



# BISTRO

CLASSICS WITH A TWIST

FRESH START  
TO YOUR DAY



EVENINGS  
BEGIN HERE

BISTRO | BAR  
CLASSICS WITH A TWIST

Courtyard by Marriott  
1800 Privado Road  
Westbury, NY 11590  
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**COURTYARD**<sup>®</sup>  
BY MARRIOTT

# Welcome to a Refreshing Approach To Events

Whether you're planning a Business Meeting, Networking Function or Baby Shower, 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 a breeze.

From flexible meeting spaces, audio visual equipment and our seasonal and innovative catering, our expert staff can provide anything your event needs.

We look forward to creating beautiful memories with you!

- Banquet Event Operations Team



# BREAKFAST

All Packages Served with Assorted Fruit Juices, Starbucks Caffeinated & Decaffeinated Coffee & Assorted Tazo Teas



**THE COURTYARD CONTINENTAL** \$18.95 / guest  
 Freshly Baked Yogurt Muffins  
 Assorted Bagels  
 Chefs Selection of Baked Goods  
*Scones, Croissants, Banana Bread etc.*  
 Fruit Salad  
 Assorted Chobani Yogurt with Granola  
 Accompanied by Assorted Jelly Preserves, Butter & Cream Cheese

**THE SADDLE ROCK BREAKFAST BUFFET** \$23.95 / guest  
 Freshly Baked Yogurt Muffins  
 Assorted Bagels  
 Chefs Selection of Baked Goods  
*Scones, Croissants, Banana Bread etc.*  
 Fruit Salad  
 Assorted Chobani Yogurt with Granola  
 Scrambled Eggs  
 Crispy Applewood Smoked Bacon  
 Country Sausage (Choice of Chicken or Pork)  
 Seasoned Breakfast Potatoes  
 Accompanied by Assorted Jelly Preserves, Butter & Cream Cheese

**BREAKFAST SANDWICH BUFFET CHOICE OF THREE** \$21.95 / guest

**Monte Cristo**  
*Pan- Fried Battered Artisanal Bread Layered with Ham & Swiss Cheese*

**Open Faced Banana Bread Sandwich**  
*Whipped Cream Cheese, Walnuts & Honey Drizzle*

**Avocado Toast\***  
*Avocado Spread on Multigrain Bread, Garnished with Sundried Tomatoes & Pickled Red Onions*

**Bistro Breakfast Sandwich**  
*Whole Eggs, Applewood Smoked Bacon & Aged White Cheddar on a Brioche Bun*

**Balanced Breakfast Sandwich**  
*Egg Whites, Turkey & Aged White Cheddar on an English Muffin*

**Chef's Specialty Breakfast Wrap**  
*Chef's Choice*

Accompanied by a Fruit Salad

*\*Based on Availability/Seasonality*



# BREAKFAST



## PLATED BREAKFAST

\$28.95 / guest (minimum 15 people/ maximum people 50)

### STARTER- CHOOSE ONE

Fresh Fruit Salad Bowl  
Individual Yogurt Parfait

### MAIN COURSE- CHOOSE THREE

#### Classic Eggs Benedicts

English Muffin, Turkey Bacon, Sautéed Spinach, Poached Egg & Hollandaise Sauce

#### Bistro Omelet

Caramelized Onions, Bacon & Gruyere Cheese, Served with Seasoned Breakfast Potatoes & Arugula Salad tossed in a Lemon Vinaigrette

#### Greek Omelet- V

Roasted Tomatoes, Spinach, Feta Cheese, Served with Seasoned Potatoes & Arugula Salad tossed in a Lemon Vinaigrette

#### Blueberry Pancakes- V

Served with a Blueberry Reductions Sauce. Garnished with Whipped Ricotta & Candied Walnuts

#### Avocado Toast- V, VG\*

Toasted Multi-Grain Bread Topped with Mashed Avocados & Balsamic Marinated Tomatoes

#### Privado Breakfast

Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon & Multi Grain Toast

#### Morning Quesadilla- V

Scrambled Eggs, Spinach & Monterey Jack Cheese

### DESSERT

#### Vanilla Crepes- V

Garnished with Fruit & Served with a Honey Drizzle

Package Served with:

Table Side Service of Assorted Fruit Juices,  
Starbucks Caffeinated & Decaffeinated Coffee &  
Assorted Tazo Teas  
Custom Menu Place Setting

