



BISTRO

CLASSICS WITH A TWIST

FRESH START
TO YOUR DAY



EVENINGS
BEGIN HERE

BISTRO | BAR

CLASSICS WITH A TWIST

BREAKFAST



CONTINENTAL TABLE

\$12 / guest

Assorted Pastries
White and Wheat Bread
Sliced Bagels served with Butter and Cream Cheese
Diced Fresh Fruit
Freshly Brewed Starbucks Drip Coffee
Assorted Juices

HOT BREAKFAST TABLE

\$18 / guest

Scrambled Eggs
Choose (1): Bacon, Sausage or Turkey Sausage
Sliced Fruit
Breakfast Potatoes
Assorted Pastries
Sliced Bagels with Butter and Cream Cheese
White and Wheat Toast
Freshly Brewed Starbucks Drip Coffee
Chilled Skim and Low Fat Milk
Assorted Juices

ALL AMERICAN (Plated)

\$14 / guest

Scrambled Eggs
Choose (1): Bacon, Sausage or Turkey Sausage
Breakfast Potatoes
Diced Fruit Cup
Choose (1): White or Wheat Toast
Freshly Brewed Starbucks Drip Coffee
Orange Juice

BREAKFAST ENHANCEMENTS

\$4 / option

Oatmeal with Cinnamon, Bananas and Brown Sugar
Breakfast Potatoes
Assorted Kellogg's Cereals
Assorted Yogurts

BREAKFAST ENHANCEMENTS

\$6 / option

French Toast with Syrup
Pancakes with Syrup
Bacon, Egg and Cheese on a Brioche Bun
Bacon or Sausage, Egg and Cheddar Cheese on a Bagel Sandwich
Build Your Own Yogurt Parfait (Includes Yogurt, Granola and Berries)

All Breakfast Options Available till 11am



BREAKS



FRUIT & YOGURT BREAK **\$12 / guest**

Fresh Sliced Fruit Tray
Build Your Own Parfait with Yogurt, Granola and Berries
Assorted Juices
Pepsi Products and Bottled Water
Coffee and Hot Tea

GAME BREAK **\$12 / guest**

Soft Pretzels with Mustard and Cheese Sauce
Peanuts
Popcorn
Chips & Dip
Pepsi Products and Bottled Water
Add Cracker Jack for an additional \$2 / guest

BAKERY BREAK **\$10 / guest**

Freshly Baked Cookies
Freshly Baked Brownies
Ice Cold 2% Milk
Freshly Brewed Starbucks Drip Coffee
Tazo Teas
Add Chocolate and Strawberry Syrup for an additional \$2 / guest

BREAK ENHANCEMENTS **\$3 / option**

Pick 1, 2 or all 3
Assorted Candy Bars
Assorted Muffins
Assorted Individual Bags of Chips

A LA CARTE ITEMS

Freshly Brewed Starbucks Drip Coffee \$30 / gallon
Assorted Hot Tazo Teas \$30 / gallon
Assorted Bottled Juices \$4 / each
Soft Drinks \$2 / can
Bottled Water \$3 / bottle
Assorted Muffins \$24 / dozen
Assorted Danish \$24 / dozen
Assorted Bagels \$24 / dozen
Assorted Fruit Yogurt Parfait with Granola \$4 / each
Assorted Granola Bars \$2 / each
Whole Fresh Fruit \$2 / each
Fresh Sliced Fruit Tray \$5 / person
Freshly Baked Cookies/Brownies \$24 / dozen
Lemonade/Fruit Punch \$24 / gallon

LUNCH



BISTRO CHOICE LUNCH

\$18 / guest

Menus are provided to the guest in the morning and picked up two hours prior to lunch.

Choose (1):

Green Goddess Chicken BLT

Bistro Burger (with Cheese)

Buffalo Chicken Wrap

Veggie Wrap

Modern Cobb Salad

Little Gem Chicken Caesar Salad

Choose (1):

