

EXPLORE OUR FLAVORS



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.

We look forward to planning something together soon.

The Courtyard® Events Team



BREAKFAST





BREAKFAST

12 JUMP START CONTINENTAL

Seasonal fresh fruit bowl with berries

Assorted Danish Pastries and Muffins

Chilled orange and cranberry juices

Freshly brewed regular and decaffeinated coffee

Assorted traditional and herbal teas

16 THE HEALTHY START CONTINENTAL

Seasonal fresh fruit bowl with berries

Assorted Danish pastries and Muffins

Hearty Oatmeal with brown sugar, dried cranberries, raisins and candied walnuts

Assorted Yogurts

Chilled orange and cranberry juices

Freshly brewed regular and decaffeinated coffee Assorted traditional and herbal teas

12 THE ALL AMERICAN

Plated Scrambled eggs

Choice of Applewood smoked bacon or Sage chicken sausage Breakfast potatoes

Freshly Baked Muffin with Butter and Jam

Orange Juice

Freshly brewed regular and decaffeinated coffee, Assorted traditional and herbal teas

16 BANANA BREAD FRENCH TOAST

Plated Sliced banana bread dipped in French toast custard and griddled until golden. Topped with candied walnuts, sliced banana, ricotta cheese and served plated with maple syrup.

Choice of Applewood Smoked Bacon or Sage chicken sausage

Orange Juice, Freshly brewed regular and decaffeinated coffee, Assorted traditional and herbal teas



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A GOOD BREAKFAST INSPIRES A GREAT MORNING



16 THE BRASS CITY BUFFET

Seasonal fresh fruit bowl with berries

Scrambled eggs

Applewood smoked bacon

Golden pork sausage links, breakfast potatoes

Includes a selection of Danish pastries and muffins

Assorted chilled juices

Freshly brewed regular & decaffeinated coffee

Assorted traditional and herbal teas

25 guest minimum

18 THE DOWNTOWN BREAKFAST BUFFET

Seasonal fresh fruit bowl with berries

Scrambled eggs

Applewood smoked bacon and golden pork sausage links, breakfast potatoes

Hearty Oatmeal with brown sugar, dried cranberries, raisins, candied walnuts

Includes a selection of Danish pastries and muffins

Assorted chilled juices

Freshly brewed regular & decaffeinated coffee

Assorted traditional and herbal teas

25 quest minimum

23 CONNETICUT COUNTRY BREAKFAST BUFFET

Seasonal fresh fruit bowl

Greek yogurt, granola, berries and honey

Scrambled eggs

Applewood smoked bacon

Golden pork sausage links

Blueberry-pecan French toast casserole with local maple syrup

Includes a selection of Danish pastries and muffins

Assorted chilled juices

Freshly brewed regular & decaffeinated coffee

Assorted traditional and herbal teas

25 guest minimum



BREAKS





MORNING AND AFTERNOON BREAKS

7 THE DONUT SHOP

Delicious donuts assortment
Freshly brewed regular & decaffeinated coffee

Assortment of traditional and herbal teas

7 THE COOKIE MONSTER

Assortment of freshly baked cookies

Freshly brewed regular & decaffeinated coffee

Assortment of traditional and herbal teas

9 THE BAVARIAN BREAK

Hot pretzels

Cheese, mustard and caramel dips

Assorted soft drinks

COURTYARD® BY MARRIOTT WATERBURY DOWNTOWN

63 Grand Street I Waterbury, CT 06702 203.596.1000 Marriott.com/hvncy

6 WHOLESOME START

Individual fresh fruit smoothie shots
Fresh whole fruit of the season
Assorted granola bars

7 THE HEALTH NUT

Fresh whole fruit
Trail mix and nuts
Assorted sparkling water

8 THE BIG DIPPER

Tortilla chips
Pita chips
Potato chips
Hummus
Ranch dip
Salsa

AT THE MOVIES

Assorted soft drinks

Freshly popped popcorn
Assorted candy bars
Assorted soft drinks



LUNCH





LUNCH BUFFETS

21 THE SOUP AND SALAD

Creamy tomato or chicken noodle soup
Fresh garden salad, Mediterranean bowtie pasta salad
Albacore tuna salad, cranberry-walnut chicken salad
Breads and rolls, Assorted sweets, Iced tea and lemonade
35 guest minimum

