

COURTYARD BY MARRIOTT
CHAPEL HILL

*100 Marriott Way
Chapel Hill, NC 27517
919-883-0700*



SPECIAL EVENT
MENUS

Catering Guidelines

- **Menu Selections**

Our menus are offered as a standard. Our Chef may customize any of our menus to suit your individual tastes.

- **Guarantee**

It is a requirement that the Sales office be notified of the exact number of guests five working days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged regardless of the number of attendees. If we have not received your final number we will consider your minimum attendee numbers given at the time of booking to be your guarantee.

- **Service Charge**

All food and beverage is subject to a twenty percent (20%) taxable service charge and applicable tax. Prices for Food & Beverage guaranteed at 45 days prior to date of function

- **Deposit Requirements**

A deposit may be required at the signing of your booking agreement. Final payment is to be made 5 days prior of the event. Credit Cards or Cash are acceptable.

- **Special Requirements**

Gift baskets, special colors, decorations or flower arrangements may be provided at an additional charge. Our staff is eager to work with your individual needs.

- **Alcohol Policy**

The Courtyard offers all alcoholic beverages pursuant with the laws of the State of North Carolina. All alcoholic beverages must be provided by Hotel.

- **Cancellation Policy**

To avoid being charged the full amount of your event; written cancellation must be received 14 days prior to event.

- **Billing**

Payment commitment is required prior to the signing of all Banquet Event Orders.

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Meeting/Banquet Room Descriptions

The hotel offers over 1800 square feet of flexible meeting and banquet space. Whether you're planning a company strategy session, an intimate cocktail party, or celebratory banquet, you'll always have our undivided attention.

Working behind the scenes as a seamless, coordinated entity, Marriott's meeting associates provide the services that support your event's objectives along with a service-rich tradition of meeting expertise.

Meeting/Banquet Capacities

Room	Sq Ft	Ceiling	Dimensions	Classroom	Banquet	Theater	Hollow Square	U Shape
Bell Tower	575	9.5 ft	23' X 25'	20	32	40	12	15
Old Well	575	9.5 ft	23' X 25'	20	32	40	12	15
Bell Tower & Old Well	1,150	9.5	23' X 50'	50	80	100	24	30
Winston	693	9.5	22' X 32'	23	40	50	15	24

All meeting room capacity is based on three people per table

Meeting/Banquet Room Rental

Includes pad of paper, pens, office supply kit, & pitchers of ice water

Bell Tower	\$300.00
Old Well	\$300.00
Bell Tower & Old Well	\$500.00
Winston	\$350.00

Audio Visual Equipment

Tabletop Podium	\$25.00
Full Standing Podium	\$30.00
Flip Chart and Markers	\$25.00
A/V Package (includes 8x8ft screen, ext cord & power strip)	\$55.00
Speaker Phone	\$75.00
TV/DVD Combo	\$100.00
LCD Projector	\$175.00

Continental Breakfast

Our Continental Breakfasts Include:

Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed "House Blend" and Decaffeinated Coffee
Selection of Specialty Teas

Just a Bite **\$8.95**

Selection of Breakfast Breads and English Muffins (with toaster), Fruit Preserves and Butter.

Simply Continental **\$10.95**

Fresh Seasonal Fruit, Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry, Fruit Preserves and Butter.

Start Healthy **\$10.95**

Fresh Seasonal Fruit, Bananas, and Yogurt, Granola and Fruit Bars,

Deluxe Continental **\$13.95**

Fresh Seasonal Fruit and Yogurt, Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastries, Fruit Preserves and butter, Assortment of Bagels and cream cheese, Hard Boiled Eggs, Cold Cereals and Milk

Breakfast Additions

Coffee, Gallon	\$25.00/gal	Croissants	\$23.00 dz
Individual Yogurt	\$2.50 ea	Bottled Spring Water	\$2.95 ea
Bottles of Orange Juice	\$3.00 ea	Assorted Muffins	\$23.00 dz
Granola and Fruit Bars	\$2.25 ea	Hard Boiled Eggs	\$9.00 dz
Bottles of Cranberry and Apple Juices	\$3.00 ea	Breakfast Pastry	\$23.00 dz
Bagels with Cream Cheese	\$25.00 dz	Assorted Whole Fruit	\$2.00 ea
Bottled Soft Drinks	\$2.00 ea	Gourmet Cinnamon Rolls	\$30.00 dz

Breakfast Buffets

Our Breakfast Buffets Include:

Chilled Orange and Apple Juices
Fresh Seasonal Fruit and Yogurt
Assortment of Breakfast Breads and Pastries with Preserves and Butter
Chef's Choice of Breakfast Potatoes
Freshly Brewed "House Blend" and Decaffeinated Coffee
Selection of Specialty Teas

Carolina Breakfast - **\$13.95**

Fresh Fluffy Scrambled Eggs with Assorted Toppings of Cheddar Cheese, Mushrooms, Onions, Green Peppers, and Ham. Crisp Hickory Smoked Bacon and Sausage Links

"Cinnamon" French Toast - **\$13.95**

Thick Sliced Egg Bread Flavored with Cinnamon & Vanilla. Crisp Hickory Smoked Bacon served with Maple Syrup and Creamy Butter.

Platinum - **\$16.95**

Fresh Scrambled Eggs, Smoked Salmon, Bagels, Cream Cheese, and Condiments. Crisp Hickory Smoked Bacon and Sausage Links

Breakfast Buffet Additions

Assortment of Cold Cereals and Milk	\$2.25/person
Additional Meat Choice of: Bacon, Sausage, or Ham	\$3.00/person
Traditional Buttermilk Pancakes w/ Strawberry Topping	\$3.00/person
Cinnamon French Toast with Maple Syrup	\$4.00/person
Omelet Station with Ham, Cheese, Bacon, Peppers, Mushrooms, Onions, & Tomatoes (Chef's Fee per Station - \$35.00)	\$6.00/person

The Courtyard Brunch Buffet

Includes Chilled Orange, Apple and Cranberry Juices,
Freshly Brewed “House Blend” and Decaffeinated Coffee, and a Selection of Specialty Teas

Salads

Harvest Greens Salad
Fresh Fruit Display

Breakfast Breads

Bagels and Cream Cheese
Assortment of Danish Pastries
Muffins and Breakfast Breads

Breakfast Specialties

Scrambled Eggs
Bacon and Sausage Links

Choose One Entrée:

Smoked Salmon with Capers & Dill Sauce
Chicken Piccata
London Broil with a Fresh Mushroom Sauce
Honey Glazed Ham
Home Fried Potatoes
Fresh Vegetable Medley
Assortment of Mini Pastry, Petite Fours and Chef’s Favorite Selections
Cinnamon French Toast

\$26.95 per person

Additional Brunch Options:

(Chef’s Fee of \$35.00 will apply to Carving and Action Stations)

Carved Turkey
\$8.95 per person

Omelet Station
\$6.50 per person

Pasta Station
\$7.95 per person

Cinnamon French Toast
\$4.50 per person

Luncheon Selections

Plated Entrée Salads

Served with Choice of Iced Tea or Freshly Brewed "House Blend" and Decaffeinated Coffee, Rolls and Butter, and Chef's Dessert Selection.

Caesar Salad

\$9.95

Chopped Romaine Lettuce tossed with Classic Caesar Dressing, Garlic Croutons and Parmesan Cheese.

Harvest Greens Salad

\$12.95

Mixed Greens with Apple, and Bleu Cheese Crumbles, and Candied Pecans tossed in a Balsamic Vinaigrette Dressing.

Tossed Cobb Salad

\$14.95

Mixed Garden Greens topped with Chicken, Tomato, Bacon, Chopped Egg, Bleu Cheese tossed with Bleu Cheese Dressing. (Dressing may be served on side)

Steak \$5.95 per person

Add: Shrimp \$5.50 per person

Add: Chicken \$2.50 per person

Plated Sandwiches

Served with Choice of Iced Tea or Freshly Brewed "House Blend" and Decaffeinated Coffees. Choice of Red Skin Potato Salad, Cole Slaw or Fresh Fruit, and Chef's Dessert Selection.

Assorted Wraps

\$12.95

Sliced Turkey, Ham, or Veggie with Bacon, Lettuce, Tomato, and cheese with Mayonnaise all wrapped up in a Tortilla

Chicken Sandwich

\$12.95

Grilled Chicken Breast, Provolone Cheese, Lettuce, Tomato, and Caramelized Onions with Mayo. Served on Kaiser Bun.

Classic Croissant

\$13.95

Chicken Salad, Tuna Salad, or Sliced Roast Beef with Dijon Mustard. Accompanied by Lettuce and Tomato.

