Courtyard Crystal City/Reagan National Airport 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





Continental Breakfast Club

Blueberry and Seasonal Muffins
Plain Sliced Bagels - {served with Butter, Cream
Cheese and Preserves}
Hard Boiled Eggs
Individual Yogurt
Seasonal Fresh Whole Fruit
Chilled Orange and Apple Juice
Freshly Brewed Coffee
Assorted Tazo® Tea Selection

Breakfast by The Bistro

Fresh Scrambled Eggs with choice of Bacon or Sausage
Home Fried Breakfast Potatoes Blueberry and Seasonal Muffins
Variety of Sliced Bagels - {served with Butter, Cream Cheese and Preserves}
Seasonal Fresh Whole Fruit
Cheerios & Granola served with Milk
Oatmeal served with sides of Raisins, Walnuts and Brown Sugar
Chilled Orange and Apple Juice
Freshly Brewed Coffee
Assorted Tazo® Tea Selection
28

BREAKS





Healthy Break

Fresh Carrots and Celery - {served with Hummus and Ranch Dressing}
Pita Chips
Seasonal Fresh Whole Fruit
Freshly Brewed Coffee
Assorted Tazo® Tea Selection
Assorted Pepsi Products
Bottled Water
16

Energy Break

Assorted Energy Bars
Seasonal Fresh Whole Fruit
Pretzels and Peanut Butter
Freshly Brewed Coffee
Assorted Tazo® Tea Selection
Assorted Pepsi Products
Bottled Water
14

Sweet Bakery Break

Assortment of Freshly Baked Cookies Chocolate Brownies Sliced Lemon Pound Cake Freshly Brewed Coffee Assorted Tazo® Tea Selection Assorted Pepsi Products Bottled Water

BREAKS





All Day Beverage

Inclusive of Morning, Mid Morning, and Afternoon

Freshly Brewed Coffee Assorted Tazo® Tea Selection Assorted Pepsi Products Assorted Bottled Gatorade Assorted Fruit Juices Bottled Water 26

Cool & Refreshing Beverage

Assorted Pepsi Products Bottled Water 10

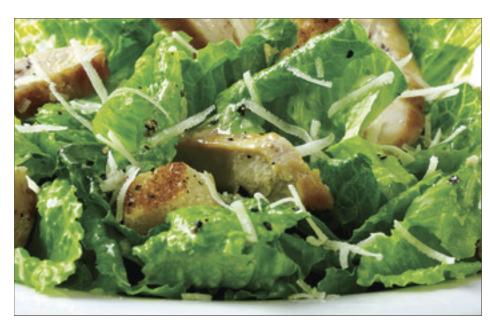
We Like it Hot Beverage

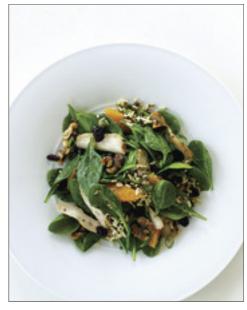
Freshly Brewed Coffee Assorted Tazo® Tea Selection 10

Enhancement Options

Assorted Bottled Gatorade Assorted Fruit Juices 10

LUNCH





Salad Bar Style

Selection of 2 from Each

Greens: Mixed Greens Romaine Iceberg Lettuce Arugula Kale

Toppings: Grilled Chicken Bacon Bits Dried Fruit Quinoa 20

Selection of 2 from each

Ingredients: Tomatoes Cucumbers Onions Cranberries Walnuts

Dressing:
Balsamic Vinaigrette
Red Wine Vinaigrette
Ranch
Creamy Caesar
Green Goddess Ranch

LUNCH





Pre-Made Salad Modern Cobb Salad Mediterranean Grain Bowl Salad Caesar Salad 20

Warm Soup Enhancement Tomato Soup 5

LUNCH





Bistro Lunch Market

Little Gems Caesar Salad and Assorted Chips

Selection of 3: Turkey BLT on Artisan Toast Grilled Chicken Caesar Wrap Chunk White Tuna Salad on Whole Grain Crispy Buffalo Chicken Wrap Chicken Salad on Whole Grain Green Goddess BLT Sandwich

Bistro Choice (Plated)

Individual menu's will be given to attendees and options are served with a choice of beverage, side item, and dessert

For groups of less then 15

Menus must be returned to kitchen by 10:00am 21

Bistro Lunch Market - Continued

Fresh Cut Fruit

Dessert | Select Two Chocolate Brownies Cheesecake Bites Chocolate Chip Cookies Lemon Pound Cake

