

COURTYARD EVENT MENU





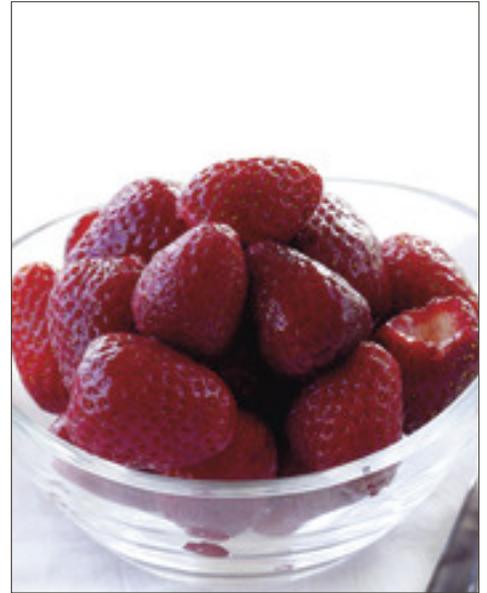
WELCOME TO A REFRESHING APPROACH TO EVENTS

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



Country Breakfast

fresh seasonal fruit, assorted muffins and bagels, butter, cream cheese, jam, scrambled eggs, country fried potatoes, biscuits and gravy, sausage, peppered bacon, chilled fruit juices and Kobos coffee service

17

Deluxe Continental

assorted muffins, croissants, bagels, butter, cream cheese, jam, seasonal fresh fruits, yogurt, chilled fruit juices and Kobos coffee service

13

Fresh Start

assorted bakery fresh mini muffins, cut seasonal fresh fruit, Kobos coffee service and hot teas

9

Enhancement Add-On's

- * oatmeal w/ brown sugar, raisins and milk
- * strawberry and granola yogurt parfait
- * french toast w/ strawberries and syrup
- * assorted cold cereal and milk

3 per person/per selection

BREAKS



Crunch & Munch

crispy fresh seasonal vegetables with hummus and toasted flatbread, bananas, apples, oranges, trail mix, bottled water and iced tea

9

Sweet Treat

tart and tangy lemon bars, freshly baked cookies, assorted sodas and Kobos coffee service

9

At the Theatre

freshly popped buttered popcorn, salted soft pretzels with assorted mustard, red vine licorice and assorted Pepsi brand sodas

9

Beverage Service

freshly brewed iced tea, bottled water, assorted Pepsi brand sodas and Kobos coffee service (per person pricing)

5 - four hours / 9 - all day

LUNCH



Deli Table

a variety of classic fresh sandwiches and wraps with our own "Courtyard" twist accompanied by two fresh bistro inspired salads, seasonal fresh fruit, Lays brand assorted chip selection, fresh baked cookies and freshly brewed iced tea

18

Home Slice

an assortment of freshly made and baked pizza's, garden fresh salad, vegetable sticks with ranch style dip, fresh baked cookies and cool refreshing iced tea

18

Enhancement Add-On's

- * Voss bottled water
- * Pepsi brand assorted sodas
- * Ocean Spray bottled juices
- * New York style cheesecake

3

LUNCH



Wagon Trail

grilled chicken breast with peppercorn demi glaze, red wine braised beef short ribs, southern style coleslaw, country style potatoes, seasonal fruit salad, mixed green salad with assorted dressings, fresh baked cookie and refreshing iced tea

26

Sante Fe Connection

house made chicken enchiladas, beef fajitas with onions and peppers, warm flour tortillas, spanish rice, refried beans, casa tortilla chips, lettuce, diced tomato, green onion, black olive, sliced jalapeno, fresh guacamole, shredded cheese, chef's salsa, fresh baked cookies and house brewed iced tea

22

Island Corner

thai style grilled chicken, teriyaki beef, asian pacific slaw, vegetable spring rolls, fried rice, yakisoba noodles with stir-fry vegetables, fresh baked cookies and iced tea

22

LUNCH



Southwest Cobb Salad

mixed leafy greens, avocado, grilled chicken, corn, chopped bacon and jack cheese served with green chili ranch dressing, freshly baked cookies and iced tea

16

Classic Caesar Salad

crisp romaine lettuce, shaved parmesan cheese, caesar dressing with croutons, garlic bread, freshly baked cookies and iced tea

a - traditional caesar - 14

b - grilled chicken caesar - 16

c - blackened salmon caesar - 20

a = 14/ b = 16/ c = 20

Buffalo Chicken Wrap

crunchy romaine lettuce with grilled buffalo chicken and shredded pepper jack cheese lightly tossed with blue cheese dressing and wrapped in an oversized flour tortilla with fresh fruit, freshly baked cookies and iced tea

