

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD® CHAPEL HILL
100 Marriott Way | Chapel Hill, NC 27517
919.883.0700 | [Marriott.com/RDUCH](https://www.marriott.com/RDUCH)



BREAKFAST

12 SIMPLY CONTINENTAL

fresh seasonal fruit, assortment of breakfast breads, muffins, and pastries, jellies and butter, coffee, orange and apple juice, and water

Continental breakfast available for 10+ people.

Buffet breakfast available for 20+ people.

Less than 10, check out our Bistro menu.

17 DELUXE CONTINENTAL

fresh seasonal fruit and yogurt, assortment of breakfast breads, muffins, and pastries paired with jellies and butter, assortment of bagels and cream cheese, hard boiled eggs, cold cereals and milk, coffee, orange and apple juice, and water

3 STARBUCKS UPGRADE

upgrade to our freshly brewed starbucks coffee for any breakfast meal package to enhance your guests meeting experience

20 CAROLINA BREAKFAST

fluffy scrambled eggs, biscuits with sausage gravy, crisp hickory smoked bacon or sausage patties, breakfast potatoes or grits, fresh seasonal fruit, yogurt, assortment of breakfast breads, pastries paired with jellies and butter, coffee, orange and apple juice, and water



BREAKFAST FOR THE SMALLER CROWD

14 BISTRO CHOICE BREAKFAST 1-19 PEOPLE

Comes with choice of entrée and choice of beverage: bottled water, orange juice, or grande Starbucks coffee of the day.

ENTRÉE SELECTIONS:

CLASSIC FRUIT + YOGURT BOWL

greek yogurt, fresh berries, granola + honey with toasted banana bread

AVOCADO TOAST

evoo + lemon + flaky sea salt on multigrain toast with pickled red onions, roasted tomatoes, hard-cooked egg + lemon-dressed arugula

CLASSIC OATMEAL

classic with banana + candied nuts

BISTRO BREAKFAST SANDWICH

cage-free scrambled eggs, applewood-smoked bacon, aged white cheddar, arugula + avocado mash on a brioche roll

BALANCED BREAKFAST SANDWICH

scrambled cage-free egg whites, turkey breast with arugula, roasted green chile + cheddar on english muffin

BREAKFAST BURRITO

cage-free scrambled eggs, applewood-smoked bacon, caramelized onions, breakfast potatoes, cheddar in a tortilla with tomato salsa + avocado mash

LEMON BLUEBERRY RICOTTA PANCAKES

topped with blueberry reduction + whipped ricotta, vermont maple syrup

BANANA BREAD FRENCH TOAST

dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh bananas, whipped ricotta + candied walnuts, vermont maple syrup

A GOOD BREAKFAST INSPIRES A GREAT MORNING



AM / PM BREAKS

8 CONTINUOUS BEVERAGE STATION
freshly brewed starbucks coffee, hot water with tazo tea, assortment of pepsi sodas, and water; replenished throughout the duration of the event (8 hour max)

10 SUNRISE PACKAGE
freshly brewed starbucks coffee, orange and apple juice, basket of whole fruit, nutri-grain bars, and trail mix

10 SWEET & SALTY BASKET
chef's choice of assortment of grab and go snacks such as chips, candy, nuts, and granola bars
UPGRADE WITH PEPSI'S - add \$3

13 HEALTHY MUNCHIES
mini pretzels, stacey's pita chips, carrots and celery sticks with hummus and ranch dressing. pure leaf teas and bottled water
UPGRADE WITH NAKED JUICES - add \$5

A LA CARTE

assorted pepsi's	\$3.00 each
bottled water	\$3.00 each
infused water	\$20 per gallon
iced tea	\$20 per gallon
lemonade	\$20 per gallon
starbucks coffee	\$30 per gallon
chips	\$3 each
whole fruit: bananas/apples	\$5 per person
granola bars	\$2 each
bacon (2pcs)	\$4 per person
sausage (2pcs)	\$4 per person
pancakes (2pcs)	\$3 per person
assorted cereal & milk	\$3 per person
individual yogurt	\$2 each
bagels & cream cheese	\$25 per dozen
muffins platter	\$25 per dozen
omelet station	\$5 per person
station attendant fee	\$30 per hour



