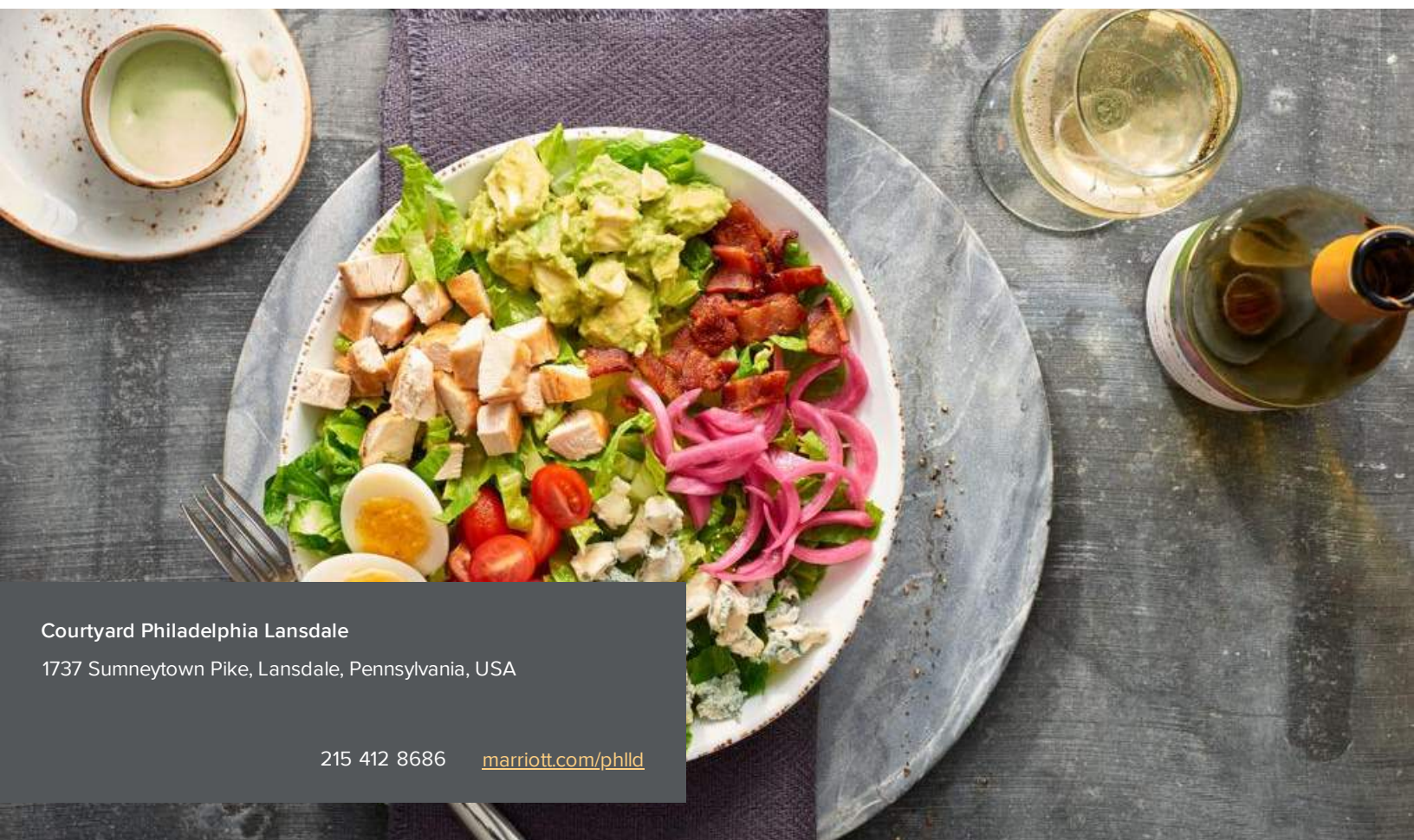


# BANQUET MENU

COURTYARD PHILADELPHIA LANSDALE



Courtyard Philadelphia Lansdale  
1737 Sumneytown Pike, Lansdale, Pennsylvania, USA

