

## Refreshing Events Menu

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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 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 and pricing 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.

We are looking forward to serving you soon,

The Courtyard Events Team

## BREAKFAST



### CONTINENTAL BREAKFAST TABLE

**\$9**

Blueberry and chef's choice muffins  
Selection of flakey danishes  
Oatmeal with a selection of toppings  
Sliced fresh cut fruit  
Variety of yogurt  
Orange juice  
Starbucks® Caffé Verona® regular and decaf coffee  
Selection of Starbucks® Tazo® teas

### HOT BREAKFAST TABLE

**\$14**

Blueberry and chef's choice muffins  
Selection of flakey danishes  
Oatmeal with a selection of toppings  
Sliced fresh cut fruit  
Variety of yogurt  
Scrambled eggs  
Breakfast sausage  
Seasoned breakfast potatoes  
Orange juice  
Starbucks® Caffé Verona® regular and decaf coffee  
Selection of Starbucks® Tazo® teas

## BREAKFAST (CONT.)



### BRUNCH

**\$18**

Blueberry and chef's choice muffins  
Selection of flakey danishes  
Oatmeal with a selection of toppings  
Sliced fresh-cut fruit  
Yogurt parfait  
Choice of chef's choice quiche, eggs benedict or avocado toast  
Choice of breakfast sausage or bacon  
Seasoned breakfast potatoes  
Orange juice  
Starbucks® Caffé Verona® regular and decaf coffee  
Selection of Starbucks® Tazo® teas

## LUNCH TABLES

All tables include freshly brewed iced tea and chef's choice dessert  
 Additional \$2 per person fee for guarantees less than 15 people



### WRAP TABLE

**\$18**

Assorted house-made specialty wraps  
 Spinach salad served with scallion vinaigrette  
 House-made cold salad  
 Sliced fresh-cut fruit  
 House-made potato chips

### DELI TABLE

**\$18**

Assorted house-made deli sandwiches  
 Crisp garden salad  
 House-made pasta salad  
 Sliced fresh-cut fruit  
 House-made potato chips



### FLATBREAD TABLE

**\$19**

Variety of artisan flatbreads  
 House-made pasta salad  
 Choice of garden or Caesar salad  
 Soup of the day  
 Sliced fresh-cut fruit

### ITALIAN PASTA TABLE

**\$18**

Marinara and rich Alfredo sauce served with pasta  
 Savory meatballs and grilled chicken  
 Marinated grilled vegetables  
 Caesar salad  
 Freshly baked rolls

### SOUTHWEST TABLE

**\$19**

Grilled chicken and carnitas tacos, flour tortillas,  
 lettuce cheese, tomatoes, scallions, sour cream,  
 guac, mole and salsa  
 Southwest corn soup or chili  
 Southwest ranch salad with tortilla chips

## LUNCH TABLES (CONT.)

All tables include freshly brewed iced tea and chef's choice dessert  
 Additional \$2 per person fee for guarantees less than 15 people



### ASIAN TABLE

**\$18**

- Shredded pork Bahn Mi sandwiches
- Sweet chili and lime cabbage salad
- Cold Lo Mein salad
- Chicken fried rice
- Shrimp pot stickers

### SOUP & SALAD TABLE

**\$18**

- Crisp romaine and leafy spinach
- Grilled chicken breast
- Variety of crunchy, savory and sweet toppings
- Selection of dressings
- Freshly baked rolls
- Chef's choice soup

### MEDITERRANEAN TABLE

**\$19**

- Build your own pita with grilled chicken, seasoned steak served and a variety of fresh toppings
- Greek pasta salad
- Sabra hummus
- House-made potato chips

### BISTRO CHOICE

**\$15**

For groups of 15 or less attendees will choose from the Bistro Lunch Menu the morning of the meeting. All meals are served with your choice of beverage and dessert.

## PLATED & BOXED LUNCHES

All plated lunches include iced tea and dessert



### PLATED LUNCHES

\$16

#### SOUTHWEST COBB SALAD

Chopped romaine salad topped with grilled chicken breast, bacon, avocado, corn, shredded cheese, green onion and green chili ranch dressing

#### ASIAN SALAD

Grilled chicken breast, cabbage, shredded carrots, sliced cucumber, peanuts served with sweet chili lime vinaigrette

#### QUINOA SPINACH SALAD

Grilled chicken breast, dried cranberries, walnuts, oranges and red wine vinaigrette

#### GRILLED STEAK SALAD

Fresh mixed field greens topped with marinated grilled steak, tomatoes, cucumbers and black olives, grilled onions and balsamic vinaigrette