LUNCH

18 EXECUTIVE DELI PLATTER

seasonal greens salad with assorted toppings and assorted dressings, potato salad, assorted breads and rolls, platter of sliced roast beef, turkey, and ham, white cheddar, american cheese, and swiss cheese, lettuce, tomatoes, and onions, fresh baked cookies, iced tea and water

18 IT'S A WRAP

seasonal greens salad with assorted toppings and assorted dressings, variety of turkey club, grilled veggies, and chicken caesar in assorted tortilla wraps with potato salad and fresh baked cookies, iced tea and water

20 BURGER STATION

angus beef burgers and bbq chicken breasts, served with corn on the cob, french fries or sweet potato waffle fries, sautéed baby carrots and broccoli, seasonal greens salad with assorted toppings and assorted dressings, fresh baked cookies, iced tea and water

20 SOUTH OF THE BORDER

spanish pasta salad, flour tortillas, black beans, spanish rice, chicken and beef fajitas with salsa, guacamole, sour cream, tomatoes, and shredded cheese, chicken tortilla soup, seasonal greens salad with assorted toppings and assorted dressings and fresh baked cookies, iced tea and water

2 ADD-ON SOUP

Add soup to any lunch meal package. Choice of chicken noodle, chicken tortilla, tomato or minestrone.

1 DESSERT UPGRADE

Upgrade your dessert selection to Brownies or Lemon Bars.

ADDITIONAL LUNCH OPTIONS

Make sure to take a look at our dinner menu for additional lunch options. We can utilize that menu for lunch as well!

Lunch buffets are for 20+ people. Please see the next page for options for parties less than 20.

A MIDDAY REFRESH

FOR THE SMALLER CROWDS

1-19 people

16 BISTRO CHOICE BOXED LUNCH

Choice of salad/sandwich, comes with piece of fruit, chips, cookie, and bottled water.

Modern Cobb Salad: little gems, grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, pickled red onions, gorgonzola and green goddess ranch

Little Gems Caesar Salad with Grilled Chicken: parmesan, olive oil toasted croutons, creamy caesar

Green Goddess Chicken BLT: applewood-smoked bacon, avocado mash, lettuce, pickled red onions, tomato, and green goddess ranch, stacked between toasted artisan bread

Three-Cheese Grilled Cheese: white cheddar, gruyere and parmesan on artisan bread

Ham & Cheddar: artisan bread, black forest ham, white cheddar, pickled onions, little gem lettuce, tomatoes, and mayo

Turkey Club: artisan bread, turkey, bacon, little gem lettuce, tomatoes, and ranch

Chicken Caesar Wrap: diced chicken, caesar dressing, parmesan cheese, and roasted peppers

Roast Beef Melt: artisan bread, roast beef, melted american cheese, lettuce, tomatoes, and aioli

Tuna Salad Sandwich: multi-grain bread, tuna salad with mayo, celery, and onion

Egg Salad Sandwich: multi-grain bread, egg salad with mayo and avocado mash

Veggie Sandwich: zucchini, squash, mushrooms, onions, and garlic on artisan bread



PRE-ORDER LUNCH

Give your guests the choice of lunch. The sales team will help create a pre-order menu based off of our Bistro Menu. The team will provide the menu to your meeting attendees each morning of your meeting, with choices due by 9:30am. Then our Bistro team will deliver your lunch according to your scheduled time. Pricing is based on items added to the menu and will be pre-determined with your sales manager at the time of contract.



LUNCH & DINNER

20 BONELESS HERB CHICKEN

chicken with choice of sauce: lemon butter, piccata, bbq, or marsala; mashed potatoes, mixed vegetables, and rolls, tomato soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

22 ITALIAN BUFFET

chicken piccata, vegetarian or meat lasagna, garlic bread, zucchini and squash medley, minestrone soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

22 BAKED CHICKEN PARMESAN

baked chicken parmesan, rigatoni pasta with marinara sauce, mixed vegetables, and rolls, chicken noodle soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

Dinner buffets are for 20+ people. Please see the next page for options for parties less than 20.