215 412 8686 [marriott.com/phlld](https://www.marriott.com/phlld)



# Breakfast

Priced Per Person

## Continental Breakfast

\$16

Seasonal Fresh Fruit  
Muffins, Breakfast Breads, and Bagels  
Fruit Preserves, Cream Cheese and Butter  
Assorted Fruit Juices  
Coffee, Decaf and Hot Tea

## Healthy Start Breakfast

\$17

Seasonal Fresh Fruit  
Build Your Own Parfaits  
with seasonal berries, raisins and granola  
Oatmeal  
with brown sugar, walnuts and raisins  
Assorted Muffins  
Assorted Fruit Juices  
Coffee, Decaf and Hot Tea

## *Continental and Healthy Start Breakfast Enhancements*

- \$4** Assorted Dry Cereals
- \$2** Hard Boiled Eggs
- \$5** English Muffin Sandwich - Scrambled Eggs and Cheddar Cheese
- \$6** Croissant Sandwich - Scrambled Eggs, Cheddar Cheese and Ham

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax





# Breakfast Buffet

Priced Per Person

## Hot Breakfast Buffet

\$20

Seasonal Fresh Fruit

Bagels and Breakfast Breads

Cream Cheese, Butter, and Fruit Preserves

Scrambled Eggs

French Toast

Choice of 2: Bacon, Sausage, Turkey Sausage

Breakfast Potatoes

Assorted Fruit Juices

Coffee, Decaf and Hot Tea

Minimum of 10 Guests

## *Breakfast Buffet Enhancements -*

**\$8** Omelet Station

**\$8** Pancake Station

**\$10** Smoked Salmon with Red Onion, Boiled Eggs, Capers and Cream Cheese

Chef attendant required for Omelet and Pancake Stations at a \$150 Fee

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# Plated Breakfast

Priced Per Person

## All American Breakfast

Scrambled Eggs, Choice of Sausage or Bacon, and Breakfast Potatoes

Assorted Breakfast Breads and Muffins Served at Table

\$ 16.00

## French Toast

Served with Whipped Butter and Maple Syrup, Choice of Sausage or Bacon and Breakfast Potatoes

Seasonal Fresh Fruit Served at Table

\$ 15.00

## Egg White Frittata

Cheddar and Jack Cheeses; Lightly-Dressed Spinach, Avocado, Cucumber and Salsa

Seasonal Fresh Fruit Served at Table

\$ 18.00

Plated Breakfasts Include Served Coffee, Decaf, Hot Tea and Orange Juice

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# Coffee Breaks

Priced Per Person

## 2-Hour Beverage Break

\$10

Assorted Pepsi Soft Drinks

Bottled Water

Freshly Brewed Coffee, Decaf Coffee, & Hot Tea

## All Day Beverage Break

\$20

Assorted Pepsi Soft Drinks

Bottled Water

Freshly Brewed Coffee, Decaf Coffee, & Hot Tea

## Charged on Consumption

- \$65 each - Gallon of Freshly Brewed Coffee, Decaf Coffee or Hot Tea
- \$5 each - Bubly Sparkling Water
- \$3 each - Assorted Pepsi Soft Drinks
- \$4 each - Bottled Water

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax





# Break Packages

Priced Per Person

## Power Break

\$14.00

Assorted Snack Bars  
Individual Greek Yogurt Parfaits  
Mixed Nuts

## Taste of Philly Break

\$12.00

Soft Pretzels  
Assorted TastyKakes  
Assorted Candy Bars

## Sweet Treat Break

\$12.00

Assorted Cookie Bars  
Frehly Baked Cookies

## Wellness Break

\$10.00

Traditional Hummus and Spinach Dip  
Housemade Pita Chips  
Carrots, Celery, and Cucumber

## Build Your Own Break

1 item for \$7.00  
2 items for 9.00  
3 items for \$ 11.00

Assorted Granola Bars  
Raw Almond and Cashew Shooters  
Assorted Whole Fruit  
Baked Potato Chips  
Assorted Freshly Baked Cookies

