

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD® DETROIT DOWNTOWN
333 E. Jefferson | Detroit, MI 48226
313.222.7700 | Marriott.com/DTWDC

Spring 2024



BREAKFAST

QUICK START BREAKFAST | 18

minimum 15 guests

Variety of fruit Danishes, muffins, fresh whole fruits. Chilled orange, apple and cranberry juices, coffee and teas.

DELUXE CONTINENTAL BREAKFAST | 24

minimum 15 guests

Variety of fruit Danishes, muffins, pastries, bagels, butter, cream cheese, peanut butter and preserves. Assorted yogurts with toppings, cereals, seasonal sliced fruits and berries. Chilled orange, apple and cranberry juices, low-fat milk coffee and teas.

BREAKFAST BUFFET | 30

minimum 15 guests

Variety of fruit Danishes, muffins, pastries. Seasonal sliced fruits and berries, Scrambled eggs, Breakfast potatoes, Hickory-smoked bacon, link sausage. Milk, orange, cranberry and apple juices, coffee and teas.

EXECUTIVE BUFFET | 36

minimum 15 guests

Variety of fruit Danishes, muffins, coffee cake, bagels, butter, cream cheese preserves. Seasonal sliced fruits and berries. Scrambled eggs, Breakfast potatoes, Hickory-smoked bacon, link sausage, choice of pancakes or French Toast with maple syrup. Low-fat milk, variety of juices, coffee and teas.

ENHANCEMENTS (per person)

Breakfast potatoes | 4
Scrambled eggs | 5
Hickory-smoked bacon | 6
Turkey bacon | 6
Link breakfast sausage | 6
Bagels and cream cheese | 40 per dozen
Fruit Danish or Muffins | 35 per dozen
Fresh-cut fruit and berries | 5
Classic oatmeal | 4
Buttermilk pancakes | 6

Buffet items are priced to be available up to 90 minutes.

**Upgrade to gluten free breads-subject to additional cost*



LUNCH

PLATED LUNCH | 30 per person
maximum 15 guests

Pre Order or *Menus will be provided to guests the morning of the function and picked up two hours prior to lunch break.*

TURKEY CLUB

Turkey, Hickory-smoked bacon, Swiss Cheese, avocado, romaine leaf, tomato. Stacked between toasted potato bread.

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, parmesan cheese, with a creamy Caesar dressing wrapped up in a flour tortilla.

ROAST BEEF AND CHEDDAR

Shaved roast beef, cheddar cheese, tomato and romaine leaf with a horseradish mayo on grilled rye bread.

GRILLED VEGGIE WRAP

Fresh grilled vegetables, spinach, layered with classic hummus wrapped in a spinach tortilla.

GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast, romaine lettuce, parmesan cheese, creamy Caesar dressing

MEDITERRANIAN SALAD

Roma tomato, Kalamata olive, cucumber, red onions, feta, mixed greens, Greek vinaigrette.

CHOICE OF ONE SIDE ITEMS

choice of (1) item

- Fresh-fruit cup
- Potato Chips

CHOICE OF DRINK

- Selection of soft drinks
- Bottled water

CHEF'S CHOICE OF DESSERT

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BOX LUNCHES

35 per person | Choose 2

Served with potato chips, fresh fruit cup, Peruvian chocolate brownie, mustard, mayonnaise and bottled water.

TURKEY CLUB

Turkey, Hickory-smoked bacon, Swiss cheese, avocado, lettuce, tomato. Stacked between premium bread.

CHICKEN WALDORF WRAP

Chicken with honey pecans, grapes & mayonnaise, mixed greens in a flour tortilla.

PRIME RIB & CHEDDAR SANDWICH

Prime rib, aged cheddar, crisp lettuce, vine ripe tomato, roasted garlic aioli on an artesian roll.

HONEY CURED HAM & MONTEREY JACK SANDWICH

Honey cured ham, Monterey jack cheese, crisp lettuce, tomato, dijonnaise on a croissant.