\*Based on Availability/Seasonality



# BREAKFAST



## BREAKFAST ENHANCEMENTS

**Cereal & Granola Bar**

\$5.00 / guest

**Oatmeal Bar**

\$6.00 / guest

**Yogurt Parfait Bar**

\$7.00 / guest

**Build Your Own Pancake or Waffle Station \***

\$9.00 / guest

**Omelet Station \***

\$12.50 / guest

## BREAKFAST ADD-ON'S

**Cream Cheese Trio**

*Scallion, Bacon & Honey Walnut*

\$2.95 / guest

**Bagels by the Dozen**

\$15 / dozen

**Muffins by the Dozen**

\$15 / dozen

**Croissants by the Dozen**

\$16 / dozen

**Seasonal Fruit & Berry Platter**

*Serves 15-20 People*

\$35.00 / each

*\*Requires \$175 Chef Attendant Fee*

# BREAK



## AM/PM BREAKS (1 Hour Service)

### COFFEE & TREATS \$8.95 / guest

Assorted Cookies & Biscotti  
Freshly Brewed Caffeinated & Decaffeinated Starbucks Coffee

### TEA & TARTS \$8.95 / guest

Assortment of Fruit Tarts  
& Selection of Tazo Teas

### HEALTHY NIBBLE \$10.95 / guest

Veggie Crudité Station  
Fruit Bowl  
*Accompanied by Hummus & House Dressings*

## BEVERAGE BREAKS Single/All Day

### INFUSED WATER STATION \$2.00 / \$7.00

#### CHOOSE TWO

Fireplace- Cinnamon, Red Apple & Mint  
Berry Berry- Strawberry, Blueberry & Mint  
Citrus Burst- Lemons, Lime & Orange  
The Refresher- Pineapple & Cucumber

### DOLCE! DOLCE! DOLCE! \$2.50 / \$9.50

Assortment of Pepsi Sodas

### RISE & SHINE COFFEE BREAK \$3.95 / \$11.95

Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)  
& Selection of Tazo Teas

### SMOOTHIE STATION \$4.50 / \$12.50

Selection of Naked Juices  
*Green Machine, Blue Machine, Strawberry Banana, Mighty Mango*

## ADD-ON'S

### ASSORTED COOKIES

\$15.00 / dozen

### CHOCOLATE FUDGE BROWNIES

\$15.00 / dozen

### ASSORTED DANISHES

\$17.00 / dozen

### SNACK- TIME BASKET

*Individual Bags of Chips & Assorted Granola Bars*  
Serves 15-20 People  
\$25.00 / each

### ARTISINAL CHEESE BOARD & CRACKERS

*Serves 15-20 People*  
\$35.00 / each

### SEASONAL FRUIT & BERRY PLATTER

*Serves 15-20 People*  
\$35.00 / each

# LUNCH

All Packages Served with Assorted Pepsi Drinks and Assorted Individual Bags of Chips & Assorted Mini Desserts



## OLD COUNTRY ROAD DELI BUFFET \$24.95 / guest

### SALAD- CHOOSE TWO

- Caesar Salad
- Courtyard Green Salad
- Potato Salad
- Coleslaw
- Salad Bar ( Additional \$5.95 / guest)  
*with Assorted Toppings & Dressings*

### SANDWICHES- CHOOSE THREE

- Chicken Salad on a Croissant
- Italian Sub
- Turkey BLT
- Grilled Chicken on a Brioche Bun
- Caprese Prosciutto Panini with Basil Pesto
- Tuna Salad on Whole Grain Bread
- Hummus Grilled Vegetable Wrap- V, VG
- Caesar Salad Wrap- V

