

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD® HAMILTON
1 Riverfront Plaza | Hamilton, OH 45011
513.896.6200 | Marriott.com/CVGHA



BREAKFAST

CONTINENTAL BREAKFAST

Bagels, Wheat & White Bread, Pastries
Diced Fruit, Individual Yogurts
Locally Roasted Gourmet Coffee & Hot Tea
Orange Juice & Water
\$11 per person

ALL AMERICAN PLATED

Scrambled Eggs, Breakfast Potatoes, Fresh Diced Fruit Cup, Pastries
Choose (1): Bacon or Sausage
Locally Roasted Gourmet Coffee & Hot Tea
Orange Juice & Water
\$15 per person

HAMILTON BREAKFAST TABLE

Scrambled Eggs, Breakfast Potatoes, Bagels, Wheat & White Bread,
Pastries, Diced Fruit, Waffles
Choose (1): Bacon or Sausage
Locally Roasted Gourmet Coffee & Hot Tea
Orange Juice & Water
\$16 per person

BREAKFAST ENHANCEMENTS

Oatmeal with Brown Sugar, Craisins & Nuts
Individual Yogurts, Whole Fruit, Pancakes, Waffles or French Toast
Bacon, Turkey Sausage or Sausage, Biscuits & Gravy
\$4 per item per person

COURTYARD BRUNCH TABLE

Scrambled Eggs & Breakfast Potatoes, Bacon or Sausage
Fresh Seasonal Quiche, Chef's Choice Grilled Chicken
Diced Fruit, Bagels, White & Wheat Bread & Pastries
Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea,
Orange Juice & Water
\$23 per person

OMELET STATION ENHANCEMENT

Eggs & Egg Whites, Diced Ham, Sausage, Bacon
Spinach, Bell Peppers, Mushrooms, Onion Medley
Shredded Cheese & Salsa
\$11 per person

A LA CARTE

Pepsi Soft Drinks or Bottled Water - \$3 per person
Assorted Juices - \$3 per person
Lemonade - \$25 per gallon
Mimosas - \$5 each

Assorted Muffins - \$21 per dozen
Bagels with Cream Cheese - \$25 per dozen
Assorted Pastries - \$17 per dozen

A MIDDAY REFRESH



SWEET TOOTH

Fresh Baked Cookies
Brownies
White & Chocolate Milk
\$8 per person

ENERGY BREAK

Granola Bars
Whole Fruit
Snack Mix
Gatorade
\$8 per person

SWEET & SALTY

Fresh Popcorn
Assorted Candy
Assorted Chips
\$10 per person

HEALTHY SNACK

Fresh Vegetables & Dip
Cheese & Crackers
Build Your Own Yogurt Parfait with Granola, Berries & Honey
\$13 per person

ROOTED GROUNDS LOCALLY ROASTED GOURMET COFFEE

Regular Blend or Decaffeinated Blends available
\$40 per container on consumption
(serves 15-20 guests)

A LA CARTE BEVERAGES

Pepsi Soft Drinks or Bottled Water - \$3 per item on consumption
Assorted Juices - \$3 per item on consumption
Iced Tea or Lemonade - \$25 per container on consumption
Hot Tea - \$3 each on consumption
Assorted Gatorade - \$4 per item on consumption





LUNCH

SALAD & SANDWICH TABLE

Turkey, Ham & Roast Beef Display
 Multigrain, White & Rye Bread
 Swiss, Cheddar & Pepper Jack Cheese Display
 Condiments, Garden Salad, House Chips, Fresh Baked Cookies
 Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
 \$18 per person

PASTA TABLE

Penne Pasta
 Marinara & Alfredo Sauce
 Meatballs & Sliced Grilled Chicken
 Caesar Salad & Garlic Roll, Brownies
 Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
 \$20 per person

BOXED LUNCH

Your choice of Sandwich: Turkey & Swiss on Multigrain, Ham & Cheddar on Multigrain, Roast Beef & Cheddar on Multigrain
 Bag of Chips, Apple, Fresh Baked Cookie
 Pepsi Soft Drink or Bottled Water
 \$16 per person

Catering Considerations

Lunch available until 4:00 pm

Minimum of 25 guests for Pasta Table or Salad & Sandwich Table
 otherwise \$150 set up fee applies

PLATED GRILLED CHICKEN

Grilled Chicken Breast topped with your choice of sauce:
 Barbecue, Sweet Teriyaki, Mushroom Marsala or Lemon Thyme
 Choice of (1): Wild Rice or Yukon Mashed Potatoes
 Fresh Green Beans, Garden Salad & Rolls, Choice of (1) Dessert
 Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
 \$20 per person

