events by Marriott



The Event Management and Culinary Staff wish to thank you for the opportunity to host your event.

Our professional staff offers great expertise and experience. We are eager to assist in creating a perfect stay for you and your attendees at the Minneapolis Marriott City Center.

Enclosed is a guideline of menus we offer. The Culinary Staff welcomes the opportunity to create custom menus. We all look forward to making your stay with us both exciting and memorable.

Mary Tronsdal

Kristi Molitor

Director of Event Planning

Sous Chef

crafted for you

Minneapolis Marriott City Center

30 South Seventh Street | Minneapolis | MN 55402

minneapolismarriott.com

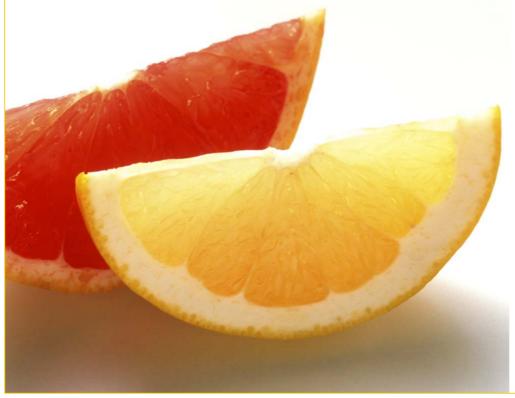
30 South Seventh Street | Minneapolis | MN 55402

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breakfast

breakfast breaks lunch reception dinner beverage healthy info

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SEASON

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

BREAKFAST

breaks

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Plated Breakfast

The Traditional | \$21

Freshly Scrambled Eggs with Chives, Sausage Links, Roasted Tomatoes & Potatoes

Chef's Favorite

Cinnamon Roll French Toast and Warm Dulce Syrup | \$21

Freshly Baked Cinnamon Rolls Dipped in Eggs and Cream, Served with Bacon or Sausage Links

The All American | \$22

Freshly Scrambled Eggs, Choice of Bacon, Sausage, or Chicken Apple Sausage, Roasted Tomatoes & Potatoes

Iron Range Steak and Eggs (Carb Conscious) | \$28

8 oz. Flat Iron Steak, Freshly Poached or Scrambled Eggs, and Hash Brown Potatoes with Fresh Onions and Peppers





All Plated Breakfasts Include an Assortment of Breakfast Pastries, Freshly Squeezed Orange Juice, Starbucks Coffee, Tazo Tea & Milk

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Breakfast Buffets

Sculpture Garden Buffet | \$28.00

Freshly Squeezed Orange Juice

Seasonal Fruit

House Made Granola with Berries, Bananas, Skim or 2% Milk

Scrambled Eggs with Fresh Tomatoes

Sausage Links, Smoked Bacon

Roasted Potatoes with Sweet Onions

Cinnamon Roll French Toast with Dulce Syrup

Assorted Muffins, Bagels with House Made Cream Cheese, Butter & Preserves

Starbucks Regular and Decaffeinated Coffee & Tazo Tea

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Home Style Buffet | \$26

Fresh Orange, Apple & Grapefruit Juices

Diced Fruit

Seasonal Whole Fruit

House Made Granola with Fresh Berries, Skim & 2% Milk

Scrambled Eggs

Bacon & Ham Steaks

Candied Yams with Red Onions

Assorted Fruit Breads, Bagels & Pastries with Butter & House Made Cream Cheese (Toaster Provided)

Starbucks Regular and Decaffeinated Coffee & Tazo Tea

Nicollet Island Buffet | \$27

Apple, Orange & Cranberry Juice

Freshly Diced Fruit Including Berries

Apples & Bananas

Eggs Prepared to Order

Sausage Links

Bacon

Roasted Potatoes with Caramelized Leeks

Cold Cereals with Granola, Skim & 2% Milk

Oatmeal with Raisins & Brown Sugar

Assorted Breads, Bagels, Pastries with Butter, House Made Cream Cheese & Preserves (Toaster provided)

Starbucks Regular and Decaffeinated Coffee & Tazo Tea

Attendant fee is \$125 per attendant for up to two hours of service. After two hours of service, an additional \$50 per hour will be charged.





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Attendant fee is \$125 per attendant for up to two hours of service. After two hours of service, an additional \$50 per hour will be charged.