Assorted Pepsi Products Bottled Water Bottled Iced Tea

Compliment refills on non-alcoholic beverages 30

LUNCH





Fajita Fiesta

Grilled Chicken and Steak Strips Grilled Peppers and Onions Rice Black Beans Shredded Cheddar Cheese Shredded Iceberg Lettuce Salsa & Sour Cream

Tortillas Tortilla Chips

Desert | Select One Tres Leches Cake Flan

Assorted Pepsi and Diet Pepsi Products Bottled Water

For groups of more than 15 guests 38

Pasta Party

Chef's Choice of Salad

Minestrone Soup

Rigatoni Pasta & Cheese Tortellini Sliced Grilled Chicken and Sausage Mixed Vegetables

Served with Pesto Cream Sauce and Marinara Sauce

Tiramisu OR Cheesecake

Assorted Pepsi Products Bottled Water Bottled Iced Tea

For groups of more than 15 guests 35

DINNER





Dinner Options

Standard Dinner: 1 Entree 2 Sides Chef's Choice Dessert

Deluxe Dinner Table: 2 Entrees 2 Sides Chef's Choice Dessert 55

Premium Dinner Table 3 Entrees 2 sides Chef's Choice Dessert 65

Selections

Entrees: Marinated London Broil Herb Crusted Pork Tenderloin Chicken Marsala Lemon Chicken Barbecued Pork Ribs Chicken Parmesan

Sides: Rice Pilaf Fingerling Oitaties Oven Roasted Potatoes Corn on the Cob Mixed Vegetables

All options served with: Dinner Rolls Assorted Non-Alcoholic Beverages

RECEPTION





Bar

Host Bar

Beverage Charged Based on Consumption of Beer, Wines, Sodas, Bottled Water. A running Drink tab will be kept throughout the event and will be charged at the end of the event.

Cash Bar and Consumption Bar Consumption of Beer, Wines, Sodas, and Bottled Water - charged per person

You Choose: 7 Beers 4 Wines

Bartender | \$125 first hour minimum 2 hours Additional hour(s) | \$35

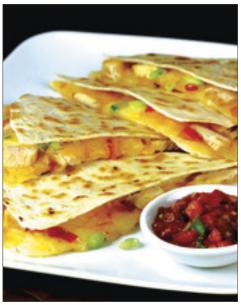
Alcohol

Beer Budweiser Bud Light Coors Light Miller Lite Corona Extra Corona Lite Stella Artois Heineken

Beringer White Zinfandel
Brancott Sauvignon Blanc
Clean Slate Riesling
Clos Du Bois Chardonnay
Meridian Pinot Grigio
Alamos Malbec
Clos Du Bois Merlot
Estancia Cabernet Sauvignon
Estancia Pinot Noir

RECEPTION





Standard

Beer Battered Onion Rings
Vegetable Spring Rolls
Pigs in a Blanket
Tomato and Mushroom Cheese Puffs
Yakitori Chicken Skewer
Mediterranean Chicken Skewer
Spinach and Cheese Spanakopita
Assorted Quiche
Meatballs in pomodoro Sauce
2 per piece

Standard Platters

Assorted Cheeses Assorted Vegetables Assorted Fruits Assorted Deserts 30

Premium

Beef Satay Skewer
Chicken Satay Skewer
Bacon Wrapped Scallops
Coconut Shrimp
Mediterranean Antipasto Skewers
Raspberry Beef Puff Pastry
Southwest Chicken Roll
Grilled Chicken & Bacon Quesadilla
5 per piece

Premium Platters

Assorted Meats and Cheese Assorted Meats and Vegetables 45

TECHNOLOGY





Audio/Visual Equipment

*Clients must have a laptop with an HDMI or Mini Display connection to use the Projector

** Speaker rental is needed for any microphone Rental at \$200 per day

Complimentary High Speed Internet in ALL Meeting Space

*LCD Projector	300
Tripod Screen	100
Polycom Sound Station	250
Power Strip	12
Podium	100
Easel	25
Flipchart with Markers	80
2 Speakers with 1 Microphone and 1	300
Lavaliere Microphone	
**Handheld Microphone	150



ADDITIONAL INFORMATION

General Information and Policies

Food and Beverage must be purchased and served by the Hotel. Printed menus are for general reference. Menu pricing is subject to change and is served per person pricing unless otherwise noted.

Any outside catering brought on property must pay a \$250 non-refundable fee and sign a waiver.

Guarantees

In order to make your meeting a success, please confirm your guaranteed number of guests 3 days (72 hours) prior to your event. The expected number will act as the final guarantee number.

Service Charge and Tax

All food and beverage prices are subject to a taxable 25% service charge and a 10% State Sales Tax. All Audio/Visual Equipment is subject to a taxable 25% service charge and 6% 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.

If you have any concerns regarding food allergies, please contact your event planner.