



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

22

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

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

14

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

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

We Like it Hot Beverage

Freshly Brewed Coffee
Assorted Tazo® Tea Selection

10

Cool & Refreshing Beverage

Assorted Pepsi Products
Bottled Water

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 than 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
45

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 Potatoes
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

Wine
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 Lavalier Microphone	300
**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.