

BANQUET MENU 2024-2025

COURTYARD[®]
BY MARRIOTT
COCOA BEACH CAPE CANAVERAL

LIFE IS ALWAYS BETTER BY THE BEACH

Courtyard by Marriott Cocoa Beach Cape Canaveral is your beachside place for professional business meetings, conferences, destination weddings, romantic getaways, pre-cruise wedding receptions and more!

With over 7,000 sq feet of flexible space and 7 event rooms, we are able to create a high powered, collaborative atmosphere for ANY event.

Offered Here

Wide-Range of Menu Options

High-Speed Wi-Fi

AV Technology*

Professional Staff

**Audio visual technology is available for rental. Packages available.*

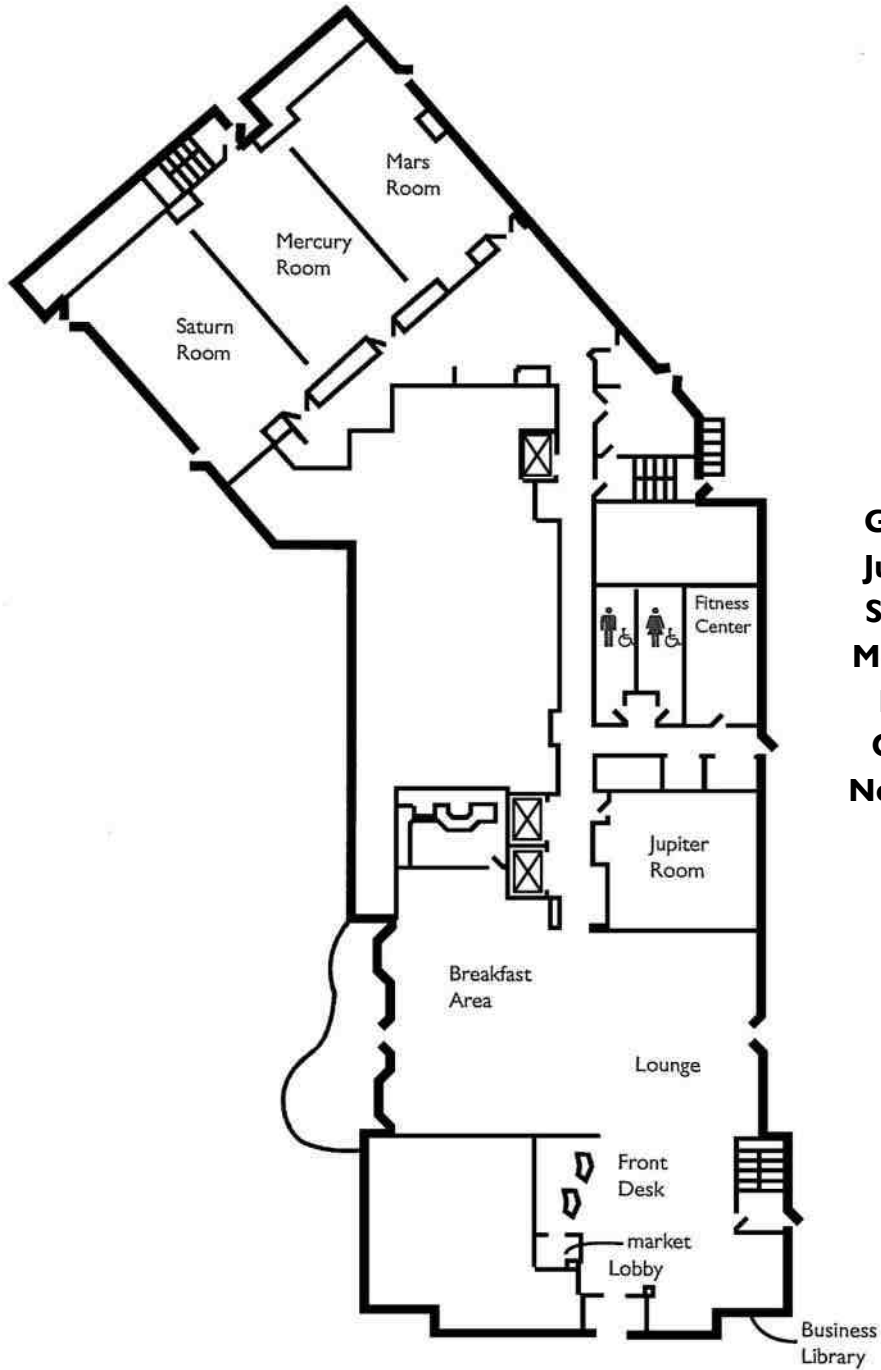
Earn Double Points to earn up to 50,000 Marriott Bonvoy Points when you book your event at Courtyard by Marriott Cocoa Beach/Cape Canaveral.

Complimentary parking is available for all groups.

Ana Leonard
Sales & Marketing Director
(321)784-4800 ext. 651
(321)514-2437
ana@courtyardcb.com

Tell us about your event and let us do the planning!





