

COURTYARD SPRINGFIELD DOWNTOWN

EVENT MENU 2025

Whether you are planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. From flexible meeting spaces, delicious on-site catering and audiovisual services, our expert staff can provide anything your event needs.



Courtyard Springfield Downtown
100 South Fountain Avenue, Springfield, OH
937.322.3600 | www.marriott.com/daycs

BREAKFAST OPTIONS

Groups of 5-25 people. All plated breakfasts included freshly baked buttermilk biscuits, assorted fruit jams and butter, freshly brewed coffee, decaf, iced tea, and water.

All American Plated Breakfast

\$16 Per Person

Fresh fruit cup
Scrambled eggs
Bacon OR sausage patties
Breakfast potatoes

Plated Quiche Meal

\$15 Per Person

Fresh fruit cup
Bacon & cheese OR spinach & cheese quiche
Breakfast potatoes

Grab and Go Breakfast Bag

\$8 Per person

Muffin OR Kashi bar
Yogurt
Seasonal whole fruit
Bottled Water

Breakfast Bake

\$16 Per person

Egg bake and choice of:
Sausage, bacon, ham, turkey bacon OR turkey sausage
Hash brown
Peppers, onions, and cheddar pepper jack cheese blend
Served with fruit cup

Breakfast Sandwich

\$13 Per person

English muffin
Scrambled egg
Sausage OR bacon
Cheddar cheese
Fruit cup

Fruit Cup

\$4.00 Per Person

Diced seasonal fruit cup *with honey yogurt dressing*

Assorted Light & Greek Yogurts

\$5 Each

Assorted light and Greek yogurts

Fruit and Yogurt Parfait

\$6 Each

Fresh strawberries and blueberries in vanilla Greek yogurt
topped with crunchy granola

Steel Cut Oatmeal

\$5.00 Per Person

Toasted walnuts, pecans, brown sugar, dried cranberries
and raisins

BREAKFAST BUFFET

All breakfast buffets are served with freshly brewed coffee, decaf, iced tea, assorted chilled juices, and water. Based on 90 minutes of continuous service. For all buffets, there is a 25 person minimum. If the count falls below 25 attendees, a \$5 per person charge will apply.

Continental Breakfast

\$14 Per Person

Diced seasonal fruit salad
Freshly baked breakfast pastries and bagels
Fruit jams, cream cheese, and butter

Sunrise

\$16 Per Person

Diced seasonal fruit salad
Freshly baked danish and muffins
Scrambled eggs
Bacon OR sausage patties
Breakfast potatoes

Sweet & Tasty Breakfast Bar

\$16 Per Person

Assorted buttermilk pancakes and Belgian waffles
Served with assorted fruit toppings, whipped cream, chocolate chips, butter and syrup
Sausage OR bacon

Biscuit Bar

\$6 Per Person

Buttermilk biscuits, sausage gravy, butter, whipped cinnamon butter, assorted jellies, and jams

Downtown Brunch

\$27 Per Person

Diced seasonal fruit salad
Fresh baked breakfast pastries and bagels
Fruit jams, cream cheese, and butter
Scrambled eggs
Bacon and sausage
Skillet potatoes *with peppers and onion*
Chef's choice vegetable
Select one: french toast, waffles or pancakes
Select one: biscuits & gravy, ham, smoked sausage
OR fried chicken

Assortment of Breakfast Pastries

\$25 Per Dozen

Bagels

\$25 Per Dozen

Cinnamon Rolls

\$25 Per Dozen

BREAKS

All breaks include freshly brewed coffee, decaf, hot tea, and water. Based on 90 minutes of continuous service.

Mid- Morning Break

\$10 Per Person

Assorted Quaker and Kashi granola bars, NutriGrain cereal bars
Assorted light and Greek yogurts

Sweet Treat

\$6 Per Person

Freshly baked cookies and brownies

Healthy Snack

\$9 Per Person

Carrot and celery sticks with ranch dip & hummus, *garlic or roasted pepper*
Apple slices *with caramel & peanut butter*

Warm Cookie Break

\$4 Per Person

Assorted freshly baked cookies
White & chocolate milk

Chips & Dip

\$12 Per Person

Tortilla chips *with salsa and guacamole*
Mela chips *with onion dip*
Pretzels *with mustard dip*

Tailgate

\$10 Per Person

Soft pretzels *with mustard*
Tortilla chips *with jalapeno sauce*
Shelled peanuts
Arnold Palmer

All prices are per person unless otherwise noted. All food & Beverage is subject to a 20% service fee and 7.25% tax.

