

EXPLORE OUR FLAVORS

Courtyard Charlotte Fort Mill

1385 Broadcloth St
Fort Mill, SC 29715
803-548-0156 | Marriott.com/CLTFT



Courtyard Charlotte Fort Mill, SC
1385 Broadcloth Street, Fort Mill, South Carolina, USA

803-548-0156 marriott.com/clft

General Information

- There is a 2% County Tax on all Events including Food and Beverage, Audio Visual, Meeting Room Rental and etc
- There is a 7% Sales Tax on all Meeting Room Rental and Audio Visual Equipment
- There is a 9% Sales Tax on all Food and Beverages
- There is a 24% Service Fee on all Events including Food and Beverage, Audio Visual, Meeting Room Rental and etc
- All Liquor, Beer and Wine purchases are subject to the corresponding taxes required by law
- *Pricing, Taxes and Service Charges are subject to change*
- Please inform your Sales Manager of any specific dietary needs and allergies. We are happy to create custom menu options for your event needs.

Audio Visual Equipment Rental

Priced Per Item

- **Clicker \$30**
- **Podium \$45**
- **Screen \$75**
- **Microphone \$75**
- **Flipchart with Markers \$65**
- **Polycom Speaker \$100**
- **Podium and Microphone \$100**
- **Stage (8'x6'x16') \$150**
- **LCD Projector and Screen \$200**
- **Dance Floor (up to 16'x16') \$200**
- **Speakers \$75**



Breakfast

Priced per Person

Continental Breakfast

The Morning Grace

Assorted Flavored Yogurts with House Made Granola
Freshly Baked Breakfast Breads and Pastries
Sliced Breads of the Day with Appropriate
Condiments Sliced Fresh Fruits and Berries
\$ 20.00

The Township

Assorted Flavored Yogurts with House Made Granola
Oatmeal Bar with Dried Fruits and Toasted Nuts
Freshly Baked Breakfast Breads and Pastries
Sliced Breads of the Day with Appropriate
Condiments Sliced Fresh Fruits and Berries
Choice of 1: Ham, Egg & Cheese Croissants, Egg &
Sausage Biscuits, or Chorizo, Cheese, Egg & Potato
Burrito
\$ 25.00

The Healthy Start

Spinach and Tomato Egg White Frittata
Sliced Lean Turkey, Ham, and Roast Beef
Assorted Flavored Yogurts and House Made Granola
Rolled Oatmeal Bar with Dried Fruits & Toasted Nuts
Fresh Fruit & Berry Salad
\$ 35.00

Continental Breakfasts include:

Starbucks Regular and Decaffeinated Coffees
Assorted Tazo Teas, Bottled Juices & Milks

Buffets Are Offered For Groups of 10 or More, Only

Breakfast Buffets

The All American

Fresh Scrambled Eggs
Applewood Smoked Bacon & Sage Sausage Links
Rosemary Breakfast Potatoes
\$ 30.00

The Tex-Mex

"Build Your Own" Breakfast Taco Station with
Appropriate Condiments
Freshly Scrambled Eggs
Spicy Beef Chorizo
Rosemary Breakfast Potatoes
\$ 36.00

The Down Home

Fresh Scrambled Eggs
Applewood Smoked Bacon & Sage Sausage Links
Rosemary Breakfast Potatoes
Buttermilk Biscuits & Gravy
Cheese Grits
\$ 42.00

Buffet Breakfasts include:

Basket of Assorted Breakfast Breads
Sliced Fresh Fruits and Berries
Chilled Orange Juice, Starbucks Regular and
Decaffeinated Coffees and Tazo Teas

**Buffets Are Offered For Groups of 10 or More,
Only**

A La Carte Items

Snack Items

- Freshly Baked Cookies (Choice of: Chocolate Chip, Sugar, Oatmeal Raisin, or Double Chocolate) \$ 30.00 per dozen
- Double Chocolate Brownies \$ 32.00 per dozen
- Assorted Granola Bars \$ 28.00 per dozen
- Seasonal Whole Fresh Fruit \$ 20.00 per dozen
- Seasonal Sliced Fresh Fruits and Berries \$ 10.00 per person
- Tortilla Chips and Salsa \$40 per 12 guests
- Tortilla Chips and Poblano Chili and Queso \$75 for 12 guests
- Tortilla Chips or Grilled Pita with Spinach and Artichoke Dip \$75 for 12 guests

Beverages

- Starbucks Coffee (Regular or Decaffeinated) \$70 per gallon
- Hot Tea \$ 25.00 per half gallon
- Iced Teas (Sweet or Unsweet) \$35 per gallon
- Lemonade \$35 per gallon
- Assorted Bottled Chilled Juices \$ 5.00 each
- Assorted Soft Drinks \$ 4.00 each
- Bottled Water \$ 4.00 each
- Energy Drinks (Regular or Sugar Free) \$ 8.00 each