22 TASTE OF CAROLINA BARBEQUE

pulled pork barbeque and rolls, southern fried chicken, gourmet macaroni and cheese, potato salad, cole slaw, hush puppies, chicken noodle soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

24 LEMON PEPPER TILAPIA

tilapia with choice of sauce: white wine or lemon caper sauce; baked potato bar with sour cream, chives and butter, steamed broccoli, and rolls, tomato soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

25 PAN SEARED SALMON

salmon with choice of sauce: white wine, lemon caper, honey teriyaki, or au poivre; baked potato bar with sour cream, chives and butter, green beans, rolls, minestrone soup, seasonal greens salad with assorted toppings and assorted dressings, chef's select dessert, iced tea and water

A MEAL BRINGS PEOPLE TOGETHER



FOR THE SMALLER DINNER CROWDS

1-19 people

BISTRO CHOICE DINNER

*Includes choice of entrée and choice of bottled water or iced tea and dark chocolate + sea salt cookie

BITES + BOARDS 17

CRISPY BRUSSELS SPROUTS fried brussels sprouts, parmesan + lemon, with garlic aioli

PESTO PROSCIUTTO FLATBREAD pesto, roasted tomatoes, ricotta + prosciutto

MARGHERITA FLATBREAD roasted tomatoes, basil + cheese

GRILLED CHICKEN + BACON QUESADILLA tomato salsa, avocado mash

CLASSIC CHICKEN WINGS traditional or hot honey garlic

GREENS + GRAINS 18

LITTLE GEMS CAESAR SALAD WITH GRILLED CHICKEN parmesan, olive oil toasted croutons, creamy caesar

MODERN COBB SALAD little gems, grilled chicken, applewood-smoke bacon, hard-cooked egg, grape tomatoes, pickled red onions, gorgonzola + green goddess ranch

MEDITERRANEAN GRAIN BOWL grilled chicken, roasted broccolini, lemon-dressed arugula, goat cheese, tomatoes + almonds over quinoa + brown rice

BISTRO CLASSICS 20

THE BISTRO BURGER gruyere, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad

GREEN GODDESS CHICKEN BLT applewood-smoked bacon, avocado mash, lettuce, pickled red onions, tomato + green goddess ranch, stacked between toasted artisan bread, with french fries or arugula salad

THREE-CHEESE GRILLED CHEESE + TOMATO SOUP white cheddar, gruyere + parmesan on artisan bread, classic tomato soup

INDIVIDUAL CHICKEN POT PIE roasted chicken, vegetables + herbs, topped with flaky pie crust

VEGETABLE BAKED PASTA roasted peppers, broccolini + tomatoes, baked with pesto cream sauce, parmesan

ROASTED HERB CHICKEN BREAST broccolini + lemon-dressed arugula



APPETIZERS

- 15 ZESTY DIPS & SPREADS**
guacamole, spinach dip and salsa, served with tortilla chips, pita bread, and crackers
- 25 HAPPY HOUR**
cheese display
fresh vegetable crudité
pesto prosciutto flatbread
pineapple meatballs
assorted chicken wings
crispy brussel sprouts with aioli

- 29 NETWORKING**
sliced seasonal fresh fruit display
cheese display
fresh vegetable crudité
petite crab cakes with remoulade
assorted quesadillas
hummus and pita bread

- 45 TIME FOR A PARTY!**
cheese display
fresh vegetable crudité
zesty dips and spreads
assorted quesadillas
petite crab cakes with remoulade
fried chicken bites
vegetable spring rolls
chef's select dessert tray

**Price is per person per 2 hours of service.

APPETIZERS

*Price is per 50 pieces.

