



## Arlington Rosslyn Courtyard Event & Reception Menu

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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.

We look forward to planning something together soon.

**The Courtyard® Events Team**

## BREAKFAST



### Continental Breakfast

Assorted Bagels, Breads, Whole Fruits, and Breakfast Muffins. Served with Butter, Cream Cheese and Preserves.  
Chilled Orange and Apple Juice  
Freshly brewed Coffee and Tea Service.

\*Starbucks Coffee/ Tazo® Tea upgrade 3.00 per person.

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### Continental Plus

Assorted Bagels, Whole Fruit, and Muffins. Served with Butter, Cream Cheese and Preserves. Hearty Oatmeal served with sides of Raisins, Walnuts and Brown Sugar.

Chilled Orange and Apple Juice  
Freshly Brewed Starbucks Coffee  
Assorted Tazo® Tea Selection.

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### The Breakfast Table

Fresh scrambled Eggs w/choice of Bacon or Sausage. Breakfast Potatoes, Muffins and sliced Bagels with Butter, Cream Cheese and Preserves.  
Served with seasonal fresh Fruits w/assorted Kellogg® Cereals, skim and low fat Milk.

Chilled Orange and Apple Juice  
Freshly brewed Coffee and Tea Service.  
\*Starbucks Coffee/ Tazo® Tea upgrade 3.00 per person

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### Premium Breakfast Display

Fresh scrambled Eggs with sides of Bacon and Sausage. Prosciutto over freshly sliced Mozzarella. Served with Breakfast Potatoes, Muffins and sliced Bagels w/Butter, Cream Cheese and Preserves.  
Yogurt Parfait served with Granola and Strawberries.  
Seasonal fresh Fruits w/assorted Kellogg® Cereals.  
Chilled Orange and Apple Juice  
Freshly brewed Starbucks Coffee and Tazo® Tea.

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## BREAKS



### Live Strong

Fresh Carrots and Celery served with Hummus,  
Ranch Dressing, and Pita Chips  
Cut Fruit Medley  
Acai mini bowls  
Freshly Brewed Starbucks Coffee  
Assorted Tazo® Tea Selection  
Assorted Pepsi Products  
Bottled Water

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### Sweet Tooth Bakery

Assortment of Freshly Baked Cookies  
Chocolate Brownies  
Sliced Lemon Pound Cake  
Freshly Brewed Starbucks Coffee  
Assorted Tazo® Tea Selection  
Assorted Pepsi Products  
Bottled Water

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### Power Break

Assorted Protein Bars  
Smoked Jerky  
Seasonal Fresh Whole Fruit  
Peanut Butter and Jelly  
Freshly Brewed Starbucks Coffee  
Assorted Tazo® Tea Selection  
Assorted Pepsi Products  
Assorted Energy Drinks  
Bottled Water

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### Candy Land

Assorted Chocolate Candy Bars  
Assorted Fruit Snacks & Hard Candies  
Chocolate Covered Strawberries  
Cut Fruit with Carmel Dipping Sauce  
Candy Coated Popcorn  
Chocolate Milk  
Freshly Brewed Starbucks Coffee  
Assorted Tazo® Tea Selection  
Assorted Pepsi Products  
Bottled Water

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## BREAKS



### Breakfast & Break package

Continental Breakfast Option

Mid morning service w/ fresh brewed Coffee and Tea service, assorted Pepsi Products & Bottled Water

Afternoon Break:

Choice of Live Strong or Sweet Tooth Bakery

\*Candy Land and Power Break option - additional \$3.00 per person

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### All Day Beverage

Morning, mid morning, and afternoon service of fresh brewed Coffee and Tea Service

Assorted Pepsi Products & Bottled Water

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### Enhancements

A la carte items:

Assorted Energy Drinks:\$4.00 per person

Guacamole & Chips: \$3.00 per person

Assorted Chocolates: \$3.00 per person

Assorted Candies: \$3.00 per person

Freshly Baked Cookies:\$3.00 per person

## LUNCH



### Bistro Choice

Give your attendees the freedom to place individual orders from a custom menu. Individual menu's will be given to attendees which includes a entrée, Beverage, serving of Coleslaw, additional side item, and Dessert.

See the Bistro Market for menu item selections items.

\*For a group of less than 12 guests

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### The Deli Creation

Give your attendees the freedom to create their own Deli lunches. The Deli Station includes: Turkey, Ham, Roast Beef, Tuna, Swiss Cheese, Cheddar Cheese, Mozzarella Cheese, Whole Grain and White bread.

Served with your choice of a Cobb Salad (Bacon on the side) or Perfect Caesar Salad, Seasonal Soup, assorted Chips, assorted Pepsi products, and Bottle Water

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### Bistro Market

Select Three:

Turkey BLT on Sourdough Toast  
Grilled Chicken Caesar Wrap  
Chunk White Tuna Salad on Whole Grain  
Bbq Chicken Wrap  
Chicken Salad on Whole Grain  
Veggie Wrap

Select Two Dessert:

Cheesecake, Carrot cake,  
Chocolate Chip Cookies, or Lemon Cake

Served with your choice of a Cobb Salad (Bacon on the side) or Perfect Caesar Salad, assorted Chips, assorted Pepsi products, and Bottle Water

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## LUNCH



### Little Italy

Penne Pasta with Buttered Garlic Bread  
Your choice of two sauces: Alfredo, Vodka, or  
Marinara Sauce  
Your Choice of: Italian Seasoned sliced Chicken or  
Oven Roasted Meatballs  
Served with Chefs choice Soup, Italian Salad with  
Mozzarella Cheese, Tomatoes, and Italian Dressing.  
Chef Choice of Dessert  
Assortment of Pepsi products, Sparkling Water, Iced  
Tea and Bottled Water.

