

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD® HAMILTON
1 Riverfront Plaza | Hamilton, OH 45011
513.896.6200 | [Marriott.com/CVGHA](https://www.marriott.com/CVGHA)



DINNER

TACO TABLE

Choice of 2: Seasoned Beef, Marinated Chicken or Carnitas
 Choice of 2: Spanish Rice, Refried Beans, Grilled Fajita Vegetables or Mexican Street Corn
 Flour Tortillas & Corn Tortillas
 Shredded Lettuce, Cheddar Cheese, Pico de Gallo, Salsa, Sour Cream, Guacamole, Tortilla Chips
 Cinnamon Churros
 Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
 \$27 per person

Dinner available after 4:00 pm

Minimum of 25 guests otherwise \$150 set up fee applies

PASTA TABLE

Penne Pasta with Marinara & Alfredo Sauce
 Meatballs & Grilled Sliced Chicken
 Eggplant Parmesan
 Roasted Vegetable Medley
 Italian Salad & Garlic Rolls
 Chocolate Cake
 Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
 \$28 per person

SOUTHERN STYLE TABLE

Choice of 1: Fried Chicken or BBQ Chicken Breast
 BBQ Pulled Pork with Brioche Buns
 Yukon Mashed Potatoes with Gravy
 Country Style Green Beans
 Cole Slaw
 Garden Salad & Biscuits with Honey Butter
 Apple Pie
 Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
 \$30 per person

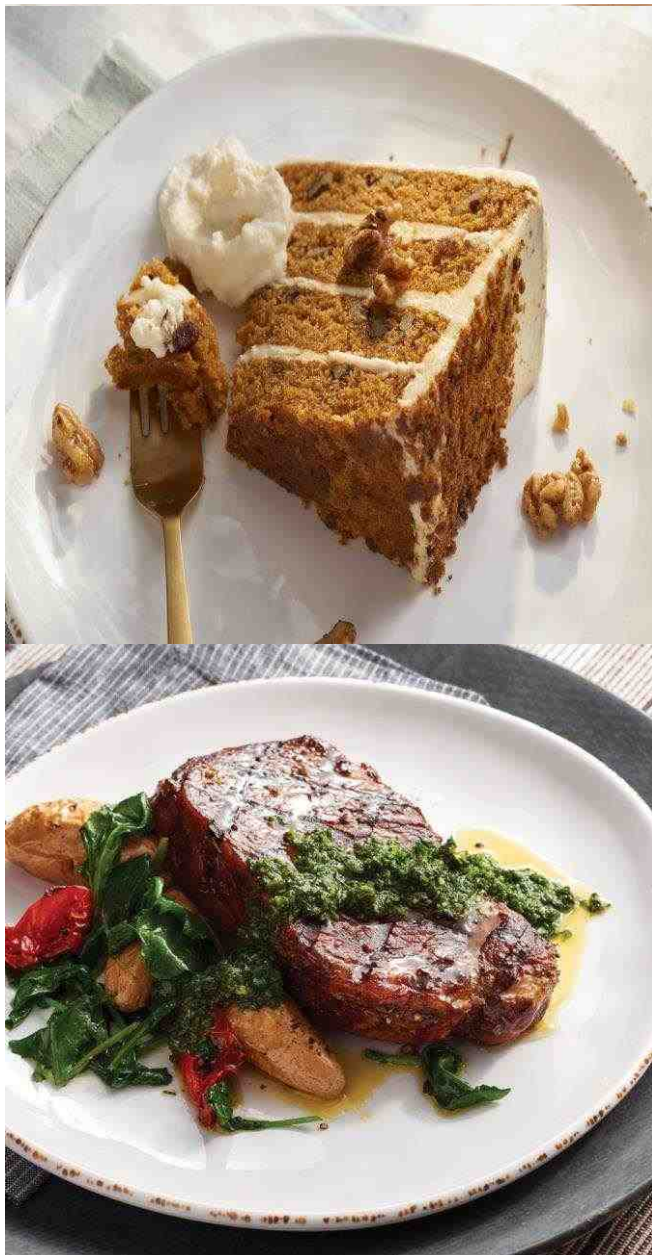
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Prices are per person, unless noted. A customary 24% service charge and sales tax will be added to the prices. All catering menu prices are subject to change without notice.

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A MEAL BRINGS PEOPLE TOGETHER



HAMILTON DINNER TABLE

Served with your choice of Starch & Vegetable, Garden Salad & Rolls, Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water

- (1) Entrée: \$38 per person
- (2) Entree: \$42 per person

ENTRÉE SELECTIONS

ENTREES: Grilled Chicken Breast, Salmon Fillet, Roasted Pork Loin, Sliced Beef, Meat or Vegetarian Lasagna

SAUCES: Lemon Thyme, Spinach Florentine, Red Wine Herb Demi, Mushroom Marsala, Garlic & Herb Compound Butter, White Wine Garlic, Honey Pesto, Creamy Garlic Horseradish, Chef's Seasonal

STARCH SELECTIONS

Yukon Mashed Potatoes, Garlic & Parmesan Roasted Redskin Potatoes, Au Gratin Potatoes, Pasta with Marinara or Alfredo Sauce, Wild Rice Pilaf

VEGETABLE SELECTIONS

Roasted Vegetable Medley, Sautéed Garlic Green Beans, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli

DESSERT SELECTIONS

Cheesecake with Raspberry, Chocolate, or Caramel Drizzle
Chocolate Cake
Red Velvet Cake
Carrot Cake
Fudge Brownies
Warm Berry Cobbler
Apple Pie
Fresh Baked Cookies

CARVED ENTREES

Pork or Beef - \$4 per person
Prime Rib – Market Price
Minimum of 50 people

Dinner available after 4:00 pm

Minimum of 25 guests otherwise \$150 set up fee applies

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DINNER

PLATED DINNERS

Served with your choice of Starch & Vegetable, Dessert, Garden Salad & Rolls, Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water

Grilled Chicken Dinners

Chicken Breast - \$32 per person

SAUCES: Lemon Thyme, White Wine Garlic, Dijon Cream Demi,, Sweet Pineapple Teriyaki, Wild Mushroom Demi, Chef's Seasonal

Fish Dinners

Tilapia Fillet - \$32 per person

Grilled Salmon Fillet - \$39 per person

SAUCES: , Lemon Dill Cream, Grilled Pineapple Salsa, Garlic & Herb Compound Butter, Chef's Seasonal

STARCH SELECTIONS

Yukon Mashed Potatoes, Garlic & Parmesan Roasted Redskin Potatoes, Au Gratin Potatoes, Wild Rice

VEGETABLE SELECTIONS

Roasted Vegetable Medley, Sauteed Garlic Green Beans, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli, Asparagus

PLATED DINNERS

Beef & Pork Dinners

Sliced Roasted Pork Loin - \$28 per person

Flank Steak- \$38 per person

Filet Mignon – Market Price

Prime Rib – Market Price

SAUCES: Red Wine Herb Demi, Gorgonzola Demi, Mustard Tarragon, Orange Citrus Herb Glaze, Garlic & Herb Compound Butter, Chef's Seasonal

Duet Dinners

Salmon & Chicken - \$42 per person

NY Strip & Shrimp - \$52 per person

Filet Mignon & Chicken – Market Price

Filet Mignon & Salmon – Market Price

DESSERT SELECTIONS

Cheesecake with Raspberry, Chocolate, or Caramel Drizzle
Chocolate or Red Velvet Cake

Apple Pie

Carrot Cake

Chocolate Mousse

Dinner available after 4:00 pm

Minimum of 25 guests otherwise \$150 set up fee applies

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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