

## Refreshing Events Menu

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## 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. 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

## COMPLETE MEETING PACKAGES

All packages include room rental, choice of 60" LED TV or LCD projector and screen, wireless internet.  
(Minimum of 15 people)



### THE NECESSITIES \$43

#### CONTINENTAL BREAKFAST

Assortment of pastries, granola, sliced fresh fruit,  
Greek yogurt, coffee and tea service

#### MORNING BREAK

Whole fruit, housemade granola bars, coffee and tea  
service

#### AFTERNOON BREAK

Freshly baked cookies, brownies, coffee, tea and  
soda

### THE ESSENTIALS \$53

#### FIT FOR YOU BREAKFAST

Greek yogurt, variety of cereals and granola,  
oatmeal with brown sugar, raisins, nuts, coffee and  
tea service

#### MORNING BREAK

Whole fruit, housemade granola bars, coffee and tea  
service

#### LUNCH

##### CHOICE OF:

Plated: classic burger, Greek chicken salad, grilled  
vegetable hummus wrap

Buffet: Market Deli

#### AFTERNOON BREAK

Includes coffee, tea and soda

##### CHOICE OF:

Sweet and Salty

Healthy Break

## COMPLETE MEETING PACKAGES (CONT.)



### THE WORKS \$67

#### CLASSIC MORNING TABLE

Scrambled eggs, bacon, breakfast potatoes, sliced fresh fruit, biscuits with butter and jam, coffee and tea service

#### MORNING BREAK

Whole fruit, housemade granola bars, coffee and tea service

#### LUNCH

##### CHOICE OF:

Buffet: Feast of Italy, Southwest Fajita

#### AFTERNOON BREAK

Includes coffee, tea and soda

##### CHOICE OF:

Sweet and Salty

Healthy Break

Recharge Break

### THE WHOLE 9 YARDS \$74

#### JUMP START TABLE

Breakfast burritos, egg and cheddar sandwiches served with bacon, breakfast potatoes, sliced fresh fruit

#### MORNING BREAK

Whole fruit, housemade granola bars, coffee and tea service

#### LUNCH

##### CHOICE OF:

Plated: Salmon and rice pilaf, NY strip steak salad, shrimp bruschetta capellini

Buffet: Southwest Fajita, Feast of Italy, Market Deli

#### AFTERNOON BREAK

Includes coffee, tea and soda

##### CHOICE OF:

Savory Break

Sweet and Salty

## BREAKFAST

All breakfast tables include freshly brewed regular and decaffeinated coffees, a variety of hot teas. Presented for 60 minutes of service. (Minimum of 15 people)



### BREAKFAST BUFFET

#### CONTINENTAL \$19

Assortment of pastries, sliced fresh fruit, granola, Greek yogurt

#### JUMP START TABLE \$25

Breakfast burritos, egg and cheddar sandwiches, bacon, breakfast potatoes, sliced fresh fruit

#### FIT FOR YOU \$22

Greek yogurt, variety of cereals, granola, sliced fresh fruit, oatmeal with brown sugar, raisins, nuts

#### CLASSIC MORNING TABLE \$24

Scrambled eggs, bacon, breakfast potatoes, sliced fresh fruit, biscuits with butter and jam

Upgrade to egg whites for \$2/person

Upgrade to gluten-free breads for \$2/person

### BREAKFAST PLATED

#### VEGETARIAN SCRAMBLE \$15 v

Mushroom, spinach, tomato, basil, mozzarella over rustic toast served with sliced fresh fruit

#### FRENCH TOAST \$16

Served with butter, syrup, bacon, sliced fresh fruit

#### ALL AMERICAN \$23

Scrambled eggs, bacon, breakfast potatoes, toast with butter and jam

#### BREAKFAST BURRITO \$16 v

Scrambled eggs, breakfast potatoes, black beans, chipotle cream served with sliced fresh fruit

#### BAKED EGG \$20 v

Tomato, portobello mushroom, spinach, garlic served with sliced fresh fruit, biscuits with butter and jam

gf: gluten-free | v: vegetarian | v+: vegan

## BREAKFAST ENHANCEMENTS

Provided to add extra flavor to your group's meal choice.  
Per person enhancements must be ordered for all attendees.



