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Atlanta Vinings

fresh



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

Atlanta Vinings



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breakfast

BREAKFAST BUFFETS

Southern Breakfast | \$16 - per person
 Courtyard Bakery Basket to Include: Croissants, Assorted Muffins, and Nut breads with Sweet Butter and Preserves
 Fresh Scrambled Eggs, Thick Sliced Bacon, Fresh Baked Buttermilk Biscuits, Sausage Gravy, Cheese Grits
 Fresh Fruit and Seasonal Berries
 Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
 Assorted Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, and V-8 Juice, 2% and Skim Milk

Courtyard Breakfast | \$20 - per person
 Courtyard Bakery Basket to Include: Croissants, Assorted Muffins, and Nut breads with Sweet Butter and Preserves
 Fresh Fruit and Seasonal Berries, with Yogurt, Cold Cereals and Dried Fruits
 Fresh Scrambled Eggs, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes
 Cinnamon Raisin French Toast with Butter and Warm Maple Syrup
 Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
 Assorted Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, and V-8 Juice, 2% and Skim Milk



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breakfast

BREAKFAST BUFFETS CONTINUED

- The Beautiful Brunch | \$29 - per person
- Courtyard Bakery Basket to Include: Croissants, Assorted Muffins, and Nut breads with Sweet Butter and Preserves
- Fresh Fruit and Seasonal Berries, with Yogurt, Cold Cereals and Dried Fruits
- Assorted Fresh Bagels with Atlantic Smoked Salmon, Dill Cream Cheese, Red Onions, Capers, Shaved Eggs, and Sliced Tomato
- Fresh Scrambled Eggs, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes
- Cheese Blintzes with Assorted fruit Compotes
- Carved Roasted Sirloin of beef with Wild Mushroom Ragout
- Seasonal Vegetables, Parmesan Mashed Potatoes
- Chef's Pastry Table
- Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
- Assorted Chilled Orange Juice, Apple Juice, Cranberry Juice

BREAKFAST ENHANCEMENTS

- Eggs Benedict \$4 - per person
- Cheese Blintzes with Assorted Fruit Compotes \$3 - per person
- Pancakes with Whipped Butter and Warm Maple Syrup \$3 - per person



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breakfast

BREAKFAST BUFFETS CONTINUED

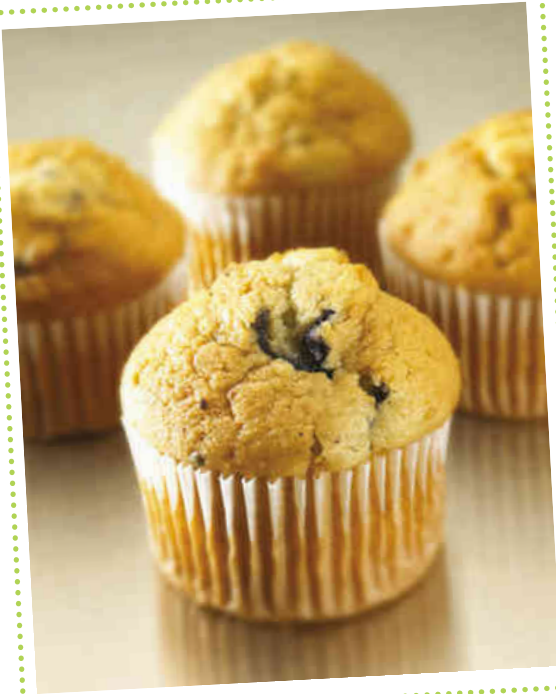
Breakfast Enhancements Continued
Chef Prepared Malted Belgian Waffles with Assorted Fruit Compotes, Fresh Seasonal Berries, Whipped Butter and Warm Maple Syrup (Minimum 25 People) \$3 - per person
Grits with Shrimp Andouille Cream Sauce in Martini Glass \$4 - per person



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breakfast

CONTINENTAL BREAKFAST

The Continental | \$9 - per person
Courtyard Bakery Basket to Include Freshly Baked Muffins, Nut breads Croissants and Fresh Bagels with Cream Cheese, Sweet Butter, and Preserves
Orange Juice, 2% Milk, Skim Milk, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