MEETINGS ROOMS AND CAPACITY

	Theater	Schoolroom	Conference	U-Shape	Reception	Banquet
Galaxy	300	170		76	130	200
Jupiter	50	30	12	18	50	40
Saturn	90	60	24	36	75	60
Mercury	90	60	24	36	75	60
Mars	50	45	24	30	75	50
Orion	50	36	12	18	50	40
Neptune	50	36	12	18	50	40

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BREAKFAST CONTINENTAL, BUFFETS, ALL DAY MEETING PACKAGE

Image of Hot Breakfast Buffet

COURTYARD
BY MARRIOTT
Cocoa Beach
Cape Canaveral

CONTINENTAL BREAKFASTS

Continental Breakfasts are scheduled for 1 1/2 hours

Upgrade to Starbucks® Coffee for an additional \$1 per person

The Classic Continental \$14/person

Assortment of Freshly Baked Muffins, Scones + Danishes

Seasonal Fruit + Yogurt Dip

Freshly Brewed Regular + Decaf Coffee

Assortment of TAZO® Teas

Chilled Orange Juice + Cranberry Juice

The Deluxe Continental \$16/person

Build your own Parfait with Greek Yogurt, Granola,

Chocolate Chips, Fresh Strawberries, Blueberries + Pineapple

Assorted Coffee Cakes + Fresh Baked Danishes

Freshly Brewed Regular + Decaf Coffee

Assortment of TAZO® Teas

Chilled Orange Juice + Cranberry Juice

À LA CARTE

Freshly Brewed Regular Starbucks® Coffee \$34/gallon

Freshly Brewed Decaf Starbucks® Coffee \$34/gallon

Freshly Brewed Regular Coffee \$30/gallon

Freshly Brewed Decaf Coffee \$30/gallon

Assorted TAZO® Tea \$30/gallon

Orange Juice \$30/gallon

Cranberry Juice \$30/gallon

Assortment of Naked Smoothies \$5/each

Assortment of Bagels with Cream Cheese + Jellies \$30/dozen

Croissants with Butters + Jellies \$30/dozen

Assortment of Baked Danishes \$30/dozen

Assortment of Baked Muffins \$30/dozen

Assortment of Coffee Cakes \$24/dozen

Seasonal Fruit + Yogurt Dip \$5/person

Whole Fruit \$2/person

Build Your Own Parfait \$6/person

Includes: Greek Yogurt, Granola, Chocolate Chips, Fresh Strawberries, Blueberries + Pineapple

Prices are subject to change due to market availability

BREAKFAST

All prices listed are subject to 22% Taxable Service Charge (valid through December 31st, 2023) and 7% Sales Tax Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

HOT BREAKFAST BUFFET \$18/PERSON

MINIMUM 25 PEOPLE

*The Hot Breakfast Buffet is scheduled for 1 1/2 hours
Upgrade to Starbucks® Coffee for an additional \$1 per person*

Scrambled Eggs, Breakfast Potatoes
Bacon + Sausages
Baked Muffins + Danishes
Bagels with Cream Cheese, Jellies + Butter
Seasonal Fresh Fruit + Yogurt Dip
Freshly Brewed Regular + Decaf Coffee
Assortment of TAZO® Teas
Chilled Orange Juice + Cranberry Juice

BUFFET ENHANCEMENTS

SERVES APPROXIMATELY 50 PEOPLE

*All stations, but Omelet, are served with Freshly Baked Assorted Rolls
\$80 chef fee is required*

Virginia Baked Ham with Pineapple Glaze*	\$200
Roasted Turkey Breast with Cranberry Sauce*	\$250
Roasted Pork Loin with Apple Sauce*	\$250
Prime Rib with Horseradish Sauce*	\$999
Made To Order Omelet Station with Fresh Veggies + Cheeses	\$9/person

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BREAKFAST

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ALL DAY MEETING PACKAGE \$39/person

MINIMUM 25 PEOPLE OR ADD \$3/PERSON

Savor a delicious Breakfast, Lunch, + Afternoon Snack Coffee is included + replenished all day

① **Breakfast (Choose One)**

The Classic Continental

Assortment of Freshly Baked Muffins, Scones + Danishes

Seasonal Fruit + Yogurt Dip

Freshly Brewed Regular + Decaf Coffee

Assortment of TAZO® Teas

Chilled Orange Juice + Cranberry Juice

Breakfast Burrito

Scrambled Eggs, Bacon, Breakfast Potatoes

Cheddar Salsa + Avocado Mash on the side

Includes a small tray of Fruit

Breakfast Sandwich

Scrambled Eggs, Bacon, Cheddar, Arugula + Avocado Mash
on Artisan Bread

Includes a small tray of Fruit

② **Lunch (Choose One)**

Themed Lunch Buffet

Select between American Picnic, Backyard BBQ, The Deli,
Taste of Italy, South of the Border + Luau

See page 12 for more information

Plated Lunches

See page 13 for more information

③ **Afternoon Break (Choose Two)**

Includes assorted Pepsi® products and Bottled Water

Fresh Seasonal Fruit Tray Assorted

Fresh Baked Cookies Chocolate

Fudge Brownies Hummus + Pita

Chips

Chex Mix + Assorted Nuts Mix

Tortilla Chips + Salsa

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BREAKFAST

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LUNCH BUFFETS, PLATED,
GRAB-AND-GO + PM BREAKS