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# Lunch Buffet 1

\$24 Per Person

## Market Greens Salad

with Tomatoes, Cucumbers, Carrots,  
Assorted Dressings

## Pasta Salad

### Choice of 3 Sandwiches:

Tuna Salad on Croissant

Roast Beef with Horseradish Mayo and Swiss

Turkey BLT

Chicken Salad Wrap

Ham and Cheddar with Dijon Mustard

Pickles and Olives

Assorted Chips

Cheesecake

Unsweetened Iced Tea

Assorted Pepsi Soft Drinks

**Enhancement: Chef's Choice Soup of the Day**

\$4 per person

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



## Lunch Buffet 2

\$26 Per Person

Garlic Bread

Caesar Salad

Couscous Salad

Parmesan-Crusted Chicken

Penne Pasta with Pesto Sauce

Roasted Seasonal Vegetables

Cheesecake, Tiramisu and Éclairs

Unsweetened Iced Tea

Assorted Pepsi Soft Drinks

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# Lunch Buffet 3

\$26 Per Person

**Spinach Salad**

**Cucumber Salad**

**Choice of 1 Philadelphia Steaks:**

**Beef**

**Chicken**

**American and Provolone Cheeses**

**Sautéed Mushrooms, Onions,  
Bell Peppers**

**Steak Fries**

**Relish Tray**

Lettuce, Tomato, Onion, Pickles

**Assorted TastyKakes**

**Unsweetened Iced Tea**

**Assorted Pepsi Soft Drinks**

Vegetarian Option Available Upon Request

**Enhancement: Include Both Chicken and Beef**

\$4 per person

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



## Lunch Buffet 4

\$30 Per Person

### **Baby Greens Salad**

Mixed Greens, Baby Spinach and Arugula  
Cherry Tomatoes, Red Onion, Crumbled Blue Cheese,  
Sherry Vinaigrette

### **Broccoli Salad**

Sweet Slaw Dressing

### **Assorted Bread Display**

### **Herb-Seared Chicken Breast**

Roasted Red Peppers and Olives, White Wine Butter Sauce

### **Grilled Flank Steak**

Sautéed Onions and Mushrooms, Natural Au Jus

### **Garlic Mashed Potatoes**

### **Steamed Green Beans and Carrots**

### **Chocolate Cream Pie and Key Lime Pie**

### **Unsweetened Iced Tea**

### **Assorted Pepsi Soft Drinks**

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# Lunch Buffet 5

\$28 Per Person

## **Market Greens Salad**

with Tomatoes, Cucumbers, Carrots,  
Assorted Dressings

## **Potato Salad**

## **Cornbread**

## **Choice of 2 Entrees:**

**BBQ Chicken**

**Baby Back Ribs**

**Grilled Salmon**

**Slow-Roasted Beef Brisket**

## **Baked Macaroni and Cheese**

## **Creamed Spinach**

## **Assorted Mini Pastries**

## **Unsweetened Iced Tea**

## **Assorted Pepsi Soft Drinks**

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



## Lunch On-the-Go

\$22 Per Person - For Half Day Meetings Only

**Pasta Salad**

**Whole Fruit**

**Bag of Chips**

**Cookie**

**Choice of Pepsi Soft Drink or Bottled Water**

**Choose 2 Sandwich Choices:**

**Tuna Salad on Croissant**

**Roast Beef and Swiss with Horseradish Mayo**

**Turkey BLT**

**Chicken Salad Wrap**

**Ham and Cheddar with Dijon Mustard**

**Roasted Vegetable Wrap**

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# Plated Lunch

3 Courses

## Soup or Salad (Choose 1):

**Caesar Salad**

**Market Greens Salad**

*with Cherry Tomato, Cucumbers, Carrots,  
Balsamic Vinaigrette*

**Chef's Choice Soup**

## Dessert (Choose 1):

**New York Cheesecake**

*with Raspberry Sauce*

**Chocolate Mousse Cake**

*with Fresh Berries*

**Crème Brûlée**

## Entrée (Choose 1):

**Braised Short Ribs: Served with  
Garlic Mashed Potatoes  
and Seasonal Vegetables**

\$26

**Lehigh Valley Grilled Chicken: Herb Marinated,  
Served with Roasted Potatoes, Seasonal  
Vegetables and Natural Au Jus**