### PRICE PER PERSON

- Sliced fresh fruit \$4 gf/v+
- Scrambled eggs \$3 gf/v
- French toast, butter and syrup \$3 v
- Biscuits and gravy \$5
- Oatmeal with brown sugar, raisins and nuts \$5 gf/v+
- Greek yogurt \$3 gf/v
- Greek yogurt with berries \$5 gf/v
- Breakfast sandwich (egg and cheese) \$6 v
- Breakfast sandwich (egg, cheese, bacon) \$7
- Bagels with cream cheese \$5 v
- Voodoo doughnuts \$4
- Whole fruit \$2 gf/v+
- Housemade granola bar \$3 gf/v+
- Vegan or gluten free breakfast bread \$5
- Breakfast burrito \$6 v
- Ham and Swiss croissant \$5

### BY THE DOZEN

- Assorted pastries \$20 v
- Freshly baked muffins \$20 v
- Mini croissants \$15 v
- Mini cinnamon rolls \$15 v

gf: gluten-free | v: vegetarian | v+: vegan

## LUNCH

All plated lunches include freshly brewed regular and decaffeinated coffees, a variety of hot and iced teas. All sandwiches and burgers are served with truffle chips. All salads are served with a fresh roll and butter.



### LUNCH PLATED

#### CHOICE OF THREE:

- BLVD chopped salad \$17 gf
- Roasted beet salad \$17 gf/v
- Grilled vegetable hummus wrap \$17 v
- Walnut pesto pasta \$19 v
- Classic burger \$17
- Greek chicken salad \$17 gf
- Chicken Caesar salad \$17
- Shrimp bruschetta capellini \$20
- Southwest salmon salad \$22 gf
- Salmon and rice pilaf \$25 gf
- NY strip steak salad \$25 gf
- Kale power greens salad \$17 v+
- Organic quinoa bowl \$18 gf/v

### LUNCH BOXED

#### ORIGINAL LUNCH BOX \$19

Box lunch includes truffle chips, pickle, cookie, water

#### CHOICE OF:

- Ham and cheddar on a croissant
- Turkey and provolone on whole wheat
- Southwest quinoa black bean salad, grilled zucchini with fresh salsa gf/v+

#### EXECUTIVE LUNCH BOX \$20

Box lunch includes truffle chips, pickle, cookie, soda and water

#### CHOICE OF:

- Vegetable hummus wrap v
- Buffalo chicken wrap
- Pesto chicken salad sandwich

#### LOW CARB LOVER \$14 v

Two hard boiled eggs, whole fruit, cole slaw, crackers, cheese, granola bar, bottled water

gf: gluten-free | v: vegetarian | v+: vegan

## LUNCH BUFFET

All lunch buffets include freshly brewed regular and decaffeinated coffees, a variety of hot and iced teas. Presented for 60 minutes of service. (Minimum of 15 people)



### MARKET DELI \$27

Garden salad with a variety of dressings, truffle chips, sliced fresh fruit

**CHOICE OF TWO GOURMET SANDWICHES OR WRAPS (choose three for only \$29):**

- Ham and cheddar on a croissant
- Turkey and provolone on whole wheat
- BLT on whole wheat
- Chicken Caesar wrap
- Grilled vegetable hummus wrap **v**
- Garden vegetable sandwich on whole wheat **v**

### FEAST OF ITALY \$28

Caesar salad, roasted vegetables, rigatoni bolognese, walnut pesto pasta, margherita flat bread  
 (Add chicken piccata for \$3)

### POWER LUNCH \$30

Southwest quinoa black bean salad, kale power greens salad, grilled marinated chicken, pesto salmon, sliced fresh fruit

### SOUTHWEST FAJITA \$29

Green salad, marinated chicken, sautéed onions and peppers, flour tortillas, Spanish rice, refried beans, lettuce, cheese, tomato, sour cream, salsa, guacamole

### SAY CHEESE \$26

Garden salad with a variety of dressings, truffle chips, sliced fresh fruit

**CHOICE OF TWO GRILLED CHEESES (choose three for only \$28):**

- Apple and brie **v**
- Pesto and mozzarella **v**
- Pepperoni with Mama Lil's peppers and mozzarella
- Cheddar and American **v**

