
INFORMATION & POLICES

Food & Beverage

Meal Time Duration

Tables (buffets) & plated meals are based upon a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time. Charges will be applied when service times are extended.

Guarantees less than twenty people

A \$75.00 labor and preparation charge will be applied for guarantees under twenty (20) people.

Menu Selection

Menu choices and anticipated number of guests must be provided no later than 15 days prior to the event date. When the menu is not chosen within the given time frame, selections may be substituted by the Chef.

Guarantee

The final guarantee is required five (5) business days prior to the event date. The final guarantee may not be reduced once received. Dietary restrictions must be provided with the final guarantee.

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises. No leftover banquet food or beverage may be removed from our premises.

Approved Desserts

Specialty desserts approved by the hotel may be brought in by the client. A \$3.50 charge will be added to the per person cost, and will be subject to 20% administrative charge and is retained by the house. All applicable New York State Taxes apply.

Action Stations

The Chef Attendant charge is \$100.00, for every 50 people, per hour, and is not included in the action station pricing.

Bar

The Hotel reserves the right, at its sole discretion, to refuse service of alcoholic beverages to any attendees or invitees that appear to be intoxicated or are under the legal drinking age, whether or not the bar(s) is an open bar or cash bar. The Hotel reserves the right to ask attendees and invitees to produce legal proof of age for alcoholic beverage service. The Hotel reserves the right, and Guest agrees to allow the Hotel to remove attendee(s) or invitee(s) from the function that refuse or cannot produce legal proof of age or who are disruptive to neighboring attendees or hotel guests. The Hotel will only serve one (1) drink at a time to each guest who is of the New York State legal drinking age and has proper proof of age and identity.

A Bar Tender Fee of \$100.00 will be charged to the master bill if the bar revenue does not exceed \$300.00, per bar. One bar tender will be staffed for every 100 attendees.

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INFORMATION & POLICES CONTINUED

Meeting Rooms

Meeting Tables

Linen-free meeting tables will be used for all corporate sets other than sets with round tables. Our linen-free meeting tables were designed in collaboration, rigorously tested, and approved by Marriott International's Event Management and Food & Beverage teams.

Linen

Client may choose between ivory and black linens for the meal tables, round tables, and registration tables. Specialty linens may be ordered by your hotel sales and catering contact. Additional Charges may apply.

Exhibit Tables

Each exhibit table includes floor length linen and two (2) chairs; the charge is \$20.00 per exhibit table.

Audio Visual

CMI Communications is the preferred audio visual company.

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INFORMATION & POLICES CONTINUED

Additional Information

Internet

Complimentary wireless internet is provided in the public spaces, meeting rooms, and guest rooms.

Business Center Info

The Business Center is available 24 hours and is located in the hotel lobby with complimentary internet and printing capabilities.

Shipping & Packages

Shipped materials are received at the Courtyard Marriott front desk. Upon departure, outgoing parcels will require a completed package slip and it is the responsibility of the guest to call the preferred shipping company for a pickup. Packages will not be retrieved unless it has been called in. Packages must be picked up at the Front Desk of the Courtyard Marriott Hotel.

Shuttle

The Courtyard by Marriott shuttle van can be reserved to transport your guests to and from destinations within a 5 mile radius of the hotel. The charges for the van will be \$150.00 for the first 2 round trips and \$50.00 each additional round trip after that. If more return trips are utilized than the amount used to deliver the guests (i.e.: 2 trips to deliver; 3 trips to return), the full \$50.00 will be charged. The van will hold 10 people safely and is only used to transport guests from the hotel to the site and back to the hotel at the conclusion of the event. The van does not transport non-hotel guests or make stops along the way.

Décor & Vendors

Any decorations which you desire will require advance approval by the Hotel. No decorations of any kind may be affixed to the walls or ceiling without prior consent. No confetti and/or glitter is allowed under any circumstances. The Guest is responsible for the removal of all guest-supplied decorations and property from the Hotel at the conclusion of the event.

The Hotel reserves the right to approve any music, entertainment, or other service and said service providers must comply with the Hotel's request(s) regarding volume, lighting, and décor placement, etc. Vendors will be required to provide an insurance certificate naming The Courtyard by Marriott & Excelsior Springs for all lines of applicable coverage for limits agreed to based on the nature of the event.

