



## COURTYARD NORTH BANQUET MENUS

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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**

## BREAKFAST



### The Essential

Based on 1 hour Consumption | 10 Guest Minimum  
Assorted Muffins  
Seasonal Whole Fruit  
Bagels with Cream Cheese & Jelly  
Selection of Fresh Juices, Coffee, Decaf, and Tea  
**\$9**

### Surfside Continental

Based on 1 hour Consumption | 10 Guest Minimum  
Assorted Yogurts  
Assorted Cereal with Milk  
Assorted Muffins and Pastries  
Bagels with Cream Cheese & Jelly  
Seasonal Fruit Display and Whole Fruit  
Selection of Fresh Juices, Coffee, Decaf, and Tea  
**\$13**

### The Chesapeake

Based on 1 hour Consumption | 20 Guest Minimum  
Seasonal Fruit Skewers and Whole Fruit  
Assorted Muffins and Pastries  
Scrambled Eggs and Breakfast Potatoes  
Crispy Bacon and Breakfast Sausage  
Selection of Fresh Juices, Coffee, Decaf, and Tea  
**\$15**

### Southern Scramble

Based on 1 hour Consumption | 20 Guest Minimum  
Seasonal Fruit Skewers and Whole Fruit  
Scrambled Eggs with Cheese  
Sawmill Gravy with Biscuits  
Breakfast Potatoes  
Selection of Fresh Juices, Coffee, Decaf, and Tea  
**\$15**

## BREAKFAST



### A la Carte

Assorted Muffins | \$24 dozen  
Assorted Danishes | \$24 dozen  
Bagels with Cream Cheese & Jelly | \$24 dozen

### Breakfast Enhancements

Fresh Scrambled Eggs | \$3 per person  
Thick Cut French Toast | \$3 per person  
Assorted Cereals with Milk | \$3 per person  
Individual Assorted Yogurts | \$3 per person  
Hearty Oatmeal with Toppings | \$3 per person

### Beverages

Iced Tea | \$20 gallon  
Lemonade | \$20 gallon  
Starbucks Coffee | \$35 Airpot  
Orange, Cranberry, or Apple Juice | \$30 gallon

## BREAKS



### Sweet Tooth

Based on 1 hour Consumption | 10 Guest Minimum  
Cookies and Brownies  
Assorted Sodas and Infused Water  
**\$8**

### Snack Attack

Based on 1 hour Consumption | 10 Guest Minimum  
Hummus with Pita Chips  
Fresh Salsa with Tortilla Chips  
Assorted Sodas and Infused Water  
**\$10**

### Healthy Habits

Based on 1 hour Consumption | 10 Guest Minimum  
Build your own Trail Mix  
Fruit and Vegetable Display with Dipping Sauce  
Assorted Sodas and Infused Water  
**\$11**

## BREAKS



### At the Movies

Based on 1 hour Consumption | 10 Guest Minimum  
Warm Soft Pretzels with Mustard & Cheese  
Assorted Chips and Candy Bars  
Assorted Sodas and Infused Water  
**\$14**

### Energize

Based on 1 hour Consumption | 10 Guest Minimum  
Cookies and Brownies  
Assorted Chips and Candy Bars  
Selection of Energy Drinks  
Assorted Sodas and Infused Water  
**\$15**

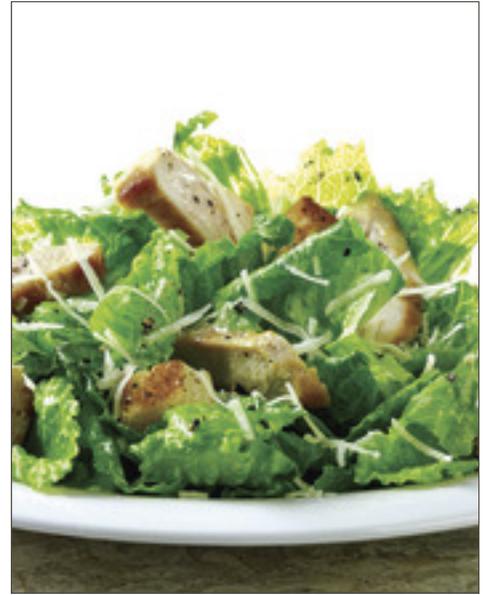
### All Day Beverage Break

Based on 8 hour Consumption | 10 Guest Minimum  
Starbucks Regular and Decaf Coffee  
Assorted Soft Drinks  
Bottled Water  
**\$12**

### Break Enhancements

Iced Tea | \$20 gallon  
Lemonade | \$20 gallon  
Assorted Cookies | \$24 dozen  
Fresh Baked Brownies | \$30 dozen  
Assorted Novelty Ice Cream | \$30 dozen

