

COURTYARD®  
BY MARRIOTT

# EXPLORE OUR FLAVORS



COURTYARD®  
PHILADELPHIA LANSDALE  
1737 Sumneytown Pike | Lansdale, PA 19446  
215.412.8686 | [Marriott.com/PHLLD](http://Marriott.com/PHLLD)



# BREAKFAST

## Continental Breakfast | \$14

Assorted fruit juices  
Assorted muffins, breakfast breads, bagels  
Preserves, cream cheese and butter  
Sliced seasonal fresh fruit  
Coffee, decaf and hot tea

## Healthy Start | \$15

Assorted fruit juices  
Sliced fruit  
Build your own parfaits with seasonal berries, raisins and granola  
Oatmeal with brown sugar, walnuts and raisins  
Assorted muffins  
Coffee, decaf and hot tea

## Continental and Healthy Start Enhancements

Assorted dry cereals with skim and 2% milk: **\$3**

Hard boiled eggs: **\$1**

Scrambled eggs with cheddar cheese on an english muffin: **\$3**

Scrambled eggs with cheddar cheese and ham on a croissant: **\$4**



# BREAKFAST

## Hot Breakfast Buffet | \$18

### *Minimum of 10 guests*

Assorted fruit juices  
Bagels and sliced breads with cream cheese and butter  
Sliced seasonal fresh fruit  
Fluffy scrambled eggs  
French Toast  
Choice of 2 meats: bacon, sausage, turkey sausage and ham steak  
Breakfast potatoes  
Coffee, decaf and hot tea

## Breakfast Buffet Enhancements

Omelet station: **\$6**

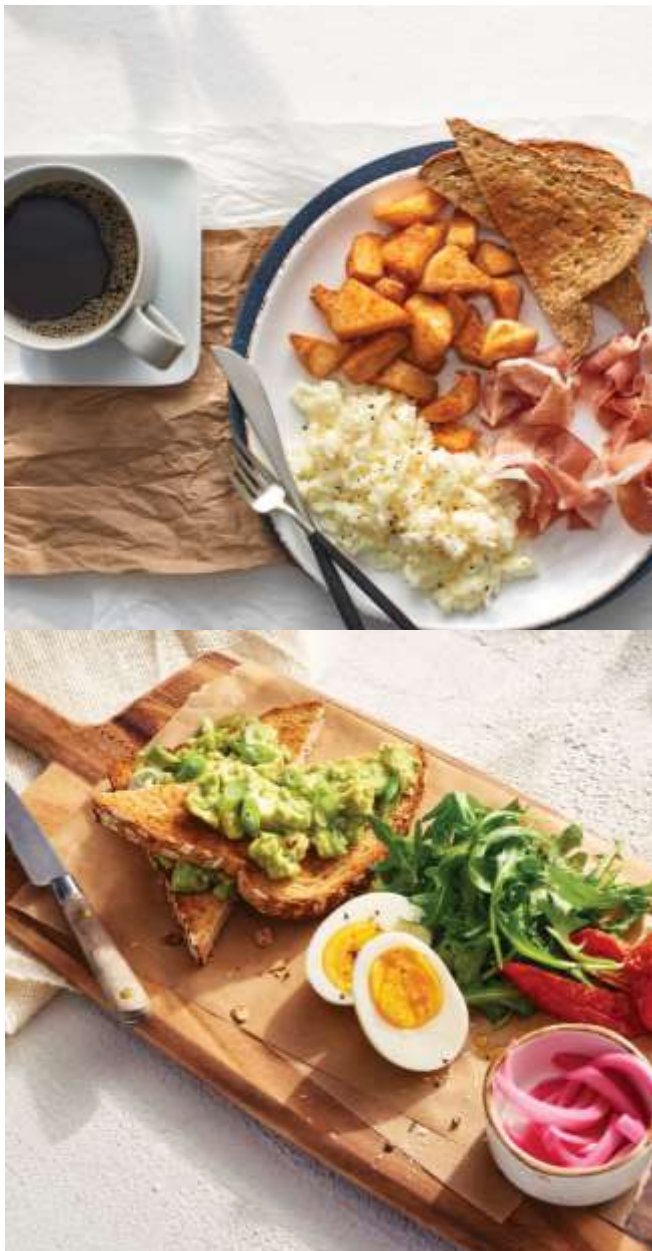
Pancake station: **\$4**

Smoked salmon with diced red onion, boiled eggs, capers and cream cheese: **\$10**