Additional Charges

All items subject to 20% administrative charge and are retained by the house.

All applicable New York State Taxes apply.

Fee for resetting the room within 24 hours

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BREAKFAST TABLES

Continental Breakfast | \$12 per person

Breakfast Confections & Bagels with Accoutrements
Variety of Fruited Yogurt with Granola & Fresh Berries
Seasonal Fruit Salad

Quick Start | \$14 per person

Yogurt Parfaits, Fresh Fruit Kabobs, & Two Signature Chef Smoothies
Cinnamon Oatmeal with Fresh Berries & Dried Fruit

Light Breakfast | \$15 per person

Cheddar Scrambled Eggs & Home Fried Potatoes
Assorted Scones & Muffins
Variety of Fruited Yogurt with Granola & Fresh Berries

Big Breakfast | \$17 per person

Cheddar Scrambled Eggs
Crisp Apple Wood Bacon & Link Maple Sausage
Texas-Cut Cinnamon French Toast *or* Silver Dollar Pancakes, Warm Maple Syrup
Cinnamon Oatmeal with Fresh Berries & Dried Fruit

All Breakfast Tables include STARBUCKS Coffee, Decaffeinated Coffee, Tazo Tea Service, & Juices

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Marriott
Saratoga Springs


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BREAKFAST ADDITIONS

- Sliced Fresh Fruit | \$6 per person
- Bagels with Cream Cheese, Jelly, & Butter | \$3.25 per person
- Assorted Muffins & Pastries | \$4.50 per person
- Oatmeal | \$4.25 per person
- Scrambled Eggs | \$4 per person
- French Toast or Pancakes | \$8 per person
- Breakfast Potatoes | \$3.50 per person
- Breakfast Meats | \$4.50 per person

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MORNING & AFTERNOON BREAKS

Grab & Go | \$9 per person
Fruited Yogurt, Granola Bars, Whole Fruit

Morning Break | \$9 per person
Muffins, Pastries, Sliced Fresh Fruit

Simply Sweet | \$8 per person
House-made Cookies & Brownies, Sliced Fruit

Crisp & Creamy | \$13 per person
Assorted Cheese & Cracker Display, Fresh Cut Crudités & Dip, Mixed Nuts

Saratoga | \$9 per person
Warm Pretzels & Dipping Sauce, House Made Springs Potato Chips & Kettle Corn
Bottled Saratoga Water

A Bit of Spice | \$8 per person
Crisp Corn Tortilla Chips, Fresh Guacamole & Salsa
Pitchers of Strawberry Lemonade

Beverages

Bottled Soft Drinks & Bottled Saratoga Water | \$3 per bottle

STARBUCKS Coffee, Decaffeinated Coffee & Tazo Tea Service
\$7 per person for one hour | \$5 per person for each additional hour refreshed

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COLD LUNCH TABLES

Served at Every Table

Individual Bagged Chips & Freshly Baked Cookies & Brownies

STARBUCKS Coffee, Decaffeinated Coffee, Tazo Tea Service, Pepsi Products

Specialty Sandwich Shop

Choose Three Sandwiches & Two Salads | \$23 per person

Sandwich Choices

ROAST TURKEY | Arugula, Grilled Tomato, Smoked Gouda, Cracked Pepper Aioli in a Tortilla

GRILLED CHICKEN | Baby Spinach, Roasted Red Peppers, Fresh Mozzarella & Basil Aioli on Baked Ciabatta

CHICKEN SALAD | Red Grapes, Candied Walnuts, & Baby Field Greens in a

Whole Wheat Wrap

MIX | Sliced Turkey, Roast Beef, Ham, Leaf Lettuce, Roma Tomato, Provolone Cheese, & Roasted Red Pepper Aioli on a Baguette

GREEK | Eggplant, Roma Tomato, Kalamata Olives, Feta Cheese, Cucumber, & Red Onion Oregano Vinaigrette on Baked Ciabatta

