



MARRIOTT
GREENSBORO
DOWNTOWN



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BREAKFAST

American Continental

Orange, Grapefruit, Tomato, Apple Juices
Platter of Sliced Fruit, Danish, Bagels, Croissants
Blueberry, Lemon, Bran and Poppy Seed Muffins
Regular and Decaf Coffee, Herbal Teas

The European

Orange, Grapefruit, Tomato, Apple Juices
Platter of Seasonal Fruit, Cold Cereals, 2%, Skim Milk
Yoplait Yogurt, Danish, Muffins, Bagels, Croissants
Regular and Decaf Coffee, Herbal Teas

The Early Riser

Orange, Grapefruit, Tomato, Apple Juices
Danish, Muffins, Bagels, Croissants
Regular and Decaf Coffee, Herbal Teas

Breakfast On The Run

Tropicana Bottled Juice
Pre-Wrapped Thomas English Muffins,
Canadian Bacon, Egg, Cheddar Cheese,
Deep Fried Potato Nuggets, Whole Fruit,
Regular and Decaf Coffee, Herbal Teas

The American Buffet

Orange, Grapefruit, Tomato, Apple Juices
Seasonal Fruits, Cold Cereals, 2% and Skim Milk
Scrambled Eggs with Peppers and Onions
Breakfast Sausage Links and Bacon
Breakfast Potatoes,
Danish, Muffins, Croissants
Coffee, Decaffeinated Coffee, Herbal Teas

The Southeast Buffet

Orange, Grapefruit, Tomato, Apple Juices
Seasonal Fruits,
Scrambled Eggs with Peppers and Onions,
Danish, Muffins, Croissants,
Eggs Benedict, Vanilla Infused French Toast
Breakfast Sausage Links and Bacon
Breakfast Potatoes,
Coffee, Decaffeinated Coffee, Herbal Teas



COFFEE BREAKS

The Natural

Strawberries, Blueberries, Raspberries
Yogurt Granola Parfait, Fresh Fruit Kabobs
Coffee, Decaffeinated Coffee, Herbal Teas

The Smoothie

Smoothies Blended Fresh For You:
Strawberry, Banana & Pineapple
Blended with Yogurt
Seasonal Fruits, Granola Bars
Coffee, Decaffeinated Coffee, Herbal Teas

The Energizer

Mixed Nuts, Pretzels, Energy Bars
Bottled Spring Water, Gatorade,
Regular and Sugar Free Red Bull
Coffee, Decaffeinated Coffee, Herbal Teas

The Cookie Monster

Gourmet Cookies Including:
White Chocolate Macadamia Nut,
Chocolate Chip, M&M, Peanut Butter
and Oatmeal Raisin, Regular and Chocolate Milk,
Coffee, Decaffeinated Coffee, Herbal Teas

The Chocoholic Break

White Chocolate Macadamia Nut, Chocolate Chip Cookies,
Chocolate Dipped Strawberries, Chocolate Fudge Brownies,
Twix, Snicker Bars, Oreo Cookies,
Kit Kat Candy Bars,
Regular and Chocolate Milk,
Coffee, Decaffeinated Coffee, Herbal Teas

Ice Cream Break,

Nestle Novelty Ice Cream Bars and Yogurt Bars,
White Chocolate Macadamia Nut and Chocolate Chip Cookies,
Coffee, Decaffeinated Coffee, Herbal Teas

The 7th Inning Stretch

Peanuts, Popcorn, Cracker Jacks,
Individual Bags of Potato Chips,
Choice of One:
Traditional Soft Jumbo Pretzels, Cheese Sauce,
or Hot Dogs, Cheddar Cheese, Relish, Onions,
Mustard and Ketchup,
Coffee, Decaffeinated Coffee, Herbal Teas