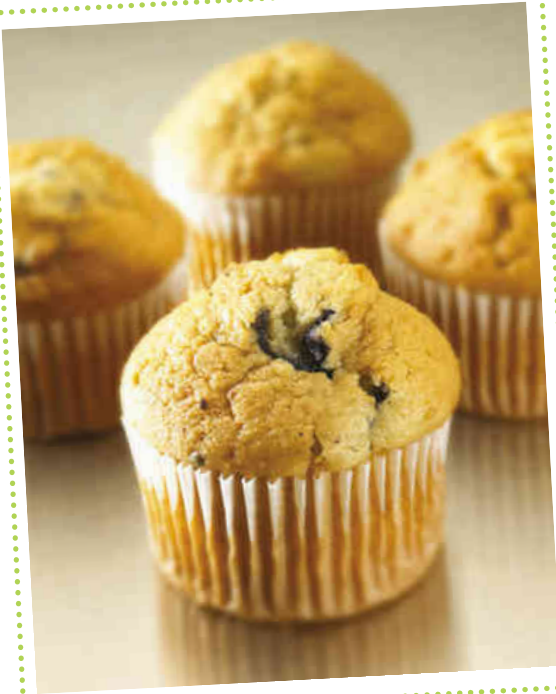
Courtyard Continental | \$13 - per person
Courtyard Bakery Basket to Include Freshly Baked Muffins, Nut breads Croissants and Fresh Bagels with Cream Cheese, Sweet Butter, and Preserves
Fresh Fruit and Seasonal Berries, Assorted Cold Cereals
Orange Juice, 2% Milk, Skim Milk, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas



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COURTYARD[®]
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breakfast

CONTINENTAL BREAKFAST CONTINUED

Courtyard Grand Continental | \$17 - per person
Courtyard Bakery Basket to Include Freshly Baked Muffins, Nut breads
Croissants and Fresh Bagels with Cream Cheese, Sweet Butter, and Preserves
Fresh Fruit and Seasonal Berries, Assorted Cold Cereals
Low Fat Granola, Yogurt, Croissant Breakfast Sandwich
With Scrambled Eggs, Ham and Cheddar Cheese
Orange Juice, 2% Milk, Skim Milk, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas



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breaks



All Day Beverage Break | \$8 - per person
Assorted Sodas and Bottled Spring Water,
Coffee, Decaf, and Hot Tea

Bakers Dozen | \$9 - per person
Fresh Baked Chocolate Chip Cookies, Double
Fudge Brownies, Spiced Honey Roasted
Pecans,
Whole Milk and Chocolate Milk

Tuscan Country Side | \$9 - per person
Imported and Domestic Cheese Display, Fresh
Vegetable Crudités with Ranch Dip, Fresh
Strawberries, Grapes, and Chantilly Cream

Country Store | \$10 - per person
Fire balls, Gummy Bears, Spiced Jelly Drops,
Chocolate Almonds, Bridge Mix, Mini Sandwich
Cookies, Plain & Peanut M&M's,
Chocolate and Yogurt Dipped Pretzels

The Perfect Bite | \$10 - per person
Make your own Trail Mix station to include
Raisins, Dried Cranberries, Chocolate Covered
Pretzels, Yogurt Covered Pretzels, Salted
Peanuts, Shaved Coconut and Smoothies

Afternoon Recess | \$12 - per person
PB & J and Fluffernutter Finger Sandwiches,
Apple Slices with Caramel Sauce, Soft Pretzels
with Spicy Mustard, Cracker Jacks, Cheese
Popcorn and Chocolate Milk