## BUILD YOUR OWN SANDWICH BUFFET \$26.95 / guest

### SALADS

- Cole Slaw or Potato Salad
- Fresh Garden Salad  
*with Assorted Dressings*

### VARIETY OF BREAD

- Pumpernickel
- Artisanal Italian Bread
- Multi-Grain Bread
- Whole Wheat Bread

### ASSORTED CHEESES

- American Cheese
- White Cheddar Cheese
- Swiss Cheese
- Provolone Cheese

### LOCALLY SOURCED ASSORTED DELI MEATS

- Boars Head Ham
- Sliced Turkey
- Roast Beef
- Salami

### TOPPINGS

- Pickles, Red Onions, Lettuce & Tomato

### CONDIMENTS

- Dijon Mustard, Mayonnaise & Ketchup



# LUNCH

Package Served with Assorted Pepsi Drinks & Assorted Mini Desserts



## THE GAME DAY SPORTS BUFFET \$30.95 / guest (minimum 15 people)

### STARTER- CHOOSE ONE

**Fresh Cucumber & Tomato Salad**

**Spinach & Strawberry Salad**

*Garnished with Feta Cheese & Tossed in a Balsamic Strawberry Vinaigrette*

**Mixed Quinoa Salad**

**Classic Caesar Salad**

*Romaine Lettuce, Caesar Dressing, Croutons & Freshly Grated Parmesan Cheese*

### PROTEIN- CHOOSE ONE

**Grilled Atlantic Salmon**

*Served with a Lemon Butter Sauce*

**Savory Grilled Chicken Skewers**

*Honey Mustard Sauce*

**Seared Chicken Breast**

*Served with an Herbed Pan Gravy*

### VEGETABLE SIDES- CHOOSE ONE

**Vegetable Medley**

*Carrots & Green Beans Tossed in a Garlic Butter*

**Grilled Marinated Squash**

*Marinated in a Balsamic Vinaigrette*

**Steamed Spinach or Broccoli**

*Seasoned with Sautéed Garlic*

### STARCH SIDES- CHOOSE ONE

**Herb Roasted Potatoes**

**Vegetable Rice Pilaf**

**Tortellini**

**Additional \$2.95 / guest**

*Choice of: Vodka Sauce, Pesto Alfredo, Tomato Basil or Carbonara*



# LUNCH

Package Served with Assorted Pepsi Drinks & Assorted Mini Desserts



## THE LONG ISLAND MOM BUFFET

\$35.95 / guest (minimum 15 people)

### STARTER- CHOOSE ONE

#### Big Italian Salad- V

*Green Lettuce, Olives, Provolone Cheese, Cucumbers & Cherry Tomatoes*

#### Caprese Salad- V

*Cherry Tomatoes & Fresh Mozzarella Tossed in a Balsamic Vinaigrette*

#### Orzo Salad- V

*Baby Arugula, Feta Cheese, Red Onions & Roasted Tomatoes Tossed in an Italian Dressing*

#### Antipasto Salad

*Sundried Tomatoes, Arugula, Olives, Provolone & Salami*

### PROTEIN- CHOOSE TWO

#### Chicken Parmesan

*Served with House Made Tomato Basil Sauce & Garnished with Fresh Mozzarella*

#### Chicken Marsala

*Seared Chicken Breast Served in a Marsala Sauce & Garnished with Sautéed Cremini Mushrooms*

#### Eggplant Parmesan- V

*Pan Fried Eggplants Served with Tomato Basil Sauce & Fresh Mozzarella*

#### Chicken Piccata

*Lemon Butter Sauce, Garnished with Capers, Artichokes & Parsley*

#### Sausage and Peppers

*Sautéed Italian Sausages, Accompanied with a Trio of Peppers & Onions*

### VEGETABLE SIDES- CHOOSE TWO

#### Charred Asparagus with Citrus Bagna Cauda

*Grilled Asparagus Tossed in an Anchovies Lemon Vinaigrette & Garnished with Toasted Almonds*

#### Seasonal Vegetables Medley

*Tossed in a Garlic Butter & Seasoned with Classic Italian Herbs*

#### Vegetable Rice Pilaf

*Basmati Rice Seasoned with Sautéed Carrots & Onions*

#### Pasta Your Way

*Choice of: Vodka Sauce, Pesto Alfredo, Tomato Basil or Carbonara*

# DINNER

Package Served with Assorted Pepsi Drinks, Starbucks Caffeinated & Decaffeinated Coffee & Assorted Tazo Teas

## THE COURTYARD CUSTOM DINNER BUFFET

\$39.95 / guest (minimum 15 people)



### SALADS- CHOOSE TWO

Classic Caesar Salad  
The Courtyard Big Italian  
Caprese Salad  
Antipasto Salad  
Potato Salad  
Orzo Salad

### PROTEIN- CHOOSE TWO

#### Roasted Chicken Breast

*Served with an Herbed Pan Gravy*

#### Chicken Parmesan

*Served with House Made Tomato Basil Sauce & Garnished with Fresh Mozzarella*

#### Chicken Marsala

*Seared Chicken Breast Served with Marsala Sauce & Garnished with Cremini Mushrooms*

