

COURTYARD®
BY MARRIOTT

BEARDMORE
EVENT CENTER
OF BELLEVUE

EXPLORE OUR FLAVORS



COURTYARD® BELLEVUE
AT BEARDMORE EVENT CENTER
3730 Raynor Parkway | Bellevue, NE 68123
402.408.5300 | Marriott.com/OMASB



BREAKFAST

All breakfast selections are served with regular and decaffeinated coffee, hot teas, water, and juices. Priced per Guest.

FONTENELLE BREAKFAST

Two farm fresh scrambled eggs and a generous helping of breakfast potatoes. Served with a variety of muffins.

SELECT ONE: SAUSAGE | BACON

QUICHE

Chef's quiche Lorraine served with crispy breakfast potatoes and a chilled fresh fruit cup.

BREAKFAST CROISSANT

A flakey butter croissant piled high with shaved ham, egg, and cheddar cheese. Served with crispy breakfast potatoes and a chilled fresh fruit cup.

BREAKFAST BURRITO

Scrambled eggs, bell peppers, and cheddar cheese wrapped in a flour tortilla served with breakfast potatoes and salsa.

SELECT ONE: SAUSAGE | BACON

CLASSIC CONTINENTAL

Fresh muffins, breakfast pastries, bagels with cream cheese, and sliced fruit

HEALTHY CONTINENTAL

Fresh muffins, breakfast pastries, bagels with cream cheese, granola bars, assorted yogurt, and sliced fruit.

BREAKFAST ADD ON'S

Priced per Guest unless otherwise noted.

OATMEAL STATION

Old fashion oatmeal with assorted toppings.

CREATE YOUR OWN PARFAIT

Vanilla yogurt, assorted berries, granola, nuts, and dessert sauces.

ASSORTED CEREALS

A variety of cold cereals served with skim and 2% milk.

HARD BOILED EGGS

Priced per dozen.

OMELET STATION

Omelets prepared fresh right before your eyes. Bacon, sausage, ham, onions, peppers, tomatoes, mushrooms, spinach, and cheese.

BLOODY MARY & MIMOSA STATION

Vodka and bloody mary mix served with olives and celery. Champagne with orange juice served with strawberries. Priced per drink. Bartender fee applies.

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A GOOD BREAKFAST INSPIRES A GREAT MORNING



BREAKFAST BUFFETS

CLASSIC BREAKFAST

Scrambled eggs, crispy breakfast potatoes, assorted muffins.

SELECT ONE: SAUSAGE | BACON

SUNRISE MORNING

SELECT ONE FROM EACH SECTION:

- Scrambled Eggs | Scrambled Eggs with Cheese | Scrambled Eggs with Onions and Peppers
- Country Sausage Patties or Links | Crispy Bacon | Turkey bacon
- Crispy Breakfast Potatoes | Hash brown Casserole | Chilled Fresh Fruit Salad
- Assorted Muffins | Biscuits with Butter and Honey

LA BELLE ULTIMATE BREAKFAST

Sliced fruit, baked Danish, crispy bacon, sausage links, crispy breakfast potatoes, and assorted muffins.

SELECT ONE FROM EACH SECTION:

- Denver Scramble | Quiche Lorraine | Biscuits and Gravy
- Waffles | French Toast | Pancakes
(Make it chicken and waffles for \$2.00/person)



BREAKS

Served for 1 hour. Priced per person.

CHOCOHOLIC BREAK

Chocolate dipped pretzels, cookies, brownies, assorted candy bars. Served with assorted soft drinks.

HEALTH NUT

Granola bars, seasonal sliced fruit, assorted yogurts, pita chips and vegetables with hummus

7TH INNING STRETCH

Assorted bags of chips, mini candy bars, popcorn, and assorted soft drinks

FIGHTING 55TH BREAK

Freshly baked cookies and dessert bars. Served with regular and decaffeinated coffee, white and chocolate milk

FITNESS BREAK

Seasonal sliced fruit, trail mix, with cheese and crackers. Served with Gatorade

SUNDAY STATION

Vanilla ice cream pre scooped with assorted toppings and dessert sauces.

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TAKE A BREAK

A LA CARTE BREAK ITEMS

Priced per dozen unless otherwise noted

ASSORTED YOGURTS (EACH)
ASSORTED BREAKFAST PASTRIES
(Danish, Scones)

CHEF'S CINNAMON ROLLS
ASSORTED BAGELS & CREAM CHEESE
ASSORTED MUFFINS
ASSORTED DONUTS
ASSORTED GOURMET BARS
SLICED FRESH FRUIT

Priced per person.

