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New York Manhattan/Upper East Side



Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

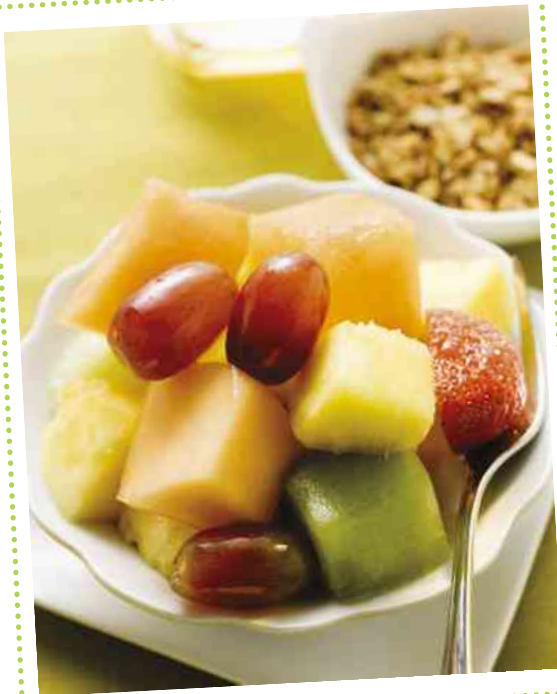
We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

Looking forward to serving you soon,

The Courtyard Events Team

New York Manhattan/Upper East Side





breakfast

sunrise breakfast buffet I | 27
chilled orange juice and apple juice
freshly brewed coffee and decaffeinated coffee
selection of teas
mini breakfast pastries
assorted muffins and bagels
fruit preserves, cream cheese and butter

sunrise breakfast buffet II | 35
chilled orange juice and apple juice
freshly brewed coffee and decaffeinated coffee
selection of teas
"market style" cut fresh fruit and berries
assorted flavored yogurt with granola
mini breakfast pastries
assorted muffins and bagels
fruit preserves, cream cheese and butter



New York Manhattan/Upper East Side





breakfast

full american buffet | 45
 chilled orange juice and apple juice
 freshly brewed coffee and decaffeinated coffee
 selection of teas
 "market style" cut fresh fruit and berries
 assorted flavored yogurt with granola
 mini breakfast pastries
 assorted muffins and bagels
 fruit preserves, cream cheese and butter
 farm fresh scrambled eggs
 morning breakfast potatoes
 smokehouse bacon and country sausage links
 (turkey bacon available)

smoked salmon brunch | 65
 fresh squeezed orange juice or apple juice
 freshly brewed coffee and decaffeinated coffee
 selection of teas
 egg salad
 chicken salad
 tuna salad
 whitefish salad
 smoked salmon platter with bagels, tomato,
 onion and assorted cream cheese

enhancements | 9
 fruit smoothies
 yogurt parfait
 hard boiled eggs



New York Manhattan/Upper East Side





breaks

sweet, salty, and savory | 23
freshly baked cookies and brownies
sweet and savory mixed nuts
veggie chips, potato chips
kettle corn and popcorn



healthy | 25
pita bread with assorted hummus
vegetable crudites
granola squares, fruit and nut trail mix
seasonal whole fruit



New York Manhattan/Upper East Side





beverage

coffee | 9
freshly brewed coffee and decaffeinated coffee
and selection of teas

drinks I | 7
regular & diet cola
root beer
ginger ale
orange soda
bottled water

charged on consumption

drinks II | 9
gourmet bottle iced tea
bottled juice
bottled mineral water

charged on consumption



New York Manhattan/Upper East Side





lunch

sandwiches and wraps | 49
prepared sandwiches | choose three

grilled chicken breast on a panini
dilled tuna salad semolina bread
pinwheel of turkey with arugula and tomato
roast beef pinwheel with horseradish cream
honey maple turkey on seven grain bread
grilled zucchini and eggplant
black forest ham with swiss on sourdough
green salad, blistered tomatoes, cucumbers,
red onions and red wine vinaigrette
served with cookies and brownies



deli buffet platter | 49
"make your own" sandwiches includes:
traditional italian and american cold cuts
green salad, blistered tomatoes, cucumbers,
red onions, and red wine vinaigrette
assorted artisan breads and rolls, potato chips
array of pickles, olives, and pepperoncini
bibb lettuce, sliced tomato, sliced onion and
house dill pickles
cheddar and swiss cheeses
condiments of mayonnaise, dijon mustard,
pesto mayo and creamy horseradish
served with cookies and brownies



