

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

BREAKS



All Day Beverage Service

Regular Coffee, Decaf Coffee, and Hot Tea

\$4.50 per person

AM Break

Regular Coffee, Decaf Coffee, Hot Tea, Bottled Waters, Assorted Soft Drinks, and Fresh Fruit

\$6.50 per person

PM Break

Regular Coffee, Decaf Coffee, Hot Tea, Bottled Waters, Assorted Soft Drinks, and Assorted Chunk Cookies

\$6.50 per person

BREAKS



A La Carte

These items can be added to enhance your break or added to your event individually

Yogurt Parfaits | \$4.25 Each
Layered Granola and Fresh Strawberries over
Vanilla Yogurt

Pastries | \$26 per Dozen
An Assortment of Baked Pastries

Muffins | \$28 per Dozen
A Variety of Seasonal Muffins

Chocolate Chunk Cookies | \$26 per Dozen
Warm, Baked Cookies

Fudge Brownies | \$28 per Dozen
Fresh Baked Brownies

Whole Fruit | \$28 per Dozen

BREAKS



Sweet Endings

An Assortment of Cookies and Fudge Brownies,
Trail Mix, and Starbucks Coffee
\$7.95 per person

Snack Attack

Trail Mix, Cookies, Chips, Fresh Cut Veggies,
Protein Bars, Assorted Sodas, and Bottled Waters
\$11.95 per person

BREAKS



Beverages By the Gallon

Iced Tea | \$25 per Gallon
House-brewed Iced Tea

Lemonade | \$25 per Gallon
House Made Fresh Lemonade

Hot Tea | \$25 per Gallon
Assorted Flavored Tea Bags and Hot Water

House Coffee Blend | \$27 per Gallon
Premium House Blend Coffee Served with Cream
and Sugars

Starbucks Coffee | \$37 per Gallon
Veranda-Light Blonde Roast or Verona-Dark Bold
Roast

Beverages By Consumption

Assorted Sodas | \$2.50 Each

Bottled Waters | \$2.75 Each

Bottled Juices | \$2.75 Each

BREAKFAST



Continental Breakfast

Assorted Muffins, Sliced Bagels, Butter, Cream Cheese, Assorted Jellies, Fresh Cut Fruit, Coffee and Tea Service
\$12.95

All Buffets Require A 20 Person Minimum and Include Water and Fresh Brewed Iced Tea

Enhancements to Breakfast

Quaker Oatmeal | \$2.50 per person
Breakfast Sandwich | \$4.75 Each
Egg, Cheddar Cheese, and Ham on a Croissant
Granola Yogurt Parfaits | \$4.25 Each
Layered Granola and Fresh Strawberries over Vanilla Yogurt

LUNCH



Plated Sandwich Lunch

Lunch Includes a Sandwich, Potato Chips, Pickle Spear, a Chef Choice Dessert and a Choice of Bottled Waters or Soft Drinks

Can be converted to boxed lunch for an additional \$1.25 per person

\$13.95 per person

Please Choose From the Following Items

Turkey and Swiss Croissant
Roasted Turkey and Swiss Cheese on a Flaky Croissant Accompanied by Crisp Bacon, Lettuce, and Tomato

Roast Beef and Cheddar Cheese
Roast Beef and Cheddar Cheese on Ciabatta Bread Accompanied by Crisp Bacon and Lettuce

Grilled Chicken Wrap
Grilled Chicken and Crispy Lettuce, Caesar Dressing and Parmesan Cheese Wrapped in a Tortilla

Veggie Wrap
Lettuce, Spinach, Cucumber, Hummus, Onion, Tomato, Swiss Cheese Wrapped in a Tortilla

LUNCH



Lunch - Available as Plated or Buffet

Fajitas | \$17.95 per person
Marinated Chicken, Steak, Peppers, and Onions
Served with Refried Beans, Tortilla Chips, Sour
Cream, Avocado, Salsa, Jalapenos, Shredded
Cheese, Lettuce, and Chefs Choice for Dessert

Italian Buffet | \$14.95 per person
Fettuccine Alfredo and Penne with Marinara.
Served with Grilled Chicken, Garden Salad, Garlic
Bread and Chefs Choice of Dessert

**All Buffets Require a 20 Person Minimum
and Include Water and Fresh Brewed
Iced Tea**

RECEPTION



Small Fruit Tray

An Assortment of Fruit with a Yogurt Dipping Sauce. Serves Approximately 30 people
\$55 per Tray

Large Fruit Tray

An Assortment of Fruit with a Yogurt Dipping Sauce. Serves Approximately 60 People.
\$100 per Tray

Small Vegetable Crudite

Fresh Cut Veggies Served with Hummus and Ranch Dipping Sauce. Serves Approximately 30 People
\$40 per Tray

Large Vegetable Crudite

Fresh Cut Veggies Served with Hummus and Ranch Dipping Sauce. Serves Approximately 60 People
\$80 per Tray

RECEPTION



Hors D'oeuvres

Chicken Tenders | \$80 per 50 pieces
Served with Honey Mustard and BBQ Sauce

Chicken Wings | \$80 per 50 pieces
Choice of Buffalo, Honey BBQ, and Memphis Style
Dry Rub

Meatballs | \$65 per 50 pieces
An Assortment of Swedish and BBQ Flavor

Jalapeno Poppers | \$65 per 50 pieces
Served with Ranch Dipping Sauce

Chips and Salsa | \$15 per bowl

Hummus and Pita Chips | \$18 per bowl

RECEPTION



Bar

Domestic Beer | \$5 per bottle
Bud Light, Coors Light, Budweiser, Miller Lite

Import Beer | \$6 per bottle
Corona, Stella Artois, Core

Liquor | \$8 per drink
Bacardi, Smithworks, Captain Morgan, Jose
Cuervo, Jack Daniels, and Tanqueray

Wine
Beringer White Zinfandel and Meridian Pinto
Grigio \$7 per glass
Estancia Cabernet and Clos Du Bois Merlot \$10 per
glass

Champagne | \$24 a bottle

For Wine Bottle Prices Contact Sales

**Liquor Prices and Brands Vary. No
Outside Alcohol is Allowed on Premise.
Bartender Fee is \$100 for 4 hours
(Gratuity not included).**



ADDITIONAL INFORMATION

We are delighted with the opportunity to serve you. Please use this section to discover useful information, guidelines and timelines for your event.

Meeting/Convention Timeline

To ensure we are communicating on a regular basis prior to your arrival:

90 days prior

Preliminary meeting program due to the hotel to ensure the meeting space and scheduled times are correct. Direct bill application is also to be submitted to hotel for credit approval.

30 days prior

Final meeting program due, including meeting room set-ups, food and beverage orders and audio visual needs. All individual call in and rooming list reservations are due. All VIPs, upgrades and complimentary rooms must also be assigned.

72 business hours prior

Final guarantee of attendance due.

Service Charge and Tax

All banquet food and beverage, room rental, set up fees, audio visual rental and labor, destination management services and decor, etc. will incur a taxable 23% service charge, CID fee, and applicable sales tax.

Prices are subject to change.

Audio Visual

All audio visual needs must be finalized 7 days in advance of function.