Chef attendant required for omelet and pancake stations - **\$75.00 fee**



# A GOOD BREAKFAST INSPIRES A GREAT MORNING



## Plated Breakfast

### *Plated Breakfast*

All American breakfast: fluffy scrambled eggs, choice of sausage or crisp bacon, breakfast potatoes

Assorted breads and muffins served in center of table

**\$14**

French toast served with whipped butter and warm maple syrup and choice of sausage or crisp bacon, breakfast potatoes

**\$12**

Egg white frittata  
cheddar and jack cheeses; lightly dressed spinach, avocado, cucumber and salsa

Sliced seasonal fresh fruit served in center of table

**\$16**

Plated breakfasts include served coffee, decaf, hot tea and orange juice



## Beverage Breaks

### 2-hour Beverage Break | \$8

Coffee and tea service  
Assorted Pepsi drinks and bottled water

### All Day Beverage Break | \$18

Coffee and tea service  
Assorted Pepsi drinks and bottled water

## Build your Own Break

Snacks | choose 1 item for \$5,  
2 for \$7 or 3 for \$9

Assorted granola bars  
Assorted freshly baked cookies  
Raw almond and cashew shooters  
Assorted whole fruit

## Break Packages

### Taste of Philly | \$8

Soft pretzels  
Assorted Tastykakes  
Assorted candy bars

### Healthy Kick | \$10

Hummus with pita chips  
Assorted granola bars  
Build your own trail mix station

### Quick Snack | \$14

Sliced seasonal fruit  
Assorted cheese and crackers  
Individual yogurt parfaits



# LUNCH

## Lunch Buffet 1 | \$22

***Minimum of 10 guests***

All buffets include iced tea

Caesar salad

Pasta salad

## Pick 3 sandwiches:

Tuna salad on croissant

Roast beef on kaiser with horseradish mayo and swiss

Turkey BLT on pretzel brioche

Chicken salad wrap

Ham and cheddar on whole grain roll with

Dijon mustard

Pickles and olives, assorted chips

Cheesecake

Vegetarian option available by request

## Lunch Buffet 1 Enhancements

Soup (chef's choice soup of the day): \$2





# LUNCH

## Lunch Buffet 2 | \$24

### *Minimum of 15 guests*

For groups less than 15, will be an additional \$4.00 charge per person

All buffets include iced tea

Garlic bread

Caesar salad in parmesan basket

Cous cous salad

Parmesan crusted chicken

Penne pasta with pesto sauce

Roasted seasonal vegetables

Hand filled cannoli and éclairs



# LUNCH

## Lunch Buffet 3 | \$24

### *Minimum of 15 guests*

For groups less than 15, will be an additional \$4.00 charge per person

All buffets include iced tea

Spinach salad

Cucumber salad

Philadelphia cheese steaks:  
choice of beef or chicken

Cheese whiz, provolone cheese, sautéed mushrooms, onions and bell peppers

Steak fries

Assorted Tastykakes

Vegetarian options available by request.

## Lunch buffet 3 enhancements

Include both chicken and beef: \$3





# LUNCH

## Lunch Buffet 4 | \$26

### *Minimum of 15 guests*

For groups less than 15, will be an additional \$4.00 charge per person

All buffets include iced tea

Mixed green salad with tomatoes, cucumbers, shredded carrots and assorted dressings

Pasta salad

## Pick 3 Sandwiches

Hot roast beef with provolone served with a club roll with au jus

Cuban on brioche with roasted pork, ham, swiss, mustard and pickles

Turkey panini on pretzel brioche with sautéed spinach, red pepper pesto, turkey and bacon

Grilled chicken sandwich on a schrippatta roll with pesto mayo, provolone cheese, greens and roasted peppers

Warm roasted vegetable wrap

Cookie bars

Olives, pickles and Housemade chips w/onion dip

Cookie Bars



# LUNCH

## Lunch Buffet 5 | \$25

***Minimum of 15 guests***

***For groups less than 15, will be an additional \$4.00 charge per person***

All buffets include iced tea

Cornbread

Mixed green salad with tomatoes, cucumbers, shredded carrots and assorted dressings

