



CATERING, MEETINGS & EVENTS

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, and make planning your event easier.

COURTYARD
BY MARRIOTT

COURTYARD KILLEEN

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Killeen, Texas 76541
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Marriott.com/ILECY



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BREAKFAST

Our morning meal options are served buffet style, allowing everyone to share and enjoy a variety of dishes together. All meals include Iced Water, Coffee, Milk, and a choice of breakfast juices. Please select two: Orange, Apple, or Cranberry.

AMERICAN BREAKFAST

\$25.00 per person

Fresh Whole Fruit

Bagels with Cream Cheese, Butter and Jellies

Scrambled, Farm Fresh Eggs

Crispy Sliced Bacon

Country Style Sausages

Breakfast Potatoes

Biscuits & Gravy

White & Whole Grain Toast

MUFFINS, CROISSANTS, BAGELS

\$10.00 per person

Assorted Pastries

Served with Butter, Jellies and Cream Cheese

Freshly Brewed Coffee

BREAKFAST TACOS

\$52.00 per dozen

Fresh Fruit Platter

Homemade Salsa

Your Choice Of:

Potatoes, Egg & Cheese

Bacon, Egg & Cheese

Sausage, Egg & Cheese

Chorizo, Eggs & Cheese

Potatoes, Eggs & Bacon

COUNTRY SIDE BREAKFAST

\$15.95 per person

Biscuits and Gravy with Sausage

Fresh Whole Fruit

Scrambled, Farm Fresh Eggs

Crispy Bacon or Honey Glazed Ham

Breakfast Potatoes

Toast with Butter, Jams & Jellies

Build Your Own American Breakfast

\$28.00 per person

Scrambled Eggs, Bacon, Sausage, and Breakfast Potatoes

[Please Select Three Additional items]

- | | | |
|-----------------------------|--------------------|----------------------------------|
| • Pancakes | • French Toast | • Oatmeal with Assorted Toppings |
| • Cheese Grits | • Biscuits & Gravy | • Assorted Muffins & Danishes |
| • Fruits | • Bagels | • Buttery Croissants |
| • White & Whole Grain Toast | | |

BREAKFAST ENHANCEMENTS

\$7.50 per person

Oatmeal Station with Raisins, Brown Sugar & Walnuts

FRUIT PLATTER

\$27.00 per person

Mix of Fresh, Seasonal Fruit

Marshmallow Dip

LUNCH

Serves groups of 10 – 25 People

All meal include Iced Water & Iced Tea

Items can be prepared gluten free upon request

COBB SALAD

\$19.00 per person

Chopped Salad Greens, Tomatoes, Cucumber

Gorgonzola, Crisp Bacon, Grilled Chicken Breast

Hard Boiled Eggs

Avocado Slices

Ranch

Croutons

CLUB SANDWICH

\$16.95 per person

Prepared on Choice of White or Wheat Bread

Turkey, Ham, Bacon

Lettuce, Tomato, Swiss Cheese

Choice of Fresh Fruit or Chips

Kosher Dill Pickle Slice

GOURMET VEGGIE WRAP

\$17.00 per person

Prepared on a choice of Whole Grain Bread, Pita

Bread, Gluten Free Bread or Wrap

Sliced Cheeses, Romaine Lettuce, Tomato, Avocado & Seasoned Oil

Kosher Dill Pickle Slice

Assortment of Chips

GRILLED CHICKEN CAESAR WRAP OR SALAD

\$19.00 per person

Grilled Chicken Served with Crisp Romaine Lettuce

Caesar Dressing

Parmesan Cheese

Croutons

Choice of Fresh Fruit or Chips

Kosher Dill Pickle Slice





LUNCH BARS

Serves groups of 25 or more

All meal include Iced Water & Iced Tea

BUILD A TACO BAR

\$22.00 per person

Seasoned Ground Beef,

Flour and Corn Tortillas,

Refried Beans, Mexican Cilantro Rice,

Fresh Homemade Salsa, Sour Cream,

Shredded Mexican Blend Cheese, Cilantro and Lime Wedges

Assorted Fresh Baked Cookies

LASAGNA

\$23.00 per person

Choice of Meat or Veggie Lasagna

Served with Garlic Bread & Garden Salad

BUILD A SUB STATION

\$24.00 per person

Deli Ham, Turkey, Roast Beef, and Salami

Assorted Breads, Hoagie, White & Whole Wheat

Relish Tray with Tomato, Pickles, Onions and Lettuce

Potato Chips and Assorted Fresh Baked Cooking

Choice of Potato or Macaroni Salad

HOT POTATO BAR

\$20.00 per person

Baked Potatoes Individually Wrapped

Assorted Toppings, Butter, Sour Cream, Shredded Cheese, Chives, and Chili

Assorted Fresh Baked Cookies



DINNER

All meal include Ice Water, Iced Tea, and Coffee.
Pepsi soft drinks are available for an additional fee