New York Manhattan/Upper East Side





lunch

enhancements | salad | 9
orzo salad
insalata caprese
caesar salad
potato salad

enhancements | sandwiches | 13
prosciutto cotto fontina cheese with sundried
tomato pesto in a spinach wrap
flank steak with gruyere cheese
on a semolina baguette
smoked salmon on pumpernickel bread

enhancements | desserts | 5
mini cupcakes
panacotta
mini tiramisu
fruit skewers



New York Manhattan/Upper East Side





lunch

grab and go lunch box | 49
bottled water
potato chips
chocolate chunk cookie
whole fresh fruit

choice of sandwich:
grilled chicken panini
grilled vegetable wrap
apple smoked turkey wrap

choice of salad:
confetti cole slaw
cucumber dill salad
multi bean salad



New York Manhattan/Upper East Side





lunch

hot buffet | 65

lunch includes artisan bread and sweet butter,
freshly brewed coffee and decaffeinated
coffee, selection of teas

assorted soft drinks and bottled water available
at an additional cost

salads | choose two
vegetable primavera salad
bow tie pasta with asparagus
and sundried tomato
baby spinach, red onion
and mushroom with balsamic
grilled corn peppers and onions
with lemon juice
cannellini beans and plum tomatoes
tropical fruit salad
vermicelli rice noodles
with peanut ginger soy honey dressing
field greens with blue cheese and bacon

additional lunch buffet items
available on the next page



New York Manhattan/Upper East Side





lunch

entrees | choose two
lemon chicken francaise
beef brisket
pot roast
braised pork chops
grilled salmon with lemon and garlic
lasagna pomodoro
penne alla vodka
manicotti

vegetables | choose one
carrots and peas with dill
grilled vegetables
broccoli with garlic and oil
roasted potatoes

dessert | choose two
mini tiramisu bites
red velvet cupcakes
assorted cookies and brownies
new york cheesecake
mini italian desserts including chocolate
covered strawberries, mini cannoli, and mini
fruit tart



New York Manhattan/Upper East Side





dinner

hot buffet | 80

dinner includes artisan bread and sweet butter,
freshly brewed coffee and decaffeinated
coffee, selection of teas

assorted soft drinks and bottled water available
at an additional cost

salads | choose two

vegetable primavera salad

bow tie pasta with asparagus
and sundried tomato

baby spinach, red onion

and mushroom with balsamic
grilled corn peppers and onions
with lemon juice

cannellini beans and plum tomatoes

tropical fruit salad

vermicelli rice noodles with peanut ginger soy
honey dressing

field greens with blue cheese and bacon

additional dinner buffet items
available on the next page



New York Manhattan/Upper East Side





dinner

entrees | choose two
chicken cacciatore
lemon chicken francaise
beef brisket
braised lamb shank
braised short ribs
grilled red snapper
grilled salmon with lemon and garlic
lasagna pomodoro
penne alla vodka
manicotti

vegetables | choose one
carrots and peas with dill
grilled vegetables
broccoli with garlic and oil
roasted potatoes

desserts | choose two
mini tiramisu bites
red velvet cupcakes
assorted cookies and brownies
new york cheesecake
mini italian desserts including chocolate
covered strawberries, mini cannoli, and mini
fruit tart



New York Manhattan/Upper East Side





reception

hors d'oeuvres | 49
choose four

pot stickers
mini crabcakes
mini arancini
puff pastry bites
filet mignon toasts
mini calzone
seared tuna

artisan cheese signature display | 19
brie, manchego, honey drizzled goat cheese,
boursin, gouda, havarti, saga blue, aged
cheddar, fresh and dried fruits, crackers and
french bread