16

Veggie Wrap

we fill an oversized flour tortilla with hummus, lettuce, tomato, cucumber, spinach, sliced red onion and mushrooms and serve it along side fresh fruit, freshly baked cookies and refreshing iced tea

14

LUNCH



Courtyard Bistro Cheese Burger

we grill a 1/2 lb, 100% pure beef patty and set it atop a toasted pub bun with cheddar cheese, lettuce, onion and tomato with fresh seasonal fruit, chips, fresh baked cookie and house brewed iced tea

18

Grilled Chicken

a moist grilled chicken breast with melted jack cheese served on a toasted pub bun with lettuce, onion and tomato with fresh fruit, chips, fresh baked cookie and refreshing iced tea

18

Roast Turkey BLT

deli sliced roast turkey breast, peppered bacon, lettuce, tomato and mayonnaise on toasted whole wheat bread with ripe fresh fruit, chips, fresh baked cookie and house brewed iced tea

16

Ham and Bacon Club

toasted sourdough piled high with peppered bacon, smoked ham, lettuce, tomato, cheddar and swiss cheeses with mayonnaise served along side chips, fresh seasonal fruit, fresh baked cookie and refreshing iced tea

16

DINNER



Sunday Supper Table

crispy home style fried chicken, roasted potatoes, seasonal vegetable, garden salad, fresh fruit tray, and choice of one additional selection from below:

- * short ribs
- * braised pork chop
- * flat iron steak

chef's choice of dessert, Kobos coffee service and freshly brewed iced tea

30

Tuscan Table

flat iron steak scaloppini, chicken parmesan, linguine pasta with bolognese and alfredo sauces, lightly tossed caesar salad, garlic bread, sliced seasonal fresh fruit, chef's choice of dessert, Kobos coffee service and house brewed iced tea

31

Classic Table

mixed green garden salad, seasonal sliced fresh fruit, rice pilaf, mashed potatoes, roasted vegetables, dinner rolls, butter and your choice of two selections from the list below:

- * salmon with lemon caper sauce
- * seasoned roasted half chicken
- * chicken cordon bleu
- * flat iron steak in green peppercorn sauce
- * 6oz NY strip with mushroom sauce
- * stuffed pork chop with demi-glace

chef's choice of dessert, Kobos coffee service and refreshing iced tea

33

DINNER



Double Cut Pork Chop

bone-in, double cut, 8 oz. pork chop pan seared and topped with a caramelized crimini mushroom sauce served with garlic mashed potatoes, fresh seasonal vegetables, crisp green house salad, dinner roll and chef's choice of dessert

33

Grilled New York Strip Steak

a premium 10 oz. NY strip steak grilled to perfection, topped with herbed steak butter and delicious crimini mushrooms with garlic mashed potatoes, oven roasted seasonal vegetables, garden fresh salad, dinner roll and chef's choice of dessert

32

Sockeye Salmon

a succulent 8 oz. sockeye salmon filet pan seared and accompanied by rice pilaf, roasted seasonal vegetables, crisp garden green house salad, dinner roll and chef's choice of dessert

31

Chicken Cordon Bleu

panko crusted house made chicken cordon bleu stuffed with black forest ham and a medley cheeses, baked crisp and golden, topped with a light alfredo sauce accompanied by rice pilaf, roasted seasonal vegetables, mixed green salad, dinner roll and chef's choice of dessert

29

DINNER



Rosemary Pork Tenderloin

Grilled rosemary seasoned pork tenderloin with a Dijon and green peppercorn sauce, mashed potatoes, roasted fresh seasonal vegetables, mixed garden green salad, dinner roll and chef's choice of dessert

29

Grilled Flat Iron Steak

grilled 8 oz. flat iron steak topped with a green peppercorn sauce accompanied by garlic mashed potatoes, roasted fresh seasonal vegetables, garden green house salad, dinner roll and chef's choice of dessert

29

Chicken Piccata

lemony chicken piccata drizzled with a white wine, caper and lemon butter sauce served with rice pilaf, roasted fresh seasonal vegetables, garden fresh house salad, dinner roll and chef's choice of dessert

