



COURTYARD®
Marriott

2017 COURTYARD LANSDALE MENU





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.

We look forward to planning something together soon.

The Courtyard® Events Team



COURTYARD® Marriott

BREAKFAST



Continental Breakfast | \$14

Assorted fruit juices

Assorted muffins, breakfast breads, bagels

Preserves, cream cheese and butter

Sliced seasonal fresh fruit

Coffee, decaf and hot tea

Healthy Start | \$15

Assorted fruit juices

Sliced fruit

Build your own parfaits with seasonal berries, raisins and granola

Oatmeal with brown sugar, walnuts and raisins

Assorted muffins

Coffee, decaf and hot tea

Continental and Healthy Start Enhancements

Assorted dry cereals with skim and 2% milk: \$3

Hard boiled eggs: \$1

Scrambled eggs with cheddar cheese on an english muffin: \$3

Scrambled eggs with cheddar cheese and ham on a croissant: \$4



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BREAKFAST



Hot Breakfast Buffet | \$18

Minimum of 10 guests

Assorted fruit juices

Bagels and sliced breads with cream cheese and butter

Sliced seasonal fresh fruit

Fluffy scrambled eggs

French Toast

Choice of 2 meats: bacon, sausage, turkey sausage and ham steak

Breakfast potatoes

Coffee, decaf and hot tea

Breakfast Buffet Enhancements

Omelet station: \$6

Pancake station: \$4

Smoked salmon with diced red onion, boiled eggs, capers and cream cheese: \$10

Chef attendant required for omelet and pancake stations - \$75.00 fee



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BREAKFAST



Plated Breakfast

Plated Breakfast

All American breakfast: fluffy scrambled eggs, choice of sausage or crisp bacon, breakfast potatoes

Egg white frittata
cheddar and jack cheeses; lightly dressed
spinach, avocado, cucumber and salsa

Assorted breads and muffins
served in center of table
\$14

Sliced seasonal fresh fruit
served in center of table
\$16

French toast served with whipped butter and
warm maple syrup and choice of sausage or
crisp bacon, breakfast potatoes
\$12

Plated breakfasts include served coffee,
decaf, hot tea and orange juice



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BREAKS



Beverage Breaks

2-hour Beverage Break | \$8

Coffee and tea service

Assorted Pepsi drinks and bottled water

All Day Beverage Break | \$18

Coffee and tea service

Assorted Pepsi drinks and bottled water

Build your Own Break

Snacks | choose 1 item for \$5,
2 for \$7 or 3 for \$9

Assorted granola bars

Assorted freshly baked cookies

Raw almond and cashew shooters

Assorted whole fruit

Break Packages

Taste of Philly | \$8

Soft pretzels

Assorted Tastykakes

Assorted candy bars

Healthy Kick | \$10

Hummus with pita chips

Assorted granola bars

Build your own trail mix station

Quick Snack | \$14

Sliced seasonal fruit

Assorted cheese and crackers

Individual yogurt parfaits



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LUNCH



Pick 3 sandwiches:

Lunch Buffet 1 | \$22

Minimum of 10 guests

All buffets include iced tea

Caesar salad

Pasta salad

Tuna salad on croissant

Roast beef on kaiser with horseradish mayo and swiss
Turkey BLT on pretzel brioche

