

COURTYARD[®]
BY MARRIOTT

Residence INN[®]
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SPRINGHILL SUITES[®]
MARRIOTT

LONGMONT CATERING MENU

ALL-INCLUSIVE MEETING PACKAGE

Our Meeting Planner Package includes a dedicated facility to ensure a successful event, complimentary audio-visual equipment, and innovative catering options.

\$50.00 per guest

Plus tax and 22% Service Charge

Minimum of 20 guests*

Audio-Visual Equipment

- A/V Cart with Projector
- Built-in Projection Screens
- Free Wi-fi
- 2 Flip Carts with Stands and Assorted Markers
- Plenty of Outlets, Cords, and Powerstrips available!



Beverages

This package features an all-day beverage service that includes assorted sodas, iced water, coffee, and various hot teas. Beverages are served with ice, assorted sweeteners, and half-and-half.

Breakfast Options

Please select one:

- Continental Breakfast: Assorted pastries, fresh fruit salad, and Greek yogurt. Served with butter, preserves, granola, nuts, and dried fruits. **(Boxed option available)**
- Healthy Start: Fresh fruit salad, oatmeal, and hard boiled eggs. Served with butter, brown sugar, toasted almonds, salt, pepper, and hot sauce.

* Options available for groups less than 20 guests.

Lunch Options

Please select one:

- Sandwich Buffet**: Served with potato chips and garden salad. (**Boxed option available**)
Choose **three** varieties below:
 - Turkey: Includes cheddar, lettuce, tomato, and mayo on a soft roll
 - BLT: Includes mayo on a soft roll
 - Roast Beef: Includes cheddar, red onion, lettuce, and horseradish cream on a soft roll
 - Chicken Caesar Wrap: Includes romaine and parmesan cheese
 - Vegan Southwest Wrap: Includes black beans, corn, tomato, guacamole, spinach, and cilantro-lime vinaigrette
- Mexican Buffet**: Chicken **or** Steak fajitas served with sauteed sweet peppers and onions. Includes black beans, Spanish rice, flour tortillas, sour cream, salsa, and tortilla chips.
- Italian Buffet: Spaghetti and Meatballs **or** Pesto Chicken Pasta. Includes Caesar salad and garlic bread.



Snack Options

Please select one:

- Assorted cookies
- Fresh Fruit Salad
- Assorted dessert bars

** Gluten-free options available for +\$2 per applicable guest.

Breakfast Options

Start fresh and filled with delectable breakfast offerings!

Continental Breakfast

Assorted pastries, fresh fruit salad, and Greek yogurt. Served with butter, preserves, granola, nuts, and dried fruits. *(Boxed option available)*

\$13/guest

Healthy Start Breakfast

Fresh fruit salad, oatmeal, and hard boiled eggs. Served with butter, brown sugar, toasted almonds, salt, pepper, and hot sauce.

\$15/guest

Southwestern Breakfast Burrito

House-made chorizo, eggs, cheddar, potatoes, and green chile in a warm tortilla *(Vegetarian option available)*

\$16/guest

Country Kitchen

Scrambled eggs with chives, applewood smoked bacon, and crispy garlic and herb potatoes

\$18/guest

English Breakfast Sandwich

Applewood smoked bacon, cheddar, and a fried egg. Served with fresh fruit and a danish

\$17/guest



A la Carte Add-ons: Fresh Fruit Salad, Yogurt with Granola and Dried Fruit, Peanut Butter and Coconut Protein Bites, Chef's Selection of Muffins and Breakfast Pastries, Applewood Smoked Bacon, Sausage Patty, Spicy Fresh Chorizo

\$4.50/serving

Lunch Options

Recharge with a delicious lunch!