Image of Steak Pizzaiola

COURTYARD
BY MARRIOTT
Cocoa Beach
Cape Canaveral

LUNCH BUFFET

MINIMUM 25 PEOPLE OR ADD \$3/PERSON

Includes Fresh Baked Rolls, Butter, Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

Sunshine Buffet \$22/person

Includes one Salad, one Entrée, two Sides, + one Dessert

Daylight Buffet \$28/person

Includes two Salads, two Entrées, two Sides, + two Desserts

① Salad Choices

*All Dressings are served on the side except in the
Pasta Primavera + Potato Salad*

Garden Salad

*Seasonal Spring Mix, Grape Tomatoes, Cucumbers,
Shredded Carrots with Ranch + Italian Dressing*

Classic Caesar Salad

*Freshly Torn Romaine tossed with Croutons + Parmesan
Cheese with Creamy Caesar Dressing*

Strawberry Fields Salad

*Fresh Spinach, Strawberries, Walnuts + Blue Cheese
Crumbles with Balsamic Vinaigrette Dressing*

Pasta Primavera

Tri-Color Pasta + Vegetables tossed in Garlic + Herb Olive Oil

Southern Style Potato Salad

*Potatoes, Celery, Peppers, Onions, Eggs, Sweet Relish, Mayo
+ Mustard*

① Salad Choices continued

Sandy's Cowgirl Caviar

*Sweet Potato, Roasted corn, black beans, red and green peppers,
onions, in a zesty vinaigrette*

② Entrée Choices

Chicken Piccata

*Boneless Chicken Breast Sautéed with Capers, White Wine +
Lemon Butter*

Chicken Marsala

*Tender Chicken Breast Sautéed with Sliced Mushrooms + Marsala
Wine*

Creamy Bacon Chicken

*Roasted Chicken Breast Topped with Creamy Bacon Sauce +
Scallions*

Herb Roasted Chicken

Oven Roasted Chicken Quarters Seasoned with Fresh Herbs

BBQ Chicken

*Fresh Chicken Quarters Baked in a Tangy Barbeque Sauce
*More Entrée Choices continued on next page**

Prices are subject to change due to market availability

LUNCH

All prices listed are subject to 22% Taxable Service Charge (valid through December 31st, 2023) and 7% Sales Tax Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

LUNCH BUFFET CONTINUED

MINIMUM 25 PEOPLE OR ADD \$3/PERSON

Includes Fresh Baked Rolls, Butter, Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

② Entrée Choices (continued)

Apple + Herb Pork Tenderloin

Roasted Pork Tenderloin Stuffed with Fresh Herbs, Apples
+ Topped with Pork Gravy

Sliced Sirloin Bordelaise

Tender slices of Sirloin topped with Sautéed Mushrooms, Onions
+ Rich Bordelaise Sauce

Steak Pizzaiola

Slow cooked sliced Beef with Tomatoes, Onions, Peppers, Olive
Oil, Garlic, Red Wine + Tomato Sauce

Grilled Mahi-Mahi

Fresh Grilled Mahi-Mahi Filets topped with Fresh Tropical Salsa

Mediterranean Salmon

Salmon lightly seasoned in Mediterranean Spices, Grilled + topped
with a Lemon Butter Sauce

③ Sides

Baby Baker Potatoes

Garlic Mashed Potatoes

Red Skin Mashed Potatoes

Penne Pasta with Garlic + Herbs

Wild Rice Blend

Rice Pilaf

Fresh Seasonal Vegetable Medley

Green Bean Almondine

Honey Glazed Carrots

Squash + Zucchini Medley

④ Desserts

Triple Chocolate Layer Cake

New York Style Cheesecake with Fruit Glaze

Florida Key Lime Pie

Italian Lemon Cake

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LUNCH

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THEMED LUNCH BUFFETS

MINIMUM 25 PEOPLE OR ADD \$3/PERSON

Includes Fresh Baked Rolls, Butter, Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

American Picnic \$22/person

Garden Salad with Ranch + Italian Dressing

Barbecue Chicken Quarters Grilled with Tangy BBQ Sauce

Red Skin Potato Salad + BBQ Baked Beans + Cornbread

Apple Pie with Whipped Cream Topping

Backyard BBQ \$22/person

Creamy Potato Salad or Classic Macaroni Salad

Grilled Hamburger with Cheese, Tomato, Lettuce, + Onion

Old-Fashioned Coleslaw + BBQ Baked Beans + Cornbread

Chocolate Cream Pie

The Deli \$22/person

Garden Salad with Ranch + Italian Dressing

Roast Beef, Turkey Breast, Ham, Salami, Swiss, Cheddar Cheese

Lettuce, Tomatoes, Onions, Pepperoncini,

Pickle Spears + Condiments,

Croissants, Assorted Artisan Breads, + Wheat Wraps

Tri-Colored Pasta Primavera

Freshly Baked Cookies + Brownies

Taste of Italy \$23/person

Caesar Salad with Croutons + Parmesan Cheese Italian Meatballs with Marinara Sauce

