

EXPLORE OUR FLAVORS

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 attendee's expectations.

Looking forward to serving you soon,

The Courtyard Miami Coconut Grove Events Team



BREAKFAST

THE HOT BREAKFAST | \$30 per person

Selection of Breakfast Pastries, Baked Muffins, Bagels, Sliced Seasonal Fruits, Scrambled Eggs, Breakfast Potatoes & Bacon or Sausage.

THE FLORIDIAN CONTINENTAL | \$25 per person

Selection of Breakfast Pastries, Baked Muffins, New York Style Bagels, Greek Yogurt, Seasonal Sliced Fruits.

(ALL SERVED WITH FRESHLY BREWED COFFEE,
ASSORTED JUICES AND HOT TEAS)

ADDITIONAL ENHANCEMENTS

AWAKENING ACAI BOWL | \$13 per person

Acai Smoothie Topped with Fresh Berries, Bananas & Granola.

FARM STAND BREAKFAST BOWL | \$18 per person

Choice of quinoa + brown rice blend or breakfast potatoes, oven roasted tomatoes, seasoned baby kale, avocado mash, topped with two cage-free eggs your way, + parmesan Cheese.

BISTRO BREAKFAST SANDWICH | \$16 per person

Cage-Free fried Egg, Applewood – smoked bacon, aged white cheddar, arugula + avocado mash on a brioche.

OATMEAL STATION | \$8 per person

Hearty Kettle Classic Oats with Bananas & Candied Nuts.

BANANA BREAD FRENCH TOAST | \$16 per person

Served with Fresh Cut Strawberries & Maple Syrup.

SMOKED SALMON & BAGEL | \$20 per person

Hardboiled Eggs, Onions, Capers, Sliced Tomatoes & Cream Cheese.

CHICKEN SAUSAGE | \$6 per person FRUIT & BERRY CUP | \$10 per person

**(FOR GROUPS THAT ARE UNDER 20 GUESTS,
THERE WILL BE A LABOR FEE OF \$50)**

COURTYARD
BY MARRIOTT

A GOOD BREAKFAST INSPIRES A GREAT DAY



ALL DAY BREAK PACKAGE | \$48 PER PERSON

CONTINENTAL BREAKFAST

Variety of Chilled Fruit Juices, Assorted Breakfast Pastries, Sliced Seasonal Fruit, Greek Yogurt, Freshly Brewed Coffee & Assorted Hot Teas.

MID-MORNING REFRESHMENT

Freshly Brewed Coffee & Assorted Hot Teas.

AFTERNOON BREAK

Freshly Baked Cookies & Brownies, Freshly Brewed Coffee & Assorted Hot Teas.

HALF DAY PACKAGE | \$40 PER PERSON

CONTINENTAL BREAKFAST

Variety of Chilled Fruit Juices, Assorted Breakfast Pastries, Sliced Seasonal Fruit, Greek Yogurt, Freshly Brewed Coffee & Assorted Hot Teas.

MID-MORNING REFRESHMENT

Freshly Brewed Coffee & Assorted Hot Teas.

FULL DAY BREAK PACKAGE | \$60 PER PERSON

CONTINENTAL BREAKFAST

Variety of Chilled Fruit Juices, Assorted Breakfast Pastries, Sliced Seasonal Fruit, Greek Yogurt, Freshly Brewed Coffee & Assorted Hot Teas.

MID-MORNING REFRESHMENT

Freshly Brewed Coffee & Assorted Hot Teas.

ROLL-IN DELI

Served with Mixed Greens, Romaine Lettuce, Assorted Toppings & Dressings, Assorted Deli Meats, Cheese, Breads, Lettuce, Tomato, Pickles, Condiments, Pasta Salad, or Potato salad, Chef's Dessert, & Assorted Soft Drinks.

AFTERNOON REFRESHMENT

Freshly Brewed Coffee & Assorted Hot Teas.

**(FOR GROUPS THAT ARE UNDER 20 GUESTS,
THERE WILL BE A LABOR FEE OF \$50)**

COURTYARD
BY MARRIOTT



COFFEE BREAKS

Sunshine Break | \$20 per person

Assortment of Baked Goods, Fresh Fruit & Assorted Juices.

Sugar Rush Break | \$20 per person

Freshly Baked Cookies, Brownies & Milk.