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### Fajita Fiesta

Grilled Chicken and Steak Strips  
Grilled Peppers and Onions  
Rice, Black Beans, Shredded Cheddar Cheese,  
Shredded Iceberg Lettuce, Pico de Gallo, & Sour  
Cream  
Corn Tortillas and Tortilla Chips  
Served with a Mixed Green Salad and Tortilla Soup  
Chefs Choice Dessert  
Assorted Pepsi Products, Bottled Water, Iced Tea

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### The American Station

Hearty Burgers &  
Oven Roasted Chicken Breasts,  
Brioche Buns, Lettuce, Tomato, Onion, Cheddar  
Cheese, American Cheese, and Swiss Cheese.  
Grilled Cheese Sandwiches and Tomato Soup.  
Served with Caesar Salad, Coleslaw Kettle Chips,  
Chef s Choice of Dessert Assortment of Pepsi  
products, Iced tea and Bottled Water.

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### Oven Baked Chicken Bliss

Oven Baked Chicken seasoned with a Montreal and  
Brazilian Dry Rub.  
Roasted Brussel sprouts seasoned with Olive Oil,  
Salt, and Ground Pepper  
Seasoned Long Grain Rice  
Italian Mozzarella and Grape Tomato Salad.  
Chef choice of Soup and Dessert  
Assortment of Pepsi products, Iced tea and Bottled  
Water.

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## DINNER



### Customization

All Breakfast and Lunch options can be selected for Dinner.

We can also create a customized menu based on your preference.

Please inform the Sales Manager of your request with advance notice in order to ensure we can procure necessary ingredients.



## RECEPTION



### Hors D oeuvres Trois Ensembles

\$13.00 per person per hour

(Choice of 3)

Margherita Flatbread, Pesto Prosciutto Flatbread,  
Classic Wings (Traditional or Hot Honey Garlic)  
Crispy Brussel Sprouts w/ Garlic Aioli Strawberry  
Almond Arugula Salad

### Hors D oeuvres Grand Display

\$15.00 per person per hour

(Choice of 5)

Margherita Flatbread, Pesto Prosciutto Flatbread  
Classic Wings (Traditional or Hot Honey Garlic)  
Crispy Brussel Sprouts w/ Garlic Aioli Oven Roasted  
Meatballs  
Grilled Chicken + Bacon Quesadilla Strawberry  
Almond Arugula Salad or Modern Cob Salad

### Additions

Fruit and Cheese Display

+\$7.00 per person first hour / \$4.00 per person each  
additional hour

Cheeses Selected Seasonally , Cured Meats, Olives,  
Assorted Crackers, Flat Breads, and Grapes

### Additions

Farmers Market Display

+\$9.00 per person first hour / \$6.00 per person each  
additional hour

An assortment of fresh Fruits and vibrant  
Vegetables surrounded by cured Meats and  
Cheeses

## RECEPTION



### **Beer And Wine Bliss Package Bar**

\$18.00 per person first hour/ \$14.00 per person each additional hour

Beer/Wine options

Imported/Craft Beer: Samuel Adams Boston Lager, Corona Extra, Stella Artois

Domestic Beer: Miller Lite and Bud light

Vino: Tom Gore Chardonnay, Clos Du Bois Merlot

### **The Grand- Package Bar**

\$22.00 per person first hour/ \$18.00 per person each additional hour

Beer/Wine/Spirits Options:

Imported/Craft Beer: Boston Lager, Corona Extra, Stella Artois

Domestic Beer: Miller Lite, Bud light, Yuengling

Vino: Tom Gore Chardonnay, Clos Du Bois Merlot

Spirits: Bombay, Captain Morgan, Jack Daniels, Dewar's White Label, and Tito's Vodka

### **The Premium- Package Bar**

\$26.00 per person first hour/ \$22.00 per person each additional hour

Beer/Wine/Spirits Options:

Imported/Craft Beer:

Samuel Adams Boston Lager, Corona Extra, Stella Artois, Heineken, Sierra Nevada

Domestic Beer:

Miller Lite, Bud light, Yuengling, Michelob Ultra

Vino:

Tom Gore Chardonnay, Brancott Sauvignon Blanc, Clos Du Bois Merlot, Estancia Cabernet

Spirits:

Bombay, Bacardi Silver, Glenn Fiddich, Makers Mark, Grey Goose, Kettle One, Woodfords Reserve

## RECEPTION



### **Bistro Bar**

A la Carte option is available  
based on current  
Bistro Bar menu.

Pricing based on consumption.



## TECHNOLOGY



### Audio/Visual Equipment

Clients must have a laptop with an HDMI, USB, or Mini Display Connection to use the Projector

Complimentary WIFI in All Meeting Spaces

### Equipment

|                                  |            |
|----------------------------------|------------|
| LCD Projector                    | 350.00/day |
| Polycom Sound Station            | 150.00/day |
| Power Strip                      | 5.00/strip |
| Flipchart with Markers and Easel | 45.00/day  |



## ADDITIONAL INFORMATION

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#### General Information and Policies

Food and Beverage must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is subject to change.

#### Guarantees

In order to make your meeting a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received.

#### Service Charge and Tax

All food and beverage prices are subject to a 25% service and gratuity charge and 10% Virginia Sales Tax.

#### Shipping

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