The 7th Street Finale | \$30

Freshly Squeezed Orange & Grapefruit Juices

Selection of Bottled Juices

Fresh Fruit

Traditional and Healthy Cold Cereals with 2% & Skim Milk

Individual Fruit Yogurts

Freshly Scrambled Eggs with Herbs

Omelets Made to Order with Your Choice of Spinach, Cheddar Cheese, Mushrooms, Onions, Sour Cream & Pico de Gallo

Berkshire Ham

Maple Peppered Bacon

Red Bliss Potato Pancakes and Syrup

Specialty Pastries

Buttermilk Biscuits & Bagels with House Made Cream Cheese & Butter

Starbucks Regular and Decaffeinated Coffee & Tazo Tea

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Enhancements

To enhance your buffet, may we recommend the following action stations:

Cinnamon French Toast Made to Order with Dulce Maple Syrup, Whipped Butter, Whipped Cream & Fruit Compote \$6

Belgium Waffles with Strawberry Sauce, Maple Syrup & Whipped Cream \$6

Omelets Made to Order with Ham, Mushrooms, Spinach, Cheddar Cheese, Green Peppers, Onions, & Sour Cream \$8

Attendant fee is \$125 per attendant for up to two hours of service. After two hours of service, an additional \$50 per hour will be charged.

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DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

cappuccino

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The Smoke House

Morning | \$22

Freshly Squeezed Orange Juice, Grapefruit Juice & Apple Juice

Diced Seasonal Fresh & Whole Fruit

Assorted Individual Yogurts

Assorted Cold Cereals with Berries & Bananas

House Made Granola

Smoked and Cured Meats

Assorted Cheese with French Bread

Panera Bagels, Hard Rolls, Scones & Specialty Breads

Cinnamon Streusel Coffee Cake

Starbucks Regular and Decaffeinated Coffee & Tazo Tea





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Classic Continental Breakfast

\$16

Freshly Squeezed Orange Juice & Grapefruit Juice

Seasonal Fresh & Whole Fruit

Assorted Panera Bagels with House Made Cream Cheese

Freshly Baked Muffins

Starbucks Regular and Decaffeinated Coffee & Tazo Tea

Minneapolis Continental

\$17

Freshly Squeezed Orange Juice & Grapefruit Juice

Seasonal Fresh & Whole Fruit

Assorted Panera Bagels with House Made Cream Cheese

Homemade Cinnamon Rolls

Starbucks Regular and Decaffeinated Coffee & Tazo Tea

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Whole Hearted Continental

Morning | \$20

Assorted Bottled Juices

Medley of Seasonal Fruit with Berries

Assorted Fruit Yogurts

House Made Granola with Selection of Cold Cereals & Skim Milk

Assorted Breakfast Breads

Starbucks Regular and Decaffeinated Coffee & Tazo Tea

Hot Additions

Breakfast Skillet Sandwiches - Bacon, Sausage, or Roasted Peppers \$6

Bagel Sandwiches - Bacon, Sausage, or Roasted Vegetable \$6

Egg White Frittata Wrap - \$5

Southwestern Wrap - \$5

Seared Assorted Muffins - \$4

Mini Omelets - \$2

Cinnamon Roll French Toast - \$5

Baked Apples With Cinnamon and Cranberries - \$3

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Mid-Morning Breaks

Mid Morning #1 | \$7.00

Assorted Soft Drinks & Bottled Fiji Water

Starbucks Coffee & Tazo Tea

Mid Morning #2 | \$14.00

Assorted Fruit Yogurts, Granola Bars, & Whole Fruit

Assorted Soft Drinks & Bottled Fiji Water

Starbucks Coffee & Tazo Tea

Mid Morning #3 | \$16.00

Fresh Fruit Smoothies

Assorted Fruit Yogurts

Bottled Fiji Water

Starbucks Coffee & Tazo Tea





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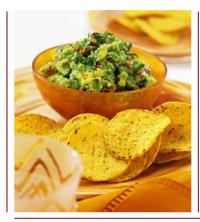
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Afternoon Breaks

Shake "N" Bake | \$12

Assorted Cupcakes and Milk Shake Shots (Choice of Vanilla or Chocolate)





South of the Border | \$11

Fresh Tortilla Chips, Guacamole, Salsa Verde, Pico de Gallo and Cheese Sauce Energy Break | \$11

Bananas, Power Bars, Gatorade and Fresh Juice Shots

Candy Shop | \$11

A Market Style Assortment of Candy and Build Your Own Trail Mix

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VIP Set | \$10.00

Legal Pads & Marriott Pens,
Chilled Premium Water & Specialty Candies

Meeting Planner Breaks \$29.00

Pre-Meeting

Freshly Squeezed Orange Juice, Sliced Seasonal Fruit Medley, Assorted Fruit Breads, Muffins & Bagels Served with Butter, Cream Cheese & Preserves

Starbucks Regular and Decaffeinated Coffee & Tazo Tea

Mid Morning

Chef's Selection of Whole Fruit, Granola & Nutri-Grain Bars Starbucks Regular and Decaffeinated Coffee & Tazo Tea

Afternoon

Chef's Selection of Whole Fruit, Assorted Dessert Bars & Cookies

Assorted Soft Drinks

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Banquet Items

Panera Bagels \$32.00 per Dozen

Muffins & Breakfast Breads \$32.00 per Dozen

Granola Bars \$2.00 Each

Rice Krispie Bars \$30.00 per Dozen

Cookies

\$30.00 per Dozen

Brownies

\$30.00 per Dozen

Dessert Bars \$30.00 per Dozen

Fruit Yogurts \$2.50 Each

String Cheese \$1.50 Each

Low-Carb Energy Bars

\$3.00

Assorted Candy Bars

\$2.00 Each

Dry Snacks to Include:

Potato Chips, Pretzels, Tortilla

Chips or Popcorn \$14.00 per Pound

Hard Boiled Eggs

\$1.50 Each

Sliced Fruit \$4.25 per Person

Cinnamon Rolls \$32.00 per Dozen

Whole Fruit \$1.50 Each

Chicago Mix Popcorn \$21.50 per Pound

Bottled Juice \$3.00 Each

Starbucks Frappucino

\$3.50 Each

Cartons of Milk \$2.00 Each

Mixed Nuts

\$17.00 per Pound

Starbucks Coffee \$58.00 per Gallon

Starbucks Tazo Tea \$58.00 per Gallon

Iced Tea

\$40.00 per Gallon

Warm Apple Cider \$26.00 per Gallon

Hot Chocolate \$26.00 per Gallon

Soft Drinks \$3.00 Each

Pellegrino Sparkling Water

\$4.00 Each

Fiji Water \$3.50 Each

High Energy Beverages including Red Bull & Nutrisodas \$4.00 Each





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salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches



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Luncheon

Soup of the Day \$5.00

Wild Rice Soup, A Minnesota Favorite \$6.00

Roasted Tomato Soup with Basil Crouton \$5.00

Chicken & Noodle Soup \$5.00

Caesar Salad

Hearts of Romaine, Sun-Dried Tomatoes, Peppers, Bacon, Freshly Grated Parmesan Cheese, Croutons & Creamy Lemon Caesar Dressing

Iceberg Salad

Red Onion, Tomato, Julienne Carrots, Shaved Romano & Balsamic Vinaigrette

Romaine and Field Greens

Blistered Tomato, Fennel, Olives, Goat Cheese, Sunflower Seeds, Croutons & Lime Shallot Dressing

Field Greens

Candied Pecans, Crumbled Bleu Cheese & Cranberry Balsamic Vinaigrette

Mixed Greens

Diced Pears, Candied Pecans & Maple Gorgonzola Vinaigrette

Romaine

With Diced Tomato, Cucumber, Shaved Red Onion, Black Olives, Feta & Red Wine Vinaigrette

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Plated Entrée Salads

Chicken Caesar | \$22.00

Organic Grilled Chicken Breast with Hearts of Romaine, Freshly Grated Parmesan Cheese. Bacon & Croutons

Chop Salad | \$19.00

Organic Grilled Chicken Breast, Broccoli, Corn. Bacon. Bleu Cheese, and Cheddar Cheese with Choice of Ranch Dressing or House Vinaigrette

Orange BBQ Salmon Salad \$19.00

Red Peppers, Carrots, Enoki Mushrooms, Green Onion and Herb Vinaigrette

Plated Artisan Sandwiches

Ham and Cheese | \$21.00

Berkshire Ham with Swiss Cheese, Bibb Lettuce, Roma Tomato and Dijon Mustard on a Semolina Loaf

Turkey & Bacon | \$21.00

Boars Head Roasted Turkey, Bacon, Sliced Apple, Havarti, Lettuce, Red Onion & Honey Cup Mustard on Potato Bread

Southwestern Chicken | \$21.00

Roasted Organic Chicken Breast, Pepper Jack Cheese, Red Onion, Roasted Red Pepper & Avocado Mayonnaise on Ciabatta Bread

Roasted Vegetable | \$19.00

Roasted Vegetables with Basil and Goat Cheese on Rosemary Focaccia

Artisan Sandwiches Include a Choice of Chips, Pasta Salad or Potato Salad





All Entrée Salads and Artisan Sandwiches are served with Rice Krispie Bars or Brownies and Starbucks Coffee and Tazo Teal

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Plated Lunch Entrees

Pan Seared Chicken | \$30

Bone-in Chicken Breast with Cranberry Glaze, Yam Hash Browns and Seasonal Vegetable

Bourbon Glazed Chicken | \$29

Glazed & Grilled Chicken Breast with Tomato and Basil Couscous, Asparagus & **Green Top Carrots**

Grilled Filet with Pomegranate Glaze | \$32

Served with Grilled Asparagus Tossed in Lemon Juice and a Stuffed Potato

Served with Mustard Mashed Potato

Fresh Herb Roasted Turkey, Corn Bread Stuffing, Green Beans, and

Open Faced Kobe Meatloaf | \$30

and Mixed Vegetable

Berkshire Pork Loin | \$36

Herb Roasted Berkshire Pork with Black Cherry Sauce, Zucchini, Squash and **Grape Tomato**