BREAKS *(continued)*

Based on 90 minutes of continuous service.

House Potato Chips

\$4 Per Person

House fried potato chips served *with onion dip*

Tortilla Chips

\$4 Per Person

Tortilla chips served *with salsa*

Chex Mix

\$18 Per Pound

Traditional Chex mix

Mixed Nuts

\$38 Per Pound

Assortment of nuts

Granola Bars

\$3 Each

Assorted Individual Bags of Chips

\$2 Each

Assorted individual bags of chips

Whole Fruit

\$2 Per Person

Mini Candy Bars

\$2 Per Person

Bavarian Pretzel

\$6 Per Person

Large Bavarian pretzel served *with cheese or mustard*

Chips & Hummus

\$6 Per Person

Hummus served *with flour tortilla chips*

Assorted Crispy Cookies

\$7 Per Person

Oreo, Nutter Butter, Chips Ahoy cookies served *with individual white and chocolate milk*

Assorted Pepsi

\$3 Each

Assorted Pepsi soft drinks and bottled waters

Freshly Brewed Coffee

\$36 Per Gallon

Freshly brewed coffee or decaf coffee

Hot Tea or Iced Tea

\$32 Per Gallon

Juice

\$24 Per Gallon

Orange, grapefruit, cranberry, lemonade

All prices are per person unless otherwise noted. All food & Beverage is subject to a 20% service fee and 7.25% tax.

PLATED LUNCHES

All plated lunches include bread service, assorted baked cookies and brownies, freshly brewed coffee, decaf, iced tea, and water. Based on 90 minutes of continuous service.

Club Sandwich

\$18 Per Person

Sliced smoked turkey, ham and bacon *with shredded lettuce* and sliced tomato on a brioche bun *with cranberry mayo*
House fried potato chips
Fruit cup

Sage Chicken

\$22 Per Person

House salad *with assorted dressings*
6oz chicken breast *with sage cream sauce*
Roasted red potatoes
Served with chef's choice vegetable

Pot Roast

\$21 Per Person

House salad with assorted dressings
6oz Pot roast served on mashed potatoes
Honey glazed carrots

Chef Salad

\$16 Per Person

Salad greens, turkey, ham, bacon bits, cucumber, tomato, broccoli, red onion, cheddar and mozzarella

Pasta Plate

\$18 Per Person

Spaghetti and meatballs OR Cannelloni with meat sauce or alfredo sauce
Served with chef's choice vegetable

Vegetarian Options (choice of):

\$18 Per Person

Baked penne *with roasted vegetables*
Broccoli alfredo *with sauteed vegetables*
Vegetable lasagna
Grilled or fried breaded eggplant *served over pasta with tomato sauce or alfredo sauce*
Grilled marinated jumbo portabella mushroom on a toasted brioche bun with mozzarella cheese and a sundried tomato pesto aioli *served with chefs' choice vegetable*

Boxed Lunch

\$16 Per Person

Sandwich options: ham and swiss, turkey and pepper jack, or roast beef and cheddar
Individual bag of chips
Seasonal whole fruit
Freshly baked cookie
Choice of Pepsi canned soda or bottled water

BUFFET OPTIONS

All buffets include freshly brewed coffee, decaf, iced tea, and water. Based on 90 minutes of continuous service. For all buffets, there is a 25 person minimum. If the count falls below 25 attendees, a \$5 per person charge will apply.

Deli Counter

\$25 Per Person

Choice of two: soup of the day, house salad, potato salad or pasta salad
Sliced turkey, ham, roast beef, and salami
Sliced cheese, lettuce, tomato, onion, mayonnaise, and mustard
Assorted breads and croissants
House fried potato chips
Assorted cookies and brownies

Italian Bar

\$28 Per Person

Broccoli with tomato and parmesan cheese
Meat lasagna, vegetarian lasagna, baked ziti with meat or roasted vegetable marinara
Chicken alfredo
Spinach ravioli with alfredo
Cannoli cookies or tiramisu
Garlic bread sticks

South of the Border

\$27 Per Person

Black bean, corn, and tomato, iceberg lettuce salad with tortilla straws, chipotle ranch dressing or chile vinaigrette
Taco seasoned ground beef and southwest seasoned chicken
Cheddar jack cheese, sour cream, jalapenos, pico de gallo
Flour tortilla and corn taco shells
Refried beans
Mexican rice
Tortilla chips with queso and salsa
Fresh fried churros with cinnamon and sugar

Southern Cooking

\$27 Per Person

Sliced smoked brisket or burnt ends, pulled pork or chicken, bbq on the side
Roasted corn soufflé
Cornbread muffins or southern biscuits
Banana pudding or cobbler
Brioche slider buns