ITALIAN SUB SANDWICH

Ham, salami, pepperoni, provolone, crisp lettuce, vine ripe tomato and mayo on an artesian roll.

GRILLED VEGGIE WRAP

Fresh grilled vegetables, spinach, layered with classic hummus wrapped in a spinach tortilla.

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CREATE YOUR OWN SALAD BAR | 30

**Minimum 15 guests*

Mixed greens and romaine, carrots, celery, tomatoes, cucumbers, shredded cheddar cheese, bell peppers, mushrooms, onion, hard boiled eggs and croutons, assorted dressings.

Fresh warm bread, sliced grilled chicken

Choice of soup.

MEXICAN FIESTA BUFFET | 55

**Minimum 15 guests*

Chips and salsa, steak & chicken fajitas, grilled peppers, onions, refried beans, Spanish rice, cheddar cheese, lettuce, tomato, guacamole, sour cream, flour tortillas. Warm Cinnamon Churros with a chocolate ganache.

Tortilla soup | 5

TAILGATER BUFFET | 45

**Minimum 15 guests*

Selection of buns, lettuce, tomato, onion, pickles, cheddar, Swiss, pepper jack cheese, ketchup, Dijon mustard, steak fries seasonal fruit salad, red skin potato salad, flame broiled beef burger, grilled chicken breast and Vienna beef franks. Chef's choice dessert.

**Upgrade to Impossible burger and gluten free breads-subject to additional cost*

Ultimate Detroit tailgater upgrade | 10

Hickory-smoked bacon, Chili topping, grilled onion and sautéed mushrooms, Potato Chips.

Deli Sandwich Buffet | 38

**Minimum 15 guests*

Turkey Club, Chicken Waldorf Wrap, Roast Beef & Cheddar, Ham & Gruyere, Grilled Vegetable Wrap

Pasta salad, assorted chips, brownies.

BACKYARD BBQ BUFFET | 46

**Minimum 15 guests*

Fresh corn bread, mac-n-cheese, tri-colored slaw, red skin potato salad, BBQ chicken breast, warm apple cobbler.

Pulled pork | 4

Grilled salmon | 6

Baby Back Ribs | 8

MEDITERRANEAN BUFFET | 48

**Minimum 15 guests*

Greek salad bar: mixed greens, grape tomatoes, cucumbers, Kalamata olives, feta cheese, red onion, Mediterranean vinaigrette

Grilled pita, Mediterranean marinated grilled chicken breast

grilled salmon with tomato, red onion, olives, and fresh herbs.

Baklava.

Hummus and pita chips | 5

Spanakopita | 6

Beef kabobs with tzatziki sauce | 8

BUFFETS

Include Hot Coffee, Tea, Soda and
Bottled water

Buffet items are priced to be available for up to 90 minutes

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BUFFETS

Include Hot Coffee, Tea, Soda and Bottled water

PASTA YOUR WAY | 45

**Minimum 15 guests*

Garlic breadsticks
Caesar salad
Penne & Fettuccine Pasta
Marinara and Alfredo Sauce
Sliced Grilled Chicken and Garlic Shrimp
Portobello mushroom, broccoli, bell pepper and tomato
Tiramisu and Mini Cannoli
Coffee and tea station

FESTA ITALIANA | 55

**Minimum 15 guests*

Caesar salad
Caprese salad
Garlic breadsticks
Penne pasta with olive oil, tomato, garlic and basil
Basil pesto salmon
Chicken parmesan or Chicken Marsala
Tiramisu and Mini Cannoli
Coffee and tea station

Prices based on up to 90 minutes of service

Vegetarian and Gluten Free Options Available

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SOUL FOOD BUFFET | 55

**Minimum 15 guests*

Garden Salad
Creamy Coleslaw
Baked macaroni & cheese
Braised Collard Greens
Cornbread muffins with whipped butter

CHOICE OF (2) ENTREES

Southern Buttermilk Fried Chicken
Classic Baked Chicken
Lightly Breaded Fried Catfish

