



Courtyard by Marriott
Ft. Lauderdale North | Cypress Creek

Wedding Menus

- Silver Package*
- Gold Package*
- Platinum Package*
- Courtyard Buffets*
- Additional Buffet Items*
- Courtyard Plated Dinner*
- Courtyard Reception*
- Reception Enhancements*
- Cocktail Selection*



Silver Package

Open BAR *(Three Hours)*

*Unlimited House Brand Selection
Domestic Beer House Wines*

DESIGNER DISPLAYS

Fresh Seasonal Vegetable Crudite

BUTLER PASSED

*Please choose up to 5 (Five)
(50 pieces)*

*Assorted Miniature Quiche, Meatballs in Wine Sauce,
Vegetarian Egg Rolls, Cocktail Franks In Puff Pastry, Chicken Satay Kabobs
Stuffed Mushrooms, Chicken Tenders,
Beef Brochettes, Mozzarella Sticks in Marinara Sauce*

Roast Beef Carving Station

*Succulent Sirloin of Beef Served with Mini Rolls
and
Traditional Accompaniments*

Dessert

*Includes your choice of a wedding Cake
"Cakes By Sharon"*

\$40.95 per person

Prices Subject to 20% Service Charge and 6% Florida State Tax

Gold Package

Open Bar

FOUR HOUR OPEN BAR

Featuring our Call Brand Selection
Of Vodka, Gin, Bourbon, Scotch, Whiskey and Rum

~
Red, White & White Zinfandel

~
Domestic Beer

~
Soft Drinks & Fruit Juices

Champagne Toast

Butler Passed Hors D'oeuvres

50 pieces each

Please Select Four Items

Assorted Miniature Quiche, Meatballs in Wine Sauce,
Vegetarian Egg Rolls, Cocktail Franks In Puff Pastry, Chicken Satay Kabobs
Stuffed Mushrooms, Chicken Tenders, Herbed Deviled Eggs
Beef Brochettes, Mozzarella Sticks in Marinara Sauce

Plated Entrées

Please Select up to Three (3)

All entrées include Fresh Garden Salad with choice of dressing
Bread Rolls and Butter, Chef's Choice of Vegetable and Starch

Roast Sirloin Of Beef

Sliced Roasted Sirloin of Beef with a Wild Mushroom Sauce

Chicken Marsala

Grilled Boneless Breast Of Chicken with a Traditional Marsala Sauce

Broiled Mahi Mahi

Grilled Filet of Mahi-Mahi Served
with Lemon Herb Sauce

Includes your choice of Wedding Cake
"Cakes By Sharon"

Complimentary Guest Room For The Bride & Groom

Prices Subject to 20% Service Charge and 6% Florida State Tax

\$60.95 per person

Platinum Package

Open Bar

FOUR HOUR OPEN BAR

*Featuring our Call Brand Selection
Of Vodka, Gin, Bourbon, Scotch, Whiskey and Rum*

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Red, White & White Zinfandel*

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Domestic Beer*

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Soft Drinks & Fruit Juices*

Champagne Toast

TO BE ATTRACTIVELY DISPLAYED

*Domestic and International Cheese & Cracker Tray
Fresh Vegetable Crudite*

Butler Passed Hors D'oeuvres

100 pieces each

Please choose up to 5 (five)

*Assorted Miniature Quiche, Meatballs in Wine Sauce,
Vegetarian Egg Rolls, Cocktail Franks In Puff Pastry, Chicken Satay Kabobs
Stuffed Mushrooms, Chicken Tenders, Herbed Deviled Eggs
Beef Brochettes, Mozzarella Sticks in Marinara Sauce*

Plated entrées

All entrées include

Baked Rolls and Butter, Chef's Choice of Vegetables and Starch

1st Course Caesar Salad with Crisp Garlic Croutons

2nd Course Penne Pasta with Marinara Sauce

3rd Course Platted Entrée

Roast Sirloin Of Beef

Thin And Tender Slices Of Roasted Top Sirloin Of Beef In A Wild Mushroom Sauce

Chicken Franchise

Grilled Chicken Lightly Coated and Served With Lemon Butter Sauce

Grilled Dill Salmon

*Fillet of Atlantic Salmon Served with
Fresh Dill Cream Sauce*

*Includes your choice of a wedding Cake
"Cakes By Sharon"*

Complementary Guest Room For The Bride & Groom

\$70.95 per person

Prices Subject to 20% Service Charge and 6% Florida State Tax



COURTYARD DINNER BUFFETS

50 Person Minimum

*ACCOMPANIED BY FRESHLY BREWED
REGULAR AND DECAFFEINATED COFFEE*

THE COURTYARD BUFFET

*Tossed Green Salad with Assorted Dressings
Chicken Marsala, Chicken Francaise or Grilled Chicken Caper
Penne Pasta with Marinara Sauce
With Grated Parmesan Cheese
Rice Pilaf
Fresh Seasonal Vegetables
Fresh Baked Bread Rolls
Chef's Choice of Dessert or Wedding Cake*

THE MAIN BUFFET

*Tossed Garden Salad with Assorted Dressings
Caesar Salad
Baked Filet of Sweet Pepper Crusted Tilapia
Sliced London Broil with a Merlot
Mushroom Sauce
Grilled Breast of Chicken Served over Sauteed Julienne of Vegetable
Fresh Seasonal Vegetables
Buttered Red Bliss Potatoes
Fresh Baked Bread Rolls
Chef's Choice of Dessert or Wedding Cake*