Home Cooking

\$25 Per Person

House salad with assorted dressings
Choose two: pot roast, chicken & dumplings, thick sliced ham, beef stroganoff, turkey & dressing
Choose one: garlic mashed potatoes or mac & cheese
Green beans *with onion*
Choice of: Apple, cherry or peach oat cobbler

Game Time

\$28 Per Person

Baked buffalo chicken dip and tortilla chips
Chopped house salad with romaine and iceberg lettuces, chopped hard boiled eggs, crumbled bleu cheese, chopped bacon and tomatoes.
Assorted dressings
Build your own Angus beef sliders *with cheddar cheese, lettuce, tomatoes, caramelized onion, pickle chips, yellow mustard, ketchup, and mayonnaise*
Build your own fried green tomato sliders *with vinegar slaw and crisp onion straws*
Petite chicken breast patties
Split brioche silver dollar rolls
House fried kettle chips *with blue cheese dip or onion dip*
Freshly baked cookies and brownies

Burger Bar

\$25 Per Person

House salad *with assorted dressings*
Hamburgers & chicken breast *with brioche buns*
Lettuce, tomato, onion, assorted cheese slices, and condiments
Wedge cut fries
Assorted cookies and brownies

Soup & Salad Bar

\$18 Per Person

Pick 2 soups: chicken noodle, tomato basil, creamy potato, broccoli cheddar, ham & bean soup
Salad greens with assorted toppings, served with grilled chicken strips
Choice of rolls or bread sticks

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SPRINGFIELD BAR

Build your own buffet. Dinner Buffets include bread service and freshly brewed coffee, decaf, iced tea, and water. Based on 90 minutes of continuous service. For all buffets, there is a 25 person minimum. If the count falls below 25 attendees, a \$5 per person charge will apply.

Two Entrees \$36/per person | Three Entrees \$45/per person

Salads – Choice of One

House salad
Caesar salad
Spinach salad
Pasta salad
Chopped salad

Entrees- Choice of Two or Three

Sliced top round *with pepper demi*
Swiss steaks *with mushroom demi*
Chicken breast *with sage cream sauce*
Herb crusted chicken breast
Chicken marsala
Orange glazed pork medallions
Grilled salmon *with honey garlic*
Meat lasagna
Cannelloni *with meat sauce or cream sauce*

Sides – Choice of One

Wild rice pilaf OR white rice pilaf
Rosemary roasted redskin potatoes
Ranch seasoned roasted potatoes
Garlic mash choice of red or Yukon gold potatoes
Baked potato *with butter and sour cream*
French onion au-gratin potatoes
Roasted root vegetables
Mashed or roasted sweet potatoes *with cinnamon brown sugar and butter*

Vegetable – Choice of One

Grilled asparagus
Green beans *with onion*
Honey glazed carrots
Broccoli *with cheese sauce*
Grilled mixed vegetables
Green bean casserole
Corn souffle
Vegetable medley

Desserts – Choice of Two

Fresh fruit tray
Freshly baked cookies and brownies
Cakes: cheesecake, chocolate, carrot, lemon
Pies: apple, cherry

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PLATED DINNERS

All plated dinners include house salad, bread service, fresh-brewed coffee, decaf iced tea and water.

Sage Chicken

\$26 Per Person

8oz Grilled chicken breast *with sage cream sauce*
Roasted red potatoes
Chef's choice vegetable
House dessert

Stuffed Chicken

\$28 Per Person

8oz Grilled chicken stuffed with feta, sundried tomato, spinach, & mozzarella
Mashed potatoes
Chef's choice vegetable
House dessert

Lemon Pepper Tilapia

\$24 Per Person

Breaded lemon pepper tilapia
Wild rice
Chef's choice vegetable
House dessert

Lemon Garlic Salmon

\$30 Per Person

Grilled salmon *with garlic lemon sauce*
Wild rice
Chef's choice vegetable
House dessert

Filet & Chicken Plate

\$40 Per Person

4oz filet mignon
6oz chicken breast *with thyme sauce*
Garlic mashed potatoes OR baked potato
Chef's choice vegetable
House dessert

Courtyard Cut Sirloin

\$38 Per Person

10oz Sirloin
Worcestershire sauteed mushroom and onions
Garlic Mashed Potatoes
Chef's choice vegetable
House dessert

Herb Crusted Pork

\$27 Per Person

8oz Sliced herb crusted pork
Mashed potatoes
Chef's choice vegetable
House dessert