Chicken salad wrap

Ham and cheddar on whole grain roll with
Dijon mustard

Pickles and olives, assorted chips
Cheesecake lollipops

Vegetarian option available by request

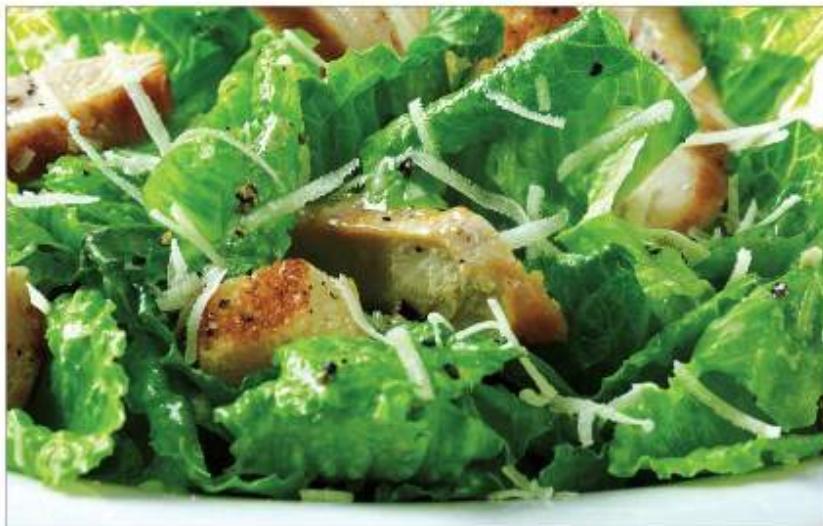
Lunch Buffet 1 Enhancements

Soup (chef's choice soup of the day): \$2



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LUNCH



Lunch Buffet 2 | \$24

Minimum of 15 guests

For groups less than 15, will be an additional \$4.00 charge per person

All buffets include iced tea

Garlic bread

Caesar salad in parmesan basket

Cous cous salad

Parmesan crusted chicken

Penne pasta with pesto sauce

Roasted seasonal vegetables

Hand filled cannoli and éclairs



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LUNCH



Lunch Buffet 3 | \$24

Minimum of 15 guests

For groups less than 15, will be an additional \$4.00 charge per person

All buffets include iced tea

Spinach salad

Cucumber salad

Philadelphia cheese steaks:
choice of beef or chicken

Cheese whiz, provolone cheese, sautéed mushrooms, onions and bell peppers

Steak fries

Assorted Tastykakes

Vegetarian options available by request.

Lunch buffet 3 enhancements

Include both chicken and beef: \$3



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LUNCH



Lunch Buffet 4| \$26

Minimum of 15 guests

For groups less than 15, will be an additional \$4.00 charge per person

All buffets include iced tea

Mixed green salad with tomatoes, cucumbers, shredded carrots and assorted dressings

Pasta salad

Pick 3 Sandwiches

Hot roast beef with provolone served with a club roll with au jus

Cuban on brioche with roasted pork, ham, swiss, mustard and pickles

Turkey panini on pretzel brioche with sautéed spinach, red pepper pesto, turkey and bacon

Grilled chicken sandwich on a schrippatta roll with pesto mayo, provolone cheese, greens and roasted peppers

Warm roasted vegetable wrap

Cookie bars



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LUNCH



Lunch Buffet 5 | \$25

Minimum of 15 guests

For groups less than 15, will be an additional \$4.00 charge per person

All buffets include iced tea

Cornbread

Mixed green salad with tomatoes, cucumbers, shredded carrots and assorted dressings

Red bliss potato salad

Choice of 2 Entrees:

BBQ chicken

Short ribs

Fried tilapia

Baked macaroni and cheese

Creamed spinach

Crispy banana fritters



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LUNCH



Lunch on the Go

For 1/2 Day Meetings Only

Includes pasta salad, whole fruit, chips and cookie

Choice of assorted soda or bottled water

Sandwiches | choose 2

Tuna salad on croissant

Roast beef on kaiser with horseradish mayo and swiss

Turkey blt on pretzel brioche

Chicken salad wrap

Ham and cheddar on whole grain roll with dijon mustard

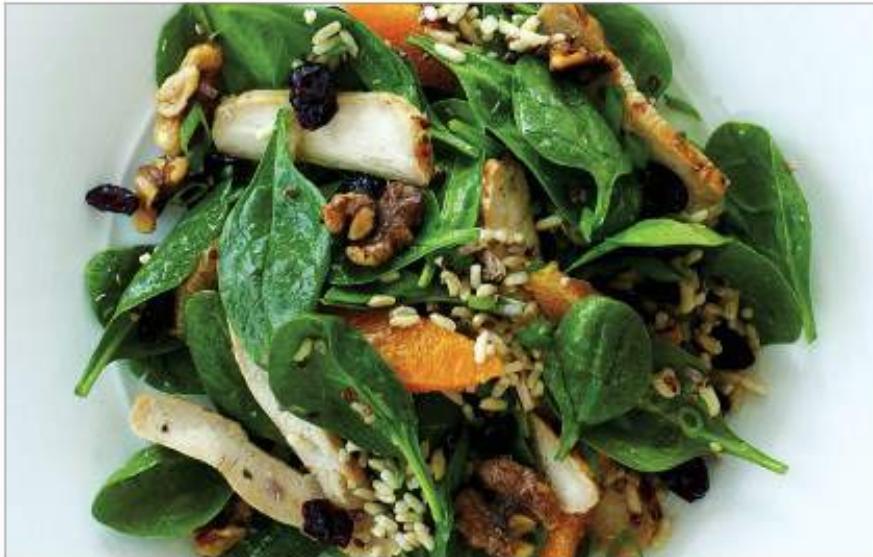
Roasted Vegetable Sandwich available by request

\$20.00 per person



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LUNCH



Bistro Lunch

For groups of 10 or less

Pre-order menus provided by hotel and must be submitted to hotel by 10:00 am.

Includes:

Choice of Beverage

Pepsi, diet Pepsi, iced tea, Sierra Mist or bottled water

Choice of Dessert

Freshly baked cookie

Brownie

Choice of Entrée

Roasted turkey BLT (sourdough bread)

Chunk tuna salad (whole grain bread)

Ranch salad: bacon, tomato, shredded cheddar, grilled chicken, ranch dressing

Grilled chicken caesar salad: romaine lettuce, parmesan cheese, croutons, caesar dressing

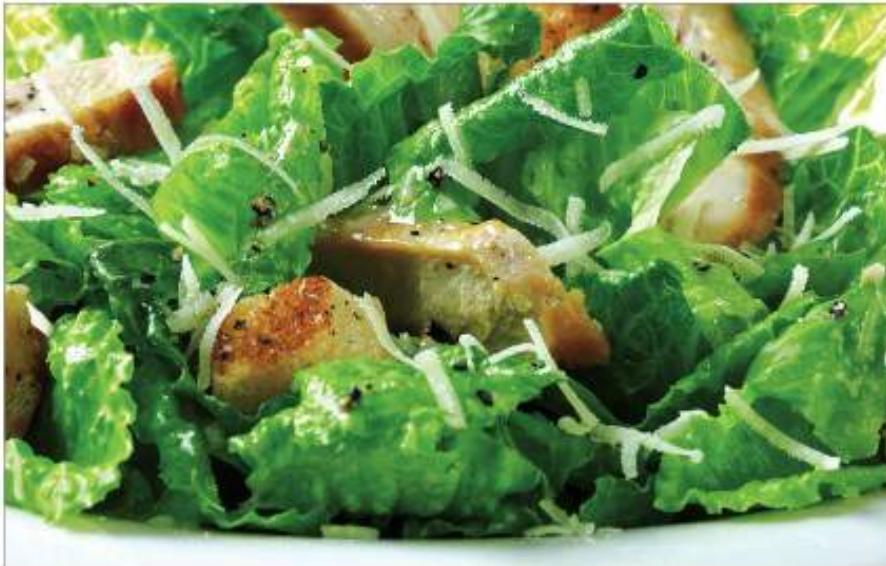
All sandwiches are served with chips

\$16.00 per person



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LUNCH



3 course plated lunch

Choice of (1) soup or salad

Caesar salad

Garden salad with cherry tomato, cucumbers and carrots served with balsamic vinaigrette

Chef's daily soup

Entrées (choose 1):

Bbq short ribs with sweet potato mashed and seasonal vegetable \$24

Lehigh Valley grilled chicken: herb marinated served with roasted potatoes, seasonal vegetable with chicken jus \$22