VEGETABLE CRUDITÉS
Served with ranch dip or hummus.
Priced per person.

MIXED NUTS
Priced per 25 people.

TORTILLA CHIPS AND SALSA
Priced per 25 people.

CHEX MIX OR TRAIL MIX
Priced per 25 people

WHOLE FRUIT (EACH)
PRETZELS

Priced per 25 people

FRESH COOKIES OR BROWNIES

BEVERAGE SERVICE PACKAGES

Priced per person.

HALF DAY BEVERAGE SERVICE
Fresh brewed regular and decaffeinated coffee, iced tea,
assorted soft drinks, and bottled water.

FULL DAY BEVERAGE SERVICE
Fresh brewed regular and decaffeinated coffee, iced tea,
assorted soft drinks, and bottled water.

A LA CARTE BEVERAGES

Price per gallon unless otherwise noted.

ICED TEA, LEMONADE, OR PUNCH
REGULAR OR DECAFFEINATED COFFEE
BOTTLED JUICES
Priced per bottle.

MILK: 2%, WHITE, OR CHOCOLATE
Priced per carton.

SOFT DRINKS
Priced per can.

BOTTLED WATER
Priced per bottle.

GATORADE
Priced per bottle.

RED BULL
Priced per can.

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PLATED LUNCH

All Plated Lunches are served with regular and decaffeinated coffee, water, and iced tea. Includes seasonal vegetable with choice of salad (Fontenelle Garden Salad or Caesar Salad) and dressing. Add chicken to your salad for an additional fee per person. Add Chef's choice dessert for an additional fee per person. For groups of 10 or less, 2 selections only.

CHICKEN MARSALA

Herb and flour dusted chicken breast served with marsala wine mushroom sauce and plated over fresh pasta.

CHICKEN SUPREME

Tender boneless chicken breast marinated in Italian herb blend, charbroiled, and served with supreme sauce and oven roasted potatoes.

STEAK AU POIVRE

6 oz. top sirloin steak grilled to medium and finished with a creamy whiskey peppercorn sauce. Served with garlic mashed potatoes.

ITALIAN HERB CRUSTED PORK CHOP

Hand breaded center cut pork loin pan-fried to a golden brown, served with a portabella asiago cream sauce, and oven roasted potatoes.

HOT BEEF OR TURKEY SANDWICH

Slices of hot beef or turkey resting atop Texas toast and served with mashed potatoes and turkey (brown) gravy.

BAKED SALMON

Fresh pan-seared Atlantic salmon resting atop our rice pilaf and served with a lemon basil butter sauce.

FRENCH DIP

Shaved roast beef topped with provolone cheese on a toasted baguette. Served with potato salad and au jus.

STEAKHOUSE BURGER

100% Angus beef patty charbroiled, topped with cheddar cheese on a toasted bun, and served with a pickle spear and potato salad.

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PLATED SALADS

All Plated Salads are served with regular and decaffeinated coffee, water, and iced tea.
Add Chef's choice dessert for an additional fee per person. For groups of 10 or less, 2 selections only.

CHICKEN CAESAR SALAD

Crisp romaine topped with grilled chicken, Parmesan cheese and garlic croutons. Served with freshly baked garlic bread and creamy Caesar dressing on the side.

THAI CHICKEN SALAD

Spring mix topped with grilled chicken, roasted red pepper, edamame, carrots, chopped peanuts, and fresh cilantro. Served with fresh wonton strips and a spicy Thai peanut dressing.

FIESTA GARDEN STEAK SALAD

Mixed greens, grilled steak, avocado, onion, tomato, black olives, and cheddar jack cheese. Served with fresh tortilla chips, salsa, and ranch dressing.

CHEF'S SALAD

Mixed greens, turkey, ham, hard-boiled egg, tomato, cucumber, cheese, and croutons. Served with ranch dressing and crackers.

SALMON SALAD

Seared salmon filet atop mixed greens, toasted walnuts, Parmesan cheese, cucumbers, and cherry tomatoes. Served with a Mediterranean vinaigrette.

TURKEY BACON COBB SALAD

Mixed greens, turkey, crispy bacon, tomato, onion, avocado, and feta cheese. Served with a tangy balsamic dressing.

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PLATED SANDWICHES

All Sandwiches are served with regular and decaffeinated coffee, water, iced tea, potato chips, and choice of pasta salad or potato salad. Add Chef's choice dessert for an additional fee per person. For groups of 10 or less, 2 selections only.

ITALIAN COLD CUT

Capicola, smoked ham, and pepperoni with lettuce, Roma tomato, red onion, and provolone cheese. Finished with a Tuscan vinaigrette.

