



COURTYARD[®]
BY MARRIOTT

BEARDMORE
EVENT CENTER
OF BELLEVUE

FLAVORS FOR YOUR CELEBRATION

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

REFRESHING APPROACH TO EVENTS

At the Beardmore Event Center, we create unforgettable moments, while you experience memories that last a lifetime. From your wedding reception and rehearsal dinner, to your bridal luncheon and gift opening, we specialize in making your event rewarding and memorable. The Courtyard by Marriott Bellevue offers 18,000 square feet of flexible, full service event space for up to 750 guests. Enjoy control and flexibility and choose from a selection of meeting packages offered by our on-site catering. Work with our professional catering manager, full-service banquet staff, and Executive Chef to create your custom menu. Our meeting space also offers a spacious patio, perfect for any outdoor wedding ceremony. Contact our Catering Manager today!



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.



LATE NIGHT SNACKS

Priced per person, unless noted differently.

MILK AND COOKIES SHOOTERS

MINI BREAKFAST BURRITOS

Sausage, Egg, and Cheese | Bacon, Egg, and Cheese | Country Style

CHICKEN & WAFFLES

CHEESEBURGER SLIDERS

WINGS – TRADITIONAL OR BONELESS

Up to 2 sauces: Korean Orange, Thai Peanut, Honey BBQ, Mild, Medium, or Fireball. Served with Bleu cheese or Ranch.

NACHO BAR

Tortilla chips served with taco meat, queso, and assorted toppings

PIZZA

Choice of BBQ Chicken, Buffalo Chicken, Meat Lovers, Garden, Pepperoni, Hamburger, Sausage, or Cheese. Priced per pizza and includes 8 slices per pizza.

S'MORES BAR

Selection of marshmallows, graham crackers, assorted chocolates, and candies. Each guests toasts their marshmallow over an open flame to their satisfaction.

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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

All Dinner Buffets are served with coffee, water, iced tea, and rolls with butter. Includes 2 hour service.

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.**

MEETING SPACE

OUR EVENT SPACE

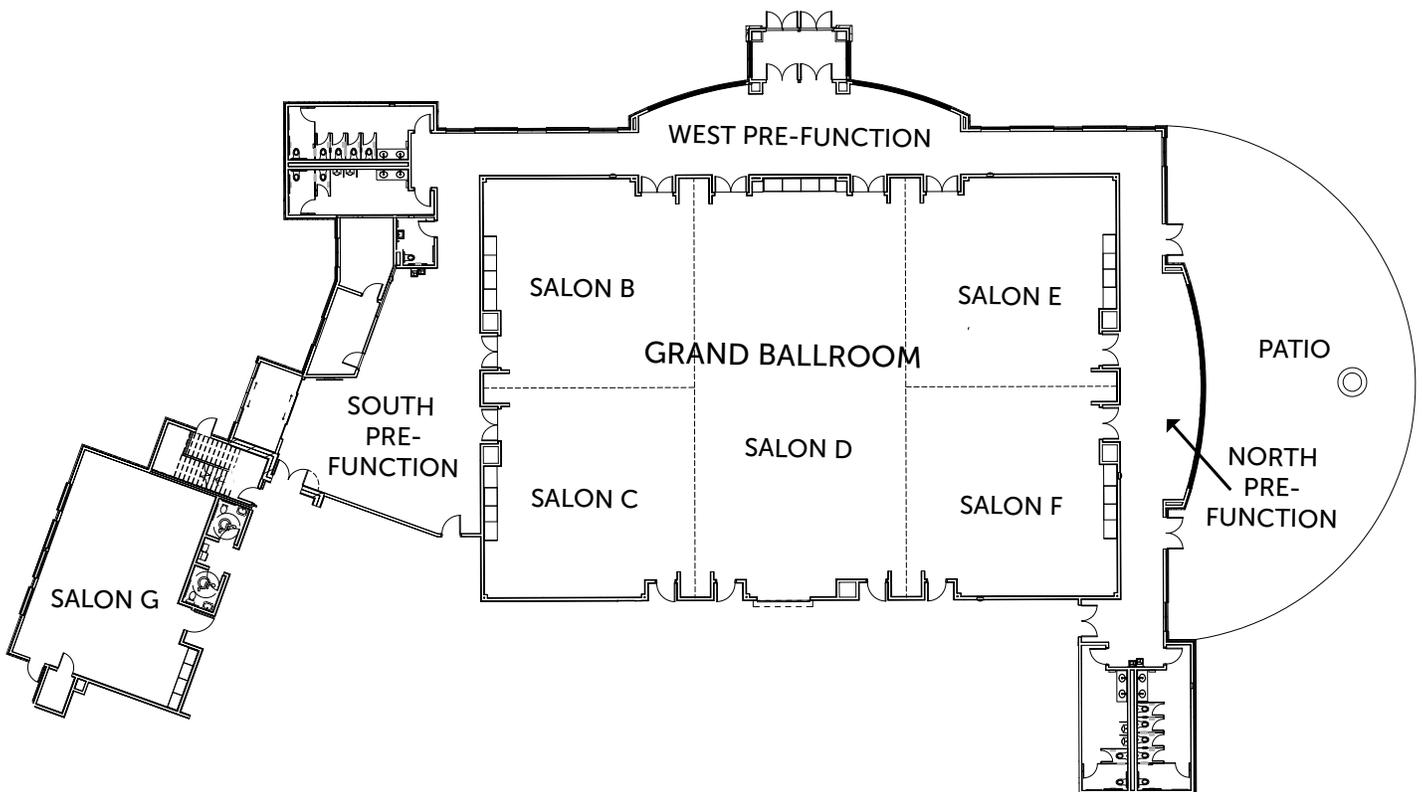
The Courtyard by Marriott Bellevue offers 18,000 square feet of flexible, full service event space. Enjoy control and flexibility and choose from a selection of meeting packages