Kennett Square chicken marsala served with red bliss mashed potatoes, sautéed green beans and onions \$24

NY strip with garlic mashed potatoes, sautéed green beans and onions and steak butter \$26

Vegetable ravioli with sautéed spinach, roasted red pepper sauce \$20

Dessert (choose 1):

NY style cheesecake with strawberry sauce and whipped cream

Chocolate mosaic cake with whipped cream and fresh berries

Gluten free pecan tart

Apple tart

Fruit tart



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RECEPTION



Stations

International and domestic cheese display | \$10

Chef's selection of cheeses with dried fruits served with crackers and flatbreads

Breads and spreads display | \$8

Tomato bruschetta, onion dip, hummus, buffalo chicken dip, guacamole and salsa with pita, flatbreads, fresh tortilla chips and crostini

Slider station | choose 1 item for \$10, 2 for \$12, 3 for \$14

Pulled pork and slaw, cheeseburger slider, crab cake

Fajitas | \$10

Chicken, beef and shrimp, peppers, onions and assorted toppings

Individual Mac and Cheese | \$8

Traditional 4 cheese mac and cheese and lobster mac and cheese

Mashed Potato Bar | \$8

Red bliss and sweet potato mashed toppings to include: bacon, sour cream, cheese, scallions, brown sugar

Antipasto | \$12

Grilled vegetable display
Assorted Italian meats and cheeses

Reception pricing based on 2 hour reception



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RECEPTION



Stations (Continued)

The following stations require a chef attendant, \$75 each

Carving Stations

Pear and thyme roasted turkey breast with cranberry relish and gravy \$9

Beef tenderloin with peppercorn sauce and horseradish sauce \$12

Action Pasta Station | \$9

Prepared by a chef

Select 2 Pastas: penne, bowtie and cheese ravioli

Select 2 Sauces: sundried tomato alfredo, light pesto cream, basil marinara, bolognese

Assorted toppings

Served with rolls and parmesan cheese

Reception pricing based on 2 hour reception



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RECEPTION



Dessert Stations

Ice cream station

Chocolate and vanilla

Assorted sauces and toppings

\$8

Viennese station

Assorted miniature pastries and
miniature cakes

\$10

Flambé station: Choose 1

Banana fosters

Southern Comfort peaches

Cherry jubilee

\$12

Chef attendant fee required for

Flambé station:

\$75.00 each

Reception pricing based on 2 hour reception



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RECEPTION



**Butler passed or stationed hors d'oeuvres:
Choose up to 5 selections**

4 pieces per person: \$12.00 per person

5 pieces per person: \$14.00 per person

6 pieces per person: \$16.00 per person

Hors d'oeuvres

Chicken

Buffalo chicken empanada

Chicken kabobs with peppers and onions

Chicken and cheese quesadilla cone

Sesame chicken skewer

Thai chicken lettuce wrap

Pork

Pulled pork in southern style biscuit

Mini Cuban sandwich

Beef

Beef wellington

Mini beef franks in a blanket

Beef satay

Cheesesteak egg roll

Beef carpaccio

Seafood

Shrimp dumpling

Scallops wrapped in bacon

Crab cakes

Vegetarian

Asparagus roll up with Asiago and blue cheese

Vegetable egg roll

Vegetable assorted quiche

Corn edamame quesadilla

Risotto croquettes with sun dried tomato

Spanakopita

Toasted ravioli with marinara



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RECEPTION



Bar

Liquor selections

Premium liquors

Canadian club whiskey, Bacardi light rum, Smirnoff vodka, Beefeater gin, Dewar's white label scotch & Jim beam white label bourbon

Top shelf liquors

Bacardi superior rum, Tanqueray gin, Seagram's VOWhiskey, Absolute vodka, Captain Morgan original spiced rum, Johnnie Walker red scotch, Jack Daniels tennessee & Makers Mark bourbon

All bars will also include:

Sweet & dry vermouth, Peach schnapps, Sour apple pucker & Triple Sec
Yuengling lager, Miller lite, Budweiser, Heineken, Amstel light & O'Doul's chardonnay, cabernet sauvignon, merlot, pinot grigio & white zinfandel
assorted soft drinks, juices and mixers

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RECEPTION



Open bar

Top Shelf bar

1 hour \$18
2 hour \$22
3 hour \$26
4 hour \$30

Premium shelf

1 hour \$16
2 hour \$20
3 hour \$24
4 hour \$28

Beer and wine

1 hour \$12
2 hour \$16
3 hour \$20
4 hour \$24

Host bar/cash bar

Host bar

Host pays per drink on consumption plus 20%
Service charge / 6% tax

Host bar

Top shelf mixed drinks \$10
Premium mixed drinks \$8
Wine (by the glass) \$8
Imported bottled beer \$6
Domestic bottled beer \$5
Soft drinks \$2

Cash bar

Guest pays per drink tax and service charge are
Included

Cash bar

Top shelf mixed drinks \$12
Premium mixed drinks \$10
Wine (by the glass) \$10
Imported bottled beer \$7
Domestic bottled beer \$6
Soft drinks \$3

Bartender required for host bar: \$75.00 each (1)
per 85 guests – waived with \$250 minimum per Bar

Cash bars require a bartender: \$75 each (1) per 85
guests

Cash bars require a cashier: \$75.00 each (1) per
every (2) bartenders



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DINNER



Harleysville Dinner Buffet | \$28

Minimum of 20 guests

For groups less than 20, there will be an additional
\$4.00 charge per person

All dinner buffets include coffee, decaf, hot tea,
iced tea

Rolls with butter

Mixed greens with carrots, cucumbers,
cherry tomatoes and assorted dressings

Lancaster County chicken marsala
Short ribs
Garlic herb mashed potatoes
Broccolini

NY Cheesecake
Carrot Cake



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DINNER



Towamencin Dinner Buffet | \$26

Minimum of 20 guests

For groups less than 20, there will be an additional \$4.00 charge per person

All dinner buffets include coffee, decaf, hot tea, iced tea

Rolls with butter

Caesar salad

Tomato mozzarella salad

Sausage & peppers

Chicken piccata

Tri colored tortellini with red pepper cream sauce

Rice pilaf

Green beans with almonds

Tiramisu

Cannoli & eclairs



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DINNER



Sumneytown Dinner Buffet | \$32

Minimum of 20 guests

For groups less than 20, there will be an additional \$4.00 charge per person

All dinner buffets include coffee, decaf, hot tea, iced tea

Rolls with butter

Traditional spinach salad

Quinoa kale salad

Grilled salmon with corn relish

Bottom round with thyme jus

Herb roasted potatoes

Grilled asparagus with roasted peppers

Chef's choice vegetables

Chocolate mosaic cake

Assorted local fruit tarts



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DINNER



Village of Kulpsville Dinner Buffet| \$30

Minimum of 20 guests

For groups less than 20, there will be an additional \$4.00 charge per person

All dinner buffets include coffee, decaf, hot tea, Iced tea

Rolls with butter

Potato salad

Mixed greens with carrots, cucumbers and cherry tomatoes served with assorted dressings

BBQ shrimp & grits

Fried tilapia

BBQ ribs

Jalapeno polenta cakes

4 Cheese macaroni and cheese

Kale with sautéed onions

Cheesecake lollipops

Peach cobbler with vanilla ice cream



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DINNER



Plated dinner

All plated dinners include dinner rolls, coffee, decaf and hot tea

Soup or salad | choose 1

Hearty minestrone

Chicken noodle soup

Chicken corn chowder

Caesar salad with crisp romaine tossed with Caesar dressing, homemade croutons and parmesan cheese

Spinach salad with boiled eggs, mushrooms and strawberries, served with warm bacon dressing

House salad with tomatoes, cucumber and carrots with ranch and balsamic vinaigrette