Individual Bag of Mikesell's Potato Chips

Veggies

Sliced Fresh Fruit

Served with Chef's Choice Dessert

Pepsi Products and Bottled Water

For groups of 20 or less

BISTRO MARKET LUNCH

\$20 / guest

Choice of Garden Salad or Caesar Salad

Sliced Turkey, Ham and Roast Beef Display

Chicken Salad

Potato Salad

Sliced Fruit Display

Potato Chips

Assorted Breads

Lettuce, Tomato, Onion and Pickle

Assorted Cheeses

Condiments

Pepsi Products and Bottled Water

For Groups of 15 or more

ITALIAN TABLE

\$23 / guest

Freshly Baked Rolls with Butter

Caesar Salad

Chicken Parmesan

Penne Pasta with Marinara Sauce

Chef's Choice Vegetable

Chef's Choice Dessert

Pepsi Products and Bottled Water

Add Alfredo Sauce for an additional \$1/guest

Add Lasagna for an additional \$4/guest

For Groups of 20 or more

BOXED LUNCH

\$15 / guest

Assorted Sandwiches (Turkey & Swiss; Ham & Cheddar; Roast

Beef & Cheddar and Veggie Wrap)

Individual Bags of Mikesell's Potato Chips

Pickle Spear

Fresh Whole Fruit

Freshly Baked Cookie

Pepsi Products and Bottled Water



Courtyard by Marriott®
University of Dayton

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LUNCH



PICNIC TABLE LUNCH

\$22 / guest

Choice of Garden Salad or Caesar Salad
Potato Salad
Hamburgers and Hot Dogs
Buns and Rolls
Lettuce, Tomato, Onion and Pickles
Assorted Cheeses
Ketchup, Mustard and Mayonnaise
Potato Chips
Freshly Baked Cookies
Pepsi Products and Bottled Water
Add Grilled Chicken for an additional \$3/guest
For groups of 20 or more

TACO BAR

\$20 / guest

Seasoned Ground Beef
Fajita-Style Chicken
Flour Tortillas and Hard Shells
Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes,
Sliced Black Olives, Spanish Rice, Tortilla Chips, Salsa and Sour
Cream
Cinnamon Crisps
Pepsi Products and Bottled Water
For groups of 20 or more

CHICKEN PARMESAN (Plated)

\$19 / guest

Garden Side Salad
Breaded Boneless Chicken Breast topped with Mozzarella
Cheese Blend and Marinara Sauce
Penne Pasta
Marinara Sauce
Chef's Choice Dessert
Freshly Baked Rolls and Butter
Pepsi Products and Bottled Water

DINNER



COURTYARD ITALIAN TABLE

\$30 / guest

Caesar Salad
Freshly Baked Rolls and Butter
Choice of Vegetable or Beef Lasagna
Chicken Parmesan
Served with Penne Pasta
Marinara Sauce
Alfredo Sauce
Chef's Choice Vegetable
Chef's Choice Dessert
Freshly Brewed Coffee, Hot Tea and Iced Tea

EXECUTIVE DINNER TABLE

\$35 / guest

Garden Salad
Freshly Baked Rolls and Butter
Choose (3) Entrees:
Sliced Turkey with Gravy
Roast Beef with Gravy
Herb Roasted Chicken
Fried Chicken Filets
Baked or Blackened Lemon Pepper Cod
Add Flank Steak or Salmon as an entrée option for \$7 / guest
Choose (1) Starch and (1) Vegetable from Menu Below
Chef's Choice Dessert
Freshly Brewed Coffee, Hot Tea and Iced Tea

AMERICAN DINNER TABLE

\$32 / guest

Garden Salad
Freshly Baked Rolls and Butter
Choice of (2) Entrees:
Sliced Turkey with Gravy
Roast Beef with Gravy
Herb Roasted Chicken
Fried Chicken Filets
Baked or Blackened Lemon Pepper Cod
Add Flank Steak or Salmon as an entrée option for \$7 / guest
Choose (1) Starch:
Mashed Potatoes
Roasted Red Skin Potatoes
Wild Rice
Macaroni and Cheese
Choose (1) Vegetable:
Sesame Green Beans
Roasted Broccoli
Crispy Brussel Sprouts
California Medley
Balsamic Glazed Sugar Snap Peas
Chef's Choice Dessert
Freshly Brewed Coffee, Hot Tea and Iced Tea

Minimum of 20 guests or more for these options

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DINNER



DUET PLATE

\$30 / guest

Garden Salad
Freshly Baked Rolls with Butter
Choose (2) Entrees:
Sliced Turkey with Gravy
Roast Beef with Gravy
Herb Roasted Chicken
Fried Chicken
Baked or Blackened Lemon Pepper Cod
Add Flank Steak or Salmon as an entrée option for \$7 / guest
Choose (1) Starch and (1) Vegetable from Menu Below
Chef's Choice Dessert
Freshly Brewed Coffee, Hot Tea and Iced Tea

