



Event Menu

COURTYARD[®]
Marriott[®]







Food Photographs are not exact replications

The Planner's Package

62- per guest

Minimum 20 guests

125- service fee will be applied to groups of less than 20

Morning

Classic Continental Breakfast

Assorted Fresh Juices, Cubed Fresh Fruit, Seasonal Berries, Variety of Breakfast Pastries, Muffins, Butter, Preserves, Coffee, Decaffeinated Coffee, Tea Selection

Mid-Morning Refresh

Assorted Soft Drinks, Bottle Water, Coffee, Decaffeinated Coffee, Tea Selection

Lunch: Select one per day

Italian Buffet

Caesar Salad, Chicken Marsala, Chef's Fish Selection, Penne Pasta Ala Pomodoro, Fresh Vegetables, Garlic Breadsticks, Mini Dessert Pastries

Deli Buffet

Mixed Garden Salad with Dressings, Red Bliss Potato Salad, Cole Slaw, Pasta Salad, Sliced Assorted Deli Meats and Cheeses, Lettuce, Ripe Tomato Slices, Red Onion, Pickles, Variety of Condiments, Assorted Breads, Chef's Choice Dessert

Afternoon Refresh

Assorted Cookies and Brownies, Fresh Whole Fruit, Assorted Soft Drinks and Water, Coffee, Decaffeinated Coffee, Tea

A La Carte

Fresh Florida Orange
42- per gallon

Grapefruit , Apple, Tomato,
V8, Cranberry Juice
42- per gallon

Bottled Water
4- each

Assorted Fresh Danish
38- per dozen

Assorted Baked Bagels
Cream Cheese, Butter
38- per dozen

Granola Bars
5- each

Fruit Yogurt, Lite and Healthy
6- each

Assorted House-made Cookies
36- per dozen

Whole Seasonal Fruit
6- per piece

Fresh Baked Brownies
36- per dozen

Soft Drinks
4- each

Smoothies

Select one

Strawberry, Mixed Berry
or Banana
10- each

Unlimited Coffee,
Bottled Water, Soft Drinks
12- per person

Fresh Brewed Coffee
48- per gallon

Ice Cold Milk
4- each

Executive Meeting 28-

Freshly Brewed Coffee,
Decaf, Assorted Herbal Teas

Early Morning

Fresh Florida Orange Juice
Bakery Fresh Pastries, Muffins,
Bagels, Cream Cheese, Preserves,
Flaky Buttery Croissants

Mid Morning

Fresh Sliced Seasonal Fruit
Soft Drinks, Bottled Water

Mid Afternoon

Freshly Baked Cookies
Fudge Brownies

Prices are subject to a 21% service fee and state tax

Continental Breakfast

Ten guest minimum

125- fee will be added if under minimum

THE CONTINENTAL 14-

Fresh Squeezed Florida Orange Juice

Flaky Croissants and Pastries

Assorted Muffins

Coffee, Assorted Black & Herbal Teas

WHOLESOME CONTINENTAL 16-

Fresh Squeezed Florida Orange Juice

Seasonal Fruit Display

Fruit and Bran Muffins

Bagels, Cream Cheese

Low-Fat Yogurt with Granola

Coffee, Assorted Black & Tea

Prices are subject to a 21% service fee



Breakfast Buffet

Twenty guest minimum

125- fee will be added if under minimum

ALL AMERICAN BREAKFAST 22-

Fresh Squeezed Florida Orange Juice

Fresh Cut Fruit

Assorted Fruit Muffins

Hearth Baked Bagel Assortment

Fruit Preserves, Jams, Cream Cheese, Butter

Traditional Scrambled Eggs

Breakfast Potatoes

Crisp Smoked Bacon

Savory Breakfast Sausage

Assorted Cold Cereals

Fresh Whole and Skim Milk

Coffee, Assorted Black & Tea

SOUTHERN STYLE BUFFET 22-

Fresh Squeezed Florida Orange Juice

Fresh Cut Fruit

Fruit and Bran Muffins

Danish Assortment

Hearth Baked Bagel Assortment

Cream Cheese, Jams, Butter

Traditional Scrambled Eggs

Biscuits and Country Sausage Gravy

Southern Style Creamy Cheese Grits

Crisp Smoked Bacon

Coffee, Assorted Black & Tea

THE CHEF'S OMELET STATION 10-

Hand Tossed Omelet:

Fresh Tomato, Sweet Bell Peppers,

Red Onion, Mushrooms, Spinach,

Crispy Bacon, Shredded Cheese

Chef Attendant Fee 125-

***Gluten Free Options Available**

Theme Breaks

12- per person

THE FROMAGERIE

Domestic & Imported Cheese Display,
Flat Bread and Crackers
Fresh Seasonal Fruit
Mineral Water and Soft Drinks