ROASTED VEGETABLES | Garlic-Chive Hummus in a Pita

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COLD LUNCH TABLES CONTINUED

Build Your Own | \$22 per person

Traditional Deli Board of Sliced Roast Turkey Breast,
Honey Ham, Peppered Beef

Sliced Cheeses & Toppings Accompanied by Artisan Breads & Rolls

Choose Two Salads

Salad-Salad-Salad | \$25 per person

Choose Three Salads & Three Chilled Proteins

Served with Warm Rolls, Butter, & Grand Mariner Fruit Salad

Chilled Protein Choices

Sliced Herb-Grilled Chicken Breast

Shaved Marinated Flank Steak

BBQ Pulled Pork

Roasted Mixed Vegetables

Albacore Tuna Salad

Shrimp & Dill Salad

Chick Pea & Cilantro Salad

SALAD CHOICES

ISRAELI COUSCOUS | Mixed Roasted Vegetables, Lemon Thyme Vinaigrette

POTATO | Diced Celery & Red Onion, Sour Cream Dill Dressing

PASTA | Diced Peppers & Red Onion, Fresh Mozzarella, Pesto Vinaigrette

CAESAR | Garlic Crouton, Parmesan Crisps

ARUGULA | Roasted Grape Tomatoes, Goat Cheese Crumble, Toasted Almonds

FIELD GREENS | Sliced Cucumber, Carrot Julienne, Grape Tomato Halves

SPINACH | Hardboiled Eggs, Sliced Button Mushrooms, Bacon Chips

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HEARTY & LIGHT TABLES

Hearty | \$40 per person

Choice of Three Entrée Selections, Two Salad Selections, & One Dessert Selection
Chef's Choice Seasonal Accompaniments

Light | \$32 per person

Choice of Two Entrée Selections & One Green Salad
Cookies & Brownies

All Tables include Freshly Baked Rolls

STARBUCKS Coffee, Decaffeinated Coffee, Tazo Tea Service, Pepsi Products

SALAD SELECTIONS

ISRAELI COUSCOUS | Mixed Roasted Vegetables, Lemon Thyme Vinaigrette

POTATO | Diced Celery & Red Onion, Sour Cream Dill Dressing

PASTA | Diced Peppers & Red Onion, Fresh Mozzarella, Pesto Vinaigrette

CAESAR | Garlic Crouton, Parmesan Crisps

ARUGULA | Roasted Grape Tomatoes, Goat Cheese Crumble, Toasted Almonds

FIELD GREENS | Sliced Cucumber, Carrot Julienne, Grape Tomato Halves

SPINACH | Hardboiled Eggs, Sliced Button Mushrooms, Bacon Chips

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HEARTY & LIGHT TABLES CONTINUED

ENTREE SELECTIONS

PASTA

VEGETABLE LASAGNA | Roasted Vegetables, Parmesan Veloute, Fresh Mozzarella

ORCHETTA | Broccoli & Wild Mushroom Veloute

PENNE | Crushed Red Pepper & Garlic Creamed Vodka Pomodoro

FARFELLA | Mixed Vegetable Julienne Garlic Parmesan Oil Sauté

CHICKEN

PARMESAN | Basil-Crumb Chicken, Pomodoro, Fresh Mozzarella

SALTIMBOCCA | Seared Chicken Breast, Fresh Sage, Shaved Prosciutto, Provolone,
Wild Mushroom Madeira

FRANCAISE | Italian Parsley & Egg-Battered Chicken Breast, Lemon Caper Beurre Blanc

HUNTER | Thighs & Legs, Onion-Pepper Pomodoro Braise

FISH

SALMON | Herb-crusting Filet of Salmon, Roasted Tomato Cream

COD | Pan-Seared Cod Fillet, Pancetta Crackle, Fresh Gremolata

HADDOCK | Oven-Roasted, Chive & Citrus Supreme Butter

MEAT

PORK LOIN | Apple & Fennel Stuffed Pork Loin, Roasted Garlic & Fresh Rosemary Jus

SHORT RIB | Slow-Braised Bone-Out Beef Short Rib, Classic Mirepoix, Fresh Thyme Jus

FILET | Chargrilled Whole Tenderloin of Beef, Rosemary Shallot Demi

PORK WINGS | Spanish Paprika & Tomato Braised Pork Shank

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HEARTY & LIGHT TABLES CONTINUED