**CHOICE OF TWO SOUPS:**

- Tomato basil **gf/v**
- Carrot ginger **gf/v+**
- Hungarian mushroom **gf/v**
- Pozole verde **gf**
- Black bean **gf/v+**

**gf:** gluten-free | **v:** vegetarian | **v+:** vegan



## BREAKS

All breaks include water and iced tea. Presented for 60 minutes of service



### FOOD SERVICE

#### COOKIES AND BROWNIES \$10

Fresh baked cookies and salted caramel brownies

#### SWEET AND SALTY \$12

Salted caramel brownies and truffle chips

#### RECHARGE \$13

Fresh fruit smoothies and housemade trail mix

#### SAVORY \$15

Hummus with pita, vegetable crudité, assorted olives

#### HEALTHY \$16

Greek yogurt parfait with granola and honey, fresh vegetables, hummus

#### BONES AND BREWS \$20

Buffalo wings with carrot sticks, celery sticks, blue cheese, served with a selection of local draft beers on tap

### FOOD SERVICE

#### FIESTA \$17

Chicken quesadilla, housemade tortilla chips, sour cream, guacamole, salsa

#### POMME FRITES \$15

Regular fries, rosemary fries, sweet potato fries served with ranch dressing, ketchup, sriracha aioli

### BEVERAGE SERVICE

#### COFFEE & TEA BREAK

Two hours \$5

Four hours \$7

Eight hours \$9

Upgrade to a local coffee roaster for \$2 more per person

## A LA CARTE ENHANCEMENTS

Provided to add extra flavor to your group's meal choice.  
Per person enhancements must be ordered for all attendees.



### EATS

- Whole fruit \$2 gf/v+
- Sliced fresh fruit \$4 gf/v+
- Housemade granola bar \$4 gf/v+
- Truffle chips \$3
- Greek yogurt \$3 gf/v
- Greek yogurt with berries \$5 gf/v
- Southwest quinoa black bean salad \$4 gf/v+
- Cole slaw \$3 gf/v
- Potato salad \$4 gf/v
- Green salad \$5 gf/v+
- Soup of the day \$4

### DRINKS

- Fiji® water (330 ml \$4 or 500 ml \$5)
- Assorted hot teas \$2
- Coconut water \$5
- Fresh fruit smoothies \$6
- Mini chocolate milkshakes \$5
- Pure cane soda \$4
- Canned soda \$2
- Red Bull \$5
- Flavored sparkling water \$2
- San Pellegrino \$4
- Orange, apple or cranberry juice \$20/carafe
- Local coffee \$45/gallon
- Freshly brewed regular or decaffeinated coffee \$34/gallon
- Iced tea \$20/gallon
- Lemonade \$20/gallon
- Infused water \$20/gallon  
(choice of orange tarragon, cucumber thyme, lemon sage, lime mint)

gf: gluten-free | v: vegetarian | v+: vegan

## DINNER PLATED

All plated dinners include garden or Caesar salad, rolls and butter, regular and decaffeinated coffees, a variety of hot and iced teas. For parties greater than 60, advance selection is required.



### CHOICE OF THREE:

Walnut pesto pasta \$23 v

Portobello mushroom cap stuffed with rice,  
roasted vegetables \$25 gf/v+

Stuffed bell pepper, roasted vegetables \$24 gf/v+

Shrimp bruschetta capellini \$27

Rosemary chicken, mashed potatoes, roasted vegetables \$28 gf

Salmon, rice pilaf, chive oil, roasted vegetables \$32 gf

NY steak, mashed potatoes, roasted vegetables \$36

Chicken parmesan, penne pasta \$26

Crab cake, rice pilaf, roasted vegetables,  
whole-grain mustard cream \$30

### HOUSEMADE DESSERT

#### CHOICE OF ONE:

Warm chocolate chip cookie with  
ice cream v

Salted caramel brownie v

Custard with berries gf/v

Mango or chocolate mousse gf/v

gf: gluten-free | v: vegetarian | v+: vegan

## DINNER BUFFET

All dinner buffets include Chef's choice of dessert, freshly brewed regular and decaffeinated coffees, a variety of hot and iced teas. Presented for 60 minutes of service. (Minimum of 15 people)