Choice of Sweet Potato Pie or Peach Cobbler
Children Menu Available upon request

Children Menu (12 and Under) | 22

Choice of (2) Entrees

Crunchy Chicken Tenders
Creamy Mac and Cheese
Penne with red sauce (with or without meat)
Grilled Chicken Breast Strips

Choice of (2) Sides

Buttered Broccoli, Green Beans, Garlic Mashed Potato, Mozzarella Cheese Sticks, Seasonal Mixed Fruit

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DINNER BUFFETS

Prices based on 90 minutes of service



DETROIT DELIGHT BUFFET

*Minimum 15 guests

Garden salad bar with ranch and balsamic vinaigrette, Artisan rolls and butter, Two or three entrees, three sides, two desserts, Coffee and tea station

TWO ENTREES | 60

THREE ENTREES | 65

Chicken Tuscany

Sautéed chicken breast creamy spinach, tomato, parmesan sauce

Grilled Atlantic Salmon

Lemon herb butter blanc

Rosemary Roasted Pork Loin

Michigan Fruit Chutney

Grilled Great Lakes Whitefish

Dill-Dijonaisse

Yankee Pot Roast

Rich Beef Gravy with carrots and potato

Sirloin Steak

red wine and demi sauce

Portabella Sun Dried Tomato Fettucine Alfredo

SIDES (Choice of 3)

- Roasted-garlic mashed potatoes
- Herbed Rice Pilaf
- Baked mac-n-cheese
- Herb roasted red skin potato
- Potato Au Gratin
- Sautéed Green Beans with tomato and garlic
- Steamed vegetables with herb butter

DESSERTS (Choice of 2)

- Tiramisu
- New York style cheesecake
- Chocolate cake
- Lemon Mist
- Carrot cake

Children Menu Available upon request

Vegetarian and Gluten Free Options Available



DINNER

PLATED DINNER

Artisan rolls, butter, one salad, two sides, one dessert. Coffee, tea, and iced tea station.

SALADS

choice of (1)

Garden Salad

Mixed Greens, grape tomato, cucumber, julienne carrots with ranch dressing and house vinaigrette

Michigan Greens Salad

Mixed greens, grape tomatoes, dried cherries, candied pecans, and house vinaigrette.

Classic Caesar Salad

Hearts of romaine, parmesan cheese, garlic croutons and Creamy Caesar dressing.

ENTREES

6 oz. Filet Mignon | 60

Sauce Bordelaise

New York Strip | 55

Red Onion confit

Grilled Atlantic Salmon | 50

Children Menu Available upon request
Vegetarian and Gluten Free Options Available

Rosemary Roasted Pork Loin | 45
Michigan fruit chutney

Chicken Tuscany | 40

Chicken breast with creamy spinach, tomato and parmesan sauce

Great Lakes Whitefish | 45

Dill-Dijonaisse

Roasted Vegetable Tart | 35

Roasted red pepper - almond sauce

SIDES

choice of (2)

- Steamed vegetables with herbed butter
- Sautéed green beans with tomato & garlic
- Roasted Red Skin Potatoes
- Herbed Rice Pilaf
- Roasted garlic mashed potatoes

DESSERTS

Choice of (1)

- Tiramisu
- New York style cheesecake
- Chocolate cake
- Lemon Mist
- Carrot cake



RECEPTION

CHOICE OF HOT HORS D'OEUVRES | 72 per dozen

- Mini beef wellington
béarnaise sauce
- Coconut shrimp
orange dipping sauce

CHOICE OF HOT HORS D'OEUVRES | 60 per dozen

- Mushroom caps with spinach and parmesan
- Garlic parmesan bone-in wings

CHOICE OF HOT HORS D'OEUVRES | 58 per dozen

- Vegetable spring rolls
thai chili dipping sauce
- Arancini risotto
- Assorted mini quiche

CHOICE OF COLD HORS D'OEUVRES | 55 per dozen

- Antipasto Kabob with Fresh Mozzarella |
- Prosciutto-wrapped asparagus
- Raspberry Brie and filo
- Boursin Brie and Jam