Grilled Bass | \$29.00

Crispy Onions

Turkey Medallions | \$30

Fresh Bass with Roasted Baby Vegetables and Fume

Vegetable Lasagna | \$26

Eggplant, Zucchini, Squash, Peppers, Onions, Mozzarella, Parmesan and Fresh Herbs Layered in a Fire Roasted Tomato Sauce and Pasta Sheets





Curry Stuffed Pepper | \$25

Seasonal Vegetables Curry Style Stuffed in a Yellow Pepper

All Lunch Entrée Prices include your choice of a Salad, Dessert and Starbucks Coffee and Tazo Tea

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Charbroiled Flank Steak with Pico de Gallo | \$32

Thinly Sliced Flank Steak Charred with Natural Jus and House Made Pico de Gallo. Served with Vanilla Bean Sweet Potatoes & Roasted Asparagus

Grilled Cod L \$30

With Lemon and Lobster Butter. Broccolini, Honey Glazed Carrots and Roasted Fingerling Potatoes

All Lunch Entrée Prices include your choice of a Salad, Dessert and Starbucks Coffee and Tazo Tea

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That's a Wrap! | \$31

Soup of the Day

Mixed Greens with Soy Nuts, Crumbled Feta, Craisins and Cranberry Balsamic Vinaigrette

Grilled Potato Salad

Grilled Vegetable Wrap with Gouda and Herb Spread

House Roasted Beef with Onion, Pepper, Provolone and Philly Spread

Roasted Turkey with Cheddar, Lettuce, Tomato, and Cranberry Spread

Boar's Deli | \$33

Field Greens, Candied Pecans, Dried Pineapple, Currants, Asiago Cheese with Chipotle Buttermilk Ranch and Citrus Dressings

Orecchiette Salad with Tangerines, Olives, Grilled Red Onion, Chives and Herb Dressing

Fennel and Beet Salad

Fruit Tray

Boar's Head Turkey, Beef, Buffalo Chicken and Ham

Cheddar, Baby Swiss and Muenster

Bibb, Roma Tomato, Red Onion

Assorted Spreads, Chips, Pepperoncini and Pickles



That's a Wrap and Boar's Deli Buffets are served with Kettle Chips, Kosher Dill Pickles, Peanut Bars and Seven Layer Bars

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Lite Lunch Buffet | \$30.00

Fresh Fruit Tray Yogurt Dip

Mustard Glazed Chicken

Seasonal Fish with Passion Fruit Champagne Sauce

Marinated and Seared Tofu

Couscous with Lemon and Oregano

Seasonal Vegetable

Grilled Banana with Maple Crème Fraiche

Fruit Tarts

Artisan Sandwich Buffet | \$30.00

Fresh Seasonal Fruit Tray

Caprese Salad

Live Greens with Diced Pineapple, Currants, Asiago, Candied Pecans and Citrus or Chipotle Ranch Dressing

Turkey & Cheddar on Artisan Bread with Cranberry Horseradish Aioli

Roasted Ham and Brie on a Rustic Roll with Honey Mustard

Roast Beef with White Cheddar, Balsamic Onions & Roasted Shallot Whole Grain Mustard Spread on Asiago Garlic Bread

Roasted Vegetable and Pesto Aioli on Herb Focaccia

Brownies and Rice Krispie Treats





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Aegean | \$37

Caesar Salad with Diced Tomato, Parmesan Curls, Croutons, Lemon Caesar and Italian Dressings

Hummus, Tabbouleh and Mixed Olives

Grilled Breads

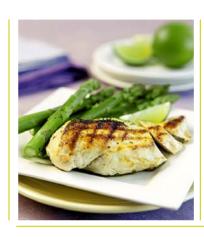
Lemon Rosemary Chicken

Cod with Aged Sherry and Tarragon Vinaigrette

Orecchiette with Spinach, Feta, Olives, Capers and White Wine Sauce

Mixed Mediterranean Vegetable

Milk Chocolate Panna Cotta





Hennepin | \$38

Soup of the Day

BLT Tossed Salad

Wild Rice Salad

Pan Roasted Organic Chicken with Roasted Demi

Ancho Pork Loin with Black Cherry Sauce

Kobe Meatloaf with Gravy

Aged Cheddar Macaroni and Cheese

Green Beans with Caramelized Onions

Individual Cheesecake

Individual Apple crisp

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Lunches To Grab and Go









Buffalo Chicken Breast with Chipotle Ranch, Mozzarella Cheese & Roma Tomatoes on a Herb Focaccia

Sub Sandwich | \$19.00

Ham, Turkey & Salami with Lettuce, Tomatoes & Swiss Cheese on a Sub Roll

Picnic | \$19.00

Berkshire Ham with Swiss Cheese, Honey Mustard, Lettuce & Tomato on a Kaiser Roll

Vegetarian | \$17.00

Roma Tomato, Basil & Fresh Mozzarella on Herb Foccacia with Balsamic Spread

Chicken Caesar Salad | \$18.00

Fresh Romaine Lettuce, Grilled Chicken Breast, Parmesan Cheese, Caesar Dressing & Croutons