HEALTHY CHOICE

Fresh Crudité, Creamy Dressing
Fresh Seasonal Fruit Display
Soft Granola Bars
Oatmeal Cookies
Assorted Chilled Fruit Juices

THE ANTIPASTO BOARD 16- per person

Display of Imported Meats,
Cheeses with Roasted Peppers,
Artichokes, Olives, Cherry Peppers
Hummus with Crispy Vegetables
and Flatbread
French Baguettes
Soft Drinks, Bottled Water

JUST CHOCOLATE

Fudge Brownies
Chocolate Chip Cookies
Chocolate Milk

***Gluten Free Options Available**



Prices are subject to a 21% service fee and state tax

Lunch Buffet

11am-3pm only

125- fee if under the minimum
Fresh Brewed Coffee, Iced Tea

BUSINESS LUNCH BUFFET 24-

30 guest minimum

Salad: Citrus Spinach Salad with Quinoa Walnuts,
Cranberries and Red Wine Vinaigrette

Pasta Salad: Chef's Selection

Entrees

Chicken Piccata

Beef Tenderloin Tips, Brandied Cream Sauce
Rice Pilaf, Vegetable Medley
Bakery Fresh Rolls and Butter

Dessert

Chef's Choice



THE DESOTO DELI 22-

Old Fashioned Potato Salad
Pasta Salad
Coleslaw

Tray of Assorted Meats and Cheeses,
Lettuce, Tomato, Onions, Pickles,
Deli Breads and Rolls,
Appropriate Condiments
Cookies and Brownies

ZESTY ITALIAN 26-

30 guest minimum
Fresh Garden Greens, Pepperoncini,
Cherry Tomato, Roasted Peppers,
Artichoke Hearts, Olives,
Gorgonzola Crumbles,
Pasta Primavera Salad
Caesar Salad
Herbed Garlic Bread

Entrees

Baked Ziti, Bolognese Sauce
Chicken Breast Marsala
Chef's Vegetable

Dessert

Chef's Choice



Sandwich Board

16- per person

Select up to Two Choices

Select Potato Salad, Cole Slaw,
or Pasta Salad, Kosher Pickle Spear,
Chef's Dessert,
Fresh Brewed Coffee, Iced Tea

VEGETARIAN WRAP

Grilled Portobello Mushrooms,
Grilled Sweet Onions, Roasted Peppers,
Spinach, Provolone Cheese,
Mayo Dressing,
Soft Tomato-Basil Tortilla

MILE HIGH DELI SANDWICH

Sliced Salami, Smoked Turkey, Ham,
Provolone, Swiss, Ciabatta Bread,
Shredded Lettuce, Tomato, Onion,
Herbed Vinaigrette Dressing

VERMONT TURKEY STACK

Shaved Roast Turkey Breast,
Crispy Smoked Bacon,
Fontina Cheese, Lettuce,
Tomato, Dijon Mayo

ALBACORE TUNA SALAD CROISSANT

Fresh Albacore Tuna Salad with Lettuce

Prices are subject to a 21% service fee and state tax

Express Lunch Box

16- per person

Select up to Two Choices

SCHOOL DAYS BOX LUNCH

Ham, Cheese, Rye or Turkey, Cheese,
Whole Wheat, Dijon Mayo,
Homemade Cookies or Granola Bar,
Bag of Chips,

PICNIC IN THE PARK

Flaky Croissant, Tuna Salad,
Celery, Carrot Sticks, Granny Smith Apple,
Granola Bar

ITALIAN CLASSIC

Cappicola Ham, Genoa Salami,
Provolone Cheese, Italian Ciabatta Bread,
Vinaigrette Dressing, Pasta Salad,
Cookies

Bottled Water/Soft Drink Additional 4- each



The Plated Lunch

24- per person

Select up to Two Entrees

Bakery fresh Rolls and Butter,
Chef's Vegetable and Starch
Fresh Brewed Coffee, Iced Tea

Select one

CAESAR SALAD

Crisp Romaine Hearts,
House-made Croutons, Shaved Parmesan,
Traditional Caesar Dressing