## LUNCH



### Baked Potato Bar

Based on 1 hour Consumption | 20 Guest Minimum

Garden and Caesar Salads  
Idaho Baked Potatoes with Premium Toppings

Chef Selection of Dessert

Served with Infused Water and Choice of Iced Tea  
or Lemonade

**\$16**

### Bistro To Go Boxed Lunch

10 Guest Minimum

Includes Chips and a Fresh Baked Cookie  
Assorted Sodas and Bottled Water

Select 2 Sandwiches: Served with Lettuce & Tomato  
Ham and Cheddar on Roll  
Turkey and Swiss on Sliced Wheat  
Roast Beef and Havarti on Roll  
Grilled Chicken Caesar Wrap

**\$18**

### Bistro Choice Plated

Based on 1 hour Consumption | 18 Guest Maximum

Includes 1 Side and a Fresh Baked Cookie  
Assorted Sodas and Bottled Water

Select 1 Side:

Fresh Cut Fruit, Potato Chips, Side Salad

Select 1 Menu:

Menu A: Cobb Salad, Turkey Club BLT, and Grilled  
Chicken Quesadilla

Menu B: Bistro Burger, Ranch Chicken Wrap, and  
Turkey and Swiss on Wheat

Menu C: Chicken Caesar Wrap, Grilled Chicken  
Sandwich, and Turkey Club BLT

**\$18**

## LUNCH



### **Bistro Market Buffet**

Based on 1 hour Consumption | 20 Guest Minimum

Build your own sandwich:

Assorted Breads and Spreads

Turkey, Tuna Salad and Roast Beef

Chef Selection of Sliced Cheeses

Crisp Lettuce, Fresh Tomato, Red Onion and Pickle

Garden Salad with Assorted Dressings

Fresh Pasta Salad and Potato Chips

Fresh Baked Cookies and Brownies

Served with Infused Water and Choice of Iced Tea  
or Lemonade

Add Soup du Jour | \$2 per person

**\$20**

### **South of the Border Buffet**

Based on 1 hour Consumption | 20 Guest Minimum

Seasoned Beef and Chicken with Flour Tortillas

Refried Beans, Spanish Rice, Tortilla Chips

Sour Cream, Mild Salsa, Guacamole, Diced  
Tomatoes, Shredded Cheese, Chopped Onion

Chef Selection of Dessert

Served with Infused Water and Choice of Iced Tea  
or Lemonade

**\$20**

## LUNCH



### Tidewater Cook Out Buffet

Based on 1 hour Consumption | 20 Guest Minimum

Grilled Hamburgers and BBQ Chicken  
Crisp Lettuce, Fresh Tomato, Red Onion and Pickle

Baked Beans and Fresh Cole Slaw  
Garden Salad with Assorted Dressings

Chef Selection of Dessert

Served with Infused Water and Choice of Iced Tea  
or Lemonade

**\$22**

### Taste of Italy Buffet

Based on 1 hour Consumption | 20 Guest Minimum

Classic Caesar Salad with Parmesan and Croutons  
served with Fresh Garlic Bread

Select 2 Entrees:  
Eggplant Parmesan with Marinara and Spaghetti

Baked Pasta with Italian Sausage, Marinara, and  
Mozzarella Cheese

Chicken Penne Alfredo with Parmesan Cheese

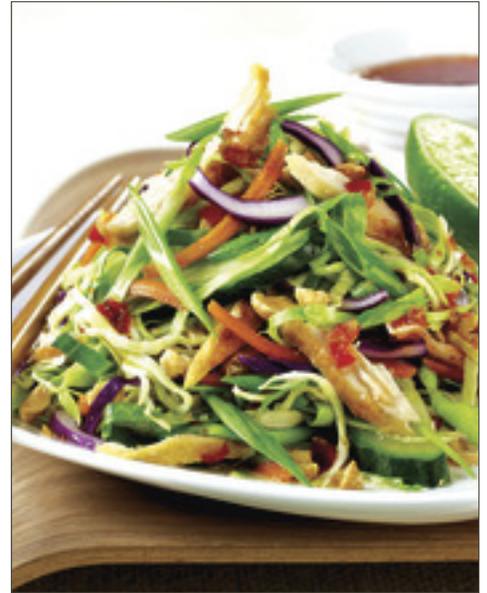
Chicken Parmesan with Marinara and Spaghetti

Chef Selection of Dessert

Served with Infused Water and Choice of Iced Tea  
or Lemonade

**\$22**

## DINNER



### Taste of Italy Buffet

Based on 2 Hour Consumption | 20 Guest Min.