Southwestern Chicken Salad | \$18.00

Fresh Cut Romaine and Iceberg Salad with Red and Yellow Peppers, Red Onions, Roasted Corn, Tomatoes, Black Beans and Southwestern Dressing

All Grab and Go lunches include a choice of Pasta or Potato Salad, Chips, Apple and a Cookie Beverages are not included

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Lunch and Dinner Desserts

Vanilla Bean Cheesecake with Strawberry Coulis

Carrot Cake with Vanilla Sauce

Devils Food Raspberry Torte

Chocolate Truffle Torte With Raspberry Puree

Seasonal Fruit Dessert

Tiramisu

Chocolate Mousse

Warm Bread Pudding with Whiskey Sauce

Chocolate Chip Cheesecake





Upgrade Your Dessert

For an additional \$2.00

Chocolate Decadence With Vanilla & Raspberry Coulis

Chocolate Mascarpone Tart With Vanilla Bean Sauce

Banana Cream Tart

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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Hors D'oeuvres

Cold

Sun Dried Tomato, Basil & Chevre Tart | \$3.25

Marinated Grilled Shrimp on a Rosemary Skewer | \$4.25

Peppered Beef with Caramelized Balsamic Onions on Crostini | \$3.25

Goat Cheese with Roasted Beets, Candied Ginger and Beet Vinaigrette | \$3.25

Proscuitto Wrapped Pear | \$3.25

Garbanzo with Pomegranate on Pita | \$3.75

Grilled Zucchini with Organic Baby Greens | \$3.75

Smoked Avocado Salad in a Martini glass | \$3.25

Mini BLT | \$3.25

All hot and cold Hors D'oeuvres are priced per piece

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Hors D'oeuvres

Hot

Vegetable Pot Stickers with Chili Dipping Sauce | \$3.25

Cilantro Chicken Skewers with Mango Chili Sauce | \$3.25

Coconut Shrimp with Mango Mint Dipping Sauce | \$3.95

Mini Lobster Pot Pie | \$4.25

Fresh Seafood Cake with Chipotle Tartar Sauce | \$3.75

Beef Empanada with Fire Roasted Salsa | \$3.25

Mini Beef Taco | \$3.75

Shooters

Cervesa Poached Shrimp with Tomatillo Cocktail Sauce | \$4.25

Tomato Gazpacho Shooter | \$4.25

Buffalo Shrimp | \$4.25

Spoons

Pan Seared Scallops with Papaya-Mango Salsa | \$4.25

Seared Ahi Tuna with Ginger & Black Bean Sauce | \$4.50

All hot and cold Hors D'oeuvres are priced per piece

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Reception

Minnesota Cheese Display | \$5.25

A Variety of Cheese from our Local Farmers

Vegetable Crudités | \$3.95

An Assortment of Grilled Vegetables Marinated in Olive Oil, Garlic and Herbs

Bruschetta Display | \$4.25

Grilled Panini Bread, Artichoke, Hummus, Olive, and Crushed Tomato Tapenade, Extra Virgin Oil and Balsamic Vinegar

Sushi | market price

An Assortment of Sushi Served with Wasabi, Pickled Ginger and Soy Sauce





Antipasti | \$6.00

Shaved Prosciutto, Genoa Salami, Artichoke Hearts, Roasted Red Peppers, Asparagus, Vegetables, Marinated Olives, Smoked Provolone, Fresh Mozzarella, Parma Reggiano and Crostini

All displays are priced per person

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Action Stations

Roasted Berkshire Loin of Pork with Maple Mustard Glaze served with Spiced Mustards and Buttermilk Biscuits (serves up to 25 people) | \$180.00 each

Seared Ahi Tuna with a Jasmine Rice Cake | Market Price

Whole Roasted Tenderloin of Beef Served with Sour Dough Rolls, Spiced Mustard and Horseradish Sauce (serves up to 25 people) | \$350.00 each

Roasted Turkey Breast Served with Silver Dollar Rolls, Red Pepper Mayonnaise, Mustard and Cranberry Relish (serves up to 40 people) | \$175.00 each

Wine and Cheese Pairing - Selected by our Sommelier | Market Price

Puerto Rican-Style Roasted Pork Shoulder with Rice, Black Beans and Fried Sweet Plantains | \$6.00 per person





Pasta Station – Cheese Ravioli, Penne, or Orecchiette, with Fire Roasted Tomato Sauce, Lemon Cream or Basil Oil | \$6.00 per person

Seared Sea Scallops A Wild Rice Potato Pancake Topped with Roasted Apple Brown Butter | \$6.00 per person

Attendant fee is \$125 per attendant for up to two hours of service. After two hours of service, an additional \$50 per hour will be charged.