CHOICE OF COLD HORS D'OEUVRES | 50 per dozen

- Roasted vegetable napoleon
- Prosciutto and melon skewer
- Tomato basil bruschetta

**Butler passed for 2 hours | \$75 per server
Additional hour \$35 per server*



COLD HORS D'OEUVRES PLATTERS

Small- 15-25 ppl/ Medium 30-50ppl/Large 75-100

HUMMUS | 150/275/500

Celery, carrots and pita chips

FRESH CRUDITE | 125/225/400

Ranch dip

SEASONAL FRUIT PLATTER | 125/225/400

Honey yogurt dip

MEAT + CHEESE DISPLAY | 175/300/550

Imported and domestic cheeses, assorted cured deli meats, and a variety of crackers

JUMBO SHRIMP COCKTAIL | 250/475/775

Cocktail sauce with fresh lemon halves

HOT HORS D'OEUVRES PLATTERS

Small- 15-25ppl/ Medium 30-50ppl/Large 75-100

MOZZARELLA STICKS | 175/300/500

Marinara sauce

CHICKEN QUESADILLA| 175/300/500

House salsa and sour cream

CHICKEN TENDERS| 150 per 50 pieces

BBQ and ranch dipping sauces

WINGS | 225 per 50 pieces

Buffalo, honey pepper garlic, bbq, carrots, celery and ranch dip

Meatballs| 175 per 50 pieces

BBQ or Swedish

Spanakopita | 150 per 50 pieces

Vegetarian

RECEPTION



RECEPTION

STATIONS

*Minimum 25 guests

Chef attendant Required

SALAD | 15

Mixed greens, roasted and cured meats, vegetables, cheeses, nuts and fruits, red wine vinaigrette, ranch and balsamic dressing.

SLIDER STATION | 25

Mini brioche buns, sweet potato fries, angus beef burger, dijon mustard, caramelized onion, tomato, pulled pork and apple slaw.

CARVING STATION |

HERB ROASTED TURKEY BREAST | 300

ROAST TENDERLOIN OF BEEF | 400

STREET TACOS | 30

Tortilla chips, salsa, guacamole, chicken tinga, pork carnitas, pico de gallo, shredded cabbage, cotija cheese, flour and corn tortilla and churros.

**\$150 attendant fee per 100 guests for up to 90 minutes of service. Each additional hour of service is \$50 per hour.*

Breaks



COFFEE BREAKS

*Break Menus Are Designed For 60 Minutes of Service
Additional Service Available for \$12 per Hour Per Person*

BUILD-YOUR-OWN PARFAIT BREAK | 15 per Person
Greek yogurt, fresh strawberries, pineapple, seasonal fruit and granola.

FIESTA | 18 per Person

Tortilla Chip Bar to Include: Guacamole Dip, Salsa and Chili Con Queso and warm churros.

CHOCOHOLIC BREAK | 17 per Person

Chocolate Chip Cookies, Fudge Brownies Chocolate, Chocolate covered pretzels

THE GILBERT | 19 per Person

Carrot & Celery Sticks, Cucumbers, Hummus & Pita Charcuterie Board to Include: Cured Salami, Cheese, Pita Toast Points.

OUT OF THE BALLPARK | 18 per Person

Soft Warm Pretzels, Creole Mustard, Hot Cheese, Individual Bags of Cracker Jacks and Peanuts Assorted Candy Bars.

HEALTH NUT | 18 per Person

Kind Bars, Cliff Bars, Make Your Own Trail Mix to Include: Raisins, Pretzels, Assorted Nuts, Granola, Dried Fruit and M&Ms.

BEVERAGE SERVICE | 18 per Person

Freshly brewed coffee, teas, bottled water, assorted soft drinks, San Pellegrino and sparkling waters.

COFFEE SERVICE | 70 per gallon

Freshly brewed coffee, regular or decaffeinated, assortment of condiments.