PLATED SALMON

Salmon Fillet topped with your choice of sauce:
 Honey Pesto or Garlic & Herb Compound Butter
 Served with Wild Rice & Buttered Broccoli
 Garden Salad & Rolls, Choice of (1) Dessert
 Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
 \$22 per person

PLATED SALAD

Traditional Caesar Salad with Grilled Chicken or
 Cobb Salad with Grilled Chicken
 Rolls & Butter, Choice of (1) Dessert
 Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
 \$16 per person

DESSERT SELECTIONS

Cheesecake with Raspberry, Chocolate, or Caramel Drizzle
 Chocolate Cake, Red Velvet Cake, Carrot Cake, Apple Pie

HAMILTON LUNCH TABLE



HAMILTON LUNCH TABLE

Served with your choice of Starch & Vegetable, Garden Salad & Rolls, Dessert, Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water

- (1) Entrée: \$22 per person
- (2) Entrée: \$27 per person

ENTRÉE SELECTIONS

ENTREES: Grilled Chicken Breast, Salmon Fillet, Roasted Pork Loin, Meat or Vegetarian Lasagna

SAUCES: Lemon Thyme, Spinach Florentine, Red Wine Herb Demi, Mushroom Marsala, Garlic & Herb Compound Butter, White Wine Garlic, Honey Pesto, Creamy Horseradish, Chef's Seasonal

STARCH SELECTIONS

Yukon Mashed Potatoes, Garlic & Parmesan Roasted Redskin Potatoes, Au Gratin Potatoes, Pasta with Marinara or Alfredo Sauce, Wild Rice

VEGETABLE SELECTIONS

Roasted Vegetable Medley, Green Bean Almondine, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli

DESSERT SELECTIONS

Cheesecake with Raspberry, Chocolate, or Caramel Drizzle
Chocolate Cake
Red Velvet Cake
Carrot Cake
Fudge Brownies
Warm Berry Cobbler
Apple Pie
Fresh Baked Cookies

Lunch available until 4:00 pm

Minimum of 25 guests otherwise \$150 set up fee applies

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ALL DAY MEETING PACKAGES



ALL DAY MEETING PACKAGE

All Day Beverage Service: Locally Roasted Gourmet Coffee & Hot Tea, Pepsi Soft Drinks & Water
Continental Breakfast, AM & PM Snack Break,
Salad & Sandwich Lunch Table, Room Rental Fee & Wifi,
Projector & Screen, Flip Chart with Markers

\$48 per person
(minimum of 15 guests)

CONTINENTAL BREAKFAST

Bagels, Wheat & White Bread, Pastries, Diced Fruit, Individual Yogurts, Orange Juice

SALAD & SANDWICH TABLE

Turkey, Ham & Roast Beef Display
Multigrain, White & Rye Bread Display
Cheddar, Swiss & Pepper Jack Cheese Display
Condiments, Garden Salad, House Chips, Fresh Baked Cookies

SNACK BREAK OPTIONS

AM BREAK OPTIONS

Choice of (1):

Build Your Own Yogurt Parfait: Yogurt, Granola, Berries & Honey

Energy Break: Granola Bars & Whole Fruit

PM BREAK OPTIONS

Choice of (1):

Sweet & Salt: Fresh Popcorn, Assorted Candy & Assorted Chips

Healthy Snack: Cubed Cheese & Vegetable Display with Crackers & Dip

PLATINUM ALL DAY MEETING PACKAGE

All Day Beverage Service: Locally Roasted Gourmet Coffee & Hot Tea, Pepsi Soft Drinks & Water
Hot Breakfast Table, AM & PM Snack Break, Hot Lunch Table,
Room Rental Fee & Wifi, Projector & Screen, Flip Chart with Markers

\$55 per person
(minimum of 15 guests)

HOT BREAKFAST TABLE

Scrambled Eggs, Breakfast Potatoes, Bagels, Wheat & White Bread,
Pastries, Diced Fruit, Waffles

Choose (1): Bacon or Sausage

Orange Juice & Water

HOT LUNCH TABLE

Served with Garden Salad & Rolls

Choose (1) Entree: Chicken Florentine, Chicken Marsala,
Honey Pesto Salmon, Vegetable Lasagna

