© 2009. Marriott International. All Rights Reserved.

Harrisburg Hershey

fresh

COURTYARD® Marriott

725 Eisenhower Blvd | Harrisburg PA 17111 www.marriott.com/harcy
v 717-558-8544 f 717-558-8554

Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovating catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

Looking forward to serving you soon,

The Courtyard Events Team

© 2009. Marriott International. All Rights Reserved.

breakfast

The American Table | 11.95
Selection of Chilled Premium Juices, Mirror display of Seasonal Fresh Fruit, Assortment of Cold Cereals with 2% and Skim Milk, Fluffy Scrambled Eggs, Breakfast Sausage Links and Lean Crisp Bacon, Breakfast Home Fries and a Selection of Freshly Baked Danish and Breakfast Muffins

The Regal Continental Table | 8.95
Selection of Chilled Premium Juices, Mirror display of Seasonal Fresh Fruit, Assortment of Cold Cereals with 2% and Skim Milk, Flavored Yogurt Selection, Assorted Danish and Muffins, New York Style Bagels and Cream Cheese

The American Continental Table | 7.95
Selection of Chilled Juices, Mirror display of Fresh Fruit, Assortment of Danish, Bagels and Cream Cheese, Assortment of Breakfast Muffins

The Earlier Riser Table | 6.95
Selection of Chilled Juices, Freshly Baked Muffins, A Variety of Danish and Breakfast Bagels with Cream Cheese

A La Carte Items
Fresh Baked Muffins- $24.00 per dozen
Assorted Bagels- $25.00 per dozen
Sliced Fresh Fruit- $15.00 per dozen
Whole Fresh Fruit- $1.00 per piece

© 2009. Marriott International. All Rights Reserved.

lunch

Southern Fried Chicken Salad | 16.95
Crisp Field Greens topped with Pico de Gallo, Shredded Monterey Jack and Cheddar Cheese, Artichoke Hearts and Crispy Fried Chicken Tenders, Chefs Choice Dessert

Chicken Caesar Salad | 15.95
Parmesan Garlic Croutons, Creamy Caesar Dressing and Shredded Parmesan Cheese, topped with Grilled Boneless Chicken Breast, Chefs Choice Dessert

Santa Fe Taco Salad | 14.95
Crisp Tortilla Chips, Shredded Field Greens, Red Ripe Tomatoes, Freshly Chopped Onions, Black Olives and Seasoned Ground Beef, Chefs Choice Dessert

Grilled Chicken Fajita Wrap | 14.95
Char-Broiled Chicken Breast sliced and layered atop Shredded Lettuce, Pico de Gallo, Guacamole, Shredded Monterey Jack Cheese and Sour Cream, accompanied by Spring Greens in Balsamic Dressing and Chefs Choice Dessert

Roasted Turkey Club | 14.95
Oven Roasted Turkey Breast topped with Crisp Bacon, Swiss Cheese, Lettuce, Tomato and Mayonnaise, served on White and Wheat Bread and accompanied by Potato Chips and Chefs Choice Dessert

© 2009. Marriott International. All Rights Reserved.

COURTYARD® Marriott

725 Eisenhower Blvd | Harrisburg PA 17111 www.marriott.com/harcy
v 717-558-8544 f 717-558-8554

lunch

The Traditional Boxed Lunch | 10.95
Roasted Turkey Club Sandwich with Bacon, Swiss Cheese, Lettuce and Tomato on White or Wheat Bread, Bag of Potato Chips, A Jumbo Cookie and a Choice of Soda or Bottled Water

The Free Range Box Lunch | 11.95
Grilled Herb Breast of Chicken with Sun-Dried Tomato Pesto on White, Wheat or a Baguette with appropriate Condiments, Bag of Potato Chips, Fresh Fruit, A Jumbo Cookie and a Choice of Soda or Bottled Water

The Beefeater Boxed Lunch | 11.95
Deli Roast Beef on White, Wheat or a Baguette with Horseradish, Mayonnaise and appropriate Condiments, Bag of Potato Chips, Fresh Fruit, A Jumbo Cookie and a Choice of Soda or Bottled Water

© 2009. Marriott International. All Rights Reserved.

lunch

Taste of Italy Themed Table | 15.95
Tossed Green Salad with Julienne of Carrots, Cucumbers, and Sliced Tomatoes with Creamy Ranch Dressing. Homemade Meat Lasagna, Italian Mixed Vegetables sauteed with Garlic and Olive Oil, Parsley Green Potatoes, Garlic Bread, Parmesan Grated Cheese and Chefs Choice Dessert

| 25.00
Entrees (choice of two): Grilled Chicken, Hamburgers, Hot Dogs, Grilled Chicken or Vegetarian Wraps.

