

COURTYARD 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

Whole Fruit
Daily Selection of Pastries and Muffins
Butter, Margarine, Fruit Preserves
Seattle's Best Coffee
Assorted Hot Teas
Chilled Orange Juice
10 - Priced per Person

Great Start Continental Breakfast

Sliced Market Fruit
Hard Boiled Eggs
Yogurt with Fresh Berries and Granola
Daily Selection of Pastries, Muffins and Bagels
Butter, Margarine, Fruit Preserves, Cream Cheese
Seattle's Best Coffee
Assorted Hot Teas
Chilled Orange and Cranberry Juices
16 - Priced per Person

Traditional Breakfast Buffet

Scrambled Eggs
Choice of Bacon or Sausage Links
Tri-Colored Breakfast Potatoes
Market Sliced Fruit
Assorted Yogurt Cups
Oatmeal with Brown Sugar and Raisins
Daily Selection of Pastries and Muffins
Butter, Margarine, Fruit Preserves
Seattle's Best Coffee
Assorted Hot Teas
Chilled Orange and Cranberry Juices
20 - Priced per Person, Minimum of 20 Guests

Breakfast Buffet Enhancements

Market Sliced Fruit - 4
Oatmeal - Brown Sugar & Raisins - 3
Scrambled Eggs - 4
Biscuits & Gravy - 4
Bacon or Sausage Links - 5
Priced per Person

BREAKS



Sweet & Savory

Single Bite Snacks
Candy Covered Apples
Chocolate Covered Pretzels
Flavored Popcorn
Antipasto Plate

10 - Priced per Person

Breads & Spreads

BLT Cream Cheese
Roasted Red Pepper Hummus
Assorted Jams
Peanut and Almond Butter
Assorted Artisan Breads
Warm Pita
Crostini

12 - Priced per Person

Beverages - Charged on Consumption per Gallon

Seattle's Best Coffee - 44
Includes Assorted Hot Teas
Freshly Brewed Iced Tea - 32
House Made Lemonade - 32
Flavor Infused Water - 20

Prices Vary

Beverages - Charged on Consumption per Item

Assorted Pepsi Products - 4
Bottled Mineral Water - 4
Bottled Sparkling Water - 5
Assorted Bottled Iced Tea - 4
Assorted Bottled Naked Juice - 5
Assorted Bottled Vitamin Water - 5
Assorted Bottled Ocean Spray - 5
Regular & Sugar Free Red Bull - 6

Prices Vary

BREAKS



Snacks - Priced per Dozen

- Freshly Baked Cookies - 28
- Freshly Baked Brownies - 28
- Assorted Pastries - 29
- Artisan Breads with Butter & Fruit Preserves - 29
- Assorted Bagels with Cream Cheese - 29
- Miniature Assorted Desserts - 32

Prices Vary

Snacks - Priced per Person

- Tortilla Chips with Salsa & Guacamole - 8
- Warm Pita with Chef Crafted Hummus - 8
- House Made Trail Mix - 4
- Gourmet Mixed Nuts - 5
- Assorted Flavored Popcorn - 3
- Plain or Seasoned House Made Chips - 3
- Whole Fruit - 3

Prices Vary

Snacks - Charged on Consumption per Item

- Assorted Candy Bars - 3
- Granola Bars - 4
- Nutrigrain Bars - 4
- Assorted Energy Bars - 5
- Individual Fruit Yogurts - 4
- Individual Bagged Potato Chips - 3
- Fresh Berry Parfait - 4
- Assorted Ice Cream Bars - 4

Prices Vary

LUNCH



Classic Deli Buffet

Chef Crafted Soup of the Day
Market Salad
House Made Pasta Salad
Honey Ham, Smoked Turkey, Roast Beef
Classic Chicken Salad
Aged Cheddar, Dill Havarti, Smoked Provolone
Selection of Artisan Breads
Leaf Lettuce, Sliced Tomato, Sliced Red Onion,
Pickle Spears, Mustard & Mayonnaise
House Made Chips
Assorted Freshly Baked Cookies
Seattle's Best Coffee
Freshly Brewed Iced Tea
27 - Priced per Person

Executive Deli Buffet

Chef Crafted Soup of the Day
Market Salad
Orzo Pasta Salad
Grilled Tenderloin with Arugula & Horseradish
Crème on Ciabatta
Chicken Pesto with Fresh Mozzarella on Focaccia
Seared Tuna with Asian Apple Slaw & Wasabi on
Flat Bread
Selection of Specialty Mustards & Aioli
House Made Pickle Spears
House Made Chips
Assorted Miniature Desserts
Seattle's Best Coffee
Freshly Brewed Iced Tea
32 - Priced per Person



ADDITIONAL INFORMATION

General Information and Policies

All food and beverage must be purchased and prepared by the hotel. No outside food or beverage items are permitted in the meeting rooms. The menu items previously listed can be altered by your event manager to accommodate specific needs of the client. All prices are subject to change.

Guaranteed Number of Attendees

In order to make your meeting a success, please provide your event manager with a guaranteed number of attendees 5 business days prior to your event date. If a guarantee is not provided in this time frame, the expected attendance number listed on your Event Order will be used as the guarantee and charges will be made accordingly.

Tax and Service Charge

All food and beverage, room rental and audio/visual equipment are subject to a 23% taxable service charge. The following state and local tax rates are currently in effect.

- Food and Beverage Tax of 11.5%
- Audio/Visual Tax of 9.5%
- Room Rental Tax of 9.5%
- Service Charge Tax of 9.5%