Appetizer enhancements

Vegetable ravioli \$5

Pasta primavera \$4

Shrimp cocktail \$8

Wild mushroom risotto \$5

Pan seared scallops \$8



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Plated Dinner Entrees

Grilled center cut pork chop | \$35

served with braised red cabbage, fingerling potatoes, spiced apple chutney

Grilled filet mignon | \$42

served with garlic herb mashed, roasted asparagus, thyme demi

Tuscan chicken | \$34

served with porcini mushroom risotto, sautéed green beans and onions

Pan-seared salmon | \$36

served with rice pilaf, honey lime glaze and corn salsa

Grilled mahi | \$38

served with quinoa, baby carrots, asparagus and pineapple salsa

Vegetable purse | \$32

served with wilted spinach and roasted pepper sauce

Spring pea risotto | \$32

served with peas, porcini mushrooms, leeks, sun-dried tomatoes and vegetable broth

Desserts Choice of 1

NY cheesecake with raspberry sauce

Chocolate mosaic cake

Gluten free pecan tart

Fresh fruit tart

Apple tart

If 2 entrees are selected, the price is the higher of 2 entrees.



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TECHNOLOGY



Audio Visual

Wired microphones: \$50 each

Wireless microphones: \$100 each

Microphone mixer: \$75

Screen package (includes screen, power strip and extension cord set up): \$50

LCD projector package (includes LCD projector, Screen, power strip, extension cord set up): \$200

Flipchart with markers: \$20 each

Whiteboard with markers: \$20 each

Extension cords/power strips: \$5 each

VGA cord: \$10 each

Wireless presenter/laser pointer: \$10 each

Polycom speaker phone: \$75 plus any additional phone charges

High speed internet

Wireless: complimentary

Wired: 1st line complimentary, additional lines \$25 each



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Considerations

General Information

The menus listed here are for your general reference. Our sales team will be happy to assist in customizing a menu to suit your specific needs and budget.

Service Charge & Sales Tax

A 22% taxable service charge and current state sales tax of 6% will be added to all food and beverage, audio visual, room rental charges and miscellaneous charges.

Outside Food and Beverage

Only food and beverage services provided by the Courtyard Philadelphia Lansdale are permitted in our meeting rooms. No remaining food or beverage is permitted to leave the hotel.

Legal drinking age is 21 years of age. Guests must have proper identification to be served alcohol.

Guarantees

Guarantees are required for all events. Final numbers of guests attending your event must be provided by noon three (3) business days in advance of your event.

If no guarantee is provided to the hotel, we will consider your expected number to be your guarantee. This number will be your guarantee and not subject to reduction. However, increases in guarantee may be accepted up to twenty-four (24) hours prior to your function, subject to product availability.

Vendors

Only hotel approved vendors are allowed to do business on the property. Proof of insurance with minimum required liability coverage is required prior to any work to be started.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed, no hand-written signs allowed.

Security

The hotel may require Security Officers for certain events.

Parking

Complimentary



COURTYARD® Marriott

Complete Meeting Day Package

(Minimum of 15 Guests)

All Day Beverage Service to Include:

Coffee, decaf, tea, assorted sodas and bottled water

Continental Breakfast

Assorted fruit juices

Assorted muffins, breakfast breads, bagels,

Preserves, cream cheese and butter

Chef's choice of breakfast sandwich

AM Coffee Break

Assorted granola bars, sliced fresh fruit and coffee cake

Lunch Buffet

Choice of:

Lunch Buffet 1

Lunch Buffet 2

Lunch Buffet 3

PM Coffee Break

Assorted freshly baked cookies, assorted sliced cheese and crackers and
hummus with pita chips

Package also includes meeting room rental, 1 podium, LCD projector package (includes LCD projector, screen, power strip, extension cord set up) and flipchart package.

Full Day Package: \$79 per person

Half Day Package: \$70 per person (includes lunch)

Half Day Package: \$49 per person (excludes lunch)

(Prices include 21% service charge. Tax not included.)