Red bliss potato salad

## Choice of 2 Entrees:

BBQ chicken

Short ribs

Fried tilapia

Baked macaroni and cheese

Creamed spinach

Crispy banana fritters





# LUNCH

## Lunch on the Go

For 1/2 Day Meetings Only

Includes pasta salad, whole fruit, chips and cookie

Choice of assorted soda or bottled water

### Sandwiches | choose 2

Tuna salad on croissant  
Roast beef on kaiser with horseradish mayo and swiss  
Turkey blt on pretzel brioche  
Chicken salad wrap  
Ham and cheddar on whole grain roll with dijon mustard

Roasted Vegetable Sandwich available by request

**\$20.00 per person**





# LUNCH

## 3 course plated lunch

### *Choice of (1) soup or salad*

Caesar salad

Garden salad with cherry tomato, cucumbers and carrots served with balsamic vinaigrette

Chef's daily soup

Entrées (choose 1):

Bbq short ribs with sweet potato mashed and seasonal vegetable **\$24**

Lehigh Valley grilled chicken: herb marinated served with roasted potatoes, seasonal vegetable with chicken jus **\$22**

Kennett Square chicken marsala served with red bliss mashed potatoes, sautéed green beans and onions **\$24**

NY strip with garlic mashed potatoes, sautéed green beans and onions and steak butter **\$26**

Vegetable ravioli with sautéed spinach, roasted red pepper sauce **\$20**

### *Dessert (choose 1):*

NY style cheesecake with strawberry sauce and whipped cream

Chocolate mosaic cake with whipped cream and fresh berries

Gluten free pecan tart

Apple tart

Fruit tart



# DINNER

## Harleysville Dinner Buffet | \$28

*Minimum of 20 guests*

*For groups less than 20, there will be an additional \$4.00 charge per person*

All dinner buffets include coffee, decaf, hot tea, iced tea

Rolls with butter

Mixed greens with carrots, cucumbers, cherry tomatoes and assorted dressings

Lancaster County chicken marsala  
Short ribs  
Garlic herb mashed potatoes  
Broccolini

NY Cheesecake  
Carrot Cake





# DINNER

## Towamencin Dinner Buffet | \$26

*Minimum of 20 guests*

*For groups less than 20, there will be an additional \$4.00 charge per person*

All dinner buffets include coffee, decaf, hot tea, iced tea

Rolls with butter

Caesar salad  
Tomato mozzarella salad

Sausage & peppers  
Chicken piccata  
Tri colored tortellini with red pepper cream sauce  
Rice pilaf  
Green beans with almonds

Tiramisu  
Cannoli & eclairs





# DINNER

## Sumneytown Dinner Buffet | \$32

*Minimum of 20 guests*

*For groups less than 20, there will be an additional \$4.00 charge per person*

All dinner buffets include coffee, decaf, hot tea, iced tea

Rolls with butter

Traditional spinach salad  
Quinoa kale salad

Grilled salmon with corn relish

Bottom round with thyme jus

Herb roasted potatoes

Grilled asparagus with roasted peppers

Chocolate mosaic cake  
Assorted local fruit tarts



# DINNER

## Village of Kulpsville Dinner Buffet| \$30

*Minimum of 20 guests*

*For groups less than 20, there will be an  
additional \$4.00 charge per person*

All dinner buffets include coffee, decaf, hot tea,  
Iced tea

Rolls with butter

Potato salad

Mixed greens with carrots, cucumbers and  
cherry tomatoes served with assorted dressings

BBQ shrimp & grits

Fried tilapia

BBQ ribs

Jalapeno polenta cakes

4 Cheese macaroni and cheese

Kale with sautéed onions

Cheesecake

Peach cobbler with vanilla ice cream



# DINNER

## Plated dinner

*All plated dinners include dinner rolls, coffee, decaf and hot tea*

### *Soup or salad | choose 1*

Hearty minestrone

Chicken noodle soup

Chicken corn chowder

Caesar salad with crisp romaine tossed with Caesar dressing, homemade croutons and parmesan cheese

Spinach salad with boiled eggs, mushrooms and strawberries, served with warm bacon dressing

House salad with tomatoes, cucumber and carrots with ranch and balsamic vinaigrette