DESSERT SELECTIONS

MOUSSE | Rich Chocolate Mousse, Cayenne Pepper Whip, Candied Orange Zest

SABAYON | Mixed Berried, Sabayon Sauce, Vanilla Tuile

NEW YORK STYLE CHEESECAKE | Salted Rosemary-Infused Caramel

STRAWBERRY TART | Balsamic-Macerated Strawberries, Puff-Pastry Tart, Cinnamon Crème Anglaise

PANNA COTTA | Vanilla Cream Custard, Mango Coulis, Grand Marnier Berry Salad

TRIPLE CHOCOLATE MOUSSE CAKE | Raspberry Coulis

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PLATED LUNCH

\$30 per person

Choose One First Course, Two Entrées & Dessert

STARBUCKS Coffee & Decaffeinated Coffee, Tazo Tea Service
Freshly Brewed Iced Tea

FIRST

FIELD GREEN SALAD | Mixed Baby Greens, Julienne Carrots, Grape Tomato Halves, Cucumber Slices

SMOKED TOMATO BISQUE | Cold Smoke Infused, Creamed Smooth

BUTTERNUT SQUASH BISQUE | Puréed with a Touch of Cream, Topped with Honey Crème Fraîche

GRILLED CHICKEN CAESAR SALAD | Crisp Romaine, Garlic Crouton, Parmesan Crisp

ENTREE

CHICKEN PICATTA | Lemon Caper Beurre Blanc, Sautéed Spinach, Rice Pilaf

SLICED FLANK | Sliced Peppered Flank Steak, Seared Romaine Heart, Steak Fries

PETITE SALMON FILLET | Pan Seared, Sautéed Spinach, Rice Pilaf, Citrus Beurre Blanc

STUFFED PORTABELLA CAP | Rice Pilaf, Pomodoro Sauce

DESSERT

CHOCOLATE MOUSSE | Rich Dark Chocolate Mousse with Fresh Whip

MIXED BERRIES | Grand Mariner Glaze, Almond Crunch

VANILLA BEAN ICE CREAM | Bacon Chocolate Bark, Salted Caramel

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HORS D'OEUVRES

Three Choices | \$10 First Hour, \$8 Each Additional Hour
Five Choices | \$13 First Hour, \$11 Each Additional Hour

MEAT

“GREEN EGGS AND HAM” | Chimichurri-Infused Deviled Egg & Crispy Prosciutto (GF)
BLT | Hollow Cherry Tomato, Romaine Chiffonade, Bacon Chip, Cracked Pepper Aioli (GF)
PHILLY CHEESE STEAK | Braised Short Rib, Cheddar Crisp, Caramelized Red Onion
CHICKEN SATAY | Cilantro Lime Grilled, Sweet Chili Dipping Sauce (GF)
FRANKS IN FILO | Pickled Cabbage, Stone-Ground Mustard
PORK “TACO” | BBQ Pulled Pork, Chipotle Slaw
PORK BELLY | Black Pepper Thyme Biscuit, Orange Horseradish Jam
LAMB LOLLY POP | Roast New Zealand Lamb Chops with Sweet Pea Mint Purée (GF)
STEAK AND POTATO | Shaved Flank Steak, Smoked Potato Parsnip Purée, Pickled Red Onion (GF)

FISH

SHRIMP INJECTION | Roasted Garlic Grilled Shrimp, Basil-Infused Tomato Water Injection (GF)
CRAB CAKE | Jumbo Lump Crabmeat, Panko Crust, Cajun Remoulade
SCALLOP SATAY | Pan-Seared Sea Scallop, Shaved Fennel, Black Pepper Orange Segment (GF)
BACON SCALLOPS | Crisp Bacon, Orange Saffron Foam (GF)
TUNA CANAPE | Sesame-Crusted Ahi Tuna, Cucumber Cup, & Tzatziki Sauce (GF)
SALMON MOUSSE | Olive Oil Crostini, Dill Crème Fraîche

(GF) Gluten Free

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HORS D'OEUVRES CONTINUED

VEGETABLE

POLENTA CAKE | Grilled Roasted Red Pepper-Studded Polenta Rounds, Wild Mushroom Ragu (GF)