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breaks

BREAKS CONTINUED

Al La Carte

Whole Fresh Fruit

Apples, Oranges, Bananas - \$18 per dozen

Muffins & Rolls

Blueberry Muffins, Cinnamon Raisin and
Cinnamon Rolls - \$15 per dozen

Bagels and Cream Cheese

Plain and Cinnamon Raisin - \$24 per dozen

Fresh Sliced Fruit

Fresh Season Fruit - \$3 per person

Orange Juice - \$12 per carafe

Freshly Brewed Coffee

Regular or Decaf - \$38 per gallon

Assorted Hot Tea - \$38 per gallon

Bottled Water - \$3 each

Soft Drinks

Pepsi, Diet Pepsi & Sierra Mist - \$3 each

Fresh Baked Cookies

Chocolate Chip - \$20 per dozen

Double Fudge Brownies - \$20 per dozen

Fresh Brewed Iced Tea - \$12 - per carafe



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lunch

EXPRESS LUNCH BUFFETS

The Picnic | \$16 - per person
 Tossed Salad with Balsamic Vinaigrette and Ranch Dressing
 Herb Marinated Potato Salad
 Grilled Vegetable Salad, Sliced Roasted Chicken Breast Served with Sliced Tomatoes, Red Onion and Warm Baguettes Fresh Whole Strawberries and Pound Cake with Chantilly Cream
 Iced Tea & Water

The Deli | \$16 - per person
 Shaved Roast Beef, Smoked Turkey, Ham, Cheddar Cheese, Pepper Jack, and Swiss Rolls And Freshly Baked Bread with Lettuce, Sliced Tomato, Red Onion, and Pickles
 New Potato Salad and Cole Slaw
 Chef's Choice of Dessert
 Iced Tea & Water

It's a Wrap | \$16 - per person
 Tossed Salad with two Dressings
 Potato Chips
 Roasted Vegetable Wrap, with Boursin Cheese
 Turkey Club Wrap, and
 Chicken Caesar Salad Wrap
 Chef's Choice of Dessert
 Iced Tea & Water



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lunch

LUNCH BUTTETS

Buffet Service for less than 25 People will be assessed a \$25 set-up fee.

Courtyard Buffet | \$25 - per person

Chef's Soup of the Day

Salad of Mixed Baby Greens, Tomatoes, Cucumbers, and Balsamic Vinaigrette

Pasta Salad Provencal with Artichoke Hearts, Black olives, and Roasted Sweet Peppers
London Broil with Sauce Forestiere and Herbed Rice Pilaf

Pecan Crusted Chicken Breast with a Classic Thyme Beurre Blanc

Fresh Seasonal Vegetables

Rolls and Butter

Chef's Choice of Dessert

Coffee, Tea and Iced Tea

Create Your Own Pasta Buffet | \$22 - per person

Minestrone Soup

Tossed Caesar Salad with Parmesan Croutons

Grilled Vegetable Salad with Balsamic Vinaigrette

Penne Pasta, and Cheese Stuffed Tortellini

Marinara Sauce and Alfredo Sauce

Grilled Italian Sausage and Meatballs

Chef's Choice of Dessert

Coffee, Tea and Iced Tea



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lunch

LUNCH BUTTETS CONTINUED

Buffet Service for less than 25 people will be assessed a \$25 set-up fee.

Southwestern Grill | \$24 - per person

Black Bean Soup with Sour Cream

Mexican Fiesta Salad with Black Olives, Avocado, Sweet Bell Pepper, Jalapeno Pepper, and Cheddar Cheese

Tortilla Chips and Picante Sauce

Char-Broiled Fajita Chicken, and Beef with Bell Peppers and Onions

Hot Flour Tortillas, Mexican Rice, and Refried Beans

Fresh Onions, Tomato, Shredded Cheese, Sour Cream, Guacamole, Black Bean Salsa, and Jalapenos

Fried Sugared Tortilla Strips with Honey Coffee, Tea and Iced Tea

Vinings Buffet | \$24 - per person

Creamy Cole Slaw

Southern Style Potato Salad

Marinated Vegetable Salad

Boneless Fried Chicken

Barbeque Pulled Pork with Fresh Baked Soft Rolls

Baked Beans

Southern Style Green Beans

Fresh Baked Corn Bread

Fruit Cobbler and Watermelons Display

Coffee, Tea and Iced Tea



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lunch

LUNCH BUTTETS CONTINUED

Buffet Service for less than 25 people will be assessed a \$25 set-up fee.

