

Courtyard by Marriott®
Orlando Altamonte Springs/Maitland





BREAKFAST



\$7.00 / guest

MAITLAND CONTINENTAL \$11.95 / guest

Assorted Pastries
Sliced Bagels: Plain and Everything
Butter, Cream Cheese, Jams & Jellies
Seasonal Whole Fruit
Chilled Juice
Freshly Brewed Starbucks Coffee
Selection of Tazo Teas

ON THE GO!

(for groups of 15 or less)
Kellogg's Cereal with Chilled Milk
Granola Bar
Seasonal Hand Fruit
Yogurt
Juice

BISTRO HOT CONTINENTAL \$13.95 / guest

Hot Scrambled Eggs
Assorted Pastries
Sliced Bagels: Plain and Everything
Butter, Cream Cheese, Jams & Jellies
Kellogg's Cereal with Chilled Milk
Sliced Seasonal Fresh Fruit
Chilled Juice
Yogurt
Freshly Brewed Starbucks Coffee
Selection of Tazo Teas

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BREAKFAST





ORLANDO BREAKFAST TABLE \$16.95 / guest

(groups of 10 or more)

Hot Scrambled Eggs, Bistro potatoes, Pork Sausage or Bacon *pork alternatives/substitutes available

Assorted Pastries, Sliced Bagels

Butter, Cream Cheese, Jams and Jellies

Kellogg's Cereal with Chilled Milk

Sliced Seasonal Fresh Fruit

Assorted Yogurts

Chilled Juice

Freshly Brewed Starbucks Coffee and Tazo Tea

BISTRO DELIVERED

\$12.95 / guest

(groups of 10 or less)

Choose one of our three delicious, made fresh, Bistro sandwiches and have delivered in your meeting room. Served with side of fruit and Fresh Brewed Starbucks Coffee

Bistro Breakfast Sandwich, Balanced Breakfast Sandwich or Breakfast Burrito

ENHANCEMENTS

Add any of the below to your current breakfast selection \$3.00 / EACH

Oatmeal with Assorted Toppings

Grits

Scrambled Eggs

Breakfast Potatoes

Bacon or Sausage

Pork Alternative Proteins

Biscuits and Gravy

Yogurts

Pastries

Cereal with Milk

Sodas or Bottled Water



AM BREAKS



BUILD YOUR OWN PARFAIT \$9.00 / guest

Chobani Greek Yogurt

Assorted Toppings: Granola, Fresh Berries, Honey, Dried Fruit and Nuts
Bottled Water, Assorted Sodas

Freshly Brewed Starbucks Coffee

SWEET TOOTH

\$8.00 / guest

Warm Baked Cookies, Assorted Pastries Bottled Water, Chilled Milk, and Assorted Sodas Freshly Brewed Starbucks Coffee Just want a dozen assorted \$29

ENERGIZE YOUR MORNING \$13.00 / guest

Assorted power and energy bars Chobani Yogurts Sliced Seasonal Fresh Fruit Naked Fruit Smoothies Freshly Brewed Starbucks Coffee



ALL DAY BEVERAGE PACKAGE

Have your meeting refreshed throughout the entire day with beverages (refreshed 3 times daily)

Starbucks Coffee and Tea Service **\$5 per person**Starbucks Brewed Coffee by the Gallon **\$40 per**gallon

Bottled Waters and Assorted Sodas **\$6 per person**All Beverages, All Day **\$10 per person**



AFTERNOON BREAKS



STARBUCKS COFFEE BREAK \$11.00 / guest Freshly Brewed Starbucks Coffee with Assorted Flavored Starbucks Syrups (Vanilla, Caramel, Hazelnut) Muffins and Scones Whole Seasonal Fruit

TAKE ME OUT TO THE BALLGAME \$12.00 / guest

Freshly Popped Popcorn right in your Meeting Room! Cracker Jacks, Trail Mix, Assorted Chips, Pretzels and Candy Bars

Assorted Sodas, Bottled Water and Iced Tea



LEMONADE STAND \$13.00 / guest

Fresh Lemonade, Iced Tea, Assorted Sodas and Energy Drinks, Bottled Water Freshly Brewed Starbucks Coffee and Tazo Teas

Sweet Street Chocolate Chip Cookies and Candy Bars

A LA CARTE

Bottled Water \$2 EACH
Assorted Sodas \$3 EACH
Energy Drinks \$5 EACH
Naked Juices \$5 EACH
Gourmet Sodas or Teas \$4 EACH
Bags of Chips \$3 EACH
Candy Bars \$3 EACH
Assorted Pastries \$29 dozen



LUNCH



BOXED LUNCH

\$16.00 / guest

Turkey White Cheddar, Chicken Caesar Wrap, or Green Goddess Chicken Club sandwiches on gourmet bread or flour wrap. Served with condiments, bag of chips, cookie, soda or bottled water

MARKET BISTRO TABLE \$22.00 / quest

Tomato Bisque or Creamy Broccoli & Cheddar Soup

Garden Greens served with croutons, grape tomatoes, shredded cheese, with grilled chicken on side

Creamy Caesar, Green Goddess and Lemon Vinaigrette Dressings on side Three types of Assorted Sandwiches and Wraps Kettle Chips, Condiments, Cookie Assorted Sodas, Bottled Water, Iced Tea

BISTRO GARDEN

\$18.00 / guest

Choice of Tomato Bisque or Broccoli Cheddar Soup and Three Salads with Proteins (Diced Grilled Chicken and Crumbled Crispy Bacon) on the side. Caesar Salad: Fresh Little Gem Romaine Lettuce with grated Parmesan Cheese and House Made Croutons, Creamy Caesar Dressing on Side Modern Cobb: Little Gem, Grape Tomatoes, Pickled Red Onion, Gorgonzola Cheese and Green Goddess Ranch Dressing on Side.

