and Provolone Cheese

Deluxe Relish Tray  
Lettuce, Tomato, Onion, Pepperoncini, Dill  
Pickle Spears and Assorted Condiments

All served with: Fresh Baked Croissants and  
Kaiser Rolls, Chefs Selection of Dessert, Coffee  
and Iced Tea with Lemon

Boxed Lunches  
Served with Seasonal Fruit, Potato Chips,  
Chocolate Chip Cookie, Mayonnaise, Mustard  
and Soda

Entree (choice of two)  
Roast Beef & Smoked Cheddar, Ham & Cheese,  
Fresh Chicken Salad, Deli Sub or Veggie Wrap



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## lunch

### LUNCH BUFFET OPTIONS continued

#### Luau Lunch Buffet

Entree (choice of two)

Grilled Beef Kabobs

Grilled Chicken w/Mango Chutney

Grilled Pork Kabobs

Accompaniments (choice of two)

Rice Pilaf, Oven Roasted Red Potato Salad or

Cheese and Fruit Montage

Dessert

Key Lime Pie

All served with: Fresh Baked Rolls, Butter,  
Coffee and Ice Tea with Lemon

#### Barbecue Lunch Buffet

Entree (choose one)

Barbecued Chicken Quarters, Barbecued  
Spareribs or Cheeseburger

Accompaniments (choice of two)

Cole Slaw, Tri-Color Pasta Salad, Potato Salad  
or Corn on the Cob

Dessert

American Apple Pie

All served with: Fresh Baked Rolls, Butter,  
Coffee and Ice Tea with Lemon



**dinner**

PLATED DINNER OPTIONS

Minimum of 30 guests

All Dinners Served with: Fresh Baked Rolls,  
Butter, Coffee and Iced Tea with Lemon.

For Starters (choose one)

Chefs Garden Salad  
Classic Caesar Salad

Entrees

Chicken Marsala

Tender Young Chicken Breast sauteed with  
sliced Mushrooms and Marsala Wine.

Chicken Piccata

Boneless Chicken Breast sauteed with Capers,  
White Wine and Lemon Butter Sauce.

Fresh Salmon

Baked or Broiled

Roast Beef Bordelaise

Tender Sliced Beef topped with sauteed  
Mushrooms and Onions in a rich Bordelaise  
Sauce.

Surf & Turf

6oz. Sirloin Strip Steak with broiled Shrimp &  
Scallops.





## dinner

### PLATED DINNER OPTIONS continued Additional Entree Selections

Prime Rib of Beef Au Jus  
Herb coated and roasted Prime Rib served in its own natural juices and creamy Horseradish Sauce.

#### Accompaniments (choose one)

Rice Pilaf  
Baked Potato  
Garlic Mashed Potatoes  
Parsley Red Roasted Potato

#### Vegetables (choose one)

Green Beans Almandine  
Tuscan Blend Vegetable Medley  
Steamed Broccoli and Cauliflower  
Candied Carrots

#### Desserts (choose one)

Triple Chocolate Layer Cake  
New York Style Cheese Cake  
Key Lime Pie  
Chocolate Mousse





## dinner

### BUFFET DINNER OPTIONS

90 minute presentation with a minimum of 35 people (surcharge will be added if under minimum)

All Buffets served with: Fresh Baked Rolls, Butter, Coffee and Iced Tea with Lemon

#### Option #1

Three Salads, Three Entrees, One Pasta Favorite, Four Accompaniments and Two Desserts

#### Option #2

Three Salads, Two Entrees, One Pasta Favorite, Three Accompaniments and Two Desserts

#### Option #3

Two Salads, Two Entrees, One Pasta Favorite, Two Accompaniments and One Dessert

#### Salad Selections

Fresh Garden Salad, Marinated Tomatoes and Cucumber Salad, Classic Caesar Salad, Pasta Vinaigrette, Fresh Fruit Salad or Red Skin Potato Salad



## dinner

### BUFFET DINNER OPTIONS continued

#### Entrees

##### Chicken Montego

Seasoned Chicken Breast lightly browned then sauteed in a creamy Celery Sauce, accented with Button Mushrooms.

##### Chicken Marsala

Boneless Breast of Chicken sauteed with sliced Mushrooms and Marsala Wine.

##### Sliced Sirloin Bordelaise

Thinly sliced Roast Beef sauteed with Mushrooms and Onions and served with a rich Bordelaise Sauce.

##### Gilled Mahi-Mahi

Grilled and marinated in the Chefs Special Sauce.

##### Stuffed Pork Tenderloin

Chefs cut of special Pork Loins stuffed with fresh Herbs and a special mixture of breaded Apple Cider.