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FLAVOR

salads

salmon

poultry

scallops

filet

lamb

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Dinner Salads

Wedge Iceberg Salad

Iceberg Lettuce, Red Onions, Julienne Carrots, Tomato, Shaved Romano Cheese & Balsamic Vinaigrette

Farm House

Bibb Lettuce with Dried Cherries, Soy Nuts, Feta, Prosciutto Crisps & Lemon Oregano Dressing

Field Greens Salad

Field Greens with Candied Pecans. Crumbled Blue Cheese & Cranberry Balsamic Vinaigrette

Live Greens

Field Greens with Dried Pineapple, Currants, Candied Pecans, Asiago Cheese & Chipotle Dressing

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Dinner Buffet | \$60

Soup of the Day

Fruited Salad with Cider Dressing

Pasta Salad

Grilled Sirloin with Tomato Relish

Orange Bourbon Glazed Chicken

Prosciutto Wrapped Cod with Olives and Capers

Herb Garlic Mashed Potatoes

Fresh Seasonal Vegetables

Assorted Mini Desserts

Fusion Buffet | \$55

Spicy Chicken and Mushroom Soup

Rice Noodle Salad

Bibb with Red Cabbage, Carrots, Green Onion, and Sesame Teriyaki Dressing

Coconut Crusted Chicken with a Ginger Chili Sauce

Miso Glazed Salmon

Orange-Cilantro Beef

Vegetable Curry

Karahi Shredded Cabbage

Fried Rice

Chocolate Wonton

Mango Mousse

breakfast

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Orange Barbecue Skin On Salmon | \$44.00

Roasted Salmon with Jasmine Rice

Certified Local Organic Chicken | \$42.00

Simply Grilled Chicken with Mozzarella, Fresh Tomato and Basil

Halibut | Market Price

Grilled Halibut Served with Coconut Jasmine Rice and Grilled Pineapple Salsa

New York Strip Steak | \$48

12 oz. Grilled New York Strip Steak with Roasted Fingerling Potatoes and Tomato Onion Relish

Grass Fed Beef | Market Price

12 oz. Ribeye with Pomegranate Glaze and Seasonal Vegetable

All Dinner Entree prices include your choice of salad, dessert and Starbucks Coffee and Tazo Tea

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DINNER

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> buffet > a la carte

Dinner Buffet - Custom Built

Choose 2 - \$57

Choose 3 - \$65

All Dinner Buffet prices include your choice of dessert, Starbucks Coffee and Tazo Tea





Salad and Soup

Corn and Bulgar Salad with Cilantro and Lime

CousCous Salad with Apricots, Pine Nuts and Ginger

Grilled Potato Salad

Romaine with Olives, Red Peppers, Diced Tomato and Feta

BLT Salad

Beef Vegetable Soup

Chili

Chicken Noodle Soup

Spicy New England Corn Chowder

Entrée

Herb Roasted Chicken with Garlic Thyme Jus

Buttermilk Grilled Chicken with Mustard Gravy

Ancho Crusted Berkshire Pork Chop with Black Cherry Glaze

Baby Ribeye with Fresh Herb Demi

Grilled Fillet with Chocolate Wine Sauce

Twin City Sirloin with Tomato Relish

Grilled Cod with Sherry Mushroom Relish

Seared Salmon with Orange BBQ Sauce

Starch and Vegetable

Broccoli and Red Pepper

Mixed Vegetables

Green Beans with Garlic Butter

Mustard Chive Mashed Potatoes

Risotto Cakes

Mixed Roasted Potatoes

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beverage

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ENJOY

martinis

champagne

cordials

margarita

red wine

white wine

tonics

beer

non-alcoholic

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> bars > wines



Lighter & Fruity to Medium Bodied with Tannin

BV Costal Estate Pinot Noir	\$31.00
Georges Duboeuf	\$29.00
Estancia Pinot Noir	\$39.00

Red Wines

Medium to Fuller Bodied with Moderate Tannin

BV Coastal Estate Merlot	\$31.00
Meridian Merlot, California	\$33.00
Rosemount Estate Shiraz	\$33.00
BV Coastal Estate Cabernet Sauvignon	\$33.00
Penfolds "Kanoonga Hill" Shiraz	\$51.00

Fuller Bodied with Richer Tannin

Ravenswood Vintners Blend Zinfandel	\$37.00
Meridian Cabernet Sauvignon	\$33.00
Clos Du Bois "Special Select" Merlot	\$41.00
Rancho Zabaco Old Vines Zinfandel	\$39.00
Sterling Vineyards Cabernet Sauvignon	\$49.00
BV "Rutherford" Cabernet Sauvignon	\$51.00
St. Francis "Old Vines" Zinfandel	\$49.00

We provide the opportunity for client provided wine with a corkage fee of \$15 per bottle

breakfast **BEVERAGE** healthy breaks lunch reception dinner info

> > bars > wines



We provide the opportunity for client provided wine with a corkage fee of \$15 per bottle