Health Nut Break | \$23 per person

Assortment of Yogurts, Energy Bars, Fresh Fruit & Juices

Greek Treat | \$23 per person

Feta Cheese, Olives, Candied Nuts, Celery & Pita Chips with Hummus.

(SERVED WITH FRESHLY BREWED COFFEE, ASSORTED
TEAS AND SOFT DRINKS)

(BASED ON 30 MINUTE SERVICE)

BREAK ENHANCEMENTS

- Whole Fresh Fruit | \$4 per piece
- Sliced Seasonal Fruit | \$5 per person
- Variety of Yogurts | \$3 each
- Mixed Nuts | \$4 each
- Assorted Soft Drinks & Bottled Waters | \$5 each
- Apple, Orange & Cranberry Juice | \$12 per pitcher
- Freshly Brewed Coffee & Assorted Hot Teas | \$43 per gallon
- Energy & Sports Drinks | \$7 each
- Granola Bars | \$4.00 each
- Assorted Baked Goods | \$35 per dozen

(FOR GROUPS THAT ARE UNDER 20 GUESTS, THERE
WILL BE A LABOR FEE OF \$50)



LUNCH

THE BISTRO CHOICE MENU | \$25 PER PERSON

Menus will be provided to guest in the morning and picked up two hours prior to lunch break.

(CHOOSE ONE ITEM FROM EACH SECTION)

(ALL ENTREES SERVED WITH ASSORTED SOFT DRINKS)

ENTRÉE OPTIONS:

GREEN GODDESS CHICKEN BLT

Applewood-Smoked Bacon, Avocado, Lettuce Pickled Red Onions, Tomato & Green Goddess Ranch Stacked Between Toasted Artisan Bread.

ROASTED TURKEY BLT

Applewood-Smoked Bacon, Lettuce, Tomato with Mayonnaise on Toasted Artisan Bread.

ELEVATED REUBEN

Corned Beef, Gruyere, Sauerkraut & Thousand Island Dressing on Griddled Rye Bread.

LITTLE GEMS CHICKEN CAESAR WRAP

Chicken, Parmesan Cheese, Olive Oil & Creamy Caesar Dressing Wrapped in a Flour Tortilla.

RAINBOW KALE SALAD

Baby Kale Blend, Roasted Chicken, Cucumbers, Grape Tomatoes, Edamame, Toasted Almonds & Sesame- Ginger Vinaigrette.

SIDE ITEMS:

Kettle Chips or Fresh Fruit Cup

DESSERT SELECTIONS:

Brownie or Cookie

(FOR GROUPS THAT ARE UNDER 20 GUESTS, THERE WILL BE A LABOR FEE OF \$50)

COURTYARD
BY MARRIOTT

LUNCH Continued



THE SANDWICH BOX | \$25 PER PERSON

Menus will be provided to guest in the morning and picked up three hours prior to lunch break.

(CHOOSE ONE ITEM)

BOX OPTIONS:

GREEN GODDESS CHICKEN BLT

Applewood-Smoked Bacon, Avocado, Lettuce Pickled Red Onions, Tomato & Green Goddess Ranch Stacked Between Toasted Artisan Bread.

ROASTED TURKEY BLT

Applewood-Smoked Bacon, Lettuce, Tomato with Mayonnaise on Toasted Artisan Bread.

ELEVATED REUBEN

Corned Beef, Gruyere, Sauerkraut & Thousand Island dressing on Griddled Rye Bread.

LITTLE GEMS CHICKEN CAESAR WRAP

Chicken, Parmesan Cheese, Olive Oil & Creamy Caesar Dressing Wrapped in a Flour Tortilla.

THE VEGGIE WRAP

Romaine Lettuce, Arugula, Roasted Tomatoes, Red Peppers & Goat Cheese Wrapped in a Flour Tortilla.

(ALL ENTREES SERVED WITH ASSORTED SOFT DRINKS, KETTLE CHIPS AND DESSERT OPTION)

(FOR GROUPS THAT ARE UNDER 20 GUESTS, THERE WILL BE A LABOR FEE OF \$50)

A BUFFET LUNCH & PLATED OPTIONS



BUFFET LUNCH

THE DELI LUNCH BUFFET | \$32 PER PERSON

- Romaine lettuce and mixed greens, served with assorted toppings, assorted condiments.
- An assortment of slice meats to include: Turkey, Ham, Corn beef, sliced assorted cheese, tomatoes, lettuce
- Chef's selection of pasta salad
- Chef's dessert.