#### Accompaniments

Roasted Red Potato w/Rosemary, Garlic Mashed Potato w/Brown Gravy, Red Roasted Potato w/Parsley, Rice Pilaf or Seasoned Wild Rice, Green Bean Almandine, Vegetable Medley and Steamed Broccoli and Cauliflower





## dinner

### BUFFET DINNER OPTIONS continued

#### Pasta Favorites

Tomato Basil Fettucini  
Fettucini Prepared al dente then tossed in a  
Tomato Basil Marinara Sauce.

#### Spinach Linguini

Linguini mixed with a creamy Spinach White  
Sauce.

#### Fettuccine Alfredo

Pasta Fettuccine combined with a fresh Cream  
Sauce and aged Parmesan and Romano  
Cheese.

#### Desserts

Key Lime Pie

Bourbon Pecan Pie

New York Deli Cheesecake

Triple Chocolate layer Cake

Chocolate Mousse

#### Enhancements:

Red Velvet Cake

Strawberry Delight

Chocolate Eclair Cream Puffs





## dinner

### BUFFET DINNER OPTIONS continued

Italian Dinner Buffet  
Minimum of 35 guests

Served with:  
Fresh Baked Italian Scaly Bread  
Garlic Bread Sticks  
Coffee and Iced Tea with Lemon

Salad  
Antipasto Salad  
Classic Caesar Salad

Entree  
Baked Stuffed Jumbo Shells  
Baked Stuffed Eggplant Parm.  
Chicken Cacciatore  
Italian Meatballs  
Hot & Sweet Italian Sausage

Dessert  
Chefs Selection of Dessert  
Assorted Italian Pastries





## dinner

### BUFFET DINNER OPTIONS continued

Luau Dinner Buffet  
Minimum of 35 guests

Served with: Coffee and iced Tea with Lemon

Entree (choice of two)  
Roasted Pork Loin  
Pork Kabobs  
Grilled Beef Kabobs  
Crab Cakes w/Brandy Dijon Sauce  
Grilled Chicken w/Mango Chutney  
Fried Seafood Montage

Accompaniments  
Rice Pilaf  
Oven Roasted Red Potato  
Cheese and Fruit Montage  
Pasta Salad with Crab Meat  
Mixed Green Garden Salad

Dessert (choose one)  
Coconut Cream Pie  
Key Lime Pie  
Lemon Meringue Pie



**dinner**

BUFFET DINNER OPTIONS continued

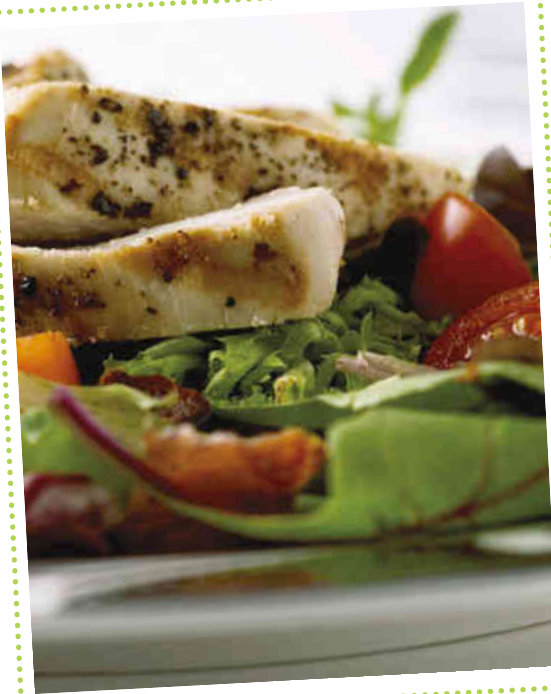
American Barbecue Buffet  
Minimum of 35 guests

Served with: Fresh Baked Corn Bread, Coffee  
and Ice Tea with Lemon

Entree (choice of two)  
Grilled Cheeseburgers  
All Beef Hot Dogs  
Barbecue Chicken Quarters  
Barbecue Pork  
Barbecue Beef  
Barbecue Spareribs

Accompaniments (choice of four)  
Creamy Cole Slaw  
Tri-Color Pasta Salad  
Red Potato Salad  
Garden Salad  
Baked Beans  
Green Beans & Bacon  
Cheesy Macaroni and Ham Bake  
Garlic Mashed Potatoes  
Updated Scalloped Potatoes  
Corn on the Cob

Dessert (choose one)  
Glazed Eclair Ring, American Apple Pie, Peach  
Cobbler or Pecan Pie