Strawberry & Almond Arugula Salad: Lemon Vinaigrette Dressing on Side

Chocolate Chip Cookie
Assorted Sodas, Bottled Water, Iced Tea

Assorted Sodas, Bottled Water, Iced Tea



LUNCH or DINNER





ALL AMERICAN

\$24.00 / guest

Little Gem Lettuce and Mixed Green Salad, grape tomatoes, shredded cheese.

Green Goddess and Lemon Vinaigrette Dressings Grilled Burgers & Chicken Breast with Brioche Buns, Lettuce, Tomato, Onion, Assorted Cheeses & Condiments

Assorted Chips, Sodas, Bottled Water, Iced Tea Chocolate Chip Cookie

SOUTH OF THE BORDER \$25.00 / guest

(groups of 10 or more)

Chipotle Ground Beef or Fajita Grilled Chicken Shredded Lettuce, Fresh Diced Tomatoes, Red Onion, Shredded Cheese, Sour Cream, Scratch Made Salsa, and Guacamole Flour Wraps and Tortilla Chips Cinnamon Sugar Churros Assorted Soda, Bottled Water and Iced Tea

BISTRO ITALIANO

\$26.00 / guest

(groups of 10 or more)

Crispy Little Gem Caesar Salad with Grated Parmesan Cheese

Roasted Broccolini

Penne Pasta with Choice of Creamy Pesto Alfredo or Savory Marinara Sauce

Roasted Herb Chicken Breast and Meatballs Garlic Bread

Chef's Choice of Dessert

Assorted Soda, Bottled Water and Iced Tea

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RECEPTION





FRESH FRUIT DISPLAY \$9.00 / guest Assorted Sliced Seasonal Fruit & Berries with a Yogurt Dip

MEAT AND CHEESE BOARD \$13.00 / guest A variety of Italian Meats: Mortadella, Capicola, Salami with Brie, goat, and sliced Gruyere Cheese. Dried Fruits and Nuts, Crackers and Crostini.

VEGETABLE CRUDITE \$8.00 / guest

Baby Carrots, English Cucumbers, Broccoli and Cauliflower Florets, Cherry Tomatoes, Celery with House Made Bleu Cheese and Green Goddess Ranch Dips

RECEPTION STATIONS

Hot Honey Garlic or Classic Buffalo Wings with House Made Bleu Cheese and Green Goddess Ranch Dipping Sauce \$125 (50 pieces)

Assorted Flatbreads **\$75 (56 pieces)**

Grilled Chicken Quesadilla served with Scratch Made Salsa and Sour Cream \$150 (50 pieces)

Bistro Meatballs with Savory Marinara and Garlic Bread Slider Rolls \$100 (50 pieces)

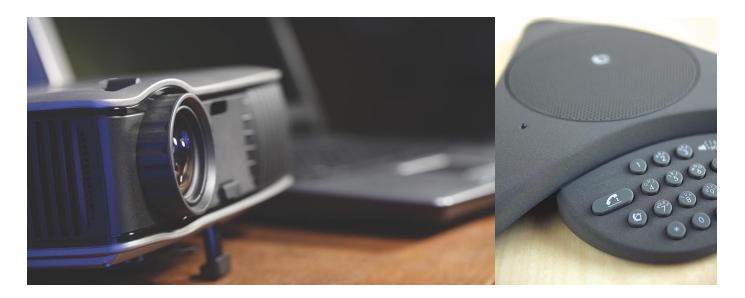
RECEPTION OPEN BAR: BEER & WINE

Domestic & House Brands \$14 per person for the first hour \$10 per person each additional hour Imports & Premium Wines: Add \$2 per person per hour

All Open Bars Require a Bartender Fee of \$50 per hour, Two Hour Minimum



TECHNOLOGY



AUDIO VISUAL EQUIPMENT

LCD Projector with Screen	\$100/day
Flat Panel TV	\$100/day
Polycom Speaker Phone	\$50/day
Flipchart and Markers	\$30/day
Display Easel	\$10/day



BRUNCH





THE LITE BITE

\$19.00 / guest

Scrambled Eggs, Bacon, Waffles, Mini Quiche Assortment of Mini Pastries: Mini Bagels, Cinnamon Swirls, Maple Pecan, Apple Coronet Butter, Cream Cheese, Jams and Jellies, warm maple syrup

Fresh Cut Seasonal Fruit and Berries Kellogg's Cereal with Chilled Milk Greek Yogurt Whole Seasonal Fruit

THE HEARTY BRUNCH

\$23.00 / guest

Scrambled Eggs, Bacon, Breakfast Potatoes, and Biscuits and Gravy

Assortment of Pastries: Bagels, Croissants, Coffee Cake, Scones

Butter, Cream Cheese, Jams and Jellies

Display of Sliced Meats and Cheeses

Fresh Cut Seasonal Fruit and Berries

Kellogg's Cereal with Chilled Milk

Greek Yogurt

Whole Seasonal Fruit

BEVERAGE STATION

ADDS AN ADDITIONAL \$5.00 / per guest
Build Your Own Mimosa with Carafes of Chilled
Fresh Squeezed Florida Orange Juice
Orange, Apple, Cranberry Juices
Freshly Brewed Starbucks Coffee and Tazo Teas