



© 2009, Marriott International. All Rights Reserved.

Boynton Beach

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.

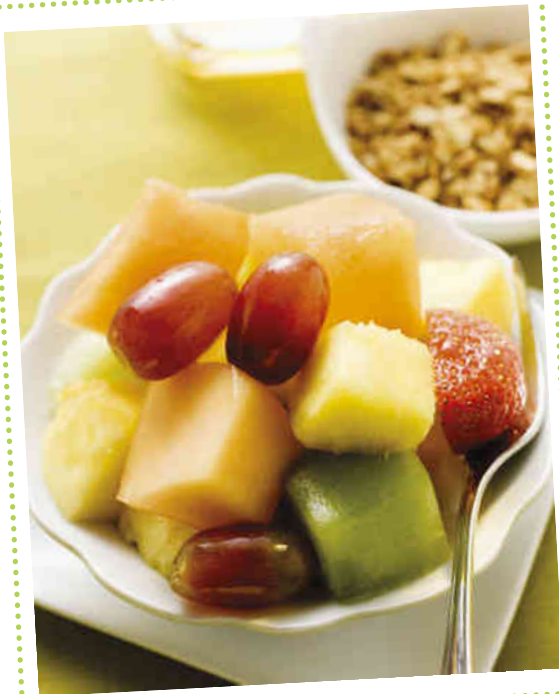
Looking forward to serving you soon,

The Courtyard Events Team

Boynton Beach



fresh



breakfast

ALL AMERICAN BREAKFAST TABLE

If attendance falls below 25 guests,
a surcharge will be applied

Chilled Florida Orange & Grapefruit Juice

Sliced Seasonal Fruit and Berries

An Assortment of Cold Cereals

Regular & Skim Milk

Farm Fresh Scrambled Eggs

Grilled Golden Sausage

Crisp Bacon Strips

Home Style Breakfast Potatoes

Breakfast Bakery Basket

Freshly Brewed Coffee & Herbal Teas

HEALTHY START BREAKFAST TABLE

If attendance falls below 25 guests,
a surcharge will be applied

Chilled Florida Orange Juice

Scrambled Egg Whites

An Assortment of Cold Cereals

with an Array of Toppings

Ice Cold Whole and Skim Milk

Sliced Fresh Seasonal Fruit

with Low-Fat Cottage Cheese

Plain and Fruit Yogurt

Bran Muffins

Freshly Brewed Coffee & Herbal Teas



Boynton Beach



fresh



breakfast

SOUTHERN STYLE BREAKFAST TABLE

If attendance falls below 25 guests,
a surcharge will be applied

Chilled Florida Orange Juice
Sliced Seasonal Fresh Fruit and
Berries with Yogurt Topping
Farm Fresh Fluffy Scrambled Eggs
Flaky, Warm Biscuits and Gravy
Crisp Bacon Strips and Golden
Sausage Links
Cheese Grits or Breakfast Potatoes
Bakery Basket to Include Blueberry
Muffins and Corn Muffins
Freshly Brewed Coffee & Herbal Teas



THE CONTINENTAL

Bakery Items
(Choice of Three)
Flaky Biscuits with a Selection
of Jams and Jellies
Assortment of Bagels
with Cream Cheese
Danish Pastries
Fruit Muffins
Mini Fruit Turnovers
Flaky Croissants
with Creamery Butter
Freshly Brewed Coffee
and Herbal Teas



Boynton Beach



fresh

breakfast

CHAMPAGNE BRUNCH TABLE
 If attendance falls below 50 adults a surcharge will be applied

Chilled Florida Orange Juice,
 Grapefruit Juice & Cranberry Juice
 Seasonal Fruit & Berries
 with Yogurt Dip

Cheese Blintzes with Assorted
 Fruit Toppings & Sour Cream
 Farm Fresh Fluffy Scrambled Eggs
 Golden Sausage Links

Crisp Bacon Strips
 Home-style Breakfast Potatoes
 Assortment of Bagels
 with Cream Cheese

Assorted Fruit Muffins,
 Flaky Croissants & Danish Pastries
 Crisp Garden Salad with
 Assorted Dressings

Wheel of Baked Brie in Puff Pastry
 with Raspberry Coulis &
 Toasted Almonds

Chef's Seasonal Garden
 Vegetable Medley

Herb Seasoned Rice Pilaf

Bakery Fresh Rolls and Butter

A Fabulous Selection of Desserts
 House Select Champagne
 and Mimosas

Freshly Brewed Coffee, Herbal Teas and Iced
 Tea



© 2009. Marriott International. All Rights Reserved.