The New Yorker | \$22 - per person

Chef's Soup of the Day

Baby Greens with Roma Tomatoes, Euro Cucumbers, and Balsamic Vinaigrette

Marinated Mushroom Salad with Roasted Peppers, and Goat Cheese

Vine Ripened Roma Tomatoes, Fresh Mozzarella, Fresh Basil, Topped with Extra Virgin Olive Oil

Assorted Pickles, Sliced Tomatoes, Onions, and Lettuce

Selection of New York Style Deli Meats to Include:

Hard Salami, Cappicola, Smoked Turkey, Ham, Cheddar, Pepper Jack, Swiss

Also Hot Saved Corned Beef, with Sauerkraut Complimented by

Thousand Island Dressing, Mayonnaise, Assorted Mustards, Horseradish

Marble Rye Bread, Bakery Fresh Vienna Bread, 8 Grain, and Kaiser Rolls

Chef's Choice of Dessert

Coffee, Tea and Iced Tea



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PLATED LUNCH

Grilled Chicken Caesar Salad | \$16 - per person
Tender Romaine Leaves, Garlic Croutons and
Fresh Parmesan with Caesar Dressing
Chef's Choice of Dessert
Served with Coffee, Tea, and Iced Tea

Chef's Salad | \$16 - per person
Ham, Fresh Mozzarella, Smoked Turkey,
Roma Tomato, Cucumber and Hard Boiled Egg
Dressed with Balsamic Vinaigrette
Chef's Choice of Dessert
Served with Coffee, Tea, and Iced Tea

American Sub Sandwich | \$16 - per person
Sliced Smoked Turkey, Ham, Cheddar Cheese,
Lettuce, Tomato, Shaved Red Onion,
Mayonnaise
Italian Dressing on a French Roll
With New Potato Salad
Chef's Choice of Dessert
Served with Coffee, Tea, and Iced Tea

Chicken Sandwich | \$16 - per person
Roasted Chicken Breast Sliced
Served on toasted French Baguette
Topped with Provolone Cheese Lettuce and
Tomato
Served with Potato Chips
Chef's Choice of Dessert
Served with Coffee, Tea, and Iced Tea



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dinner

DINNER BUFFET

Designed for a Minimum of 25 people
Buffet Service for less than 25 people will be
assessed a \$25 set-up fee.

Nothern Italian | \$32 - per person
Classic Caesar Salad with Garlic Croutons
Antipasto of Grilled and Marinated Vegetables
with Shaved Parmesan Cheese

Baked Italian Meat or Vegetable Lasagna
Stuffed Flounder with Herb Cream Cheese and
Spicy Marinara
Lemon Pepper Chicken
Seasonal Vegetables Sautéed with Garlic and
Herbs

Garlic Bread Sticks and Rolls with Butter

Chef's Dessert Table
Freshly Brewed Coffee and Decaffeinated
Coffee, and Tea



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fresh



dinner

DINNER BUFFET CONTINUED

Designed for a Minimum of 25 people
Buffet Service for less than 25 people will be
assessed a \$25 set-up fee.

Vinings Dinner Buffet | \$34 - per person
Chef's Soup of the Day

Salad of Mixed Baby Greens, Tomato,
Cucumber, and Balsamic Vinaigrette
Marinated Mushrooms with Roasted Peppers
and Goat Cheese

Roasted Beef Medallions with Forester Sauce
Salmon En Crouete Stuffed With Spinach and
Mushrooms

Sautéed Chicken Marsala
Roasted Chateau Potatoes
Fresh Seasonal Vegetables
Rolls and Butter

Chef's Choice of Dessert Display
Freshly Brewed Coffee, Decaffeinated coffee,
and Tea



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dinner

DINNER BUFFET CONTINUED

Designed for a Minimum of 25 people
Buffet Service for less than 25 people will be
assessed a \$25 set-up fee.

Peachtree's Finest | \$33 - per person
Sliced Fresh Fruit Display
Domestic & Imported Cheese Display

European Field Salad with Balsamic Vinaigrette

Carved Roast Sirloin of Beef*

Chicken Breast Peachtree

Seafood Newburg

Potatoes Au Gratin

Steamed Rice Pilaf

Bouquetiere of Vegetables

Hot Breads & Butter

Chef's Choice of Dessert Display

Freshly Brewed Coffee, Decaffeinated coffee,
and Tea

*Carver Fee \$55 - per chef



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DINNER BUFFET CONTINUED

Designed for a Minimum of 25 people
Buffet Service for less than 25 people will be
assessed a \$25 set-up fee.