Bakery Items

- Assorted Flavored Yogurts with Berries and House made Granola \$ 35.00 per dozen
- Assorted Mini Muffins \$ 18.00 per dozen
- Assorted Bagels and Cream Cheese \$ 40.00 per dozen
- Assorted Mini Danishes \$ 42.00 per dozen
- Assorted Mini Donuts \$ 42.00 per dozen
- Egg, Ham and Cheese Croissants \$ 45.00 per dozen
- Biscuit and Country Sausage Sandwiches \$ 60.00 per dozen



Breaks

Priced per Person

All Day Beverage Break

Starbucks Regular & Decaffeinated Coffees
Assorted Tazo Teas
Bottled Juices & Milks
Assorted Pepsi Products, Bottled Iced Teas and
Bottled Waters
\$ 25.00

Hummus Lover

House Made Roasted Garlic Hummus
Assorted Sliced Vegetables
Olives, Feta Cheese
Pita Chips
\$ 15.00

Afterschool Break

Triple Chocolate Brownies
Cookies: Sugar, Chocolate Chip, Oatmeal Raisin
Assorted Milks
\$ 20.00

Candy Land Break

Assorted Candies: Snickers, Twix, KitKat,
Butterfinger, Hershey Bar, Hershey Kisses, Skittles
and etc
\$ 20.00

Yogurt Me Crazy

Assorted Flavored Yogurts with House Made Granola
Brown Sugar, Assorted Dried Fruits, Nuts
Sliced Fresh Fruits and Berries
\$ 20.00

Energy Boost Break

Regular and Sugar Free Energy Drinks
Assorted Bottled Juices
Trail Mix, Nuts, Powers Bars, and Granola Bars
Apples, Oranges, and Bananas
\$ 25.00



Lunch

Priced per Person

Plated Entree Salads

Lemon Caesar with Grilled Chicken

Grilled Spiced Chicken Breast over Romaine Lettuce
Romano Cheese and Garlic Croutons
Served with Lemon Caesar Dressing

\$ 32.00

Energy Corridor Cobb Salad

Grilled Chicken Breast over Romaine Lettuce
Diced Bacon, Tomato, Boiled Egg, Crumbled Blue
Cheese
Served with Avocado Ranch and Balsamic
Vinaigrette

\$ 34.00

*Entree Salads are Accompanied with Chef's Choice
Dessert, Freshly Baked Rolls and Butter
Freshly Brewed Iced Tea, Starbucks and Tazo Teas*

**Substitute Grilled Shrimp for additional \$8 per
person**

Lunch Buffets

Taste of the Southwest

Choice of 1: Harvest Green Salad served with Lemon Garlic Vinaigrette and Chipotle Ranch Dressing, or Southwest Corn & Black Bean Salad

Choice of 2: Marinated Chicken Fajitas, Marinated Beef Fajita with Flour and Corn Tortillas and Traditional Toppings, or Cheese Enchiladas Ranchero Beans and Spanish Rice
Cinnamon Sugar Churros, Fried Cheesecake with Honey

\$ 48.00

Southern Comfort

Choice of 1: Harvest Green Salad served with Herb Ranch Dressing and Balsamic Vinaigrette, or Roasted Red Potato Salad

Pulled Pork with Bourbon BBQ Sauce
Fried Chicken
Macaroni and Cheese, Southern Collards Green
Corn Muffins
Pecan Pie, Black Berry Cobbler

\$ 55.00

The Fairway Deli

Harvest Green Salad served with Ranch and Italian Vinaigrette Dressing

Choice of 1: Southern Potato Salad or Fresh Fruit Salad

Assorted Cured and Smoked Meats and Cheeses
Assorted Sliced Breads and Rolls
Appropriate Condiments
Cupcakes, Lemon Bars

\$ 38.00

Tuscan Sun

Harvest Green Salad served with Caesar Dressing and Balsamic Vinaigrette

Parmesan Chicken

Pan Seared Salmon Filet with Sun-dried Tomatoes and Lemon Garlic

Choice of 1: Cavatappi Pasta Alfredo with Artichoke Hearts, Portobello Mushrooms and Spinach, or Seared Mixed Vegetables

Garlic Bread

Tiramisu, Mini Eclairs

\$ 60.00

The All American

Harvest Green Salad served with Ranch and Italian Vinaigrette Dressing

Choice of 1: Macaroni Salad or Fresh Fruit Salad

Choice of 2: Sirloin Patties with Brioche Buns, All Beef Hot Dogs with Chili and Potato Rolls, or Pulled BBQ Chicken