Prices Subject to a 20% Service Charge and 6% Florida State Tax

ADDITIONAL BUFFET ITEMS

Grilled Chicken Marengo
**Chicken Breast with a Fresh Tomato, Garlic
and Bermuda Onion Sauce**
Add \$4.00 Per Person

Baked Virginia Ham
**Pineapple Glazed Virginia Ham,
Slow Cooked to Perfection**
Add \$4.00 Per Person

Roast Prime Rib of Beef
**Succulent Prime Rib of Beef Served with
Au Jus and Horseradish Sauce**
Add \$6.50 Per Person

Sweet and Sour Chicken
**Grilled Breast of Chicken Topped with a Tangy
Sweet and Sour Sauce**
Add \$4.00 Per Person

Chicken Cordon Bleu
**Breaded Breast of Chicken Filled
with Ham and Swiss Cheese**
Add \$4.50 Per Person

Roast Loin of Pork
**Slow Roasted to perfection and Served
with Apple Sauce and Natural Gravy**
Add \$5.00 Per Person

Baked Filet of Fish (Market Availability)
**Topped with Fresh Dill and Vidalia Onion
Cream Sauce**
Market Price

Prices Subject to a 20% Service Charge and 6% Florida State Tax

COURTYARD RECEPTION

HOT HORS 'D' EOUVERS

Prices are Based on 50 Pieces

Teriyaki Beef Brochettes	\$125.00
Scallops Wrapped in Bacon	Market Price
Coconut Shrimp	Market Price
Chicken Tenders	\$125.00
Cocktail Franks in Puffy Pastry	\$110.00
Mushroom Vol Au Vents	\$125.00
Meatball in Wine Sauce	\$110.00
Miniature Quiche	\$110.00
Mozzarella Sticks with Marinara Sauce	\$115.00
Mini Cheese Pizza	\$120.00
Hot 'n' Spicy Wings	\$125.00
Vegetarian Egg Rolls	\$ 95.00
Chicken Satay Kabobs	\$125.00

COLD HORS D'OEUVERS

Herbed Devilled Eggs	\$ 75.00
Assorted Finger Sandwich	\$125.00
Assorted Pastries	\$150.00
Chef's Assortment of Cold Canapés	\$175.00
Vegetable crudités	\$2.75 per person
Fresh Fruit Display with Seasonal Berries	\$4.75 per person
Imported and Domestic Cheese with Assorted Crackers	\$4.75 per person

Prices Subject to 20% Service Charge and 6% Florida State Tax.

*COURTYARD
RECEPTION ENHANCEMENT*

RECEPTION STATIONS

PASTA STATION

*Penne and Bowtie Pasta Served with Marinara Sauce or Alfredo
Sauce.*

*Fresh Grated Parmesan Cheese, Cracked Black Pepper and a
Bistro Garlic Roll*

\$7.95 per person

CARVING STATION

Roasted Prime Rib of Beef *\$7.00 Per Person*

Roast Top Round of Beef *\$6.00 Per Person*

Honey Glazed Ham *\$5.00 Per Person*

Roasted Turkey Breast *\$5.00 Per Person*

*All Carving Stations Are Served With The Appropriate
Accompaniments And Chef's Bistro Rolls.*

Above Items Served Buffet Style

Chef to Carve Tableside Add \$50.00

Prices Subject to 20% Service Charge and 6% Florida State \$50. Tax.

COURTYARD COCKTAIL SELECTION

HOURLY PACKAGES

House

<i>One Hour</i>	<i>\$7.00 per person</i>
<i>Two Hours</i>	<i>\$14.00 per person</i>
<i>Three Hours</i>	<i>\$17.00 per person</i>
<i>Four Hours</i>	<i>\$21.00 per person</i>
<i>Five Hours</i>	<i>\$25.00 per person</i>

Deluxe

<i>One Hour</i>	<i>\$9.00 per person</i>
<i>Two Hours</i>	<i>\$18.00 per person</i>
<i>Three Hours</i>	<i>\$25.00 per person</i>
<i>Four Hours</i>	<i>\$30.00 per person</i>
<i>Five Hours</i>	<i>\$34.00 per person</i>

Premium

<i>One Hour</i>	<i>\$11.00 per person</i>
<i>Two Hours</i>	<i>\$22.00 per person</i>
<i>Three Hours</i>	<i>\$27.00 per person</i>
<i>Four Hours</i>	<i>\$32.50 per person</i>
<i>Five Hours</i>	<i>\$36.00 per person</i>

HOST BAR BY THE DRINK

<i>House Brands</i>	<i>\$4.00</i>	<i>Deluxe Brands</i>	<i>\$6.00</i>
<i>Premium Brands</i>	<i>\$7.00</i>	<i>Domestic Beer</i>	<i>\$3.50</i>
<i>Imported Beers</i>	<i>\$4.50</i>	<i>Soda, Juice</i>	<i>\$2.00</i>
<i>Chardonnay, Zinfandel, Cabernet, Merlot</i>			<i>\$5.00</i>

CASH BAR

*Same Per Drink Pricing as Host Bar with
Guest paying Individually on Cash Basis*

Bars Producing Less Than \$300.00 Will Be Assessed A \$50.00 Service Charge

Prices Subject to 20% Service Charge and 6% Florida State Tax.