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Hadley Amherst

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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 innovative 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

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breaks

Beverage Service | \$5
Regular & Decaf Coffee, Assorted Teas
Chilled Bottled Water & Juices

Working Coffee Break | \$7
Freshly Baked Muffins & Scones
Regular & Decaf Coffee, Assorted Teas
Chilled Bottled Water & Juices

The Bakeshop | \$8
Freshly Baked Cookies & Brownies
Fresh Fruit Salad
Regular & Decaf Coffee, Assorted Teas
Chilled Bottled Water & Juices

The Health Break | \$8
Fresh Fruit Salad
Individual Yogurts
Assorted Nutri-Grain Bars
Regular & Decaf Coffee, Assorted Teas
Chilled Bottled Water & Juices

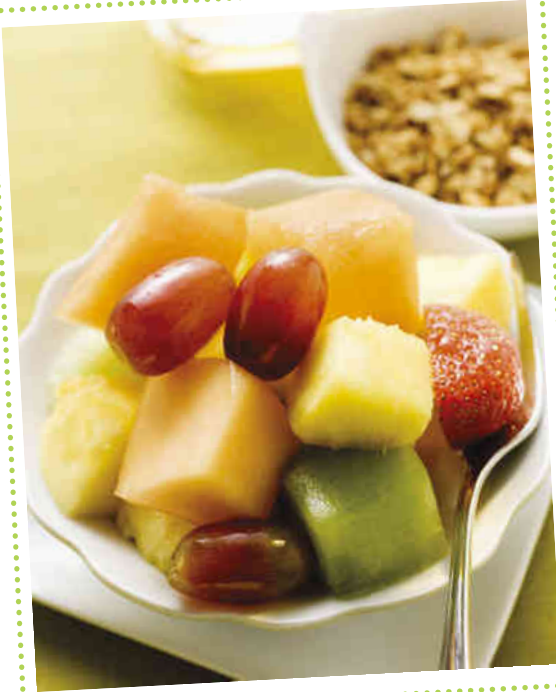
Minimum of 10 guests required for all breaks. A la carte options available; please inquire.



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breakfast

Traditional Continental Breakfast | \$9
 Freshly Baked Muffins & Scones
 Fresh Fruit Salad
 Individual Yogurts
 Variety of Chilled Juices
 Regular & Decaf Coffee, Assortment of Teas

Plated Breakfast | \$11
 Freshly Baked Muffins & Scones
 Choice of Scrambled Eggs or French Toast
 with Maple Syrup & Butter
 Choice of Bacon or Sausage
 Home Fries
 Variety of Chilled Juices
 Regular & Decaf Coffee, Assortment of Teas

Breakfast Table | \$13
 Freshly Baked Muffins & Scones
 Choice of Bacon or Sausage
 Home Fries
 Fresh Fruit Salad
 Variety of Chilled Juices
 Regular & Decaf Coffee, Assortment of Teas

Entree Selections (choose one:)
 Scrambled Eggs, Spinach & Cheddar Frittata,
 French Toast or Buttermilk Pancakes with
 Maple Syrup & Butter
 (Add a second entree for \$2 per person.)

Table menus require a minimum of 25 guests.



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lunch

Soup & Sandwich | \$12
 Turkey Club on Toasted Bread
 Side Salad with Choice of Dressing
 Homemade Soup du Jour
 Chef's Selection Dessert
 Variety of Soft Drinks & Bottled Water

Boxed Lunch | \$13
 Choice of Sandwich, served on Bulkie Roll with
 Lettuce & Tomato. Includes Bag of Chips,
 Piece of Whole Fresh Fruit, Freshly Baked
 Cookie, Soft Drink & Appropriate Condiments.
 Sandwich Options:
 Smoked Turkey Breast with Cheddar Cheese
 Virginia Ham with Swiss Cheese
 Roast Beef with Provolone Cheese
 Roasted Veggie Wrap with Provolone Cheese

Deli Lunch Table | \$16
 Homemade Soup du Jour
 Garden Salad with Choice of Dressing
 Basket of Assorted Breads
 Smoked Turkey, Roast Beef & Virginia Ham
 Cheddar, Swiss, & Provolone Cheeses
 Lettuce, Tomato & Onions
 Pickle Spears & Potato Chips
 Freshly Baked Cookies & Brownies
 Assorted Soft Drinks & Bottled Water

Table menus require a minimum of 25 guests.



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lunch

Lunch Table | \$17-\$19
 Homemade Soup du Jour
 Choice of Garden or Caesar Salad
 Rustic Rolls & Butter
 Fresh Vegetable & Potato
 Chef's Selection Dessert
 Assorted Soft Drinks & Bottled Water

Entrees

Chicken Francaise
 Chicken Caprese
 Portabella Lasagna
 Beef Stew
 Pan Fried Tilapia with Tomatoes & Basil
 Bell Peppers Stuffed with Rice & Beans
 Roast Pork Loin with Apple Cider Demi Glace
 Roasted Vegetable Kebabs

One Entree	\$17
Two Entrees	\$18
Three Entrees	\$19

Italian Lunch Table | \$18

Minestrone Soup & Caesar Salad
 Rustic Rolls & Butter
 Antipasto Display
 Chicken Parmesan
 Penne Pasta with Marinara Sauce
 Meatballs in Marinara
 Tiramisu
 Assorted Soft Drinks & Bottled Water

Table menus require a minimum of 25 guests.