Vegetarian Options (choice of):

\$18 Per Person

Baked penne *with roasted vegetables*
Broccoli alfredo *with sauteed vegetables*
Vegetable lasagna
Grilled or fried breaded eggplant *served over pasta with tomato sauce or alfredo sauce*
Grilled Marinated jumbo portabella mushroom on a toasted brioche bun with mozzarella cheese and a sundried tomato pesto aioli *served with chefs' choice vegetable*

Kids Meal

\$14 Per Person

Chicken fingers and fries
Macaroni and cheese
Hamburger sliders
Cheese or pepperoni pizza
Spaghetti with tomato sauce and meatballs with bread stick
Grilled cheese

** All kids meals served with applesauce and beverage*

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RECEPTIONS

Based on 90 minutes of continuous service.

For all buffets, there is a 25 person minimum. If the count falls below 25 attendees, a \$5 per person charge will apply.

Mashed or Baked Potato Bar

\$10 Per Person

Mashed Yukon gold or baked Russet potatoes

Mashed sweet or baked sweet potatoes

Toppings: brown sugar, butter, cinnamon sugar, sour cream, crumbled bacon, green onions, and shredded cheese

Taco Bar

\$16 Per Person

Crunchy corn and flour tortilla shells

Fillings: ground beef, sliced chicken, lettuce, tomatoes, green onion, black olives, jalapenos, shredded cheese, sour cream, and salsa

Cinnamon crisps

** add guacamole for an additional \$3 per person*

Grazing Platter

\$15 Per Person

Swiss, cheddar, colby jack and gouda cheese

Soft brie cheese & boursin

Pepperoni, salami, prosciutto

Assorted gourmet crackers

Seedless grapes and berries

Assorted nuts

Vegetable Crudité Display

\$6 Per Person

Assorted seasonal vegetables- carrots, celery, broccoli, cauliflower, and radish

Caramelized onion and traditional ranch dips

Fresh Fruit Tray

\$6 Per Person

Seasonal fresh fruit *with yogurt dip*

Antipasto Tray

\$9 Per Person

Italian meats- salami, pepperoni, capicola, and mortadella

Assorted soft and hard cheese

Marinated olives and roasted peppers

Domestic Cheese & Cracker Tray

\$5 Per Person

Assorted domestic cheeses *with an assortment of crackers.*

Cold Appetizers

Taco pinwheels \$1/ each

Cucumber canapes *with dill cream cheese* \$1/ each

Grilled vegetable bruschetta in addition to traditional \$2/each

Steamed new potatoes *with creme fraiche and spring onion* \$1/each

Mini cheeseballs *with crackers* \$3/each

Mini taco cups \$3/each

Caprese skewers \$3/each

Crab salad *with crackers* \$5/each

Mexican shrimp cocktail \$4/each

Mini-veggie pizzas \$3/ each

Hot Appetizers

Egg roll or spring roll \$2/each

Bacon wrapped water chestnuts \$2/each

Goat cheese and caramelized tarts \$2/each

Savory brie and mushroom tarts \$2/each

Crab rangoon \$3/each

Cauliflower bites \$3/each

Buffalo chicken bites \$2/each

Mini-crab cakes \$3/each

Spinach artichoke tarts \$3/each

Hot Crab Dip

\$75 each

Serving Size: 25 people

Crab Dip *served with toasts*

Buffalo Chicken Dip

\$45 each

Serving Size: 25 people

Buffalo chicken dip *served with fried flour tortilla chips*

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PLATTERS & BARS

Platters are estimated for 25 guests. Serving size as listed below.

Chicken Tender Platter | \$98

Serving Size: 3 per person

Meatball Platter | \$65

Serving Size: 3 per person

Hamburger Sliders | \$98

Serving Size: 2 per person

Served with assorted cheeses, lettuce, tomato and assorted condiments

Pretzel Bites with Cheese | \$55

Serving Size: 3 per person

Spinach Artichoke Dip | \$45 each

Serving Size: 20 people

Served with flour tortilla chips

7-Layer Taco Dip | \$45 each

Serving Size: 20 people

Served with tortilla chips

Sundae Bar | \$10 per person

Chocolate and vanilla ice cream, hot fudge, caramel, strawberry topping, chocolate chips, nuts, whipped cream, cherries, sprinkles

Walking Taco Bar | \$8 per person

Individual bags of Fritos and Doritos, taco meat, lettuce, cheese, sour cream, salsa