23 THE TASTE OF ITALY

Caesar salad, garlic knots, sausage and peppers Chicken parmesan, penne a la vodka, mini tiramisu Iced tea and lemonade 35 guest minimum

24 THE TRADITIONAL

Mixed greens garden salad, soft dinner rolls

Market vegetable, Creamy mashed potatoes or Rice pilaf
Choice of 2 entrees:
Chicken Picatta, Chicken roulade, Beef tips,
Tortilla crusted tilapia with pineapple salsa, Eggplant rollatini
Chefs selection of assorted mini desserts
Iced tea and lemonade
35 guest minimum

COURTYARD® BY MARRIOTT WATERBURY DOWNTOWN

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23 THE BISTRO SANDWICH BOARD

Assorted Sandwiches. Choice of 3:
Roast beef with horseradish mayo, lettuce, tomato
Turkey, Bacon and Cheddar with Honey Mustard
Smoked Ham with swiss, spicy mustard, lettuce, tomato
Cranberry-walnut Chicken salad
Albacore Tuna Salad
Fresh veggie with herbed-garlic cream cheese

Served with:

Mediterranean bowtie pasta salad Fresh garden salad, Pickles, bags of chips Assorted sweets Iced tea and lemonade 35 guest minimum

24 THE WOODBURY

Mixed greens garden salad, Creamy Cole slaw
Cast iron Fried chicken, Smoky baked beans
Macaroni and Cheese
Cornbread with honey butter, Assorted sweets
Iced tea and lemonade
35 guest minimum

A MIDDAY REFRESH



CLASSIC PLATED LUNCHE

Your choice of 2 entrée selections

24 HERB ROASTED AIRLINE CHICKEN BREAST

Quinoa brown rice pilaf, Market vegetables,

Mustard-Rosemary jus

22 CLASSIC CHICKEN PICATTA

Rice Pilaf

Market Vegetable

28 SLOW ROASTED STEAK

Whipped Potatoes

Market Vegetable

28 PAN SEARED SALMON FILET

Fingerling Potatoes

Sautéed Green Beans

26 HORSERADISH CRUSTED COD

Whipped Potatoes

Market Vegetable

22 VEGAN TOFU RAVIOLI

Broccolini

Roasted Tomatoes

21 EGGPLANT ROLLATINI

Penne Pasta

Marinara

23 RIGATONI A LA VODKA

With sausage and broccoli

21 ROASTED VEGETABLE PASTA

Cream Sauce

ALL CLASSIC LUNCHES INCLUDE

Choice of Fresh green salad, Seasonal salad or Caesar salad

Dinner rolls and butter

Choice of dessert

Lemon cream cake, Black forest cake, Strawberry layer cake

Iced tea and lemonade

Freshly brewed regular & decaffeinated coffee

assortment of traditional and herbal teas

20 guest minimum



BISTRO LUNCH CLASSICS



COURTYARD® BY MARRIOTT
WATERBURY DOWNTOWN
63 Grand Street I Waterbury, CT 06702
203.596.1000 Marriott.com/hvncy

18 BOXED LUNCH

All boxed lunches are packaged with individual bags of potato chips, condiments, freshly baked cookies,

Bottled water and soft drinks

Choose up to three options:

Roast beef, swiss cheese, lettuce and tomato

Turkey, bacon, cheddar, lettuce and tomato

Ham, swiss cheese, lettuce and tomato

Herbed cream cheese, fresh veggies

18 THE BISTRO CHOICE

Perfect for small Groups

A selection of menu items from The Bistro including Sandwiches/Salads, desserts and beverages. Menus are placed in the meeting room in the morning, and picked up by 10:30 a.m. Guests choose their own selections and meals are delivered at the guest's chosen time. 15 guest maximum

THE BISTRO CHOICE PLUS

A selection of menu items from The Bistro Preordered for your guests

24 SEASAME GINGER SALMON BOWL

Soy glazed, edamame, broccolini, almonds, Sesame-ginger vinaigrette over quinoa and brown rice

24 ROASTED HERB CHICKEN BREAST

Roasted broccolini and lemon dressed arugula

17 INDIVIDUAL CHICKEN POT PIE

Roasted chicken, vegetables and herbs Topped with flaky pie crust, lemon dressed arugula