\$24

**Kennett Square Chicken Marsala:  
Served with Polenta Cake, Steamed  
Green Beans and Onions**

\$24

**Petit Filet: Served with Garlic Mashed  
Potatoes, Asparagus, Carrots and  
Shitake Mushroom Sauce**

\$34

**Vegetable Ravioli: Served with  
Sautéed Spinach and  
Roasted Red Pepper Sauce**

\$22

Plated Lunches Include Unsweetened Iced Tea

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax

# Complete Meeting Day Package

Minimum of 15 Guests

**Full Day Meeting Package - \$120 per person, inclusive of service charge and tax**

**Half Day Meeting Package including Lunch - \$100 per person, inclusive of service charge and tax**

**Half Day Meeting Package without Lunch - \$80 per person, inclusive of service charge and tax**

## **Includes Food and Beverage:**

### **All Day Beverage Service**

*Coffee, Decaf, Tea, Assorted Soft Drinks and Bottled Water*

### **Continental Breakfast**

*Muffins, Breakfast Breads, and Bagels  
Fruit Preserves, Cream Cheese and Butter  
Chef's Choice of Breakfast Sandwich  
Assorted Fruit Juices*

### **Mid-Morning Break**

*Assorted Granola Bars, Seasonal Fresh Fruit, Coffee Cake*

### **Lunch Buffet**

*Choose Lunch Buffet #1, Lunch Buffet #2,  
or Lunch Buffet #3*

### **Mid-Afternoon Break**

*Assorted Freshly Bakes Cookies, Hummus with Pita Chips,  
Assorted Cheese and Crackers*

## **Also Includes:**

### **Room Rental**

### **Projector Package**

Includes LCD Projector, Screen, HDMI, Power Strip Setup

### **Flipchart Package**

Includes Flipchart, Markers, and Masking Tape Setup

Prices Subject to Change





# Kulpsville Dinner Buffet

\$34 Per Person

## Dinner Rolls

*with Butter*

## Market Greens Salad

*with Cherry Tomato, Cucumbers, Carrots,  
Balsamic Vinaigrette*

## Lancaster County Chicken Marsala

## New York Cheesecake

## Braised Short Ribs

## White Chocolate Raspberry Mousse Cake

## Garlic Herb Mashed Potatoes

## Coffee, Decaf and Hot Tea

## Broccolini

## Assorted Pepsi Soft Drinks

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax

# Towamencin Dinner Buffet

\$32 Per Person

## Dinner Rolls

*with Butter*

## Caesar Salad

## Tomato and Mozzarella Salad

## Sweet Italian Sausage

*with Onions and Peppers*

## Chicken Piccata

## Tri-Colored Tortellini

*with Red Pepper Cream Sauce*

## Herb Roasted Potatoes

## Green Beans

*with Almonds*

## Assorted Mini Pastries

## Coffee, Decaf and Hot Tea

## Assorted Pepsi Soft Drinks

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# Sumneytown Dinner Buffet

\$36 Per Person

## Dinner Rolls

*with Butter*

## Spinach Salad

## Quinoa Kale Salad

## Grilled Salmon

*with Corn Relish*

## Marinated Flank Steak

*with Carmalized Onions, Thyme Jus*

## Herb Roasted Potatoes

## Grilled Asparagus

*with Roasted Peppers*

## Assorted Petit Fours

## Coffee, Decaf, and Hot Tea

## Assorted Pepsi Soft Drinks

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# The Porch Dinner Buffet

\$38 Per Person

## **Baby Greens Salad**

Mixed Greens, Baby Spinach and Arugula  
Cherry Tomatoes, Red Onion, Crumbled Blue Cheese,  
Sherry Vinaigrette

