

YOUR MEETING. NO SMALL MATTER.
MEETING/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 Table

Blueberry scones
Apple cinnamon muffin
Sliced bagels: plain and everything
Whole grain and Artisan toast
Bowl of fresh cut seasonal fruit
Yogurt selections
Orange juice
\$16.95 / guest

Bistro Breakfast Table

**Minimum of 10 people*

Scrambled eggs
Breakfast potatoes
Bacon or sausage
Variety of breakfast breads
Freshly sliced seasonal fruit
Orange juice
\$20.95 / guest

BREAKFAST



Bistro Choice Breakfast Table

**Maximum of 10 people*

Choice of one (1) Entrée:

- Banana bread French toast
- Bistro breakfast sandwich
- Balanced breakfast sandwich
- Breakfast burrito

Choice of one (1) Beverage: Starbucks® coffee, Tazo® tea, water, orange juice

\$17.95 / guest

Vegetarian Breakfast

Choice of one (1) Entrée:

- Acai Bowl – acai, almond milk, granola, banana & strawberry slices, blueberries
- Fruit & Yogurt Bowl – fruit of the day, honey, yogurt & slivered raw almonds

Choice of one (1) Beverage: Starbucks® coffee, Tazo® tea, water, orange juice

\$12.95 / guest

Breakfast Enhancements

Enhancements are single selection items that can be added to any Bistro Breakfast Table or Vegetarian Breakfast

Fruit and berry bowl - **\$5.50 / guest**

Oatmeal - **\$6.50 / guest**

Two (2) egg omelet OR scrambled eggs
\$6.95 / guest

Breakfast potatoes - **\$3.50 / guest**

Two (2) applewood bacon strips - **\$3.50 / guest**

Two (2) sausage pork links - **\$3.50 / guest**

Two (2) chicken sausages - **\$3.50 / guest**

**Kosher menu available upon request*

**Common allergens may be present; please inform staff of any food allergies.*

BREAKS



Quick Break

Starbucks® freshly brewed regular coffee
(Decaf available upon request)
Select Starbucks® Tazo teas
Assorted Pepsi beverages
Freshly baked cookies
Fresh cut seasonal fruit
\$12.95 / guest

A La Carte Items

Brownies - **\$30 / dozen**

Freshly baked cookies - **\$30 / dozen**

Sea salt potato chips - **\$3.50 / guest**

Trail mix and pretzels - **\$4.50 / guest**

Variety of muffins - **\$4.50 / guest**

Starbucks® coffee and tea service - **\$65 / gallon**

Beverage Service

**Minimum of 10 people*

Starbucks® freshly brewed regular coffee
(Decaf available upon request)
Choice of select Starbucks® Tazo teas OR Iced Tea
Assorted Pepsi beverages
\$9.95 / guest

Enhancements

**Enhancements are single selection items that can be added to any breakfast, lunch or dinner service*

San Pellegrino Sparkling Water® - **\$4.00 / drink**

Gatorade® - **\$5.00 / drink**

Pure Leaf® Fiji Apple & Ginger tea - **\$5.00 / drink**

LUNCH



Bistro's Choice

**Available for groups of 15 or less*

Select one (1) Entrée:

- Bistro Burger on toasted brioche bun & bistro sauce
- Albacore tuna salad on toasted multigrain bread
- Caesar wrap with or without chicken
- Modern cobb salad
- Herb Roasted chicken breast served with broccolini and lemon dressed arugula

Select one (1) Side:

- Chips
- Fresh cut fruit

Select one (1) Dessert:

- Chocolate chunk brownie
- Dark chocolate cookie
- Carrot cake

Select one (1) Beverage: Pepsi, Diet Pepsi, Sierra Mist, Iced tea, Bottled Water

\$18.95 / guest

Deli Table

Build your own sandwiches with an assortment of premium breads, meats, and toppings

Served with salad and chips

Assorted Pepsi beverages

\$20.95 / guest

Enhancements

**Enhancements are single selection items that can be added to any lunch or dinner service*

Salad Bar – build your own salad with an assortment of greens, toppings and dressings