24 SPICY RIGATONI A LA VODKA

Rigatoni with classic vodka sauce Crushed red chili, parmesan cheese

30 CHIMICHURRI STEAK

Grilled NY strip steak with spicy herb sauce Fingerling potatoes, tomatoes and wilted kale

30 PAN SEARED SALMON FILET

Warm green beans, olives, Fingerling potatoes, mustard vinaigrette

17 MEDITERRANEAN GRAIN BOWL

Quinoa brown rice, lemon vinaigrette, arugula Grilled chicken, almonds, goat cheese

THE BISTRO CHOICE PLUS MENU INCLUDES
Iced tea, lemonade
Choice of Dessert

Classic carrot cake, Chocolate layer cake, Key lime pie 15 guest maximum



BUNDLE AND SAVE



45 ALL DAY MEETING PACKAGE

Includes your choice from the following:

BREAKFAST

Jump Start

The Brass City

The Downtown Breakfast

The Healthy Start

The All American

MID MORNING COFFEE REFRESH

Freshly brewed Coffee and Assorted Teas

LUNCH BUFFET

The Soup and Salad

The Taste of Italy

The Bistro Sandwich Board

The Woodbury

The Traditional

Boxed Lunch

The Bistro Choice

AFTERNOON BREAK

Wholesome Start

The Health Nut

At the Movies

The Donut Shop

The Cookie Monster

The Big Dipper

Bavarian Break





RECEPTION



COCKTAIL HOUR



4.5 CHEESE AND FRUIT DISPLAY

Assorted cheese, melon, grapes and crackers

5 CRUDITE

Selection of seasonal vegetables with spinach and ranch dips

5 SPREADS AND BREADS

Garlic hummus, Tomato bruschetta, Olive tapenade and Rosemary olive oil white bean dip, served with assorted sliced baguettes, crostini and pita chips

5.5 ANTIPASO

Cheeses and Italian style meats with olives, Roasted peppers, Artichoke hearts, Crackers and breads

12 SLIDERS BAR

Choice of Three:

Angus burger, cheddar cheese, tomato, garlic aioli

Turkey burger, roasted red pepper sauce, Monterey jack Buffalo chicken, blue cheese dressing, slaw

Falafel, tomato, tzatziki sauce

Atlantic salmon cake, cole slaw, tartar sauce

12 SHRIMP COCKTAIL

Jumbo shrimp with classic cocktail dipping sauce, lemon

HORS DOEUVRES

Per 50 pieces - Option of Stationed or Passed

100 Spanakopita

Spinach and feta cheese

100 Asiago Chicken Puff

Savory puff pastry, Chicken chunks, Shredded cheese

100 Reuben Spring Roll

Corned Beef, Sauerkraut

100 Smoked Gouda Arancini

Sicilian risotto Balls

100 Wasabi Crab Bites

Fried crab and wasabi

100 Cocktail Meatballs

Bourbon BBQ or Sweet and Spicy

100 Lemon Grass Chicken Brochette

Chicken Breast Skewers

100 Mini Quiche

Country French, Garden Veggie, Broccoli Cheese, Three Cheese

100 Vegetarian Thai Spring Rolls

Veggies, Bean Thread, Thai seasonings

125 Olive Pepperoni and Mozzarella Bites

Fresh mozzarella, pepperoni, green olive skewer

125 Five Spice Turkey Meatball Bites

Turkey, five spice, bell pepper, pineapple

125 Asparagus and Asiago Filo

Flaky filo pastry, asparagus spear, asiago cheese

150 Scallops Wrapped in Bacon

Tender scallop, crisp bacon skewer

150 Caprese Skewer

Fresh mozzarella, grape tomato, fresh basil

150 Coconut Shrimp

Crispy coconut/panko crusted fried shrimp

150 Silver Dollar Crab Cakes

Crab, old bay seasoning, remoulade

150 Beef Mushroom Pastry

Beef Tenderloin, Mushroom duxelles, flaky pastry



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ACTION STATIONS

7 PASTA PRONTO

Choice of 2 - Penne, Rigatoni, Farfalle, Tortellini Choice of 2- Carbonara, Marinara, Bolognese, Alfredo, A la vodka Accompanied by grated parmesan cheese crushed red pepper flakes, Italian bread