MAC AND CHEESE BITES | Panko-Crusted with Aged Cheddar Cream

RISOTTO CROQUETTE | Panko Crust, Grilled Artichoke Heart, Mascarpone

TOMATO BASIL BRUSCHETTA | Olive Oil Crostini, Foamed Mozzarella

GRILLED CHEESE SHOOTERS | Smoked Tomato Bisque & Mini Grilled Cheese

SPRING ROLL | Rice Paper-Wrapped Vegetable Julienne, Fresh Cilantro, Sweet Chili Dipping Sauce (GF)

CAPRESE SATAY | Grape Tomato, Fresh Mozzarella, Basil Leaf, Balsamic Reduction (GF)

MUSHROOM STRUDEL | Crisp Filo, Wild Mushroom Duxelle

BRIE AND PEAR TARTLET | Filo Cup, Whipped Brie, Grilled Pear

MANGO GAZPACHO | Cilantro Lime-Infused Smooth Mango Purée (GF)

(GF) Gluten Free

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STATIONS

VEGETABLE & CHEESE DISPLAY

\$12 for two | \$7 for one, per person, first hour
\$10 for two | \$5 for one, per person, additional hour

Crisp Vegetable Crudités, Duet of Dips,
Imported & Domestic Cheese Display with Flat
Breads & Crackers

ANTIPASTO

\$17 per person, first hour | \$14 per person, additional hour

Prosciutto, Pepperoni, Salami, Marinated Artichoke
Hearts, Roasted Red Peppers, Italian & Greek
Olives, Fresh Mozzarella & Tomato Basil Salad
Italian Bread, Imported & Domestic Cheese
Display, Flat Breads & Crackers

NOODLES

\$20 per person, first hour | \$15 per person, additional hour

Soba & Rice Noodles, Spicy Peanut Sauce & Sweet
Soy Ginger Sauce, Crisp Vegetable Dumplings

MEDITERRANEAN DISPLAY

\$13 per person, first hour | \$10 per person, additional hour

Spiced Olives, Roasted Red Pepper Hummus,
Vegetable Julienne, Pita Chips, Roasted Nuts,
Whipped Feta

DUO OF POTATO PUREE BAR

\$20 per person, first hour | \$15 per person, additional hour

Yukon Gold & Sweet Potato Purées
Broccoli | Bacon | Chives | Cheddar Cheese | Sour
Cream | Sweet Cream Butter

SALAD

\$20 per person, first hour | \$15 per person, additional hour

Build Your Own Salad, Assorted Greens &
Toppings, Grilled Herb Tofu Steaks, Garlic Braised
Kale, Three Bean Salad

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STATIONS CONTINUED

SLIDERS | CHOOSE TWO

\$20 per person, first hour | \$15 per person, additional hour

Served with House-Made Kettle Chips
Bacon Cheeseburger with New York Cheddar,
Apple Wood Smoked Bacon
BBQ Pulled Pork, Cilantro Cucumber Slaw
Grilled Buffalo Chicken, Maytag Bleu Mousse

PASTA STATION | CHOOSE TWO

\$15 per person, first hour | \$10 per person, additional hour

PENNE | Garlic, Crushed Red Pepper Creamed
Pomodoro
TORTELLINI CARBONARA | Parmesan Cream with
Bacon & Peas
ORCHETTA | Broccoli, Wild Mushroom Veloute

ENTRÉE STATIONS

One Selection | \$28 First Hour, \$15 Each Additional Hour
Two selections | \$35 First Hour, \$20 Each Additional Hour

BARBEQUE

Smoked Pulled Pork, Warm Hawaiian Rolls
Dry-Rubbed Chicken Thighs, Carolina BBQ Sauce,
Burnt End Mac & Chee

THE LEPRECHAUN

\$100 chef-attended fee

Bangers & Mash, Bite-Sized Reubens, Fish & Chips

THE PATRIOT

Caramelized Onion Cheddar Beef Sliders, Mini
Franks, House-Made Kettle Chips, Half Sour
Cucumbers

BONJOURNO

Slow Braised Chicken Cacciatore
Penne, Choice of Vodka or Carbonara Sauce
Tomato & Fresh Mozzarella Salad, Fresh Basil,
Baby Greens

