

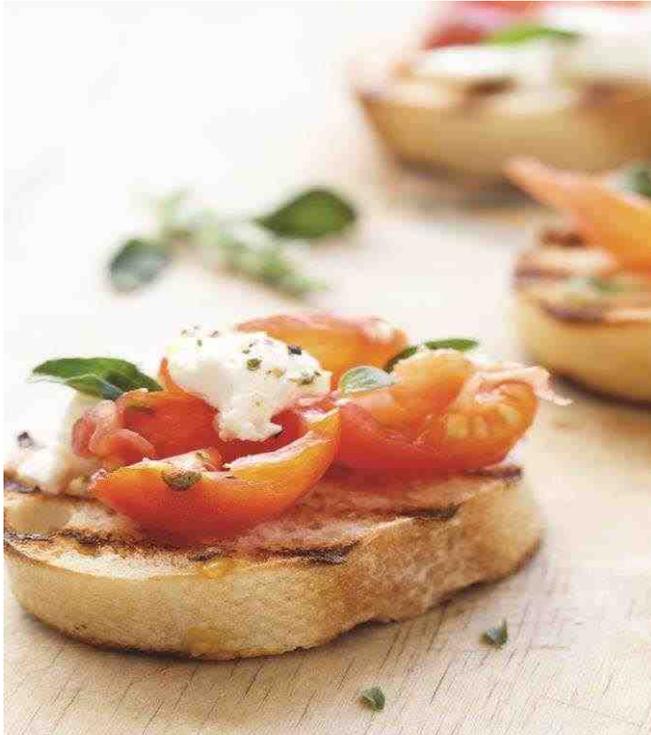
COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD® HAMILTON
1 Riverfront Plaza | Hamilton, OH 45011
513.896.6200 | Marriott.com/CVGHA

APPETIZERS



APPETIZERS BY THE PIECE

Minimum order of 50 pieces for each item
Order Recommendations:
4-6 total pieces per person per hour before dinner
9-12 total pieces per person per hour without dinner

\$3 per piece

Sauerkraut Balls with Dip
Mini Korean Beef Tacos
Crab Rangoon
Pot Stickers – Chicken or Vegetarian
Vegetarian Egg Roll
Mini Chicken Cordon Bleu with Dijon Cream Sauce

\$4 per piece

Spanakopita
BBQ or Swedish Meatballs
Chef's Choice Vegetarian Bruschetta
Taqitos – Chicken or Vegetarian
Smoked Gouda Arancini Balls
Salmon Cakes
Boneless Chicken Wings
Mini Potatoes piped with Gorgonzola Cheese

\$5 per piece

Mini Cuban or Rubeen Sandwiches
Mini Mississippi Pot Roast Sandwiches
Goetta Cheese Bites
Mini Hamburgers with Cheddar Cheese
Sausage Stuffed Mushrooms
Jumbo Shrimp Cocktail

\$6 per piece

Beef or Beef Wellingtons
Mini Crab Cakes
Mini Koby Beef Meatloaf
Crab Stuffed Mushrooms
Salmon Oscars

APPETIZER DISPLAYS

Prices per person
Minimum of 25 guests
Food displayed for 1.5 hours
Will not refresh if order less than final guarantee

Domestic Cheese Display with Crackers - \$5
Premium Cheese Display with Crackers - \$7
Fresh Fruit Display with Dip - \$7
Vegetable Display with Dip - \$6
Charcuterie Board – Market Price
Pretzels, Saratoga Chips & BBQ Sauce, Tortilla Chips & Salsa - \$6

Spinach & Artichoke Dip with Pita Points - \$5
Baked Brie with Baguettes - \$5
Buffalo Chicken Dip with Pita Points - \$7
Bavarian Pretzel & Cheese - \$5

Assorted Cookies & Brownies - \$6
Assorted Dessert Bars - \$7
Assorted Pies - \$8
Assorted Cakes - \$9

Prices are per person, unless noted. A customary 24% service charge and sales tax will be added to the prices. All catering menu prices are subject to change without notice