8 ORIENTAL EXPRESS

Stir fried chicken and Asian blend vegetables Sesame ginger beef and broccoli Accompanied by fried rice and white rice Crispy noodles, fortune cookies

10 STREET TACOS

Carne asada, Chicken and blackened tilapia served with soft tortillas, Pico de gallo, Pineapple salsa, Sweet onion Chopped cabbage, Pickled jalapenos, Lime crema

- 7 APPLEWOOD SMOKED HAM
 Pineapple relish, Dijon mustard, petite rolls
- 8 HERB ROASTED TURKEY BREAST Cranberry mayo, honey mustard, petite rolls
- 9 SLOW ROASTED TOP ROUND OF BEEF Horseradish sauce, Dijon mustard, petite rolls
- 13 HERBED TENDERLOIN OF BEEF
 Horseradish sauce, Dijon mustard, petite rolls

Minim of 40 Guest for all Stations. Action stations are based on 60 minutes of continuous service. \$50.00 Attendant Fee Applies



DINNER



DINNER BUFFETS



25 BANTAM LAKE

BBQ chicken drumsticks and thighs,

Pulled pork, classic potato salad

Mixed greens salad with buttermilk ranch dressing, Braised collard greens, jalapeno-cheddar cornbread Strawberry shortcake bar

Iced Tea

Freshly brewed regular & decaffeinated coffee Assortment of traditional and herbal teas

Minimum 30 Guests

28 THE DOWNHOME

Spinach salad with mushrooms, red onions and bacon vinaigrette, Creamy cole slaw

Cast iron fried chicken, Smoky baked beans

Macaroni and cheese,

Cornbread with honey butter

Banana pudding

Iced Tea

Freshly brewed regular & decaffeinated coffee

Assortment of traditional and herbal teas

Iced Tea

Freshly brewed regular & decaffeinated coffee

Assortment of traditional and herbal teas

Minimum 30 Guests

32 THE CLASSIC

Mixed greens garden salad, soft dinner rolls, market vegetable, Creamy mashed potatoes or Rice Pilaf

Choice of 2 entrees:

Chicken Picatta, Chicken roulade, Beef tips,

Tortilla crusted tilapia with pineapple salsa,

Eggplant rollatini, vegan tofu ravioli,

Rigatoni with sausage and spinach

Chefs selection of assorted mini desserts

Iced Tea

Freshly brewed regular & decaffeinated coffee

Assortment of traditional and herbal teas

Minimum 30 Guests



DINNER BUFFETS



34 BANK STREET

Caprese Salad, Classic Caesar Salad, Garlic knots Green beans with garlic and roasted peppers

Choice of one:

Rosemary Roasted Potatoes or Penne with broccoli, olive oil and garlic

Choice of two:

Chicken Parmesan

Tilapia with Olives and Tomatoes

Beef Braciole braised in tomato sauce

Italian Pastries

Iced Tea

Freshly brewed regular & decaffeinated coffee Assortment of traditional and herbal teas

Minimum 30 Guests

36 THE PALACE

Seasonal salad blood orange vinaigrette
Dinner rolls with whipped butter

Choice of one:

Gruyere potato gratin

Quinoa brown rice pilaf

Whipped orange scented sweet potatoes

Choice of two:

Slow roasted sliced beef sirloin red wine shallot demi glace Creamy boursin & asparagus stuffed chicken, rosemary au jus Seafood stuffed baked jumbo shrimp

Market Vegetable

Iced Tea

Freshly brewed regular & decaffeinated coffee

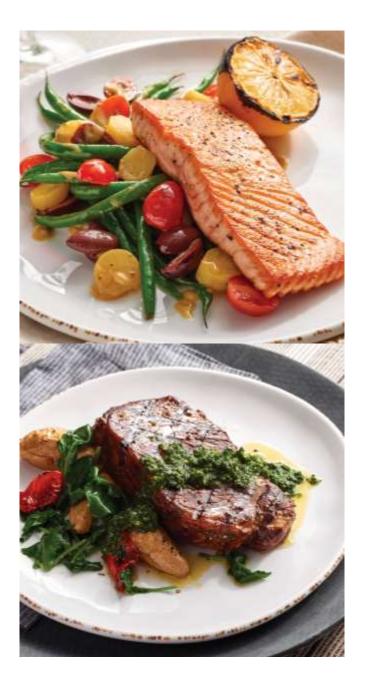
Assortment of traditional and herbal teas