CARVING STATION | CHOOSE TWO

\$100 chef-attended fee

FILET | Sliced Tenderloin with Horseradish Aioli, Shallot Herb Jus
ROAST TURKEY | Roast Breast of Turkey with Maple Pecan Glaze, Cranberry Orange Chutney
PORK LOIN | Roast Loin with Rosemary Garlic Rub, Natural Jus, Apple Pear Purée

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PLATED DINNER

\$48 per person

Choose One First Course, Two Entrées & Dessert

Freshly Baked Rolls, Chef's Choice Seasonal Accompaniments,
STARBUCKS Coffee, Decaffeinated Coffee, Tazo Tea Service & Freshly Brewed Iced Tea

Soup | \$6 per person

Additional Appetizer | \$8 per person

SALAD SELECTIONS

CAESAR | Garlic Crouton, Parmesan Crisp

SPINACH | Sliced Fresh Strawberry, Goat Cheese Crumble, Toasted Almonds

FIELD GREENS | Sliced Cucumber, Carrot Julienne, Cherry Tomato Halves

ARUGULA | Sliced Pears, Sundried Cranberries, Crumbled Bleu Cheese

ENDIVE | Green Apples, Golden Beets, Toasted Pine Nuts

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PLATED DINNER CONTINUED

ENTRÉES

FISH SELECTIONS

SALMON | Pan-Seared Salmon Fillet, Tomato Concasse, Fennel Purée, Basil Oil

SWORDFISH | Grilled Swordfish Steak, Poached Garlic Puree,
Confit Tomato, Herbed Lemon Butter

COD | Baked Pancetta-Wrapped Cod Fillet, Fresh Gremolata Sauce

STUFFED SOLE | Shrimp & Crabmeat Stuffed, Smoked Pink Peppercorn Beurre Blanc

SEABASS | Pan Seared Sea Bass, Blackberry Coulis, Kiwi Salsa

POULTRY SELECTIONS

SAGE CHICKEN | Roasted Bone-In Chicken Breast, Sage Parmesan Crust,
Green Onion Beurre Blanc

CHICKEN ROULADE | Stuffed Roast Chicken Breast, Pancetta Goat Cheese Filling, Toasted
Almond Chive Butter

ROSEMARY CHICKEN | Grilled Skinless Chicken Breast, Roasted Leek, Grilled Apple, Fresh
Rosemary Ragu

STATLER CHICKEN | Crisp Skin Bone in Chicken Breast, Smoked Tomato Jus

DUCK | Crisp Skin-On Duck Breast, Black Cherry Merlot, Braised Shallot

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PLATED DINNER CONTINUED

ENTRÉES

MEAT SELECTIONS

PORK TWICE | Grilled Pork Tenderloin, Pan Jus, Roast Shallot Puree,
Crisp Pork Belly, Maple Apple Glaze

SHORT RIB | Slow Braised Boneless Beef Short Rib,
Classic Mirepoix, Fresh Thyme Jus

FILET | Grilled Center Cut Filet of Beef, Roast Shallot, Wild Mushroom Demi

STRIP | Grilled New York Strip Smoked Butter Kremini

LAMB RACK | Three Peppercorn Crusted Rack of Lamb, Lemon Rosemary Compound Butter

VEGETARIAN SELECTIONS

RISOTTO | Grilled Artichoke, Baby Spinach, Mascarpone Creamed Risotto

STUFFED PORTABELLA | Asparagus, Arugula, & Goat Cheese Filled,
Basil Tomato Sauce

EGGPLANT ROULADE | Pan Fried Egg Battered Eggplant, Fresh Basil & Italian Mixed Cheese, Fresh
Pomodoro

VEGETABLE NAPOLEON | Grilled Vegetables, Stacked with Feta Cheese, Roasted Red Pepper Coulis, Olive
Tapenade

