

AFTERNOON

EVENT MENUS

Courtyard
on St. James Place

BRUNCH BUFFET

Butler Passed

Assorted Petite Quiche

Seasonal Fresh Fruit and Berry Display

with Grand Marnier Dip

Crepes filled with Sautéed Chicken and Mushrooms

with a Chardonnay Wine Sauce

Waffles

Maple Syrup, Pecans, Fresh Strawberry Sauce with Butter and Whipped Cream

Omelet Station

Cheese, Bacon, Ham, Sausage, Green and Red Peppers, Onions and Mushrooms

Whipped Idaho Potatoes with Basil Oil

STATION SELECTIONS

Hickory Smoked Ham

Petite Rolls, Cocktail Rye, and Dijon Mustard

Roasted Top Round of Beef Carvery

Petite Rolls, Beef Au Jus, Creamy Horseradish and Mustard

Grilled Side of Whole Salmon

Basted in Olive Oil and Herbs

Assorted Rolls with Whipped Butter Rosettes

Freshly Brewed Imported Teas and Colombian Coffee

AFTERNOON HORS D'OEUVRES BUFFET

Display

Assorted Petite Quiche
Pecan Crusted Chicken Bites with Dijon Cream Sauce
Beef Empanadas

International Cheese and Fruit

Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese
Seasonal Fresh Fruit and Berries with Grand Marnier Dip with Specialty Crackers and Sliced
French Bread

STATION SELECTIONS

Fresh Garden Salad Station

Mixed Garden Greens, Tomatoes, Roasted Garlic, Sun-Dried Tomatoes, Carrots, Olives,
Red Peppers, Alfalfa Sprouts, Pico de Gallo with Vinaigrette, Ranch and Bleu Cheese Dressings

Antipasti Grilled Vegetable Milanese

Asparagus, Zucchini, Eggplant, Red and Yellow Peppers

Mashed Potato Martinis

Yukon Gold and Sweet Mashed Potatoes with topping choices of Sour Cream, Bacon, Green
Onions, Cheese, Caramelized Pecans, Honey Whipped Butter

Pasta Station

Bowtie and Penne Pasta with Alfredo, Pesto, and Marinara Sauces
Asparagus Tips, Roasted Peppers, Sun-Dried Tomatoes, Mushrooms, Parmigiano-Reggiano, Garlic
and Olive Oil

Sage Roasted Frenched Turkey Carvery

Petite Rolls, Mayonnaise and Mustard

Certified Angus Prime Rib Carvery

Petite Rolls, Au Jus Sauce and Creamy Horseradish

Grilled Side of Whole Salmon

Basted in Olive Oil and Herbs

Freshly Brewed Imported Teas and Colombian Coffee

AFTERNOON EVENT

Butler Passed Hors D'Oeuvres

Assorted Petite Quiche
Crawfish Cakes with Cajun Cream Sauce

St. James Salad

Mixed Field Greens with Heart of Palm, Tomatoes, Caramelized Pecans,
Feta Cheese and Poached Pears tossed in Balsamic Vinaigrette

Entrées: *Select Two*

- Pecan Crusted Chicken with Dijon Sauce
- Chicken Piccata with Capers and Butter Sauce
- Chicken Marsala with Mushroom Leek Sauce
- Almond Crusted Red Fish Beurre Blanc Sauce
- Grilled Salmon Fillet with Mushrooms and Roasted Peppers
- Parmesan Crusted Salmon, Capers, Olives with Basil Butter
- Stuffed Jumbo Shrimp with Lump Crabmeat
- Grilled Certified Angus Petite Filet Mignon with Béarnaise Sauce

Entrée Sides: *Select one*

Herbed White and Wild Rice, Rosemary Roasted New Potatoes
or Garlic Mashed Potatoes

Sautéed Garden Vegetable Medley
Freshly Baked Rolls and Whipped Butter Rosettes

Freshly Brewed Imported Teas and Colombian Coffee



BAR PACKAGES BASED ON THREE HOURS
ALL BEVERAGE PACKAGES INCLUDE
A CHAMPAGNE TOAST

AFTERNOON BEVERAGE PACKAGES

HOUSE

Domestic Draft Beer, Wine, Champagne and Soda

DELUXE

Call Brand Cocktails, Domestic Draft and Imported Beer, Wine, Champagne and Soda

Signature Cocktail Included

Smirnoff, Bombay, Bacardi, Jose Cuervo, Jack Daniels, Johnny Walker Red Label

PREMIUM

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

Signature Cocktail Included

Stolichnaya, Grey Goose, Tanqueray, Captain Morgan's, Jose Cuervo 1800, Crown Royal,
Johnny Walker Black

COURTYARD PREMIUM WINE LIST AVAILABLE UPON REQUEST

UNLIMITED NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Punch, Juices and Soda



OPEN BAR BASED ON CONSUMPTION

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

COURTYARD PREMIUM WINE LIST AVAILABLE UPON REQUEST

GENERAL INFO

Food and Beverage Minimums

Minimum: _____

The food and beverage minimums for each room vary depending on the date and time of the event. The Catering and Sales Manager will discuss the minimums at the time of your meeting and tour of the facility.

Room Fee

	BALLROOM	GARDEN ROOM	WINE CELLAR
Friday	\$450	\$350	\$150
Saturday Afternoon	\$450	\$350	\$150
Saturday Evening	\$850	\$650	\$250
Sunday	\$450	\$350	\$150

Includes

4 – Hour Room Usage/ Additional Hours based on availability: \$350.00 per hour
Set-up, Breakdown and Clean-up
Tables, Chairs and Glassware

Courtyard Linen Package

\$2.00 per person per chair cover (or)
\$4.00 per person for full premium linens: chair covers and premium overlays

Security

One Guard is required for Every 100 Guests (Minimum of Two Security Guards: One Male, One Female) \$60.00 per officer per hour (4 hour minimum)

Set-up/Decorations

Times for delivery and decoration will be set by Courtyard management. Rice, birdseed, glitter and confetti may not be used. Use of these items will result in a \$500.00 clean up charge. Paper flower petals, potpourri, ribbon streamers or bubbles are acceptable alternatives. The Courtyard on St. James Place will not assume responsibility for damage or loss to articles left prior, during or following the event. All items used in decorating must be removed at the conclusion of the event

Valet

Valet services are required and cost \$150.00 per valet attendant. One valet attendant is required for every forty guests. Minimum two valet attendants.

~OR~

Guest Paid Valet is \$7.00 per car

Attendants

\$100.00 per Attendant

One Attendant per 100 Guests

Minimum of (2) Attendants

Payment

Forms of payment accepted are check, cash, or credit card.

Final Balance Due

10 Business Days Prior to Event

Service charge and sales tax:

All Food and Beverage Subject to 22% Service Charge

8.25% Sales Tax (Excluding Alcoholic Beverages)