The Chocoholic Break

White Chocolate Macadamia Nut, Chocolate Chip Cookies,
Chocolate Dipped Strawberries, Chocolate Fudge Brownies,
Twix, Snicker Bars, Oreo Cookies,
Kit Kat Candy Bars,
Regular and Chocolate Milk,
Coffee, Decaffeinated Coffee, Herbal Teas



LUNCH

The Boxed Lunch

Roast Beef, Ham, Roast Turkey or Grilled Vegetable Sandwich

Individual Bags of Potato Chips, Jumbo Gourmet Cookie with Bottled Water or 12 oz. Soft Drink

Entrée Salads

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons,

Caesar Dressing, Shaved Parmesan Cheese,

Topped with Your Choice:

Grilled Chicken

Grilled Shrimp

Fillet of Salmon

Served with Warm Rolls and Butter,

Raspberry Swirl Cheesecake, Iced Tea

Southwest Chicken Salad

Chilled Spring Mix, Lime and Tequila Marinated Grilled Chicken,

Sliced Red Onions, Grape Tomatoes, Hard Cooked Eggs,

Shredded Monterey Jack Cheddar Cheeses,

Chipotle Avocado, Ranch Dressing,

Warm Rolls and Butter, Sombrero Torte, Iced Tea

Asian Chicken Salad

Asian Greens, Grilled Breast of Chicken,

Cashews, Crisp Wontons, Pan Asian Dressing,

Warm Rolls and Butter,

Black Forest Cake, Iced Tea

Strawberry Fields Salad

Chilled Spring Mix, Grilled Chicken Breast, Candied Pecans,

Crumbled Bleu Cheese, Sliced Strawberries, Mandarin Oranges,

Raspberry Vinaigrette Dressing,

Warm Rolls and Butter,

Ultimate Chocolate Cake, Iced Tea



meetings  imagined

GREENSBORO MARRIOTT DOWNTOWN

304 N. Greene Street Greensboro NC 27401 336.379.8000

LUNCH

All Entrees include salad, warm rolls and butter, entrée, dessert and beverage

Of Land

Filet Mignon

Bordelaise Sauce, Yukon Mashed Potatoes, Fresh Vegetables

Rosemary & Black Pepper Crusted Pork Loin

Mushroom Marsala Sauce, Rosemary Potatoes and Fresh Vegetables

Roasted New York Strip Loin

Sliced with Bordeaux Wine Sauce, Horseradish Mashed Potatoes and Tomato Gruyere, Julienne Vegetables

Of Air

Chicken Mediterranean

Boneless Breast of Grilled Chicken,
Sun Dried Tomato Pesto, Roasted Red and Yellow Peppers, Fresh Mozzarella Cheese
Served with Fresh Vegetables and Rosti Potatoes

Chicken Tuscany

Boneless Chicken Breast Coated with Herb Bread Crumbs, Pan Seared
and Topped with Fresh Mozzarella and Marinara Sauce,
Served with Penne Pomodoro

Chicken Cardinale

Boneless Breast of Chicken Coated in Panko Breadcrumbs with Lemon Pepper Seasoning,
Pan Sautéed, Topped with Julienne of Sweet Red and Yellow Peppers
in a Lemon Beurre Blanc

Of Sea

Grilled Fillet of Salmon

Dijon Cream Sauce,
Yukon Gold Mashed Potatoes with Asparagus



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LUNCH BUFFETS

The Wall Street (Minimum 25 People)

Chef's Soup of The Day Garden Salad with Dressing Selection, Cole Slaw, Spicy Potato Salad, Albacore Tuna Salad, Chicken Salad, Sliced Oven Roasted Turkey, Sliced Roast Beef, Sliced Genoa Salami, Shaved Ham, Wheat and Rye Bread, Multi-Grain Rolls, Kaiser Rolls and Pretzel Rolls Sliced Big Eye Swiss, American and Sharp Cheddar Cheeses, Tomatoes, Lettuce, Onions, Kosher Pickles and Black Olives, Lite Mayonnaise, Specialty Mustards: Dijonnaise, Horseradish and Peppercorn Individual Bags of Potato Chips and Pretzels

