



MARRIOTT  
MINNEAPOLIS  
CITY CENTER



# EVENTS MENU



# BREAKFAST

## CONTINENTAL BREAKFAST

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### 1<sup>ST</sup> AVENUE CONTINENTAL BREAKFAST | 26

orange & grapefruit juices **GF V**  
freshly baked muffins, scones, danishes & croissants  
butter, honey & preserves  
fresh seasonal fruit & berries **GF V**  
freshly brewed regular & decaffeinated coffee, teavana tea

### CITY CENTER CONTINENTAL BREAKFAST | 29

orange & grapefruit juices **GF V**  
seasonal fruit & berries **GF V**  
banana strawberry smoothie **GF V**  
freshly baked muffins, scones, danishes & croissants  
butter, honey & preserves  
bagel & cream cheese  
house-made granola, assorted cereal, 2% & milk assorted  
fruit & greek yogurt **GF**  
freshly brewed regular & decaffeinated coffee, teavana tea

*price based on one hour of service*

**GF** – gluten free | **V** - vegan



# BREAKFAST

## BREAKFAST ENHANCEMENTS

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*pricing is per person*

### SWEET OPTIONS

granola parfait shooters | greek honey yogurt, blueberries, house-made granola | 6

steel cut irish oatmeal | toasted almonds, raisins, brown sugar, 2% & skim milk | 6

seasonal fruit & berries **V** | 8

brioche french toast | maple syrup | 8

blueberry pancakes | maple syrup, whipped cream | 8

### SAVORY OPTIONS

scrambled eggs | cheddar, salsa, chives **GF** | 7

breakfast sandwich | pretzel bun, eggs, shaved ham, cheddar cheese | 8

breakfast sandwich | english muffin, eggs, bacon, american cheese | 8

breakfast burrito | scrambled eggs, spicy chorizo, pepper jack cheese, pico de gallo | 8

smoked salmon, herb cream cheese, capers, red onion, bagels | 9

chef attended omelet station made to order | mushrooms, ham, bacon, shrimp, cheddar, tomatoes, onions, asparagus, bell peppers, cheddar cheese **GF** | 16

*chef attended stations will incur a labor charge of \$150 per chef*

**GF** – gluten free | **V** - vegan



# BREAKFAST

## BREAKFAST BUFFETS

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### MILL CITY BREAKFAST BUFFET | 36

orange & grapefruit juices **GF V**

fresh seasonal fruit **GF V**

oatmeal | toasted almonds, raisins, brown sugar, 2% & skim milk

scrambled eggs | fresh herbs **GF**

bacon **GF** & sausage links

breakfast potatoes **GF V**

freshly baked muffins, scones, danishes & croissants

butter, honey & preserves

freshly brewed regular & decaffeinated coffee, teavana tea

### UPTOWN BREAKFAST BUFFET | 38

orange & grapefruit juices **GF V**

fresh seasonal fruit **GF V**

oatmeal | toasted almonds, raisins, brown sugar, 2% & skim milk

scrambled eggs | fresh herbs **GF**

bacon **GF** & sausage links

breakfast potatoes **GF V**

brioche french toast, whipped butter, maple syrup & powdered sugar

freshly baked muffins, scones, danishes & croissants

butter, honey & preserves

freshly brewed regular & decaffeinated coffee, teavana tea

*price based on one hour of service  
an additional labor fee of \$150 will be charged for buffets under 25 people*

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# BREAKFAST

## BREAKFAST BUFFETS

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### NICOLLET ISLAND BREAKFAST BUFFET | 40

orange & grapefruit juices GF V

fresh seasonal fruit and whole fruit GF V

granola parfait shooters | berries, honey yogurt

oatmeal | toasted almonds, raisins, brown sugar, 2% & skim milk

scrambled eggs | fresh herbs GF

pecan bacon & chicken sausage

roasted tomato & asparagus

breakfast potatoes GF V

smoked salmon, herb cream cheese, capers, red onion, bagels

freshly baked muffins, scones, danishes & croissants

butter, honey & preserves

freshly brewed regular & decaffeinated coffee, teavana tea

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30 S. South Seventh Street Minneapolis, MN 55402

