EVENTS MENU 2017
WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you’re planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we’ll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team
BREAKFAST

OFFERINGS
Regional specialties
Local specialties
Assorted Morning bakeries
Fresh fruits
Fresh juices / Canned Juices
Cereals
Yoghurts
Tea, coffee and cookies

LIVE STATIONS
Egg live station
Dosa live station
Pancake/ waffle station
Parantha Live Station
BREAKS

**BREAK 1**
- Tea/ Coffee
- Assorted Cookies
- Aloo Poha
- Banana Tea Cake

**BREAK 2**
- Tea/ Coffee
- Assorted Cookies
- Puff / Samosa
- Sandwiches
- Sacher Cake

**BREAK 3**
- Tea/ Coffee
- Assorted Cookies
- Live Chaat Counter
- Assorted Bruschetta
- Strawberry Cheese Cake
LUNCH

MENU 1

SOUP
Cream of Vegetable Soup

SALAD
Tossed Green Salad with Italian Dressing
Dahi Papdi Chaat
Grilled Chicken with Arugula Salad
Ananas aur Boondi Ka Raita
Papad, Pickle, Chutney

MAIN COURSE

Murgh Makhani
Mutton Korma
Kadhai Paneer
Vegetable Chettinad
Dal Tadka
Sada Chawal, Vegetable Biryani
Naan, Roti, Parantha

DESSERT
Mango Cheese Cake
Chocolate Nut Pudding
Assorted Cut Fruits
Ice cream
LUNCH

MENU 2
SOUP
Cream of Tomato Soup

SALAD
Grilled Vegetables with Fresh Herbs & Olive Oil
Garbanzo Potato Salad
Chicken and Citrus Salad
Aloo Chaat
Papad, Pickle, Chutney, Mint Raita

MAIN COURSE
Chicken Chettinad
Railway Mutton Curry
Paneer Lababdar
Spinach & Corn Cannelloni
Subz Jalfrezi
Sada Chawal, Jeera Pulao
Naan, Roti, Parantha

DESSERTS
Black Forest Gateaux
Assorted Pastries
Rasmalai
Assorted Cut Fruits
Ice Cream
LUNCH

MENU 3
SOUP
Potato and Leek Soup

SALAD
Marinated Mushroom with Garlic Thyme and Parsley
Greek Salad
Bean Sprout Chaat
Egg & Parsley Salad
Papad, Pickle, Chutney, Curd rice

MAIN COURSE
Rarah Gosht
Kozhi Varavul
Paneer Kali Mirch
Navratna Korma
Baked Potato Lyonnaise
Dal Palak
Sada Chawal, Subz Pulao
Naan, Roti, Parantha

DESSERTS
Gulab Jamun
Fruit Kheer
Chocolate Temptation
Assorted Cut Fruits
Ice Cream
LUNCH

SOUP
- Leafy Spinach Soup with Soft Ricotta Cheese

SALAD
- Tomato Mozzarella Salad
- Dahi Papdi Chaat
- Penne Salad with Capsicum Corn and Grilled Zucchini
- Mediterranean Seafood Salad
- Papad, Pickle, Chutney, Burrani Raita

MAIN COURSE
- Murgh Hyderabadi Korma
- Grilled Fish with Lemon Butter Caper Sauce
- Matar Paneer
- Penne Pasta with Mushroom Cream Sauce
- Dal Makhani
- Sada Chawal, Subz Biryani
- Naan, Roti, Parantha

DESSERTS
- Old Fashion Gateaux
- Apple and Cherry Pie
- Assorted Sweets Platter
- Assorted Cut Fruits
- Ice cream
**LUNCH**

**MENU 5**

**SOUP**
Wild Mushroom Broth with Fresh Herbs

**SALAD**
Tomato Mozzarella Salad
Chicken Tikka and Grape with cheese chaat
Roasted Corn with Bell Peppers
Pineapple aur Boondi Raita
Papad, Pickle, Chutney

**MAIN COURSE**
Murg Tikka Masala
Mutton vindaloo
Paneer Pasanda
Kurkuri Bhindi
Punjabi Chole, Dal Dhaba
Sada Chawal, Pea s Pulao
Naan, Roti, Parantha

**DESSERTS**
Chocolate Cr me Brulee
Apple and Cherry Pie
Jalebi with Rabri
Assorted Cut Fruits
Ice cream
DINNER

MENU 1
APPETIZERS
- Hariyali Paneer
- Masala Vada
- Chicken Croquettes
- Machhli Amritsari

SALAD
- Aloo Chaat
- Penne with Artichoke & Olives
- Green Beans and Pista Salad with Tuna
- Onion Raita, Papad, Pickle, Chutney