Choose (1) Starch: Yukon Mashed Potatoes,
Garlic & Parmesan Roasted Redskin Potatoes, Wild Rice

Choose (1) Vegetable: Roasted Vegetable Medley,
Country Style Green Beans, Steamed Broccoli

Chocolate Cake or Cheesecake

SNACK BREAK OPTIONS

AM BREAK OPTIONS

Choice of (1):

Build Your Own Yogurt Parfait: Yogurt, Granola, Berries & Honey

Energy Break: Granola Bars & Whole Fruit

PM BREAK OPTIONS

Choice of (1):

Sweet & Salt: Fresh Popcorn, Assorted Candy & Assorted Chips

Healthy Snack: Cubed Cheese & Vegetable Display with Crackers & Dip

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DINNER

TACO TABLE

Seasoned Beef & Marinated Chicken
Spanish Rice & Grilled Fajita Vegetables
Flour Tortillas & Corn Tortillas
Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Onions,
Salsa, Sour Cream, Guacamole, Tortilla Chips
Cinnamon Churros
Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
\$23 per person

*Dinner available after 4:00 pm
Minimum of 25 guests otherwise \$150 set up fee applies*

PASTA TABLE

Penne Pasta with Marinara & Alfredo Sauce
Meatballs & Grilled Sliced Chicken
Eggplant Parmesan
Roasted Vegetable Medley
Italian Salad & Garlic Rolls
Tiramisu
Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
\$27 per person

SOUTHERN STYLE TABLE

Fried Chicken
BBQ Pulled Pork with Brioche Buns
Yukon Mashed Potatoes with Gravy
Country Style Green Beans
Garden Salad & Biscuits with Honey Butter
Apple Pie
Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water
\$28 per person

A MEAL BRINGS PEOPLE TOGETHER



HAMILTON DINNER TABLE

Served with your choice of Starch & Vegetable, Garden Salad & Rolls, Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water

- (1) Entrée: \$28 per person
- (2) Entree: \$33 per person

ENTRÉE SELECTIONS

ENTREES: Grilled Chicken Breast, Salmon Fillet, Roasted Pork Loin, Sliced Beef, Meat or Vegetarian Lasagna

SAUCES: Lemon Thyme, Spinach Florentine, Red Wine Herb Demi, Mushroom Marsala, Garlic & Herb Compound Butter, White Wine Garlic, Honey Pesto, Creamy Garlic Horseradish, Chef's Seasonal

STARCH SELECTIONS

Yukon Mashed Potatoes, Garlic & Parmesan Roasted Redskin Potatoes, Au Gratin Potatoes, Pasta with Marinara or Alfredo Sauce, Wild Rice Pilaf

VEGETABLE SELECTIONS

Roasted Vegetable Medley, Green Bean Almondine, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli

DESSERT SELECTIONS

Cheesecake with Raspberry, Chocolate, or Caramel Drizzle
Chocolate Cake
Red Velvet Cake
Carrot Cake
Fudge Brownies
Warm Berry Cobbler
Apple Pie
Fresh Baked Cookies

CARVED ENTREES

Pork or Beef - \$2 per person
Minimum of 50 people

*Dinner available after 4:00 pm
Minimum of 25 guests otherwise \$150 set up fee applies*



DINNER

PLATED DINNERS

Served with your choice of Starch & Vegetable, Dessert, Garden Salad & Rolls, Locally Roasted Gourmet Coffee, Hot Tea & Iced Tea, Water

Grilled Chicken Dinners

Chicken Breast - \$28 per person
 SAUCES: *Lemon Thyme, White Wine Garlic, Dijon Mustard Demi, Roasted Tomato Jus, Sweet Pineapple Teriyaki, Wild Mushroom Demi, Chef's Seasonal*

Fish Dinners

Tilapia Fillet - \$30 per person
 Grilled Salmon Fillet - \$36 per person
 SAUCES: *Honey Pesto, Lemon Dill Cream, Grilled Pineapple Salsa, Garlic & Herb Compound Butter, Chef's Seasonal*

STARCH SELECTIONS

Yukon Mashed Potatoes, Garlic & Parmesan Roasted Redskin Potatoes, Au Gratin Potatoes, Wild Rice

VEGETABLE SELECTIONS

Roasted Vegetable Medley, Green Bean Almondine, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli

PLATED DINNERS

Beef & Pork Dinners

Sliced Roasted Pork Loin - \$26 per person
 Flank Steak - \$36 per person
 Filet Mignon - \$45 per person
 SAUCES: *Red Wine Herb Demi, Gorgonzola Demi, Honey Chipotle Butter, Mustard Tarragon, Orange Citrus Herb Glaze, Garlic & Herb Compound Butter, Chef's Seasonal*