Sides (choice of one): Macaroni and Cheese, Baked Beans, Corn on the Cob

Salads (choice of two): Pasta Salad, Potato Salad, Tropical Fruit Salad, Spring Bean Salad, Garden Salad, Caesar Salad

© 2009. Marriott International. All Rights Reserved.

lunch

The New York Style Deli | 14.95
Fresh Green Salad with Dressing Selection, Herbed Pasta Salad, Potato or Macaroni Salad, Cole Slaw, Sliced Turkey, Sliced Roast Beef and Sliced Ham with American, Cheddar and Swiss Cheeses. White or Wheat Bread, Sliced Tomatoes, Onions, Kosher Pickles, Mayonnaise, Mustard and Horseradish. Bags of Potato Chips and Chefs Choice Dessert

Trio Salad | 11.95
Selection of Tuna, Chicken and Egg Salad with a Selection of Dressings, Assortment of Breads, Bags of Potato Chips and Chefs Choice Dessert

Grilled Fillet of Salmon in Dijon Creme Sauce | 17.95
Field Greens with Toasted Pine Nuts and Crumbled Bleu Cheese Dressing, Fresh Julienne of Vegetables in an Aromatic Broth, Jasmine Rice and Chefs Choice Dessert

Rosemary and Black Pepper Crusted Pork Loin | 16.95
Field Greens with Toasted Pine Nuts and Crumbled Bleu Cheese Dressing, Sliced Pork Loin with a Light Jus, accompanied by Rosemary Roasted Potatoes and a Fresh Selection of Vegetables. Chefs Choice Dessert

© 2009. Marriott International. All Rights Reserved.

lunch

Chicken Romano | 16.95
Sliced Roma Tomato, Crisp Romaine Lettuce and Balsamic Vinaigrette Dressing, Boneless Chicken Breast lightly breaded with Italian Seasoning and Bread Crumbs, topped with Marinara Sauce and Melted Mozzarella Cheese, accompanied by Penne Pomodoro and a Chefs Choice Dessert

Chicken Cardinale | 16.95
Assorted Baby Greens with Italian Vinaigrette Dressing, Boneless Chicken Breast seasoned with Lemon Pepper Seasoning, lightly roasted in Bread Crumbs, pan sauteed and served with a Lemon Butter Sauce, topped with Julienne of Sweet Red and Yellow Peppers and a Chefs Choice Dessert

Pasta Primavera | 15.95
Tossed Green Salad with Julienne of Carrots, Cucumbers, and Sliced Tomatoes with Creamy Thousand Island Dressing, Penne Pasta tossed with Roasted Peppers, Zucchini, Portabella Mushrooms, Diced Roma Tomatoes and topped with Herb Seared Chicken Breast in a light Parmesan Cream Sauce and a Chefs Choice Dessert

© 2009. Marriott International. All Rights Reserved.

breaks

Low Fat Break | 4.95
English Muffins, A Variety of Low-Fat Yogurts, Crispy Tortilla Chips with Mild and Hot Salsa and Baked Potato Chips

Keep it Simple Break | 6.95
Selection of Chilled Juices served with Fresh Danish and Muffins

Power Break | 5.95
Chilled Juice Selections, Whole Fresh Fruit, Assorted Granola Bars, and A Yogurt Selection

Afternoon Cookie Break | 6.95
Freshly Baked Cookies which include an Assortment of White Chocolate Macadamia Nut, Carnival, Chocolate Chip, Peanut Butter and Raisin Oatmeal, served with Chilled Low-Fat Milk and Chocolate Milk

Heavenly Delight | 9.95
An Assortment of Haagen Daaz Bars and a Variety of Smoothie Yogurt Bars

