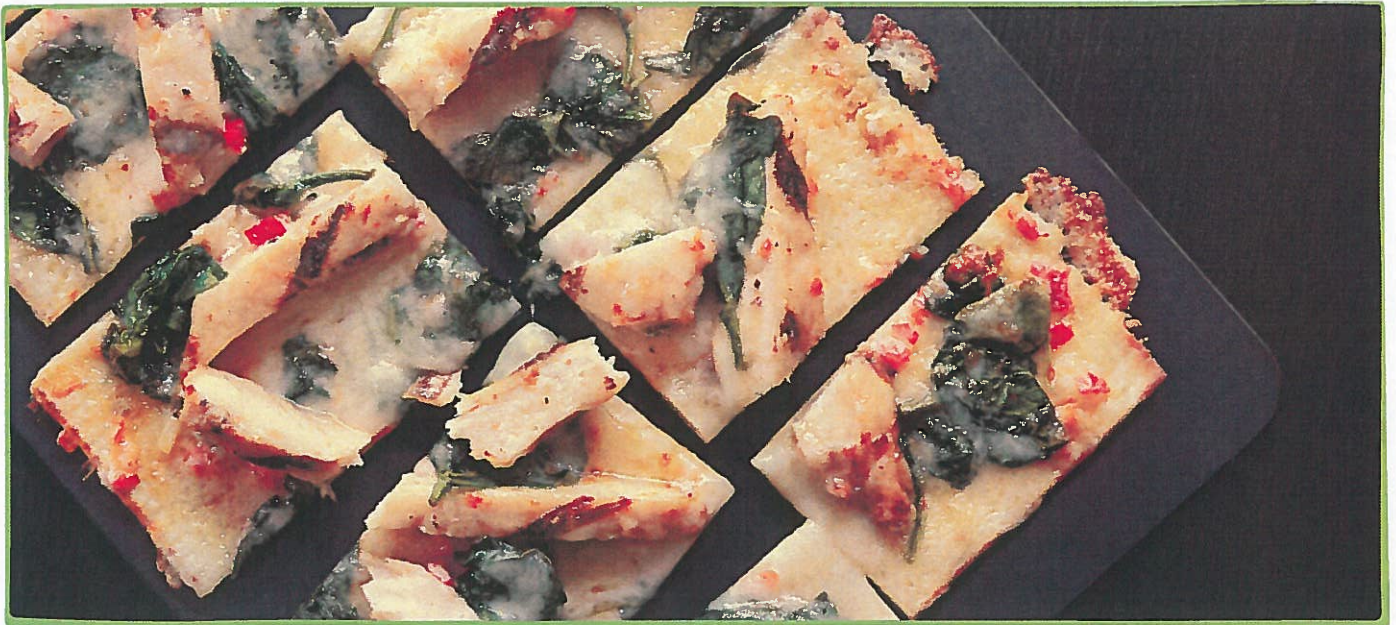




COURTYARD®
Marriott®

COURTYARD BY MARRIOTT HOLLAND DOWNTOWN 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.

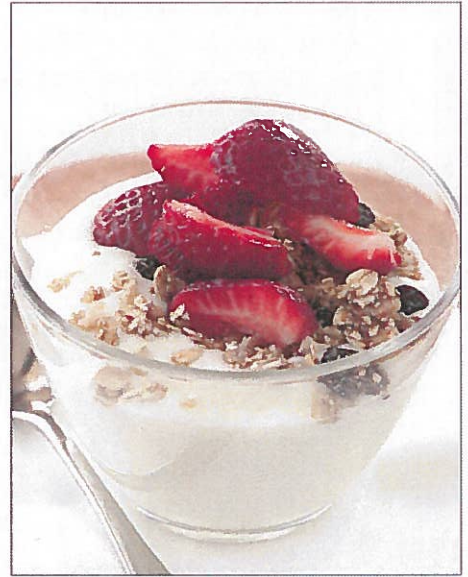
We look forward to planning something together soon.