HEALTHY DINING

\$21.00 per person *Plated*

Eggplant Parmesan served with a delicious Marinara Sauce

House Salad with choice of Ranch or Italian Dressing

Garlic Bread

ITALIAN TABLE

\$25.00 per person *Buffet*

Choice of Two Pasta Dishes served with a House Salad with choice of Ranch or Italian Dressing

Garlic Bread

Pasta Options (Pick Two):

Spaghetti, Fettuccini or Ziti

Sauce Options (Pick Two):

Marinara, Alfredo, or Meat Sauce

Meat Options (Pick Two):

Chicken, Meatballs, Ground Beef or Turkey

DOS AMIGOS MEXICAN FIESTA

\$29.00 per person *Buffet*

Red or Green Sauce Chicken Enchiladas with Flour Tortillas

Seasoned Ground Beef with Crispy or Soft Taco Shells

Shredded Lettuce, Diced Tomatoes, Cheddar Cheese

Comes complete with:

Corn Tortilla Chips, Pico de Gallo, Sour Cream, Guacamole & Salsa, Refried Beans & Mexican Rice

Texas BBQ

\$38.00 per person *Buffet*

Warm Corn Muffins, Wheat & White Bread

Red Skin Potatoes Salad & Macaroni Salad

Barbecue Brisket, Barbecue Chicken, & Sausage

Mini Corn on the Cobb

Relish, Pickles, & Onion Tray

All items subject to 8.25% local food & beverage sales tax and 23% service charge



DINNER CONTINUED

All meal include Ice Water, Iced Tea, Coffee, & Salad.
Pepsi soft drinks are available for an additional fee

CHICKEN MARSALA

\$24.00 per person *Buffet*

5 oz Savory Chicken Marsala

Fettuccini tossed in a Creamy Butter Sauce

Seasoned Green Beans

FAJITA FIESTA

\$36.00 per person *Buffet*

Charro Beans, Mexican Rice, Tri-Colored Chips

Fresh Homemade Salsa and Sour Cream

Flour & Corn Tortillas

Fresh Guacamole can be added for an additional \$3 Per Person

GARLIC HERB STEAK

\$32.00 per person *Buffet or Plated*

Seared Steak Topped with Garlic Herb Butter

Rice Pilaf or Potatoes

Seasonal Vegetables & Dinner Roll

BAKED CHICKEN

\$25.00 per person *Buffet*

Green Beans

Steamed Rice

Green Garden Salad

Dinner Roll

CHICKEN FRIED STEAKS

\$26.00 per person *Buffet*

Mashed Potatoes

White Pepper gravy

Green Beans

Corn on the Cob & Dinner Roll

CHICKEN IN WHITE WINE SAUCE

\$24.00 per person *Plated*

Seared Chicken Breast with Light White wine Sauce

With you choice of Rice Pilaf or Potatoes, and Sautéed Veggies

BREAKS

Fun, tasty snacks to keep your team motivated

ICE CREAM BREAK

\$12.00 per person

Vanilla & Chocolate Ice Cream

Sprinkles, Nuts, Chocolate Chips

Fresh Fruit

CHOCOLATE BREAK

\$16.00 per person

Chocolate Fountain

Strawberries

Pretzels

Marshmallows

Apples

QUICK AFTERNOON SNACK

\$11.00 per person

Assorted Granola Bars, Assorted Candy, Whole Fruit,

Assorted Sodas & Bottled Water

TAKE ME OUT TO THE BALL GAME

\$16.00 per person

Freshly Popped Popcorn

Hotdogs

Nachos & Cheese

SNACK ATTACK

\$13.95 per person

Tricolor Tortilla Chips

Queso & Homemade Salsa

Bottled Water & Assorted Pepsi Sodas

LIGHT & FIT

\$14.50 per person

Assorted Yogurts, Granola Bars, Whole Fruit

Bottled Water & Sparkling Water

SWEET TREAT

\$14.50 per person

Assorted Yogurts, Granola Bars, Whole Fruit

Bottled Water & Sparkling Water

All items subject to 8.25% local food & beverage sales tax and 23% service charge





SMALL BITES

All menus include Water and Iced Tea
Pepsi soft drinks can be added for an additional fee

