

Little Rock Downtown





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

Assorted Breakfast Pastries and Muffins
Assorted Bagels w/ Butter and Jams
Whole Fruits
Yogurt with Fresh Berries & Granola
Apple and Orange Juice
Freshly Brewed Starbucks Coffee & Herbal Tea
\$16.00 per guest

Good Morning Little Rock

Assorted Breakfast Pastries and Muffins
Assorted Bagels w/ Butter and Jams
Whole Fruits
Yogurt with Fresh Berries & Granola
Scrambled Eggs, Sausage, and
Seasoned Breakfast Potatoes
Apple and Orange Juice
Freshly Brewed Starbucks Coffee & Herbal Tea
*Add Applewood Smoked Bacon for \$3.00/person
\$19.00 per guest

BREAKFAST



Oatmeal Bar Enhancement

Steel Cut Oatmeal
Raisins, Brown Sugar, Craisins, and Walnuts
\$4.00 per guest

Biscuits and Gravy Enhancement

Freshly Baked Biscuits
Homemade Country Gravy w/ Ground Sausage
\$5.00 per guest

Breakfast Sandwich Enhancement

Choose One:
Sausage, Egg and Cheese on English Muffin
Bacon, Egg and Cheese on English Muffin
\$6.00 per guest

LUNCH



Soup and Salad Buffet

Chef's Soup of the Day
Pasta Salad and Creamy Potato Salad
Green leaf Lettuce and Fresh Arugula

Toppings Include:

Crumbled Bacon, Grape Tomatoes, Cucumber,
Diced Red Onion, Diced Boiled Egg, Shredded
Cheddar Jack Cheese
Sliced Grilled Chicken Breast
Ranch and Lemon Vinaigrette

Fresh Baked Cookies
Freshly Brewed Ice Tea

\$15.00 per guest

Bistro Choice

Allow your guests to build their own menu
The following menu will be provided to attendees
the morning of the event and collected no later
than 10:00 AM

Choice of Side and Dessert

Choice of:

- Ham and Swiss
- Roast Turkey BLT
- The Rock Club
- Cheddar French Dip
- Half Sandwich and Soup
- Half Salad and soup

Served with Freshly Brewed Ice Tea

**Only Available for groups of 12 or less

\$15.00 per guest

LUNCH



Deli Board

Smoked Turkey, Country Smoked Ham,
Roast Beef
Selection of Sliced Cheeses
Green Leaf Lettuce, Tomatoes
Mayonnaise, Yellow, and Dijon Mustard
Assorted Breads
Chips and Coleslaw
Choice of Freshly Baked Cookies
or Assorted Dessert Bars
Served with Freshly Brewed Iced Tea
\$18.00 per guest

Soup, Salad & Assorted Sandwiches

Garden Salad with Assorted Toppings
Chef's Soup of the Day

Choose 3 Sandwiches from Selection Below:

- Smoked Turkey Breast & Gruyere Cheese
- Country Smoked Ham & Cheddar
- Roast Beef & Cheddar Cheese
- Grilled Chicken Caesar Wrap
- Chicken Walnut Salad on Fresh Croissant

Chips and Coleslaw
Choice of Freshly Baked Cookies
or Assorted Dessert Bars
Served with Freshly Brewed Iced Tea
\$22.00 per guest

LUNCH



Southern Style BBQ

Smokey, Sweet, and Spicy Pulled Pork
Brown Sugar Baked Beans
Coleslaw
Creamy Potato Salad
Cookies and Assorted Dessert Bars
Freshly Brewed Iced Tea

*Requires Minimum of 15 People

\$25.00 per guest

Taste of Italy

Caesar Salad with Parmesan and Croutons
Freshly Baked Garlic Bread
Seasoned Chicken Breast Layered on top of Pasta
with Italian Marinara Sauce and Mozzarella Cheese
Cookies and Assorted Dessert Bars
Freshly Brewed Iced Tea

*Requires Minimum of 15 People

\$26.00 per guest

DINNER



BUILD YOUR OWN BUFFET

Two Entree Buffet - \$26.00 per guest
Three Entree Buffet - \$29.00 per guest

All Buffets Include Choice of Starter, Starch,
Vegetable, and Dessert
Served with Fresh Rolls and Butter
Freshly Brewed Ice Tea

Requires minimum of 20 people

Choice of Starter and Dessert

- Caesar Salad with Romaine Lettuce, Parmesan Cheese, and Croutons
- House Garden Salad w/ Lettuce, Tomatoes, Cucumbers, and Carrots with Two Dressings
- Italian Pasta Salad
- Lemon Bar with Fresh Seasonal Berries
- Chocolate Cake
- Assorted Mini Cheesecakes

Choice of Entree

- Roasted Herb Chicken
- Vegetable Baked Pasta with Fresh Pesto or Marinara
- Roasted Beef Brisket with Au Jus
- Pomodoro Meatballs with Fresh Ricotta
- Chicken Pot Pie

Choice of Vegetable and Starch

- Southern Style Green Beans
- Steamed Broccolini
- Crispy Lemon Brussels Sprouts
- Rice Pilaf
- Potatoes Au Gratin
- Cheddar Mashed Potatoes

BREAKS



Got Milk?