#### Eggplant Parmesan

*Pan Fried Eggplants Served with Tomato Basil Sauce & Fresh Mozzarella*

#### Cauliflower Steaks- V, VG

*Served with a Romesco Sauce*

#### Grilled Flank Steak\*

*Served with a Chimichurri Sauce*

#### Beef Short Ribs

*Braised in a Tomato Based Red Wine Sauce*

#### Classic Sausage & Peppers

*Sautéed Italian Sausages  
Accompanied with a Trio of Peppers & Onions*

#### Grilled Atlantic Salmon

*Served with a Creamy Lemon Dill Sauce*

### VEGETABLE SIDES- CHOOSE ONE

#### Grilled Squash

*Yellow Squash & Zucchini Marinated in a Balsamic Vinaigrette*

#### Seasonal Vegetable Medley

#### Sautéed Brussel Sprouts

*Garnished with Crispy Applewood Smoked Bacon*

#### Herb Roasted Potatoes

#### Garlic Mashed Potatoes

#### Vegetable Rice Pilaf

*Basmati Rice Seasoned with Carrots & Onions*

**Pasta Your Way-** A La Vodka, Tomato Basil, Bolognese, Pesto Alfredo, Carbonara Or Courtyard Specialty Farm Stand Pasta



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### DESSERT- CHOOSE ONE

Classic Cheese Cake  
*Berry Reduction Sauce, Garnished with a Sugar Tuile*  
Freshly Baked Cookies and Brownies  
Strawberry Shortcake  
Assorted Mini Pastries Station



# DINNER

## Plated Dinner

\$48.95/ guest (minimum 20 people/ maximum 50 people)



### STARTER- CHOOSE ONE

- Tri Color Salad
- Classic Caesar Salad
- Caprese Salad Garnished with a Balsamic Glaze
- Tortellini Served in a Pesto Alfredo Sauce
- Ravioli Tossed in a Creamy Tomato Sauce

### CHICKEN- CHOOSE ONE

**Roasted Chicken Breast**  
*Served with Herbed Pan Gravy, Mashed Potatoes & Steamed Spinach Seasoned with Sautéed Garlic*

**Chicken Marsala**  
*Served over Fettuccini & Steamed Broccolini*

**Chicken Parmesan**  
*Penne Pasta Tossed in a Tomato Basil Sauce  
Accompanied with Steamed Green Beans*

### FISH- Select One

**Seared Cod**  
*Served with a White Wine Tomato Basil Sauce,  
White Rice Pilaf & Steamed Carrots*

**Grilled Salmon with a Lemon Dill Sauce**  
*Served a Citrus Orzo and Vegetable Medley*

**Flounder Piperade**  
*Served over a bed of Quinoa & Broccolini*

### BEEF- CHOOSE ONE

**Bracciole\***  
*Seasoned Flank Steak Simmered in Tomato Sauce over Spaghetti.  
Garnished with Parmesan Cheese & Parsley.*

**Braised Short Ribs**  
*Served on a bed of Polenta & Garnished with Sautéed Root Vegetables*

**Vegetarian options available upon request.**

### DESSERT- CHOOSE ONE

- Famous Deep Fried Cheesecake  
*Served with a Berry Reduction Sauce*
- Chocolate Mouse Cake
- Tiramisu
- Carrot Cake  
*Garnished with Whipped Ricotta & Candied Walnuts*
- Assorted Mini Pastries Station

Package Served with:  
Assorted Pepsi, Starbucks Caffeinated & Decaffeinated  
Coffee & Assorted Tazo Teas  
Custom Menu Setting



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# RECEPTION

## PASSED HORS D'OEUVRES

### HOT APPETIZERS- CHOOSE THREE

Tomato Soup & Grilled Cheese Shooters  
Meatball Skewers  
Sirloin Sliders  
Franks En Croute  
Mac and Cheese Cupcakes  
Chicken & Waffle Bite  
Portobello Mushroom Skewers  
Pork Vegetable Dumplings  
Arancini

\$14 / guest

### COLD APPETIZERS- CHOOSE THREE

Date & Goat Cheese Crostini  
Sushi Display- Choice of Tuna, California, Vegetable  
Caprese Skewers  
Marinated Mushroom Bruschetta  
Cucumber Niçoise Boats  
Prosciutto Wrapped Asparagus or Bacon Wrapped Asparagus  
Vegetable Spring Rolls  
Gazpacho Shooters  
Savory Gorgonzola Cannoli