Boynton Beach



fresh



breakfast

CHAMPAGNE BRUNCH TABLE (continued) CARVING (Select One)

For Carving Station if fewer than
50 guests, an attendant fee will apply

Carved Roast Top Round of Beef
Carved Oven Roasted Turkey
Carved Honey Baked Ham

ENTRÉE

Chicken Marsala
Pasta with Chicken, Mushrooms &
Broccoli in a Roasted Garlic Cream
Sauce



Boynton Beach

fresh


COURTYARD[®]
Marriott



breaks

A LA CARTE

- Orange & Grapefruit Juice
- White, Skim & Chocolate Milk
- Coffee & Herbal Teas
- Iced Tea
- Soft Drinks & Bottled Water
- Ice Cold Lemonade
- Fruit Punch
- Energy Drinks
- Assorted Cookies
- Danish Pastries
- Assorted Fruit Muffins
- Assorted Bagels and Cream Cheese
- Flaky Croissants
- Mini Fruit Turnovers
- Plain and Fruit Yogurt
- Granola Bars
- Seasonal Fresh Fruit Tray

COOKIE JAR

- An Assortment of Home Baked Cookies
- Ice Cold Regular & Skim Milk
- Freshly Brewed Coffee & Assorted Herbal Teas
- Soft Drinks & Bottled Water

SAY CHEESE

- Domestic and Imported Cheese Board with Assorted Crackers
- Crisp Apples, Sweet Red & Green Grapes



Boynton Beach



fresh



breaks

ENERGY BREAK

A Variety of Granola Bars
Seasonal Sliced & Whole Fruits
Oatmeal Raisin Cookies
Assorted Energy Drinks
Bottled Water & Soft Drinks
Freshly Brewed Coffee &
Assorted Herbal Teas

COFFEE AND DESSERT BREAK

Chef's Selection of Cakes, Pies,
Mousse & Cookies
Freshly Brewed Coffee
& Assorted Herbal Teas
Iced Tea, Soft Drinks
& Bottled Water



Boynton Beach



fresh



lunch

LUNCHEON TABLES

If attendance falls below 25 adults,
a surcharge will be applied

ALL Luncheon Tables come with:

An Assortment of Luncheon
Desserts, Freshly Brewed Coffee,
Herbal Teas & Iced Tea

THE TOWN CENTER DELI

Red Bliss Potato Salad
Fresh Fruit Salad
Roasted Turkey Breast, Lean
Roast Beef, Honey Baked Ham
Albacore Tuna Salad,
Creamy Egg Salad
Sliced Swiss, Provolone and
Cheddar Cheeses
Green Leaf Lettuce, Vine Ripe
Tomatoes, Bermuda Onions
Kosher Pickles, Potato Chips
Assorted Deli Breads and Rolls

THE GARDEN

Sliced Seasonal Fresh Fruit Tray
Pasta Primavera Salad
with Basil Vinaigrette
Albacore Tuna Salad,
Creamy Egg Salad



Boynton Beach



fresh



lunch

SALAD BAR

Mixed Garden Greens, Tomato Wedges, Shredded Carrots
Red Onion Slices, Sweet Bell Pepper, Mushrooms, Cucumber, Broccoli
Black Olives, Ceci Beans, Three Bean Salad, Shredded Cheddar Cheese
Bacon Bits & Herb Garlic Croutons
Served with Assorted Dressings
Buttery Fresh Croissants, Pita Bread and Rolls

SOUP & SALAD

SOUP

(Select One)
Tomato Basil
Cream of Broccoli
Chicken Noodle
Beef Barley
Vegetable
Italian Wedding

SALAD

(Select One)
Crisp Garden Salad with Assorted Dressings
Traditional Caesar Salad
Bakery Fresh Rolls & Butter



Boynton Beach



fresh



lunch

THE ZESTY ITALIAN TABLE

Antipasto Salad
Traditional Caesar Salad
Baked Three Cheese Ziti
with Marinara Sauce

Entrée
(Select One)

Chicken Marsala
Chicken Piccata
Chicken Parmigiana
Mahi Mahi Francese

Seasonal Vegetable Medley
Herbed Garlic Bread, Bakery Fresh
Rolls & Butter



Boynton Beach



fresh



lunch

THE LUNCHEON ASSEMBLY

THE INTRODUCTION

Crisp Garden Salad with
Assorted Dressings
Seasonal Fresh Fruit Salad

THE MAIN ASSEMBLY

(Select Three)

Sliced Sirloin
Mushrooms & Marsala Wine Sauce
Roasted Turkey Breast
Natural Pan Gravy & Cranberry Relish
Mahi Mahi Francese
Lightly Battered Sautéed in
White Wine, Lemon & Butter
Fillet of Tilapia Almandine
Broiled with Toasted Almonds,
Honey, Lemon & White Wine
Chicken Piccata
Sautéed with Lemon,
Butter, Capers & White Wine
Chicken L'Orange
Light Orange Glaze &
Dust of Orange Zest
Penne Pasta Primavera
Olive Oil & Garlic with Garden
Fresh Vegetables