Buffet dessert selection

Minimum 30 Guests



A MEAL BRINGS PEOPLE TOGETHER



PLATED DINNER

29 THE CLOCKTOWER

Choose Fresh garden or Caesar salad

Choice of two entrees:

Chicken picatta, Slow roasted sliced steak red wine mushroom demi glace,

Tortilla crusted tilapia with pineapple salsa

Vegan option: Tofu ravioli with broccolini, olive oil, garlic, roasted tomatoes

Choose: Oven roasted red potatoes or rice pilaf

Market vegetable
Dinner rolls and butter
Chef's Choice of Dessert
Iced Tea

Freshly brewed regular & decaffeinated coffee Assortment of traditional and herbal teas

Third entrée: add \$3

34 THE OVERLOOK

Choose fresh garden or Caesar salad

Choice of two entrees:

Grilled petite sirloin chimichurri,

Oven roasted wild caught cod tomato bruschetta,

Seared salmon filet maple mustard sauce,

Boursin and asparagus stuffed chicken, rosemary jus

Choose: Wild mushroom risotto or sour cream chive whipped potatoes

Market vegetable

Dinner rolls and butter

Chef's Choice of Dessert

Iced Tea

Freshly brewed regular & decaffeinated coffee Assortment of traditional and herbal teas

Third entrée: add \$4







THE MATTATUCK

1st Course: Fresh seasonal salad blood orange vinaigrette

2nd Course: Choose one:

Six cheese gocce wild mushroom cream sauce or Heirloom tomato basil burratta bruschetta

Main Course: Choice of two

38 HERBES DE PROVENCE ROASTED AIRLINE CHICKEN BREAST

roasted garlic mashed potatoes, haricot vert shallot butter

52 TENDERLOIN OF BEEF

boursin whipped potatoes, roasted asparagus

43 ROASTED PORK TENDERLOIN

apple bourbon compote, sweet and Yukon gold potato gratin, gingered carrot puree

45 PAN SEARED SALMON FILET

tomato olive vinaigrette, roasted fingerling potatoes, pole bean medley

29 TOFU RAVIOLI

with broccolini, olive oil, garlic, roasted tomatoes (vegan)

Duets:

62 BEEF TERNDERLON MEDALLION, CRAB CAKE

grilled asparagus, whipped potatoes, bérnaise & cabernet demi

56 CHICKEN ROULADE, GRILLED JUMBO SHRIMP (3)

prosciutto, spinach, provolone, red pepper & parmesan risotto, steamed haricot verts

Dessert Options: Lemon cream cake, Black forest cake, Strawberry layer cake Dinner rolls and butter

Iced Tea, Freshly brewed regular & decaffeinated coffee Assortment of traditional and herbal teas

COURTYARD

COURTYARD® BY MARRIOTT WATERBURY DOWNTOWN 63 Grand Street I Waterbury, CT 06702 203.596.1000 Marriott.com/hvncy

PLATED

DINNER

BAR



BAR AND BEVERAGES



OPEN BAR OPTIONS

- 8 BLOODY MARY AND MIMOSA OPEN BAR per person for the first hour
- 14 WELL OPEN BAR per person for the first hour
- 18 PREMIUM per person for the first hour
- 22 TOP SHELF per person for the first hour
- 2 ADDITIONAL OPEN BAR HOURS Extend your open bar at only an additional \$2 per hour

CASH OR HOST BAR DRINK PRICING

You or your guests are responsible for purchasing

- 6 WELL LIQUORS
- 7 PREMIUM LIQUORS
- 9 TOP SHEL LIQUORS
- 5 DOMESTIC BEER
- 6 IMPORTED BEER
- 7 CRAFT BEER 12oz
- 8 CRAFT BEER 16oz
- 9 CRAFT BEER DIPA 16oz and Specialties
- 6 HOUSE WINE
- 2 SODA
- 13 PLATINUM LIQUORS

The pricing listed is per drink. A minimum of \$250.00 in sales applies.