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reception

Chilled Displays | \$4 - \$7

Sliced Fresh Fruit

Assorted Cheeses with a Variety of Crackers

Fresh Vegetable Crudites with Dips

One Item \$4, Two Items \$6, Three Items \$7

Spinach & Artichoke Dip | \$50

Baked Brie with Apricot Preserves | \$50

Butler Passed Hors d'Oeuvres | \$5 - \$8

(choose three)

Curried Chicken Salad on Endive

Veggie Spring Roll with Ginger Citrus Sauce

Bruschetta Margherita

Vegetable Stuffed Mushrooms

Swedish or Italian Meatballs

Almond Stuffed Bacon Wrapped Dates

Chicken Cordon Bleu

Teriyaki Beef Satay

Crab Cakes with Remoulade

Mini Tomato Tarts with Parmesan

Sweet & Spicy Shrimp Skewers

Pigs in a Blanket

Sherry Mushroom Toast Points

Coconut Shrimp with Sweet & Spicy Sauce

Sea Scallops Wrapped in Bacon

\$5 per person, half hour

\$8 per person, full hour

(Additional items \$1 each, per person)



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dinner

Plated Dinners | \$17-\$32
Includes Appetizer, Salad, Potato, Fresh Vegetable, Dessert, Coffee & Tea
(See Dinner Accompaniments for selections.)

Chicken

Chicken Francaise \$22
Chicken Marsala \$23
Chicken Caprese \$23
Baked Stuffed Chicken Supreme \$24

Beef/Pork

10oz Bone-In Pork Chop, Cider Demi-Glace \$22
12oz Prime Rib, au Jus, Horseradish Cream \$29
12oz NY Sirloin, Mushroom Merlot Sauce \$28
7oz Filet Mignon, Shallot Demi-Glace \$32

Seafood

Pan Fried Tilapia with Tomatoes & Basil \$18
New England Baked Scrod \$20
Grilled Salmon, Lemon Caper Sauce \$24

Vegetarian/Pasta

Vegetable Kebabs over Basmati Rice \$17
Bell Peppers Stuffed with Rice & Beans \$17
Cheese Tortellini, Tomato Cream or Pesto \$19
Penne, Tomatoes, Olives & Capers \$19



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dinner

Dinner Tables | \$23-\$27
 Includes One Appetizer, One Salad,
 Rustic Rolls & Butter, Choice of Entrees,
 Potato & Fresh Vegetable, One Dessert,
 Coffee, Tea, & Decaf Coffee
 (See Dinner Accompaniments for selections.)

Entrees

- Chicken Francaise
 - Chicken Marsala
 - Chicken Caprese
 - Baked Stuffed Chicken with Supreme Sauce
 - Roast Pork with Cider Demi-Glace
 - Pan Fried Tilapia with Tomatoes & Basil
 - New England Baked Scrod
 - Baked Ziti
 - Vegetable Lasagna
 - Cheese Tortellini with Tomato Cream or Pesto
 - Vegetable Kebabs over Basmati Rice
 - Bell Peppers Stuffed with Rice & Beans
 - Penne with Tomatoes, Capers & Olives
- One Entree \$23
 Two Entrees \$25
 Three Entrees \$27

Add a Carving Station | \$5

- Roast Pork with Cider Demi-Glace
- Roast Turkey with Pan Gravy
- Pork Loin Stuffed with Apple & Cranberries
- Prime Rib au Jus

Table menus require a minimum of 25 guests.



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dinner

Dinner Accompaniments

- Appetizers -
Lemon or Raspberry Sorbet
Fresh Fruit Cup
Tomato Basil Soup
Cream of Mushroom Soup

- Salads -
Mixed Greens Salad
Caesar Salad

- Potatoes & Rice -
Rosemary Roasted Red Bliss Potatoes
Yukon Gold Mashed Potatoes
Parsley Red Bliss Potatoes
Baked Potato with Sour Cream & Butter
Rice Pilaf

- Desserts -
New York Cheesecake
Apple Crisp
Chocolate Layer Cake
Italian Lemon Creme Cake \$2
White Chocolate Raspberry Cheesecake \$2

Coffee & Tea included with dinner service.



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technology

Flipchart | \$25

Projection Screen | \$35

Microphone | \$35

Wireless Microphone | \$100

Audio Mixer | \$45

27" Television | \$55

VCR/DVD Player | \$45

LCD Projector | \$200

Polycom Speaker Phone | \$75



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considerations

Please add 20% House Charge and 7% Sales Tax.

Prices subject to change. Prices confirmed 90 days prior to event.

Table Menus require a minimum of 25 guests for two entrees and 40 guests for three entrees. A food service fee of \$75 will apply on Table Menus for groups that do not meet these minimums. All Table Menus are replenishable for 60 minutes.

Minimum of 10 guests required for all Breaks. Breaks are replenishable for 30 minutes.

Before placing your order, please inform your Catering Manager if anyone in your party has a food allergy.

Menu selections are required 30 days prior to event with final guarantee of attendance 10 days prior.

Due to licensing and insurance requirements, no food or beverages may be brought onto hotel premises.

Banquet Bars are available on a Cash Basis, Consumption Basis or Per Person, Per Hour. All host-paid bars are subject to 20% House Charge and 7% Sales Tax.

Bars with receipts totaling less than \$250 will be subject to a \$75 bar setup fee. Cash Soda Bars are subject to a \$150 setup fee.

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