Chef's Select Vegetable and Starch
Bakery Fresh Rolls & Butter



Boynton Beach

fresh


COURTYARD[®]
Marriott



lunch

YOUNG ADULT PARTY TABLE
Minimum 20 guests or surcharge
applies. One adult chaperone
per 10 teens required

Unlimited Soda Bar

HORS D'OEUVRES
Chips with Dip
Fried Mozzarella Sticks
with Marinara Sauce
Franks en Croute

ENTRÉE
Taco Bar with "All the Fixins"
Assorted Styles of Pizza
Chicken Fingers with
Honey Mustard
French Fries
Penne Pasta
Garden Salad with
Assorted Dressings

MAKE YOUR OWN SUNDAE BAR
Vanilla & Chocolate Ice Cream
Strawberry Topping, Chocolate
Topping, Butterscotch Topping
Cookie Crumbs, Chocolate
Chips, Sprinkles, Nuts, Whipped
Cream, etc...



Boynton Beach



fresh



lunch

HOT PLATED LUNCHEONS
All Hot Plated Luncheons Are
Served With Selection of Starter
Chef's Select Vegetable and Starch
Bakery Fresh Rolls and Creamery
Butter, Dessert Selection
Freshly Brewed Coffee, Assorted
Herbal Teas and Iced Tea

STARTERS
(Select One)
Mixed Green Salad
Seasonal Fresh Fruit Cup
Caesar Salad
Soup du Jour

LUNCHEON ENTRÉE SELECTIONS
Entrée selections are limited to two.

CHICKEN DIJON
Char Grilled Chicken with Creamy
Dijon Sauce

CHICKEN PICCATA
Breast of Chicken with Lemon,
Butter & Capers
Served over Fettuccine with
Broccoli Sautéed in Garlic & Oil



Boynton Beach



fresh

lunch

LUNCHEON ENTRÉE SELECTIONS
ROASTED HALF CHICKEN
Half Spring Chicken Oven Roasted

MAHI MAHI FRANCESE
Lightly Battered Fillet of Mahi Mahi
Sautéed in White Wine,
Lemon & Butter

TILAPIA
Broiled with Toasted Almonds,
Honey, Lemon & White Wine

ATLANTIC SALMON
Poached Salmon Fillet with a Crisp
Lemon Dill Sauce

LONDON BROIL
Tender Sliced Beef with Delicate
Mushroom Wine Gravy

ROAST PRIME RIB OF BEEF
Herb Crusted and Slowly Roasted
Served with Natural Au Jus and
Creamy Horseradish Sauce

FILET MIGNON
Topped with Mushroom Caps and
Peppercorn Sauce

HERB SEASONED PORK LOIN
Sliced Tender Grilled Pork Loin





lunch

DESSERT SELECTIONS (Select One)

Carrot Cake, Florida Key Lime Pie
Rainbow Sherbet
Chocolate Cake, Chocolate or
Vanilla Almond Mousse
Raspberry Rose Sugar Free Gelatin

LUNCHEON SANDWICH BOARD
Pasta Salad
Freshly Brewed Coffee, Assorted
Herbal Teas & Iced Tea

GRILLED MARINATED
CHICKEN BREAST SANDWICH
Tender Marinated Chicken Breast
with Swiss Cheese
Crisp Leaf Lettuce & Sliced Tomato
Served on a Kaiser Roll with Honey
Dijon Dressing

MILE HIGH TURKEY SANDWICH
Oven Roasted Turkey Breast &
Swiss Cheese
Piled High on a Fresh Baguette with
Crisp Leaf Lettuce & Tomato



Boynton Beach



fresh



lunch

LUNCHEON SANDWICH BOARD THE DELECTABLE DUO SANDWICHES

Two Miniature Flaky Croissants
Filled with Your Choice of:
Shaved Ham with
or without Cheese
Sliced Breast of Turkey
with or without Cheese
Deli Roast Beef
with or without Cheese
Creamy Egg Salad
Light Tuna Salad

TURKEY AVOCADO ROLL
Roast Turkey Breast, Avocado,
Spinach, Ripe Tomato, Crisp Bacon
Colby & Jack Cheese Wrapped
in a Tortilla Served With
a Side of Roasted
Red Pepper Dipping Sauce

DESSERT SELECTIONS
(Choice of One)
Carrot Cake, Florida Key Lime Pie,
Chocolate Cake, Chocolate
Mousse, Vanilla Almond Mousse
Raspberry Rose Sugar Free Gelatin



Boynton Beach



fresh

lunch

LUNCHEON SALADS

Bakery Fresh Rolls and Butter
Freshly Brewed Coffee, Assorted
Herbal Teas and Iced Tea

FIESTA FRUIT PLATE

Pineapple Boat with Fresh
Seasonal Fruit, Berries and
Raisin Nut Mix with Honey
Yogurt Dressing
Served with Banana Muffin

