

Weddings

COURTYARD[®]
BY MARRIOTT



Courtyard by Marriott Cocoa Beach 3435 N Atlantic Ave. Cocoa Beach FL 32931

321-783-3321

www.marriott.com/mlbcb

A Spectacular Setting for a Cocoa Beach Wedding

Whether you are planning a large wedding or an intimate gathering, the Courtyard by Marriott Cocoa Beach offers the perfect setting with elegance and simplicity. Situated along world famous Cocoa Beach, our hotel offers a pristine setting for wedding receptions and special occasions.

The Courtyard features our sophisticated Galaxy Ballroom, accommodating up to 200 guests, our outside Terrace with fire pit is perfect for a simple ceremony, cocktail hour or sit-down dinner for up to 50 guests or our poolside room for up to 40 guests. The following are some examples of what we can do to create an unforgettable event.

Rehearsal Dinner or Casual Meet & Greet

Bring everyone together for an intimate family affair. Our hotel features multiple catering venues such as an outdoor Terrace with Fire Pit and natural Florida atmosphere allowing for the perfect beginning to your event!

Receive complimentary room rental for your Rehearsal Dinner or Casual Meet & Greet when you book your Reception with us!

Reception Packages

Celebrate in style with our popular and affordable wedding reception menus. Delight your guests with multiple bar options, yummy hors d'oeuvres and delicious dinner choices. Your wedding will include everything you need for a beautiful and effortless day, including up to 5 hours in our ballroom, tables dressed linens, silver flatware, china, glassware and basic centerpieces that can be enhanced for a more dramatic look. Silver Charged Plates for our Bride & Groom place settings. The servers will cut your wedding cake, serve the complimentary champagne (offered with most dinner options) and attend to all your guests needs. All menus can be personalized to accommodate every bride's needs and desires!

Honeymoon Starter Brunch

Bid your guests a farewell with a final event to bring your wonderful celebration to a close. The Courtyard Cocoa Beach provides the perfect venue for saying good-bye to old and new friends as the two of you begin your new life together.

Receive complimentary room rental for your discount on your Honeymoon Starter Brunch if your book your reception with us!

Honeymoon Suites and Discounted Group Rates

A spectacular wedding deserves a spectacular honeymoon. Your experience can continue after reception with a memorable honeymoon on world famous Cocoa Beach.

We are happy to provide special guestroom rates for your family and friends.

The Bride & Groom will receive a complimentary Honeymoon Suite and Welcome Amenity with 100+ guests at the Reception. Weddings under 100 guests receive a complimentary upgrade to a King Suite with a special group rate.

Host/Cash Bar

Liquor

Call Brands	\$9/drink
Premium Brands	\$10/drink

Wine

House	\$7/glass
By the Bottle	Market Price

Beer

Domestic	\$6/bottle
Imported	\$7/bottle

Other

Champagne	\$33/bottle
Sodas (Pepsi Products)	\$3
Bottled Water.....	\$3

Host or Open Bar Option

Includes House Wine, Domestic & Imported Beers and Call Liquors	\$8/drink
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You can customize your bar options to tailor your event. A few examples would include: Individual bottles of wine on each table, a Signature Cocktail, or host a full bar for a budgeted time or dollar amount that converts to a cash bar once the allotted time/amount is reached.

An \$80 Bartender Fee will be applied for each bar in use during your event.

21% service charge and 7% sales tax will be added.

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Cold Hors d'oeuvres

Fresh Seasonal Fruit and Cheese Montage

Accompanied with supreme flatbread crackers and Pepperidge Farm crackers.

Small Tray (25 people) \$150

Medium Tray (50 people) \$200

Large Tray (100 people) \$250

Vegetable Crudités

Fresh broccoli, cauliflower, red & green peppers, carrots, celery, grape tomatoes and asparagus accompanied with ranch and hummus dip.