Southern Hospitality | \$33 - per person

Southern Style Potato Salad
Cole Slaw

Golden Southern Fried Chicken
Fried Catfish

Barbecued Baby Back Ribs
Mashed Potatoes
Corn on the Cobb

Southern Style Green Beans
Corn Bread & Biscuits
Butter & Honey

Warm Apple Pie
Peach Cobbler

Freshly Brewed Coffee, Decaffeinated coffee,
and Tea



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DINNER BUFFET CONTINUED

Designed for a Minimum of 25 people
Buffet Service for less than 25 people will be
assessed a \$25 set-up fee.

Wine Country | \$36 - per person
Minestrone Soup, With Baby Shell Pasta

Micro Green Salad with Walnuts, Fresh Lemon
Juice, Extra Virgin Olive Oil, and Blue Cheese
Herb Marinated Chicken Salad with Green
Beans, Oven Dried Tomatoes, and a Sweet
Caramelized Onion Balsamic Dressing
Hearts of Romaine Caesar with Shaved
parmesan and Garlic Croutons

Grilled Medallions of Beef with Wild
Mushrooms, Shallots, and Red Wine Demi Glaze
Roasted Chicken Saltimbocca, with Herb
Supreme Sauce

Pan Seared Red Snapper with Braised Leeks
and a Chardonnay Oven Dried Tomato Sauce
Roasted Garlic Rosemary Yukon Gold Potatoes
Sonoma Herb Grilled Vegetables
Assorted Rolls and Butter

Fresh Fruit Tart with Fruit Coulis
Tiramisu with Espresso Crème Anglaise
Freshly Brewed Coffee, Decaf, and Assorted
Teas



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DINNER BUFFET CONTINUED

Designed for a Minimum of 25 people
 Buffer Service for less than 25 people will be
 assessed a \$25 set-up fee.

The Grand Dinner Package | \$40 - per person
 Butler Passed
 Caramelized Onion and Goat Cheese Bruchetta
 Petite Quiche
 Spinach and Feta Phyllo Triangles

Caesar Salad Bar
 Grilled Vegetable Display
 Baked Brie En Croute

Chef Carved Balsamic Glazed Tenderloin of
 Beef
 With Wild Mushroom and Roasted Pepper
 Risotto

Create Your Own Pasta Station Featuring
 Marinara Sauce, Pesto Alfredo,
 Bowtie Pasta and Cheese Tortellini. And an
 array of ingredients so our chef can customize
 it to your guests individual tastes. Bread Sticks
 and Parmesan Cheese

Assorted Cheese Cake Display
 Gourmet Coffee Station
 *50 Person Minimum



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PLATED DINNERS

All Entrees Include a Salad, Dinner Rolls, Butter, Dessert, Coffee, Tea, and Iced Tea
Appetizers are an Additional Cost

Appetizers

Baked Brie | \$5.95 - per person
Wrapped in Puff Pastry, Layered with Mango Chutney, and Garnished with Fresh Berries and Lavosh Crackers

Crab Cakes | \$7.95 - per person
Served on a Bed of Micro Greens, Complimented with Matchstick Fries and Remoulade Sauce

Herb Grilled Baby Lamb Chops | \$9.95 - per person
Served with a Wild Mushroom Risotto Cake And Mint Pesto

Crab Cocktail | \$9.95 - per person
Jicama Slaw Dressed with Lemon Vinaigrette Accompanied by Remoulade Sauce

Classic Shrimp Cocktail | \$9.95 - per person
Served in the Traditional Manner with Lemon and Cocktail Sauce



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PLATED DINNERS CONTINUED

All Entrees Include a Salad, Dinner Rolls, Butter, Dessert, Coffee, Tea, and Iced Tea
Appetizers are an Additional Cost

Salads and Soups

Caesar Salad

Tender Romaine Hearts with Garlic Croutons and Parmigiano Reggiano

Baby Greens Salad

Roma Tomatoes, Goat Cheese, Toasted Pine Nuts, and Balsamic Vinaigrette

Chef's Soup of the Day

Prepared Fresh Daily

Vinings Green Salad

Baby Greens Topped with Cashews, Dried Cranberries, Orange Segments, and Strawberry Dressed with Raspberry Vinaigrette - Add \$1.25 per person

Guinness Onion Soup

Topped with a Parmesan Crouton

Entrees

Roasted Chicken Saltimbocca | \$27.95 - per person

Stuffed with Sage, Prosciutto, and Mozzarella Cheese Topped with a Herb Supreme Sauce

