



© 2010. Marriott International. All Rights Reserved.

Chesapeake Greenbrier

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

Chesapeake Greenbrier



fresh



## breakfast

Continental Breakfast | \$7.95 per guest

Includes:

Assorted breakfast breads

Cereal with milk

Seasonal whole fruit

Coffee, tea, and juice

Butter, cream cheese, and preserves.

Enhancements | \$4.00 per guest additional

Starbucks coffee and Tazo teas

Danish assortment

Fresh cut fruit

Enhancements | \$6.00 per guest additional

Breakfast sandwiches:

Sausage, egg, and cheese

Roasted turkey and egg white

Ham and swiss melt.

Bacon, egg, and cheese

Breakfast BLT



Chesapeake Greenbrier

fresh

  
COURTYARD<sup>®</sup>  
Marriott



## breakfast

Hot Breakfast Table | \$10.95 per guest  
A variety of popular breakfast items to meet every taste

Includes:

Scrambled eggs  
Breakfast potatoes  
Sausage  
Bacon  
Biscuits

Assorted muffins and danish  
Assorted breakfast breads  
Seasonal whole fruits  
Cereal with milk  
Coffee, teas, and juice

Enhancements | \$4.00 per guest additional  
Starbucks Coffee and Tazo teas  
Creamy oatmeal  
Country style grits

Enhancements | \$4.00 per person additional  
Freshly baked cinnamon buns  
Fresh cut fruit  
Corned beef hash



Chesapeake Greenbrier

fresh

COURTYARD<sup>®</sup>  
Marriott



## breaks

Renew, revive, and refresh | \$5.95 per guest  
Pick-me-up including bottled water, soft drinks,  
iced tea, Starbucks coffee and Tazo Tea

Sweet Tooth | \$6.95 per guest  
freshly baked cookies, turtle nut brownies,  
candy bars, Starbucks coffee and Tazo Tea

High Tides | \$7.95 per guest  
hot soft pretzels with mustard popcorn, kettle  
Chips and assorted soft drinks

Health Kick | \$4.50 per guest  
fresh cut fruit, yogurt with granola and bottled  
water



Chesapeake Greenbrier

fresh





## breaks

Hot Tea | \$1.50 per bag  
Assorted Teas

Soft Drinks | \$1.75 per bottle  
Pepsi Products

Bottled Water | \$2.25 per bottle

Fruit Juices | \$8.00 per carafe  
Orange, Grapefruit, Apple Cranberry

Coffee | \$28.00 per gallon  
Regular or Decaffeinated

Starbucks Coffee | \$35.00 per gallon  
Regular and Decaffeinated

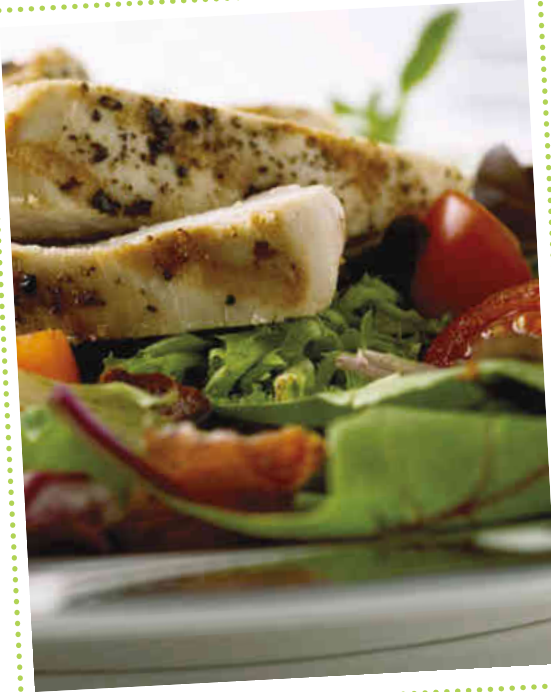
Iced Tea | \$28.00 per gallon



Chesapeake Greenbrier

fresh

COURTYARD<sup>®</sup>  
Marriott



## lunch

Bistro Choice | \$15.00 per guest  
Choose one item from each section. Menus will be provided to guests the morning of the function and picked up one hour prior to lunch to be prepared. Serves up to 20 guests.

Choice of Soup:  
Broccoli Cheddar  
French Onion

Entree Selection:  
Grilled Buffalo Chicken Sandwich  
served with lettuce, tomato & ranch dressing  
on a sesame bun

Roast turkey BLT  
served on sourdough bread with low fat mayo

Chunk White Tuna Sandwich  
served on whole grain loaf with low fat mayo

Ranch Salad  
bacon, tomato, cheddar, grilled chicken, served  
with ranch dressing

Side Items: Kettle chips, pasta salad or fresh  
fruit

Dessert: Turtle nut brownie or lemon bar

Beverage: Pepsi soft drinks, iced tea or bottled  
water





## lunch

Bistro Deli Market Table | \$18.00 per guest  
A deli arrangement including a selection of  
tasty sandwiches, soups and sides.