ENHANCEMENTS

Whole fruit | 4

Pretzels | 4

Popcorn | 4

Fresh cut fruit | 5

Cliff bars | 5

Granola bars | 5

Cookies | 5

Lemon bars | 5

Mixed nuts | 5

Chips and salsa | 5

Hummus and pita chips | 6

Soft Drinks & Bottle Water | 5

Red Bull | 5.5

Fresh Brewed Iced Tea | 45 per gal.

Lemonade | 45 per gal.

BAR SELECTION

CASH BAR

Guests are responsible for individual drink charges

Domestic beer | 8
Premium beer | 10
Premium brands | 12
Top shelf brands | 13
Wine by the glass | 12
Sodas | 6
Bottled Water | 5

HOST BAR

Charges to master account based on per drink consumption

Domestic beer | 6
Premium beer | 8
Premium brands | 10
Top shelf brands | 11
Wine by the glass | 10
Sodas | 4
Bottled water | 4

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite and Michelob Ultra.

PREMIUM BEERS

Heineken, Stella Artois, Sam Adams, Modelo and Corona.

WINES BY THE GLASS

Cupcake Chardonnay, Cupcake Cabernet, Cupcake Merlot, Ecco Domani Pinot Grigio, Grand Travers Semi Dry Riesling

LIQUORS

Jim Beam, Johnnie Walker Red, Bombay Gin, Smirnoff Vodka, Cuervo Gold Tequila, Bacardi Light Rum, Captain Morgan Rum.

TOP SHELF LIQUORS

Jack Daniels Bourbon, Johnnie Walker Black, Tanqueray Gin, Grey Goose Vodka, Tito's Vodka, Patron Tequila, Crown Royal.

WHITE/ROSE WINES

Sokol Blosser "Evolution" White, America | 55
Neyers Chardonnay, Carneros | 65
Kendall Jackson Chardonnay, California | 40

RED WINES

Meomi Pinot Noir, California | 45
Layer Cake Cabernet | 45
Franciscan Cabernet | 60
Orin Swift "Abstract" Red | 70

SPARKLING WINES

Belaire Fantome Brut | 68
Veuve Clicquot "Yellow Label" Brut | 120

**\$150 bartender fee per 100 guests for up to two hours of service. Each additional hour of service is \$50 per hour.*





TECHNOLOGY

Corktown Ballroom A & D Includes

65X104 Drop-down screen with ceiling mounted LCD Projector

Skyline Ballroom Includes

65X104 Drop-down screen with ceiling mounted LCD Projector and LG 75' 4K Ultra HD LED Display

Fourth Floor Meeting Rooms

Boston-Edison, Palmer Woods, and Cass Corridor

Click share CX-20 enables wireless conferencing to LG 55" class 4K ultra HD Smart LED Display
White Boards and Markers

Piquette Meeting Room

Click share CX-20 enables wireless conferencing to LG 75" class 4K ultra HD Smart LED Display
White Boards and Markers

Midtown Meeting Room

Click share CX-20 enables wireless conferencing to LG 85" class 4K ultra HD Smart LED Display
White Boards and Markers

Clicker/laser pointer| 30

Podium available upon request

Polycom speaker phone | 150

Wireless Microphone | 175

Lavalier Microphone | 175

Extension cord | 15 each

Power strip | 20 each

Easels | complimentary and based on availability

Printing and copying (black and white) | .25 per page
Printing and copying (color) | .50 per page
Flip chart | 60

4 color markers, 27x34 easel pad

Flip chart with Post It | 65

4 color markers, 27x34 easel post it pad

4K UHD 75" Smart Display | 300

ClickShare Display | 250

75" 4K Display with 2.1 High-End Speaker System, Wireless Screen Sharing. Click Share combines hardware, software and common sense into an all-in-one meeting ecosystem. Now teams can collaborate from anywhere, in one space, in real time, like they're in the same room like never before.

**All equipment is included in meeting room rental. A \$250 daily technician fee will apply.*

**All audio visual prices are per day unless otherwise noted. All prices are subject to 25% Service Charge and 6% Sales Tax.*