CHICKEN CAESAR SALAD

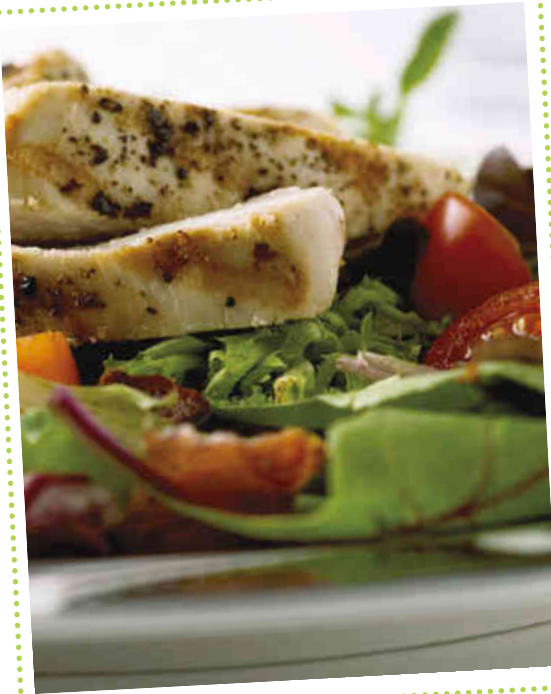
Grilled Marinated Chicken Breast
on Crisp Romaine Lettuce
Tossed with Our Creamy
Caesar Dressing
Homemade Garlic Croutons &
Parmigiana Cheese

GREEK SALAD

Crisp Romaine Lettuce, Fresh
Tomatoes, Red Onion, Cucumber,
Feta Cheese
Black Olives & Pepperoncini
Tossed in a Balsamic Vinaigrette

CHICKEN AND PASTA SALAD

Fresh Salad Greens, Penne Pasta,
Tender Grilled Chicken
Fresh Chopped Plum Tomatoes
Tossed in Red Wine Basil





lunch

LUNCHEON SALADS

COBB SALAD

Mixed Garden Greens, Roast Turkey Breast, Diced Bacon, Avocado

Crumbled Bleu Cheese, Cheddar Cheese, Tomatoes, Hard Boiled Eggs & Black Olives
Served With Your Choice of Dressing

OCEAN REEF SALAD

Light Tuna Salad & Grilled Chicken Salad on a Bed of Leafy Greens
Garnished with Cucumber Wedges, Tomato Slices & Carrot Curls

DESSERT SELECTIONS

(Choice of One)

Carrot Cake, Florida Key Lime Pie, Chocolate Cake, Chocolate Mousse, Vanilla Almond Mousse
Raspberry Rose Sugar Free Gelatin



Boynton Beach



fresh

reception

DELUXE PRESENTATIONS
Additions to an Elegant
Dinner Event
Pricing Based on
One Hour Duration

BAKED BRIE
Large Wheel of Baked
Brie Surrounded by Puff Pastry
With Raspberry Coulis
and Toasted Almonds
(Serves 30)

GARDEN GATHERING
Crisp Cut Garden Fresh
Vegetables with Herb Dip
Small (serves 30)
Large (serves 75)

CHEESE BOARD
International and Domestic
Cheeses with Assorted
Mustards & Crackers
Garnished with Fresh Fruit
Small (serves 30)
Large (serves 75)

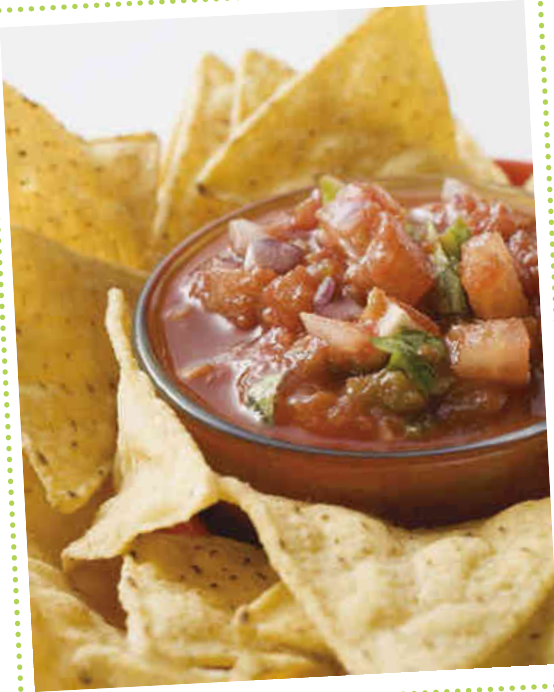
TROPICAL FRUIT
Surrounded By Mountains of
Fresh Seasonal Fruits & Berries
Small (serves 30)
Large (serves 75)