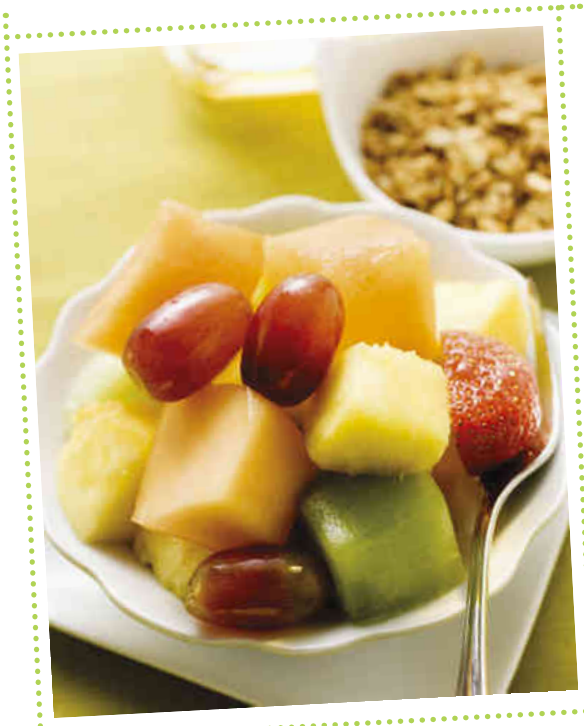
A Little Twisted | 8.95
Jumbo Soft Pretzels with an assortment of Dipping and Cheese Sauces

© 2009. Marriott International. All Rights Reserved.

breaks

A La Carte Items
Chocolate Dipped Strawberries- $20.00 per dozen
Assorted Granola Bars- $10.00 per dozen
Assorted Candy Bars- $16.00 per dozen
Selection of Finger Sandwiches- $24.00 per dozen
Assorted Jumbo Cookies- $24.00 per dozen
American Fudge Brownies- $26.00 per dozen

© 2009. Marriott International. All Rights Reserved.



package

Conference Package | 45.00
Minimum of 15 people

Continental Breakfast- Chilled Orange and Apple Juice, Fresh Danish and Muffins, Coffee and an Assortment of Flavored Teas

Mid Morning Break- Seasonal Fresh Fruit Mirror, Granola Bars, Assorted Breakfast Breads, Coffee and an Assortment of Flavored Teas

Table Lunch- Potato Salad, Cole Slaw, Sliced Tomato and Onion Vinaigrette Salad, Cheddar, American and Swiss Cheeses, Sliced Turkey, Roast Beef and Ham, A Bread Assortment, Sliced Tomatoes, Onions, Lettuce, Kosher Pickles, Mayonnaise and Mustard. Bags of Potato Chips, Chefs Choice Dessert and a Choice of a Soda or Bottled Water

Afternoon Break- Selection of Two Gourmet Cookies: Chocolate Chip, Carnival, Peanut Butter or Oatmeal Raisin. Chilled 2% Milk and Chocolate Milk

Audio Visual- Tri-Fold Screen with power supply and A/V cart, Flip Chart and Markers, Podium and/or Sound System

© 2009. Marriott International. All Rights Reserved.

COURTYARD® Marriott

725 Eisenhower Blvd | Harrisburg PA 17111 www.marriott.com/harcy
v 717-558-8544 f 717-558-8554

dinner

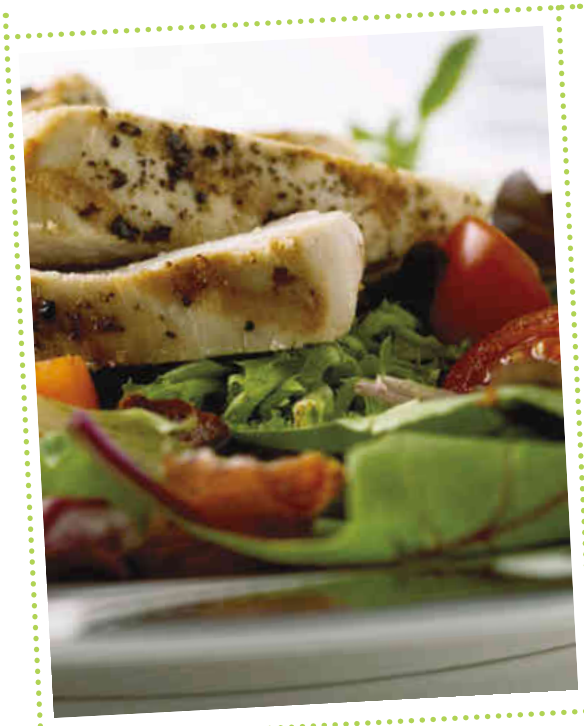
Roast Prime Rib of Beef | 26.95
Baby Field Greens with Balsamic Vinaigrette Dressing, Slow Roasted Prime Rib of Beef, Natural Jus with Oven Roasted Potatoes and Aromatic Julienne of Spring Vegetables and Chefs Choice Dessert