MAIN COURSE
- Murgh Awadhi Korma
- Dalcha Gosht
- Kadhai Paneer
- Taley Aloo ka Korma
- Vegetable & Mashed Potato Pie
- Dal Tadka
- Jodhpuri Pulao
- Naan, Roti, Parantha

DESSERTS
- Tiramisu
- Chocolate Almond Gateaux
- Jalebi with Rabri
- Ice Cream

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DINNER

MENU 2
APPETIZERS
Cheese Filled Mushrooms
Veg Seekh Kebab
Methi Murg Tikka

SALAD
Tuna & Mushroom Salad
Murgh Tikka Chaat
Non Veg Caesar Salad
Boondi Raita
Papad, Pickle, Chutney

MAIN COURSE
Murgh Xacuti
Machhli Tawa Masala
Rogan Josh
Paneer Mutter
Dal Sultani
Kabuli Pulao
Naan, Roti, Parantha

DESSERTS
Mysore Pak
Chocolate Espresso Tart
Assorted Cut Fruits
Ice Cream
DINNER

MENU 3
APPETIZERS
Amritsari Paneer
Vegetable Spring Rolls
Murg ki Shammi
Tawawali Machi

SALAD
Grilled Vegetables with Fresh Herbs and Olive Oil
Russian Salad
Seafood Salad with Dill Aioli
Mix Veg Raita, Papad, Pickle

MAIN COURSE
Chicken Curry
Bhuna Gosht
Pan Fried Fish Fillet in Tomato Salsa
Subz Jalfrezi, Dum Aloo Kashmiri
Dal Panchratna
Sada Chawal, Mix Veg Pulao
Naan, Roti, Parantha

DESSERTS
Tropical Fruit Gateaux
Apple and Cherry Pie
Chocolate Mud Cake
Ice Cream
DINNER

MENU 4
APPETIZERS
Paneer Tawa Kebab
Subz Shammi Kebab
Chicken 65
Amritsari Machi

SALAD
Caribbean Fish Salad
Murgh Tikka Chaat
Coleslaw with Apple & Raisins
Fresh Fruit Chaat
Mint Raita, Papad, Pickle, Chutney

MAIN COURSE
Murgh Dahiwala
Palak Gosht
Coconut Fish Curry
Paneer Tikka Masala
AlSavoury Vegetable Pancakes
Dal Hariyali
Sada Chawal, Laung aur Kesari Pulao
Naan, Roti, Parantha

DESSERTS
Chocolate Cr me Brulee
Assorted Cut fruits
Ice cream
DINNER

MENU 5
APPETIZERS
Amritsari Paneer Tikka
Vegetable Spring Rolls
Beer Batter Chicken Fingers
Gilafi Seekh Kabab

SALAD
Pasta & Asparagus Salad
Greek Salad
Chicken & Pineapple Salad
Italian Fish Salad
Ananas aur Boondi Raita
Papad, Pickle, Chutney

MAIN COURSE
Gosht Kofta
Murgh Kali Mirch
Baked Fish Tomato, Oregano & Feta
Aloo Bukhara Kofta
Paneer ki Khurchan, Makai Palak
Char Dal ka Dalcha
Sada Chawal, Veg Fried Rice
Naan, Roti, Parantha

DESSERTS
Chocolate Temptation
Marble Cheese Cake
Assorted Cut Fruits
RECEPTION

MOCKTAIL SELECTION

Virgin Mojito
Pina colada
Verry Berry
Fruit Punch
Ice Red Berry
Khus Cooler
Tropical Desert
Citrus Fusion
Assorted Soft Beverages
ADDITIONAL INFORMATION

BEVERAGES
All beverages (Alcoholic & Non alcoholic) to be bought from the hotel and will be charged on actual consumption as per bottle rates.

PERMISSIONS FOR THE EVENT
The necessary permissions for the event from BMC, Excise, Entertainment tax, Police, IPRS and customs etc are to be taken well in advance and copies are to be submitted to the hotel for final confirmation. Your confirmation letter should also clearly state that you take the full responsibility in obtaining these above mentioned permissions.

JURISDICTION
If the client is a business entity, the jurisdiction shall be in Chennai, India.

BROUGHT FOOD AND BEVERAGES
All food & beverages have to be brought only from the hotel. Outside food & beverage is not permitted in the hotel premises.

CANCELLATION POLICY
The hotel will be holding all the space listed in the contract once the function is confirmed. Should any specified function on any listed date be cancelled, the following cancellation charges will be imposed:

Cancellation Period: After signing the Agreement

Catering Charges: 100% of total catering charges