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Richland Columbia Point

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

Richland Columbia Point



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breakfast

Courtyard Continental | \$8.95
Freshly Baked Breakfast Breads
Croissants with Butter and Preserves
Seasonal Fresh Fruit
Regular & Decaf Coffee, Hot Tea, Water

Healthy Start Table | \$10.95
Freshly Baked Bran Muffins
Butter and Preserves
House Made Warm Granola
Individual Assorted Yogurts
Cottage Cheese
Seasonal Fresh Fruit
Regular & Decaf Coffee, Hot Tea, Water

Executive Continental | \$11.95
Freshly Baked Breakfast Breads
Butter and Preserves
Bagels with Cream Cheese
Yogurt and House Made Granola
Assortment of Cold Cereals with Milk
Seasonal Fresh Fruit
Regular & Decaf Coffee, Hot Tea, Water

A | \$12.95
French Toast Dusted with Powdered Sugar and
Warm Maple Syrup
Scrambled Eggs
Crispy Bacon and Sausage Links
Regular & Decaf Coffee, Hot Tea, Water



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breakfast

Manager's Choice Table | \$13.95
Scrambled Eggs
Crispy Bacon and Sausage Links
Home Fried Potatoes
Freshly Baked Breakfast Breads
Butter and Preserves
Regular & Decaf Coffee, Hot Tea, Water

Country Breakfast Table | \$14.95
Scrambled Eggs
Country Ham
Home Fried Potatoes
Freshly Baked Buttermilk Biscuits
Country Gravy
Regular & Decaf Coffee, Hot Tea, Water

Farmstead Quiche Table | \$14.95
House Made Quiche
Roasted Potatoes
Mini Croissants
Butter and Preserves
Seasonal Fresh Fruit
Regular & Decaf Coffee, Hot Tea, Water



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snacks

Assorted Cookies | \$14.00 per dozen
Assortment of Freshly Baked Cookies

Cinnamon Rolls | \$3.95 each
House Made Frosted Cinnamon Rolls

Soft Pretzels | \$4.95 each
Warm Soft Pretzel with Specialty Mustard

Coffee Cake | \$3.95 each
House Made Coffee Cake

Animal Cookies & Oreos | \$1.50 each
Individually Packaged Animal and Oreos
Cookies

Whole Fresh Fruit | \$1.50 each
Assorted Whole Seasonal Fruit

Brownies | \$16.00 per dozen
Decadent Chocolate Brownies

Individual Bags of Chips | \$2.00 each
Assortment Individually Bagged Chips

Ice Cream Bars | \$4.95 each
Assortment of Ice Cream Bars





beverage

Tully's Coffee Service | \$21.00 per gallon
Regular & Decaf Coffee, Chado Hot Tea
Serves 15-20 guests

Soft Drinks | \$2.00 per can
Pepsi, Diet Pepsi, Sierra Mist

Bottled Water | \$2.00 per bottle
Athena Bottled Water

Juice | \$3.00 per bottle
Assortment of Bottled Juices

Ice Tea | \$3.00 per bottle
Bottled Ice Tea



package

All Break Packages Include
Regular & Decaf Coffee, Hot Tea, Water

Energy Break | \$6.95

Trail Mix

Cliff Granola Bars

Whole Fresh Fruit

Afternoon Fiesta | \$7.95

House Made Tortilla Chips

Fresh Pico de Gallo Salsa

Bean Dip, Guacamole, Sour Cream

Sweet & Salty | \$7.95

Savory Gardetto Mix

Assorted Candies

Mixed Nuts

Mediterranean Mix | \$8.95

Trio of Mediterranean Spreads

House Made Pita Chips

Fresh Vegetables & Olives

Business Break | \$9.95

Cured Meats

Domestic Cheeses

Crackers and Crostinis

Java Break | \$9.95

Chocolate Covered Espresso Beans

Boehm's Salted Caramels

Chocolate Truffles





lunch

Riverside Deli Table | \$16.95

Variety of Specialty Breads
 Oven Roasted Turkey, Ham and Chicken
 Sliced Cheeses, Micro-Greens, Pickles, Fresh
 Tomatoes and Sliced Red Onions
 White Wine Mustard
 Trio of Artisan Mayonnaise
 Field Greens Salad with Two Dressings
 Bleu Cheese and Bacon Potato Salad
 Individual Bags of Chips
 Regular & Decaf Coffee, Hot Tea, Water