## **Broccoli Salad**

Sweet Slaw Dressing

## **Assorted Bread Display**

## **Chicken Francaise**

White Wine Butter Sauce

## **Lemon-Baked Cod**

Citrus Cream Sauce

## **Sliced Beef Sirloin**

Mushrooms, Natural Au Jus

## **Parsley Potatoes**

## **Steamed Green Beans and Carrots**

## **Assorted Pies**

Apple, Pecan, and Lemon Meringue

## **Coffee, Decaf and Hot Tea**

## **Assorted Pepsi Soft Drinks**

Minimum of 15 Guests - Additional \$150.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



# Plated Dinner

3 Courses

## Soup or Salad (Choose 1):

**Hearty Minestrone**

**Chicken Noodle Soup**

**Corn Chowder**

**Caesar Salad**

*Crisp Romaine tossed with House-Made Croutons,  
Parmesan Cheese and Caesar Dressing*

**Spinach Salad**

*with Boiled Eggs, Red Onion, Tomatoes, Almonds and  
Sherry Vinaigrette*

**House Salad**

*with Tomatoes, Cucumbers, Carrots and  
Balsamic Vinaigrette*

## Appetizer Enhancements:

**Vegetable Ravioli**

\$8

**Pasta Primavera**

\$8

**Shrimp Cocktail**

\$12

**Wild Mushroom Risotto**

\$8

**Pan-Seared Scallops**

\$16

All plated dinners include warm dinner rolls and butter, iced tea, coffee, decaf, and hot tea.

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax

# Plated Dinner

3 Courses

## Grilled Center Cut Pork Chop

*with Broccolini, Fingerling Potatoes  
and Spiced Apple Chutney*  
\$ 37.00

## Grilled Filet Mignon

*with Fingerling Potatoes, Asparagus, Carrots  
and Thyme Demi*  
\$ 46.00

## Tuscan Chicken

*with Mushroom Risotto, Steamed Green Beans and Onions*  
\$36.00

## Braised Short Ribs

*Garlic Mashed Potatoes, Broccolini and Natural Au Jus*  
\$ 38.00

## Pan-Seared Salmon

*with Rice Pilaf, Honey Lime Glaze and Corn Salsa*  
\$ 38.00

## Grilled Mahi

*with Quinoa, Baby Carrots, Asparagus and Pineapple Salsa*  
\$ 38.00

## Vegetable Napoleon

*with Wilted Spinach and Balsamic Glaze*  
\$ 32.00

## Spring Pea Risotto

*with Peas, Mushrooms, Roasted Tomatoes  
and Vegetable Broth*  
\$ 32.00

## Dessert (Choose 1):

### New York Cheesecake

*with Raspberry Sauce*

### White Chocolate Raspberry Mousse Cake

### Crème Brûlée

### Chocolate Mousse Cake

*with Fresh Berries*

A selection of (2) entrees is permitted for an additional \$3 per entree.

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax





## Reception - Passed Hors d'oeuvres

Minimum of 25 Pieces - Additional \$150.00 Charge for Less Than 25 Pieces

### Cold Hors d'oeuvres

#### \$3 Per Piece

Caprese Skewer, Bocconcini, Heirloom Tomato, Basil  
Tomato & Kalamata Olive Bruschetta on Crostini  
Chicken Waldorf Tarts

#### \$3.50 Per Piece

Blackened Seared Tuna on Cucumber  
Smoked Salmon with Dill on Crostini  
Seared NY Strip with Red Onion Confit on Crostini  
Prosciutto-Wrapped Melon Skewer  
Shrimp Cocktail

### Hot Hors d'oeuvres

#### \$3.50 Per Piece

Goat Cheese & Asparagus Tart  
Vegetable Spring Roll with Garlic Ginger Sauce  
Apple, Brie and Walnut Phyllo Purse  
Brie and Almond Phyllo Purse  
Franks in Puffy Pastry with Dijon Mustard  
Assorted Quiche Tarts