Individual Mini Desserts:

Mini Cheesecakes, Mini Pastries, Mini Cream Puffs, Mini Éclairs

Chocolate Covered Strawberries

Coffee, Decaffeinated Coffee, Herbal Teas

Deli Express (10-25 People)

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham, Sharp Cheddar, Big Eye Swiss and American Cheeses Wheat and Rye Bread, Multi-Grain Rolls, Kaiser Rolls and Pretzel Rolls Tomatoes, Lettuce, Onions, Kosher Pickles, Specialty Mustards: Dijonnaise, Horseradish and Peppercorn Individual Bags of Potato Chips and Pretzels,

Individual Mini Desserts:

Mini Cheesecakes, Mini Pastries, Mini Cream Puffs, Mini Éclairs

Chocolate Covered Strawberries

Coffee, Decaffeinated Coffee, Herbal Teas

The Lunch Buffet Minimum 50 People

Caesar Salad, Herbed Pasta Salad, Field Green Salad with Assorted Dressings,

Sliced Tomato with Onion and Bleu Cheese,

Two Entrees or Three Entrée Options

Sliced Roast Strip Loin, Roasted Pork Loin

Meat Lasagna, Rigatoni with Italian Sausage, Pasta Primavera,

Chicken Tuscany, Chicken Marsala, Chicken Milanese,

Salmon Piccata, Parmesan Crusted Swordfish,

Fresh Green Beans with Roasted Shallots and Applewood Smoked Bacon,

Roasted Rosemary Fingerling Potatoes

Individual Mini Desserts

Chocolate Covered Strawberries

Coffee, Decaffeinated Coffee, Herbal Teas

Cheeseburger In Paradise Minimum 50 People

Tidewater Cole Slaw, Caesar Salad, Bowtie Pasta Salad,

Red Bliss Potato Salad

Southern Fried Chicken, Quarter Pound Cheeseburgers

Hot Dogs with Coney Island Condiments, Barbecue Breast of Chicken

Shredded Barbecue Pork

Assorted Breads, Campsite Baked Beans

with Bourbon and Brown Sugar, Sweet Onions, Sautéed Mushrooms,

Smoked Applewood Bacon, and Condiment Bar

Mini Cheesecakes, Mini Pastries, Mini Cream Puffs, Mini Éclairs,

Chocolate Covered Strawberries, Sliced Watermelon

Lemonade and Iced Tea



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PLATED DINNER

All Entrees include salad, warm rolls and butter, entrée, dessert and beverage

Of Air

Chicken Wellington

Boneless Breast of Chicken, Mushroom Duxelle, Wrapped in Puff Pastry and Baked Asparagus and Rosti Potatoes

Chicken Oscar

Seasoned Breast of Chicken, Lump Crabmeat, Crowned with Asparagus and Béarnaise Sauce, Yukon Gold Potatoes

Chicken Piccata

Chicken Breast Seasoned and Seared, Lemon Beurre Blanc, Yukon Gold Potatoes and Julienne Vegetables

Chicken Mediterranean

Marinated Boneless Breast of Chicken, Sun-Dried Tomato Pesto, Roasted Red and Yellow Peppers, Melted Mozzarella Cheese, Fresh Vegetables and Yukon Gold Mashed Potatoes

Chicken Rosemary

Grilled Breast of Chicken Infused with Rosemary and Red Currant Glaze, Roasted Potatoes and Fresh Vegetables

Chicken Saltimbocca

Breast of Chicken Seasoned and Pan Seared, Topped with Prosciutto and Fresh Mozzarella, Served On a Bed of Seasoned Sautéed Spinach with Yukon Gold Mashed Potatoes

Of Land

Filet Mignon

Center Cut Filet Mignon with Merlot Enhanced Demi-Glace, Fresh Asparagus and Yukon Gold Mashed Potatoes