Boynton Beach

fresh

COURTYARD[®]
Marriott



reception

**DELUXE PRESENTATIONS
ANTIPASTO BOARD**
Genoa Salami, Prosciutto Ham,
Pepperoni, Cappicola, Provolone
Swiss & Mozzarella Cheese,
Roasted Sweet Red Peppers,
Pepperoncini, Cherry Peppers,
Marinated Green Beans, Cei Cei
Beans & Olives Served With
Crusty Italian Bread
Small (serves 30)
Large (serves 75)

DELI PLATTER
Sliced Roast Beef, Baked Ham,
Turkey Breast, Genoa Salami,
American, Swiss & Provolone
Cheese, Sweet Gherkins & Olives
Served with Mini Rolls and
Appropriate Condiments
Small (serves 30)
Large (serves 75)

**WHOLE COLD POACHED
SALMON DISPLAY**
Poached Salmon
Served with Assorted Crackers,
Sliced Tomato, Diced Onion,
Capers, Lemon & Diced Egg
(serves 30)



Boynton Beach



fresh



reception

**DELUXE PRESENTATIONS
LINGUINI'S PASTA STATION**
 Chef Attended with an Assortment
 of Freshly Prepared Pastas
 Served with Marinara, Alfredo,
 Pesto and Garlic and Oil Sauces
 Red Bell Peppers, Mushrooms,
 Broccoli and More
 Served with Meatballs,
 Sausage & Garlic Bread

Chef Attendant Fee will apply

FAJITA STATION
 Chef Attended with Marinated
 Beef, Chicken & Shrimp
 Sizzling Hot with Sweet Onions,
 Roasted Peppers, Sour Cream
 Salsa Fresca, Cheddar Cheese
 Warm Flour Tortillas

Chef Attendant Fee will apply

SALAD BAR
 All Your Favorites with Assorted
 Dressings, Assorted Garden
 Greens, Tomatoes, Cucumbers,
 Carrots, Olives, Pepperoncini,
 Shredded Cheese, Broccoli,
 Cei Cei Beans, Bacon Bits,
 Three Bean Salad & Croutons



Boynton Beach



fresh



reception

DELUXE PRESENTATIONS
EUROPEAN DESSERT TABLE
Assorted Cakes, Petit Fours,
Mousse, Mini Éclairs,
Mini Cream Puffs, Mini European
Pastries, Fresh Fruit Strudel,
Fresh Strawberries (In Season)
Dipped In White and
Dark Chocolate

COLD HORS D'OEUVRES
All Items Are Priced per 100 Pieces
Assorted Canapés
Beef Tenderloin Canapés
Chilled Gulf Shrimp
Deviled Egg Boisettes
Fancy Finger Sandwiches
Mozzarella Caprese
on toast points



Boynton Beach

fresh


COURTYARD[®]
Marriott



reception

DELUXE PRESENTATIONS
HOT HORS D'OEUVRES
All Items Are Priced per 100 Pieces

Assorted Petite Quiche
Brie en Croute
Coconut Shrimp
Cheddar Cheese Puffs
Chicken Tenders
Cocktail Franks en Croute
Cocktail Meatballs
Cocktail Potato Pancakes
Grecian Triangles
Mini Beef Empanadas
Mini Chicken Empanadas
Mini Chicken Quesadilla
Mushroom Crowns
Scallops Wrapped
in Bacon
Vegetable Spring Rolls
Beef Wellington
Mini Crabcake
Cajun Chicken Eggroll
Fried Shrimp
Almond Stuffed Dates



Boynton Beach



fresh



reception

THE CARVING BOARD
All Carved Items Served with
Appropriate Party Breads
Attendant Fee will apply

WHOLE SUGAR BAKED HAM
Served with Assorted Mustards
(serves 50)

CARVED ROUND OF BEEF
Served with Horseradish
Cream and Au Jus
(serves 75)

OVEN ROASTED
TURKEY BREAST
With Pan Gravy and
Cranberry Relish
(serves 35)

CABARET SNACKS
(Serves 15 people)
Dry Roasted Peanuts
Potato Chips with Dip
Fancy Mixed Cocktail Nuts
Nacho Chips with
Freshly Prepared Salsa
Herb Spinach Dip with
Tri Color Tortilla Chips



Boynton Beach

fresh

COURTYARD[®]
Marriott



reception

CHOCOLATE FOUNTAIN

Dark Chocolate
50 - 99 Guests
100+ Guests

FIVE DIPPING

Miniature Cream Puffs, Pineapple,
Melon, Marshmallows and Pretzels

ADDITIONAL SELECTIONS

(fee will apply)

Strawberries (In Season),
Biscotti, Cinnamon Graham
Crackers, Milano Cookies,
Pirouette Wafers and Apples



Boynton Beach

fresh


COURTYARD[®]
Marriott



reception

BEVERAGES

The Hotel is The Only Licensed Authority To Sell And Serve Alcoholic Beverages For Consumption On The Premises. Alcoholic Beverages Are Not Permitted To Be Brought Into or Leave the Hotel.