#### \$4 Per Piece

Bacon-Wrapped Shrimp Skewer  
Bacon-Wrapped Scallops  
Coconut Shrimp Skewer with Sweet Orange Mayo  
Crab Meat Stuffed Cremini Mushrooms  
Beef Wellington  
Short Rib Empanada  
Manchego Ratatouille and Goat Cheese Phyllo Triangle  
Chicken Cordon Blue Puff  
Chicken Sate with Thai Peanut Sauce  
  
Chicken and Cilantro Dumpling with Ginger Soy Sauce  
Duck Spring Roll with Hoisin Sauce

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax



## Reception - Displays

Priced Per Person

### **Crudité Display - \$9**

Seasonal Vegetables served with Assorted Dips and Crackers

### **Artisinal Cheese Display - \$ 18**

Assortment of cheeses served with Rustic Baguettes, Flatbreads, Crostini and Fig Jam

### **Charcuterie Display - \$18**

Prosciutto, Soppressata & Mortadella with Aged Provolone, Country Pate, Olives & Grilled Breads

### **Fruit Display - \$12**

Array of Fruit and Seasonal Berries served with Honey Mint Yogurt Dip

### **Spreads and Breads Display - \$16**

Traditional Hummus, Tomato Bruschetta, Olive Tapenade and Spinach Dip served with Pita and Flatbread

### **Viennese Display- \$12**

Assorted miniature pastries and petit fours

### **Ice Cream Station - \$10**

Chocolate and Vanilla Ice Cream  
Assorted Toppings and Sauces

Displays Serve a Minimum of 15 Guests - Additional \$75.00 Charge for Groups Less Than 15

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax

# Reception - Stations

\$150 Chef Attendant Fee

## Carving Stations:

Served with silver dollar rolls and traditional accompaniments

### Brown Sugar Glazed Ham - \$150

Serves up to 25 persons

### All Natural Whole Roasted Turkey - \$175

Serves up to 25 persons

### Leg of Lamb - \$225

Serves up to 30 persons

### Herb Roasted Beef Tenderloin - \$300

Serves up to 15 persons

### Salt-Crusted Prime Rib - \$375

Serves up to 25 persons

### Whole Roasted Suckling Pig - \$500

Serves up to 40 persons

## Cooking Stations:

Minimum of 15 guests

### Pasta Station - \$16 per person

Penne & Cheese Tortellini with Marinara, Alfredo & Pesto  
Chicken, Shrimp & Sweet Italian Sausage  
Charred Onions, Asparagus, Primavera Vegetables, Spinach,  
Tomato, Kalamata Olives, Mushrooms and Parmesan Cheese

### Slider Station - \$16 per person

Cheeseburgers with Garlic Mayo,  
Turkey Burgers with Swiss Cheese and Tomato Mayo,  
and Housemade Chips  
\* Chef Attendant Not Required

### Taco Station - \$18 per person

Served on Traditional Corn Shells with Cilantro Rice  
Choose 2:  
Cilantro Chicken Tacos - Pico de Gallo and Spicy Crema  
Sliced Beef Tacos - Pico de Gallo and Chive Crema  
Crispy Cob Fish Tacos - Jicama Slaw and Lemon Crema  
\* Chef Attendant Optional

### Flambé Station - \$14 per person

Banana Foster and Cherries Jubilee with Vanilla Ice Cream

## Carving Station Enhancements:

Mashed Potatoes and Broccolini | \$7.00 per person  
Roasted Potatoes and Creamed Spinach | \$8.00 per person  
Macaroni & Cheese and Green Beans | 9.00 per person  
Steak Fries and Grilled Asparagus | \$ 8.00 per person