Choice of Soup:  
Broccoli Cheddar  
French Onion  
Minestrone  
Lobster Bisque

Entree Selection:  
Tuna Salad Sandwich  
whole grain bread with low fat mayo

Roast Turkey BLT  
sourdough bread with low fat mayo

Ham & Turkey Club  
served on sourdough bread

Chicken Bacon Dijon Sandwich  
served on ciabatta bread

Side Items:  
Cole slaw, potato salad, pasta salad, kettle  
chips or fresh fruit

Desserts:  
Turtle nut brownie, lemon bar or cookies

Beverages:  
Pepsi products, bottled water and iced tea



Chesapeake Greenbrier



fresh

## lunch

Bistro Lunch Table | \$22.00 per guest  
A wonderful selection of our signature menu items.

Soup Choice:  
Broccoli Cheddar  
French Onion  
Minestone

Margarita Pizza

BBQ Chicken Pizza

Chicken Wings  
Buffalo or Thai Seasoning

Fresh Garden Salad  
Served with Ranch and Italian Dressing

Potato Salad

Kettle Potato Chips

Turtle Nut Brownies

Lemon Bars

Fresh Fruit

Beverages:  
Pepsi soft drinks, bottled water and iced tea





## **lunch**

### Lunch Enhancements

Cesar Salad | \$3.00 per guest

Additional Soup | \$3.00 per guest

Chicken Wings | \$4.50 per guest  
Buffalo or Thai Spiced

Chips and Salsa | \$3.00 per guest

Hummus | \$3.50 per guest  
with celery sticks and pita bread

Hot Pretzels | \$18.00 per dozen

Dessert Bars | \$22.00 per dozen



Chesapeake Greenbrier



fresh

## dinner

### Chef's Dinner Table

Served with Chef's accompaniments, a starch, vegetable, gourmet rolls and butter, iced tea and coffee.

Two Entrees | \$26.95 per guest

Three Entrees | \$33.95 per guest

### Chicken Marsala

sauteed chicken with mushrooms in a Marsala wine sauce

### Chicken Penne

grilled chicken breast, broccoli florets and tomatoes served in a light garlic herb sauce

### Herb Roasted Chicken

chicken breast roasted with our Chef's special herb rub

### Crab Stuffed Flounder

flounder filet wrapped around a blend of savory crab meat

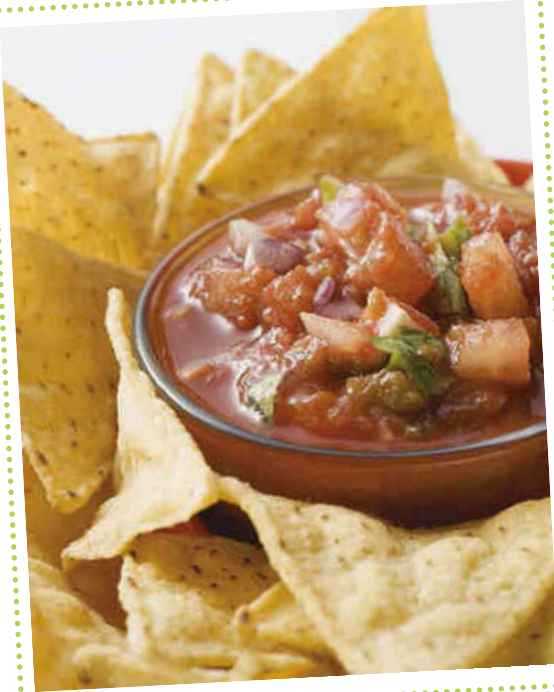
### Shrimp Scampi

sauteed shrimp and pasta served with a garlic butter sauce

### Roasted Tenderloin of Beef

herb roasted tenderloin of beef finished with a fine demi glace sauce





## reception

A La Carte Hors D'Oeuvres  
Serves 30 guests

Spinach Artichoke Dip | \$130.00

Buffalo Chicken Wings | \$80.00

Jim Beam BBQ Meatballs | \$100.00

Italian Chicken Tenderloins | \$65.00

Spanikopita | \$60.00

Jalepeno and Corn Queso Dip | \$80.00

Warm Brie with Raspberry | \$125.00 per wheel



Chesapeake Greenbrier



fresh



## technology

Podium | No Charge

Pull Down Screen | \$40.00

Overhead Projector | \$45.00

LCD Projector | \$300.00

Flipchart Package | \$45.00  
Additional pads \$20.00 each

TV, DVD, VCR and Cart | \$175.00



Chesapeake Greenbrier

flawless



## considerations

### General Information and Policies

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

Rates do not include room rental fees, audio visual or set up fees.

### Guarantees

In order to make your meeting or event a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received.

### Service Charge and Tax

All food, beverage and audio visual equipment prices are subject to local and state taxes as well as service charges.

### 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.