** add guacamole for an additional \$3 per person*

Nacho Bar | \$12 per person

Nacho cheese, jalapeno, shredded chicken, or seasoned ground beef, tomato, sour cream, black olive, green onion, shredded cheddar, refried beans, and pico de gallo

Ham & Turkey Pinwheels | \$60

Serving Size: 2 per person

Tea Sandwiches | \$22 per dozen

Your choice of chicken salad, egg salad OR cucumber and cream cheese tea sandwiches on brioche and wheatberry bread

Chicken Salad Croissants | \$38 per dozen

Mini croissants with chicken salad

Pizza

14' Traditional Crust Pizza

Cheese | \$14 per pizza

Pepperoni | \$15 per pizza

**Additional toppings \$1 each*

Pizza Dip with Garlic Bread Sticks | \$65

Serving Size: 25 people

Potato Wedge or Onion Ring Platter | \$45

Serving Size: 25 people

Potato Wedges OR Onion Rings served with assorted dips

Fried Cauliflower or Spicy Cauliflower Bites | \$45

Serving Size: 25 people

House Salad | \$38

Serving Size: 18-20

Mixed Greens, strawberries, blueberries, feta cheese with house vinaigrette dressing

Cheddar Mac & Cheese | \$50

Gruyere Mac & Cheese | \$60

Deviled Eggs | \$16 per dozen

All prices are per person unless otherwise noted. All food & Beverage is subject to a 20% service fee and 7.25% tax.

BAR MENU

*There will be a \$75 fee per bartender. Our standard of service is (1) Bartender per 75 guests.
Bartender fee will be waived with a beverage revenue exceeding \$300 per bartender.*

Top Shelf Liquor

\$9 host bar | \$10 cash bar

Vodka: Tito's

Rum: Captain Morgan

Scotch: Glen Fiddich

Irish Whiskey: Jameson

Tequila: Jose Quervo

Gin: Tanqueray

Bourbon: Maker's Mark

Blended Whiskey: Crown Royal

Premium Liquor

\$8 host bar | \$9 cash bar

Vodka: Smirnoff

Rum: Bacardi

Scotch: Dewar's

Gin: Beefeaters

Bourbon: Jim Beam

Blended Whiskey: Canadian Club

Tequila: Jose Cuervo

House Liquor

\$7 host bar | \$8 cash bar

Aristocrat

Premium Domestic Beer

\$5 host bar / \$6 cash bar

Samuel Adams, Angry Orchard

Import Beer

\$6 host bar / \$7 cash bar

Corona, Heineken

Domestic Beer

\$4 host bar / \$5 cash bar

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

House Wine

\$8 Per Glass

Cabernet , Chardonnay , Merlot, Moscato, White Zinfandel

Kegs

\$300 domestic

or ask event manager for availability and pricing

Interested in a specialty signature drink or bar?

Ask your event manager for ideas and pricing!

BAR ENHANCEMENTS

Prices are quoted for a 2-hour event, if you would like to add additional time, please consult your catering manager.

Bottomless Mimosa Bar | \$35 per person

Champagne, orange juice, cranberry juice & pineapple juice *served with strawberries, blueberries, raspberries & orange slices*

Bottomless Bloody Mary Bar | \$35 per person

House vodka, bloody mary mix, celery sticks, green olives, lemon wedges, black pepper and Tabasco

All prices are per person unless otherwise noted. All food & Beverage is subject to a 20% service fee and 7.25% tax.

TECHNOLOGY

We offer all the technology items you need for a successful event.

Available Complimentary

Standing podium with microphone tabletop podium
with microphone handheld microphone
AV cart
Extension cord
Power strip
Sound cord
Easel

Available for an Additional Charge

8 foot screen \$100
5 foot screen \$70
LCD projector \$100
Flipchart with markers and pad \$25

ADDITIONAL INFORMATION

General information to help you plan your event.

A standard 20% taxable service charge will be applied to all food, beverage, audio/visual services, and meeting room rentals. Additionally, a 7.25% sales tax will be added to the service charge, food, beverage, audio/visual services, and meeting room rental fees.

The final guaranteed number of attendees must be submitted at least seven days before the event. If we do not receive the final guarantee five business days prior, we will proceed with the expected number indicated on the signed banquet event order.

A \$75 bartender fee will be charged for any bar that does not reach \$300 in sales. Please note that host bar prices do not include sales tax or service charges.

If you have any concerns regarding food allergies, please reach out to your event manager. We are happy to provide alternative meal options. For any menu-related inquiries, please contact your event manager directly.

Prices and availability are subject to change at any time.

All prices are per person unless otherwise noted. All food & Beverage is subject to a 20% service fee and 7.25% tax.