HOST BAR

Beverage Service Paid for By Host on a Per Drink Basis

Preferred Brands

Domestic Beer

Deluxe Brands

Imported Beer

House Select Cordials

Non Alcoholic Beer

Deluxe Cordials

Juice

House Select Wine

Bottled Water

Soft Drinks (Per Glass)



Boynton Beach



fresh



reception

BEVERAGES

CASH BAR

Beverage Service paid for by
Guests on a per Drink Basis

Preferred Brands

Deluxe Brands

House Select Cordials

Deluxe Cordials

House Select Wine

Domestic Beer

Imported Beer

Non Alcoholic Beer

Juice

Soft Drinks (Per Glass)

Bottled Water

Cashier Fee one per 75 guests

OPEN BAR PACKAGES AVAILABLE

SPECIALTY BEVERAGE

SELECTIONS

(Approx. 32 Servings)

Fruit Punch

Lemonade

Champagne Punch

Rum Punch

Margarita

Bloody Mary

or Screwdriver



Boynton Beach



fresh



reception

WINE LIST

WHITE WINE

Pinot Grigio, Robert Pepi
Pinot Grigio, Ecco Domani
Chardonnay, Canyon Road
Chardonnay, House Select
Chardonnay, Kendall Jackson

RED WINE

Merlot, Red Rock
Merlot, Kendall Jackson
Pinot Noir, Mirassou Sun
Cabernet, House Select
Cabernet, Haywood Select
Zinfandel, Rancho Zabaco
Shiraz, McWilliams
Cabernet, Kendall Jackson

BLUSH WINE

White Zinfandel, House Select
White Zinfandel, Burlwood

CHAMPAGENE & SPARKLING WINE

Martini & Rossi Asti Spumante
Moet & Chandon White Star
Martinelli Non Alcoholic Sparkling Cider
House Select Champagne

Drink Tickets Available

Bar Set Up Fees

There Will Be a Charge per Bartender (1 per 75
guests)



Boynton Beach

fresh


COURTYARD[®]
Marriott



dinner

DINNER TABLES

If attendance falls below 50 adults,
a surcharge will be applied.

All Dinner Tables come with:
Chef's Select Vegetable & Starch
Bakery Fresh Rolls and Creamery Butter
An Assortment of Dinner Desserts
Freshly Brewed Coffee, Assorted
Herbal Teas & Iced Tea

WESTERN ROUNDUP

CAMPFIRE STARTERS

Texas Pasta Salad
Tossed Garden Vegetable Salad
Seasonal Fresh Fruit Salad
Served with Corn Muffins
& Hushpuppies

MAIN ROUNDUP

Sliced Western Sirloin
with Mushroom Pan Gravy
Fried Catfish Fingers
Barbequed Chicken
Dessert to include Apple Pie



Boynton Beach



fresh



dinner

DINNER TABLES
THE GRAND ASSEMBLY

THE INTRODUCTION
Garden Green Salad with
Assorted Dressings
Sunburst Fruit Salad with
Toasted Coconut
Pasta Primavera Salad with
Basil Vinaigrette

THE MAIN ASSEMBLY
Mahi Mahi Tomato Concasse
with Tequila Lime Sauce and
Fresh Cilantro

Chicken Piccata
Medallions of Chicken Sautéed
in Lemon, Butter, Capers & White Wine

London Broil
Tender Sliced Beef with Delicate
Mushroom Wine Gravy

Substitute for a Carving Selection
Attendant Fee will apply
Carving Station - Virginia Ham
Pineapple Salsa
Carving Station - Roast Top
Round of Beef
Au Jus & Creamed Horseradish
Carving Station - Roasted Turkey



Boynton Beach



fresh

dinner

DINNER TABLES
THE HEARTLAND OF ITALY

INSALATA

Antipasto Tray - Roasted
Red Peppers, Artichoke Hearts,
Anchovies, Olives,
Pepperoncini & Ceci Beans
Sliced Beefsteak Tomatoes,
Sweet Red Onions & Fresh
Basil Drizzled With Olive Oil
Crisp Garden Salad
Served with Garlic Sticks
Homemade Baked Ziti
with Basil Marinara Sauce

ENTRÉE SELECTIONS

Chicken Marsala
Beef Rollatini
Tilapia

Dessert to include Vanilla Amaretto
Mousse & Tiramisu Cake

ATTENDED PASTA STATION

Attendant Fee will apply
Tortellini, Fettuccine or Penne
Choice of Creamy Alfredo Sauce,
Garlic and Oil or Fresh Tomato
Basil Sauces
Choice of Mushrooms, Broccoli,
Peppers and More!