## Appetizer enhancements

Vegetable ravioli **\$5**

Pasta primavera **\$4**

Shrimp cocktail **\$8**

Wild mushroom risotto **\$5**

Pan seared scallops **\$8**



# PLATED DINNER ENTREES



## Grilled center cut pork chop | \$35

served with braised red cabbage, fingerling potatoes, spiced apple chutney

## Grilled filet mignon | \$42

served with garlic herb mashed, roasted asparagus, thyme demi

## Tuscan chicken | \$34

served with porcini mushroom risotto, sautéed green beans and onions

## Pan-seared salmon | \$36

served with rice pilaf, honey lime glaze and corn salsa

## Grilled mahi | \$38

served with quinoa, baby carrots, asparagus and pineapple salsa

## Vegetable purse | \$32

served with wilted spinach and roasted pepper sauce

## Spring pea risotto | \$32

served with peas, porcini mushrooms, leeks, sun-dried tomatoes and vegetable broth

## Desserts Choice of 1

NY cheesecake with raspberry sauce  
Chocolate mosaic cake  
Gluten free pecan tart  
Fresh fruit tart  
Apple tart

**If 2 entrees are selected, the price is the higher of 2 entrees.**



# DRINKS Bar

## Liquor selections

### Premium liquors

Canadian club whiskey, Bacardi light rum, Smirnoff vodka, Beefeater gin, Dewar's white label scotch & Jim beam white label bourbon

### Top shelf liquors

Bacardi superior rum, Tanqueray gin, Seagram's VOWhiskey, Absolute vodka, Captain Morgan original spiced rum, Johnnie Walker red scotch, Jack Daniels tennessee & Makers Mark bourbon

### All bars will also include:

Sweet & dry vermouth, Peach schnapps, Sour apple pucker & Triple Sec  
Yuengling lager, Miller lite, Budweiser, Heineken, Amstel light & O'Doul's  
chardonnay, cabernet sauvignon, merlot, pinot grigio & white zinfandel  
assorted soft drinks, juices and mixers



# Open bar

## Top Shelf bar

1 hour **\$18**  
2 hour **\$22**  
3 hour **\$26**  
4 hour **\$30**

## Premium shelf

1 hour **\$16**  
2 hour **\$20**  
3 hour **\$24**  
4 hour **\$28**

## Beer and wine

1 hour **\$12**  
2 hour **\$16**  
3 hour **\$20**  
4 hour **\$24**

*All prices are subject to 22% taxable service charge and 6% sales tax.*

## Host bar/cash bar

### Host bar

Host pays per drink on consumption plus  
20%  
Service charge / 6% tax

### Host bar

Top shelf mixed drinks \$10  
Premium mixed drinks \$8  
Wine (by the glass) \$8  
Imported bottled beer \$6  
Domestic bottled beer \$5  
Soft drinks \$2

### Cash bar

Guest pays per drink tax and service charge  
are  
Included

### Cash bar

Top shelf mixed drinks \$12  
Premium mixed drinks \$10  
Wine (by the glass) \$10  
Imported bottled beer \$7  
Domestic bottled beer \$6  
Soft drinks \$3

Bartender required for host bar: \$75.00  
each (1)  
per 85 guests – waived with \$250 minimum  
per Bar

Cash bars require a bartender: \$75 each (1)  
per 85 guests

Cash bars require a cashier: \$75.00 each (1)  
per every (2) bartenders







# APPETIZERS

**Butler passed or stationed hors d'oeuvres:  
Choose up to 5 selections**

**4 pieces per person: \$12.00 per person**

**5 pieces per person: \$14.00 per person**

**6 pieces per person: \$16.00 per person**

Hors d'oeuvres

## Chicken

Buffalo chicken empanada  
Chicken kabobs with peppers and onions  
Chicken and cheese quesadilla cone  
Sesame chicken skewer  
Thai chicken lettuce wrap

## Pork

Pulled pork in southern style biscuit  
Mini Cuban sandwich

## Beef

Beef wellington  
Mini beef franks in a blanket  
Beef satay  
Cheesesteak egg roll  
Beef carpaccio

## Seafood

Shrimp dumpling  
Scallops wrapped in bacon  
Crab cakes

## Vegetarian

Asparagus roll up with Asiago and blue cheese  
Vegetable egg roll  
Vegetable assorted quiche  
Corn edamame quesadilla  
Risotto croquettes with sun dried tomato  
Spanakopita  
Toasted ravioli with marinara



# DESSERT

## Dessert Stations

Ice cream station  
Chocolate and vanilla  
Assorted sauces and toppings

**\$8**

Viennese station  
Assorted miniature pastries and  
miniature cakes

**\$10**

Flambé station: Choose 1  
Banana fosters  
Southern Comfort peaches  
Cherry jubilee

**\$12**

Chef attendant fee required for  
Flambé station:

**\$75.00 each**



# MEETING SPACE

## The Forum Ballroom

Our largest venue at 2,700 square feet, this ballroom can host up to 175 guests for a cocktail reception and can be divided into four different sections.