Natural Cut Seasoned French Fries

Southern Slaw, Sautéed Mushrooms and Onions

Assorted Condiments

Apple Pie, Triple Chocolate Cake

\$ 50.00

All Buffet Lunches are Accompanied with Freshly Brewed Iced Teas or Lemonade

Buffets Are Offered For Groups of 10 or More, Only

Boxed Lunch

Boxed Lunches Include

Kettle Chips, Apple Slices, and Chocolate Chip Cookie
Freshly Brewed Iced Tea or Lemonade, or Choice of Bottled Waters and Assorted Soft Drinks
Choice of: One Deli Meat or Veggie option
\$30

Boxed Lunches Can Be Served as a Plated Luncheon For No Additional Charge

Maximum of Two Deli Meats or Veggie Option for Orders of 10 or More

Boxed Lunches Are Offered For Groups of 50 or Less, Only

Sandwiches

Choice of 1 or 2

- **Smoked Turkey:** Sliced Smoked Turkey, Provolone Cheese, Shredded Romaine Lettuce, Sliced Tomato
- **Honey Ham:** Sliced Honey Ham, Swiss Cheese, Butter Lettuce, Sliced Tomato
- **Roast Beef:** Sliced Roasted Beef, Vermont Cheddar Cheese, Butter Lettuce, Sliced Tomato
- **Chicken Salad:** Country Chicken Salad, Apple Bacon, Butter Lettuce, Sliced Tomato
- **Veggie Delight:** Marinated Grilled Yellow Squash, Zucchini, Red Bell Pepper, Portobello Mushroom, Hummus, Butter Lettuce, Sliced Tomato



Reception

Hors D'oeuvres

Cold

\$300 each, priced per 100 pieces

- Cocktail Shrimp with Remoulade
- Country Chicken Salad Tartlet
- Baby Mozzarella, Cherry Tomato, Olive Skewer

Hot

\$400 each, priced per 100 pieces

- Mini Crab Cakes with Remoulade Sauce
- Mini Beef Wellingtons with Horseradish Sauce
- Fried Green Tomato Caprese
- Coconut Shrimp with Sweet Chili Sauce
- Chicken Wings with Choice of 3 Sauces
- Coconut Crusted Chicken Tenders
- Spicy Chicken Mango Flautas with Guacamole
- Lollipop Lamb Chop with Apple Jelly

Display Stations

priced per person

Domestic and International Cheeses **\$25.00**

Fresh Sliced Seasonal Fruit **\$10.00**

Grilled Baby Vegetables and Mediterranean Dips with Pita Chips **\$10.00**



Dinner

Price Per Person

Dinner Buffet

Aztec Escape

Choice of 1: Signature House Salad with Lemon Garlic Vinaigrette or Smoked Corn Crabmeat Salad
Choice of 2: Marinated Flat Iron Steaks with Ancho Glaze, Shrimp Enchiladas, or Grilled Fajita Chicken
Taco Station with an Attendant
Spicy Black Beans, Saffron Rice
Roasted Pepper Salsa, Sour Cream, Guacamole, Pico de Gallo, Shredded Pepper Jack Cheese, Shredded Lettuce
Choice of 1: Lemon Bars, Pineapple Cake, Fried Cheesecake
\$ 75.00

When In Rome

Choice of 1: Signature Caesar Salad or Shrimp Cavatappi Salad
Sautéed Chicken Piccata
Sliced Roasted Strip Loin Station with Chimichurri Sauce and Ancho Horseradish Cream
Roasted Rosemary Red Potatoes, Asparagus
Garlic Bread
Tiramisu, Crème Brulee Cheesecake
\$ 80.00

The Kingsley

Choice of 1: Signature Spring Mix Salad with Herb Ranch Dressing, Balsamic Vinaigrette, or Southern Cole Slaw

Choice of 2: Pit Grilled Chicken Breast with Honey Sauce, Mesquite Grilled Baby Back Ribs, or Smoked Beef Brisket Station with attendant and condiments
Country Red Potatoes, Yellow Squash Casserole
Honey Biscuits with Butter

Choice of 2: Mini Pecan Pies, Apple Bourbon Tarts, Crème Brulee Cheesecake

\$ 80.00

The Big Easy

Choice of 1: Signature House Salad served with Herb Ranch Dressing, Herb Vinaigrette or Crawfish Pasta Salad or Coconut Fruit Salad

Choice of 2: Grilled Euro Chicken Breast with Sausage Etouffee Smother, Shrimp Creole with Jasmin Rice, or Sliced Cajun Spiced Beer Tenderloin Station with Lemon Aioli
Mixed Bayou Vegetable, Red Eye Smashed Red Potatoes