Boynton Beach



fresh



dinner

DINNER TABLES A TROPICAL PARADISE

ISLAND SALAD

Greens Salad with Hearts of Palm, Artichokes
with Raspberry Vinaigrette
Tropical Fruit Salad with
Toasted Coconut
Marinated Island Tomato,
Onion & Cucumber Salad

THE LUAU

Tropical Chicken L'Orange with
Hint of Gran Marnier & Orange Zest
Caribbean Roast Pork Loin with
Rum Raisin Sauce
Mahi Mahi Pacifica with
Papaya, Basil, Butter & Scallions

Desserts to Include Chocolate
Kahlua Mousse, Pineapple Upside
Down Cake & Key Lime Pie



Boynton Beach



fresh



dinner

YOUNG ADULT PARTY TABLE
Minimum 20 guests or surcharge
applies. One adult chaperone
per 10 teens required

Unlimited Soda Bar

HORS D'OEUVRES
Chips with Dip
Fried Mozzarella Sticks
with Marinara Sauce
Franks en Croute

ENTRÉE
Taco Bar with "All the Fixins"
Assorted Styles of Pizza
Chicken Fingers with
Honey Mustard
French Fries
Penne Pasta
Garden Salad with
Assorted Dressings

MAKE YOUR OWN SUNDAE BAR
Vanilla & Chocolate Ice Cream
Strawberry Topping, Chocolate
Topping, Butterscotch Topping
Cookie Crumbs, Chocolate
Chips, Sprinkles, Nuts, Whipped
Cream, etc...



Boynton Beach

fresh


COURTYARD[®]
Marriott



dinner

PLATED DINNERS

All Hot Plated Dinners Are Served
With Selection of Starter
Chef's Select Vegetable & Starch
Bakery Fresh Rolls & Creamery
Butter, Dessert Selection
Freshly Brewed Coffee, Assorted
Herbal Teas and Iced Tea

STARTERS

(Select One)

Mixed Green Salad
Caesar Salad
Mélange of Fresh Fruit
Soup de Jour

DINNER ENTRÉE SELECTIONS

CHICKEN PICCATA

Medallions of Chicken Sautéed
in Lemon, Butter, Capers and
White Wine

CHICKEN MADEIRA

Boneless Breast of Chicken
Sautéed with Madeira Wine
Sauce & Mushrooms



Boynton Beach



fresh

dinner



PLATED DINNERS
CHICKEN ROULADE
Tender Boneless Breast
of Chicken Stuffed with
Fresh Spinach, Mozzarella
Cheese & Mushrooms, Plum
Tomato Basil Sauce

ROAST PRIME RIB OF BEEF
Herb Crusted & Slowly
Roasted Served With
Natural Au Jus & Creamy
Horseradish Sauce

LONDON BROIL
Tender Sliced Beef with Delicate
Mushroom Wine Gravy

FLORIDA RED SNAPPER
Sautéed Snapper Fillet
with Tequila Lime Sauce
Tomato Concasse & Fresh Cilantro

FILLET OF TILAPIA ALMANDINE
Broiled with Toasted Almonds,
Honey, Lemon & White Wine

NORWEGIAN SALMON
Poached in White Wine with
a Light Cucumber Dill Sauce



© 2009. Marriott International. All Rights Reserved.

Boynton Beach

fresh



dinner

PLATED DINNERS
GARLIC SHRIMP &
CHICKEN DIJON

Sautéed Shrimp with
Slivered Almonds & Garlic Butter
Boneless Chicken Breast
in a Dijon Mustard Marinade

REEF & BEEF

Crab Stuffed Snapper
with Lemon Beurre Blanc
Grilled Petite Sirloin
with Port Wine Demi Glaze

FILET MIGNON

Topped with Mushroom Caps and
Peppercorn Sauce

FLORIDA RED SNAPPER

Crab Stuffed Snapper with Lemon
Beurre Blanc Sauce

DESSERTS

(Please Select One)

Chocolate Cake, New York Style
Cheesecake, Florida Key
Lime Pie, Carrot Cake
Chocolate or Vanilla Mousse,
German Chocolate Cake, Tiramisu
Cake, Apple Pie, Raspberry Rose
Sugar Free Gelatin





technology

AUDIO VISUAL PROJECTION SCREENS

6'X6' Tripod screen

8'X8' Tripod screen

6'X8' fast fold screen w/black dress kit

7.5'X10 Deluxe screen w/black dress kit

9'X12' Deluxe screen w/black dress kit

10.5'X14 Deluxe screen w/black dress kit

MULTIMEDIA PROJECTORS

XGA 2000 Lumen

multimedia LCD projector

XGA 3000 Lumen

multimedia LCD projector

UXGA 5000 Lumen Call for Pricing

multimedia LCD projector

UXGA 10000 Lumen Call for Pricing

multimedia LCD projector

VIDEO CAMCORDERS

Hi-8 Camcorder w/tripod stand

Canon XL-1 Mini DV camcorder

w/tripod stand

VIDEO CONFERENCING

Polycom videoconference unit

w/27" TV monitor Call for Pricing

(setup and test included)



