



COURTYARD EVENT 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

BREAKFAST



Bistro Continental

assorted muffins
bagels with butter & cream cheese
whole fruit
assorted juices
fresh brewed Starbucks
coffee & tea
\$12.00 per person

Bistro Deluxe Continental

assorted muffins
cereal with milk
granola yogurt parfait
bagels with butter & cream cheese
fresh cut fruit
assorted juices
fresh brewed Starbucks
coffee & tea
\$14.00 per person

Hot Breakfast Table

assorted breakfast pastries
fresh cut fruit
cereal with milk
scrambled eggs
breakfast potatoes
sausage or bacon
assorted juices
fresh brewed Starbucks
coffee & tea
Maximum of 20 Guests
\$18.00 per person

Enhancements / priced per person

blueberry muffins \$3.00
orange currant scones \$3.00
iced lemon pound cake \$4.00
freshly sliced fruit cup \$4.00
granola yogurt parfait \$4.00
hot oatmeal with accoutrements \$4.50
coffee refill on Starbuck \$15 per pot

BREAKFAST



Plated Breakfast - The Light

healthy start with egg white frittata on an English
muffin
fresh sliced fruit
\$16.00 per person

Plated Breakfast - The Sandwich

sunrise starter with scrambled eggs, bacon &
cheddar on a artisan roll
fresh sliced fruit
bistro potatoes
\$14.00 per person

Plated Breakfast - The Sweet Start

thick cut french toast
fresh sliced fruit
crisp bacon, sausage or turkey sausage
\$15.00 per person

BREAKS



Bistro Coffee Break

fresh brewed Starbucks coffee
tazo tea service
assorted Pepsi soft drinks
7 per person

Healthy Break

nutri grain bars
granola bars
whole fresh fruit
selection of assorted juices and
Aquafina bottled water
\$8 per person

Energy Break

assorted nuts & dried fruits
mini pretzels
AMP energy drinks
Aquafina bottled water
\$9 per person

A la Carte Items / priced per person

assorted Pepsi soft drinks \$3.00
Aquafina bottled water \$3.00
Starbucks coffee \$4.00
assorted Naked Juices \$6.00
freshly sliced fruit cups \$4.00
granola yogurt parfait \$4.00
tortilla chips and salsa \$5.00

BREAKS



Fit for You

assortment of
hummus with celery & carrots sticks
trail mix
fruit smoothies
Aquafina bottled water
\$11.00 per person

A Pick me Up

assortment of
chocolate chip cookies
potato chips & cracker jacks
vegetable sticks with ranch dip
\$12.00 per person

At the Movies

assortment of
mini candy bars
red vine licorice
fresh popped popcorn
mini pretzels
\$12.50 per person

LUNCH



Bistro Choice

Bistro Choice is an easy to execute lunch solution for groups ranging from 1-20 guests. Menus will be provided to guests the morning of the function and picked up two hours prior to lunch break

\$17.95 per person

Entree Selection-select one

- o turkey blt on toasted sourdough
- o chicken ciabatta
- o roast beef & havarti on marble rye
- o soup of the day & seasonal salad
- o caesar wrap, w/ grilled chicken
- o caesar salad

side items- select one

- o kettle chips
- o fresh fruit cup

o chefs choice dessert

LUNCH



Bistro Build your Own Sandwich

serves minimum 15 people
served with cole slaw & individual bags of potato chips
soup of the day
sliced turkey, ham and roast beef
lettuce, tomatoes, cheese
assorted bread and condiments
iced tea and lemonade
\$22 per person

Italian Pasta Buffet

for groups of 20 or more guests
choice of penne pasta tossed with marinara sauce
or penne pasta tossed rich alfredo sauce
grilled seasonal vegetables
caesar salad
garlic bread
iced tea and lemonade
chef's choice of dessert

add chicken or sausage \$3.00 additional
\$22 per person

Grilled Sandwich Buffet

for groups of 20 or more guests
grilled hamburgers and chicken breasts served with ranch dressing, and bistro sauce, bacon, lettuce, cheese and tomatoes. comes with cole slaw, fresh fruit and French fries
iced tea and lemonade
chef's choice of dessert
\$23 per person