### NORTHWEST \$40

Green salad, roasted vegetables, herb roasted potatoes, rolls and butter

#### CHOICE OF TWO:

Rosemary chicken *gf*

Salmon pesto *gf*

Marinated flank *gf*

### HOOD TO COAST \$45

Green salad, crab cakes, roasted vegetables, herb roasted potatoes, rolls and butter

#### CHOICE OF TWO:

Herb butter basted flank steak *gf*

Hazelnut crusted salmon *gf*

Rosemary chicken *gf*

### ROSE CITY \$46

Southwest quinoa black bean salad, kale power greens salad, roasted vegetables, grilled salmon with chive oil, NY steak, herb roasted potatoes, rolls and butter

### FEAST OF ITALY \$42

Caesar salad, antipasto, roasted vegetables, chicken piccata, rigatoni bolognese, walnut pesto pasta, rolls and butter

### SOUTHWEST FAJITA \$42

Green salad, chicken enchiladas, marinated flank, sautéed onions and peppers, flour tortillas, Spanish rice, refried beans, lettuce, cheese, tomato, sour cream, salsa, guacamole

### VEGAN/GLUTEN-FREE ALTERNATIVE AVAILABLE UPON REQUEST

Stuffed bell pepper

Portobello mushroom

*gf*: gluten-free | *v*: vegetarian | *v+*: vegan

## HORS D'OEUVRES

Passed hors d'oeuvres fee of \$100/hour per attendant.



### HOT

#### PRICE PER DOZEN

- Spring Rolls with sweet chili sauce \$28 v
- Marinated beef kabobs with teriyaki sauce \$46
- Stuffed mushrooms \$18 v
- Chicken satay with peanut sauce \$28
- Roasted vegetable kabobs \$19 gf/v+
- Blackened chicken sliders \$38
- Coconut shrimp with sweet chili sauce \$32
- Crab cakes \$40
- Buffalo wings with blue cheese \$20 gf

### COLD

#### PRICE PER DOZEN

- Jumbo shrimp cocktail \$40
- Caprese skewers \$33 gf/v
- Grilled vegetable salad in endive cups \$19 v+
- Hummus shooters \$20 gf/v+
- Cucumber canape with garden cream cheese \$18 gf/v

### ETC., ETC., ETC...

#### EACH ITEM SERVES

#### APPROXIMATELY 12 PEOPLE

- Tomato and basil bruschetta \$35 v
- Tortilla chips with fresh salsa \$30 gf/v+
- Hummus, pita bread, fresh vegetables \$35 v
- Truffle chips \$30 gf/v+
- Spinach artichoke dip \$45 gf
- Margherita flatbread \$30 v
- BBQ chicken flatbread \$30
- Chicken quesadilla \$30

gf: gluten-free | v: vegetarian | v+: vegan

## RECEPTION



### CARVING STATION

Priced per person (25 person minimum). Served with rolls and butter. Chef fee of \$100/hour.

#### **TURKEY BREAST \$9**

Served with cranberry sauce

#### **ROAST BEEF \$12**

Served with horseradish aioli

#### **ROASTED PORK LOIN \$10**

Served with applesauce

#### **HONEY BAKED HAM \$8**

Served with creamy dijon

### RECEPTION DISPLAY

Serves approximately 15 guests

#### **CHEESE AND CRACKER BOARD \$100**

International and domestic cheeses paired with a variety of crackers, nuts, dried fruits

#### **FRESH FRUIT DISPLAY \$80**

Seasonal fruits and berries

#### **CRUDITE \$75**

Garden fresh vegetables with creamy ranch dressing

#### **ANTIPASTO \$90**

Variety of cheese, grilled vegetables, caprese, crostini, roasted garlic tapenade, toasted hazelnuts, feta with balsamic reduction