Luncheon Buffets

Hot Buffet Minimum 15 Guests
Served with Freshly Brewed Iced Tea and Water

EXECUTIVE DELI PLATTER

Today's Favorite Soup
Seasonal Greens Salad w/ Dressing
Red Skin Potato Salad and Pasta Salad
Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey, and Ham
Cheddar, Provolone and Swiss cheese
Lettuce, Tomatoes, Onions, and Pickles
Fresh Baked Cookies or Brownies
Sweet and Unsweet Tea

\$14.95 per person

SOUTH OF THE BORDER

Tortilla Soup
Seasonal Greens Salad with Ranch Dressing
Black Bean and Corn Salad
Flour Tortillas
Refried Beans
Spanish Rice
Chicken and Beef Fajitas with Salsa, Guacamole
Sour Cream, Tomatoes, and Shredded Cheese
Chef's Choice of Dessert

\$16.95 per person

THE COURTYARD BUFFET

Salad of Seasonal Greens or Pasta Salad
Rolls with Butter
Vegetable Medley
Garlic Mashed Potatoes, Rice Pilaf or Red
Skin Potatoes

Choice of Two Entrées:

Grilled Salmon with Lemon Dill Sauce
Chicken Marsala
Beef Burgundy
Chicken Cordon Bleu
Pasta Primavera
Chef's Dessert Selections

\$23.95 per person

BAKED POTATO BAR

Broccoli & Cheddar Soup
Salad of Seasonal Greens with Dressings
Baked Potatoes w/assorted Toppings
of Chili, Sour Cream, Chives,
Butter, Bacon Bits, Shredded Cheese, and Sals
Chef's Choice of Dessert
Sweet and Unsweet Ice Tea

\$12.95 per person

IT'S A WRAP

Green Salads w/ Dressings
Variety of Turkey Club, Grilled
Veggies, Ham, & Chicken Caesar
Assorted Tortillas
Red Skin Potato Salad and
Pasta Salad
Baked Cookies and Brownies
Sweet and Unsweet Tea

\$15.95 per person

ITALIAN BUFFET

Minestrone Soup
Classic Caesar Salad
Garlic Bread Sticks
Zucchini and Squash Medley
Rolls with Butter

Choice of Two Entrées:

Penne Pasta Marinara
Chicken Marsala
Vegetarian or Meat Lasagna
Eggplant Parmesan
Tiramisu

\$18.95 per person

TASTE of CAROLINA BBQ

Salad of Seasonal Greens
with Dressings
Pulled Pork BBQ and Rolls
Southern Fried Chicken
Red Skin Potato Salad
Cole Slaw
Hush Puppies
Corn on the Cobb
Pecan Pie
Sweet and Unsweet Tea

\$17.95 per person

VEGETARIAN LUNCH SUBSTITUTIONS

Grilled Vegetable Wrap
Veggie Fajitas
Garden Burger
Portabella Mushroom Sandwich
Cheese Plate w/Sliced Fruit and
Yogurt Dip

“Lunch on the Run”

All “Lunch On the Run” selections come with a Bottled Water,
Bag of Chips, Dessert and Whole Fruit.
Lunch Selection boxed “To Go”

Choice of One Entrée Sandwich:

Assorted Wraps **\$12.95**

Sliced Turkey, Ham, and Veggie with Bacon, Lettuce, Tomato, Jack Cheese and Mayonnaise, Wrapped up in a Tortilla.

Traditional Selections **\$12.95**

Traditional sandwiches served with fresh lettuce, tomato, cheese.
Choose from Roast Beef, Ham, or Turkey Breast on Kaiser Roll

Grilled Veggie Wrap **\$13.95**

Grilled veggies with crisp lettuce and tomato wrapped in a Tortilla.

Chicken Salad Croissant **\$13.95**

Chicken Salad with crisp lettuce and tomato

Specialty Breaks

Minimum of 10 Guests

Continuous Beverage Station

Freshly Brewed “House Blend” and Decaffeinated Coffee, Tea, Bottle Sodas and Water
(Replenished throughout the duration of the event)

\$5.00 per person

Sunrise Package

Freshly Brewed “House” Blend and Decaffeinated Coffee, Orange, Apple and Cranberry
Juices,

Basket of Whole Fruit, Nutri-Grain Bars

\$6.95 per person

Be Healthy

Basket of Fresh Fruit, Nutri-Grain and Granola Bars, Trail Mix, Energy Drinks and Bottled
Water

\$7.95 per person

Crunchy Munchies

Mini Pretzels, Potato Chips, Carrots and Celery Sticks with Ranch Dressing,
Trail Mix, Energy Drinks and Bottled Water

\$7.95 per person

Salty and Sweet

Assortment of Freshly Baked Cookies, Brownies, Lemon Bars, Assorted Cheese Cubes,
Crackers, Mini Pretzels, Bottled Sodas, and Bottled Water

\$8.95 per person

It’s a Party!

