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Philadelphia Lansdale



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

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breakfast

continental breakfast | \$11
 assorted fruit juices
 assorted muffins, breakfast breads, bagels,
 preserves, cream cheese and butter
 coffee, decaf and hot tea

with sliced seasonal fresh fruit: \$13 per person

healthy start | \$14
 assorted fruit juices
 assorted individual yogurts
 chef's selection of seasonal berries, raisins and
 granola
 muffins and bagels
 preserves, cream cheese and butter
 coffee, decaf and hot tea

continental and healthy start enhancements
 warm oatmeal with raisins and brown sugar: \$3
 assorted dry cereals with skim and 2% milk: \$3
 hard boiled eggs: \$1.5
 scrambled eggs with cheddar cheese on an
 english muffin: \$4
 scrambled eggs with cheddar cheese and ham
 on a croissant: \$4.5



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breakfast

breakfast buffet | \$17
minimum of 10 guests

assorted fruit juices
assorted muffins and breakfast breads
bagels with cream cheese and butter
sliced seasonal fresh fruit
fluffy scrambled eggs
choice of 1 meat: 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: \$6

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



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breakfast

plated breakfast

all american breakfast: fluffy scrambled eggs, choice of sausage or crisp bacon, breakfast potatoes: \$14

french toast served with whipped butter and warm maple syrup and choice of sausage or crisp bacon, breakfast potatoes: \$15

*assorted breads and muffins served in center of table

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

plated breakfast enhancements
fruit and yogurt parfait \$3



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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



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breaks

break enhancements
snacks | choose 1 item for \$4,
2 for \$6 or 3 for \$8

assorted granola bars and kind bars
coffee cake
yogurt covered raisins and mini-pretzels
yogurt parfait with granola
greek yogurt
assorted sliced cheese and crackers
tastykakes
soft pretzels
hummus and pita chips
assorted freshly baked cookies
raw almond and cashew shooters
trail mix shooters
seasonal sliced fruit and berries
assorted whole fruit

beverages | \$4 per item
naked juice
starbucks bottled frappuccinos
red bull and red bull sugarfree
tazo teas



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lunch

lunch buffet 1 | \$20
minimum of 15 guests

all buffets include coffee, decaf, hot tea,
assorted sodas and bottled water

mixed greens with tomatoes, cucumbers and
red onion assorted dressings

tri-color fusilli pasta salad

pick 3 sandwiches:

tuna salad on croissant
roast beef on kaiser with horseradish mayo and
provolone

turkey blt on cracked wheat
curry chicken salad in pita pockets
grilled vegetable wrap with pesto and
mozzarella

chicken caesar wrap
ham and swiss on rye bread with mustard

pickles and olives, assorted chips

cookies and brownie bars

lunch buffet 1 enhancements
chili: \$2

soup (chef's choice soup of the day): \$1
sliders (choice of 1): crabcake slider,
cheeseburger and meatball slider: \$3



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lunch

lunch buffet 2 | \$24
minimum of 15 guests

all buffets include coffee, decaf, hot tea,
assorted sodas and bottled water

classic caesar salad with chilled romaine lettuce
tossed with parmesan cheese and croutons

bocconcini caprese salad with bocconcini
mozzarella, cherry tomatoes and chiffonade
basil

parmesan chicken with chunky plum tomato
sauce

bowtie pasta with roasted vegetables in a light
cream sauce

roasted garden vegetables
assorted italian pastries

lunch buffet 2 enhancements
salmon puttanesca: \$4
assorted focaccia pizzas: \$2



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lunch

lunch buffet 3 | \$24
minimum of 15 guests

all buffets include coffee, decaf, hot tea,
assorted sodas and bottled water

mixed greens with tomatoes, cucumbers and
red onion assorted dressings

tomato, mozzarella and basil salad

philadelphia cheese steaks: choice of chicken
or beef

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

roasted vegetable wrap

waffle fries

assorted tastykakes

lunch buffet 3 enhancements
include both chicken and beef: \$3



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lunch

lunch buffet 4 | \$25
minimum of 15 guests

all buffets include coffee, decaf, hot tea,
assorted sodas and bottled water

spinach salad with red peppers, pine nuts,
gorgonzola cheese, and red onion with apple
cider vinaigrette