STATIONS

Minimum of 25 guests
Available for 90 minutes
Each station can be as a display or Chef attended stations for an additional \$100 per 50 guests

PASTA STATION

Choice of 2: Penne Pasta, Linguini Pasta or Spaghetti Pasta
Choice of 2: Meat Marinara, Marinara and Alfredo Sauces
Garlic Bread
Toppings: Grilled Chicken, Italian Sausage, Meatballs, Caramelized Onions, Wilted Spinach, Mushrooms, Basil Pesto, Parmesan Cheese
\$16 per person

SALAD STATION

Mixed Greens & Romaine Lettuce
Grilled Chicken, Ham & Bacon
Tomatoes, Carrots, Cucumbers, Hard Boiled Eggs, Peppers, Mushrooms, Croutons, Assorted Cheeses
Ranch, Italian, Caesar & Chef's Choice Dressing
\$13 per person

POTATO STATION

Choice of 2: Baked Potatoes, Baked Sweet Potato, Mashed Potato or Mashed Sweet Potato
Toppings: Bacon, Sour Cream, Chives, Shredded Cheese, Scallions, Broccoli, Cheese Sauce, Butter, Brown Sugar, Marshmallow, Ranch Dressing, Salsa
\$14 per person

SLIDER STATION

Choice of 2: Beef Burger Sliders, Chicken Sliders or Hot Dogs
Hawaiian Buns, Brioche Buns, Hot Buns
Assorted Slice Cheeses, Bacon, Tomato, Lettuce, Caramelized Onion, Ketchup, Mayonnaise, Mustard, BBQ, Spicy BBQ
\$18 per person

CINCINNATI CHILI STATION

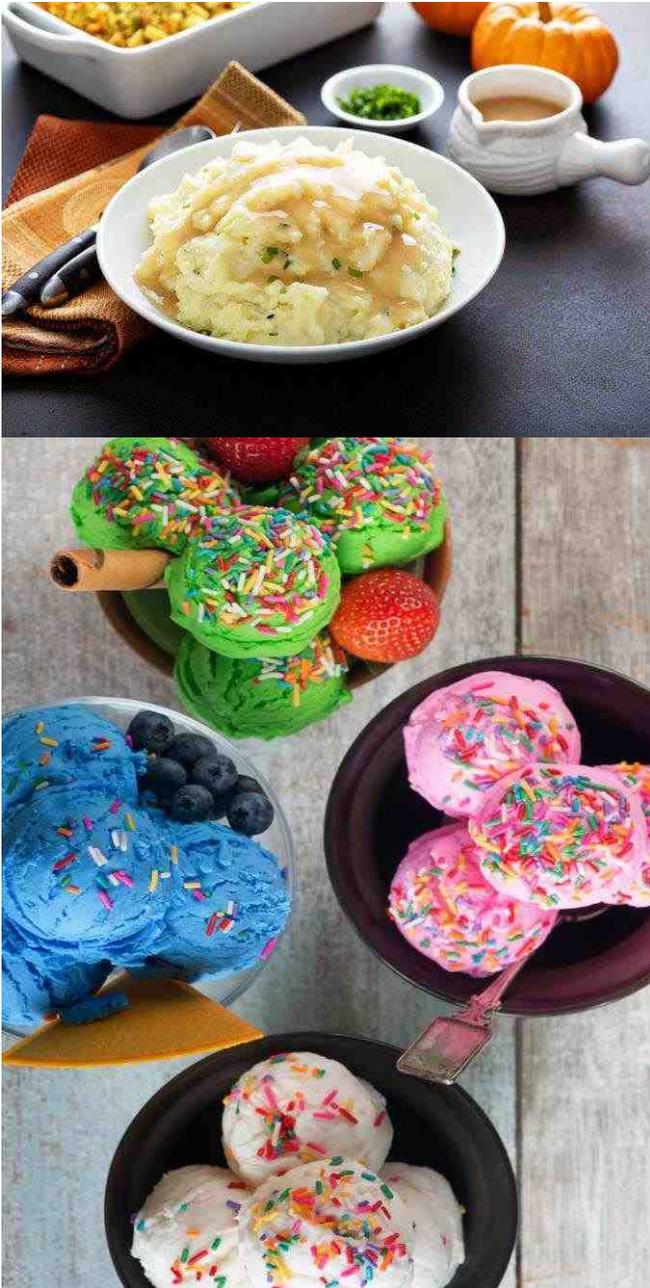
Cincinnati Style Chili
Hot Dogs, Shredded Cheese, Onion, Spaghetti
\$13 per person