Filet Mignon | 31.95
Traditional Caesar Salad with Shaved Reggiano Parmesan, Center Cut Filet Mignon with Merlot Enhanced Demi-Glace, Blistered Asparagus and Rosemary Scented Potatoes with a Chefs Choice Dessert

New York Strip | 25.95
Field Greens with Toasted Pine Nuts and Raspberry Vinaigrette, New York Strip Sirloin topped with Maitre'd Hotel Butter, Onion Fritts, served with Garlic Mashed Potatoes and Fresh Vegetables and Chefs Choice Dessert

Fillet of Atlantic Salmon | 21.95
Oriental Mandarin Salad, Grilled Fillet of Salmon served with a Sun-Dried Tomato Butter Sauce, Whipped Potatoes with Horseradish and Fresh Asparagus with Roasted Red Peppers and Chefs Choice Dessert

© 2009. Marriott International. All Rights Reserved.



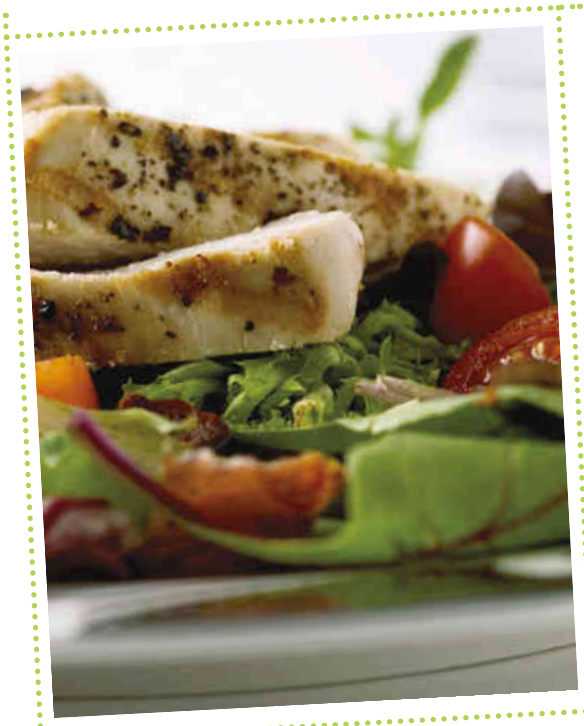
dinner

Chicken Wellington | 18.95
Field Greens, Roasted Pecans, Crumbled Bleu Cheese and Balsamic Vinaigrette Dressing, Boneless Chicken Breast topped with a Mushroom Duxelle, wrapped in Puff Pastry and baked, served with Asparagus and Rosti Potatoes and a Chefs Choice Dessert

Chicken Lemon | 17.95
Fresh Farm Baby Greens with Rosemary Walnut Vinaigrette, Seared Chicken Breast with Herb Essence, served with a Lemon and White Wine Butter Sauce, Fresh Vegetables and Red Bliss Potatoes and a Chefs Choice Dessert

Roasted Pork Loin | 18.95
Sliced Roma Tomatoes, Bermuda Onion Confetti atop Crisp Salad Greens with Balsamic Vinaigrette Dressing and Crumbled Bleu Cheese, Herb and Peppercorn Crusted Pork Loin slow roasted and served with a Burgundy Demi-Glace, served with Garlic Mashed Potatoes and Fresh Julienne of Vegetables and a Chefs Choice Dessert

© 2009. Marriott International. All Rights Reserved.



dinner

Prime Rib Table | 30.95
Minimum of 15 people

Choice of Two Salads: Rotini Salad with Pesto Mayonnaise, Caesar Salad, Field Green Salad with Assorted Dressings, Roasted Balsamic Vegetable Platter, or a Sliced Cucumber, Onion and Tomato Vinaigrette.

Chef's Carved Prime Rib of Beef with Horseradish Cream and Bordelaise Sauce.

Choose Two Additional Entrees: Chicken Monterey, Chicken Romano, Chicken Marsala, Seared Salmon with Whole Grain Mustard Sauce, Shrimp Provencale, Baked Orange Roughy with Lemon Caper Sauce, Tri- Color Tortellini, Penne Primavera, Roasted Herb Encrusted Pork Loin.