Soup & Salad Table | \$16.95

Soup Du Jour - Chef's Choice
 Salad Bar: Field Greens, Deli Meats, Eggs,
 Cheese, Olives, Tomatoes, Garbanzo Beans and
 Croutons
 Warm Rolls with Seasoned Butter
 Regular & Decaf Coffee, Hot Tea, Water

Grilled Citrus Chicken Table | \$16.95

Israeli Couscous
 Fresh Seasonal Vegetables
 Whole Grain Rolls with Seasoned Butter
 Regular & Decaf Coffee, Hot Tea, Water

Texas Table | \$16.95

BBQ Shredded Beef and Pork
 Hamburger Buns
 Baked Beans and Coleslaw
 House Made Red Potato Salad
 Regular & Decaf Coffee, Hot Tea, Water



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lunch

The Astoria Table | \$17.95
 Beef Stroganoff or Baked Rosemary Chicken
 Oven Roasted Seasoned Potatoes
 Waldorf Salad
 Field Greens Salad with Two Dressings
 Seasonal Fresh Vegetables
 Warm Rolls with Garlic Butter
 Regular & Decaf Coffee, Hot Tea, Water
 Second Entree adds \$2.00 per person

"Little Italy" Italian Table | \$17.95
 Home Style Lasagna or Chicken Alfredo
 Cilliengini Caprese Salad
 Caesar Salad
 Seasoned Vegetables
 Pesto Flat Bread
 Regular & Decaf Coffee, Hot Tea, Water
 Second Entree adds \$2.00 per person

Far East Table | \$17.95
 Sweet and Sour Pork
 Orange Chicken
 General Tso's Chicken
 Vegetable Egg Rolls
 Vegetable Lo Mien
 Vegetable Fried Rice
 Regular & Decaf Coffee, Hot Tea, Water
 Two Entrees add \$1.00 per person
 Three Entrees add \$2.00 per person



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lunch

Western BBQ Table | \$18.95
Beef Brisket or BBQ Chicken
Baked Beans and Coleslaw
House Made Potato Salad
Warm Corn Bread with Honey Butter
Regular & Decaf Coffee, Hot Tea, Water
Second Entree add \$2.00 per person

"South of the Border" Table | \$18.95
Beef Barbacoa and Shredded Chicken
Refried Beans
Mexican Rice
Pico de Gallo Salsa
Cortija Cheese
Green Salad with Chipotle Dressing
Warm Flour Tortillas
Regular & Decaf Coffee, Hot Tea, Water

Working Box Lunch | \$17.95
Assorted Artisan Deli Sandwiches
Individual Bagged Chips
Fresh Whole Fruit
Dessert Treat
\$1.00 additional for Bottled Water



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reception

Platters Serve 25 People

Seasonal Fresh Fruit Platters | \$89.95
Assortment of Fresh Seasonal Fruit with Dip

Fresh Vegetable Platter | \$89.95
Assortment of Fresh Vegetables with Dip

Imported & Domestic Cheeses | \$95.95
Garnished with Toasted Mixed Nuts and
Seasonal Fresh Fruit
Assorted Crackers and Crostinis

Artisan Meat & Cheese Platter | \$195.95
Honey Mustard Glazed Ham, Roast Beef,
Roasted Turkey Breast
Provolone and Cheddar Cheeses
Served with Condiments, Warm Rolls and
Rustic Breads

Baked Brie | \$99.95
Puff Pastry Crust Baked Golden Brown with
Assorted Crackers and Toasted Baugette

Display of Mediterranean Spreads | \$89.95
Mixed Olive Tapenade and Hummus with Fresh
Vegetables and House Made Pita Chips



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COURTYARD[®]
Marriott



reception

Cold Appetizers | Priced Per Dozen

Assorted Canapes | \$38.95
 Chef's Selection of Assorted Canapes

Assorted Finger Sandwiches | \$24.95
 Assortment of Meat and Cheese Spreads

Caprese Salad Skewers | \$23.95
 Classic Italian Salad Skewered with Aged
 Balsamic and Extra Virgin Olive Oil

Prosciutto and Melon | \$24.95
 Slices of Cantaloupe and Honeydew Melons
 Wrapped in Thinly Sliced Prosciutto

Cherry Tomatoes Filled with Boursin Cheese |
 \$22.95

Smoked Salmon and Boursin Cheese | \$26.95
 Boursin Cheese Spread on a Crostini topped
 with Lox Style Salmon

Seared Beef Tenderloin Crostini | \$36.95
 Thinly Sliced Aged Tenderloin with Tarragon
 Aioli on a Toasted Baguette