## beverage

### BAR SELECTIONS

Host/Cash Bar  
Bar Tender Fee

Liquors  
House Brands  
Call Brands  
Premium Brands

Wines by the Glass  
House  
Kendall Jackson

Wines by the Bottle  
House  
Kendall Jackson  
White Zinfandel  
Merlot

Beer  
Domestic Beer  
Imported Beer  
Domestic Keg  
Imported Keg

Other Beverage items  
Pepsi Soda Products  
Bottled Water  
Champagne





## reception

### Hors D'oeuvres

All Hors D'oeuvres are priced per 100 pieces

### Fresh Fruit Mirror & Cheese Montage

#### Fresh Seasonal Fruit

Small (20ppl)

Medium (50ppl)

Large (75ppl)

### Vegetable Crudites with Ranch Dip

Broccoli, Cauliflower, Peppers, Carrots and Celery sliced and served with a creamy Ranch

#### Dip

Small (20ppl)

Medium (50ppl)

Large (75ppl)

### Jumbo Gulf Shrimp

Local caught Shrimp served with Lemon Wedges and tangy Cocktail Sauce

### Assorted Tea Sandwiches

Petite Sandwiches filled with an assortment of Tuna, Egg, Ham and Chicken Salad served on an array of specially prepared breads.

### Asparagus Spears

Steamed Asparagus gently rolled in a layer of pressed bread with Mayonnaise and just a dash of Paprika.



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## reception

Hors D'oeuvres continued

Deviled Eggs

Large Eggs, hardened and split then filled with a spiced mixture of Egg Yolk and Dry Mustard.

Genoa Salami Coronets

Genoa Salami rolled and filled with herbed Cream Cheese.

Smoked Salmon on Rye

Smoked Salmon and placed on a bed of Sour Cream and sprinkled with Capers

Prosciutto Wrapped Melon

Imported Prosciutto gently wrapped around Cantaloupe and Honeydew Melons.

Hot Hors D'oeuvres

Spanakopita

Cocktail Franks in Puffed Pastry

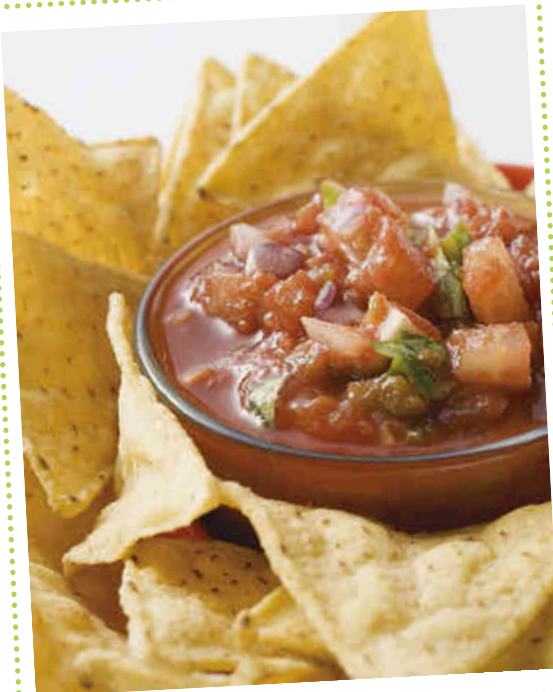
Coconut Shrimp with Orange Sauce

Swedish Meatballs

Buffalo Wings and Bleu Cheese

Assorted Spring Rolls





## reception

Hot Hors D'oeuvres continued

Chicken Tenders

Scallops Wrapped in Bacon

Mozzarella Sticks with Marinara

Petite Quiche Assortment

Italian Meatball Marinara

Mushroom Caps Stuffed with Crab Meat

Teriyaki Beef Brochettes

Bacon and Cheddar Potato Skins

Kielbasa Wedges

Chicken Teriyaki Sticks

Carving Stations

Chef attendant fees per station

Each serves approx. 50 ppl

Virginia Baked Ham

Roast Breast of Turkey

Tenderloin of Beef





## technology

We have 6000 sq feet of flexible space to create a high powered, collaborative atmosphere. We offer the audiovisual technology you need, high-speed connectivity, video conferencing, smart podiums and Bose sound system.

AV Inclusive Package  
Includes the use of Smart Podium, Microphone, Ceiling Mounted LCD Projector, Drop Down Screen and Wireless Internet.

Portable Projector & Screen  
6ft, 8ft & 10ft screens available

Video Conferencing

52in. LCD HD TV  
Available in Jupiter Room only

Speaker Phone

Polycom

Wireless Microphone/Lavalier

Laptop

DVD Player





## technology

Easel with Flip Chart  
Includes Markers. Additional flip charts  
available for \$35.00 each.

Whiteboard with Markers

Stage  
4x8 sections - includes skirting and stairs.

Dance Floor  
15'x15' dance floor



## considerations

All room rental, audio visual and food & beverage items are subject to a 20% service charge & 6% tax.