italian herb grilled chicken

roasted citrus marinated swordfish with
pineapple cucumber relish

warm quinoa with toasted almonds, cranberries

green beans

diced fresh fruit with a yogurt dipping sauce



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lunch

to go lunch | \$18
include cookie, whole fruit, chips, soda or
bottled water

sandwiches | choose 2

buffalo chicken on ciabatta with blue cheese,
tomato and crisp lettuce

roast beef and provolone cheese on an onion
roll with horseradish mayonnaise

grilled chicken with pesto mayo with havarti
lettuce tomato on country white

honey roasted turkey on a seven grain roll, with
red onion, lettuce and whole grain mustard

grilled squash, peppers and zucchini on a
spinach wrap with red pepper pesto
mayonnaise

to go lunch enhancements
individual pasta salad with roasted vegetables:
\$1.5



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lunch

2 course light plated luncheon | 18
all plated lunches include dinner rolls, coffee,
decaf and hot tea

entrée (choose 1):

cobb salad: grilled chicken, egg, sliced
avocado, blue cheese, tomatoes, crisp bacon
and blue cheese dressing

southwestern salad: grilled skirt steak, roasted
corn, diced tomatoes, scallions, red onion,
monterey cheese, avocado and fried tortilla
strips with honey cumin lime dressing

dessert (choose 1):

tiramisu with coffee whipped cream

cheese cake with strawberry sauce

chocolate mousse cake

individual fruit tart



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lunch

3 course plated lunch
choice of (1) soup or salad

caesar salad
garden salad with cherry tomato, cucumbers
and crumbled goat cheese served with
balsamic vinaigrette
chef's daily soup

entrées (choose 1):

parmesan crusted chicken breast: lemon caper
sauce, sautéed arugula, smashed red bliss
potatoes and seasonal vegetables \$21

salmon: (choice of herb grilled or ginger hoisin
glazed), basmati rice, roasted vegetables \$23

grilled skirt steak: with a chimi-churi salsa,
roasted potatoes and seasonal vegetables \$24

vegan roasted vegetable ravioli: with roasted
red pepper sauce and wilted spinach \$20

dessert (choose 1):

tiramisu with coffee whipped cream
cream cheese cake with strawberry sauce
chocolate mousse cake
individual fruit tart



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reception

reception

reception pricing based on 1.5 hour reception

international and domestic cheese display:
chef's selection of 5 cheeses with dried fruits
and nuts served with crackers and crostini \$5

bread and spreads display: tomato bruschetta,
hummus, feta and herb dip, buffalo chicken dip,
guacamole and salsa with assorted pitas,
flatbreads, fresh tortilla chips and crackers \$7

displayed pasta station |choose 2: penne,
rigatoni, bowtie and cheese ravioli, sauces:
sundried tomato alfredo, light pesto cream,
basil marinara, spicy tomato ragout, white wine
and parmesan \$8

mediterranean tapenades and antipasto
marinated and individually displayed
mushrooms, tomatoes, roasted peppers, baby
artichokes. grilled squash and asparagus, olive
tapenade prosciutto, capicola, mozzarella
cheese, provolone cheese display and
marinated olives served with breads, crackers
and crostini \$9

jumbo shrimp on ice - \$3.00 per piece -
Minimum of 25 Pieces



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reception

reception
carving stations

turkey breast with cranberry orange relish and
gravy \$8

roast strip loin of beef with a tarragon demi
glaze \$11

herb citrus roasted side of salmon \$10

chef attendant fee required for carving
stations: \$75.00 each

dessert stations:

viennese station | miniature pastries, mini
cakes, individual strawberry shortcake and
apple crisp \$9

crêpe station: strawberry, apple compotes with
vanilla bean cream sauce and nutella \$7