THE HOT LUNCH BUFFET | \$55 PER PERSON

CHOOSE ONE OF THE FOLLOWING ENTREES:

- Roasted Mojo Pork
- Lightly Blackened Grilled Chicken with Salsa
- Herb Roasted Beef Tenderloin
- Chef's catch of the day

SALAD SELECTION:

- Little Gems Caesar or Mixed Green Salad

PLATED LUNCH

CHOOSE ONE OF THE FOLLOWING ENTREES:

- Roasted Mojo Pork | \$44.00 per person
- Lightly Blackened Grilled Chicken with Tropical Salsa | \$44.00 per person
- Herb Roasted Beef Tenderloin | \$48.00 per person
- Chef's catch of the day | \$48.00 per person

SALAD SELECTION:

- Caesar or Mixed Green Salad

(ALL SERVED WITH WARM BREAD ROLLS AND BUTTER, CHEF'S CHOICE OF EITHER RICE, POTATOES OR QUINOA, SEASONAL VEGETABLES AND ASSORTED DESSERTS. FRESHLY BREWED COFFEE, ASSORTED TEAS AND SOFT DRINKS)

(FOR GROUPS THAT ARE UNDER 20 GUESTS, THERE WILL BE A LABOR FEE OF \$50)



DINNER

THE GROVE BUFFET | \$71 PER PERSON

CHOOSE ONE OF THE FOLLOWING ENTREES:

- Herb Crusted Chicken
- Fresh Basil Tomato Pasta with Grilled Chicken
- Roasted Mojo Pork
- Churrasco Steak with Chimichurri Sauce
- Fillet of Salmon with Citrus Basil Reduction

TRADITIONAL PLATED DINNER

CHOOSE ONE OF THE FOLLOWING ENTREES:

- Herb Crusted Chicken | \$49 per person
- Roasted Mojo Pork | \$53 per person
- Churrasco Steak with Chimichurri Sauce | \$66 per person
- Fillet of Salmon with Citrus Basil Reduction | \$62 per person
- Lightly Blackened Grilled Chicken with Tropical Salsa \$49 per person

(ALL SERVED WITH WARM BREAD ROLLS AND BUTTER, CHEF'S CHOICE OF EITHER RICE, POTATOES OR QUINOA, SEASONAL VEGETABLES AND ASSORTED DESSERTS. CHOICE OF MIXED GREEN SALAD OR CEASAR SALAD WITH ASSORTED TOPPINGS AND DRESSINGS, FRESHLY BREWED COFFEE AND ASSORTED TEAS AND SOFT DRINKS)

(FOR GROUPS THAT ARE UNDER 20 GUESTS, THERE WILL BE A LABOR FEE OF \$50)



RECEPTION

BUTLER PASSED HORS D'OEUVRES

- *Oriental Springs Rolls with Plum Dipping Sauce* | \$5 per person
- *Veggie Cup with Hummus (V)* | \$5 per person
- *Coconut Chicken with Honey Mustard Dipping Sauce* | \$5 per person
- *Chicken or Beef Empanadas* | \$5 per person
- *Coconut Fried Shrimp with Orange Horseradish Dipping Sauce* | \$5 per person
- *Miniature Crab Cakes with Caper Aioli* | \$5 per person
- *Shrimp Potstickers* | \$5 per person
- *Crostini with Assorted Spreads* | \$5 per person
- *Goat Cheese & Spinach in Phyllo Triangle* | \$5 per person
- *Chef's Choice Ceviche* | \$6 per person
- *Bacon Wrapped Sea Scallop* | \$6 per person
- *Stuffed Mushrooms* | \$5 per person
- *Tostones with Avocado Salsa* | \$5 per person

**(FOR GROUPS THAT ARE UNDER 20 GUESTS, THERE
WILL BE A LABOR FEE OF \$50)**



RECEPTION-STATIONS

SLIDER STATION | \$20 PER PERSON

(CHOOSE TWO OPTIONS)

- Miniature Cheeseburger Slider with Cheddar Cheese, Lettuce and Tomato.
- Tomato Mozzarella Slider with Pesto Sauce
- Miniature Pulled BBQ Pork Slider with Coleslaw.

PASTA STATION | \$16 PER PERSON

Penne Pasta with Fresh Tomato Basil & Creamy Alfredo Sauce. (ADD GRILLED CHICKEN FOR \$4 PER PERSON)

DESSERT STATION | \$14 PER PERSON

Assorted Specialty Miniature Desserts and Chocolate Dipped Fruits.