Choose Two Starch: Fresh Vegetable Medley, Potatoes au Gratin, Roasted Pepper Rice

Fresh Baked Rolls with Butter and Two Chefs Choice Desserts

© 2009. Marriott International. All Rights Reserved.

dinner

American Bounty Table | 27.95
Minimum of 15 people

Choose Two Salads: Herb Rotini Salad with Sun-Dried Tomato Pesto, Red Onion, Cucumber and Tomato Vinaigrette, Caesar Salad, Spicy Potato Salad, Fresh Field Greens Salad with Assorted Dressings

Choose Three Entrees: Sliced Roast Strip Sirloin Merlot with Demi-Glace, Chicken Cordon Bleu, Baked Boston Scrod with Porvencale Sauce, Beef Bourguignon, Chicken Piccata, Chicken Rosemary with Red Currant Glaze, Southern Fried Chicken, Grilled Chicken with Sauteed Mushrooms and Melted Mozzarella, Roast Breast of Turkey with Sage Dressing, Tortellini Alfredo and Penne Primavera Pomodori.

Choose Two Starch: Parisian Potatoes, Wild and Long Grain Rice or Fresh Vegetable Bouquet.

Two Chefs Choice Desserts

© 2009. Marriott International. All Rights Reserved.

reception

Pasta Station | 7.25
Stations are charged per person/per hour.

Select Three Pastas: Rigatoni Bolognese, Cheese Tortellini Carbonara, Tri-Color Tortellini Primavera, Penne Sweet Basil and Prosciutto or Penne Pasta with Shrimp.

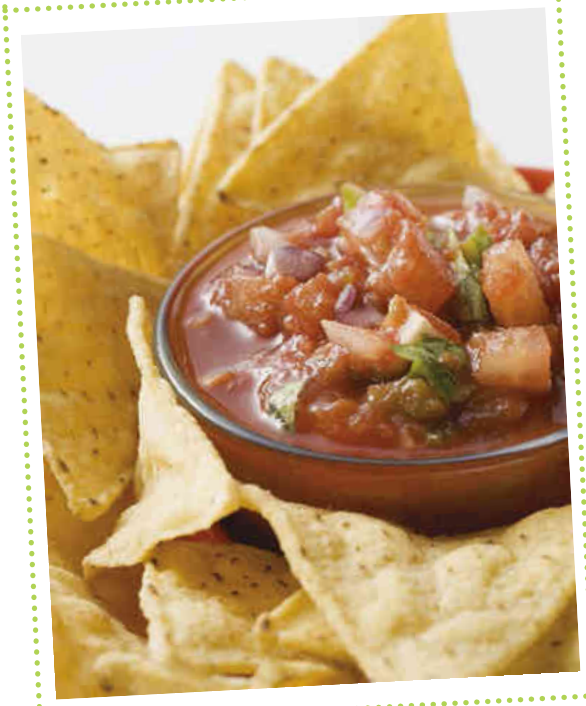
Santa Fe Fajita Bar | 8.00
Stations are charged per person/per hour.

Chicken and Beef Fajitas and Chicken Quesadillas accompanied by Pico de Gallo, Guacamole, Sour Cream, and Monterey Jack Cheese.

© 2009. Marriott International. All Rights Reserved.

COURTYARD® Marriott

725 Eisenhower Blvd | Harrisburg PA 17111 www.marriott.com/harcy
v 717-558-8544 f 717-558-8554



reception

Cold Hors D'Oeuvres Display | 25.00
Displays are priced per person/per hour

Domestic and International Cheeses: Selection of Assorted Cheeses garnished with Fresh Fruit and Grapes

Assorted Crackers and French Baguettes

Display of Italian Antipasto, Prosciutto, Pepperoni, Genoa Salami, Cappicola, Kalamata Olives, Artichoke Hearts, Pepperoncini and Crusty Italian Bread

Potpourri of Fresh Cut and Whole Seasonal Fruit.

Hot Hors D'Oeuvres Display | 30.00
Displays are priced per person/per hour

Mini Beef Wellingtons, Chicken Sate with Peanut Sauce, Swedish Meatballs, Scallops Wrapped in Bacon, and Spinach and Feta in Filo.

© 2009. Marriott International. All Rights Reserved.

considerations

All menu prices reflect the price per person, unless otherwise marked in the description.

The menu items that state "table" reflect a buffet style set-up only. It is a priced per person menu.

There is a 6% tax to be assessed to all functions or meetings regardless of size.

There is a 21% service charge assessed to all functions or meetings regardless of size.

Hotel reserves the right to add an additional charge due to the specifications made by the client with the approval of the client and the hotel representative through a signed catering contract.

Hotel has the right to change certain items in the menu due to the seasonality of the item as long as the changes are specified in the signed contract by the hotel representative and the client.

Modifications can be made to the menus with the approval of the hotel representative and the client through a signed catering contract.

All Prices are subject to change.

© 2009. Marriott International. All Rights Reserved.