

HOLIDAY AFTERNOON MENU

Courtyard
on St. James Place

TRADITIONAL HOLIDAY LUNCH BUFFET

Continental Salad

Romaine and Radicchio with Hearts of Palm, Carrots, Olives,
Tomatoes with Balsamic Vinaigrette Dressing

Honey-Glazed Baked Ham

Sage-Roasted Whole Turkey

Cornbread Dressing

Giblet Gravy

Cranberry Sauce

Garlic Mashed Potatoes

Candied Sweet Potatoes

Green Beans Amandine

Fresh Baked Rolls and Whipped Butter Rosettes

Dessert Station

White and Dark Chocolate Fountains, Croquembouche, Assorted Pies - Key Lime Pie,
Pecan Pie, Fruit Tarts and Cheesecake with Fresh Berries

Selection of International Teas and Colombian Coffee

St. James Salad

Field Greens, Hearts of Palm, Caramelized Pecans, Tomatoes, Feta Cheese and Pears tossed with Honey Balsamic Vinaigrette Dressing

Select One Entrée

- Sliced Roast Loin of Pork
with Apple and Herb Dressing
- Grilled Salmon
with Béarnaise Sauce and Fresh Dill
- French-Cut Chicken Breast with
Sun-Dried Tomato and Fresh Basil Sauce
- Certified Angus Ribeye
with Three Peppercorn Sauce
- Potatoes au Gratin
- Green Beans Amandine
- Freshly Baked Dinner Rolls with Whipped Butter Rosettes

Dessert

Choice of One

- Warm Apple Crisp with Cinnamon Whipped Cream
- Cheesecake with Seasonal Berries
- White and Dark Chocolate Mousse Cake with Ganache
- International Teas and Coffees



HOLIDAY BEVERAGES

Bar Packages

Based on Three Hours

House

Domestic Draft Beer, House Wine, House Champagne and Soda

Deluxe

Deluxe Brand Cocktails, Domestic Draft and Imported Beer, House Wine, House Champagne and Soda

Premium

Premium Brand Cocktails, Domestic Draft and Imported Beer, House Wine, House Champagne and Soda

Open Bar Based on Consumption

House Wine and Champagne
House Brand Cocktails
Premium Brand Cocktails
Cognac, Cordials and Brandy
Domestic and Premium Bottled Beer
Keg of Domestic Beer
Keg of Premium Beer
Sodas
Mineral Water
Fresh Lime Margaritas
Champagne Punch – 5-Gallon Minimum
Non-alcoholic Punch – 5-Gallon Minimum

Courtyard Premium Wine List Available Upon Request

Cash Bar

Bartender and Cashier

One bartender and one cashier per 100 guests

HOLIDAY GENERAL INFORMATION

Room Fee

- Three-Hour Event Time (Afternoon events must conclude by 4 pm)
Additional Hours (based on availability)
- Set-up, Breakdown and Clean-up
- Tables, Chairs, China, Flatware and Stemware
- Floor Length Table Linens and Napkins
- Choice of Table Centerpieces: Votive Candles or Nutcrackers with Red Sequins Material

Courtyard Linen Package: Chair covers and upgraded overlays

Food and Beverage Minimums

The food and beverage minimums for each room vary on the date and time of the event. Your Event Manager will discuss the minimum at time of meeting and tour of the facility.

Valet Services

Host prepaid valet services: (one attendant per 40 guests with a minimum of two valets).
If additional hours are added, the additional charge will be a prorated amount per hour per valet
~OR~
Guest paid valet

Coat Check

Coat check attendants.
One attendant per 100 guests with a minimum of two attendants

Payment

- A deposit of 30% of the estimated revenue is required to secure your event date.
- Additional half of the estimated revenue is due four months prior to event date.
- The remaining balance and final guests count is due 10 business days prior to the event date.
If the guarantee is not received, the original expected number will be used as the guarantee and the Courtyard will prepare food, beverage, staffing and any additional charges or fees based on that number. Guest counts may increase after this date with approval from the Courtyard management, but may not decrease. Additional changes are to be paid at the conclusion of the event.
- Deposits and payments are non-refundable and non-transferable.
- Payment will be accepted by cash, check or credit card.

Service charge and sales tax:

All Food and Beverage Subject to 22% Service Charge
8.25% Sales Tax (Excluding Alcoholic Beverages)