Classic Caesar Salad with Parmesan and Croutons  
served with Fresh Garlic Bread

Select 3 Entrees:

Eggplant Parmesan with Marinara and Spaghetti

Baked Pasta with Italian Sausage, Marinara, and  
Mozzarella Cheese

Chicken Penne Alfredo with Parmesan Cheese

Chicken Parmesan with Marinara and Spaghetti

Chef Selection of Dessert

Infused Water, Coffee, and Choice of Iced Tea or  
Lemonade

**\$28**

## DINNER



### Oceanfront Buffet

Based on 2 Hour Consumption | 20 Guest Min.

2 Entree | \$36

3 Entree | \$45

Served with:

Fresh Rolls and Butter

Chef Selection of Dessert

Infused Water, Coffee, and Choice of Iced Tea or

Lemonade

### Select 1 Salad:

Classic Caesar with Parmesan and Croutons

Fresh Garden Salad with Assorted Dressings

Vine Ripe Tomato and Mozzarella with Balsamic

Greek Salad with Feta

### Select 2 or 3 Entrees:

Roasted Top Sirloin with Demi-Glace

Roasted Pork with Caramelized Apples

Seared Salmon with White Wine Caper Sauce

Shrimp Scampi with Old Bay and Lemon Cream

Chicken Breast with Tomato Pesto Cream Sauce

### Select 2 Sides:

Wild Rice Pilaf

Mac and Cheese

Balsamic Asparagus

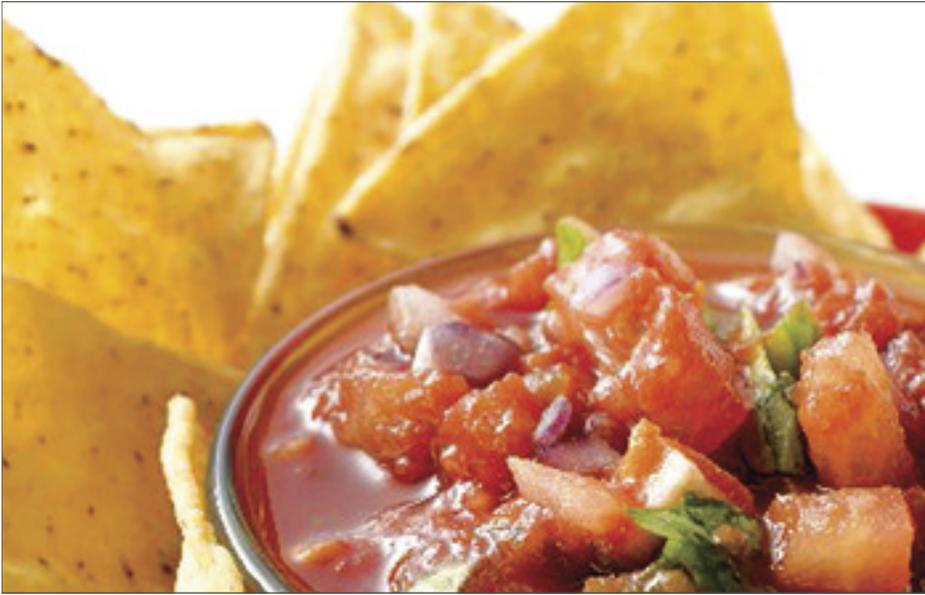
Garlic Mashed Potatoes

Spring Vegetable Medley

Rosemary Roasted Potatoes

Southern Style Green Beans

## RECEPTION



### **Cold Selection**

Fresh Fruit Display  
Served with Yogurt Dip  
\$4 per person

Garden Vegetable Display  
Selection of Fresh Cut Crudite with Ranch  
\$5 per person

Domestic Cheese & Fresh Fruit Display  
Assorted Domestic Cheeses & Fruit Served with  
Gourmet Crackers  
\$6 per person

Vegetable, Fruit, and Cheese Display  
Served with Ranch, Yogurt Dip, and Gourmet  
Crackers  
\$7 per person

### **Cold Selection**

Chips and Salsa  
\$2 per person

Deviled Eggs with Bacon Jam  
\$65 per 50 pieces

Smoked Salmon Crostini with Dill & Cream Cheese  
\$95 per 50 pieces

## RECEPTION



### Hot Selection

Priced per 50 pieces

Vegetable Spring Rolls with Ginger Sauce | \$75

Pork Potstickers with Teriyaki Soy Sauce | \$75

Coconut Shrimp with Ginger Sauce | \$140

BBQ, Classic or Swedish Meatballs | \$100

Smithfield Ham Sliders on Sweet Rolls | \$125

Thai Chicken Satay Skewers | \$100

Crispy Chicken Tenders  
Served with BBQ and Honey Mustard | \$75

### Hot Selection

Priced per 50 pieces

Crispy Buffalo Wings  
Traditional or Boneless  
BBQ, Buffalo, or Sweet Chili  
Served with Blue Cheese and Celery | \$100