Assorted Cheese Cubes and Crackers, Fresh Apple Slices with Caramel Dipping Sauce,
Array of Garden Vegetables with Ranch Dressing,

Bottled Sodas and Bottled Water

\$7.95 per person

Cookie Monster

Assortment of Freshly Baked Cookies, Bottles Sodas and Bottled Water

\$5.95 per person

Gotta Have Chocolate

Chocolate Chip Cookies, Brownies, Assorted Chocolate Bars, Chocolate Milk,
Bottled Sodas and Bottled Water

\$8.95 per person

Mini-Exec Package

Maximum of 10 Guests

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit
Muffins and Pastry
Freshly Brewed “House Blend” and Decaffeinated Coffee
Selection of Specialty Teas

Mid-Morning – Beverage Refresh

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

Lunch:

Boxed “Lunch on the Run”

\$16.95 per person

Plated Dinner Entrees

Dinners include a Mixed Greens Dinner Salad, Rolls and Butter, Seasonal Vegetables, Freshly Brewed "House Blend" and Decaffeinated Coffee, Specialty Teas and a Dessert Selection.
For a choice of 2 entrees, add \$4.00 to the higher priced menu option

Cheese Tortellini	\$16.95
Tortellini filled with cheese tossed in an Alfredo Cream Sauce	
Chicken Marsala	\$19.95
Grilled and topped with mushrooms and served with Rice Pilaf and Vegetable Medley	
Southwestern Salmon	\$24.95
Tender Salmon Filet marinated in Southwestern spices, grilled and topped with Black Bean and Corn Salsa.	
New York Strip Steak	\$28.95
Rubbed with Garlic, served with Au Gratin Potatoes, Grilled Vegetables, and Peppercorn Sauce	

Dessert Selections

(Choose One)

Warm Chocolate Lava Cake
Tiramisu
New York Style Cheesecake
Apple Carmel Pie

Additional Starters and Salad Options:

Cup of Soup \$2.50 per person
Caesar Salad \$2.50 per person
Shrimp \$7.50 per person
Cheese Ravioli Pasta with Pesto Cream \$6.95 per person

Buffet Dinners

Buffet Minimum 15 Guests
Vegetarian Options are available

THE “EXECUTIVE DINNER”

Choice of one:

Field Greens Salad

With Tomatoes and Cucumbers served with a Balsamic Vinaigrette.

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese.
Rolls and Butter

Choice of Two:

Garlic Mashed Potatoes, Rice Pilaf, Au Gratin Potatoes, or Roasted Red Skin Potatoes

Choice of Two:

Seasonal Vegetables Medley, Glazed Baby Carrots, Green Bean Almandine or
Steamed Broccoli

Entrées Selections

(Choice of Two or Three):

Salmon with Lemon Dill Sauce
Chicken Marsala
Pasta Primavera
London Broil with a Wild Mushroom Sauce
Chicken Cordon Bleu

Chef’s Selection of Desserts

Freshly Brewed “House Blend” and Decaffeinated Coffees
Selection of Specialty Teas

Two Entrées: \$29.95 per person

Three Entrées: \$33.95 per person

Buffet Dinners

Buffet Minimum 15 Guests
Vegetarian Options are available

TUSCAN VISIT

Tossed Caesar Salad
Mozzarella C prese
Italian Green Beans
With Confetti Peppers
Garlic Bread Sticks

Entr e Selections:

Chicken Cacciatore
Veal Parmesan
Cheese Tortellini with Marinara Sauce
Seafood Pasta with Calamari, Shrimp and Crab meat
Tiramisu
Freshly Brewed "House Blend" and Decaffeinated Coffee,
Selection of Specialty Teas

Two Entr es: \$29.95 per person

Three Entr es: \$33.95 per person

Cold Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Deviled Eggs	\$85.00
Melon Wrapped with Prosciutto	\$105.00
Assorted Wrap Pinwheel Sandwiches	\$95.00
Jumbo Shrimp Market Price Salmon Canapés	\$150.00
Crab Claws Market Price Tomato Buchette	\$95.00
Hummus Dip with Pita Chips	\$3.25/person