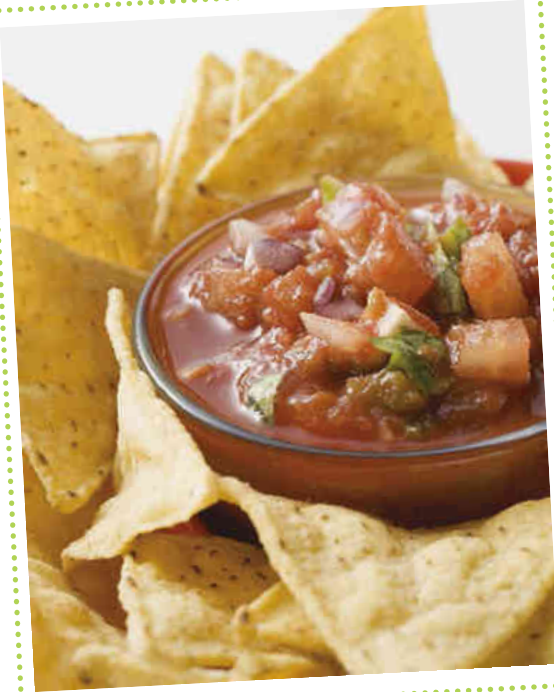
Jumbo Prawn Cocktail | \$21.95
 Fresh Prawns, Cocktail Sauce and Lemon
 Wedges



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Cold Appetizers Continued | Priced Per Dozen

Antipasto Skewers | \$36.95
Artisan Meats, Cheeses, Olives and Fresh Herbs

Fresh Tomato Basil Bruschetta | \$18.95
With Red Onions, Garlic, Balsamic Vinegar and
Extra Virgin Olive Oil

Assorted Sushi Rolls | \$28.95
Seafood and Vegetable Sushi Rolls with
Wasabi, Pickled Ginger and Soy Sauce

Fruit Kabobs | \$14.95
Fresh Melons, Strawberries and Grapes

Hot Appetizers | Priced Per Dozen

Stuffed Mushroom Caps | \$30.95
Jumbo Mushroom Caps Stuffed with Lobster,
Crab Meat and Bay Shrimp

Egg Rolls | \$18.95
Pork and Vegetable Egg Rolls with an Asian
Dipping Sauce

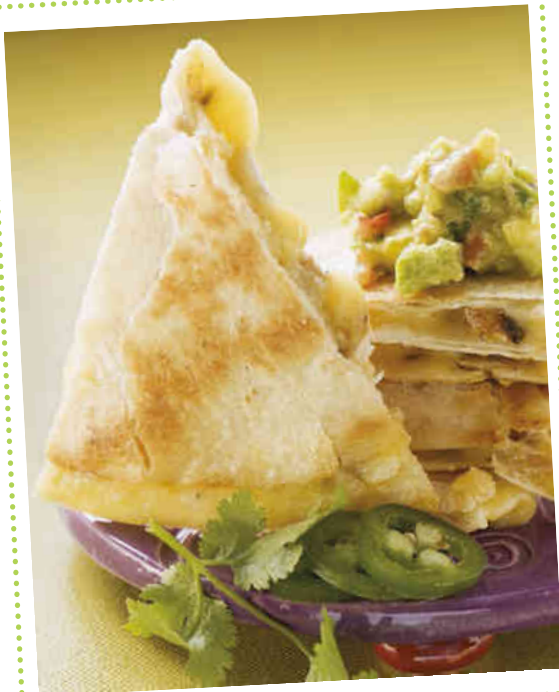
Petite Quiche | \$24.95
Onion, Cheese and Spinach in a Flaky Pastry
Shell



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Hot Appetizers Continued | Priced Per Dozen

Toasted Ravioli | \$19.95
Toasted Cheese Ravioli Tossed in a Basil Pesto Sauce

Sesame Chicken Spring Rolls | \$24.95
Fresh Vegetables, Bean Sprouts with an Asian Dipping Sauce

Dungeness Crab Cakes | \$36.95
Miniature Crab Cakes with a Roasted Pepper Remoulade

Teriyaki Chicken Skewers | \$24.95
Marinated Chicken with a Peanut Dipping Sauce

Swedish Meatballs | \$24.95
House Made Meatballs

Spanakopita | \$24.95
Flaky Phyllo Dough with Feta Cheese and Spinach Baked until Golden Brown