Duet Dinners

Salmon & Chicken - \$34 per person
 NY Strip & Shrimp - \$42 per person
 Filet Mignon & Chicken - \$45 per person
 Filet Mignon & Salmon - \$49 per person
 SAUCES: *Spinach Florentine, Mushroom Marsala, Honey Pesto, Champagne Dill, Truffle Bleu Cheese, Butter, Honey Chipotle Butter, Gorgonzola Demi, Garlic & Herb Compound Butter, Chef's Seasonal*

DESSERT SELECTIONS

Cheesecake with Raspberry, Chocolate, or Caramel Drizzle
 Chocolate or Red Velvet Cake
 Apple Pie
 Carrot Cake

Dinner available after 4:00 pm
 Minimum of 25 guests otherwise \$150 set up fee applies

APPETIZERS



APPETIZERS BY THE PIECE

Minimum order of 50 pieces for each item

Order Recommendations:

4-6 total pieces per person per hour before dinner

9-12 total pieces per person per hour without dinner

\$2 per piece

Tomato Basil Mozzarella Bruschetta

Fried Macaroni & Cheese Bite with Spicy Ranch Dip

Vegetarian Egg Roll

Spanikopita

BBQ or Swedish Meatballs

Mini Chicken Cordon Bleu with Dijon Cream Sauce

\$3 per piece

Traditional Chicken Wings

Sweet & Spicy Chicken Lettuce Cups

Beef Wellingtons

Vegetarian Spring Rolls

Mini Potatoes piped with Gorgonzola Cheese

Spanakopita

Shrimp Cocktail

Sausage or Crab Stuffed Mushrooms

\$4 per piece

Beef Wellingtons

Sweet Potato, Goat Cheese & Cranberry Bites

Mini Beef Sliders with Cheddar Cheese

Raspberry & Brie Bites

Crispy Asiago wrapped Asparagus

Mini Crab Cakes

APPETIZER DISPLAYS

Prices per person

Minimum of 25 guests

Food displayed for 1.5 hours

Will not refresh if order less than final guarantee

Domestic Cheese Display with Crackers - \$4

Premium Cheese Display with Crackers - \$7

Pretzels, Chips & BBQ Sauce, Tortilla Chips & Salsa Display - \$5

Fresh Fruit & Vegetable Display with Dips - \$7

Spinach & Artichoke Dip with Pita Points - \$4

Baked Brie with Baguettes - \$4

Buffalo Chicken Dip with Pita Points - \$6

Bavarian Pretzel & Cheese - \$4

Ice Cream Sundae Bar - \$4

Assorted Cookies & Brownies - \$5

Assorted Dessert Bars - \$5

Assorted Pies - \$8

Assorted Cakes - \$8

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DRINKS



BEVERAGE PACKAGES

HOUSE BAR PACKAGE:

\$16/person for the 1st hour
Add \$4 for each additional hour

HOUSE BEER & WINE ONLY:

\$12/person for 1st
hour. Add \$3 for each additional hour

LIQUOR: Pinnacle Vodka, New Amsterdam Gin, Juarez Tequila, Jack Daniels Whiskey, Jim Beam Bourbon Whiskey, Dewars Scotch, Cruzan Rum

BEER (choice of 4): Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser, Yuengling & Seltzer

WINE (choice of 3): Sycamore Lane Cabernet, Merlot, Chardonnay, Pinot Grigio or Moscato

PREMIUM BAR PACKAGE:

\$20/person for the 1st
hour. Add \$4 for each additional hour

PREMIUM BEER & WINE ONLY:

\$15/person for 1st
hour. Add \$3 for each additional hour

LIQUOR: Tito's Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Bacardi Rum

BEER (choice of 4): Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser, Yuengling, Stella Artois, Local Craft & Seltzer

WINE (choice of 3): Robert Mondavi Cabernet, Merlot, Chardonnay, Pinot Grigio or Moscato

CASH BAR

Pepsi Soft Drink - \$4 per can

Domestic Beer - \$5 per bottle

Craft/Premium Beer & Seltzers - \$6 per bottle/can

House Wine - \$6 per glass

Premium Wine - \$8 per glass

House Liquor - \$8 per drink

Premium Liquor - \$9 per drink

\$100 Bartender Fee if sales are less than \$150

HOST BAR ON CONSUMPTION

Pepsi Soft Drink - \$3 per can

Domestic Beer - \$4 per bottle

Craft/Premium Beer & Seltzer - \$5 per bottle/can

House Wine - \$5 per glass

Premium Wine - \$7 per glass

House Liquor - \$7 per drink

Premium Liquor - \$8 per drink

Bars on consumption available for 50 or less guests.