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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POLICIES & FEES

AUDIO/VISUAL

Please consult your Catering Manager for all your Audio/Visual needs.

MENU SELECTIONS

To provide our guests with the best possible event, Beardmore Event Center of Bellevue requests that your menu selections be finalized no later than six weeks prior to your event. Additional fees may apply for menu substitutions.

Kid's pricing for children 10 and under are ½ off the adult buffet. Must be no more than 15% of final count.

GUARANTEES

Your Catering Manager will contact you 14 days prior to your event to review your expected number of attendees. Beardmore Event Center utilizes a 5-day guarantee policy. After this time, full charges will be incurred for any reductions or cancellations. The client shall be charged the guarantee provided regardless if attendance falls below the guarantee. The client may exceed the guarantee count by no more than 5% and will be charged the actual attendance.

REVISIONS

Any changes, revisions, additions or deletions to the Banquet Event Order or contract shall be in writing and signed by both parties no less than 72 hours prior to the event. Room changes made within this time frame may incur an additional fee.

PRICING

All AV, menu, beverages, and room rental prices are subject to applicable 20% Service Charges and Taxes. Prices are subject to change without prior notice; guarantee prices will be confirmed 120 days prior to the event. Pricing includes food, beverages, linens, china, glassware, cutlery, tables, and chairs within our inventory and maintenance.

FUNCTION

All functions are based on a 6 hour timeline. Additional hours may be added, fees will apply. Ballroom may be accessed 1 hour prior for set up. Earlier access may be available with approval of Catering Manager. Ceremony Rehearsal space is subject to availability and not a guarantee.

RECEIVING

Items provided by the client may be delivered to the hotel no more than 24 hours prior to the event.

BAR SERVICE

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POLICIES & FEES

DECORATIONS

Beardmore Event Center does not permit decorations to be attached to the walls, doors or ceilings with nails, staples, tape or any other substance. We reserve the right to limit the number of pre-approved signs permitted in the meeting and pre-function areas.

Flames/candles must be contained in glass. Decorations, centerpieces, and other items may be dropped off at the hotel 24 hours prior to the event. All items must be removed from the venue immediately following the event unless other arrangements have been pre-approved with your Catering Manager. Any item not picked up within 72 hours following the event becomes the property of Beardmore Event Center. The Event Center does not schedule staff to set up and tear down client provided décor and centerpieces. Please coordinate a time with the Catering Manager for friends and family to decorate or speak with the Catering Manager about scheduling Event Center staff to complete, fees apply.

VENDORS

All vendors must comply with all local fire and safety codes, as well as Beardmore Event Center's policy regarding sound levels. Vendors are not permitted to consume alcoholic beverages on hotel premises during the event.

LOST AND FOUND

The Beardmore Event Center and Kinseth Hospitality are not responsible for lost, stolen or damaged items left on property prior to, during or following an event.

SECURITY

If the Beardmore Event Center deems security is required for your event, arrangements will be made via the Bellevue Police Department and appropriate charges will be billed to the client.

PAYMENT

A \$1,000.00 deposit is required at the time of signing. 80% of estimated balance due 60 days prior to event with final payment due 14 days prior to event.

Special Event Insurance is required for all events held at the Beardmore Event Center.