Filet Mignon | \$34.95 - per person

8 Ounce Filet Mignon, Grilled and topped with Asparagus, Crab Meat and Hollandaise"



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PLATED DINNERS CONTINUED
 All Entrees Include a Salad, Dinner Rolls,
 Butter, Dessert, Coffee, Tea, and Iced Tea
 Appetizers are an Additional Cost

Entrees Continued

Pan Seared Sea Bass | \$32.95 - per person
 Complimented with Braised Leeks, Oven Dried
 Tomatoes and Chardonnay Butter Sauce

Sauteed Chicken Marsala | \$27.95 - per person
 Sauteed Airline Chicken Breast Accompanied
 by a Classic Mushroom Marsala Sauce

Grilled Aged Angus New York Strip Steak |
 \$32.95 - per person
 Grilled to Perfection with Bleu Cheese and
 Scallion Butter

Chicken Piccata | \$27.95- per person
 Classically Sauteed with White Wine, Fresh
 Lemon Juice, Capers, and Butter

Stuffed Salmon en Croute | \$32.95 - per person
 Fresh Salmon Filet Wrapped in Puff Pastry and
 Stuffed with Crab, Spinach and Mushrooms
 Served with Citrus Black Bean Sauce



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PLATED DINNERS CONTINUED
 All Entrees Include a Salad, Dinner Rolls,
 Butter, Dessert, Coffee, Tea, and Iced Tea
 Appetizers are an Additional Cost

Entrees Continued

- Roasted Prime Rib of Beef | \$33.95 - per person
 Rubbed with Herbs, and Served with Ajus and
 Horseradish Sauce
- Colossal Broiled Shrimp | \$32.95 - per person
 Marinated with Fresh Herbs, Garlic, and Lemon
 Juice

Combination Plates

- Grilled Petite Filet Mignon and Salmon en
 Croute | \$35.95 - per person
 This Popular Duo is paired with Onion
 Rosemary Marmalade and Citrus Black Bean
 Sauce
- Surf and Turf | \$37.95 - per person
 Aged Angus Filet Mignon Grilled to perfection
 with Giant Shrimp Broiled in Herbs and Butter
- Mixed Grill | Price per person upon request
 Petite Filet Mignon with a Rosemary Demi,
 Grilled Chicken with a Classic Beurre Blanc and
 Jumbo Citrus Grilled Shrimp



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PLATED DINNERS CONTINUED
All Entrees Include a Salad, Dinner Rolls,
Butter, Dessert, Coffee, Tea, and Iced Tea
Appetizers are an Additional Cost

Vegetable and Starch Options
Select one vegetable and one starch to
accompany your entree

- Seasonal Vegetable Medley
- Steamed Broccoli with Garlic and Roasted Bell Pepper
- Tender Asparagus and Baby Carrots with Tops
- Roasted Garlic Mashed Potatoes
- Roasted Chateau Potatoes
- Potatoes Au Gratin
- Duchess Potatoes
- Wild Rice Pilaf
- Cabernet Herb Rice Pilaf
- Balsamic Toasted Orzo with Roasted Pepper Garnish



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PLATED DINNERS CONTINUED
 All Entrees Include a Salad, Dinner Rolls,
 Butter, Dessert, Coffee, Tea, and Iced Tea
 Appetizers are an Additional Cost

Fabulous Endings

Raspberry Chambord Creme Brulee

Fresh Berries

Bananas Foster Cheese Cake

With Caramel and Chocolate Sauce

Chocolate Mousse

Served in a Chocolate Tulip Cup with Fresh
 Berries

Triple Chocolate Bunt Cake

Raspberry Coulis

Fresh Fruit Tart

Fresh Berries with Zabaglione

New York Cheese Cake

Strawberry Sauce

Rich Italian Tiramisu

Espresso Creme Anglaise

International Coffees & Liquors | \$6.95 - per
 person

Round Out Your Meal by Adding
 International Cordials, Cognacs, and Liquors
 to Your Coffee Service.

Our Knowledgeable Staff Can Help Your Guests
 Choose Just the Right One



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considerations

All Food and Beverage are subject to 22% Gratuity and 6% Tax.