

Courtyard Charleston Summerville 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



Nexton Continental Breakfast

Assorted Pastries, Muffins, Bagels, Assorted Yogurts, and Fresh Cut Fruit accompanied with Butter, Jelly, Cream Cheese, and Freshly Brewed Coffee

\$9.95/Person

Summerville Hot Breakfast

Scrambled eggs, Bacon or Sausage, Oatmeal or Grits, Toast, Fresh Cut Fruit, Freshly Brewed Coffee, and Your Choice Apple, Orange, or Cranberry Juice.

\$12.95/Person

Full American Breakfast

Includes all items from the Nexton Continental and Summerville Hot Breakfast Menu.

\$14.95/Person

Bistro Bakery

Bagels: \$2.25 ea. \$25 dz.
Muffins: \$2.25 ea. \$25 dz.
Scones: \$2.25 ea. \$25 dz.
Croissants: \$2.25 ea. \$25 dz.
Lemon Cake: \$2.25 ea. \$25 dz.
Coffee Cake: \$3.10 ea. 36 dz.

Upgrade your breakfast buffet with Starbucks for an additional \$2 per person

BREAKFAST



On-The-Go Breakfast Sandwiches

Served with Fresh Cut Fruit and your choice of Juice: Apple, Cranberry, or Orange

1. Sunrise Starter: Bacon, Eggs, and Sharp Cheddar Cheese on an Artisan Roll

2. Healthy Start: Egg Whites, Roast Turkey, Spinach, and Havarti Cheese on an English Muffin.

3. Ham, Egg, & Cheddar: On a Buttery Croissant
\$9.95/Person

Breakfast Beverages

Small Pot (Serves 8-10 cups)

House Brew: \$10.00

Starbucks: \$15.00

Large Pot: (Serves 20-30 cups)

House Brew: \$30.00

Starbucks: \$45.00

Assorted Juices: \$3.00 ea.

Apple, Cranberry, Orange

Breakfast Enhancements

Yogurt Parfait: \$3.95 ea.

Fruit Yogurt: \$1.25 ea.

Greek Yogurt: \$1.75 ea.

Fresh Fruit Cup: \$3.15 ea.

Fresh Strawberry Cups: \$3.15 ea.

Cereal & Milk: \$3.95 ea.

Seasoned Potatoes: \$1.95

Bacon(2 slices): \$1.00

Turkey Sausage(1 patty): \$1.00

Pork Sausage(1 patty): \$1.00

Per Person

BREAKS



All Beverage Break

Replenished Throughout the Day
Freshly Brewed Coffee, Herbal Tea, Assorted Pepsi products, and Bottle Water

Upgrade your coffee break with Starbucks for an additional \$2
\$10/Person

Executive Meeting Break

Assorted Fresh Fruits consisted of Bananas, Tangerines, and Crisp Red Apples, Assorted Yogurts, & a Make-Your-Own Trail Mix Station
\$9/Person

Sweet & Salty Break

Potato Chips, Fresh Seasonal Fruit Skewers with a Honey & Yogurt Dip, and Chocolate Covered Pretzel Sticks

\$9/Person

BREAKS



A La Carte Break Selections

- Fruit & Yogurt Tray: \$30
- Cheese & Cracker Tray: \$25 Classic or \$35 gourmet
- Crudite Platter with Ranch & Bleu Cheese dip: \$20
- Chips, Salsa, Guacamole Tray: \$15
- Pita Chips & Hummus Tray: \$15
- Fresh Baked Cookies: \$12 dz.
- Brownies: \$12 dz.
- Mixed Nuts: \$6 bowl
- Chips, Crackers, Pretzels, & Trail Mix: \$1.50 ea.

All trays serves up to 12

Beverages

- Aquafina Bottle Water: \$2 ea.
- San Pellegrino: \$3 ea.
- Voss Still water: \$3 ea.
- Voss Sparkling Water: \$3.50 ea.
- Pepsi Soft Drinks: \$2 ea.
- Hot Herbal Tea: \$1.70 per tea bag
- Sweet or Unsweet Tea: \$10 gallon
- Lemonade: \$10 gallon

LUNCH



Boxed Lunches

Served with Chips, a Cookie, and Sweet Tea

Chicken Caesar Wrap
Courtyard Club
Chicken or Tuna Salad Croissant
Turkey BLT
6" Cold Cut Sub
\$10.95/Person

Build-Your-Own Sandwich Board

A Traditional Sandwich with Lettuce, Tomatoes, Assorted Cheeses and Breads, and a Choice of Ham, Turkey, & Roast Beef.

Served with Chips, a Cookie, and Sweet Tea
\$10.95/Person

Gourmet Sandwich Platter

A Gourmet Sandwich assembled with Lettuce, Tomatoes, Assorted Cheeses, and Your Choice of Gourmet Cold Cuts.