Fresh Bake Assorted Cookies
Assorted Dessert Bars
Ice Cold Milk (2% and Skim)
\$9.00 per guest

Pretzel Bar

Belgian Pretzel Logs
Assortment of Dips Including:
Beer Cheese Dip, Spicy Mustard, and Cinnamon
Cream Cheese
Served with Fresh Lemonade
\$12.00 per guest

Healthy Heart

Assorted Whole Fruit
Trail Mix
Assorted Yogurt with Fresh Berries and Granola
Nutri-Grain Snack Bars
Served with Bottled Water
\$12.00 per guest

BREAKS



Sweet & Salty

Freshly Baked Assorted Cookies
Assorted Candy Bars
Popcorn
Assorted Potato Chips
Served with Bottled Water
\$13.00 per guest

Mediterranean Mix

Vegetable Crudite with Buttermilk Ranch Dressing
Assorted Flavored Hummus with Pita Chips
Served with Bottled Water
\$17.00 per guest

BUILD YOUR OWN BREAK

Freshly Baked Assorted Muffins
\$30.00 per dozen
Freshly Baked Assorted Pastries
\$30.00 per dozen
Freshly Baked Assorted Scones
\$35.00 per dozen
Freshly Baked Assorted Cookies
\$24.00 per dozen
Caramel Drizzle Brownies
\$30.00 per dozen

BUILD YOUR OWN BREAK

Whole Fresh Fruit
\$20.00 per dozen
Kettle Cooked Potato Chips or Popcorn
\$2.50 per bag
Chex Mix or Cracker Jacks
\$2.50 per bag
Assorted Candy Bars
\$2.50 per bag

RECEPTION



Reception Displays

Fresh Seasonal Fruit Tray with Yogurt Dip
 \$55.00 per tray

Vegetable Crudite Tray
 - with Flavored Hummus
 - with Ranch Dip
 - with French Onion Dip
 \$65.00 per tray

Caprese Salad Skewers w/ Balsamic Glaze
 \$75.00 per tray

Reception Displays

Pork Pot Stickers with Ginger Soy Sauce
 \$75.00 per tray

BBQ or Pomodoro Meatballs
 \$85.00 per tray

Meat and Cheese Board
 Assorted Cheeses and Deli Meats w/ Variety of
 Crackers
 \$85.00 per board

Trays Serves 20-25 Guests

Beverages

Starbucks Regular or Decaf Coffee
 \$55.00 per gallon
 All-Day Beverage Service (max. 8 hours)
 \$9.00 per guest
 Half-Day Beverage Service (max. 4 hours)
 \$7.00 per guest
 Soda
 \$2.50 Each
 Bottled Water
 \$2.50 Each

Beverages

Assorted Hot Teas
 \$35.00 per gallon
 Juice
 \$15.00 per Carafe
 Ice Tea
 \$35.00 per gallon
 Lemonade
 \$35.00 per gallon
 Skim and 2% Milk
 \$15.00 per Carafe



ADDITIONAL INFORMATION

Payments, Deposits, and Cancellations

A credit card authorization form, along with signed contract must be on file for all groups to be considered definite. Any group paying by advance deposit must have their final payment of the estimated price paid within (14) fourteen days of the event. Personal checks are only accepted two weeks prior to the event. Only credit card and/or cash is accepted within two weeks of the event. Cancellations must be received in writing and will be subject to a cancellation fee as outlined in your contract.

Food and Beverage

Due to liability and legal restrictions, The Courtyard by Marriott Downtown is the only licensed authority permitted to sell and serve food and alcoholic beverages on our property. As such, no outside food or beverages are permitted. The hotel reserves the right to charge for any food and beverages supplied in violation of this policy. The hotel is also obligated to adhere to all Local, State, and Federal regulations related to the service of food and beverages. No food or alcoholic beverages can be removed from the premise. All food, beverage, and ancillary items are subject to a taxable 22% service charge and applicable state sales tax.

Guarantees

It is the sole responsibility of the client to advise the final guarantee to the Catering Manager, by 11:00 am CST five (5) business days prior to the function. The final guarantee may not be reduced however you can increase the guarantee based on availability. The hotel will prepared five (5) percent over the guaranteed number. If no guarantee is provided, the expected number of attendees on your contract or event order will serve as the guarantee for the function and you will be charged accordingly.