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax

\*Prices are subject to change without notice due to availability\*

# Reception Packages

Priced Per Person

## **Courtyard Package - \$49**

4 Hot or Cold Hors d'oeuvres and 2 Reception Displays

## **Lansdale Package - \$69**

5 Hot or Cold Hors d'oeuvres, 1 Reception Display,  
1 Cooking Station \* and 1 Carving Station \*

## **Sumneytown Package - \$59**

5 Hot or Cold Hors d'oeuvres, 1 Cooking Station \*  
and 1 Carving Station \*

## **Towamencin Package - \$79**

5 Hot or Cold Hors d'Oeuvres, 2 Reception Displays,  
1 Cooking Station \* and 1 Carving Station \*

Prices based on 1 hour of continuous service. Each additional hour of replenishment is an additional \$10 per person

\* Attendant Fee Required - \$150

### **Hot Hors d'oeuvres Package Choices**

Spicy Shrimp Skewer  
Vegetable Spring Roll with Garlic Ginger Sauce  
Goat Cheese & Asparagus Tart  
Mini Pulled Pork Biscuit  
Mini Lobster Tarts  
Kalamata Olive Artichoke Tart  
Crabmeat-Stuffed Cremini Mushrooms  
Chicken Sate with Thai Peanut Sauce  
Coconut Shrimp Skewer with Sweet Orange Mayo  
Mini Deep Dish Pizzas  
Assorted Quiche Tarts

### **Cold Hors d'oeuvres Package Choices**

Prosciutto-Wrapped Melon Skewer  
Caprese Skewer with Bocconcini, Heirloom Tomato, Basil  
Tomato & Kalamata Olive Bruschetta on Crostini  
Chicken Waldorf Tarts  
Seared NY Strip with Red Onion Confit on Crostini

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax

\*Prices are subject to change without notice due to availability\*





# Beverages

Liquor, Wine, and Beer Selections

## **Top Shelf Liquors**

Kettle One Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Johnny Walker Black Label Scotch, Jack Daniels Tennessee Whiskey, Crown Royal Whisky, 1800 Silver Tequila, Bacardi Superior Rum

## **Deluxe Liquors**

Absolute Vodka, Tanqueray Gin, Makers Mark Bourbon, Johnny Walker Red Label Scotch, Jack Daniels Tennessee Whiskey, Segrain's VO Whiskey, Jose Cuervo Silver Tequila, Bacardi Superior Rum

## **Premium Liquors**

Smirnoff Vodka, Beefeater Gin, Jim Beam White Label Bourbon, Dewar's White Label Scotch, Canadian Club Whiskey, Bacardi Superior Rum

## **House Wines**

Woodbridge by Robert Mondavi - Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

## **Domestic Beers**

Yuengling Lager, Miller Lite, Budweiser, O'Doul's

## **Imported and Craft Beers**

Heineken, Amstel Light, Dogfish Head 60 Minute IPA, Troegs Perpetual IPA, Sierra Nevada Pale Ale

## **Cordials**

Grand Marnier, Amaretto DeSaronno, Kahlua, Bailey's, Cointreau



## Beverage - Bar Packages

\$150 Bartender Fee Per 75 Guests for 4 Consecutive Hours

\$75 Charge for Each Additional Hour

### Open Bar

Charges are calculated per person based on guaranteed attendance for a predetermined period of time.

Additional 1/2 Hour of Service Available for \$4 per person.

#### 1 Hour Bar

\$23 per person

#### 2 Hour Bar

\$28 per person

#### 3 Hour Bar

\$33 per person

#### 4 Hour Bar

\$38 per person

### All Bar Open Packages Include:

#### Premium Liquor Brands \*

#### Red and White Wine

#### Domestic Beer

#### Imported Beer

#### Soft Drinks

#### Mineral Water

\* Deluxe available for an additional \$4 per person per hour | Top Shelf available for an additional \$8 per person per hour

Craft Beers available for an additional \$2 per person per hour | Cordials available for an additional \$4 per person per hour

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax

# Beverage - Hosted Bar

\$150 Bartender Fee Per 75 Guests for 4 Consecutive Hours

\$75 Charge for Each Additional Hour

## Hosted Consumption Bar

Bars are inventoried at the conclusion of the function and charged based on consumption, plus service charge and tax.