ADDITIONAL BEVERAGE OPTIONS

75 BARTENDER FEE

A \$75.00 Bartender fee applies per 75 guests for all bars

- 3 SODA BAR
- 50 SODA BAR ATTENDANT
- 3 ASSORTED CANEED SODAS
- 6 MIMOSAS
- 6 BLOODY MARYS
- 3.5 COFFEE AND TEA



SIP, SAVOR AND TOAST THE DAY



WELL BAR

Gin: Barton

Vodka: Barton

Bourbon: McCormick

Tequila: Montezuma Silver

White Rum: Barton

Scotch: McCormick

Beer: Coors Light, Miller Lite, Bud Light, Budweiser,

Michelob Ultra

Wine: White Zinfandel, Chardonnay, Cabernet

Sauvignon, Pinot Grigio, Pinot Noir

PREMIUM BAR

Gin: Barton, Beefeater Vodka: Barton, Tito's

Bourbon: McCormick, Jim Beam

Tequila: Montezuma Silver, Jose Cuervo

White Rum: Barton, Bacardi

Spiced Rum: Captain Morgan

Scotch: McCormick, Dewars

Beer: Coors Light, Miller Lite, Bud Light, Budweiser,

Michelob Ultra, Heineken, Amstel,

Corona Extra, Corona Light

Wine: White Zinfandel, Chardonnay,

Cabernet Sauvignon, Pinot Grigio, Pinot Noir

TOP SHELF BAR

Gin: Barton, Beefeater, Tanqueray
Vodka: Barton, Tito's, Grey Goose
Bourbon: McCormick, Jim Beam,

Makers Mark

Tequila: Montezuma Silver, Jose Cuervo, Patron

White Rum: Barton, Bacardi Spiced Rum: Captain Morgan

Scotch: McCormick, Dewars, Johnnie Walker Black

Beer: Coors Light, Miller Lite, Bud Light, Budweiser,

Michelob Ultra, Heineken, Amstel, Corona Extra, Corona Light, Stella Artois, Guinness Draught, Blue Moon, Belgian White, Sam Adams Boston Lager, Sam Adams Seasonal, Sierra Nevada Pale Ale. Also features a rotating selection of

craft Beer including an IPA, Pale Ale,

Wheat and Lager

Wine: White Zinfandel, Chardonnay, Cabernet

Sauvignon, Pinot Grigio, Pinot Noir

SPECIALTY PLATINUM LIQUORS

Hennessey, Hendricks, Woodford Reserve, Glenlivet, Glenfiddich



TECHNOLOGY





TECHNOLOGY BUNDLES

60	PRESENTERS PACKAGE									
	8' Screen, AV table, extension cord,									
	power strip									

150 SOUND SYSTEM ONLY House Sound System

225 SOUND SYSTEM PACKAGE One Wireless Microphone and Sound Package

250 TV PACKAGE 55" TV, DVD Player, HMDI Ports

250 PROJECTOR PACKAGE LCD projector, 8' tripod Screen, AV table, extension cord, power strip

450 COMPLETE PACKAGE LCD projector, 8' projection screen, AV table, Sound Package, One Wireless Microphone, Extension cord, Power strip

625 THE WORKS Recommended for large events over 100. 2 LCD projectors, 2- 8' projection screens, AV table, Sound Package, One Wireless Microphone, 1 Wireless Lavalier, Extension cord, Power strip

ACCESSORIES

125

125	WIRELESS LAVALIER
150	SOUND SYSTEM
55	EIGHT FOOT SCREEN
200	LCD PROJECTOR
79	DRY ERASE BOARD
20	SLIDE ADVANCER LASER
20	EASEL
39	FLIPCHART WITH MARKERS
5	POWER STRIP
10	EXTENSION CORD
65	POLYCOM PHONE
300	STATIC IP ADDRESS
350	UPLIGHTING

WIRELESS MICROPHONE



EVENT SPACE



EVENT SPACE SPECIFICATIONS



- 1200 GRAND BALLROOM maximum 340 guests
- 450 SALON A maximum 120 guests
- 450 SALON B maximum 120 guests
- 450 SALON C maximum 120 guests
- 900 CLOCKTOWER maximum 290 guests
- 450 SALON 1 maximum 140 guests
- 450 SALON 2 maximum 49 guests
- 250 EXECUTIVE BOARDROOM maximum 8 guests
- 250 WATERBURY ROOM maximum 25 guests