White Wines

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L	ight, Fruity & Slightly Sweet	
В	eringer White Zinfandel	\$29.00
\subset	Chateau Ste. Michelle Riesling	\$33.00
\subset	Coastal Estates Sauvignon Blanc	\$31.00
L	ight, Dry & Fruity to Medium Bodied	
\mathbb{N}	1eridian Pinot Grigio	\$33.00
В	onterra Sauvignon Blanc, Organic	\$37.00
В	V Coastal Estates Chardonnay	\$31.00
R	osemount Estates Chardonnay	\$35.00
\mathbb{N}	leridian Chardonnay	\$35.00
/	Medium Bodied to Fuller, Richer & Oak Aged	
K	im Crawford Sauvignon Blanc	\$45.00
L	inderman's Chardonnay	\$35.00
S	anta Margharita Pinot Grigio	\$49.00
В	Ponterra Chardonnay, Organic	\$37.00
C	Clos Du Bois Chardonnay	\$39.00
S	onoma Cutrer Chardonnay	\$49.00

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Sparkling Wines

Off Dry to Drier & Full Bodied

Aria Estate Cava \$29.00
Ariel Non-Alcoholic Champagne \$21.00
Mumm Cuvee Napa \$41.00
Piper Heidseick Brut \$76.00
Cuvee Dom Perignon \$225.00

Sweet Dessert Wine

Chateau St. Michelle
Johannesberg Reisling \$31.00

We provide the opportunity for client provided wine with a corkage fee of \$15 per bottle

events by Marriott

breakfast reception **BEVERAGE** healthy breaks lunch dinner info

> bars

Gold Standard Bar Service

Bar Brands

Canadian Club Beefeater Gin Maker's Mark Grants Scotch Smirnoff Vodka

Jose Cuervo Gold Tequila

Korbel Brandy Bacardi Superior

Premium Brands

Vodka Ketel One Shakers Belvedere Grey Goose

Gin

Tanqueray Bombay Sapphire

Tanqueray 10

Scotch

Dewars 12 year Glenlivet

Glenmorangie Macallan 12 year

Beer

Miller Genuine Draft

Miller Life Heineken **Budweiser Bud Light**

Sam Adams Boston Lager

Amstel Light Bass Ale Beck's

Corona Extra Corona Light Foster's

Pilsner Urquell

Pub Guinness Draught

Guinness Bottle

Wine

We Feature Beaulieu Vineyards: Chardonnay

Merlot

Cabernet Sauvignon



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								> bars	> wines
			H	losted Bar Serv	rice				
				Nixed Drinks		\$6.75			
			P	Premium Drinks		\$7.75			
				/lartinis		\$9.00			
				Oomestic Beer		\$5.00			
		Ĭ	Ir	mported Beer		\$6.00			
			V	Vine		\$7.00			
			S	oft Drinks		\$3.50			
				Cash Bar Servic	е				
			N	/lixed Drinks		\$7.25			
			P	remium Drinks		\$8.25			
			N	/lartinis		\$9.50			
				Oomestic Beer		\$5.50			
			T Ir	mported Beer		\$6.50			
			V	Vine		\$7.50			
			S	oft Drinks		\$3.75			
			A	All prices for ba	r service are _l	priced per dri	nk		
			Е	Bartender fee is	\$ \$125 per bai	rtender			

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita

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breakfast breaks lunch reception dinner beverage HEALTHY info

Breakfast

Egg White Vegetable Frittata (Carb Conscious and Low in Cholesterol) | \$12.95

Crunchy French Toast (Low in Cholesterol) | \$13.95

Steak and Eggs with Wild Mushrooms, Bacon, Hash and Grilled Tomatoes (Carb Conscious) / \$20.95





Beverages

Strawberry and Banana Smoothie | \$3.50 each
Pepsi One | \$3.00 each
Lipton Diet Green Tea | \$2.75 each

Campbell's Tomato Juice | \$2.75 each

Assorted Nutri-Sodas | \$4.00 each

Starbucks Coffee and Tazo Tea | \$58.00 per gallon

Coffee Breaks

Hard Cooked Eggs | \$1.50 each

Cut Fruit | \$4.95 per person

Cranberry Nut Muffin | \$1.75 each



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have. breakfast

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Plated Lunch \$30

Bibb Lettuce with Mustard Vinaigrette (Low Cholesterol)

Pan Seared Lemon Sole with Fresh Herbs, Lemon Vinaigrette and Romesco and Tomato Confit (Low Cholesterol and Carb Conscious)

Angel Food Cake with Sorbet and Fresh Berries (Low Cholesterol)

Box Lunch

Deli Salad with Lite Vinaigrette (Carb Conscious) \$19

Shrimp Nicoise with Mustard Vinaigrette (Carb Conscious) \$21



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.