### Hosted Consumption Bar Pricing:

#### Top Shelf Liquor

\$14

#### Deluxe Liquor

\$12

#### Premium Liquor

\$10

#### House Wine

\$10

#### Domestic Beer

\$6

#### Imported and Craft Beer

\$9

#### Cordials

\$13

#### Assorted Pepsi Soft Drinks

\$3

#### Bottled Mineral Water

\$4

### Hosted Specialty Bars:

#### Bloody Mary Bar - \$14 per drink

Smirnoff Vodka with all the delightful fixings including bacon strips, celery, olives, limes, horseradish and Tobasco

#### Mimosa Bar - \$12 per drink

House Champagne set up with Orange Juice, Cranberry Juice and Grapefruit Juice

#### Margarita Bar - \$14 per drink

1800 Silver Tequila handshaken with flavor options of classic lime, mango, strawberry or spicy pineapple jalapeño

#### Mojito Bar - \$13 per drink

Freshly Muddled Mojito's Made to Order with Bacardi Superior Rum, mint, lime, and flavor options of classic, mango or strawberry

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax

# Beverage - Cash Bar

\$250 Bartender Fee Per 75 Guests for 4 Consecutive Hours

\$125 Charge for Each Additional Hour

## Cash Bar

Guests can provide cash only to purchase drinks.

Service charge and tax are included in beverage pricing.

In addition to Bartender, Cashier is required at \$ 150.00

## Cash Bar Pricing:

### Top Shelf Liquor

\$18

### Deluxe Liquor

\$16

### Premium Liquor

\$13

### House Wine

\$13

### Domestic Beer

\$8

### Imported and Craft Beer

\$12

### Cordials

\$17

### Assorted Pepsi Soft Drinks

\$4

### Bottled Mineral Water

\$5

Prices Subject to Change

All Food & Beverage Items are Subject to 22% Service Charge and 6% Tax





## Audio Visual

**Wireless Microphones - \$150 each**

**Microphone Mixer - \$125**

**Projector Package - \$250 each**

Includes LCD Projector, Screen, HDMI, Power Strip Setup

**Screen Package - \$150**

Includes Screen and Power Strip Setup

**Flipchart Package - \$75**

Includes Flipchart, Markers and Masking Tape Setup

**Polycom Speaker Phone - \$150 each**

*Plus any additional phone charges*

**Power Strip - \$20 each**

**Extension Cord - \$15 each**

**Wireless Presenter/Laser Pointer - \$30**

**VGA Cable - \$10**

**High-Speed Wireless Internet - Complimentary**

**Wired Internet - \$40 each**

Prices Subject to Change

All Audio Visual Items are Subject to 22% Service Charge and 6% Tax

# General Information

## Service Charge and Sales Tax

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 6%) and taxable service charge (currently 22%).

## Function Space

The Courtyard Philadelphia Lansdale reserves the right to adjust function space in direct proportion to any changes in the number of attendees.

## Outside Food & Beverage

All food and beverages served at functions associated with the event must be provided, prepared, and served by the Courtyard Philadelphia Lansdale. All food or beverage must be consumed on Hotel premises.

## Catering Counts

Guaranteed Catering Counts are required for all events. Final counts must be provided by 12PM three (3) business days prior to start of event.

If no guarantees are provided to the hotel, the hotel will consider your last expected catering count to be your guaranteed catering count.

After 12PM three (3) business days prior to start of event when final catering counts are due, final counts can not be reduced. However, increases in counts after this time may be accepted, subject to product availability.

Hotel will prepare for the amount of the final catering count, however if more guests are in attendance on day of event than guaranteed, hotel will charge for the actual number of guests.

## Parking

Complimentary

## Security

The Hotel may require Security Officers for certain events.

## Vendors

Only hotel-approved vendors are allowed to do business on hotel property. Proof of insurance with minimum required liability coverage is required from vendor prior to any work to be started at the hotel.

## Signage

In order to maintain the ambiance of the hotel, all signs posted within the hotel must be professionally printed. No handwritten signs are allowed to be posted.