CROISSANT CLUB

Flakey butter croissant stuffed with ham, turkey, and Swiss. Topped with bacon, lettuce, and tomato.

ROAST BEEF CLUB

Sliced roast beef piled high on marbled rye bread and topped with lettuce, tomato, bacon, and cheddar cheese. Served with horseradish mayo.

CHICKEN SALAD OR TUNA SALAD CROISSANT

Chopped chicken mixed with mayo, walnuts and grapes. Or flaked tuna mixed with mayo, and onion. Both served on a flakey butter croissant and topped with lettuce and tomato.

BUFFALO CHICKEN WRAP

Crispy buffalo chicken, fresh romaine, cherry tomatoes, blue cheese, cucumber, and ranch dressing wrapped in a spinach tortilla.

GRILLED CHICKEN CAESAR WRAP

Crisp romaine, garlic croutons, cherry tomato, shaved parmesan cheese, and tender grilled chicken all wrapped up in a herb tortilla with Caesar dressing

TUSCAN VEGGIE WRAP*

Balsamic marinated Portobello mushroom, grilled peppers, zucchini, and pesto goat cheese wrapped in a spinach tortilla.

JASMINE VEGGIE WRAP*

Jasmine rice, fresh spinach, tomato, and feta cheese wrapped in a herb tortilla. Finished with a lemon vinaigrette.

BOXED LUNCH ON THE RUN*

Variety of Chef's deli sandwiches, bag of potato chips, fresh baked cookie, and a bottle of water

*Denotes vegetarian options.

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A MIDDAY REFRESH

THEMED LUNCH BUFFETS

All Lunch Buffets served with regular and decaffeinated coffee, water, and iced tea. Add Chef's choice dessert for an additional fee per person. Themed Lunch Buffets include 2 hour service and are priced per person.

MEXICAN BUFFET

Southwest salad with crispy tortilla strips and chipotle ranch. Beef and chicken fajitas mixed with onions, red and green peppers. Flour tortillas and corn chips with shredded lettuce, diced tomatoes, cheese, olives, jalapenos, sour cream, and salsa. Served with Spanish rice and beans

TASTE OF ITALIANO

Choice of 2 entrées served with a Caesar salad topped with garlic croutons and parmesan cheese, toasted garlic bread, and a roasted vegetable medley.

ENTRÉE CHOICES: BREADED CHICKEN PARMESAN | CHICKEN ALFREDO | SPAGHETTI BOLOGNESE | CHEESE STUFFED SHELLS | FOUR CHEESE LASAGNA | EGGPLANT PARMESAN

CHINA EXPRESS

Choice of 2 entrées served with an Asian salad topped with ginger vinaigrette and fried wontons. Eggs rolls with sweet chili sauce.

SELECT ONE: FRIED RICE | LO MEIN NOODLES
ENTRÉE CHOICES: BROCCOLI BEEF | BROCCOLI CHICKEN | PRINCESS CHICKEN | KUNG PAO CHICKEN | SWEET TERIYAKI CHICKEN

WESTERN ROUND UP

Shaved BBQ pork and pulled BBQ chicken sandwiches served with cornbread and honey.

SELECT TWO: BAKED BEANS | CORN ON THE COB | MACARONI AND CHEESE | SCALLOPED POTATOES | COUNTRY STYLE GREEN BEANS WITH BACON | LOADED POTATO CASSEROLE | SWEET CORN WITH RED PEPPER MIX
SELECT ONE: COLESLAW | POTATO SALAD

COMPANY PICNIC

Served with assorted cheeses and condiments, baked beans, a garden salad, and Kaiser rolls.

SELECT TWO: HAMBURGERS | MARINATED CHICKEN | BRATS | JUMBO HOTDOGS
SELECT ONE: PASTA SALAD | POTATO SALAD | MACARONI SALAD | COLESLAW



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LUNCH BUFFETS

All Lunch Buffets served with regular and decaffeinated coffee, water, and iced tea. Add Chef's choice dessert for an additional fee per person. Priced per person.

SOUP, SALAD, SANDWICH BAR

Includes your choice of soup and choice of 2 salads, a variety of breads, roast beef, ham, turkey, leaf lettuce, sliced tomato, condiments, and pickle spear.

BAKED POTATO BAR

Baked potatoes with sour cream, chives, shredded cheese, broccoli, and bacon. Includes your choice of soup and choice of 2 salads.