Bacon Wrapped Sea Scallops | \$36.95
Served with Citrus Aioli



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COURTYARD[®]
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dinner

All Entrees Served With
House Salad or Caesar Salad
Chef's Choice Fresh Seasonal Vegetables
Warm Rolls & Butter
Regular & Decaf Coffee, Hot Tea, Water

Tortilla Crusted Tilapia | \$25.95
Citrus Cilantro Lime Cream
Southwest Wild Rice

Grilled Citrus Chicken | \$25.95
Citrus Marinade
Israeli Couscous Stack

Asiago Crusted Chicken | \$27.95
Creole Sauce
Wild Rice

Grilled Top Sirloin | \$29.95
Jalapeno Hollandaise Sauce
Garlic Rustic Mashed Potatoes

Grilled Beef Tenderloin | \$34.95
Cabernet Bleu Cheese Sauce
Garlic Rustic Mashed Potatoes

Mixed Grill | \$37.95
6oz. Petite Filet Tenderloin Garnished with
Crab, Shrimp and Sundried Tomato Cream
Sauce
Garlic Mashed Potatoes





dinner

Marina Table | \$24.95

Traditional Caesar Salad with Herbed Croutons

YOUR CHOICE ONE MAIN ENTREE

Herb Crusted Chicken Breast

Chicken Chardonnay

Yankee Pot Roast

Chipotle Roasted Pork Loin

Garlic Mashed Potatoes

Fresh Seasonal Vegetables

Assorted Cookies

Regular & Decaf Coffee, Hot Tea, Water

Point Table | \$26.95

Field Greens with Apples and Bleu Cheese

Crumbles Served with Raspberry Vinaigrette

YOUR CHOICE ONE MAIN ENTREE

Beef Stroganoff

Yankee Pot Roast

Meatloaf

Herb Crusted Chicken Breast

Chicken Chardonnay

Chipotle Pork Loin

Second Entree Chef's Choice

YOUR CHOICE ONE ACCOMPANIMENT

Garlic Mashed Potatoes

Roasted New Potatoes

Rice Pilaf

Fresh Seasonal Vegetables

Assortment of Cookies & Brownies

Regular & Decaf Coffee, Hot Tea, Water





dinner

Classic Dinner Table | \$33.95

YOUR CHOICE TWO MAIN ENTREES

Herb Crusted Chicken Breast

Chicken Chardonnay

Grilled Cedar Planked Salmon

Grilled Seasonal Alaskan White Fish

Roasted Prime Rib of Beef Au Jus

Grilled New York Strip Loin

Yankee Pot Roast

Chipotle Roasted Pork Loin

YOUR CHOICE OF TWO SALADS

Traditional Caesar Salad with Herb Croutons

Field Greens with Apples and Bleu Cheese

Crumbles Served with a Raspberry Vinaigrette

Fresh Field Greens with Tomatoes, Cucumbers,
Carrots and Buttermilk Dressing

Italian Pasta Salad Tossed with Balsamic
Vinaigrette

Waldorf Salad with Washington Apples, Celery
and Walnuts Tossed with House Dressing

YOUR CHOICE ONE ACCOMPANIMENT

Garlic Mashed Potatoes

Roasted New Potatoes

Rice Pilaf

Polenta

Fresh Seasonal Vegetables

Chef's Choice Assorted Desserts

Regular & Decaf Coffee, Hot Tea, Water



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dinner

Columbia Valley Wine Country Table | \$30.95

Cured Salami

Tasso Ham

Roasted Turkey Breast

Roasted Beef Tenderloin

Smoked Salmon

Imported and Domestic Cheeses

Artisan Olives

Roasted Peppers, Artichokes, Mushrooms,
Olives, Cherkin, Pickled Onions, Baby Arugula
Creamed Horseradish, Basil Pesto, White Wine
Mustard

Heirloom Tomatoes, Fresh Basil, Mozzarella and
Balsamic Olive Oil Drizzle

Classic Caesar Salad with House Made
Croutons and Fresh Parmesan Cheese

Grapes, Toasted Almonds, Broccoli and Sweet
Onions Tossed in a House Dressing

Assorted Artisan Breads and Butter

Regular & Decaf Coffee, Hot Tea, Water



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considerations

All Menus are Subject to a 20% Service Charge and 8.3% Sales Tax. 17% of Service Charge Goes to our Staff and 3% goes to the Hotel

Prices are Subject to Change Without Notice

Plated Dinner Menus are for Groups of 50 or Less

All Table Menus are for Groups 25 and Larger