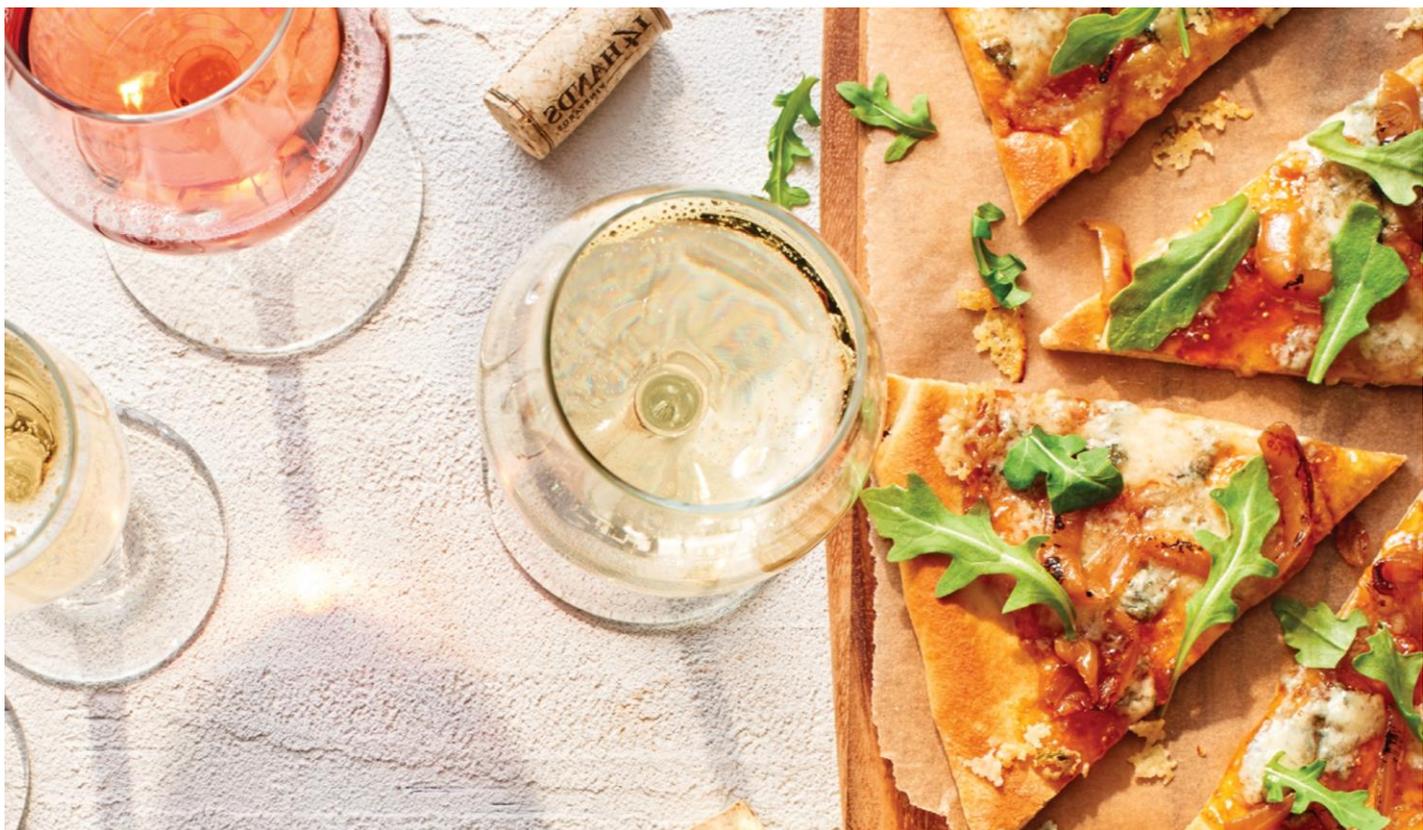


COLD

- 50 MIXED NUTS (34 oz)
- 85 DEVILLED EGGS
- 100 ASSORTED WRAPS
- 105 PROSCIUTTO WRAPPED MELON
- 115 CHEESE TRAY
- 115 FRESH VEGETABLE CRUDITES
- 125 SEASONAL FRESH FRUIT DISPLAY