Classic Chef Salad

Fresh assorted greens, eggs, turkey, ham, provolone, cheddar, and ranch dressing. Served with fresh bread and a cookie
\$15/guest

Garden Salad

Fresh assorted mixed greens, seasonal vegetables, and balsamic vinaigrette. Served with fresh bread and a cookie
\$16/guest

Grilled Chicken Caesar Salad

Romaine lettuce, parmesan cheese, croutons, grilled chicken, and creamy Caesar dressing. Served with fresh bread and a cookie.
\$18/guest

BLT**

Bacon, lettuce, tomato, and mayo on a soft roll. Served with house-made chips, a cookie, and your (1) choice of a side.
\$17/guest

Turkey Sandwich**

Turkey, cheddar, lettuce, tomato, and mayo on a soft roll. Served with house-made chips, a cookie, and your (1) choice of a side.
\$17/guest

Roast Beef Sandwich**

Roast beef, cheddar, red onion, lettuce, and horseradish cream on a soft roll. Served with house-made chips, a cookie, and your (1) choice of a side.
\$17/guest

Chicken Caesar Wrap

Romaine lettuce, parmesan cheese, and creamy Caesar dressing. Served with house-made chips, a cookie, and your (1) choice of a side.
\$17/guest

Sides: Potato Salad, Fruit Salad, Garden Salad, Caesar Salad

** Gluten-free options available for +\$2 per applicable guest.

Hot Lunch Options

Take it up a notch with our savoury hot lunches!

Creamy Pesto Chicken Penne

Grilled pesto marinated chicken breast and penne rustica in a garlic parmesan cream sauce. Served with Caesar salad and garlic bread. **\$16/guest**

Spaghetti and Meatballs

Tomato braised beef meatballs, parmesan cheese, and balsamico. Served with Caesar salad and garlic bread. **\$16/guest**



Southwest Street Taco Bar**

Chicken **or** Steak fajitas served with sauteed sweet peppers and onions. Includes black beans, Spanish rice, flour tortillas, sour cream, salsa, and tortilla chips **\$19/guest**

** Gluten-free options available for +\$2 per applicable guest.

BBQ Options

Real smoked BBQ at it's best!

Chicken Leg Quarters

\$7.50 per serving

Whole All-Natural Chicken

\$33.00 per each chicken

Pulled Pork

\$27.00 per serving

Whole Smoked Local Hog

Based on market price

St. Louis Ribs

\$36.00 per pound

Texas Hot Links

\$6.00 per serving

Beef Brisket

\$34.00 per pound



Sides

Choose from: Cole Slaw, Potato Salad, Baked Beans, Corn Bread, Texas Toast, Green Chile Mac & Cheese, Corn-on-the-cob (seasonal) **\$4.00 per serving**

Sauces

Choose from: Sweet Baby Ray's, Honey BBQ, Barbacoa, Chimichurri, Tangy Carolina Sauce

Dinner Options

Finish strong with our hearty dinners!

Whole Roasted Chicken

Brined in lemon, honey, and herbs. Served with house-made mustard jus, a cookie, and your choice of (2) sides. **\$22/guest**

Flank Steak

Tender flank steak, grilled and sliced. Served with garlic and herb butter, a cookie and your choice of (2) sides. **\$23/guest**

Rosemary Chicken

Herb marinated chicken breast. Served with rosemary cream sauce, Colorado wild rice pilaf, a cookie, and your choice of (2) sides. **\$18/guest**



Sides

Choose from: Caesar Salad, Garden Salad, Roasted Seasonal Vegetables, Garlic Braised Green Beans, Smoked Cheddar Mashed Potatoes, Crispy Red Potatoes, and Wild Rice Pilaf **\$4.50 per extra serving**

A La Carte Options

Fresh Fruit Pie

\$30.00 per pie

Cream Pie

\$30.00 per pie

Assorted Homemade Cookies

\$2.50 per guest

Rice Krispie Bars

\$3.50 per guest

Fresh Baked Brownies

\$3.50 per guest

Fresh Fruit Platter

\$50.00 per platter (serves 10)

Whole Fresh Fruit

\$3.00 per guest

Trail Mix

\$3.00 per guest

Pretzels

\$2.50 per guest

Beverages

Coffee

\$25.00 per pot

Assorted Hot Teas

\$25.00 per pot

Assorted Juices

\$9.00 per pitcher

Assorted Soft Drinks or Bottled Waters

\$2.50 each

All-Day Beverage Service

Includes iced water, soft drinks, coffee, and hot tea for \$8.00 per guest

Alcohol -- Bartender Required (Beer & Wine Only)

\$5.00 per drink

Bartender through the hotel is \$150.00 for a minimum of 2 hours, and \$50.00 for each additional hour