\$12 / guest

### DESSERT STATIONS

Sweet Treats  
*Churros & Doughnuts*

\$10 / guest

Mini Pastries Station  
*Mini Cheesecakes, Eclairs & Cakes*

\$13 / guest

Assorted Candy Bars

\$8 / guest

Cookies & Milk

\$8 / guest

Ice Cream Sundae Bar  
*Served with Assorted Toppings*

\$9.50 / guest

Sweet & Salty Bar  
*Popcorn with Assorted Sweet & Salty Toppings*

\$8 / guest

## COCKTAIL STATIONS

### Antipasto Station

*Marinated Olives & Mushrooms  
Pasta Salad  
Cured Meats  
Grilled Vegetables  
Assorted Cheese, Dressings  
& Toasted Baguettes*

\$12 / guest

### Piandina Station

*Margarita Flatbread  
Barbeque Chicken Flatbread  
& Spicy Italian Flatbread*

\$12.50 / guest

### Crudit  Station

*Carrots  
Cherry Tomatoes  
Celery Sticks  
Bell Peppers  
Broccoli  
& Assorted Dressings*

\$9 / guest

### Salad Bar

*Assorted Greens  
Vegetable Toppings  
& Assorted Dressings*

\$9 / guest

### Pasta Station

*Penne Pasta  
Choice of Sauce- Tomato Basil, Pesto Cream, 3 Cheese or A la Vodka*

\$10 / guest

### Chip and Dip Station

*Tortilla Chips  
Salsa, Guacamole, Hummus  
& Assorted Toppings*

\$10 / guest



# DRINKS



**SADDLE ROCK BAR PACKAGE** \$17 / guest/ 2 hours  
\$5 / guest / per each additional hour

Assorted Pepsi Sodas  
An Assortment of Domestic & Imported Beers  
Tom Gore Chardonnay, Clos du Bois Merlot & A by Acacia Rose

**ROOSEVELT BAR PACKAGE** \$20 / guest/ 2 hours  
\$7 / guest / per each additional hour

Assorted Pepsi Sodas  
An Assortment of Domestic & Imported Beers  
Tome Gore Chardonnay, Clos du Bois Merlot, A by Acacia Rose  
Top Shelf Spirits

**GATSBY BAR PACKAGE** \$25 / guest / 2 hours  
\$9 / guest / per each additional hour

Assorted Pepsi Sodas  
An Assortment of Domestic & Imported Beers  
Mionetto Prosecco, Tommasi "Le Rosse" Pinot Grigio, Brancott Sauvignon Blanc, Estancia Cabernet Sauvignon, Alamos Malbec  
Premium Spirits

<b>HOST BAR &amp; CASH BAR</b>	<b>Per/ Drink</b>
Wine	<b>\$12 / each</b>
Mixed Drinks	<b>\$11 / each</b>
Domestic Beer	<b>\$7 / each</b>
Imported Beer	<b>\$8 / each</b>
Pepsi Sodas	<b>\$3 / each</b>

**All Packages Require a \$275 Bartender Fee & Must be a Minimum of 2 Hours.**

# AUDIO VISUAL



<b>Wireless Internet</b>	Complimentary
<b>Drop Down Screen</b>	\$55
<b>LCD Projector</b>	\$230
<b>Speaker Phone/ Polycom</b>	\$140
<b>Flip Chart with Markers</b>	\$55
<b>White Board with Markers</b>	\$55
<b>Wireless Lavalier &amp; Sound System</b>	\$260
<b>Standing Podium</b>	\$55
<b>Extension Cord</b>	\$5
<b>Power Strip</b>	\$5



# Additional Information

## Menus

Printed menus are for general reference. Pricing and menu items are subject to change. Please provide advance notice on special dietary needs.

## Food/Beverage

Food and beverage must be purchased and served by the hotel. Menu selections are required three weeks in advance of your function. Changes to the Banquet Event Order (BEO) or contract within 72 hours of the function are subject to additional service fees. Outside food and beverage is not permitted unless approved by hotel management. Fees may apply.

## Guarantees

Please confirm your guaranteed number of attendees 3 business days (72 hours) prior to your event. The expected number will act as the final guarantee if the guarantee number is not received.

## Service Charge and Tax

All food, beverage, meeting space & audio visual prices are subject to 22% service charge and 8.625% Sales Tax.

## Shipping

If shipping materials to the hotel, please include the group name, event manager and date of meeting on the package. The hotel cannot assume responsibility for the damage or loss of merchandise sent for storage.

Fees may apply.

Thank you for choosing  
The Courtyard Westbury