HOT

- 80 CRISPY BRUSSEL SPROUTS WITH AIOLI
- 100 VEGETABLE SPRING ROLLS
- 105 PINEAPPLE MEATBALLS
- 105 MOZZARELLA CHEESE STICKS
- 105 ASSORTED CHICKEN WINGS
- 110 CHICKEN CASHEW THAI SPRING ROLLS
- 110 FRIED CHICKEN BITES
- 135 PETITE CRAB CAKES WITH REMOULADE
- 135 PESTO PROSCIUTTO FLATBREAD
- 145 BEEF HIBACHI SKEWER
- 145 BACON WRAPPED SCALLOPS



DRINKS

- 6 DOMESTIC BEER per bottle
- 6 CRAFT/IMPORT BEER per bottle
- 7 HOUSE WINE per glass
- 9 SUPERIOR WINE per glass
- SPIRITS Pricing based upon drink selection chosen. Choice of house or superior spirits.
- 15 SPARKLING CIDER per bottle
- 24 HOUSE SPARKLING WINE per bottle
- 5 SPARKLING WINE TOAST per glass
- 45 SPARKLING WINE PUNCH per gallon
- 30 HOUSE WINE per bottle

Bars can be setup in multiple ways from cash bar to hosted bar. Hosted bars will included your selection of spirits along with assorted soft drinks and bottled waters.

Wine by the glass is based on a 6oz pour.

- 30 BARTENDER FEE
Per bartender per hour. Bartenders are required for all bar setups. One bartender per 50 people.
- 55 CHAMPAGNE per bottle
- 12 CHAMPAGNE per glass

SIP, SAVOR AND TOAST THE DAY



10 **BLACK CHERRY OLD-FASHIONED**
maker's mark bourbon, demerara sugar, cherry bitters

9 **SOUTHSIDE**
tanqueray gin, lime, sugar, mint

10 **WHISKEY BUCK**
bulleit rye, lemon, ginger beer, angostura bitters

12 **FRENCH 77**
st-germain elderflower liqueur, bombay sapphire gin
lemon, prosecco

10 **COCONUT COLLINS**
absolut vodka, lemon, coconut water

11 **FRESH MARGARITA**
patron silver tequila, lime, cane sugar

REGIONAL CRAFT
ipa, lager, pale ale, wheat

ALWAYS AVAILABLE BEER
corona extra, heineken, stella artois, samuel adams
boston lager

budweiser, bud light, michelob ultra, miller lite

WINE SELECTION

SPARKLING / BLUSH:

mionetto prosecco d.o.c. brut nv, italy
a by acacia rose, usa

WHITE:

brancott sauvignon blanc, new zealand
clean slate riesling, germany
tom gore chardonnay, usa
tommasi "le rosse" pinot grigio, italy
chateau st. jean chardonnay, usa

RED:

alamos malbec, argentina
clos du bois merlot, usa
estancia cabernet sauvignon, usa
estancia pinot noir, usa
19 crimes red blend, australia
crossbarn by paul hobbs pinot noir, usa
decoy by duckhorn, usa
robert mondavi winery merlot, usa
franciscan cabernet sauvignon, usa



DESSERT

Pricing is per item

- 3 VANILLA OR CHOCOLATE CHIP COOKIE
- 4 LEMON BARS
- 4 CANNOLI
- 4 CHURROS
- 4 BAKLAVA WITH CARAMEL SAUCE
- 4 BROWNIES
- 8 OLD-FASHIONED CARROT CAKE
cream cheese frosting + candied walnuts with
whipped ricotta
- 25 COOKIE TRAY per dozen
- 65 PEACH COBBLER serves 20
- 125 ASSORTED MINI CHEESECAKES
platter of 50 pieces
- 125 ASSORTED DESSERT TRAY
platter of 50 pieces
assortment of lemon bars, mini
cheesecakes, and brownies