#### **MINI DESSERT DISPLAY \$90**

Chef's choice of mini desserts

## BEVERAGE



### WINE LIST

Price per bottle

#### HOUSE WINE

Canyon Road Cabernet Sauvignon, CA \$25

Canyon Road Chardonnay, CA \$25

#### RED WINE

William Hill Cabernet Sauvignon, CA \$37

Sagelands Merlot, Columbia Valley \$29

Maryhill Red Blend, WA \$41

Windy Bay Pinot Noir, OR \$44

Michael Torin Malbec, Argentina \$41

### WINE LIST (CONT.)

Price per bottle

#### WHITE WINE

Canoe Ridge, WA \$41

La Crema, CA \$47

Oyster Bay Sauvignon Blanc, New Zealand \$33

Firesteed Pinot Gris, Willamette Valley \$33

Cupcake Riesling, Germany \$35

#### SPARKLING WINE

Ruffino Prosecco, Italy \$39

Chandon Blanc de Noirs, Napa CA \$29

Veuve Cliquot, France \$90

## BEVERAGE (CONT.)

Private Bartender Fee: Full bar - \$100/hour | Beer & wine only - \$75/hour  
Bartender fee waived upon \$500 in beverage sales



### LIQUOR

#### WELL BRANDS \$10

Montezuma Blue Tequila, Rum, Vodka, Gin, Black Velvet Whiskey, E&J Brandy

#### CALL BRANDS \$13

Monopolowa, Beefeater Gin, Bacardi Light, Malibu Rum, Dewars, Johnnie Walker Red Scotch, Jack Daniels, Jameson Irish, Lunazul, Christian Brothers Brandy

#### PREMIUM BRANDS \$14

Grey Goose, Kettel One, Bombay Sapphire, Tanqueray, 10 Cane Rum, Captain Morgan Rum, Johnnie Walker Black, Maker's Mark Bourbon, Patron Silver, Hennessy

### WINE BY THE GLASS

#### TIER ONE \$9

Canyon Road Cabernet Sauvignon, CA  
Canyon Road Chardonnay, CA

#### TIER TWO \$11

Saglands Merlot  
Sequin Moscato

#### TIER THREE \$13

Firesteed Pinot Gris  
William Hill Cabernet Sauvignon  
Windy Bay Pinot Noir

### BEER

#### DOMESTIC \$5

Miller Light, Coors Light, Coors

#### IMPORTED AND MICROBREW \$7

Deschutes Black Butte Porter, Mirror Pond, Fat Tire, Heineken, Corona, Trumer Pilsner, Guinness Draught, Rogue Dead Guy



## TECHNOLOGY



### A LA CARTE

FLIPCHART WITH PAD OF PAPER **\$35**

Post-it pad flipchart **\$45**

WIRELESS INTERNET **\$150**

VARIOUS CORDS **\$6 EACH**

Extension cords, power strips, HDMI cords, VGA cables, adaptors, etc.

LCD PROJECTOR, 6' X 6' SCREEN **\$225**

SOUND SYSTEM **\$225**

Includes one wireless and lapel mic

ADDITIONAL MICS **\$30 EACH**

MEDIA CART **\$30**

PODIUM **\$20**

6' X 6' SCREEN **\$30**

TRIPOD EASEL **\$15**

60" LED TV **\$150**

Includes connection cords for laptop

SPEAKER PHONE **\$150**

Outgoing charges may apply

LCD PROJECTOR **\$200**

### ALL-DAY TECH PACKAGE **\$350**

Media cart, choice of 60" LED TV or LCD projector and screen, wireless internet, two flip charts with markers, speaker phone



## CONSIDERATIONS

### GUARANTEES

The hotel sales office must receive the exact number of attendees 72 hours prior to the event. This number will be considered the guarantee and cannot be lowered. If no guarantee is received, the expected figure provided to the hotel when planning the event will become the guarantee.

### MENU SELECTION

Menu selection, as well as room set-up and other special requirements, must be finalized no later than 72 hours prior to the event.

### FOOD AND BEVERAGE

Food and beverages may not be brought into the hotel's public areas or banquet space by client or their attendees. In addition, due to license restrictions and the City of Portland's health codes, removing food and beverages from the hotel premise is prohibited.

### LIABILITY

The Courtyard will not be responsible for any merchandise or articles left in the hotel before, during or after the event.

### PAYMENT

Payment is due in full a minimum of 72 hours prior to event. Payment can be made by cash, company check or credit card. All food, beverage, room rental and audio visual equipment are subject to a 22% service charge. Prices are subject to change.