AMERICAN DINNER PLATE

\$26 / guest

Garden Salad
Freshly Baked Rolls and Butter
Choose (1) Entree:
Sliced Turkey with Gravy
Roast Beef with Gravy
Herb Roasted Chicken
Fried Chicken Filets
Baked or Blackened Lemon Pepper Cod
Add Flank Steak or Salmon as an entrée option for \$7 / guest
Choose (1) Starch:
Mashed Potatoes
Roasted Red Skin Potatoes
Wild Rice
Macaroni and Cheese
Choose (1) Vegetable:
Sesame Green Beans
Roasted Broccoli
Crispy Brussel Sprouts
California Medley
Balsamic Glazed Sugar Snap Peas
Chef's Choice Dessert
Freshly Brewed Coffee, Hot Tea and Iced Tea

RECEPTION



HOT APPETIZERS

Priced per 50 pieces

Chicken Fingers \$125

Served with Barbeque and Honey Mustard Sauces

Chicken Wings \$125

Choose up to (2):

Buffalo

Hot

Mild

Hot Honey Garlic

Served with Celery

Choose (1):

Ranch

Bleu Cheese

Margherita Flatbread \$125

Boursin Stuffed Mushrooms \$150

Meatballs \$125

Choose (1):

Barbeque

Swedish

Marinara Sauce

COLD APPETIZERS

Priced per 50 pieces

Tomato Basil Bruschetta \$100

Jumbo Shrimp Cocktail \$175

DISPLAYS

Serves 25 guests

International Cheese Board \$150

Domestic Cheese Board \$100

Sliced Fresh Fruit Display with Dip \$100

Fresh Vegetable Display with Dip \$100

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Property Name

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RECEPTION



DOMESTIC BEER SELECTIONS

\$6 / each

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

PREMIUM DOMESTIC AND IMPORTED BEER SELECTIONS

\$7 / each

Samuel Adams Boston Lager
Samuel Adams Seasonal
Blue Moon Belgian White
Sierra Nevada Pale Ale
Corona Extra
Guinness
Heineken
Stella Artois

WINES BY THE GLASS

\$9-13/ glass

Beringer White Zinfandel
Meridian Pinot Grigio
Brancott Sauvignon Blanc
Tom Gore Chardonnay
Estancia Pinot Noir
Clos du Bois Merlot
Estancia Cabernet
Clean Slate Riesling
Alamos Malbec
19 Crimes Red

HOST BAR

All charges are billed to the master account
Bartender is provided
\$100 Bartender fee if sales do not achieve \$250

CASH BAR

All beverages are paid for individually, cash only
Bartender is provided
\$100 Bartender fee if sales do not achieve \$250

HONOR BAR

Selection of three domestic beers and three premium and import beers along with bottled wine will be set up in event room
All charges are billed to the master account based on consumption at the end of the event
No bartender is provided
This is available for groups of 30 or less

All opened wine will be charged by the bottle.

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TECHNOLOGY

COMPLIMENTARY EQUIPMENT

Projection Screen
A/V Cart
Easel
Extension Cord
Power Strip
55" Television

AUDIO-VISUAL EQUIPMENT

DVD Player **\$50 / day**
LCD Projector **\$200 / day**
Flipchart with Markers **\$35 / each**
Internet Hub **\$55 / day**
Wireless Microphone **\$65 / day**
Wired Microphone **\$45 / day**
Speaker Phone **\$30 / day**

ADDITIONAL INFORMATION

We're at your service to customize menus and accommodate any special requests. All food and beverage must be provided and served by Hotel.

Current state sales tax and 22% service charge will be applied to all prices (unless a tax exempt form is presented to Hotel).

A minimum of 20 guests is required for all Tables.

Final menu and guaranteed head count is due to Sales (7) days prior to event. Final head count and payment is due to Sales (3) business days prior to event. If no guarantee is received, the Hotel will charge for the expected number of guests. A signed Banquet Event Order and Banquet Check is required at least (3) days prior to event.

The Hotel does not assume responsibility for damage or loss of any merchandise. The patron assumes full responsibility for any damages to the Hotel property caused by the patron, their guests or their agents, including any loss of business caused by damage or disturbance.

Hotel reserve the right to inspect and control any event being held on the premises. All Federal, State and Local Laws are strictly adhered to. Due to Board of Health regulations, perishable items may not leave the premise after your event.

The attendance you anticipate and the setup of your event requires are the primary factors in your room assignment. Revisions in these requirements may necessitate a reassignment.

Hotel is eager to assist with set up, event décor and preferred vendors to enhance your experience. Please consult Sales to discuss further.