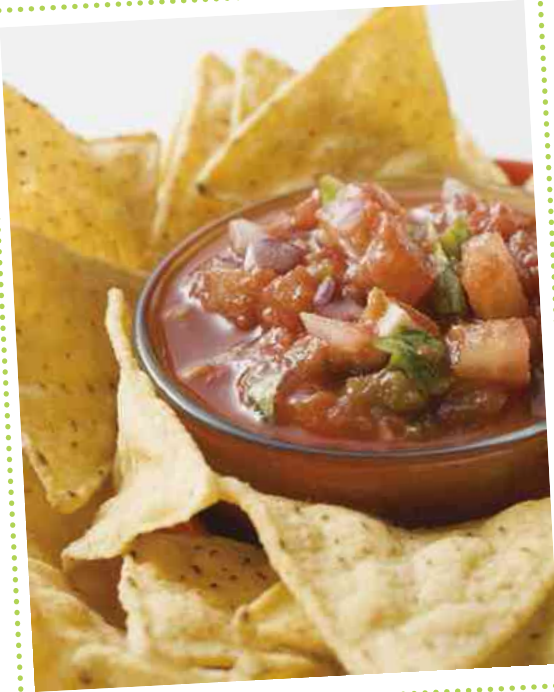
crudite signature display | 17
baby carrots, cauliflower, celery, broccoli,
asparagus, grape tomatoes, and tri-colored
peppers served with a mustard dill dipping
sauce

middle eastern signature display | 27
hummus, baba ganoush, tabouleh, assorted
olives, pita bread served with grilled flat bread
chips



New York Manhattan/Upper East Side





reception

maki deluxe | 125

california roll, manhattan roll, alaska roll, american dream, eastern roll, philadelphia roll, eel roll, rock n' roll, carrot roll, kappa maki, tuna maki, salmon maki, and osinko maki

includes chopsticks, soy sauce, wasabi, and ginger

vegetable deluxe | 109

asparagus roll, carrot roll, spinach roll, kappa maki, osinko maki, and vegetable maki

includes chopsticks, soy sauce, wasabi, and ginger



New York Manhattan/Upper East Side





technology

audio visual

flip chart | 15 each

extension cord | 10 each

power strip | 15 each

polycom phone | 200 daily

lcd projector | 300 daily

television/vcr/dvd package | 100 daily

7' x 7' white screen | 50 daily

microphone (1) & speaker system | 200 daily

av cart package | 35

mobile av cart with built-in power supply, lcd projector housing and laptop workspace

additional audio visual offerings are available through a third-party provider, please contact hotel for pricing



New York Manhattan/Upper East Side



considerations

The Courtyard by Marriott, Upper East Side provides catering for all events through Agata & Valentina, a family-owned Upper East Side institution since 1993. Agata & Valentina was born of a passion for fine foods from Sicily, Italy, and around the globe, which drives a desire to share the absolute highest quality products and authentic hand-made prepared foods and pastries with their customers. With a collective 150 years of experience, Agata & Valentina brings a spirit of hands-on innovation and excitement to every event.

All food & beverage menu pricing is based on a minimum order of ten (10) people. Additional fees up to \$75.00 may be incurred on parties smaller than ten (10) people.

All meeting room, food and beverage, and related services are subject to applicable taxes and service administrative charge (currently 22%) in effect on the date(s) of the event. This service administrative charge is used to cover personnel, administrative or other costs. The administrative charge is NOT a gratuity. A labor fee of up to \$100.00 will be charged for all meetings in addition to the meeting room rental fee and will be distributed to the staff as a gratuity.

Menus are for general reference and we can customize a menu to meet your specific needs. Menu pricing and offerings are subject to change. Please contact the hotel Conference Services Manager for more information.

Food and beverage purchased outside of the hotel's menu will be subject to a 25% outside catering fee. Caterer must provide the hotel with their Certificate of Insurance and final bill at least three (3) business days prior to event start date.

New York Manhattan/Upper East Side