SOUP CHOICES (SELECT ONE):

MINISTRONE | BROCCOLI CHEDDAR | VEGETABLE BEEF | CREAM OF POTATO | CHICKEN NOODLE | TOMATO BASIL | CHEF'S CHOICE SEASONAL SOUP

SALAD CHOICES (SELECT TWO):

GARDEN SALAD | CAESAR SALAD | SPINACH SALAD | MEDITERRANEAN PASTA SALAD | POTATO SALAD | MACARONI SALAD

ONE ENTRÉE BUFFET

Includes Chef's choice of vegetable, fresh baked rolls and butter, your choice of 1 entrée, salad, and a starch.

TWO ENTRÉE BUFFET

Includes Chef's choice of vegetable, fresh baked rolls and butter, your choice of 2 entrées, salad, and a starch.

ENTRÉE CHOICES: CLASSIC MEATLOAF | BEEF STROGANOFF | FRIED CHICKEN | ITALIAN POT ROAST | HERB CRUSTED TILAPIA | ROSEMARY PORK LOIN | FOUR CHEESE LASAGNA | CHICKEN MARSALA

SALAD CHOICES (SELECT ONE): HOUSE GARDEN SALAD | CAESAR SALAD | SPINACH SALAD | MEDITERRANEAN PASTA SALAD | POTATO SALAD | MACARONI SALAD

STARCH CHOICES (SELECT ONE): AU GRATIN POTATOES | GARLIC MASHED POTATOES | ANGEL HAIR PASTA IN LIGHT BUTTER GARLIC SAUCE | RICE PILAF | MACARONI AND CHEESE

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PLATED DINNERS

All dinners include regular and decaffeinated coffee, water, iced tea, rolls with butter, and choice of salad, vegetable, and starch. Priced per person. **Can't decide what entrée you want?** It's okay, pick both! Make any plated dinner a duet plate. Just ask your Catering Manager! Max. of 2 choices per group.

ITALIAN HERB BREADED PORK CHOP

Hand breaded center cut pork loin pan-fried to a golden brown and served with a portabella asiago cream sauce.

CHICKEN CORDON BLEU

A tender 6 oz. chicken breast stuffed with smoked ham and melted whole baby Swiss cheese, then baked and topped with a mornay sauce.

STUFFED CHICKEN FLORENTINE

Pan-seared marinated chicken breast stuffed with three cheeses, fresh spinach, roasted garlic, and sundried tomatoes. Served with a sundried tomato cream sauce.

CAPRESE CHICKEN

An 8 oz. chicken breast marinated in lemon and basil sauce, stuffed with fresh mozzarella cheese, and roasted to perfection. Topped with confit tomato relish.

STUFFED CHICKEN OSCAR

An 8 oz. airline chicken breast, stuffed with our crab cake mixture then baked to a golden finish then topped with a lemon Hollandaise sauce.

HEIRLOOM SALMON

8 oz. salmon filet roasted and topped with a heirloom tomato and onion jam.

POTATO AND CHIVE CRUSTED COD

Crusted cod in a blend of cheddar cheeses and potatoes. Topped with a chive cream sauce.

SEASONED NEW YORK STRIP STEAK

A flavorful 10 oz. New York strip served with a herb butter sauce.

FILET MIGNON

A tender and juicy 8 oz. filet topped with balsamic demi glaze.



WHISKEY GLAZED SIRLOIN

A prime cut 8 oz. charbroiled to a perfect medium then finished with a honey-garlic whiskey glaze and topped with chili dusted haystack onions.

STEAK AU POIVRE

An 8 oz. sirloin steak grilled to medium and finished with a creamy whiskey peppercorn sauce.

SONOMA BRAISED BRISKET

Slowly braised in Cabernet Sauvignon, garlic, mushrooms, and a secret blend of spices; sliced and topped with a red wine mushroom sauce.

VEGETARIAN OPTIONS AVAILABLE

Roasted Garden Gnocchi | Sweet Potato Hash | Eggplant Parmesan | Portabella and Grilled Vegetable Lasagna Roll

SALAD CHOICES (SELECT ONE)

- **FONTENELLE GARDEN SALAD:** Romaine and Iceberg lettuce, tomato, cucumber, julienne red and green peppers with shaved carrots.
- **CLASSIC CAESAR SALAD:** Romaine lettuce with kalamata olives, shredded Parmesan cheese, and croutons.
- **SPINACH SALAD:** Spinach and artisan greens, crispy bacon, diced red onions, tomatoes, and Bleu cheese crumbles with croutons.
- **MEDITERRANEAN GREEK SALAD:** Spinach and Romaine lettuce, cucumbers, kalamata olives, red onions, feta cheese, and Roma tomatoes. Served with Greek Dressing.