Southwest Buffet

for groups of 20 or more guests
choice of grilled chicken or ground beef served flour tortillas, cheese, tomatoes, sour cream, guacamole
southwest ranch salad
iced tea and lemonade
chef's choice of dessert
\$25 per person

RECEPTION



White

Clos du bois Chardonnay
Chateau St. Jean Chardonnay
Brancott Estate Sauvignon Blanc
Meridian Estate Pinot Grigio
Clean Slate Riesling
\$12.00 a glass

Domestic Beers

Budweiser
Bud Light
Miller Lite
\$5.50 a bottle

Red

Estancia Pinot Noir
La Crema Pinot Noir
Alamos Malbec
Decoy by Duckhorn Red Wine
Clos du bois Merlot
Robert Mondavi Winery Merlot
Estancia Cabernet Sauvignon
Franciscan Estate Cabernet Sauvignon
\$12.00 a glass

Import / Craft Beers

Corona Extra
Corona Light
Stella Artois
Heineken

Blue Moon Belgian White
Samuel Adams Boston Lager
Red Hook ESB
Sierra Nevada Pale Ale
\$6.25 bottle

RECEPTION



Seasonal Cocktails

Please ask for details
\$10.50 each

Spirits

Smirnoff
Absolut
Kettle One
Stolichnaya

Bacardi Superior
Captain Morgan Original Spiced

Gordon's Gin
Tanqueray

Spirits Cont'd

Jose Cuervo Especial Gold
Patron Silver

Jim Bean White Label
Maker's Mark

Jack Daniels
Canadian Club
Crown Royal
Jameson
Johnnie Walker Black

Glenfiddich Scotch
The Glenlivet

Bailey Irish Cream
DiSaronno Amaretto
Grand Mariner
Khaula

RECEPTION



Hors d'oeuvres (orders are 24 pieces)

chicken quesadillas \$35

chicken wings buffalo, bbq or thai \$40

artisan flat breads (passed only)
tomato basil, spicy chicken spinach or bbq chicken
\$45

cheese and cracker display with a variety of cheese
\$125 (serves 25)

chicken satay with peanut sauce \$35

fresh vegetable display with hummus and ranch
dressing \$125 (serves 25)

fresh fruit display \$100 (serves 25)

DINNER



Herb Roasted Chicken

roasted chicken with lightly seasoned, served with Bistro salad, fingerling potatoes and fresh seasonal vegetables

\$18.00 per person



Grilled Salmon

grilled salmon seasoned with lemon butter and pepper served with Bistro salad, rice pilaf, fresh seasonal vegetables

\$19.00 per person

Mexican Fiesta

ground beef and chicken fajitas sautéed onions & peppers, served with flour tortillas, sour cream, salsa, guacamole, tomatoes, mexican rice, vegetarian refried beans and churros

\$22.00 per person

TECHNOLOGY



Technology

Meeting room rental includes wireless internet, A/V cart, pens & pads

Hotel does not have a house sound system.

Meeting Essentials

LCD Projector	\$125
Flipchart and/or whiteboard w/	\$25 each
Speakerphone	\$75
Podium	\$25
multimedia speakers, to be used with laptop presentations	\$25
Projection Screen	\$35
TV Monitor	\$75



ADDITIONAL INFORMATION

Parking

The hotel offers self-parking in the garage for events.

Meeting Room Rental Fees:

Kirkland Boardroom - 350sq ft - \$200.00 per day

Evergreen Room - 1200 sq ft - \$500.00 per day

Rose Hill Room - 800 sq ft - \$400.00 per day

Same-day room rental available based on availability.

Policies & Fees

Outside food and beverages are prohibited in hotel event space due to Washington State Health Code laws.

All food, beverage, meeting room rental, and audio visual equipment rental will be assessed a 20% service charge and 10% tax.

Menu prices for breakfasts, breaks, and buffet lunches are based on a maximum of one hour of continuous service for a minimum of 10 guests, unless otherwise indicated. Final catering menu selections are due two weeks before group arrival with final catering guest count due by noon three business days prior to group arrival. Any food not consumed may not be removed.

Menu prices are per person unless (unless otherwise noted)