#### BISTRO BURGER\*

Sharp cheddar cheese, crisp smoked bacon, lettuce, tomato and Bistro sauce



### PLATED LUNCHES (CONT.)

\$16

#### AVOCADO CLUB SANDWICH\*

Crisp lettuce, tomato, turkey bacon and avocado on toasted sourdough bread

#### GRILLED CHICKEN SANDWICH\*

Grilled chicken breast, hot pepper spread, Jack cheese, lettuce and tomato served on a ciabatta

\* All sandwiches served with choice of fries, cut fruit or side salad

### BOXED LUNCHES

\$15

Turkey & Swiss or roast beef & cheddar on sourdough or whole grain bread and topped with lettuce and tomato, served with individual bags of chips, sliced fresh-cut fruit, freshly baked cookie and a variety of refreshments

## BREAKS



### COOKIE OR BROWNIE BREAK \$6

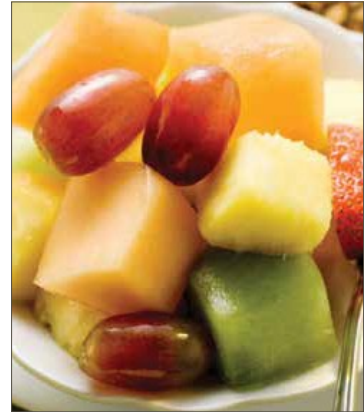
Ice cold milk  
Freshly baked chocolate chip cookies or chocolate chunk brownies

### SWEET & SALTY BREAK \$6

Assorted fruity and chocolatey candies  
Pretzels  
Freshly popped popcorn

### PRETZEL BREAK \$6

Warm soft pretzel  
Pimento cheese & mustard



### HEALTHY BREAK \$6

Fresh cut veggies and ranch dressing  
Hummus and pita chips

### SWEET DELIGHT BREAK \$8

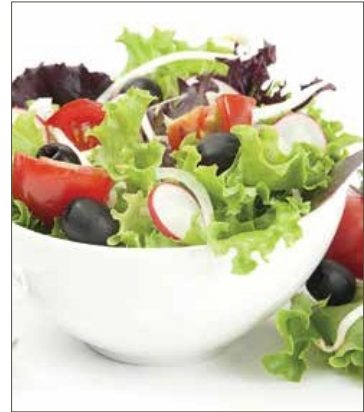
Fresh-cut fruit and chocolate dipping sauce  
Strawberry banana smoothie  
Granola bars



## DINNER TABLE

For groups of 16 or larger

All dinner tables are served with freshly brewed iced tea and chef's choice dessert



### ITALIAN TABLE

**\$24**

Marinara and rich Alfredo sauce served over penne pasta

Chicken marsala

Savory meatballs

Marinated grilled asparagus

Caesar salad

Freshly baked dinner rolls

### SOUTHWEST SUPPER TABLE **\$24**

Grilled chicken and carnitas tacos with flour tortillas, lettuce, cheese, tomatoes, scallions, sour cream, guacamole and salsa

Spanish rice

Green chili beans

Tortilla chips

Fresh fruit

Freshly baked corn bread muffins

### BACKYARD BBQ TABLE

**\$26**

BBQ ribs and marinated grilled chicken breast

Old-fashioned potato salad

BBQ baked beans

Creamy coleslaw

House-made potato chips

Freshly baked corn bread muffins

### SUNDAY DINNER TABLE

**\$26**

Herb roasted chicken

Garlic mashed potatoes

Wild rice pilaf

Chef's choice vegetable

Fresh garden salad

Freshly baked dinner rolls

## DINNER TABLE (CONT.)

For groups of 16 or larger

All dinner tables are served with freshly brewed iced tea and chef's choice dessert



### WHITE LINEN TABLE **\$33**

Grilled filet mignon with sautéed mushrooms or pan-seared salmon  
Sautéed chicken topped with white wine cream sauce

### CREATE YOUR TABLE

One Entrée **\$27**

Two Entrées **\$30**

Three Entrées **\$33**

#### ENTRÉE CHOICES

Pan seared Norwegian salmon finished with a mustard vinaigrette, herb poached Salmon with white wine sauce, sautéed chicken topped with white wine cream sauce, marinated grilled chicken, roast beef with pan jus, herb & white wine roast pork loin



Sautéed green beans  
Roasted fingerling potatoes  
Fresh spinach and bacon salad  
Freshly baked dinner rolls

#### SALAD CHOICES

(CHOOSE ONE)

Fresh fruit display, fresh vegetables and dip, tossed garden salad, Caesar salad, spinach and bacon salad, quinoa salad

#### SIDE CHOICES

(CHOOSE TWO)

Roasted fingerling potatoes, garlic mashed potatoes, potatoes au gratin, wild rice pilaf, sautéed green beans, fresh asparagus, steamed broccoli