CARVED BEEF STATION

Pork Loin - \$6 per person
Turkey - \$7 per person
Prime Rib - Market Price
Minimum of 50 people

ICE CREAM SUNDAE STATION

Chocolate, Strawberry, Cookies & Cream Ice Cream Cones, Hot Fudge, Strawberry Sauce & Caramel Sauce
Cherries, Nuts, Whipped Cream, Sprinkles
\$10 per person



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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.

	DIM. (L X W)	AREA(FT ²)	BANQ.	THTR.	CONF.	REC.	CLASS	U-SHAPE	DINNER
RIVERVIEW BALLROOM	60X89X12	5,340	350	350		500		180	
RIVERVIEW BALLROOM A	60X28X12	1,680	80	110	50	150	24	30	80
RIVERVIEW BALLROOM B	60X31X12	1,860	80	110	50	150	24	30	80
RIVERVIEW BALLROOM C	60X30X12	1,800	80	110	50	150	24	30	80
RIVERVIEW BALLROOM AB	60X59X12	3,540	150	220		300	48		100
RIVERVIEW BALLROOM BC	60X61X12	3,660	150	220		300	48		100
PRE-FUNCTION			60			60			
FOUNDATION BOARDROOM	28X16X10	470	114		14				

We're at your service to customize menus and accommodate any special requests. All food and beverage (including alcohol) must be provided & served by the Hotel. To ensure quality and presentation, perishable food items will be displayed for a maximum of 1.5 hours. No food and beverage may leave the premises.

Current state tax & 24% service charge will be applied to all prices (unless valid tax exempt form is presented to Hotel).

Final menu and guaranteed head count is due to Sales Department (14) days prior to event. Final head count and payment is due by 12:00pm to the Sales Department (3) business days prior to event. Hotel cannot guarantee accommodations for any additional guests added after the final guaranteed number has been submitted. A additional fee may be applied to any guests added after the guaranteed headcount including the day of the event. If no guarantee is received, the Hotel will charge for the expected number of guests. A signed Banquet Event Order and Banquet Check is required at least (3) days prior to event.

The attendance you anticipate and the setup your event requires are the primary factors in your room assignment. Revisions in these requirements may necessitate a reassignment. Function rooms are assigned based on the number of persons anticipated. The Hotel reserves the right to adjust function space based upon changes in attendance. The Hotel guarantees a set up time of 2 hours prior to event start time. Resetting the meeting room from previously agreed set-up per your Banquet Event Order and/or Diagram may result in a room reset fee of up to \$250.

The Hotel reserves the right to inspect and control any event being held on the premises. All Federal, State and Local Laws are strictly adhered to. Due to Board of Health regulations, perishable items may not leave the premises after your event.

The Hotel doesn't assume responsibility for damage or loss of any merchandise. The patron assumes full responsibility for any damages to the Hotel property caused by the patron, their guests or their agents, including any loss of business caused by damage or disturbance. The following items are not permitted in the banquet space unless approved in advance by Sales Department: confetti, glitter, nails, staples or other adhesives that may cause damage to the walls or ceilings. A clean up fee and/or damage fee will be applied to cover costs associated with clean up and/or damage.

The Hotel is eager to assist with set up, event decor and preferred vendors to enhance your experience. Please consult the Sales Department to discuss further.

Federal, state and local government authorities, including the U.S. Centers for Disease Control, have promulgated standards for the physical distancing of individuals in group settings and the use of personal protective equipment in an effort to limit risk relating to contagious diseases, including COVID-19. The Hotel uses reasonable efforts to comply with these standards