The Courtyard® Events Team



COURTYARD® Marriott®

BREAKFAST



Continental Breakfast

Blueberry Crumble Muffins
Apple Cinnamon Muffins
Plain and Everything Bagels
Butter and Whipped Cream Cheese
Whole Fresh Fruit

Orange and Apple Juice
Coffee and Tea Service
\$10.99 pp

Breakfast Enhancement Option

Chobani Yogurt
Assorted Fresh Baked Pastries
Oatmeal w/ Brown Sugar and Raisins
\$3.99 pp

Hot Breakfast Table

Plain and Everything Bagels
Butter and Whipped Cream Cheese
Whole Fresh Fruit
Kellogg's Cereals
Scrambled Eggs
Breakfast Potatoes
Sausage and Bacon

Skim and 2% Milk
Orange and Apple Juice
Coffee and Tea Service
\$14.99 pp



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LUNCH



Bistro Limited Lunch \$11.99pp

Includes chips or fresh cut fruit and a cookie.

Caesar Wrap -

Grilled chicken, little gems, parmesan cheese, and Caesar dressing wrapped in a flour tortilla.

Green Goddess Chicken BLT-

Grilled chicken, apple wood bacon, avocado, lettuce, tomato, pickled red onions, and green goddess ranch served on toasted artisan bread.

Turkey BLT -

Shaved turkey, apple wood bacon, lettuce, tomato, and mayo served on toasted artisan bread.

Bistro Market Lunch \$13.99pp

Includes half sandwich from the Bistro Limited Lunch section and salad from below.

House Salad -

Little gems, apple wood bacon, grape tomato, pickled red onion, and gorgonzola cheese served with green goddess ranch.

Caesar Salad -

Little gems, parmesan cheese, olive oil toasted croutons, and creamy caesar dressing.



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LUNCH



Bistro Hot Lunch

MARGHERITA FLATBREAD

Roasted tomatos, basil & cheese

\$10

THE BISTRO BURGER

gruyere, lettuce, tomato & garlic aioli on a brioche roll, with fries or arugula salad .

\$10

CHICKEN POT PIE

roasted chicken, vegetables & herbs topped with flaky pie crust.

\$13

VEGETABLE BAKED PASTA

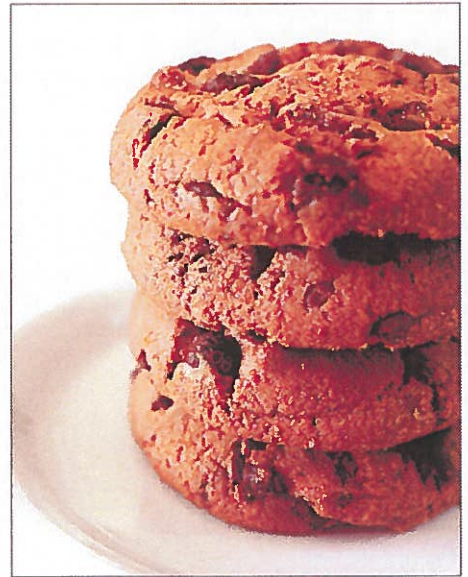
roasted peppers, broccoli & tomatoes baked with pesto cream sauce & parmesan

\$11



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BREAKS



AM Break

Trail Mix
Granola Bars
Whole Fruit
\$6.99 pp

AM Break Enhancement

Muffins
Cookies
Chobani Fruit Yogurt
\$3.99 pp

PM Break

Cookies
Pretzels
Whole Fruit
\$6.99 pp

Smart Snack Break

Choose 3 Options for Group

Luna Bars
Cliff Bars
Kind Bars
Pop Chips
Smart Popcorn
Baked Lays Chips
\$5.99 pp



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BREAKS



All Day Beverage Service

Pepsi Products

Pepsi
Diet Pepsi
Sierra Mist
Mountain Dew
\$6.99 pp

A La Carte

Coffee Cake	\$3/ea
Banana Bread	\$3/ea
Carrot Cake	\$5.25/ea

Upgraded Beverage Service

All Day Beverage service including 3 additional options from below .