## HORS D'OEUVRES & RECEPTION



### HORS D'OEUVRES

Per 24 pieces

**STUFFED MUSHROOMS \$65**

**CROSTINI \$42**

Tomato, basil and balsamic; tapenade or seasonal

**CHICKEN QUESADILLAS \$35**

**CHICKEN WINGS \$40**

Buffalo, BBQ or sweet chili

**MEATBALLS \$35**

BBQ, marinara or Swedish

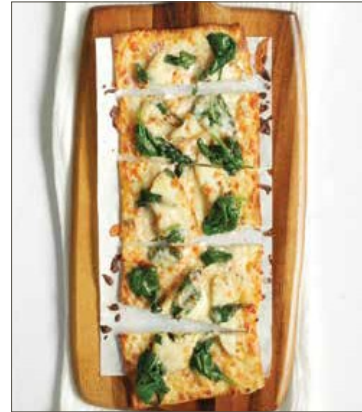
**ARTISAN FLAT BREADS \$45**

Tomato basil, spicy chicken spinach or BBQ chicken

**SKEWERED GRILLED CHICKEN \$60**

Thai peanut, Korean BBQ or American BBQ

**SHRIMP POTSTICKERS \$45**



### RECEPTION

Serves approximately 24 people

**CHEESE & CRACKER DISPLAY \$125**

**FRESH VEGETABLES \$90**

Hummus and ranch dressing

**FRESH FRUIT DISPLAY \$100**

Chocolate dipping sauce

**HOUSE-MADE POTATO CHIPS \$30**

**HUMMUS WITH HOUSE-MADE CRACKERS \$60**

**PEEL & EAT SHRIMP DISPLAY \$125**

**SPINACH DIP & HOUSE-MADE CRACKERS \$65**

## A LA CARTE ITEMS



GIANT FRESHLY BAKED CHOCOLATE CHIP  
COOKIES **\$30/DOZEN**

BROWNIES **\$24/DOZEN**

BAGELS AND CREAM CHEESE **\$24/DOZEN**

BLUEBERRY SCONES OR ICED LEMON POUND  
CAKE **\$36/DOZEN**

FRESHLY SLICED FRUIT CUP **\$4**

STRAWBERRY YOGURT PARFAIT **\$4**

PITA CHIPS AND HUMMUS **\$14/LB**

TORTILLA CHIPS AND SALSA **\$14/LB**

PRETZELS **\$14/LB**

POPCORN **\$10/BATCH**

## BEVERAGES



### NON-ALCOHOLIC

STARBUCKS® CAFFÉ VERONA® REGULAR OR  
DECAF COFFEE \$40/GALLON

STARBUCKS® TAZO® TEA SERVICE \$10

CANNED SODA \$2

BOTTLE WATER \$2

ICED TEA OR LEMONADE \$30/GALLON

ASSORTED BOTTLED JUICES \$3

ASSORTED NAKED® JUICES \$6

SAN PELLEGRINO® WATER \$3.25

IZZE® SODA \$3.75

FIJI® WATER \$3

### BEER, WINE AND COCKTAILS

DOMESTIC BEERS \$5.50

CRAFT BEERS \$6.25

IMPORTED BEERS \$6.25

HOUSE WINE \$6

SELECT AND PREMIUM WINES  
PRICES VARY \$7 - \$14

CALL BRAND LIQUOR \$7.75

PREMIUM AND SUPER PREMIUM BRAND LIQUOR  
PRICES VARY \$9 - \$12

SIGNATURE COCKTAILS  
STARTING AT \$9.25

## TECHNOLOGY



### A LA CARTE

LCD PROJECTOR \$150

SPEAKERPHONE \$125

FLIPCHART AND EASEL \$50

32" FLAT SCREEN LCD TELEVISION \$50

DVD PLAYER \$25



## CONSIDERATIONS

### GUARANTEES

The hotel sales office must receive the exact number of attendees 72 hours prior to the event. This number will be considered the guarantee and cannot be lowered. If no guarantee is received, the expected figure provided to the hotel when planning the event will become the guarantee.

### MENU SELECTION

Menu selection, as well as room set-up and other special requirements, must be finalized no later than 72 hours prior to the event.

### FOOD AND BEVERAGE

Food and beverage may not be brought into the hotel's public areas or banquet space by patron or their guests. In addition, due to license restrictions and the City of Denver's health regulations, the removal of any food and beverage from the hotel premise will be prohibited.

### PAYMENT

Payment shall be obtained 72 hours prior to event unless credit has been established with the hotel. Credit applications must be submitted to the hotel three weeks prior to the event. Extension of credit is of the sole discretion of the Courtyard Denver South. All prices are subject to a 22% service charge and applicable state and local taxes. All prices are subject to change without prior notice.