

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



Assorted Pastries

hot breakfast table blueberry and chocolate muffins sliced bagels, plain, sesame butter and cream cheese preserves.

Enhancements: freshly baked hot cinnamon buns butter croissants or sour cream coffee cake fruit yogurt cereals with cold milk oatmeal with brown sugar, raisins and milk.

Kellogg Fresh Start

seasonal fresh fruit bananas Kellogg Cereals. Enhancements | \$ Starbucks coffee seasonal fresh fruits breakfast potatoes.

Enhancements: Sliced Seasonal Melons and Berries.

Hearty start

scrambled eggs breakfast potatoes sausage and bacon.

Enhancement: egg, sausage and cheddar muffin sandwich

Waffle Station

Chocolate Chips Blueberries
Strawberries

Whipped Cream

Nutella Warm Maple Syrup Whipped Butter.

BREAKS



Am Break

whole fruits bottled water and soft drinks coffee and tea service.

Enhancements: muffins or coffee cake cookies fruit yogurt orange and apple juice iced teas Starbucks coffee.

Enhancements: high energy cereal bars roasted nuts, individual packets

PM Break

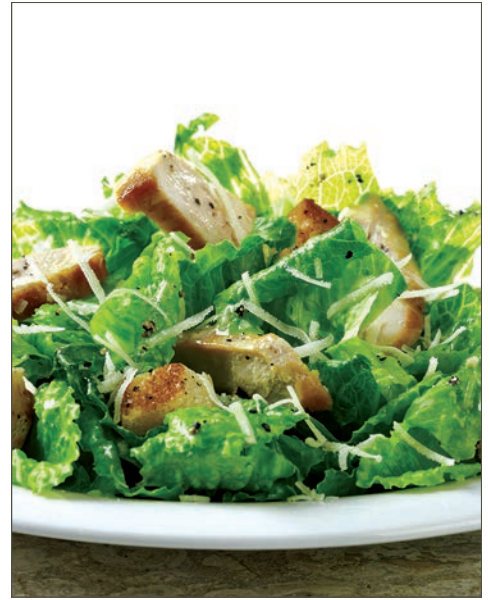
Whole fruits bottled water and soft drinks Coffee and tea service.

Enhancements: brownies cookies bags of potato and pita chips m&m's or candy bars iced teas Starbucks coffee

Enhancements: roasted nuts, individual packets

Enhancements: energy drinks

LUNCH



Deli Lunch

Cole slaw potato chips mixed green salad, country ham roasted turkey breast roast beef genoa salami swiss american provolone tomatoes, lettuce, onions and pickles condiments assorted artisan breads and rolls assorted cookies assorted pepsi soft drinks

Soup and Salad

Choice of Salad- Tossed Green or Traditional Caesar Salad.

Enhancement: Walnut Arugla and Strawberries with Balsamic Vinegar Reduction.

Artisan Style Pizza

Plain, Meatlover, Pepperoni and Buffalo Chicken.

Pasta

Penne with vodka or marinara sauce.

Enhancement: Gluten free or whole wheat.

Enhancement: Chicken or Meatballs.



ADDITIONAL INFORMATION

Considerations

General Information and Policies:

Food and beverage must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is subject to change.

Guarantees

In order to make your meeting a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received.

Service Charge and Tax

All food and beverage prices are subject to a 20% service charge and 6.875% State Sales Tax.

Shipping

If shipping materials to the hotel, please include the company/group name, event manager and date of meeting on the outside of the package. The hotel can not assume responsibility for the damage or loss of merchandise sent for storage.