Roast Prime Rib of Beef

Slow Roasted Prime Rib of Beef, Natural Au Jus, Oven Roasted Potatoes and Julienne of Fresh Vegetables

Braised Short Ribs

Slow Cooked Short Ribs, Horseradish Cream, Yukon Gold Potatoes and Gingered Carrots

Medallions of Beef Tenderloin

Twin Medallions of Beef Tenderloin with Cabernet Roasted Shallot Sauce, English Rosti Potatoes and Julienne of Fresh Vegetables

Rosemary and Black Pepper Crusted Pork Loin

Rosemary and Black Pepper Crusted Sliced Pork Loin, with Wild Mushroom Marsala Sauce, Rosemary Roasted Potatoes and Fresh Vegetables



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DINNER BUFFET

The Dinner Buffet

Beefsteak Tomato, Sweet Onion, Bleu Cheese Platter
Caesar Salad, Field Green Salad, Assorted Dressings, Chilled Tortellini Salad
Selection of Three Entrées:
Sliced Roast New York Strip, Braised Short Ribs
Asian Beef Stir-Fry, Apple Stuffed Pork Loin
Chicken Piccata, Chicken Rosemary
Chicken Saltimbocca, Seared Fillet of Salmon
with Whole Grain Mustard,
Parmesan Crusted Swordfish
Penne Bolognese,
Served with:
White Cheddar Au Gratin Potatoes,
Wild Rice, Fresh Seasonal Vegetables,
Warm Rolls and Butter,
Sombrero Torte, Carrot Cake, Black Forest Cake,
Kentucky Bourbon Pecan Pie

Picnic On The Bay

Clam Chowder, Field Green Salad,
Assorted Dressings, Tidewater Cole Slaw
Red Bliss Potato Salad, Tortellini Pasta Salad
Selection of Three Entrées:
Shredded Barbecued Pork,
Barbecued Pork Ribs
Barbecued Chicken Breast,
Chicken Fajitas, Beef Fajitas,
Baked Halibut with Corn and Pepper Relish
Served with:
Corn on The Cob, Bourbon Baked Beans
Rosemary and Parmesan Crusted Potato Wedges
Cornbread, Warm Rolls, Butter,
Sliced Watermelon
Raspberry Swirl Cheesecake,
Deep Dish Apple Torte, Black Forest Cake

Italian Buffet

Tomato, Red Onion & Mozzarella Platter
Caesar Salad, Grilled Balsamic Vegetable Platter
Selection of Three Entrées:
Sliced New York Strip Barolo
Mediterranean Chicken, Chicken Tuscany
Baked Snapper with Sicilian Olives, Roasted Peppers and Tomatoes,
Lasagna, Penne Primavera
Rigatoni with Grilled Italian Sausage, Onions and Roasted Peppers
Served with:
Rosemary & Olive Oil Roasted Potatoes
Green Beans with Shallots and Roasted Peppers
Tiramisu, Italian Cream Layer Cake, Biscotti



RECEPTIONS



Reception Packages

The Happy Hour

Domestic and Imported Cheeses,
Garnished with Fresh Fruit, Canapés,
Potato Chips with Sweet Onion Dip,
Tortilla Chips with Salsa

The Mediterranean

Grilled Vegetable Platter: Asparagus, Eggplant,
Zucchini, Portobello Mushrooms,
Squash, Roasted Marinated Peppers and Sweet
Onion, Drizzled Balsamic Vinaigrette Dressing,
Italian Hard and Soft Bread Display,
Flavored Olive Oils,
Brie and Raspberry Tarts, Spanakopita, Parmesan
Artichoke Hearts

The Butler

(All Items Served By White Gloved Butlers)
Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls,
Bruschetta Pomodora, Assorted Canapés

Changes In Latitude

Coconut Shrimp, Raspberry and Brie In Phyllo,
Mini Beef Wellington, Mini Crab Cakes, Crab Rangoon,
Fresh Seasonal Fruit Plate