Small Tray (25 people) \$140

Medium Tray (50 people) \$185

Large Tray (100 people) \$225

Displayed Baked Salmon Display-\$325

Baked to perfection, with cucumber slices, diced eggs, chopped tomato, diced scallions, capers and cream cheese with assorted Pepperidge Farm crackers.

Jumbo Shrimp-\$285

Served with lemon wedges and tangy cocktail sauce.

Caprese Skewer-\$175

Mozzarella, grape tomato, fresh basil with an olive oil marinade.

Pinwheel Tortilla Sandwiches-\$195

Turkey, ham, roast beef, swiss and cheddar cheese, layered on soft tortilla shell then rolled and cut into pinwheel slices.

Gourmet Cheese Tray-\$250

Boursin, Brie, Gouda and Blue Cheese with assorted Pepperidge Farm crackers.

All hors d'oeuvres are priced per 100 pieces unless otherwise stated

21% service charge and 7% sales tax will be added.

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Hot Hors d'oeuvres

Beef Empanada-\$275 Corn masa dough filled with shredded beef and southwestern seasoning.

Mini Beef Wellington-\$295 Beef tenderloin and mushroom duxelles wrapped in a flaky puff pastry.

Beef Empanada with Blue Cheese-\$285 Seasoned ground beef and blue cheese wrapped in flaky dough.

Bacon wrapped Blue Cheese Meatball-\$295 Seasoned ground beef and blue cheese wrapped with Applewood smoked bacon.

Cuban Spring Roll-\$295 Roasted pork, ham, swiss cheese, dill pickles and mustard sauce rolled in a spring roll wrapper.

Reuben Spring Roll-\$285 Corned beef, swiss cheese, sauerkraut and house made Russian dressing stuffed in a spring roll wrapper.

Chicken Quesadilla-\$285 Sautéed chicken, peppers, onions, garlic, and lime-chipotle crème stuffed in a tortilla cornucopia.

Buffalo Spring Roll-\$285 Buffalo-style chicken, celery, carrots and house made dressing stuffed in a spring roll wrapper.

Coconut Chicken Tender-\$295 Hand-Cut chicken tenders dipped in coconut batter and encrusted with shaved coconut. Served with Sweet & Sour sauce

Mini Chicken Wellington-\$285 Seasoned chicken breast and mushroom duxelles encased in flakey puff pastry.

Chicken & Leek in Puff Pastry-\$295 Smoked chicken, braised leek, garlic and herb Boursin cheese wrapped in flaky puff pastry.

Vegetable Quesadilla-\$250 Sautéed peppers, onions, garlic, herbs and a blend of shredded cheeses stuffed in a tortilla cornucopia.

Stuffed Peppadew Peppers-\$250 Hand-breaded peppadew peppers filled with goat cheese and herbs.

Vegetable Spring Roll-\$250 Green cabbage, celery, onion, and carrots stuffed in a spring roll wrapper. Served with Sweet & Sour sauce.

Spanakopita-\$250 Delicate layers of phyllo, filled with spinach & feta cheese.

Sun-Dried Tomato and Artichoke & Spinach & Dips-\$195 Two Creamy and robust dips are accompanied with assortment of crispy breads and Pepperidge Farms crackers.

Mediterranean Display-\$295 Kalamata olives, feta cheese, cucumbers, grape tomato, pepperoncini, artichoke hearts. Accompanied with pita chips and Caprese skewers.

Raspberries and Brie-\$295 Light and flaky filo dough filled with creamy raspberries and brie.

All hors d'oeuvres are priced per 100 pieces

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Specialty Stations

Carving Stations*

*Virginia Baked Ham with Pineapple
Glaze-\$195*

*Roasted Turkey Breast with Cranberry
Sauce-\$250*

*Prime Rib with Horseradish
Sauce-\$350*

*Roasted Pork Loin with Apple
Sauce-\$250*

All served with fresh baked assorted rolls and condiments

Ultimate Pasta Station-\$8 per person

Bowtie & Penne pasta, accompanied with parmesan cheese, artichoke hearts, diced red & green peppers, diced onions, mushrooms, kalamata olives, minced garlic, fresh spinach, broccoli tips & zucchini along with creamy alfredo, marinara sauce & pesto sauce.