Fiji Water
Naked Juice
Sobe Water
San Pellegrino
Rockstar Energy
\$9.99 pp

Cookies

Dark Chocolate & Sea Salt	\$20/dz
Chocolate Chip	\$15/dz



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RECEPTION



Social Snacks

CRISPY BRUSSELS SPROUTS fried brussels sprouts, parmesan & lemon with garlic aioli.	\$8.50
FRENCH FRIES & DIP TRIO spicy ketchup, garlic aioli, & green goddess ranch	\$7.00
SKILLET MEATBALLS pomodoro sauce, ricotta & parmesan, served with artisan toast	\$10.00
GRILLED CHICKEN QUESADILLA bacon, served with tomato salsa, & avocado mash	\$9.00
CLASSIC CHICKEN WINGS buffalo or hot honey garlic	\$9.00
PESTO PROSCIUTTO FLATBREAD	\$10.50

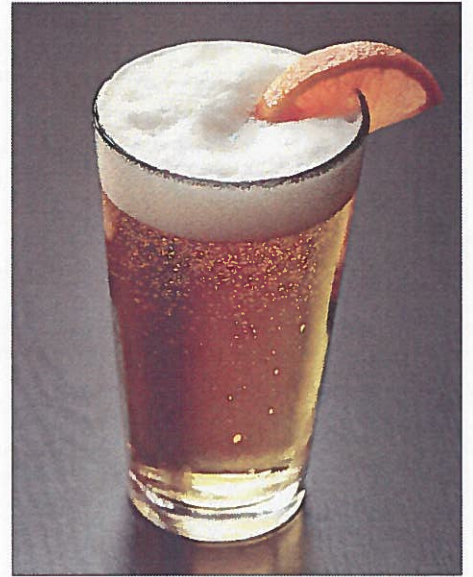
Signature Cocktails

BLACK CHERRY OLD FASHIONED - Makers Mark Bourbon/ Demerara sugar / cherry bitters
SOUTHSIDE - Tangueray gin / lime / sugar / mint
WHISKEY BUCK - Bulleit Rye / lemon / ginger beer/ Angostura bitters
FRENCH 77 - St Germain Elderflower Liqueur / Bombay Sapphire gin / lemon / prosecco
COCONUT COLLINS - Absolut vodka / lemon / coconut water
FRESH MARGARITA - Patron Silver tequila / lime / cane sugar



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RECEPTION



BEER

REGIONAL CRAFT

Lager
IPA
Wheat
Pale Ale

ALWAYS AVAILABLE

Budweiser
Bud Light
Corona Extra
Heineken
Stella Artois
Michelob Ultra
Miller Light
Coors Light
Samuel Adams Boston Lager

WINE

Available in 6oz or 8oz

SPARKLING / BLUSH

Mionetto Prosecco D.O.C Brut NV (one size. 187ml)
Beringer White Zinfandel

WHITE

Clos Du Bois Chardonnay
Brancott Sauvignon Blanc
Meridian Pinot Grigio
Clean Slate Riesling

RED

Estancia Pinot Noir
Alamos Malbec
Clos Du Bois Merlot
Estancia Cabernet Sauvignon



ADDITIONAL INFORMATION

General Information and Policies

Food and beverage must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is at a per person pricing. Menu pricing is subject to change.

Guarantees :

In order to make your meeting a success, please confirm your guaranteed number of guests Two business days prior to your event. The expected number will act as the final guarantee number if they guarantee number is not received.

Alcoholic beverage sales:

This hotel is licensed and regulated by the state of Michigan. All Alcoholic beverages must be purchased from and served by the hotel. The hotel reserves the right to remove any individuals found to be violating these policies.

Service charge and tax:

All food, beverage, and room rental prices are subject to a 20% service charge and 6% state sales tax.

Shipping:

If shipping materials to the hotel, please include the company/group name, event manager, and date of meeting on the outside of the package. The hotel cannot assume responsibilities for damaged or lost merchandise sent for storage.