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BEVERAGE BAR

Private Hosted Consumption Bar

(Minimum of 30 Guest Required)

Premium Brand Liquor Super Premium Brands Juice, Soda,
Mineral Waters Domestic Beer Imported Beer

Wine by the Glass

Cordial Liquors Available Upon Request Prior to Reception

Bartender Charge Cashier Fees Apply

Cash Bar Service

(Minimum of 40 Guest Required)

Premium Brand Liquor

Super Premium Brands

Juice, Soda, Mineral Waters

Domestic Beer Imported Beer Wine by the Glass



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TECHNOLOGY

Projectors

Standard Overhead Projector
35MM Slide Projector
Wireless Remote
Non-Standard Lens (Long Throw)
Video Projector
Data Projector SVGA (800x600)
Data Projector XGA (1024x768)

Screens

6' (72" x 72") Tripod
8' (96" x 96") Tripod
10'x7' Fold Down
10' x 10' Cradle
9' x 12' Fast fold
Dress Kit for Fast fold Screens
(Black Velour)

Video

27" Monitor with Cart
1/2" VHS VCR
VHS Camcorder with Tripod
S-VHS Camcorder with Tripod

Audio Equipment

Wired Microphone
(Hand Held or Lavalier)
Wireless Microphone
(Hand Held Or Lavalier)
Remote Mouse
CD Player
4-Channel Mic. Line Mixer
8-Channel Mic. Line Mixer
12-Channel Mic. Line Mixer
Mixer with 2 Speakers & Stand
Extension Speaker

Meeting Room Aids

Flipchart Pad (only)
Flipchart Easel (W/Pad & Markers)
Display Easel
Corkboard Whiteboard (w/Markers)
Laser Pointer
AV Cart
Extension Cord or Power Strip
Audio Teleconferencing Unit
Podium
Riser Section (4'x8')
Blank Video Tape



CATERING

General Information

Terms and Conditions

The Sales Department, as well as the entire staff of the Hotel, will help in every way to make your planned event an outstanding success. Our Menus represent many of the most popular items requested. If you have a special menu in mind, please feel free to ask.

Confirmations

Menu Selections must be confirmed thirty (30) days prior to the function. We require a guaranteed confirmation of at least seventy-two (72) hours in advance for meal functions scheduled on Wednesday through Saturday. This will be considered your minimum guarantee, for which you will be charged, even if fewer guests attend. We will, however, be prepared for 5% above the guarantee. Notification on all changes and cancellations must be made with the Sales Office. All Prices are subject to a Service Charge and Applicable Sales Tax.

Billing

Meetings can be billed only if credit has previously been established through our Corporate Accounting Department and your company. Three to four (3-4) weeks are required for processing. Unless other arrangements have been made, payment must be made prior to function by certified check, credit card or cash.

Cancellations

Cancellation Policy:

- Between Signing of Contract and 120 days: 15% of Estimated Cost of Event.
- Between 119 and 90 days: 25% of Estimated Cost of Event.
- Between 89 and 60 days: 50% of Estimated Cost of Event.
- Between 59 and 30 days: 70% of Estimated Cost of Event.
- Between 29 and 15 days: 80% of Estimated Cost of Event.
- Between 14 to Day of Event: 100% of Estimated Cost of Event.

Deposits

All deposits are non-refundable.

Equipment

The Hotel has a complete line of audio-visual equipment, and the rental of audio-visual equipment along with any additional labor charges or equipment set-up and operation of the equipment will be charged to your function, including service charges. Your Sales Manager will review pricing with you.

Tax Exempt Status

If your group is tax-exempt; a State Sales Tax Exempt Certificate is required to be on file at our Hotel prior to the Function. Tax Exemption will be honored if payment of the function is made by check or credit card from the appropriate exempt organization.

Guarantees

All meetings and social functions must be guaranteed with a credit card unless previous arrangements have been made with the Sales Department.



meetings *imagined*

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