\$8.95 / guest

Iced tea - **\$6.95 / pitcher**

*** Kosher Menu available upon request**

DINNER



Evening Reception

Brussel sprouts
Roasted Chicken breast
Little Gem Caesar salad
Vegetable baked pasta
Choice of carrot cake or key lime pie
Choice of Iced tea or Pepsi beverages

\$22.95 / guest

Enhancements

Salad Bar – build your own salad with an assortment of greens, toppings and dressings

\$8.95 / guest

Iced tea - **\$6.95 / pitcher**

Buffalo wings - **\$8.95 / order (5 wings/order)**

French fries - **\$5.00 / plate (good for 2-3 people)**

**Kosher and other vegetarian options available upon request*

Your Choice Dinner

Minimum of 10 people

Select one (1) Entrée:

- Chicken pot pie
- Roasted chicken breast
- Vegetable baked pasta
- Bistro burger with or without French fries

Select one (1) Entrée:

- Dinner Roll
- Garlic Bread
- Little Gem Caesar Salad

Select one (1) Beverage:

- Pepsi
- Diet Pepsi
- Iced tea
- Water

Plus Chef's choice dessert

\$20.95 / guest

RECEPTION



Little Bites

Margherita flat bread
Prosciutto flat bread
Buffalo wings with ranch or bleu cheese dip
French fries

\$129.50- serves 10

Mediterranean Medley

Two (2) varieties of Lavash rolls; one (1) with meat & one (1) vegetarian

Hummus
Pita chips
Mediterranean salad

\$195.95 – serves 10

Love the Veggies

Baby carrots, broccoli, cauliflower florets, cherry tomatoes, celery sticks, cucumber, mushrooms, sugar snap peas

Served with a variety of dips

*Optional: add sea salt potato chips or bistro crackers

\$49.95 – serves 10

Fruit and Fine Cheese

Assortment of fine cheeses
Fruits
Crackers

\$149.50 – serves 10

RECEPTION



Hosted Beer and Wine

The following beverages are available on a per drink basis (sold in increments of 12 only)

Domestic beer - **\$6.00 each**

Imported beer or Microbrews - **\$8.00 each**

House red wine - **\$16.00 / bottle**

House white wine - **\$16.00 / bottle**

**Make it Yours!

Bring your own preferred wine

\$15.00 corkage fee / bottle

Bring your own preferred beer (by case only)

\$18.00 corkage fee / case

Spirit Package

3 bottles of well liquor - vodka, whisky or tequila

1 bottle of house red wine

1 bottle of house white wine

1 bottle of sparkling wine

24 bottles of domestic beers

Soda water, cranberry juice, orange juice, Pepsi sodas

\$300.00

Beer & Wine Package

2 bottles of house red wine

2 bottles of house white wine

2 bottles of sparkling white wine

12 bottles of domestic beer

12 bottles of imported beer

\$260.00

Hotel provided bartender is **required** for all alcohol packages. There is a bartender fee of **\$140.00** for ***4 hours**. Each additional hour is **\$55.00 per bartender, per hour**. **Events must end by 12AM.**

***4 hour minimum on all events.**

****Alcohol provided by guests must be surrendered to the Events Coordinator / bartender prior to event.**

TECHNOLOGY



AUDIO VISUAL RENTALS

8 ft. Projection Screen	\$50.00 / day
Flip Chart Pad with Easel and Markers	\$45.00 / day
Additional Flip Chart Pad	\$15.00 each
LCD Projector	\$100.00 / day
Polycom Speaker	\$80.00 / day
Easel	\$10.00 each / day
Extension Cord	\$7.00 each / day
Podium & Microphone Combo	\$75.00 / day
Microphone	\$50.00 / day
Wireless High Speed Internet	Complimentary



ADDITIONAL INFORMATION

- All meeting rooms, food, beverage, Audio Visual equipment and related services are subject to applicable taxes and a 20% service charge on the date(s) of the event.
- All prices are subject to change.
- A non-refundable advance deposit will be charged to your credit card three (3) days prior to your event. This is fifty percent (50%) of your estimated grand total.
- Kosher menu is available upon request.
- We try to accommodate any dietary needs as best as we can. Please inquire with the on-site event specialist.
- Please inform the Event Specialist of any food allergies.
- Holiday menus and set up are available upon request. Additional fees may apply.