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PLATED DINNER CONTINUED

DESSERT SELECTIONS

MOUSSE | Rich Chocolate Mousse, Cayenne Pepper Whip, Candied Orange Zest

SABAYON | Mixed Berries, Sabayon Sauce, Vanilla Tuile

NEW YORK STYLE CHEESE CAKE | Salted Rosemary-Infused Caramel

VANILLA BEAN | Vanilla Bean Ice Cream, Chocolate Bacon Crackle, Spun Sugar

STRAWBERRY TART | Balsamic-Macerated Strawberries, Puff Pastry Tart, Cinnamon Crème Anglaise

PANNA COTTA | Vanilla Cream Custard, Mango Coulis, Grand Mariner Berry Salad

TRIPLE CHOCOLATE MOUSSE CAKE | Raspberry Coulis

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BEVERAGES

Fixed pricing

PREMIUM	ULTRA-PREMIUM	BEER, WINE & SODA
First hour, \$16 per person	First hour, \$19 per person	First hour, \$12 per person
Second hour, \$8 per person	Second hour, \$10 per person	Second hour, \$5 per person
Third hour, \$7 per person	Third hour, \$9 per person	Third hour, \$5 per person
Each additional hour, \$6 per person	Each additional hour, \$8 per person	Each additional hour, \$4 per person

a la carte pricing

CASH BAR*

Premium Cocktails \$11
Ultra-Premium Cocktails \$13
Martinis & Manhattans \$14
Domestic Beer \$7
Imported Beer \$8
House Wine \$12
Soft Drinks, Bottled Water, Juice \$3

HOSTED BAR (CONSUMPTION)

Premium Cocktails \$9
Ultra-Premium Cocktails \$11
Martinis & Manhattans \$12
Domestic Beer \$5
Imported Beer \$6
House Wine \$10
Soft Drinks, Bottled Water, Juice \$3

*Cash Bar pricing includes administrative charge and all applicable New York State Taxes

Premium Liquor

Smirnoff Vodka, Canadian Club, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Dewar's, Jack Daniel's, Jim Beam, Seagrams 7, Jose Cuervo, Southern Comfort, Johnny Walker Black

Ultra-Premium Liquor

Premium Liquor plus the following; Absolut Vodka, Absolut Citron Vodka, Grey Goose, Ketel One, Maker's Mark, Tanqueray Gin, Patron, Kahlua, Bailey's Irish Cream

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ALL ITEMS ARE SUBJECT TO 20% ADMINISTRATIVE CHARGE AND ARE RETAINED BY THE HOUSE.
ALL APPLICABLE NEW YORK STATE TAXES APPLY.

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BEVERAGE CHOICES

BEER

CHOOSE THREE PER EVENT

DOMESTIC

Michelob Ultra
Budweiser
Bud Light
Yuengling
Coors Light
Angry Orchard

IMPORTED

Amstel Light
Corona
Heineken
Stella Artois

CRAFT

Davidson Brother IPA
Sam Adams Boston Lager
Goose Island IPA
Olde Saratoga Brewing
Company Lager

WINE

CHOOSE TWO PER EVENT

BV Chardonnay
BV Merlot
BV Cabernet
BV Pinot Grigio
BV Pinot Noir

Adding a Fourth Beer

Open bars extra \$2 per person, per hour | Consumption bar is a onetime fee of \$40,
per additional beer

Adding a Craft Beer

Open bars extra \$3 per person, per hour | Consumption bar is a onetime fee of \$50,
per additional beer

Adding a Wine

Open bars extra \$3 per person, per hour | Consumption bar is a onetime fee of \$50,
per additional wine

*Should your group request a special product which we do not carry, you will be charged the
retail cost for all ordered bottles and/or cases.*

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COURTYARD[®]
Marriott
Saratoga Springs


EXCELSIOR
SPRINGS

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Champagne Upgrade
Champagne Toast \$6 per person

Cordial Bar
Kahlua, Bailey's Irish Cream, Amaretto, Sambuca, Grand Marnier, Cointreau

One hour bar \$14 per person | \$100 Action Station fee

Mimosa Bar
Fresh Orange Juice & Champagne

One hour bar \$14 per person | \$100 Action Station fee

Bloody Mary Bar
Absolut Vodka, Ketel One Vodka, & All of the Bloody Mary Fixings

One hour bar \$14 per person | \$100 Action Station fee

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Saratoga Springs


EXCELSIOR
SPRINGS