Italian Sausage with Sautéed Peppers + Onions Bowtie Pasta with Pesto Sauce

Baked Garlic Bread

Italian Lemon Cake

South of the Border \$23/person

Garden Salad with Ranch + Italian Dressing

Make your own Fajitas with Grilled Beef or Chicken Strips

Sautéed Peppers + Onions

Refried Beans + Mexican Rice + Warm Flour Tortillas

Tri-Colored Chips, Sour Cream + Salsa

Warm Cinnamon Sugar Churros

Luau \$23/person

Hawaiian Macaroni Salad or Garden Salad with Raspberry

Vinaigrette Hawaiian Chicken with our Special Tropical Sauce

Rice Pilaf with Fresh Seasonal Vegetable Medley

Sweet Hawaiian Rolls

Coconut Cream Pie

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LUNCH

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PLATED LUNCH

MINIMUM 20 PEOPLE OR ADD \$3/PERSON

Includes Fresh Baked Rolls, Butter, Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

① Choose a Soup or Salad

Garden Salad

Seasonal Spring Mix, Grape Tomatoes, Cucumbers, Shredded Carrots with Ranch + Italian Dressing

Classic Caesar Salad

Freshly Torn Romaine tossed with Croutons + Parmesan Cheese with Creamy Caesar Dressing

Italian Wedding Soup

Meatballs, Carrots + Spinach in a Chicken Broth

Tomato Basil Soup

Puree of Plump Tomatoes + Basil

Sandy's Cowgirl Caviar

Sweet Potato, Roasted corn, black beans, red and green peppers, onions, in a zesty vinaigrette

② Choose an Entrée

Chicken Caesar Salad \$18/person

Sliced Chicken Breast on Freshly Torn Romaine, Croutons + Parmesan Cheese with Caesar Dressing on the side

Chicken Bacon Quesadilla \$18/person

Flour Tortilla filled with Sliced Chicken Breast, Cheese, Bacon + Green Chilies. Avocado Mash

Sour Cream + Salsa on the side

Three Cheese Grilled Cheese \$18/person

Artisan Bread Grilled with White Cheddar, Swiss + Parmesan Cheese

French Dip \$19/person

Thinly Sliced Roast Beef, White Cheddar Cheese, Sautéed Peppers + Caramelized Onions on Artisan Bread with Au Jus on the side for dipping

BBQ Chicken Flatbread \$19/person

Julienned Chicken Breast, Bacon + Monterey Jack Cheese on a warm Flatbread with Tangy BBQ Sauce

Margherita Flatbread \$19/person

Roasted Tomatoes, Fresh Basil, Parmesan + Monterey Jack Cheese on a warm Flatbread with Marinara Sauce

Pepperoni Flatbread \$19/person

Sliced Pepperoni + Fresh Mozzarella on a warm Flatbread with Marinara Sauce

③ Choose a Dessert

Triple Chocolate Layer Cake

New York Style Cheesecake with Fruit Glaze

Florida Key Lime Pie

Prices are subject to change due to market availability

LUNCH

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GRAB-AND-GO LUNCHES \$19/PERSON

FOR GROUPS WITH LESS THAN 15 PEOPLE, CHOOSE TWO
 FOR GROUPS WITH 15-30 PEOPLE, CHOOSE THREE
 FOR GROUPS WITH MORE THAN 30 PEOPLE, CHOOSE FOUR

All Grab-and-Go Lunches are served with an assortment of Chips, Seasonal Fresh Fruit, Cookies, Condiments + Pepsi® Beverage

Bostonian

Roast Beef, Cheddar Cheese, Leaf Lettuce + Sliced Tomato

Classic

Ham, Swiss Cheese, Leaf Lettuce + Sliced Tomato

Pilgrim

Turkey, Swiss Cheese, Leaf Lettuce + Sliced Tomato

Harvest Wrap

Creamy Chicken Salad, Sweet Apples + Grapes

Roman Wrap

Grilled Chicken, Fresh torn Romaine Lettuce + Parmesan Cheese

Creamy Caesar Dressing served on the side

Beach Goer Wrap

Fresh Leaf Lettuce, Swiss Cheese, Red Cabbage, Cucumbers, Red Onion, Carrots, Black Olives, + Tomatoes
 Italian Dressing served on the side

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LUNCH

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AFTERNOON DELIGHTS (PM BREAKS)

PICK TWO \$17/PERSON

PICK THREE \$19/PERSON

Includes Assorted Pepsi® Products + Bottled Water

Fresh Seasonal Fruit Tray with Yogurt Dip

Vegetable Crudites Tray with Ranch Dip

Assorted Cube Cheese Tray with Crackers

Assorted Fresh Baked Cookies

Fudge Brownies

Assorted Coffee Cakes

Assorted Granola Bars

Tortillas Chips + Salsa

Hummus + Pita Chips

Chex Mix + Assorted Nuts Mix

À LA CARTE

Freshly Baked Cookies	\$30/dozen
Fudge Brownies	\$30/dozen
Coffee Cakes	\$24/dozen
Chex Mix	\$3/person
Hummus + Pita Chips	\$5/person
Tortilla Chips + Salsa	\$5/person
Fresh Vegetables + Ranch Dip	\$5/person
Fresh Seasonal Fruit Tray	\$5/person
Whole Fruit	\$2/person
Build Your Own Parfait	\$6/person
<i>Greek Yogurt, Granola, Chocolate Chips, Fresh Strawberries, Blueberries + Pineapple</i>	
Lemonade	\$25/gallon
Fruit Punch	\$25/gallon
Orange Juice	\$30/gallon
Cranberry	\$30/gallon
Assorted Naked ® Smoothies	\$5/each
Assorted Pepsi® Products	\$3/each
Freshly Brewed Regular Starbucks® Coffee	\$34/gallon
Freshly Brewed Decaf Starbucks®	\$34/gallon
Coffee Regular Coffee	\$30/gallon
Freshly Brewed Decaf Coffee	\$30/gallon
Assorted TAZO® Tea	\$30/gallon
Water Bottle	\$3/each