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# BREAKFAST

## PLATED BREAKFAST

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*pricing is per person*

### **MENU INCLUDES**

fresh seasonal fruit GF V

muffins & croissants

orange & grapefruit juices GF V

freshly brewed regular & decaffeinated coffee, teavana tea

### **CHOICE OF ONE (1) ENTRÉE:**

scrambled eggs | herbs, bacon, breakfast potatoes **GF** | 33

egg white frittata, spinach | tomato relish, turkey sausage, breakfast potatoes **GF** | 33

brioche french toast | maple syrup & powdered sugar, bacon, breakfast potatoes **GF** | 33

**GF** – gluten free | **V** - vegan



# MEETING PLANNER PACKAGE

50 PER PERSON

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*price based on one hour of service for each break*

## CONTINENTAL BREAKFAST

orange & grapefruit juices **GF V**

freshly baked muffins, scones, danishes & croissants

butter, honey & preserves

fresh seasonal fruit & berries **GF V**

freshly brewed regular & decaffeinated coffee, teavana tea

## MID MORNING BREAK

granola & yogurt parfaits

soft drinks & bottled water

freshly brewed regular & decaffeinated coffee, teavana tea

## AFTERNOON BREAK

freshly baked cookies

individual bags of popcorn, pretzels & potato chips

soft drinks & bottled water

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# ALL INCLUSIVE MEETING PACKAGE

**138 PER PERSON** (UNDER 20 PEOPLE)

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*price based on one hour of service for each break*

## 1<sup>ST</sup> AVENUE CONTINENTAL BREAKFAST

orange & grapefruit juices **GF V**  
freshly baked muffins, scones, danishes & croissants  
butter, honey & preserves  
fresh seasonal fruit & berries **GF V**  
freshly brewed regular & decaffeinated coffee, teavana tea

## MID-MORNING TWO

granola & yogurt parfaits  
whole seasonal fruit **GF V**  
soft drinks & bottled water  
freshly brewed regular & decaffeinated coffee, teavana tea

## LUNCH

choice of:

- brilliant sandwich buffet
- plated lunch

## AFTERNOON BREAK

warm pretzels, honey dijon  
lemonade or apple cider (seasonal)  
freshly brewed regular & decaffeinated coffee, teavana tea  
soft drinks & bottled water

***all inclusive package pricing includes:***  
*room rental, taxes, and gratuities*

*menu items and prices are subject to change without notice.*

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# ALL INCLUSIVE MEETING PACKAGE

**155 PER PERSON** (MINIMUM 20 PEOPLE)

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*price based on one hour of service for each break*

## **1<sup>ST</sup> AVENUE CONTINENTAL BREAKFAST**

orange & grapefruit juices **GF V**  
freshly baked muffins, scones, danishes & croissants  
butter, honey & preserves  
fresh seasonal fruit & berries **GF V**  
freshly brewed regular & decaffeinated coffee, teavana tea

## **MID-MORNING TWO**

granola & yogurt parfaits  
whole seasonal fruit **GF V**  
soft drinks & bottled water  
freshly brewed regular & decaffeinated coffee, teavana tea

## **LUNCH**

choice of (1) theme lunch buffet:

- italian
- southwest
- gran marais

## **AFTERNOON BREAK**

warm pretzels, honey dijon  
lemonade or apple cider (seasonal)  
freshly brewed regular & decaffeinated coffee, teavana tea  
soft drinks & bottled water