Must have valid credit card on file.

\$100 Bartender Fee if sales are less than \$150

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TECHNOLOGY

LCD Projector & Screen - \$150

Screen Only (Bring Your Own Projector) - \$75

Handheld Wireless Microphone - \$50

Wired Microphone - \$50

Lavalier Microphone - \$75

Speaker Phone - \$25

Flip Chart with Markers - \$20 each

Easel - \$10

The Sales team is happy to assist with any additional audio visual needs that may not be listed.

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WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

| | DIM. (L X W) | AREA(FT ²) | BANQ. | THTR. | CONF. | REC. | CLASS | U-SHAPE | DINNER |
|-----------------------|--------------|------------------------|-------|-------|-------|------|-------|---------|--------|
| RIVERVIEW BALLROOM | 60X89X12 | 5,340 | 350 | 350 | | 500 | | 180 | |
| RIVERVIEW BALLROOM A | 60X28X12 | 1,680 | 80 | 110 | 50 | 150 | 24 | 30 | 80 |
| RIVERVIEW BALLROOM B | 60X31X12 | 1,860 | 80 | 110 | 50 | 150 | 24 | 30 | 80 |
| RIVERVIEW BALLROOM C | 60X30X12 | 1,800 | 80 | 110 | 50 | 150 | 24 | 30 | 80 |
| RIVERVIEW BALLROOM AB | 60X59X12 | 3,540 | 150 | 220 | | 300 | 48 | | 100 |
| RIVERVIEW BALLROOM BC | 60X61X12 | 3,660 | 150 | 220 | | 300 | 48 | | 100 |
| PRE-FUNCTION | | | 60 | | | 60 | | | |
| FOUNDATION BOARDROOM | 28X16X10 | 470 | 114 | | 14 | | | | |

We're at your service to customize menus and accommodate any special requests. All food and beverage (including alcohol) must be provided & served by the Hotel. To ensure quality and presentation, perishable food items will be displayed for a maximum of 1.5 hours. No food and beverage may leave the premises.

Current state tax & 24% service charge will be applied to all prices (unless valid tax exempt form is presented to Hotel).

Final menu and guaranteed head count is due to Sales Department (14) days prior to event. Final head count and payment is due by 12:00pm to the Sales Department (3) business days prior to event. Hotel cannot guarantee accommodations for any additional guests added after the final guaranteed number has been submitted. A additional fee may be applied to any guests added after the guaranteed headcount. If no guarantee is received, the Hotel will charge for the expected number of guests. A signed Banquet Event Order and Banquet Check is required at least (3) days prior to event.

The attendance you anticipate and the setup your event requires are the primary factors in your room assignment. Revisions in these requirements may necessitate a reassignment. Function rooms are assigned based on the number of persons anticipated. The Hotel reserves the right to adjust function space based upon changes in attendance. The Hotel guarantees a set up time of 2 hours prior to event start time. Resetting the meeting room from previously agreed set-up per your Banquet Event Order and/or Diagram may result in a room reset fee of up to \$250.

The Hotel reserves the right to inspect and control any event being held on the premises. All Federal, State and Local Laws are strictly adhered to. Due to Board of Health regulations, perishable items may not leave the premises after your event.

The Hotel doesn't assume responsibility for damage or loss of any merchandise. The patron assumes full responsibility for any damages to the Hotel property caused by the patron, their guests or their agents, including any loss of business caused by damage or disturbance. The following items are not permitted in the banquet space unless approved in advance by Sales Department: confetti, glitter, nails, staples or other adhesives that may cause damage to the walls or ceilings. A clean up fee and/or damage fee will be applied to cover costs associated with clean up and/or damage.

The Hotel is eager to assist with set up, event decor and preferred vendors to enhance your experience. Please consult the Sales Department to discuss further.

Federal, state and local government authorities, including the U.S. Centers for Disease Control, have promulgated standards for the physical distancing of individuals in group settings and the use of personal protective equipment in an effort to limit risk relating to contagious diseases, including COVID-19. The Hotel uses reasonable efforts to comply with these standards