MIXED GARDEN GREENS SALAD

Tomatoes, Cucumber,
Shredded Carrots, Chef's Dressing

SALAD CAPRESE

Roma Tomato, Basil, Mozzarella,
Pesto Oil, Balsamic Vinaigrette

Entrees

BEEF BOURGUIGNONNE

Buttered Egg Noodles

CHICKEN PICCATA

Lemon Caper Cream Sauce

CHICKEN MARSALA

Wild Mushroom Marsala Wine Sauce

GRILLED CHICKEN PASTA

Penne Pasta, Garden Vegetables,
Basil, Rosa Sauce, Garlic,
Parmesan Cheese

FRESH MAHI

Lemon, Butter, Capers, Tomatoes

ROASTED VEGETABLE QUICHE

Fresh Spinach, Mushrooms,
Feta Cheese, Fruit Garnish

BUTTER-CRUMB BAKED GROUPE

Citrus Beurre Blanc

Dessert

Chef's Choice



Prices are subject to a 21% service fee and state tax



Entrée Salads

18- per person

Select up to Two Entrees

Includes Fresh Baked Rolls, Dessert,
Fresh Brewed Coffee, Iced Tea

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine Hearts,
House made Caesar Dressing,
Shaved Parmesan, Herb Croutons



SOUTHWESTERN COBB SALAD

Grilled Chicken, Avocado, Corn, Bacon,
Jack Cheese,
Green Chili Ranch Dressing



ASIAN GRILLED CHICKEN SALAD

Grilled Chicken Breast,
Chili Lime Vinaigrette, Cucumbers, Carrots,
Scallions and Peanuts

Prices are subject to a 21% service fee and state tax



Hors d'oeuvres

5- per piece

Fifty piece increments only

Mini Crab Cakes

Key Lime Aioli

Seared Ahi Tuna

Black and White Sesame Seeds,
Cucumber Slice, Wasabi Drizzle

Sliced Tenderloin Canapés

French Rounds

Pot Stickers

Spicy Dipping Sauce

Individual Crudité

Guacamole, Hummus

Spanakopita

Greek Classic, Spinach, Feta Cheese,
Phyllo Leaves, Tzatziki Sauce

Swedish Meatballs

Coconut Shrimp

Large Gulf Shrimp, Mango Chutney

Vegetable Egg Rolls

Stir-Fried Vegetables, Asian Seasonings,
Sweet Chili Garlic Sauce

Potato Cakes

Sour Cream, Applesauce

Chicken Tenders

Honey Mustard Dip

Sesame Chicken Satay

Sweet Chili Sauce

Smoky Bacon Wrapped Scallops

Sauce Diablo

Franks en Croute

Puff Pastry, Spicy Mustard

Oriental Spring Rolls

Dipping Sauce

Mini Quiche

Italian Meatballs

Prices are subject to 21% service charge and state tax



Plated Dinner

Select up to Two Entrees

Rolls, Garden Salad, Chef's Fresh Vegetables, Starch, Dessert, Fresh Brewed Coffee, Iced Tea

CHICKEN MARSALA 32-

Wild Mushroom-Marsala, Wine Sauce

CHICKEN MARRIOTT 32-

Chicken Breast with Roasted Red Peppers,
Spinach, Cherry Tomatoes, White Wine Garlic Sauce

GRILLED CHICKEN AND PENNE PASTA 28-

Garden Vegetables, Light Alfredo Sauce

BEEF BOURGUIGNONNE 32-

Buttered Egg Noodles

FIRE-ROASTED SALMON 34-

Wilted Spinach Red Pepper Crème

BUTTER-CRUMB BAKED GROUPER 34-

Citrus Beurre Blanc

SLICED LONDON BROIL 32-

Wild Mushrooms, Madeira Wine Sauce

PETITE FILET MIGNON 42-

Merlot Demi

DUET PLATE

Grilled Petite Filet Mignon with Grilled Shrimp and Garlic Butter



Dinner Buffet

Dinner Buffets 48- per person

150- fee will apply to groups less than 40

TREASURE ISLAND

Marinated Tomato, Bermuda Onion, Cucumber

Island Greens Salad, Mango Vinaigrette

Fresh Baked Luau Bread, Mango Butter

BBQ Breast of Chicken, Island Spices

Grilled Mahi, Mango Salsa

Cumin Crusted Beef,

Black Bean Corn Cilantro Relish

Cinnamon Glazed Carrots, Yucca Frites

Island Coconut Pineapple Rice

Carrot Cake, Cream Cheese Icing

Warm Bread Pudding, Dark Rum Glaze



THE TRADITIONAL BUFFET

Mixed Greens, Cucumbers, Grated Carrots,
Tomatoes, Garlic Herb Croutons,
Assorted Dressings