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LUNCH

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DINNER

HORS D'OEUVRES, BUFFETS,
PLATED + RECEPTIONS

Image of Virginia Ham Specialty Station

COURTYARD

BY MARRIOTT

Cocoa Beach
Cape Canaveral

HORS D'OEUVRES

All Hors D'oeuvres are priced per 100 pieces
Butler Pass is an additional \$80

Caprese Skewer \$175

Mozzarella, Grape Tomato, Fresh Basil + an Olive Oil Marinade

Spanakopita \$250

Delicate layers of Phyllo filled with Spinach + Feta Cheese

Vegetarian Coronets \$175

Sautéed Peppers, Onions, Garlic, Herbs and a blend of Shredded Cheeses stuffed in a Tortilla Cornucopia

Caramelized Onion & Asiago Focaccia \$175

Freshly baked focaccia with caramelized onions, olives and asiago cheese

Assorted Mini Quiches \$240

Quiche Lorraine, garden vegetable, broccoli & cheese, + three cheese

Falafel with Tahini Sauce \$150

Chickpea Falafel served with Tahini dipping sauce

Hickory Smoked Corn Ribs \$225

Crispy Battered corn on the cobb ribs served with cilantro ranch dressing

Fried Dill Pickles \$125

Crispy Fried Dill pickles served with ranch dressing

Shrimp Tempura \$395

Crispy fried Shrimp Tempura served with Sweet Chili Sauce

Jumbo Shrimp \$395

Served with Lemon Wedges + Tangy Cocktail Sauce

Crab Rangoon \$350

Crisp wonton filled with a mixture of Cream Cheese, Imitation Crabmeat and Seasoning

Pinwheel Tortilla Sandwiches \$185

Turkey, Ham, Roast Beef, Swiss + Cheddar Cheese rolled in a soft Tortilla Shell + Cut into Pinwheel Slices

Mini Beef Wellingtons \$395

Beef Tenderloin + Mushroom Duxelles in a Flaky Puff Pastry

Mini Chicken Quesadillas \$325

Sautéed Chicken, Peppers, Onions, Garlic + Lime-Chipotle Crème stuffed in a Tortilla Cornucopia

Beef Empanada \$350

Seasoned Ground Beef with Cilantro wrapped in a Flaky Dough

Swedish Meatballs \$250

Soft Meatballs in a Rich + Creamy Gravy Sauce

More options on next page

Prices are subject to change due to market availability

DINNER

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HORS D'OEUVRES CONTINUED

All Hors D'oeuvres are priced per 100 pieces

Pineapple + BBQ Meatballs \$250

Plump Meatballs smothered in a tangy Pineapple BBQ sauce

Pineapple Honey Teriyaki Meatballs \$250

Baked Meatballs in a Pineapple-Honey Teriyaki Glaze

Chicken + Leek in Puff Pastry \$295

Smoked Chicken, Braised Leek, Garlic + Herb Boursin Cheese
Wrapped in Flaky Puff Pastry

Bacon Cheddar Tater Tots \$175

Creamy Cheddar Cheese, Big Bacon pieces, Sour Cream
and a hint of Chives

Santa Fe Chicken Eggrolls \$375

Chicken, Corn, Black Beans and chopped Peppers rolled into a
Flour Tortilla

Bacon Wrapped Beef & Blue Cheese* \$360

Pork Potstickers \$140

Fried or steamed pork potstickers seasoned with ginger and garlic.
Served with soy dipping sauce

Chicken Satay Skewers \$365

Teriyaki marinated grilled chicken satay.

Chef's Choice Assorted Mini Desserts \$450

Fresh Seasonal Fruit

SERVE 25 \$150 | SERVE 50 \$200 | SERVE 100 \$250

Fresh Seasonal Fruit is accompanied with Yogurt Dip

Mediterranean Display

SERVE 25 \$185 | SERVE 50 \$235 | SERVE 100 \$295

Kalamata Olives, Cucumbers, Grape Tomatoes, Pepperoncini,
Artichoke Hearts + Feta Cheese, served with Hummus, Pita
Triangles + Caprese Skewers

Charcuterie Board

SERVE 25 \$210 | SERVE 50 \$260 | SERVE 100 \$310

Turkey, Salami, Prosciutto, Smoked Gouda, Havarti, Dill,
Sweet Baby Pickles, Whole Grain Mustard, served with French Bread,
Crackers + Flatbread

Vegetable Crudités

SERVE 25 \$140 | SERVE 50 \$185 | SERVE 100 \$225

Fresh Broccoli, Cauliflower, Red + Green Peppers, Carrots, Celery,
Grape Tomatoes + Asparagus, with Ranch + Hummus for dipping