Potato Rolls and Butter

Choice of 1: Bourbon Pecan Brioche Bread Pudding or Mini Banana Foster

\$ 80.00

Low Country Tailgater

Harvest Green Salad with Herb Ranch Dressing, Balsamic Vinaigrette and Blue Cheese Dressing

Choice of 1: Creamy Mustard Coleslaw or Mixed Diced Fruits

Pit Grilled Chicken Quarters with Hot Honey Garlic Sauce

Southern Fried Catfish

Country Red Potatoes, Grilled Squash and Zucchini
Honey Biscuits

Peach Cobbler, Cheesecake

\$ 75.00

The Springs Feast

Choice of 1: Signature Spring Mix Salad served with Choice Dressing, Tortellini Vegetable Salad, or Grilled Shrimp Salad

Choice of 2: Seared Chicken with Malbec Mushroom Sauce, Roasted Sea Bass, or Sliced Prime Rib Station with Au Jus and Horseradish Cream

Vegetable Medley, Country Fingerling Potatoes
Corn Muffins and Yeast Rolls with Butter

Crème Brulee Cheesecake, Chocolate Lovers cake

\$ 90.00

Plated Dinners

All Plated Dinners Are Priced on the Entree Selection and Are Accompanied with Choice of Salad, Starch, and Dessert
Chef's Choice of Fresh Seasonal Vegetables
Yeast Rolls and Butter
Freshly Brewed Iced Teas, Starbucks Coffee and Tazo Teas

For Dual Entrees add 20.00 per person

Entree Selection

- Roasted Chicken Breast Stuffed with Parma Ham and Smoked Provolone served with an Onion Cream \$ 60.00 per person
- Seared Herb Chicken Breast served with a Sweet Balsamic Reduction \$ 60.00 per person
- Herb Crusted Grilled Salmon Filet served with Roasted Corn Sauce \$ 65.00 per person
- Pan Seared Sea Bass served with White Wine Shiitake Butter Sauce \$ 70.00 per person
- Roasted Pork Chop served with Apple Herb Glaze \$ 70.00 per person
- Seared NY Strip Steak with Merlot Demi-Glace and Boursin Cheese \$ 80.00 per person
- Cajun Ribeye Steak with Herb Butter \$ 85.00 per person
- Cajun Shrimp Pasta \$ 60.00 per person

Plated Salad Selections

- Caesar Salad with Shredded Parmesan, Garlic Croutons served with Caesar Dressing
- Spinach Salad with Cherry Tomatoes, Sliced Baby Portobello Mushrooms and Garlic Croutons served with Apple Bacon Dijon Vinaigrette
- Spring Mix Salad with Mandarin Oranges, Candied Pecans, and Dried Cranberries served with Honey Vinaigrette Dressing
- Iceberg Wedge with Cherry Tomatoes, Red Onion, and Blue Cheese Crumbles served with Blue Cheese and/or Balsamic Vinaigrette
- Spinach, Arugula and Strawberry Salad served with Raspberry Vinaigrette

Plated Dessert Selections

- Warm White Chocolate Brioche Bread Pudding with Jack Daniels Chantilly Cream
- New York Style Cheesecake with Mixed Berry Drizzle
- Key West Key Lime Pie with Cream Caramel Pudding
- Tiramisu with Dark Chocolate Glaze
- Sicilian Cream Cake with Raspberry Drizzle
- Southern Style Carrot Cake

Plated Starch Selections

- Roasted Fingerling Potatoes
- Baked Macaroni and Cheese
- Garlic Mashed Potatoes
- Vegetable Wild Rice



Beverages

Hosted Bars are charged by the person for 1 hour, based on a guaranteed attendance

Hosted Bar with Cocktails

priced per person

- Premium: Premium Brand Liquors, Beer, Wine and Soft Drinks \$ 40.00
- House: House Brand Liquors, Beer, Wine and Soft Drinks \$ 30.00

Hosted Bar on Consumption

priced per drink

- Premium Brands \$ 15.00
- House Brand \$ 10.00
- Domestic Beers \$ 7.00
- Imported/Craft Beers \$ 8.00
- House Wine \$ 10.00

- Cordials \$ 10.00
- Cognac/Brandy: House 15.00 | Premium \$ 18.00
- Bottled Water \$ 4.00
- Soft Drinks \$ 4.00

Hosted Bar without Cocktails

priced per person

- Beer, Wine, Champagne, and Soft Drinks \$ 25.00

Cash Bar

priced per drink

- Premium Brand \$ 15.00
- House Brand \$ 12.00
- Domestic Beers \$ 7.00
- Imported/Craft Beer \$ 8.00
- House Wine \$ 12.00

- Cordials \$ 10.00
- Cognac/Brandy: House 15.00 | Premium \$ 18.00
- Bottled Water \$ 4.00
- Soft Drinks \$ 4.00

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