Sunburst Fruit Salad, Toasted Coconut

Rotini Pasta Primavera

Selection of Artisan Breads

Tenderloin Beef Tips, Mushrooms
Grilled Salmon, Creamy Dill, Lemon

Roasted Chicken Dijonnaise

Herb Roasted Potatoes

Green Beans, Toasted Slivered Almonds

Chocolate Layer Cake, Key Lime Pie

THE HEARTLAND of ITALY

Salad Caprese: Roma Tomato, Cracked Pepper,
Mozzarella, Balsamic Drizzle

Caesar Salad: Herb Croutons

Crusty Bread

Tomatoes, Cucumbers, Red Onion, Basil

Penne Pasta, Prosciutto, Garlic,
Olive Oil, Peas, Fresh Herbs

Beef Medallions Marsala, Mushrooms

Chicken Breast Florentine

Golden Crusted Eggplant Gratin,

Parmesan Cheese, Mozzarella,

Tomato Basil Sauce

Escarole, Pan Fried, Olive Oil, Garlic,

White Beans, Lemon Juice

Miniature Cannoli, Ricotta Cheesecake

Reception Menu

48- per person

Based on one hour

IMPORTED & DOMESTIC CHEESE DISPLAY

Crackers, Dried Fruit, Nuts

Select Three HORS D'OEUVRES

Select one Station

PASTA STATION

Penne, Tortellini with Marinara,
Ala Vodka, Alfredo Sauce,
Sweet Peas, Spinach, Mushrooms,
Roasted Garlic, Olive Oil,
Parmesan Cheese, Garlic Breadsticks
Chef Attendant Fee 125-

ASIAN STATION

Marinated Chicken or Beef,
Stir Fry of Carrots, Snow Peas, Scallions,
Bamboo Shoots, Water Chestnuts,
Vegetable Fried Rice, Pork Pot Stickers,
Chef Attendant Fee 125-



The Bar

HOST HOURLY BAR

Final bills are calculated on
amount of Beverages Consumed

RESORT BRANDS 6-

PREMIUM BRANDS 8-

IMPORTED BEER 7-

DOMESTIC BEER 6-

HOUSE WINE 8-

SOFT DRINKS 4-

IMPORTED BEER SELECTIONS

Corona, Corona Light,
Heineken, Amstel Light

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light,
Coors Light, Yuengling Lager,
Sam Adams Lager, O'Doul's

CASH BAR

RESORT BRANDS 7-

PREMIUM BRANDS 8-

IMPORTED BEER 7-

DOMESTIC BEER 6-

NON-ALCOHOLIC BEER 5-

HOUSE WINE 8-

SOFT DRINKS 4-

SPECIALTY BEVERAGES

12- per person. Based on One hour
Fruit Punch, Mimosas,
Rum Punch, Sangria,
Margaritas, Champagne Punch

WINE LIST AVAILABLE

All Bars Two Hour minimum
Bartender 125- per Bar (1 per 75 guests)
Cashier Fee 125- each

DRINK TICKETS 8- per ticket



Prices are subject to a 21% service fee and state tax

Host Hourly Bar

Resort Brands: First Hour: 16- per person
Each additional hour: 8- per person

Premium Brands: First hour: 18- per person
Each additional hour: 10- per person

Beer, Wine, Soft Drinks:
First Hour: 14- per person
Each additional hour: 8- per person

RESORT BRANDS

New Amsterdam Vodka, Bombay Gin,
Bacardi Superior, Sauza Signature Blue 100%
Agave Tequila, Jim Beam, Dewar's,
Canadian Club, E&J Brandy, Beer (listed below),
Canyon Road Pinot Grigio, Merlot, Chardonnay,
Pinot Grigio

PREMIUM BRANDS

Tito's Handmade Vodka, Tanqueray Gin,
Bacardi Superior Rum, Captain Morgan Spiced
Rum, Jose Cuervo Gold, Jack Daniels,
Dewar's 12 Scotch, Jameson Irish Whiskey,
Beer (listed below), Kendall-Jackson "Vintners
Reserve" Chardonnay, Pinot Grigio, Cabernet,
Merlot, Pinot Noir

IMPORTED BEER

Corona, Corona Light, Heineken, Amstel Light

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Yuengling
Lager, Sam Adams Lager, O'Doul's (non-alcoholic)



Equipment Rental List

Wireless Microphone additional

LCD Projector

Slide Projector

TV /DVD

VCR

Portable AV Cart

Easel

Flip Chart (s) , Markers, Stand

AC Extension Cord, Power Strip

Wired Internet Access

Poly Com Conference Phone

Dial 9 Access Phone

Rates quoted are daily and non-negotiable.

Charges will be billed to Group Master Account.

**Prices are subject to 21% service charge
and state tax**





Courtyard by Marriott Bradenton Riverfront
100 Riverfront Drive, Bradenton, FL 34205
T: (941) 782-1816 • F: (941) 746-4289
www.marriott.com/srqbd

COURTYARD®
Marriott®