Dinner Entrees \$40

Bibb Lettuce with Mustard Vinaigrette (Low Cholesterol)

Grilled Swordfish with Fennel, Shrimp, and Tomato (Carb Conscious)

OR

Prosciutto Wrapped Pork Tenderloin with Cauliflower Mash and Kalamata Olive Sauce (Carb Conscious)

Angel Food Cake with Sorbet and Fresh Berries (Low Cholesterol)

Reception

Deviled Eggs with Bacon (Carb Conscious) \$2.95 each

Vegetable Crudite with Hummus or Cucumber Raita (Carb Conscious, Low Fat, and Low Cholesterol) | \$3.25 per person

Wild Rice and Scallion Pancakes with an Avocado Tomato Lime Salsa (Low Cholesterol) \$3.25 each

Parmesan Chips with Balsamic Dipping Sauce (Carb Conscious) | \$2.95 per person



These items have been selected to meet the diverse dietary needs of our quests. Your server will be happy to answer any questions you may have.

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Lunch / Dinner Buffet \$57

Focaccia & Tuscan Country Bread Served with Olive Oil, Grated Parmesan, and Herb Butter

Traditional Caesar Salad

Antipasti Salad

Fresh Mozzarella with Roma Tomatoes, Basil, Olive Oil & Balsamic Reduction

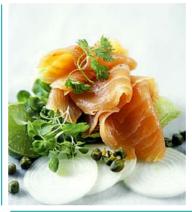
Lemon Chicken with Artichokes and Tomatoes (Carb Conscious)

Poached Halibut with Mushroom Relish (Carb Conscious)

Black Pepper Fettuccine with Sun Dried Tomatoes & Basil Pesto

Balsamic Green Beans and Toasted Almonds (Low Cholesterol and Low Fat)

Tiramisu & Cannolis







These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

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Agreement to Banquet Event Policies

GUARANTEES ON ALL FOOD AND BEVERAGE:

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

PAYMENT POLICIES:

Cash, Check and Credit Card
Payments: All functions must be paid
for in advance unless direct billing
has been approved by our credit
manager. Functions may be
quaranteed for payment or paid

for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit card may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required.

Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 25 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

CANCELLATION POLICY:

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is cancelled less than thirty (30) days from the event date

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in this Banquet Event Order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotels deems necessary.

TAX AND SERVICE CHARGES:

All food, beverage, room rental and audio/visual equipment prices are subject to a 24% hotel service charge. All charges, including food, beverage, audio/visual equipment and hotel service charges are subject to the applicable Minnesota State Sales Tax.

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LABOR CHARGES:

Resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may result in additional cost to the group in the form of meeting room rental.

Please contact your Event Manager for further details.

TAX EXEMPT STATUS

The State of Minnesota requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Minnesota in order to receive a refund.

<u>FOOD & BEVERAGE OUTSIDE OF</u> HOTEL:

All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department.

AUDIOVISUAL:

An audiovisual quote will be submitted to the organization upon receipt of their audio visual needs. Should the in-house audiovisual provider not be selected to handle audiovisual and production requirements, a 30% service charge will be added to the total audiovisual and production cost of the event.

ALCOHOL AND MINORS:

Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Minnesota State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Minnesota.

GUEST RESPONSIBILITY:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organization assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to the hotel.

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SIGNS/DISPLAYS/DECORATION:

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval. All decorations must meet approval of the Minneapolis Fire Department. Flammable substances are not permitted in the building or anywhere on the hotel's premises.

The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior Hotel approval.

CONDITIONS OF AGREEMENT:

The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by the hotel because of the organization or its attendee's failure to comply with hotel regulations.

In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing the agreement for such entity represents to the hotel that he/she has full authority to sign such contract and, in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of the contract.

SECURITY:

Routine security services are provided by the hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the hotel and charged to the organization or guest.

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MATERIALS SENT TO THE HOTEL:

Due to the layout of the hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow the instructions below:

- •The hotel must be notified in advance that materials are being sent. The hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.
- •Each piece received must be numbered and labeled with name of function, date of function, name of Event Manager and name of meeting room.
- Groups must make arrangements to ship their materials out of the hotel.

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.

The hotel will store properly sealed and labeled materials for up to three (3) days following the function.

SHIPPING RATES AND SERVICE CHARGES:

Complimentary Parcel (Receiving) for Meeting Planners:

Peak Rooms

Complimentary

10 – 50 5 Boxes 51 – 250 10 Boxes 251 – 500 1 Pallet

If no sleeping rooms are booked the following rates apply:

0 - 10 boxes \$15.00 flat

11 - 20 boxes \$25.00 flat

21 - 30 boxes \$35.00 flat

31 - 40 boxes \$50.00 flat

41 and more \$Pallet Rate - \$175.00

These prices include process and handling inclusive of storage for 3 business day. Additional storage is charged at \$25.00 per day.

Labor Services:

\$40.00 per hour with a two hour minimum

Handling & Processing fee of \$7.00 will apply on all outgoing parcels