VEGETABLE CHOICES (SELECT ONE):

Oven Roasted Vegetables | Steamed Broccoli | Green Beans with Almonds | Steamed Dill Baby Carrots | Green Beans with Bacon and Onions | Sweet Corn with Red Pepper Mix | Roasted Asparagus

STARCH CHOICES (SELECT ONE):

Garlic Mashed Potato | Roasted Red Potato | Fully Loaded Mashed | Au Gratin Potato | Baked Potato | Rice Pilaf | Roasted Red Pepper Risotto | Applewood Smoked Bacon Mac & Cheese | Smoked Gouda Macaroni and Cheese | Fettuccini con Broccoli | LimonCello Shrimp with Penne

*** ANY SPECIAL DIETARY NEEDS CAN BE REQUESTED TO YOUR CATERING MANAGER**

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DINNER BUFFETS

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ONE ENTRÉE BUFFET

Includes your choice of 1 entrée, salad, vegetable, and starch. Priced per person.

TWO ENTRÉE BUFFET

Includes your choice of 2 entrées, salad, vegetable, and starch. Priced per person.

ENTRÉE CHOICES

- **SHAVED ROSEMARY PORK TENDERLOIN:** Tender roast pork loin shaved and dressed with rosemary pan gravy.
- **STUFFED CHICKEN PARMESAN:** Breaded and fried chicken breast stuffed with a creamy four cheese blend. Topped with rich marinara and shaved parmesan cheese.
- **ITALIAN POT ROAST:** Braised beef chuck roast in a rich au jus and spicy gardenia.
- **SHAVED EYE OF ROUND:** Paper thin slices of beef topped with a rich cabernet mushroom sauce.
- **BACON WRAPPED PORK LOIN:** Whole pork loin wrapped in applewood smoked bacon roasted to perfection, sliced thin, and dressed with Kentucky Bourbon BBQ sauce.
- **SWEET ONION BRISKET:** Slow roasted brisket sliced and served with our original sweet onion glaze.
- **CHICKEN BREAST:** Tender chicken sautéed and topped with your choice sauce.
 - MARSALA SAUCE: Marsala wine sauce & mushrooms
 - PICCATA SAUCE: White wine and lemon butter
 - SUPREME SAUCE: Creamy herb supreme sauce
 - LEMON HERB SAUCE
- **CHICKEN CORDON BLEU:** Chicken breasts stuffed with smoked ham and swiss cheese. Then lightly breaded and topped with a creamy Mornay sauce.
- **ROSEMARY BROWN SUGAR FLAP STEAK:** Sliced steak cooked to a perfect medium and glazed with a rosemary brown sugar sauce.
- **WHISKEY MARINATED SIRLOIN STEAK:** Charbroiled to a medium then finished with a honey garlic whiskey glaze.
- **HEIRLOOM SALMON:** A 6 oz. grilled salmon filet, topped with our Chef's delicious picata sauce.
- **CHICKEN FLORENTINE:** Boneless skinless chicken breast stuffed with three cheeses, spinach, and sundried tomatoes. Dressed with a sundried tomato and basil cream sauce.

- **PARMESAN CRUSTED TILAPIA:** Seasoned with bread crumbs and Parmesan cheese. Topped with a lemon cream sauce.
- **EGGPLANT PARMESAN:** Sautéed eggplant served in a savory marinara sauce.
- **ROASTED GARDEN GNOCCHI:** Mixed seasoned roasted vegetables along with bite sized dumplings and tossed with cheese.

SALAD CHOICES (SELECT ONE)

- **FONTENELLE GARDEN SALAD:** Romaine and Iceberg lettuce, tomato, cucumber, julienne red and green peppers with shaved carrots.
- **CLASSIC CAESAR SALAD:** Romaine lettuce with kalamata olives, shredded Parmesan cheese, and croutons.
- **SPINACH SALAD:** Spinach and artisan greens, crispy bacon, diced red onions, tomatoes, and Bleu cheese crumbles with croutons.
- **MEDITERRANEAN GREEK SALAD:** Spinach and Romaine lettuce, cucumbers, kalamata olives, red onions, feta cheese, and Roma tomatoes. Served with Greek Dressing.

VEGETABLE CHOICES (SELECT ONE):

Oven Roasted Vegetables | Steamed Broccoli | Green Beans with Almonds | Steamed Dill Baby Carrots | Green Beans with Bacon and Onions | Sweet Corn with Red Pepper Mix | Roasted Asparagus

STARCH CHOICES (SELECT ONE):

Garlic Mashed Potato | Roasted Red Potato | Fully Loaded Mashed | Au Gratin Potato | Baked Potato | Rice Pilaf | Roasted Red Pepper Risotto | Applewood Smoked Bacon Mac & Cheese | Smoked Gouda & Chicken Mac & Cheese | Fettuccini con Broccoli | LimonCello Shrimp with Penne | Cajun Sausage Penne | Chicken Tetrazzini

CARVING STATIONS

Stations come with appropriate condiments. Carving fee is included in price. Priced per 30 guests.