Mini Chesapeake Crab Cakes  
Served with Cocktail Sauce and Remoulade | \$175

Creamy Spinach and Artichoke Dip  
Served with Crackers and Crostinis  
Serves 50 people | \$80

Spicy and Creamy Buffalo Chicken Dip  
Served with Tortilla Chips  
Serves 50 people | \$90

## RECEPTION



### Host Bar

Wine | \$6  
Domestic Beer | \$5  
Imported/Craft Beer | \$6  
House Cocktails | \$6  
Premium Cocktails | \$7  
Soft Drinks/Juices/Bottled Water | \$2  
Energy Drinks | \$3

### Open Bar Packages

Based on 1 hour consumption  
\$6 each additional hour

Beer & Wine | \$15 per person  
Beer, Wine, House Liquor | \$18 per person  
Beer, Wine, Premium Liquor | \$22 per person

### Cash Bar

Wine | \$7  
Domestic Beer | \$6  
Imported/Craft Beer | \$7  
House Cocktails | \$7  
Premium Cocktails | \$8  
Soft Drinks/Juices/Bottled Water | \$2  
Energy Drinks | \$3

## RECEPTION



### **Beverage Offerings**

Assorted Soft Drinks, Juices, Energy Drinks,  
Bottled Water

Wine: Pinot Grigio, Chardonnay, Cabernet  
Sauvignon, Merlot

Domestic Beer: Budweiser, Bud Light,  
Michelob Ultra, Miller Lite

Imported Beer: Corona, El Guapo, Stella Artois,  
Sam Adams, Heineken, Bold Rock Cider, Devils  
Backbone Vienna Lager

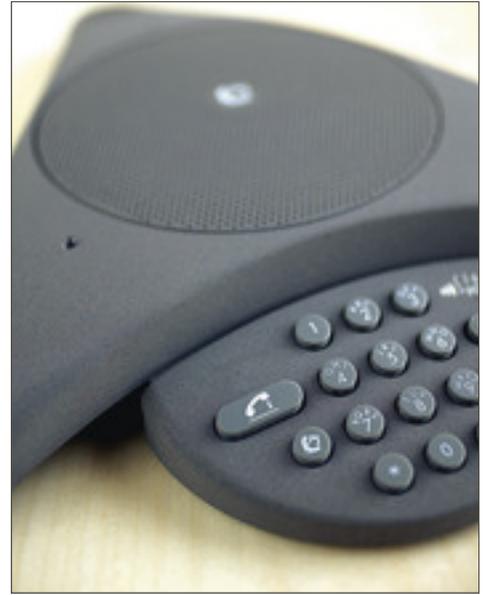
House Liquor: Smirnoff Vodka, Jim Beam Bourbon  
Whiskey, Castillo Rum, Gordons Gin, Pepe Lopez  
Tequila

Premium Liquor: Ketel One Vodka, Crown Royal  
Canadian Whiskey, Jack Daniels Whiskey,  
Tanqueray Gin, Jose Cuervo Tequila

### **Bartender Policy**

1 Bartender per 75 guests  
\$300 beverage consumption required to waive \$75  
bartender fee

## TECHNOLOGY



### Audio Visual

Convenience Package  
LCD Projector, Screen, Cart with Power | \$300

Support Package  
Screen and Cart with Power | \$75

8' Screen	\$50
Speaker Phone	\$40
A/V Cart with Power	\$20
Flip Chart with Markers	\$40
Wireless Lavalier Mic and Speakers	\$200
LCD Projector	\$250



## ADDITIONAL INFORMATION

**\*\*MENUS:** Menu selections requested no later than 30 days prior to the scheduled function. Any changes to the menus after 14 days may be subject to a change fee. All food and beverage must be purchased through the Hotel. No outside food or beverage is allowed in banquet room, with the exception of wedding and birthday cakes. All items sold are for on-property consumption and are in accordance to city, state, health, and liquor laws. All menu pricing subject to change.

**\*\*GUARANTEES:** A guarantee of attendance is due on all food and beverage functions 7 business days prior to the event. Client is responsible for contacting the hotel with guarantee count. If no final guarantee is provided then the original amount contracted will be used as the guarantee. The Hotel will provide for 5% over your guarantee number. All charges will be based upon the guarantee or the actual number of guests, whichever is larger.

**\*\*TAX/SERVICE CHARGE:** Current service charge and tax rate will be added to all audio visual, room rental, and food and beverages charges.

**\*\*DEPOSIT & PAYMENT:** A deposit is required upon contract in order to confirm a booking. Please contact your sales representative for full terms of payment. All functions are considered tentative until a deposit is received. Full and final payment is due 7 business days prior to the function.

**\*\*LIABILITY:** The Hotel shall not assume responsibility for damages to, or loss of, merchandise or articles left in the hotel prior, during, or following the function.