Add Chicken-\$2.00 extra per person

Add Italian Sausage-\$3.00 extra per person

Add Shrimp-\$4.00 extra per person

Classic Baked Macaroni & Cheese Bar

\$8 per person

Home Style mac & cheese accompanied with bacon, mixed cheese blend, green chilies, jalapenos, diced scallions, diced red & green peppers, diced tomatoes with salsa and hot sauce.

Idaho Spuds Mashed Potato Bar

\$8 per person

Home style mashed potatoes, accompanied with bacon, roasted red peppers, minced garlic, steamed broccoli, mixed cheese blend, sour cream, jalapenos, diced scallions, sautéed mushrooms, and salsa.

Confetti Salad Bar

\$8 per person

Spring mix, chopped romaine, diced tomatoes, diced scallions, chopped bacon, mixed cheeses, parmesan cheese, shredded carrots, sliced cucumber, sliced mushrooms, pepperoncini, kalamata olives, julienne red & green peppers. Served with ranch, raspberry vinaigrette, Italian, and Caesar dressing.

** All Chef Assisted Stations Require a Chef Attendant Fee of \$80 Per Station*

21% service charge and 7% sales tax will be added.

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Plated Dinners

All Dinners Served With:

*Fresh Baked Rolls, Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea with Lemon.
Includes Your Choice of Sparkling Cider or Champagne Toast for all your Guests.*

Salads (Choice of One)

Garden Salad *Seasonal Spring Mix topped with Grape Tomatoes, Cucumbers, Shredded Carrots and Ranch & Italian Dressings*

Caesar Salad *Fresh Torn Romaine tossed with Croutons and Parmesan Cheese and Creamy Caesar Dressing*

Strawberry Fields *Fresh Spinach & Strawberry, with Walnuts, Blue Cheese Crumbles and Balsamic Vinaigrette Dressing*

Entrées (Choice of Two)

Chipotle-Rubbed Beef Filet-\$35

Baseball Steak (Center Cut Top Sirloin Cap Steak), Med-Well, topped with a Raspberry Chipotle Sauce

Prime Rib-\$35

Herb-Encrusted Roasted to perfection, accompanied with Horseradish Sauce & Au jus Sauce

Mojito Chicken-\$28

Tender Chicken Breast Roasted with Mandarin Oranges, Basil, & zest of Lime Sauce

Chicken Marsala-\$28

Tender Chicken Breast Sautéed with Sliced Mushrooms & Marsala Wine

Chicken Piccata-\$28

Boneless Chicken Breast Sautéed with Capers, White Wine & Lemon Butter Reduction

Creamy Roasted Chicken-\$28

Roasted Chicken Breast topped with Creamy Bacon Sauce & Scallions

Pork Tenderloin-\$28

Apple & Herb Stuffed Pork Tenderloin, Roasted and topped with Pork Gravy

Grilled Mahi Mahi-\$29

Fresh Grilled Mahi-Mahi Filets topped with Fresh Tropical Salsa

Mediterranean Baked Salmon -\$29

Mediterranean Seasoned Grilled Salmon with a Lemon Butter Sauce

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Plated Dinners

Continued Entrées (Choice of two)

Crispy Cod-\$29

Cod Fillet with Ritz Cracker Crumb Topping Baked Crispy with Charred Lemon on the side

Jamaican Portabella Mushroom-\$26

Portabella Mushroom Seasoned & Grilled with Jamaican Allspice

Mediterranean Eggplant-\$23

Roasted Eggplant Sprinkled with Mediterranean Seasoning

Side Dish Choices (Choice of Two)

Garlic Mashed Potatoes, Baby Baker Potatoes, Wild Rice, Rice Pilaf, Penne Pasta with Garlic & Herbs, Green Bean Almandine, Fresh Seasonal Vegetable Medley, Squash and Zucchini Medley, Honey Glazed Carrots, Roasted Asparagus.