(SLIDER AND PASTA STATIONS REQUIRE A CHEF ATTENDANT,
\$150 PER 75 GUESTS)

RECEPTION-DISPLAYS

COLD DISPLAYS:

- Shrimp Cocktail with Marie Rose Sauce | \$16 per person
- Assorted Fruit Platter | \$10 per person
- Gourmet Charcuterie Assortment | \$20 per person
- Tomato Bruschetta with Balsamic Glaze | \$10 per person
- Fresh Crudité served with Greek Tzatziki Sauce & Hummus | \$10 per person

HOT DISPLAYS:

- Spanish Tapas | \$16 per person
- * Chicken & Beef Empanadas with Chimichurri Sauce, Chicken & Ham Croquettes, Tostones with Garlic Cilantro Sauce and Cuban Bites*
- Chicken Satay | \$16 per person
- Baked Feta with Olive Tapenade | \$14 per person

(FOR GROUPS THAT ARE UNDER 20 GUESTS,
THERE WILL BE A LABOR FEE OF \$50)

COURTYARD
BY MARRIOTT

SIP, SAVOR AND TOAST THE DAY



BAR PACKAGES

CASH BAR: (Per Drink)

- Brand Cocktails | \$12
- Premium Brand Cocktails | \$13
- House Wine | \$9
(Sycamore Lane)
- Imported Beer | \$9
(Corona Extra, Heineken, Stella Blue Moon)
- Domestic Beer | \$8
(Budweiser, Bud Light, Miller Light, Michelob Ultra, Coors Lite)
- Soft Drinks & Bottled Waters | \$5

BEER & WINE PACKAGE: (Per Person)

Beer & Wine | \$24 First Hour

Every Additional Hour, \$20 per person

- Tommasi "Le Rosse" Pinot Grigio (White)
- Frenzy Sauvignon Blanc (White)
- Clos du Bois Merlot (Red)
- Merf Cabernet Sauvignon (Red)
- Charles & Charles (Rose)

HOSTED WELL BAR: (Per Person)

Well Brands | \$26 First Hour

Every Additional Hour, \$22 per person

- Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Johnnie Walker Red or Canadian Club Whiskey, Sauza Gold Tequila (Plus Domestic and Cellar Wines)

HOSTED PREMIUM BAR: (Per Person)

Premium Bar Brands | \$35 First Hour

Every Additional Hour, \$30 per person

- Kettle One or Grey Goose Vodka, Tanqueray or Bombay Sapphire, Ron Zacapa Rum, Johnnie Walker Black or Crown Royal Whiskey. (Plus Domestic and Premium Beers, House Wines, Sparkling Wine and Signature Cocktail)

(BARTENDER FEE | \$150 PER 50 GUESTS)

**(FOR GROUPS THAT ARE UNDER 20 GUESTS,
THERE WILL BE A LABOR FEE OF \$50)**



CONSIDERATION

GENERAL INFORMATION AND POLICIES

Food and beverage must be purchased and served by the hotel; printed menus are for general reference. Our event staff would be happy to customize menus to meet your specific needs. Menu Pricing is per person (unless otherwise noted) and subjects to change.

GUARANTEES

In order to make your meeting a success, please confirm your guaranteed number of guest, no later than 3 days (72 business hours) prior to your event. The expected number will act as the Final guarantee number if this is not received.

SIGNAGE

All signage to be placed in the hotel must be professionally printed and approved in advance with your Event Manager. The use of push pins, tacks, nails, putty, duct tape and other form of attached posters, banners and signage on any of the hotel wall, door and public areas is strictly prohibited. Banners or posters will be hung by hotel staff and applicable fee to apply.

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. Packages received/send out are subject to handling fees. The hotel cannot assume responsible for the damage or loss of merchandise sent for storage.

SMOKING

The Courtyard Miami Coconut Grove is a smoke free environment. This includes all guest rooms, meeting rooms' public areas, pool, bars and restaurants/lounges.

MEETING SPACE

The hotel reserves the right to change room locations specified in your contract should you attendance change or as deemed necessary by the hotel. All meeting rooms are setup in accordance to the approved event orders. Request for change in room setup after the room has been fully set will result in a \$250 room re-set fee.

SERVICE CHARGE AND TAX

A 24% service charge and a 9% sales tax will be added to all Food & Beverage, Event Technology and Room Setup Fee Prices.