Cheese Montage

SERVE 25 \$125 | SERVE 50 \$150 | SERVE 100 \$200

Accompanied with Supreme Flatbread Crackers +
Pepperidge Farm Crackers

Baked Salmon Display \$360

SERVES UP TO 75

Displayed whole, served with Cucumber Slices, Diced Eggs,
Chopped Tomatoes, Diced Scallions, Capers + Cream Cheese with
Assorted Crackers

**Must be order at least 2 months in advance*

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DINNER

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DINNER BUFFET

MINIMUM 30 PEOPLE OR ADD \$3/PERSON

Includes Fresh Baked Rolls, Butter, Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

Sunset Buffet \$27/person

Includes one Salad, one Entrée, two Sides, + one Dessert

Twilight Buffet \$37/person

Includes two Salads, two Entrées, three Sides, + two Desserts

Night-Sky Buffet \$48/person

Includes two Salads, three Entrées, three Sides, + three Desserts

① **Salad Choices**

All Dressings are served on the side except in the Pasta Primavera + Potato Salad

Garden Salad

Seasonal Spring Mix, Grape Tomatoes, Cucumbers, Shredded Carrots with Ranch + Italian Dressing

Classic Caesar Salad

Freshly Torn Romaine tossed with Croutons + Parmesan Cheese with Creamy Caesar Dressing

Strawberry Fields Salad

Fresh Spinach, Strawberries, Walnuts + Blue Cheese Crumbles with Balsamic Vinaigrette Dressing

Pasta Primavera

Tri-Color Pasta + Vegetables tossed in Garlic + Herb Olive Oil

Sandy's Cowgirl Caviar

Sweet Potato, Roasted corn, black beans, red and green peppers, onions, in a zesty vinaigrette

② **Entrée Choices**

Mojito Chicken

Tender Chicken Breast Roasted with Mandarin Oranges, Basil, + Zest of Lime

Chicken Piccata

Boneless Chicken Breast Sautéed with Capers, White Wine + Lemon Butter Reduction

Chicken Marsala

Tender Chicken Breast Sautéed with Sliced Mushrooms + Marsala Wine

Creamy Chicken

Roasted Chicken Breast topped with Creamy Bacon Sauce + Scallions

Sliced Sirloin Bordelaise*

Tender Slices of Sirloin topped with Sautéed Mushrooms, Onion + Rich Bordelaise Sauce

Steak Pizzaiola

Sliced Beef with Tomatoes, Onions, Peppers, Olive Oil, Garlic, Red Wine + Tomato Sauce, slow cooked until tender

Grilled Mahi-Mahi

Fresh Grilled Mahi-Mahi Filets topped with Fresh Tropical Salsa

Crispy Cod

Cod Filet Topped with a Ritz Cracker Crumb Mixture, baked until Flaky + Crispy, Served with a Charred Lemon

More Entrée Choices continued on next page

Prices are subject to change due to market

DINNER

All prices listed are subject to 22% Taxable Service Charge (valid through December 31st, 2023) and 7% Sales Tax Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

DINNER BUFFET CONTINUED

MINIMUM 30 PEOPLE OR ADD \$3/PERSON

Includes Fresh Baked Rolls, Butter, Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

② Entrée Choices continued

Mediterranean Salmon

Salmon Lightly Seasoned in Mediterranean Spices, Grilled + topped with a Lemon Butter Sauce

Apple + Herb Pork Tenderloin

Roasted Pork Tenderloin Stuffed with Fresh Herbs, Apples, topped with Pork Gravy

Italian Meatballs

Seasoned Beef Meatballs Served in a Robust Marinara

Italian Sausage

Mild Sweet Herb Sausage, tossed and Grilled with Onions, Julienne Red + Green Peppers

Stuffed Shells

Jumbo Shell Pasta filled with Italian Herbs and Ricotta Cheese, Topped with a robust Marinara

Marinara Eggplant Parmesan

Lightly Seasoned and Breaded Baked Eggplant, finished with Marinara Sauce + Parmesan

Jamaican Portabella Mushroom

Baked Portabella Mushroom Seasoned with Jamaican Allspice

Mediterranean Eggplant

Roasted Eggplant Sprinkled with Mediterranean Seasoning + Roasted until Crispy + Tender

③ Sides

Baby Baker Potatoes

Garlic Mashed Potatoes

Red Skin Mashed Potatoes

Penne Pasta with Garlic + Herbs

Wild Rice Blend

Rice Pilaf

Fresh Seasonal Vegetable Medley

Green Bean Almondine

Squash + Zucchini Medley

Honey Glazed Carrots

Roasted Asparagus

④ Desserts

Triple Chocolate Layer Cake

New York Style Cheesecake with Fruit Glaze

Florida Key Lime Pie

Italian Lemon Cake

Red Velvet Cake

Prices are subject to change due to market availability

DINNER

All prices listed are subject to 22% Taxable Service Charge (valid through December 31st, 2023) and 7% Sales Tax Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

THEMED DINNER BUFFETS

MINIMUM 30 PEOPLE OR ADD \$3/PERSON

Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

Taste of Italy \$35/person

Chicken Cacciatore with Sautéed Mushrooms, Onions + Peppers in a Red Wine & Tomato Sauce

