



COURTYARD EVENT MENU





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



Fresh Start

Mini Muffins and Pastries
Bagels served with a variety of Jams,
Cream Cheese and Butter
Yogurt and Whole Fresh Fruit
Orange, Apple or Cranberry Juice
Coffee and Tea Service
\$12 Per Person

Power Start

Fresh Scrambled Eggs
Breakfast Potatoes and Salsa
Bacon or Sausage Patties
Variety of Fresh Fruit
Assorted Breakfast Breads
Orange, Apple or Cranberry Juice
Coffee and Tea Service
\$15 Per Person

Enhancement

Classic Oatmeal with 3 Toppings:
Brown Sugar
Cranberries and Raisins
Walnuts
\$2 Per Person

BREAKS



Coffee and Tea

Freshly Brewed Coffee
Regular or Decaffeinated
Assorted Tea Selection
\$25 | Per Gallon

Packages

\$75| Coffee Package
1 Gallon of Regular, 1 Gallon of Decaf, & Hot Water
for Tea. Includes 1 refresh

Event Beverage Package
Choice of 4 Beverages Unlimited
\$90| 20-50 ppl
\$145| 50- 100ppl
\$169| 100 - 125ppl

A la Carte

Freshly Brewed Iced Tea or
Fountain Soda (Pepsi Products)
\$8 | Per Pitcher

Orange, Apple or Cranberry Juice
\$12 | Per Pitcher

Chilled Milk
\$8 | Per Pitcher

Assortment of bottled water, soda or juice
\$3 | Per Bottle

BREAKS



Fresh

Fresh Cut Fruit Cups
\$3.50 Each

Sweets

Assorted Danish & Muffins
Fresh Baked Cookies
Assorted Brownies
Assorted Yogurts
\$24 Per Dozen

Savory

Cup of Hummus with Veggies
Cup of Hummus with Pita Chips
\$4.50 Each

Energizers

Granola Bars
Energy Bars
Pretzels
\$2.75 Each

LUNCH



Bistro Market

Choice of 3 Sandwich Options
Mixed Green Salad with 2 Dressings
Chips & Fresh Whole Fruit
Chef's Choice Dessert & Assorted Sodas
\$16 Per Person

Bistro Table

Choice of 3 Sandwich Options
Choice of 1 Soup
Choice of: Mixed Green Salad or Coleslaw
Chips & Fresh Cut Fruit
Chef's Choice Dessert & Assorted Soda
\$18 Per Person

Bistro Choice

Individual Guests to Choose Own Meal
(Only available for groups of 12 or less)
Select 1 Sandwich
Served with Soup of the Day, Coleslaw and a
Choice of Chips or Fresh Cut Fruit
Chef's Choice Dessert Choice of Beverage
\$20 Per Person

Bistro Sandwich and Soup Selections

Sandwich Selections:
Turkey and Havarti on Sourdough
Turkey Reuben on Marbled Rye
Tuna Salad on Whole Wheat
Cheddar French Dip
Grilled Chicken Caesar Wrap
Hummus & Veggie Wrap

Soup Selections:
Broccoli Cheddar, Tortilla, Loaded baked Potato,
Italian Wedding, Chicken Noodle, Chili

LUNCH



Light and Fit

Choice of Grilled Chicken or Veggie Patty on Whole Wheat Ciabatta
Mixed Green Salad
Assorted Chips
Fresh Whole Fruit
Assorted Soda and Iced Tea

\$17 Per Person

Going Green Soup and Salad Bar

Fresh Spring Mix with the Following Toppings:
Tomatoes, Shredded Carrots, Cabbage, Cucumber, Green Onion, Shredded Cheese, Cranberries, Walnuts, Croutons, Ranch Dressing and Vinaigrette Dressing

Additional Toppings | \$1 Each

Avocado
Chicken
Tofu
Egg

Choose 2 Soups:

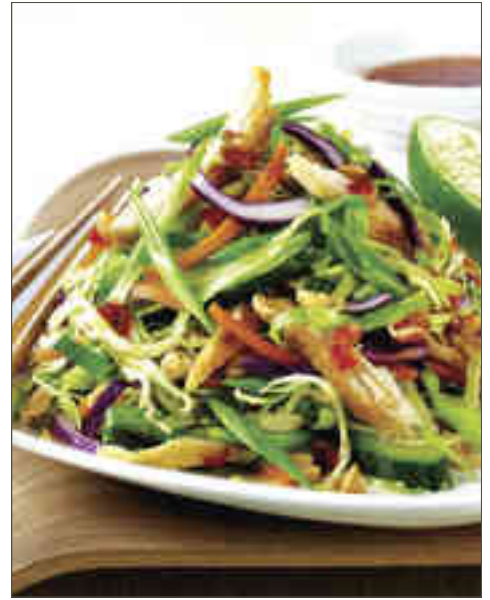
Italian Wedding, Baked Potato and Chicken Noodle

Chef's Choice Dessert

Assorted Sodas and Iced Tea

\$18 Per Person

DINNER



Pizza Party

Choice of Pepperoni, Cheese or Chicken Pineapple
Caesar or Mixed Green Salad
Assorted Sodas or Lemonade and Iced Tea
\$12 Per Person

Comfort Food Package

Choose One of the Following Options:
Loaded Macaroni and Cheese Bar
Loaded Mashed Potato Bar
Loaded Baked Potato Bar