Hot Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Chicken Satay with Thai Peanut Sauce	\$135.00
Spanakopita	\$115.00
Bacon Wrapped Scallops	\$135.00
Breaded Chicken Tenders w/ Honey Mustard Sauce	\$105.00
Mozzarella Cheese Sticks	\$105.00
Teriyaki Beef and Mushroom Brochettes	\$135.00
Peking Duck Spring rolls	\$135.00
Mini Beef Wellington	\$135.00
Coconut Shrimp	\$135.00
Petite Crab Cakes with Rémoulade	\$135.00
Pot Stickers	\$105.00
Asparagus and Asiago Wrapped in Phyllo	\$115.00
Asiago and Rosemary Cheese Straws	\$105.00
Brie with Pear in Phyllo	\$115.00
Breaded Artichokes with Goat Cheese	\$135.00
Smoked Salmon on Top of Petite Potato Pancakes	\$115.00
Mini Pizza	\$105.00
Buffalo Chicken Wings	\$105.00
Crab Spring Rolls	\$135.00
Hawaiian Meatballs	\$105.00
Southwest Chicken Egg Rolls	\$105.00
Wild Mushrooms Pouches	\$135.00
Cheese Quesadilla Triangles	\$105.00

Reception Packages

Mingling Receptions

(Priced per person, per two hours of service, minimum of 20 guests)
(Items requiring Uniformed Attendant ~ \$30.00 Fee will apply)

Happy Hour

Cheese Display
Crudités
Spanakopita
Hawaiian Meatballs
Chicken Tenders with Honey Mustard Sauce
Southwest Chicken Egg Rolls
\$19.95 per Person

Networking

Harvest of Fresh Fruits
International Cheese Display
Crudités
Petite Crab Cakes
Herbed Chicken
Teriyaki Beef and Mushroom Brochettes
Asiago and Rosemary Cheese Straws
\$22.95 per Person

Light & Festive

Cheese Display
Crudités
Harvest of Fresh Fruits
Carved Roast Turkey
Petite Potato Pancakes with Salmon
Breaded Chicken Tenders with Honey Mustard
Asia go and Rosemary Cheese Straws
Crab Spring Rolls
"Sweet Desserts"
\$25.95 per person

Time for a Party!

Cheese Display
Crudités
Zesty Dips & Spreads
Pasta Station
Carved Tenderloin of Beef
Petite Crab Cakes with Rémoulade
Chicken Satay with Thai Peanut Sauce
Coconut Shrimp
Southwest Chicken Egg Rolls
Spanakopita
Teriyaki Beef and Mushroom Brochettes
"Sweet Dessert"
\$45.95 per person

Sweet Dessert!

Variety of Petite Pastry, Cream Puffs, Napoleons,
Petites Fours and Chocolate Truffles
\$10.95 per person

Cheese Display

Cheese Selections with
Assorted Crackers
\$7.25 per person

Harvest of Fresh Fruits

Selection of Seasonal Fruits with
Yogurt Dip
\$7.25 per person

Crudités

Array of Fresh Vegetables
served with Ranch and
Bleu Cheese Dips
\$7.50 per person

Zesty Dips and Spreads

Guacamole, Herb Cream Cheese,
and Onion Dip
Served with Tortilla Chips, Potato
Chips, and Crackers
\$8.00 per person

Banquet Beverage Service

Cash Bar Prices

Priced Per Drink

Superior - \$6.50
Domestic Beer - \$4.50
Imported Beer - \$5.50
House Wine - \$6.50
Soft Drinks - \$2.50
Bottled Water - \$2.50

Hosted Bar Prices

Priced Per Drink

Superior - \$6.00
Domestic Beer - \$4.00
Imported Beer - \$5.00
House Wine - \$6.00
Soft Drinks - \$2.00
Bottled Water - \$2.00

Superior Brands

Smirnoff Vodka, Tanqueray Gin, J&B Scotch, Jim Beam Bourbon, Seagram 7 Whiskey, Bacardi Rum, & Sauza Tequila

PACKAGES

Host Sponsored Cocktail Hour

Priced Per Person per Hour

Includes Beer, House Wine, Soft Drinks, & Bottled Water

Superior Brands \$12.00

Host Sponsored Limited Cocktail Hour

Includes Beer, House Wine, Soft Drinks, & Bottled Water

\$10.00 per Person per Hour

Specialty Items

Sparkling Cider	\$15.00 per bottle
Champagne, House	\$24.00 per bottle
Champagne Toast	\$4.50 per person
Champagne Punch	\$45.00 per gallon
House Wine	\$30.00 per bottle

Premium Wine Priced upon Request.

Bartenders are required for all bars. Labor Fee of \$30.00 per hour per bartender will apply.