CHICKEN WINGS

TRADITIONAL: 50 Wings | \$80.00

BONELESS: 25 Wings | \$60.00

Sauces include: Buffalo, Sweet Chili, BBQ, Hot Honey, Lemon Pepper

CRISPY STREET TAQUITOS PLATTER

\$9.00 per person

Crispy Potato Taquitos served with Guacamole

Fresh Homemade Salsa & Sour Cream

SAVORY BITES

\$26.00 per person

Queso & Chips with Homemade Salsa

Swedish Meatballs,

Ham & Swiss Sliders

Deviled Eggs

BEEF & CHICKEN SKEWERS

\$10.00 per person

Hawaiian or Teriyaki

BBQ BRISKET SLIDERS

\$10.00 per person

MINI BURGER & HOTDOG BAR

\$24.00 per person

Potato Salad, Baked Beans, Assorted Chips & Toppings

BACON WRAPPED PINAPPLE CHUNKS

\$10.00 per person

SWEET TEMPTATIONS

\$28.00 per dozen

Assorted Cookies & Brownies

HORS D'OEUVERS

Can be served in meeting room or outside the function space

HOT HORS D'OEUVERS

Vegetable Spring Rolls – *\$5.00 per person*

Queso & Chips – *\$5.00 per person*

Mini Quiche – *\$7.00 per person*

Cocktail Meatballs – *\$8.00 per person*

Chicken Empanadas – *\$10.00 per person*

Quesadillas – *\$9.00 per person*

Taquitos – *\$5.00 per person*

Spinach & Artichoke Dip – *\$6.00 per person*

COLD HORS D'OEUVERS

Seasonal Fruit Tray – *\$12.00 per person*

Cheese Tray – *\$7.00 per person*

Finger Sandwiches – *\$5.00 per person*

Spinach Dip & Bread Platter – *\$7.00 per person*



All items subject to 8.25% local food & beverage sales tax and 23% service charge



NON-ALCOHOLIC BEVERAGES

ALL DAY BEVERAGE PACKAGE

\$14.00 per person

Assorted Sodas, Water Station, Freshly Brewed Starbucks Coffee, Selection of Traditional & Herbal Teas and Lemonade

ALL DAY LIMITED BEVERAGE PACKAGE

\$12.00 per person

Water Station, Freshly Brewed Starbucks Coffee & Lemonade

HOT BEVERAGE SERVICE

\$14.00 per person

Assorted Sodas, Water Station, Freshly Brewed Starbucks Coffee, Selection of Traditional & Herbal Teas and Lemonade

BEVERAGE SERVICE

\$100 per day, add Starbucks Flavor

Regular, Starbucks Coffee – *\$40.00 per gallon*

Decaf, Starbucks Coffee – *\$40.00 per gallon*

Traditional & Herbal Tazo Teas – *\$40.00 per gallon*

BEVERAGE SERVICE

Iced Tea Service – *\$3.00 per person*

Bottled Water – *\$3.00 per person*

Assorted Soft Drinks (Pepsi Products) – *\$3.00 per person*

TROPICAL DRINKS

\$30 per gallon

Lemonade

Sweet Tea

Fruit Punch

CHILLED JUICE SELECTION

Assorted Chilled Milks – \$2.50 per glass

Assorted Juices – \$2.50 per glass

All items subject to 8.25% local food & beverage sales tax and 23% service charge

ALCOHOLIC BEVERAGES

CASH OR HOST BAR

Domestic Beer – *\$8.00 per bottle*

Imported Beer – *\$9.00 per bottle*

House Sparkline Wine – *\$41.00 per bottle*

House Rose Wine – *\$32.00 per bottle*

House White Wine – *\$32.00-41.00 per bottle*

House Red Wine – *\$32.00-\$41.00 per bottle*

Mimosa Bar – Strawberry, Peach, Orange – *\$6.00 per drink or ask about group pricing*

House Wine – *\$9.00 per glass*

House Red Wine – *\$32.00-\$41.00 per bottle*

BARTENDER FEE

- Security Fee \$50.00 Per Hour – For Every 75 People
- \$150.00 bar setup
- The Pool cannot be rented for events.

All items subject to 8.25% local food & beverage sales tax and 23% service charge





TECHNOLOGY

**Prices Are Per Day & Do Not Include 15% Local Sales Tax Or 23% Service Charge.
Please Speak With A Member Of The Team For Enhanced Technology Vendors.**

AUDIO/VISUAL

LCD Projector Package (includes screen & projector) – \$150.00

Easel – \$5.00 per item

Flip Chart with Markers and Easel – \$40.00 per item

Podium – \$15.00

Microphone – \$25.00

Additional Power Strips – \$5.00 per item

GENERAL INFORMATION

Our menus are general reference, we will be happy to propose customized menus to meet your specific needs. A/V prices listed are subject to change.

FOOD & BEVERAGE

Our policy is not to permit Food/Beverage to be brought into the hotel or removed from the function area.

BANQUET & EVENT GUARANTEE

Final count is due two weeks prior to event or the expected number will be used. This number will be your guarantee and is not subject to reduction. We prepare food for 3% over guarantee.

PAYMENT & SERVICE

All [Food and Beverage Items, Audio Visual Services, Room Rental and other miscellaneous function charges] are subject to a 23 % service charge. An 8.25% Texas State sales tax applies to all charges. 12 % of the [Food and Beverage total-ONLY IF the agreement has food and beverage] will be distributed to servers, [and where appropriate, to the bartenders and bussers assigned to the function(s).] The remaining 11 % of the [Food and Beverage total] total will be for administrative or other costs paid to hotel.

CANCELLATIONS & CHANGES

Must be made fourteen (14) business days prior to the original event date or be subject to cancellation fee for the full amount of food and beverage catering.

CHANGE FEES

Layout changes must be made no later than 48-hours prior to meeting time. Changes made within 48-hours are subject to a change fee.

CONTACT INFORMATION

Please contact Sales team if you have any questions

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