Baked Ricotta Stuffed Shells

Italian Sausage with Sautéed Peppers + Onions Penne Pasta with Pesto Sauce + Fresh Garlic

Caesar Salad with Croutons + Parmesan Cheese

Italian Meatballs with Marinara Sauce

Fresh Vegetable Medley + Baked Garlic Bread

Italian Lemon Cake

Luau \$35/person

Hawaiian Chicken with our Special Tropical Sauce

Roasted Pork Loin with Pineapple Glaze

Hawaiian Macaroni Salad with Pineapple Chunks Garden Salad with Raspberry Vinaigrette Dressing

Fresh Seasonal Fruit + Cheese Montage

Rice Pilaf with Fresh Seasonal Vegetable Medley

Sweet Hawaiian Rolls

Coconut Cream Pie

Fiesta Bar \$35/person

Seasoned Ground Beef + Seasoned Chicken With Spanish Rice+ Refried Beans

Soft + Hard Taco Shells, Tortilla Chips With Salsa + Guacamole,

Jalapenos, Lettuce, Onions, Tomatoes, Sour Cream + Shredded Cheese

Beef + Cheese Empanadas

Green Salad With Italian + Ranch Dressing

Churros With Chocolate Dip Or Tres Leches Cakes

Prices are subject to change due to market availability

DINNER

All prices listed are subject to 22% Taxable Service Charge (valid through December 31st, 2023) and 7% Sales Tax Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

PLATED DINNER

MINIMUM 20 PEOPLE OR ADD \$3/PERSON

Includes Fresh Baked Rolls, Butter, Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

① Choose a Salad

Garden Salad

Seasonal Spring Mix, Grape Tomatoes, Cucumbers, Shredded Carrots with Ranch + Italian Dressing

Classic Caesar Salad

Freshly Torn Romaine tossed with Croutons + Parmesan Cheese with Creamy Caesar Dressing

Strawberry Fields

Fresh Spinach, Strawberries, Walnuts + Blue Cheese Crumbles with Balsamic Vinaigrette Dressing

Pasta Primavera

Tri-Color Pasta + Vegetables tossed in Garlic + Herb Olive Oil

② Choose an Entrée

Mojito Chicken \$28/person

Tender Chicken Breast Roasted with Mandarin Oranges, Basil, + Zest of Lime Sauce

Chicken Piccata \$28/person

Boneless Chicken Breast Sautéed with Capers, White Wine + Lemon Butter Reduction

Chicken Marsala \$28/person

Tender Chicken Breast Sautéed with Sliced Mushrooms + Marsala Wine

Creamy Chicken \$28/person

Roasted Chicken Breast topped with Creamy Bacon Sauce + Scallions

Chipotle-Rubbed Beef Filet \$35/person

Medium Well cooked Baseball Steak with a Raspberry Chipotle Sauce

Grilled Mahi-Mahi \$29/person

Fresh Grilled Mahi-Mahi Filets topped with Fresh Tropical Salsa

Crispy Cod \$29/person

Cod Filet with a Ritz Cracker Crumb Mixture on top + baked until flaky

Mediterranean Salmon \$29/person

Salmon Lightly Seasoned in Mediterranean Spices, Grilled + topped with a Lemon Butter Sauce

Apple + Herb Pork Tenderloin \$28/person

Roasted Pork Tenderloin Stuffed with Fresh Herbs, Apples + Topped with Pork Gravy

Jamaican Portabella Mushroom \$26/person

Baked Portabella Mushroom Seasoned with Jamaican Allspice

Mediterranean Eggplant \$23/person

Eggplant Sprinkled with Mediterranean Seasoning + Roasted until Crispy

Sides and Dessert options on next page

Prices are subject to change due to market availability

DINNER

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PLATED DINNER CONTINUED

MINIMUM 20 PEOPLE OR ADD \$3/PERSON

Includes Fresh Baked Rolls, Butter, Coffee + Iced Tea

Upgrade to Starbucks® Coffee for an additional \$1 per person

③ Sides

- Baby Baker Potatoes**
- Garlic Mashed Potatoes**
- Red Skin Mashed Potatoes**
- Penne Pasta with Garlic + Herbs**
- Wild Rice Blend**
- Rice Pilaf**
- Fresh Seasonal Vegetable Medley**
- Green Bean Almondine**
- Squash + Zucchini Medley**
- Honey Glazed Carrots**
- Roasted Asparagus**

④ Desserts

- Tiramisu**
- Orange Valencia Cake**
- Chocolate Raspberry Cake**
- Triple Chocolate Layer Cake**
- New York Style Cheesecake with Fruit Glaze**
- Florida Key Lime Pie**
- Italian Lemon Cake**
- Red Velvet Cake**

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DINNER

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RECEPTION SPECIALTY STATIONS