PINEAPPLE GLAZED HAM

CAJUN ROASTED TURKEY BREAST

INSIDE ROUND OF BEEF

WHOLE ROASTED PRIME RIB OF BEEF

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BAR SERVICE

Bartender fees apply. One bartender per 100 guests. \$150 per bartender for 6 hours.

ONE HOUR BEVERAGE PACKAGES

BEER, WINE & SODA

Priced per person, includes house wine, domestic & specialty beers, soft drinks, and bottled water.

Add an additional fee per person for each additional hour.

PREMIUM BEVERAGE PACKAGE

Priced per person. Includes premium spirits, house wine, domestic and specialty beers, soft drinks, and bottled water.

Add an additional fee per person for each additional hour.

SUPER PREMIUM BEVERAGE PACKAGE

Priced per person, includes super premium spirits, house wine, domestic & specialty beers, sodas and bottled water.

Add an additional fee per person for each additional hour.

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SIP, SAVOR AND TOAST THE DAY



Alcoholic beverages and services are regulated by the Nebraska Liquor Commission Control. Kinseth Hospitality, as licensee, is responsible for the administration of these regulations. No outside alcoholic beverages may be brought into the premises. We reserve the right to refuse alcohol services to intoxicated persons and will not serve underage persons. No alcoholic beverages can be removed from the premises.

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HOSTED BAR

Priced per drink, paid by the host of the party.

- Premium Brands
- Super Premium Brands
- House Wine
- Domestic Bottled Beer
- Imports and Specialty Beer
- Soft Drinks
- Bottled Water

HOSTED DRINK TICKETS

Unlimited soft drinks (priced per person)

Includes beer, wine, and soda

Includes beer, wine, soda, and premium spirits

Includes beer, wine, soda, premium, and super premium spirits

CASH BAR

Priced per drink, guests pay for their own drinks.

- Premium Brands
- Super Premium Brands
- House Wine
- Domestic Bottled Beer
- Imports and Specialty Beer
- Soft Drinks
- Bottled Water

WINE BY THE BOTTLE

We can order any type of wine by request. Prices vary.

House Wine Canyon Road

KEG BEER

Kegs contain 160, 8 oz. pours. We can order any type of beer by request. Prices may vary.

- Domestic
- Imported

SPECIALTY DRINKS & COCKTAILS

Cupcake Prosecco - Priced per bottle

Champagne Punch - Priced per gallon

Rosemary Citrus Punch - Priced per gallon

Peach Bellinis - Priced per drink

Mimosas - Priced per drink

White Sangria - Priced per drink

Martinis - Priced per drink

Cosmopolitan | Appletini | Chocolate | Pomegranate |

Blueberry | Lemon Drop

*** HAVE A FAVORITE COCKTAIL? ASK ABOUT SERVING YOUR FAVORITE DRINK. WE CAN ALSO CREATE A SIGNATURE COCKTAIL FOR YOUR EVENT.**



HOT HORS D'OEUVRES

Priced per 50 pieces, unless noted differently.

COCKTAIL MEATBALLS (100 PIECES)

Swedish or BBQ meatballs.

CHICKEN FINGERS

Batter dipped and fried, then served with BBQ and Ranch dipping sauces.

JUMBO CHICKEN WINGS

Tossed in a mild buffalo sauce. Served with ranch or Bleu cheese dressing.

BONELESS BUFFALO WINGS

Tossed in a mild buffalo sauce. Served with ranch or Bleu cheese dressing.

JALAPENO POPPERS

Spicy jalapeños fried and stuffed with a cream cheese filling.

BREADED MUSHROOMS

Batter dipped and fried mushrooms served with marinara or cheese sauce.

BAKED STUFFED MUSHROOMS

Mushroom caps stuffed with crab and shrimp in a creamy cheese filling.

TOASTED RAVIOLI

Cheese filled ravioli toasted and served with marinara sauce.

BACON WRAPPED SCALLOPS

Tender scallops wrapped in bacon and lightly dusted with Italian bread crumbs

VEGETABLE SPRING ROLLS

Sautéed vegetables wrapped in a spring roll and served with house-made sweet & sour chili sauce.

SMOKED CHICKEN QUESADILLA

Smoked grilled chicken, fresh cilantro, onions, bell peppers, and shredded cheddar cheese between tortilla shells and served with salsa.

SANTA FE EGG ROLLS

Spicy egg rolls stuffed, fried, and served with pineapple salsa.