ALTERNATIVE OPTIONS

Vegetarian, Vegan, and Gluten Free options available. Please get with your meeting planner with any additional questions. A few examples are below:

Pasta with Marinara Sauce with toss salad

Black Bean Burger with sautéed mixed vegetables

Pasta with grilled vegetables and white wine sauce

Modern Cobb Salad (modified with no meat) & Tomato Soup

Mediterranean Grain Bowl (without chicken)

Little Gems Caesar Salad

Three-Cheese Grilled Cheese + Tomato Soup

Vegetable Baked Pasta with toss salad

Margherita Flatbread

**Pastas can be gluten free



MEETING SPACE

AUDIO VISUAL MENU

OLD WELL / BELL TOWER ROOM

Our largest meeting space, Old Well/Bell Tower is as versatile as it is spacious. This 1,150 square foot room can also be divided into two smaller meeting spaces if desired.

Features:

- Built in projector and screen, and also comes equipped with a wall-mounted whiteboard.
- Private catering and buffets can be set inside of the room.

Use of the meeting space includes complimentary use of our built-in **LCD projector and screen** in each room, whiteboard, one power strip, and HDMI or VGA connection.

- 15 **ADDITIONAL POWERSTRIPS**
- 25 **AV PACKAGE** includes power strip, extension cord and table
- 25 **FULL STANDING PODIUM**
- 25 **LAPTOP SPEAKERS**
- 40 **FLIPCHART WITH MARKERS**
- 75 **WIRED / WIRELESS MICROPHONE WITH SMALL SPEAKER**
- 75 **SPEAKERPHONE**

Additional fees may apply for long distance phone calls.

MEETING SPACE

CAROLINA ROOM

The most private meeting room on the property, our Carolina Room sits on its own wing of the building. This space, 693 square feet, can t medium sized groups with ease and can be set up a variety of ways.

Features:

- Built in projector and screen, and also comes equipped with a wall-mounted whiteboard.
- The pre-function area outside is a perfect place for a buffet or a registration table.



EXECUTIVE BOARDROOM

Perfect for meetings with up to 10 attendees, our Executive Boardroom is designed with the modern amenities de-sired by today's business traveler.

Features:

- Seamlessly connect your computer to our 65 inch television to broadcast your presentation.
- Power and A/V capabilities provided through boardroom table to easily charge and broadcast electronic devices.



	DIM. (L X W)	AREA(FT ²)	HEIGHT	BANQ.	THTR.	CONF.	REC.	CLASS	U-SHAPE	H SQ.
OLD WELL / BELL TOWER	50' x 23'	1,150	10'	72	80	30	80	54	30	36
OLD WELL	25' x 23'	575	10'	32	40	15	40	24	15	21
BELL TOWER	25' x 23'	575	10'	32	40	15	40	24	15	21
CAROLINA ROOM	32' x 22'	693	10'	48	45	20	45	30	20	26
EXECUTIVE BOARDROOM	16' x 20'	320	10'	xx	12	12	xx	xx	10	12
MEETING SPACE ADJACENT TO HOTEL (FRIDAY CENTER)	0' x 0'	25,000	0'	500	600	500	600	500	xx	xx



ADDITIONAL INFORMATION

SERVICE CHARGE & TAX: All charges including meeting room rental, food/beverage, and audio visual are subject to a 22% service charge and 7.5% sales tax. Subject to change at any time and without notice.

MINIMUM ATTENDEES: All buffet selections must require a minimum of 20 guests.

ALCOHOL POLICY: The Courtyard Chapel Hill offers all alcoholic beverages pursuant with the laws of the State of North Carolina. All alcoholic beverages must be provided by the hotel.

MENU SELECTIONS: Our menus are offered as a standard. Custom menus may be submitted for pricing and availability.

DIETARY NEEDS: Vegetarian, gluten free, and vegan options available upon request.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Additional nutritional information is available upon request.

Before placing your order, please inform your meeting planner if a person in your party has a food allergy.