chef attendant fee required for crepe stations:
\$75.00 each



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reception

reception

butler passed or stationed hors d'oeuvres:
choose up to 5 selections

4 pieces per person: \$11.00 per person

5 pieces per person: \$14.00 per person

6 pieces per person: \$17.00 per person

hors d'oeuvres

asparagus roll up asiago and blue cheese

buffalo chicken spring roll

cheesesteak egg roll

roasted vegetable cobbler

lobster cobbler

vegetable assorted quiche

mushroom cap stuffed with italian sausage

scallops in bacon

caprese skewer

fig and goat cheese wrapped in prosciutto

crab and mango salsa on crispy won ton

chicken and dijon mustard puff

fresh mozzarella and sundried tomatoes on
crostini

sliced tenderloin with an eggplant and boursin
cheese mousse



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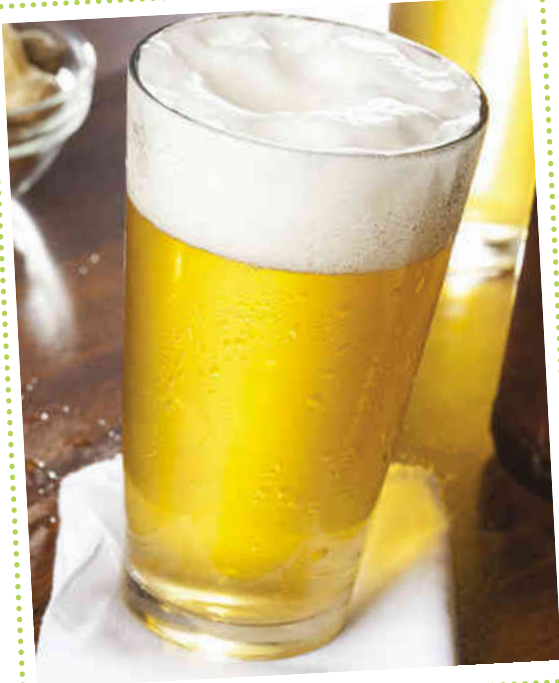
reception

hor d'oeuvres selections (continued)
beef tenderloin with gorgonzola wrapped in
bacon
pork carnita taquito
chicken and cheese quesadilla cones
fire roasted vegetable empanada
pulled pork tenderloin in southern style biscuit
red beets and goat cheese flower pastry with
walnuts
beef wellington
mini beef franks in a blanket
tomato and cheddar bisque boule
risotto croquettes with sun dried tomato
lump crab cake
sesame chicken skewer
brie, sliced green apples & honey mustard
grilled cheese
tomato bisque shooter
butternut squash shooter
tomato bruschetta on crostini



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reception

liquor selections
deluxe liquors

canadian club whiskey, cruzan aged light rum, smirnoff vodka, beefeater gin, dewar's white label scotch, jim beam white label bourbon & korbel brandy

premium liquors

bacardi superior rum, tanqueray gin, seagram's vo whiskey, absolute vodka, captain morgan original spiced rum, johnnie walker red scotch, jack daniels tennessee, makers mark bourbon & courvoisier vs brandy

all bars will also include:

sweet & dry vermouth, peach schnapps, & triple sec
yuengling lager, miller lite, budweiser, heineken, amstel light & o'doul's
chardonnay, cabernet sauvignon, & white zinfandel
assorted soft drinks, juices and mixers



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reception

open bar
deluxe bar

1 hour	\$14
2 hour	\$18
3 hour	\$22
4 hour	\$25

premium shelf

1 hour	\$17
2 hour	\$21
3 hour	\$25
4 hour	\$28

beer and wine

1 hour	\$12
2 hour	\$16
3 hour	\$20
4 hour	\$23



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reception

host bar/cash bar
 host bar
 host pays per drink on consumption plus 20%
 service charge / 6% tax

host bar
 premium mixed drinks \$8
 deluxe mixed drinks \$7
 wine (by the glass) \$8
 imported bottled beer \$5
 domestic bottled beer \$4.5
 soft drinks \$2

cash bar
 guest pays per drink tax and service charge are
 included

cash bar
 premium mixed drinks \$9
 deluxe mixed drinks \$8
 wine (by the glass) \$9
 imported bottled beer \$6
 domestic bottled beer \$5.5
 soft drinks \$2

bartender required for host: \$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

dinner buffet 1 | \$42
minimum of 20 guests

all dinner buffets include coffee, decaf, hot tea,
assorted soda and bottled water

spinach salad with sliced strawberries, toasted
pecans and crumbled blue cheese served with
champagne vinaigrette

quinoa salad with roasted peppers, onions and
tomatoes with crumbled feta cheese

seared tilapia with a lemon caper parsley sauce

rosemary grilled chicken with a madeira
mushroom cream sauce

herb roasted fingerling potatoes

seasonal vegetables

dark chocolate flourless cake individual apple
tarts

dinner buffet 1 enhancement
roasted strip loin of beef with a trio of
peppercorn sauce \$6