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Buffet Dinners

Sunset Buffet-\$27 per person (Minimum of 40 people)
Includes one salad, one entrée, two sides, and one dessert choice.

Twilight Buffet-\$37 per person (Minimum of 40 people)
Includes two salads, two entrees, three sides, and two dessert choices.

Night Sky Buffet-\$47 per person (Minimum of 50 people or \$6.00 additional per person)
Includes two salads, three entrees, three sides, and two dessert choices.

All Dinners Served With:

Fresh Baked Rolls, Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea with Lemon. Includes Your Choice of Sparkling Cider or Champagne Toast for all your Guest

Choose a Salad

GARDEN- Seasonal Spring Mix topped with Grape Tomatoes, Cucumbers, Shredded Carrots with Ranch & Italian Dressing

CLASSIC CAESAR- Fresh Torn Romaine tossed with Croutons and Parmesan Cheese with Creamy Caesar Dressing

STRAWBERRY FIELDS- Fresh Spinach & Strawberries, with Walnuts, Blue Cheese Crumbles with Balsamic Vinaigrette Dressing

PASTA PRIMAVERA SALAD- Chef's Choice Pasta Tossed with Fresh Cut Seasonal Vegetables and Tossed in Light Olive Oil & Garlic Herb Dressing

Dressings Served on the Side

Choose an Entrée

SIRLOIN BORDELAISE - Tender Slices of Sirloin Topped with Sautéed Mushrooms, Onion & Rich Bordelaise Sauce

STEAK PIZZAIOLA - Sliced Beef with Tomatoes, Onions, Peppers, Olive Oil, Garlic, & White Wine Slow Cooked until Tender

APPLE & HERB TENDERLOIN - Roasted Pork Tenderloin stuffed with Fresh Herbs and Apples, Topped with Pork Gravy

ITALIAN MEATBALLS - Seasoned Beef Meatballs Served in a Robust Marinara

ITALIAN SAUSAGE - Mild Sweet Herb Sausage, Tossed & Grilled with Onions, Julienne Red & Green Peppers

MOJITO CHICKEN - Tender Chicken Breast Roasted with Mandarin Oranges, Basil, & Zest of Lime Sauce

CHICKEN PICCATA - Boneless Chicken Breast Sautéed with Capers, White Wine & Lemon Butter Reduction

CHICKEN MARSALA - Tender Chicken Breast Sautéed with Sliced Mushrooms & Marsala Wine

CREAMY CHICKEN - Roasted Chicken Breast topped with Creamy Bacon Sauce & Scallions

GRILLED MAHI-MAHI - Fresh Grilled Mahi-Mahi Filets topped with Tropical Salsa

CRISPY COD - Cod Filet topped with a Ritz Cracker Crumb Mixture, baked until Flaky & Crisp served with a Charred Lemon

MEDITERRANEAN SALMON - Mediterranean Seasoned Grilled Salmon, topped with a Lemon Butter Sauce

21% service charge and 7% sales tax will be added.

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Buffet Dinners

Continued

VEGETARIAN

JAMAICAN PORTABELLA MUSHROOM - Portabella Mushroom Seasoned with Jamaican Allspice & Grilled to Perfection

MEDITERRANEAN EGGPLANT - Eggplant Sprinkled with Mediterranean Seasoning and Roasted until Crispy & Tender

EGGPLANT PARMESAN - Lightly Seasoned & Breaded Baked Eggplant, finished with Marinara & Parmesan Cheese

STUFFED SHELLS - Jumbo Shell Pasta Filled with Italian Herbs & Ricotta Cheese, Topped with a Robust Marinara

Choose a Vegetable

Roasted Asparagus

Honey Glazed Carrots

Green Bean Almandine

Squash & Zucchini Medley

Fresh Seasonal Vegetable Medley

Choose a Starch

Rice Pilaf

Wild Rice Blend

Baby Baker Potatoes

Garlic Mashed Potatoes

Penne Pasta with Garlic & Herbs

21% service charge and 7% sales tax will be added.

