



## 2019 COURTYARD EVENT MENU

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## 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



### a la carte snack selections

- priced per guest in attendance-
- assorted mixed nuts | \$6
- fresh whole fruit | \$4
- sliced seasonal fruit & berries | \$10
- tri-colored tortilla chips with salsa | \$11
- grilled flatbread with Mediterranean hummus | \$13

### more a la carte snacks

- priced per dozen-
- assortment of cookies | \$36
- chocolate truffles | \$36
- assorted muffins | \$20
- individually packaged granola bars | \$3
- individually packaged energy bars | \$5
- individually packaged snack mix | \$3

### beverages

- priced per item based on actual consumption-
- Starbucks coffee with variety of Tazo tea | \$60 per 1.5 gallon
- Naked smoothies | \$5
- soda, juice & bottled water | \$4
- iced tea | \$4
- lemonade | \$4

## BREAKFAST



### continental breakfast table

-minimum order of - 15 guests  
chilled orange and apple juice  
fresh whole fruit  
biscuits  
butter and preserves  
yogurt with granola

**\$16**

### hot n' hearty breakfast table

-minimum order of - 15 guests  
chilled orange and apple juice  
fresh whole fruit  
scrambled eggs with cheese and chives  
sausage or bacon  
bistro potatoes  
biscuits  
butter & preserves

**\$20**

### healthy start

-minimum order of -15 guests  
chilled orange and apple juice  
scrambled egg whites  
chicken sausage  
fresh whole fruit| berries add \$4| cut fruit add \$2  
oatmeal with dried berries  
yogurt with granola  
butter & preserves

**\$24**

### sweet and savory

-minimum order of -15 guests  
chilled orange and apple juice  
choice of French toast or pancakes  
scrambled eggs  
fresh whole fruit  
bacon or sausage  
biscuits  
bistro potatoes  
butter and preserves

**\$22**



## LUNCH



### **lunch buffet -minimum order of- 15 guests**

-please select one starter-  
caprese  
green salad  
young spinach salad with frisee greens,  
apple chips, dried berries, candied walnuts and red  
onion  
caesar salad  
chefs seasonal soup

-please select one entree-  
herb roasted chicken  
grilled salmon  
mushroom rigatoni  
chesapeake crab cakes 4 oz. (additional \$8 per  
person)  
blackened chicken (breast add \$3)  
fettuccini alfredo (add chicken \$4 per person)

### **lunch buffet continued**

-please select one side-  
rice pilaf  
mashed potatoes| loaded add \$3| shrimp add \$5|  
truffle oil add \$4  
roasted potatoes  
fingerling peruvian add \$4  
grilled asparagus  
green beans  
garlic herb pasta  
seasonal local vegetables  
honey tossed carrots

-assorted desserts-

\*add one more side item for \$3 per person  
\*add one more entree for \$6 per person  
**\$31**

## LUNCH



### northwest boxed lunch

-minimum order of -12 guests

includes Washington apple, potato chips, bakery select cookie and 8 oz. bottled water

choice of one sandwich per box:

roast beef and cheddar  
turkey and pepper jack  
ham and swiss  
chicken caesar wrap  
albacore tuna salad sandwich  
veggie wrap

**\$26**

### salad express buffet

-minimum order of - 15 guests choice up to two selections per group

includes bread & butter and dessert

option 1 | bistro cobb

option 2 | citrus spinach salad

option 3 | perfect caesar

option 4 | asian chicken salad

**\$26**

## DINNER



### custom dinner buffet table -minimum order of - 15 guests

includes bread & butter

choice of one salad for the group:

caesar salad  
mixed green salad  
citrus spinach salad

choice of two entrees for the group:

grilled salmon  
herb roasted chicken  
simply grilled cod  
red wine braised short ribs  
fettuccini alfredo  
mushroom rigatoni  
grilled chicken breast

### customer dinner buffet table continued

-please select two sides-

rice pilaf  
mashed potatoes| loaded add \$3| shrimp add \$5|  
truffle oil add \$4  
roasted potatoes | fingerling peruvian add \$4  
grilled asparagus  
green beans  
garlic herb pasta  
seasonal local vegetables  
honey tossed carrots

-assorted desserts-

\*add one more side item for \$3 per person

\*add one more entree for \$6 per person

**\$49**



## RECEPTION



### hot hors d'oeuvres

-priced per minimum order of - 24 pieces-

- chicken wings | \$84
- choice of thai chili, Memphis bbq, classic buffalo
- dr. pepper bbq meatballs | \$76
- margherita flatbread | \$68
- potstickers with soy ginger sauce | \$88
- steak kabobs | \$120

### chilled hors d'oeuvres

-priced per minimum order of - 24 pieces-

- veggie platter with hummus | \$70
- assorted cheese & crackers | \$69
- select meat & cheese tray with grain mustard | \$82
- seafood or veggie spring rolls | \$72



## RECEPTION



### host bar

-priced per drink\* based on consumption-

\$100 bartender fee per 100 guests up to 3 hours  
continuous service

select liquor | \$11  
premium liquor | \$9  
domestic & craft beer | \$6  
award winning wine | \$10  
premium red and white wine | \$7

bubbly  
mini prosecco | \$14  
champagne available upon request  
\*all items subject to a 22% service charge and  
applicable tax

### cash bar

-priced per drink-

\$150 bartender fee per 100 guests up to 3 hours  
continuous service

select liquor | \$14  
premium liquor | \$10  
domestic & craft beer | \$7  
award winning wine | \$13  
premium red and white wine | \$8  
\*inclusive of applicable tax

## TECHNOLOGY



### Technology

Complimentary High Speed Wi-Fi provided to all meeting guests.

Audio visual prices listed exclude applicable sales tax and service charges.

<b>Projecton Package (incl projector, 8' screen, av cart &amp; powerstrip)</b>	<b>\$350</b>
<b>Audio Patch to House Sound</b>	<b>complimentary</b>
<b>(required for microphones or audio from laptop or ipod)</b>	
<b>Flipchart Package (incl flipchart stand, Post-It flipchart pad with 10 sheets, 3 markers)</b>	<b>\$40</b>
<b>Polycom Speaker Phone (excludes long distance charges for outbound calls)</b>	<b>\$75</b>
<b>Podium</b>	<b>\$50</b>
<b>Wireless Mic</b>	<b>\$130</b>
<b>Power strips</b>	<b>complimentary</b>
<b>Extension cords</b>	<b>complimentary</b>
<b>Easel</b>	<b>\$25</b>
<b>Lapels</b>	<b>\$90</b>



## ADDITIONAL INFORMATION

### Additional Considerations

#### Parking

The hotel offers self-parking at \$10/day (no in/out privileges) for event guests, subject to limited availability.

#### Policies & Fees

Outside food and beverages are prohibited in hotel event space. All food, beverage, meeting room rental, and audio visual equipment rental will be assessed a 22% service charge and 9.7% tax. Menu prices for breakfasts, breaks, and buffet lunches are based on a maximum of one hour of continuous service for a minimum of 15 guests, unless otherwise indicated. Final catering menu selections are due two weeks before group arrival with final catering guest count due by noon seven days prior to group arrival.

Same-day event room resets will be assessed a reset fee of \$200-\$500.

#### Special Dietary Needs

Our chefs are eager to oblige any special dietary needs or restrictions for event guests. Please inform the hotel event coordinator of any allergies or special dietary needs with at least ten days advance notice before arrival.