Includes Choice of:
Caesar or Mixed Green Salad
Assorted Sodas or Lemonade and Iced Tea
\$15 Per Person

DINNER



Homestyle Favorites Option A

Chicken Noodle Soup:
Mixed Green Salad
herb Roasted Chicken
Steamed Vegetables
Rice Medley
Artisan Rolls
Chef's Choice Dessert
Assorted Sodas or Lemonade and Iced Tea
\$32 Per Person

Homestyle Favorites Option B

Chicken Noodle Soup:
Mixed Green Salad
Carved Roasted Tri-Tip
Mashed Potatoes and Gravy
Green Beans
Artisan Rolls
Chef's Choice Dessert
Assorted Sodas or Lemonade and Iced Tea
\$34 Per Person

*** Minimum of 20 Guests Required ***

Enhancements

Choose One of the Following Options:
Spanish Rice
Roasted Red Potatoes
Loaded Baked Potato bar
Loaded Macaroni and Cheese Bar
\$4 Per Option

DINNER



The BBQ

Roadhouse Chili
Mixed Green Salad
Choice of Tender BBQ Ribs or Grilled BBQ Chicken
Choice of French Fries, Roasted Red Potatoes,
Mashed Potatoes, or Sweet Potato Fries
Steamed Vegetables
Chef's Choice Dessert
Assorted Sodas or Lemonade and Iced Tea
\$33 Per Person

Enhancements

Choose One of the Following Options:
Macaroni and Cheese
Coleslaw
Baked Beans
\$2 Per Person

***Minimum of 20 Guests Required ***

RECEPTION



Taco Bar

Choice of Tortilla Soup or Mixed Green Salad
Freshly Grilled Carne Asada and Chicken
Rice and Beans
Guacamole and Chips
2 Fresh made Salsas
Assorted Complimenting Condiments
Assorted Sodas or Lemonade and Iced Tea
\$20 Per Person

Enhancements

Battered - Fried Fish
Chef's Choice Dessert
\$2 Per Person

*** Minimum of 20 Guests Required ***

RECEPTION



Appetizer Duo

Choose 2 of the Following:

Imported Cheese and Crackers, Hummus with
Fresh Fruit Tray
Spinach Quiche
Vegetable Spring Rolls
Buffalo, BBQ or Thai Chicken Wings
Chips and Salsa
Chips and Guacamole
BBQ or Sweet n Sour Meatballs Bruschetta Bites
\$18 Per Person

Appetizer Trio

Choose 3 of the Following:

Imported Cheese and Crackers, Hummus with
Toasted Pita Chip, Garden Fresh Veggie Tray Fresh
Fruit Tray
Spinach Quiche
Vegetable Spring Rolls
Buffalo, BBQ or Thai Chicken Wings
Chips and Salsa
Chips and Guacamole
BBQ or Sweet n Sour Meatballs Bruschetta Bites

Minimum of 20 Guests Required
\$24 Per Person

RECEPTION



The Italian Table

Italian Wedding Soup
Caesar Salad
Choice of Pasta:
Penne, Linguine, Angel Hair, Fettuccine or Spaghetti
Choice of 2 Sauces:
Marinara, Meat, or Alfredo
Steamed Vegetables
Toasted Garlic Bread or Artisan Rolls
Assorted Sodas or Lemonade and Iced Tea
Chef's Choice Dessert

\$26 Per Person

*** Minimum of 20 Guests Required ***

Enhancements

Choice of :
Grilled Chicken or Savory Meatballs

Choose both for \$2 more

\$4 Per Person

RECEPTION



Domestic/Imported Beers

\$6 Per Bottle

Cocktails

Margaritas, Cosmopolitans, Traditional Well Drinks

\$8 Per Glass

Wine Selections

White: Clos Du Buis Chardonnay, Meridian Pinot
Grigio

Blush: Beringer White Zinfandel

Red:

Estancia Cabernet Sauvignon

\$7 Per Glass

Private Bar Available

Bartender Fee | \$75

Bar Minimum | TBD based on # of guests

TECHNOLOGY



High Speed Internet Access

Complimentary

Audio Visual

Flip Chart with Markers

\$40

Conference Phone

\$75

LCD Projector

\$150

6ft Screen

\$40

Pull Down Screen

Complimentary



ADDITIONAL INFORMATION

General Information and Policies

Food and Beverage must be provided and served by Hotel. Menu pricing is subject to change based on market demands.

Guarantees

In order to make your event a success, please confirm your guaranteed number of guests 5 business days prior to your event or as noted on the agreement. Otherwise, the expected attendance contracted will serve as the final guarantee.

Service Charge and Tax

Applicable state sales tax and a 22% service charge will be added to all meeting room and audio visual charges. All food and beverage service is subject to sales tax and a 22% banquet gratuity fee.

Outside Food and Beverage

State and City regulation prohibit guest from bringing or serving their own food and beverage in our meeting space. We reserve the right to confiscate any food or beverage if noticed in addition to monetary penalties.

Shipping and Receiving

All packages that are shipped to the hotel are subject to a handling charge. Please speak with your event manager about pricing and questions. The hotel cannot assume responsibility for the damage or loss of merchandise sent for storage. If shipping materials to the hotel, please include guest name, company/group name, event manager, and the event date on the outside of the package.