### **Salons 1-4**

Ranging in size from 535 to 813 square feet, our Salon spaces can host as many as 65 people in a theater-style setup.

### **Assembly Room**

This flexible space can host 24 to 50 attendees in a variety of setups.

### **Assembly Salons 1 and 2**

Ideal for breakout sessions, these salons can host up to 15 guests.

### **Executive Boardroom**

Our most intimate event space, this boardroom can accommodate up to 12 people for a high-profile meeting.





Meeting Room	Dimensions (LxWxH)	Area (sq ft)	Theater	Schoolroom	Conference	U-Shape	Reception	Banquet
The Forum Ballroom	53x51x12	2,700	150	96			200	120
Salon 1	35x26x12	812	60	24	22	21	50	30
Salon 2	33x25x12	813	60	24	22	21	50	30
Salon 3	34x18x12	535	38	24	22	21	30	30
Salon 4	35x18x12	540	38	24	22	21	30	30
Assembly Room	40x16x12	599	50	24	22	21	40	40
Assembly Salon 1	20x16x12	301	20	15	12	10	25	20
Assembly Salon 2	20x16x12	298	20	15	12	10	25	20
Executive Board Room	25x14x12	350			12			

# Complete Meeting Day Package

**(Minimum of 15 Guests)**

## **All Day Beverage Service to Include:**

Coffee, decaf, tea, assorted sodas and bottled water

## **Continental Breakfast**

Assorted fruit juices

Assorted muffins, breakfast breads, bagels,

Preserves, cream cheese and butter

Chef's choice of breakfast sandwich

## **AM Coffee Break**

Assorted granola bars, sliced fresh fruit and coffee cake

## **Lunch Buffet**

Choice of:

Lunch Buffet 1

Lunch Buffet 2

Lunch Buffet 3

## **PM Coffee Break**

Assorted freshly baked cookies, assorted sliced cheese and crackers and hummus with pita chips

Package also includes meeting room rental, 1 podium, LCD projector package (includes LCD projector, screen, power strip, extension cord set up) and flipchart package.

Full Day Package: \$79 per person

Half Day Package: \$70 per person (includes lunch)

Half Day Package: \$49 per person (excludes lunch)

**(Menu Price Inclusive)**

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# AUDIO VISUAL



## Audio Visual

Wired microphones: **\$50 each**

Wireless microphones: **\$100 each**

Microphone mixer: **\$75**

Screen package (includes screen, power strip and extension cord set up): **\$50**

LCD projector package (includes LCD projector, Screen, power strip, extension cord set up):  
**\$200**

Flipchart with markers: **\$20 each**

Whiteboard with markers: **\$20 each**

Extension cords/power strips: **\$5 each**

VGA cord: \$10 each

Wireless presenter/laser pointer: **\$10 each**

Polycom speaker phone: **\$75 plus any additional phone charges**

High speed internet

Wireless: complimentary

Wired: 1st line complimentary, additional lines  
**\$25 each**



## **Considerations**

### **General Information**

The menus listed here are for your general reference. Our sales team will be happy to assist in customizing a menu to suit your specific needs and budget.

### **Service Charge & Sales Tax**

A 22% taxable service charge and current state sales tax of 6% will be added to all food and beverage, audio visual, room rental charges and miscellaneous charges.

### **Outside Food and Beverage**

Only food and beverage services provided by the Courtyard Philadelphia Lansdale are permitted in our meeting rooms. No remaining food or beverage is permitted to leave the hotel.

Legal drinking age is 21 years of age. Guests must have proper identification to be served alcohol.

### **Guarantees**

Guarantees are required for all events. Final numbers of guests attending your event must be provided by noon three (3) business days in advance of your event.

If no guarantee is provided to the hotel, we will consider your expected number to be your guarantee. This number will be your guarantee and not subject to reduction. However, increases in guarantee may be accepted up to twenty-four (24) hours prior to your function, subject to product availability.

### **Vendors**

Only hotel approved vendors are allowed to do business on the property. Proof of insurance with minimum required liability coverage is required prior to any work to be started.

### **Signage**

In order to maintain the ambiance of the hotel, all signs must be professionally printed, no handwritten signs allowed.

### **Security**

The hotel may require Security Officers for certain events.

### **Parking**

Complimentary