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dinner

dinner buffet 2 | \$40
minimum of 20 guests

all dinner buffets include coffee, decaf, hot tea,
assorted soda and bottled water

baby arugula salad with roasted corn and red
peppers, goat cheese and sherry vinaigrette

grilled asparagus with lemon zest and shaved
parmesan cheese

herb roasted chicken with a thyme pan sauce

wild mushroom ravioli with a demi cream sauce
and wilted spinach

chefs choice of market vegetables

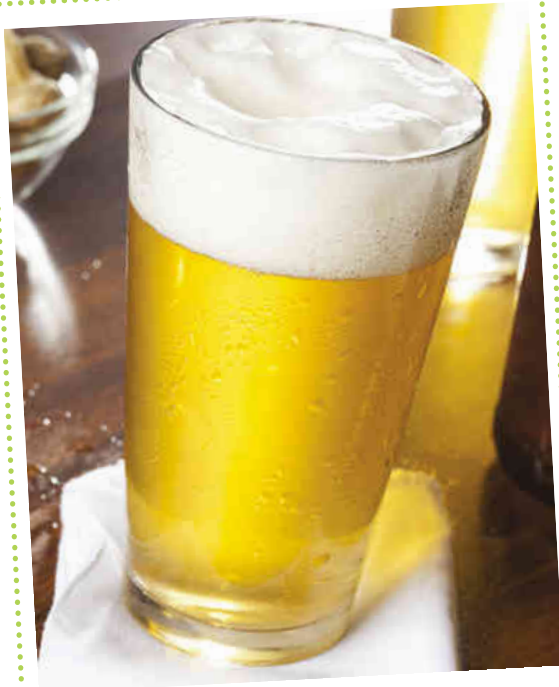
miniature cheesecake and keylime pies

dinner buffet 2 enhancement
grilled salmon with a provencal sauce \$5



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dinner

dinner buffet 3 | \$45
minimum of 20 guests

all dinner buffets include coffee, decaf, hot tea,
assorted soda and bottled water

mixed field greens with crumbled bacon, diced
red onion, cherry tomatoes and blue cheese
dressing

roasted vegetable cous cous salad

braised short rib with thyme demi

oven roasted grouper rubbed with pesto

seasonal vegetables

smashed red bliss potatoes

assorted miniature pastries



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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 soup

classic italian wedding soup

cream of broccoli soup

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

spinach salad with marinated pearl onions crumbled bacon and blue cheese crumbles, served with a champagne dressing

seasonal baby greens with tear drop tomatoes, cucumber and goat cheese with a raspberry walnut vinaigrette

appetizer enhancements

butternut squash ravioli \$5

balsamic onion and goat cheese tart served with baby arugula tossed in a light vinaigrette on top \$6

seafood martini: chilled grilled shrimp, lump crab meat, and seared scallop sever in a martini glass with a lemon wedge on a bed of chiffonade romaine and a basil oil drizzled on top \$8



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dinner

plated dinner entrees

grilled skirt steak with a chimi churri sauce or red wine reduction served with fingerling potatoes and roasted green beans and red pepper strips \$36

filet mignon with truffle risotto asparagus and a peppercorn sauce \$40

grilled pork loin with smashed sweet potatoes, roasted vegetables and a sage sauce \$34
french cut chicken breast with mashed potatoes roasted asparagus and kennett square mushroom ragout \$34

french cut roasted lime marinated chicken with a corn relish, purple smashed potatoes and roasted green beans and red pepper strips \$34
oven roasted halibut with wild rice asparagus, lemon basil and olive oil \$38

pan seared salmon with saffron infused rice roasted green beans and red pepper strips and a lemon herb sauce \$35

vegetarian

vegan roasted vegetable ravioli served over spinach with a roasted red pepper sauce \$30
grilled vegetable and marinated tofu platter with steamed rice \$30



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dinner

desserts
choice of 1

tiramisu with coffee whipped cream
red velvet cake
cheese cake with strawberry sauce
chocolate flourless cake



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technology

audio visual

meeting rental includes 1 podium, 1 microphone and house sound complimentary

additional microphones: \$50 each
microphone mixer: \$75

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

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

flipchart package: \$20 each

tv/vcr/dvd: \$150

whiteboard: \$20 each

extension cords/power strips: \$5 each

vga cord: \$10 each

wireless remote: \$35 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

All Prices are Subject to a 20% Taxable Service Charge and a 6% Sales Tax.