Choose 3: Salami, Pepperoni, Turkey Pastrami, or Roast Beef

Served with Chips, a Cookie, and Sweet Tea
\$12.95/Person

Enhance Your Lunch

Substitute your chips for pasta salad, potato salad, fruit salad, or a side salad for an additional \$2 per person

LUNCH



Baked Potato Bar

Served with Bowl of soup or side garden salad, Sweet Tea or Lemonade, and fixings

Fixings: Bacon Bits, Chili, Butter, Sour Cream, Shredded Cheese, Green Onion, and Salt & Pepper
\$10/Person

Lasagna

Tender pasta with fresh homemade Italian meat sauce. Served with side Caesar salad, French bread, a fresh baked cookies, and Sweet Tea

\$13.95/Person

Specialty Salads

All Salads Includes a Cup of Soup, Warm Bread, Dessert, and Sweet Tea

Choose 1

Dessert: Cookie or Cobbler

Soup: Loaded Potato or Broccoli & Cheddar

Chicken Caesar Salad: Fresh Crisp Romaine Lettuce, Grilled Chicken Breast, Shredded Parmesan, and Croutons

Traditional Chef Salad: Fresh, Crisp Romaine Lettuce, Ham, Turkey, Shredded Cheddar & Monterey Jack Cheese, Tomatoes, Cucumbers, and a Hard-boiled Egg.

Chicken or Tuna Salad: Chicken Breast or Tuna, Granny Smith Apples, Celery, Grapes, Walnuts, and Red Onions Laid on a Bed of Crisp Iceberg Lettuce.
\$14.95/Person

DINNER



Dinner Buffet

Minimum of 15 Guests
Served with Chef's Selection of Dessert, Warm
Bread with Butter, and Sweet Tea

Select 2 Entrees, 2 Vegetables, 1 Salad
\$18.95/Person

Vegetables

Garlic Mashed Potatoes
Roasted Red Potatoes
Green Beans
Corn on the Cobb
Sauteed Squash & Zucchini
Broccoli with Cheddar Cheese Sauce
Macaroni & Cheese
Rice Pilaf
Red Beans & Rice

Entrees

Baked Chicken Breast with Italian or Cream Sauce
Fried Chicken
Chicken Parmesan
Baked Pork Tenderloin
Baked Tilapia with a Lemon Dill Cream Sauce
Vegetable or Meat Lasagna
Meatloaf

Salads

Caesar Salad
Garden Salad
Italian Pasta Salad
Potato Salad
Coleslaw

DINNER



Pasta Primavera or Alfredo

Add Chicken: \$5
Add Shrimp: \$8
Served with Garlic Toast, Side Salad, and Chef's Selection of Dessert

Tender Angel Hair Pasta Lightly Tossed in Your Choice of Savory Primavera or Creamy Alfredo Sauce
\$11.95/Person

Lowcountry Shrimp & Grits

Served with a Garden Salad, Buttermilk Biscuit, and Chef's Selection of Dessert.

Stone Ground Grits with Jumbo Shrimp Tossed in a Tasso Ham Gravy
\$22/Person

RECEPTION



Spirits & Wines

Liquor Choices (Priced per Drink)
Call Brands: \$8
Premium Brands: \$9

Beer Choices (Priced per Drink)
Domestic: \$6
Imported: \$7

Wine Choices (Priced per Bottle)
House Wine: \$20
Enhanced Wine: \$24

Regional Craft Coolers: \$70
An Assortment of 15 Regional Craft Beers including
Westbrook Brews

Bartender/Server: \$25 per hour for a minimum of 2
hours

Hors D'oeuvres

Shrimp Cocktail: \$7 ea.
Mini Lump Crab Cakes: \$21 dz.
Spring Rolls with Ginger Plum Sauce: \$15 dz.
Chicken Strip or Wings: \$18 dz.
Gourmet Meatballs Tray: \$18
Pinwheel Sandwich Tray: \$48
Spinach & Artichoke Dip Tray: \$15
Buffalo Chicken Dip Tray: \$15
Signature Pita Wedges & Hummus Dip Tray: \$15
Chips, Salsa, & Guacamole Dip Tray: \$15
Classic Fruit & Cheese Tray: \$30
Gourmet Fruit & Cheese Tray: \$35
Assorted Cookies & Brownies: \$18

All Trays Serves 12

TECHNOLOGY



Additional Audio/Visual Equipment

Additional equipment is available upon request.
Must be reserved 2 weeks prior to the event.

Additional equipment is subject to an 18% service fee.

Onsite Audio/Visual Equipment

LCD Projector	\$50/day
Polycom Conference Phone	\$45/day
Flip Chart with an Easel & Markers	\$25 each
HDMI Cable	\$20
VGA Cable	\$20
Extension Cords	
Surge Protectors	
Pull-down projector screen	



ADDITIONAL INFORMATION

Food & Beverage: Because of market fluctuations, all prices are subject to change. Should our prices increase, a written notification will be given. Outside food and beverage is prohibited and Courtyard by Marriott Charleston Summerville does not permit the removal of any foods provided by the hotel. All catering services, provided by the hotel, requires a minimum of 10 guaranteed attendees.

Tax & Gratuity: To ensure the superior service of Courtyard by Marriott Charleston Summerville, an 18% service fee and gratuity will be added to all food, beverage, and audiovisual costs. An 8% sales tax will be added to the room rental cost.

Guarantee: In order to provide for all attendees, a guaranteed count will be needed 10 in advance of the event. Unfortunately, this number may not be reduced. Should you be unable to provide us with a count, Courtyard by Marriott Charleston Summerville will refer to the originally contracted number and prepare accordingly. This will ensure the comfort of all in attendance.

Room Assignments: the Catering Department reserves the right to reassign function rooms to best service and utilize space according to the final guaranteed number of guests.