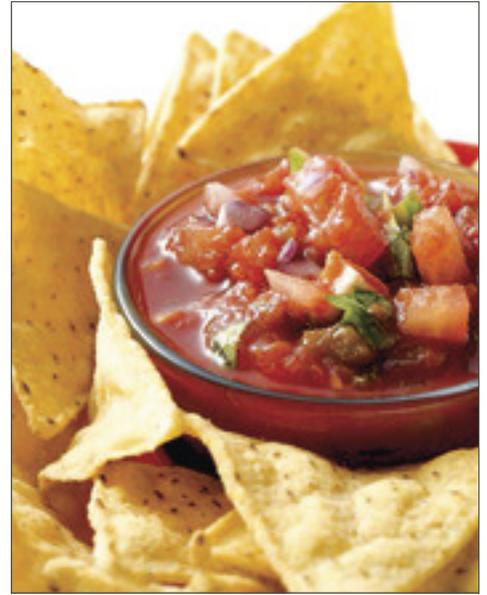
26

Pasta Primevara

fresh pasta cooked al dente tossed with fresh seasoned vegetables, garlic and olive oil and served with garden green salad, garlic bread and chef's choice of dessert

24

RECEPTION



Hors D' Oeuvres - Tray Options

Cheese and Cracker Array - a variety of crackers and sliced mini breads served along side cubed cheddar, swiss, peppered jack and gouda cheeses - service for 50/pp

Seasonal Fresh Fruit Tray - a variety of whole and sliced seasonal fresh fruits - service for 50/pp

Vegetable Array - chilled, fresh garden and pickled vegetables with ranch style dipping sauce and peanut butter - service for 50/pp

150 / tray

Finger Hors D'oeuvres - Choose Four

vegetable spring roll
jalapeno poppers
miniature quiche
spanakopita
buffalo chicken wings
pot stickers
wild mushroom phyllo wrap
bacon wrapped scallop
parmesan artichoke heart
spinach artichoke dip with chips
hummus dip with flatbread and veggie sticks

7 per person

RECEPTION



Cocktail Server

if you would like the option of offering your guests alcohol but do not want a private bar you may request a designated cocktail server for your event
25 per hour

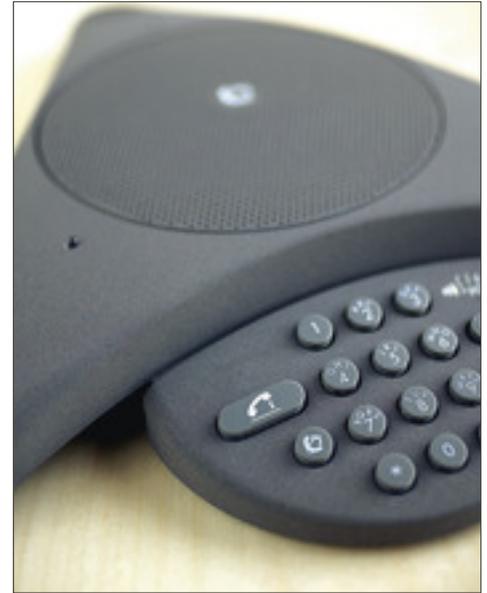
Private In-Room Bar Service

enjoy the privacy and convenience of a hosted or non-hosted private bar for your event in your room
50 fee

Banquet Beverage Pricing

house red or white wine - 9 / glass
house red or white wine - 30 / bottle
house liquor - 8 and up
specialty liquor - 9 and up
premium liquor - 10 and up
domestic beer - 6
import beer and microbrew - 7
champagne - 25 and up / bottle
pony keg domestic beer - 250
standard keg domestic beer - 300
standard keg microbrew beer - 400
varies by item

TECHNOLOGY



Meeting Room Essentials

- Meeting Room Rental Includes -
- Wireless Internet Access
- Audio Visual Table
- Display Tables
- Extension Cords
- Power Strips
- Pens and Paper
- Water

Technology Offerings

Wireless Lavalier Microphone Pkg	325
LCD Projector	150
Poli-Com Speaker Phone	115
32	50
Podium w/ Microphone	50
Flipchart, Pad and Markers	35
Projection Screen	25
Whiteboard	25
Laptop or Bluetooth Speakers	20



ADDITIONAL INFORMATION

Price does not include 21% Service Charge applied to all Food, Beverage, Room Rental and Audio Visual.

Menu and pricing are subject to change without notice.

Prices are listed on a "per person" basis unless otherwise noted.

All food "buffets/tables" require a minimum of 10 guests.

Final room designation is at the sole discretion of the hotel.

Menu selection, room set-up and technology requests associated with your event must be finalized 7 days prior to your event.

Credit must be established with the hotel prior to the start of your event and payment is due upon conclusion.

We have a full service kitchen and are pleased to provide you with a wide variety of food and beverage offerings. Therefore, we do not allow outside food and beverage into our event space. Your event contract will outline further details regarding fees associated with this policy.

The hotel sales office must receive the exact number of attendees 72 hours prior to the event. This number will be considered the guarantee and cannot be lowered. If no guarantee is received the anticipated count provided to the hotel during the planning process will become the guarantee.