	DIM. (L X W)	AREA(FI2)	HEIGHT	BANQ.	THIR.	CONF.	REC.	CLASS	U-SHAPE	H SQ.	DINNER DANCE
GRAND BALLROOM	52.0′ x 72.0′	3,744	13.0′	340	340	XX	350	225	N/A	N/A	270
SALON A	24.0' x 52.0'	1,248	13.0′	100	120	42	120	75	40	40	70
SALON B	24.0' x 52.0'	1,248	13.0′	100	120	42	120	75	40	40	70
SALON C	24.0' x 52.0'	1,248	13.0′	100	120	42	120	75	40	40	70
CLOCKTOWER BALLROOM	38.0′ x 71.0′	2,698	13.0′	250	290	N/A	250	150	N/A	N/A	200
SALON 1	36.0′ x 38.0′	1,368	13.0′	80	140	42	100	60	40	40	60
SALON 2	35.0′ x 38.0′	1,330	13.0′	49	49	42	49	49	40	40	49
WATERBURY ROOM	20.0' x 25.0'	488	9.0′	20	40	24	25	24	20	20	N/A
EXECUTIVE BOARDROOM	13.0' x 22.0'	330	9.0′	N/A	N/A	8	N/A	N/A	N/A	N/A	N/A



PREFERRED VENDORS

TRANSPORTATION

Premier Limousine Web: www.premierlimo.com Phone: (860) 578.0768

B + B Transportation Web: www.bandbtrans.com Phone: (203) 393-9750

ENTERTAINMENT

FC Music Productions Web: www.Fcmusic.net Francesco@fcmusic.net Phone: 1.888.503.6465

SALON

I.O.B Blow Dry Bar and Lash Boutique 28 Center Street Waterbury Web: www.bandbtrans.com Phone: (203) 525-9969 Email: imagesofbeauty@icloud.com

PHOTOGRAPHER

Uniquely Yours Photography Web: www.uniquelyyoursphoto.com Email: tina@uniquelyyoursphoto.com Phone: (203) 596-7226

BAKERY

Edible Dreams
Web: http://www.edibledreamscakes.com
Phone: 203-632-9820

FLORIST

O'Rourke & Birch 170 Freight St. Ste B1, Waterbury CT Web: www.orourkeandbirchflorist.com/ Phone: (203) 756-7857

CONSIDERATIONS

DEPOSITS: A minimum predetermined deposit is required to hold the room for your requested date. This deposit will be applied toward your final bill at full value. All deposits are non-refundable.

PAYMENT AND CANCELLATIONS: One week prior to your event date the final estimated balance is required to be paid. We accept Cash, Check or Credit Card as payment. Specific cancellation clauses will be determined in your contract. All guests must keep a credit card on file with Check payments.

TAX AND SERVICE FEE: To ensure the superior service of Courtyard by Marriott Waterbury, a 20% Service Fee will be added to all food, beverage, and audiovisual costs and room Rental. Current sales tax will also apply.

GUARANTEE: In order to provide for all attendees, menu selection will be needed 4 weeks in advance of the function and a guaranteed count is needed 1 week prior to the event. Unfortunately, this number may not be reduced, but we will make every effort to try and accommodate any last minute increases. Should you be unable to provide us with a count, Courtyard by Marriott Waterbury will refer to the originally contracted number and prepare accordingly.

FOOD AND BEVERAGE: Because of market fluctuations, all prices are subject to change. Should our prices increase, written notification will be given.

PLATED EVENTS: The Courtyard by Marriott will provide you with an event planner guide. The hotel requires you to turn in your completed event planner to your Sales Coordinator no later than 1 week prior to your event to ensure meal choices are coordinated for your guests. Additionally, the Courtyard by Marriott requires you to create meal cards that include the guest name and their meal selection. These must be turned in no later than 1 week prior to your event or the hotel will charge a \$250.00 fee and create the meal the cards on your behalf.

COURTYARD® BY MARRIOTT