Boynton Beach

flawless





technology

AUDIO VISUAL

VIDEO EQUIPMENT

1/2" VHS Video Cassette
Player/Rec

1/2" SVHS Video Cassette
Player/Rec

1/2" Multi-Std VCR w/Converter
DVD Player

DVD recorder w/built in hard drive

Multistandard DVD player

Beta SP Video Cassette Player

Beta SP Video Cassette Recorder

25" TV/DVD/VCR combo

27" Color Monitor

32" Color Monitor

42" Plasma ED monitor

50" Plasma Call for Pricing
HD monitor

42" or 54" Video Stand w/black skirt

Chrome plasma Call for Pricing
stand w/bracket

SOUND SYSTEM PACKAGES

2 speaker sound system
(Mackie) w/ mixer

4 speaker sound system
(Mackie) w/mixer

6 speaker sound system
(Mackie) w/mixer

10" portable powered speaker
(JBL or Mackie) w/tripod stand



Boynton Beach



flawless



technology

AUDIO VISUAL

- COMPUTER ACCESSORIES
- 17"-19" flat panel LCD computer monitor
- PC Laptop, Win XP/Office 2003
- Macintosh laptop, Win XP/Office 2003
- RGB Distribution Amplifier
- RGB Switcher
- VGA Distribution Amplifier
- VGA Switcher
- Sony 1024 HD scan converter
- Folsom Screen Call for Pricing
- Pro Switcher
- Folsom Presentation Call for Pricing
- Pro Switcher
- Folsom Image Pro HD scan converter/switcher Call for Pricing

AUDIO EQUIPMENT

- CD Player
- 5 Disc CD Player
- CD recorder
- Digital Audio Tape Recorder
- HQ Dual cassette recorder/player
- 1/3 octave double channel equalizer
- Sound limiter/compressor

AUDIO MIXERS

- 2 - 4 Channel Mackie Audio Mixer
- 6 Channel Mackie Audio Mixer
- 16 Channel Mackie Audio Mixer
- 24 Channel Mackie



Boynton Beach



flawless



technology

AUDIO VISUAL MICROPHONES

- Shure SM-58 Microphone
- Shure PZM Microphone
- Shure MX412 Goosneck Microphone
- Shure Wireless Mic
(Handheld or Lavalier) UHF
- Shure Wireless Combo
Mic (Handheld & Lavalier) UHF
- Shure Wireless Headset Microphone
- Microphone floor stand
- Microphone table stand

AUDIO ACCESSORIES

- Press Box 12 Channel
- Speaker Limiter Timer
- Gentner Telephone Interface System

PODIUMS

- Floor Standing Podium
(wood or carpeted)
- Corporate style floor standing podium
(mahogany or plexi glass)

OVERHEAD AND SLIDE PROJECTORS

- Kodak Ektagraphic slide projector
- 3500 Lumen Overhead projector
- 5000 Lumen Overhead Projector

EXHIBITION DRAPING

- Available upon request - Call For Pricing
(black and royal blue colors)



Boynton Beach



flawless



technology

AUDIO VISUAL OFFICE EQUIPMENT

Laser jet printer HQ color
(extra charge for an
additional cartridge)

Laser jet printer
(black&white extra charge
for an additional cartridge)

Plain Paper Laser Fax Machine

Polycom Conference Phone System

Laser Pointer

Flipchart easel

Flipchart easel w/paper pad and markers

Whiteboard w/markers and eraser

LIGHTING EQUIPMENT

Stage lighting equipment availabel

Call For Pricing

LABOR RATES

SETUP/BREAKDOWN/TECHNICIAN

Monday thru Friday

(minimum 4 hours charge)

Saturday/Sunday/Holiday

(minimum 4 hours charge)

DELIVERY/PICK UP

Free delivery/pick up only
with some orders



Boynton Beach



flawless

considerations

All prices are subject to 21% Taxable service charge and applicable sales tax, prices subject to change

GUARANTEE

A Guarantee is required on all meal events. A Guarantee is the exact number of guests to be served at a given event. The Event Department must be notified of the exact number of guests FIVE BUSINESS DAYS before the event. In the event that a Guarantee is not received, the estimated attendance count will be prepared for and billed. The Hotel will provide seating in the amount of five percent (5%) over your Guarantee. The Hotel cannot allow for a drop in the Guarantee in the five (5)-business day period prior to your event.

FOOD & BEVERAGE

All Food and Beverage is to be purchased, prepared and served by the staff of the Courtyard by Marriott Boynton Beach. This includes all hospitality suites. The Courtyard by Marriott Boynton Beach, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages, in accordance with the Florida Alcoholic Commission's regulations. Therefore, the Courtyard by Marriott Boynton Beach must supply all alcoholic beverages and food. NO OUTSIDE FOOD OR BEVERAGE is permitted at the Hotel.

PLEASE REFER TO CONTRACT FOR ADDITIONAL INFORMATION SPECIFIC TO YOUR EVENT.

Boynton Beach



fresh