All stations serve up to 75 people

Chef Attendant fee of \$80 per station is required

Virginia Baked Ham \$200

Served with Pineapple Glaze

Roasted Pork Loin \$250

Served with Apple Bites in a Cinnamon Sauce

Roasted Turkey Breast \$250

Served with Cranberry Sauce

Prime Rib \$999

Served with Horseradish Sauce

Ultimate Pasta Station \$8/person

Bowtie + Penne Pasta, accompanied with Parmesan Cheese, Artichoke Hearts, Diced Peppers, Diced Onions, Mushrooms, Kalamata Olives, Minced Garlic, Fresh Spinach + Broccoli Tips with Creamy Alfredo, Marinara + Pesto Sauce

Add Chicken +\$2 extra per person

Add Italian Sausage +\$3 extra per person

Add Shrimp +\$4 extra per person

Idaho Spuds Mashed Potato Bar \$8/person

Home Style Mashed Potatoes, accompanied with Bacon, Roasted Red Peppers, Minced Garlic, Steamed Broccoli, Mixed Cheese Blend, Sour Cream, Jalapenos, Diced Scallions, Sautéed Mushrooms, + Salsa

Confetti Salad Bar \$8/person

Spring Mix, Chopped Romaine, Diced Tomatoes, Diced Scallions, Chopped Bacon, Mixed Cheeses, Parmesan Cheese, Shredded Carrots, Sliced Cucumber, Sliced Mushrooms, Pepperoncini, Kalamata Olives, Julienne Red + Green Peppers, served with Ranch, Raspberry Vinaigrette, Italian, + Caesar dressing

Macaroni + Cheese Bar \$8/person

Served with a choice of Toppings, including Crumbled Bacon, Green Peppers, Jalapeños, Red Pepper Flakes, Scallions, Broccoli, Crumbled Potato Chips, Blended Shredded Cheese, Hot Sauce + Buffalo Sauces

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DINNER

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GALAXY RECEPTION

MINIMUM 100 PEOPLE + HOST/CASH BAR

Elite \$37/person

Platinum \$47/person

Chicken + Sausage added to the Pasta Station

Titanium \$58/person

Chicken + Shrimp added to the Pasta Station

Galaxy Reception Includes

Fresh Seasonal Fruit

Platter of assorted fresh seasonal Fruits

Confetti Salad Bar

Guests create their own Salad from choices of Mixed Greens, chopped Romaine Lettuce, diced Tomatoes, Red Onions, Cucumbers, sliced Mushrooms, Pepperoncini, mixed Olives, Bacon bits, mixed Cheeses, Croutons with Ranch, Raspberry Vinaigrette + Italian Dressing

Baked Salmon Display

Displayed whole, served with Cucumber Slices, Diced Eggs, Chopped Tomatoes, Diced Scallions, Capers + Cream Cheese with Assorted Crackers

Mini Dessert - Chef's Choice

Select Pasta Station or Macaroni + Cheese Bar:

Ultimate Pasta Station

Bowtie + Penne Pasta, accompanied with Parmesan Cheese, Artichoke Hearts, Diced Peppers, Diced Onions, Mushrooms, Kalamata Olives, Minced Garlic, Fresh Spinach, Broccoli Tips with Creamy Alfredo, Marinara + Pesto Sauce

Macaroni + Cheese Bar

Served with a choice of Toppings, including Crumbled Bacon, Green Peppers, Jalapeños, Red Pepper Flakes, Scallions, Broccoli, Crumbled Potato Chips, Blended Shredded Cheese, Hot Sauce + Buffalo Sauces

Select Beef Tenderloin or Pork Loin

Carving Station of Beef Tenderloin

Seasoned Beef Tenderloin served with Horseradish Sauce + assorted Dinner Rolls, carved by an attendant

Roasted Pork Loin

Roasted to perfection with Apple Bites in a Cinnamon Sauce

Prices above do not include station attendant fees of \$80 on both Pasta Station and Carving Station

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DINNER

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BAR HOST & CASH BAR

COURTYARD[®]
BY MARRIOTT
Cocoa Beach
Cape Canaveral

HOST + CASH BAR

At the Courtyard by Marriott® Cocoa Beach/Cape Canaveral, we have a variety of bar options for you to choose from. You can customize your bar options to tailor your event. A few examples would include: individual bottles of Wine on each table, a Signature Cocktail, or host a full bar for a budgeted time or dollar amount that converts to a cash bar once the allotted time or amount is reached.

BAR OPTIONS

HOST BAR

Will be based upon consumption at the end of the event.

CASH BAR

Guest will pay for their own drinks as the event goes on. Guests are able to pay with cash or credit card.

BAR PRICING

LIQUOR

Call Brands \$9/drink

Premium Brands \$10/drink

WINE

House \$7/glass

By the Bottle Market Price

BEER

Domestic \$6/bottle

Imported or Craft \$7/bottle

OTHER

Champagne \$33/bottle

Pepsi® Products \$3/bottle

Bottled Water \$3/bottle

Sparkling Water \$5/bottle



BAR

**READY TO GET STARTED?
CONTACT US.**

Ana Leonard, Director of Sales

Ana@courtyardcb.com

Sales Direct (321) 783-3221

Mobile (321) 514-2437

Courtyard by Marriott

Cocoa Beach Cape Canaveral

(321) 784 4800 Ext. 651

3435 N Atlantic Ave., Cocoa Beach, FL 32931

COURTYARD
BY MARRIOTT
COCOA BEACH CAPE CANAVERAL