BEEF TENDERLOIN KABOBS

Tender chunks of beef, peppers, and onions marinated in a balsamic vinaigrette and chargrilled.

LITTLE SMOKIES (100 PIECES)

Smothered in BBQ sauce.

PIGS IN A BLANKET (100 PIECES)

Mini franks wrapped in a puff pastry and served with honey mustard and ketchup.

CRAB CAKES

Fresh Atlantic crab cakes prepared with seasoned bread crumbs and served with rémoulade sauce.

BRIE & RASPBERRY EN CROÛTE

Wrapped in pastry.

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COLD HORS D'OEUVRES

Priced per 50 pieces.

SHRIMP COCKTAIL

Chilled shrimp with cocktail sauce.

PINWHEELS

Filled with spinach and herb cream cheese.

TURKEY PINWHEELS

Stuffed with spinach and herb cream cheese.

ROASTED TOMATO BASIL BRUSCHETTA

Prepared traditionally with fresh tomatoes, basil, and garlic. Served with garlic toast points.

VEGETABLE CRUDITES

Seasonal vegetables presented with ranch or garlic hummus dip.

THAI CHICKEN SALAD

Served on a crispy wonton and drizzled with peanut sauce.



TRAY SELECTIONS

Priced per 50 guests.

FRUIT AND BERRY DISPLAY

Seasonal fresh fruit and berries served with a honey strawberry cream cheese sauce.

DOMESTIC CHEESE AND CRACKER DISPLAY

Assorted cheeses with crackers and crostini.

ANTIPASTO PLATTER

Marinated olives, roasted red peppers, pepperoncini peppers, pancetta, salami, and fresh mozzarella drizzled with olive oil and balsamic vinaigrette. Served with Italian bread.

SMOKED FRESH ATLANTIC SALMON PLATTER

Fresh Atlantic salmon displayed with basil aioli rémoulade sauce, lemons and capers. Served with a variety of crackers.

HORS D'OEUVRES ACTION STATIONS

Priced per 50 guests.

STREET TACOS

Hand rolled tacos of pork and chicken slow cooked with cilantro and green chilis.

NACHO BAR

Tri-colored tortilla chips served with taco meat, queso, and all the toppings.

PASTA BAR

Penne pasta served with grilled chicken, meatballs, alfredo sauce, marinara sauce, and garlic bread.

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SANDWICHES

Priced per 50 guests.

SILVER DOLLAR SANDWICHES

Baked ham and smoked turkey served with condiments.

ASSORTED TEA SANDWICHES

Chicken, Tuna, and Egg.

DIP SELECTIONS

Priced per 50 guests.

CRABMEAT DIP

Creamy crab and herb spread served with crackers.

ARTICHOKE AND SPINACH DIP

Fresh spinach and tender artichokes in a creamy cheese sauce served with tortilla chips.

CHIPS AND SALSA

Tortilla chips with fresh homemade salsa.

CHIPS AND QUESO

Tortilla chips with creamy queso.

SEVEN-LAYER DIP

Refried beans, sour cream, guacamole, shredded cheese, diced tomatoes, olives, red onion. Served with tortilla chips.

BUFFALO CHICKEN DIP

Shredded chicken in a slightly spicy buffalo cheese sauce served with tortilla chips

ROASTED RED PEPPER HUMMUS

Served with pita chips.

SHEET CAKES

Priced per person.

VANILLA

Vanilla cake topped with frosting and a strawberry drizzle.

CHOCOLATE

Classic chocolate cake topped with fudge frosting.

CARROT

Rich Carrot cake with sweet cream cheese frosting.

MARBLE

Swirl of vanilla and chocolate cake topped with chocolate frosting.

LAYERED CAKES

Priced per person.

CARROT CAKE

CHOCOLATE DECADENCE CAKE

TART LEMON CAKE



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CHEESECAKES

Priced per person.

NEW YORK CHEESECAKE

Served plain.

NEW YORK STYLE CHEESECAKE

Served with a berry compote topping.

TURTLE CHEESECAKE

ASSORTED SWEET TREATS

Priced per person.

FRUIT PIES

Apple, Pecan, Cherry or Peach

APPLE CRISP

Served with caramel sauce

ASSORTED DESSERT BARS

GLUTEN FREE MOUSSE

Chocolate mousse with fresh strawberries

CONFECTIONS

Priced per 50 pieces.

BITE SIZED DESSERTS

A selection of petit fours, cheesecakes, mousses and more.

MINI MARTINI DESSERTS

Lemon cream, Kahlua and cream, red velvet cheesecake and Oreo cream.