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Add a Scrumptious Dessert for a Sweet Ending

Only \$3 per person – Choice of one

Chocolate Truffle

Cookies & Cream Cake

Chocolate Raspberry

Chocolate Peanut Butter Pretzel

Italian Lemon Cake

Key Lime Pie

Linzer

New York Cheesecake

Orange Valencia

Red Velvet

Strawberry Float Cake

Tiramisu

Triple Chocolate Layer Cake

21% service charge and 7% sales tax will be added.

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Honeymoon Starter Brunch

***Brunch is scheduled for one and a half hours
Minimum of 25 people - \$18 per person***

Scrambled Eggs, Breakfast Potatoes, Bacon & Sausage, Fresh Baked Muffins, Danish and Bagels with Cream Cheese, Jellies and Butter, Sliced Seasonal Fruit and Yogurt Dip. Fresh Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. Chilled Orange Juice and Cranberry Juice.

Buffet Enhancements

****Carving Station – Serves approximately 50 people***

Virginia Baked Ham with Pineapple Glaze - \$195

Roasted Turkey Breast with Cranberry Sauce - \$250

Prime Rib with Horseradish Sauce - \$350

Roasted Pork Loin with Apple Sauce - \$250

All served with Fresh Baked assorted Rolls

Omelet Station - \$9 per person

Ask us about Mimosa's and Bloody Mary's

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Galaxy Reception

Minimum of 100 people & host or cash bar

\$27 Per Person
Standard

\$37 Per Person
Chicken & Sausage
Added to the Pasta Station

\$47 Per Person
Chicken & Shrimp
Added to the Pasta Station

All Dinners Served With:

*Small Plates, Coffee, Decaffeinated Coffee, Tea, & Iced Tea with Lemon.
Includes Your Choice of Sparkling Cider or Champagne Toast for all your Guests.*

Fresh Seasonal Fruit

Platter of assorted fresh seasonal fruits

Salad Bar

Guests create their own Salad from choices of Mixed Greens, chopped Romaine Lettuce, diced Tomatoes, Red Onions, Cucumbers, sliced Mushrooms, Pepperoncini, mixed Olives, Bacon bits & mixed Cheeses. Served with Ranch, Raspberry Vinaigrette, & Italian Dressing & Croutons

Carving Station of Beef Tenderloin

Seasoned and served with Horseradish Sauce & assorted Dinner Rolls. Carved by an Attendant

Smoked Salmon Display

Whole Salmon cured with natural Sea Salt, gently smoked using Oak & Beech Wood chippings. Served with diced Hard-Boiled Egg, diced Tomato, Red Onion, Capers, Cucumber slices, & Creamed Cheese

(Choice of One)

Chef Assisted Pasta Station

Guests choose from Linguine or Penne Pasta with choice of creamy Alfredo, Marinara Sauce or Pesto Sauce. Select toppings include: Parmesan Cheese, Artichoke Hearts, diced Red & Green Peppers, Onions, Mushrooms, Olives, minced Garlic, fresh Spinach, Broccoli Tips, & Zucchini

Macaroni & Cheese Bar

Served with a choice of toppings, including: Crumbled Bacon, Cheddar Cheese, Blue Cheese, Carrots, Mushrooms, Onions, Peppers, Broccoli, Tomato, Salsa, Hot Sauce, Chili Powder, Taco Seasoning, & Panko Crumbs

Prices above do not include station attendant fees of \$80 on both Pasta Station & Carving Station.

21% service charge and 7% sales tax will be added.

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The “I Do” You Will Never Forget

Here at the Courtyard, we know it takes a great team of vendors to pull off your dream wedding.

*That’s why we partner with Weddings by **Beasley’s Floral** located in Cocoa Beach.*

Brenda Beasley and her staff have decades of experience with beach weddings and a full arsenal of vendors to create weddings from simple to extravagant.

Beasley’s Floral

www.cocoabeachweddings.net

321.609.0339