CHOCOLATE COVERED STRAWBERRIES

MAKE YOUR OWN SMORE'S BAR

A Classic treat melted to your liking by our expert confection maker. Served with variety of toppings.

MEETING SPACE

OUR EVENT SPACE

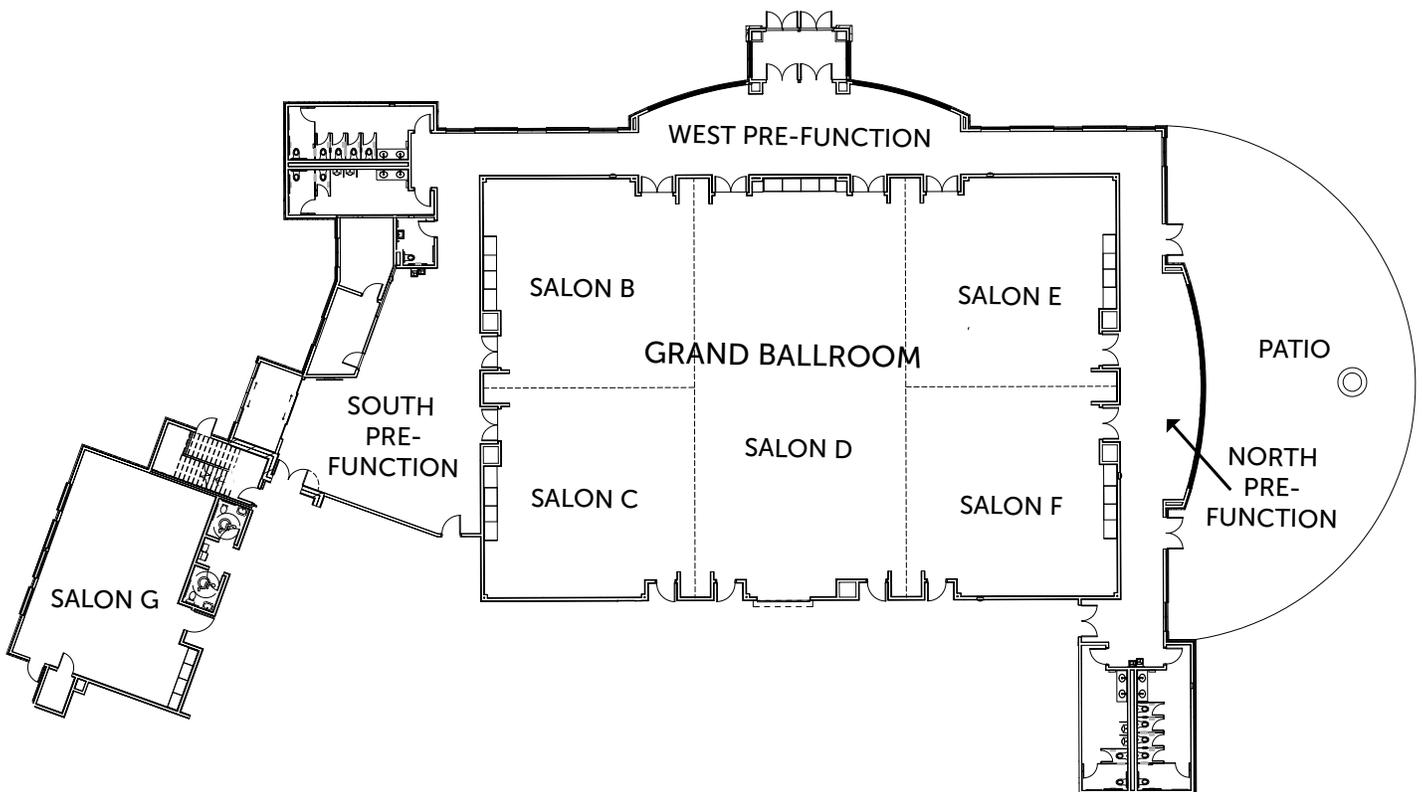
The Courtyard by Marriott Bellevue offers 18,000 square feet of flexible, full service event space. Enjoy control and flexibility and choose from a selection of meeting packages

AT A GLANCE

- Number of Floors: 4
- Number of Guest Rooms: 121
- Number of Meeting Rooms: 7

CONFERENCE AND EVENT CENTER AMENITIES

- 18,000 square feet of flexible, spacious banquet and meeting space
- On-site catering with custom menus
- Work with our professional catering manager, full service banquet staff, and Executive Chef
- State of the art audio/visual system and equipment rentals available
- Complimentary wireless internet
- Spacious patio great for outdoor events and wedding ceremonies including fire pit
- Complimentary event parking



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