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# COFFEE BREAKS

price per person | based on one hour of service

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## MID-MORNING ONE | 12

soft drinks and bottled water

freshly brewed regular & decaffeinated coffee, teavana tea

## MID-MORNING TWO | 16

granola and yogurt parfaits

whole seasonal fruit **GF V**

soft drinks and bottled water

freshly brewed regular & decaffeinated coffee, teavana tea

## ALL DAY BEVERAGE BREAK | 30

soft drinks, bottled water, iced tea and starbucks bottled iced coffee

freshly brewed regular & decaffeinated coffee, teavana tea

## REFRESH BREAK | 16

individual yogurts **GF**

cucumber mint water **GF V** and passion tango iced tea **GF**

mandarins, banana **GF V**

house-made granola bars

soft drinks and bottled water

## POPCORN BREAK | 17

duck fat rosemary popcorn

sea salt caramel, chocolate drizzle

bacon, brown sugar

soft drinks and bottled water

freshly brewed regular & decaffeinated coffee, teavana tea

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# COFFEE BREAKS

price per person | based on one hour of service

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## MINNESOTA SWEET BREAK | 18

minnesota seasonal apples

snickerdoodles, scotcheroos & 7th street bars

white caramel corn & roasted nuts

soft drinks and bottled water

freshly brewed regular & decaffeinated coffee, teavana tea

## COOKIES AND BARS BREAK | 17

chocolate chip, oatmeal raisin, peanut butter and snickerdoodles

rice krispy bars

soft drinks and bottled water

freshly brewed regular & decaffeinated coffee, teavana tea

## TRAIL MIX TRIO | 17

house mix – cranberries and pecans

s'mores' mix— golden grahams, milk and white chocolate chips and mini marshmallows

sweet and salty mix – rice cereal, chocolate, shredded coconut, pretzels, raisins and oats

soft drinks and bottled water

freshly brewed regular & decaffeinated coffee, teavana tea

## SPA DAY | 18

cucumber mint & watermelon rosemary spa water **GF V**

individual fresh cut crudités, green goddess dressing **GF**

roasted almonds, watermelon skewers & whole fruit **GF V**

soft drinks and bottled water

freshly brewed regular & decaffeinated coffee, teavana tea

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# COFFEE BREAKS

## A LA CARTE

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### Food

assorted bagels | 36 per dozen  
breakfast breads and muffins | 36 per dozen  
cinnamon rolls, served warm | 36 per dozen  
seasonal fruit & berries **GF V** | 8 per person  
whole fruit **GF V** | 2 each  
individual fruit yogurts | 4 each  
granola bars | 3 each  
kind & luna bars | 5 each  
mixed nuts | 30 per pound  
chicago style popcorn | 25 per pound  
individual bags of chips, pretzels or popcorn | 3 each  
freshly baked cookies | 36 per dozen  
freshly baked brownies | 36 per dozen  
rice krispy bars | 36 per dozen  
candy bars | 4 each  
hand pies | 36 per dozen  
house-made granola bars | 36 per dozen

### Beverage

freshly brewed coffee, decaffeinated coffee  
and teavana tea | 93 per gallon  
bottled juices | 4 each  
naked juices | 6 each  
pepsi-cola soft drinks | 5 each  
voss still bottled water | 6 each  
voss sparkling water | 6 each  
la croix assorted flavors | 6 each  
starbucks bottled iced coffee | 6 each  
gatorade | 6 each  
individual milk cartons | 3 each  
iced tea | 50 per gallon  
lemonade | 50 per gallon  
apple cider (seasonal) | 50 per gallon  
hot chocolate | 50 per gallon

**GF** – gluten free | **V** - vegan



# LUNCH

HOT PLATED LUNCH *pricing is per person*

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## MENU INCLUDES:

freshly baked rolls & butter

a choice of one starter (soup or salad), one entrée, seasonal vegetable and starch & one dessert

freshly brewed regular & decaffeinated coffee, teavana tea

## CHOICE OF ONE SOUP OR SALAD:

tomato basil soup, basil oil, chives **GF V**

chicken & minnesota wild rice soup

apple walnut salad | roasted apples, grapes, celery, walnuts, lemon honey yogurt dressing **GF**

spinach salad | smoked bacon, toasted pecans, manchego, red onion, maple dijon vinaigrette **GF**

caesar salad | bushel boy tomatoes, shaved parmesan, garlic herb croutons, creamy caesar dressing

## CHOICE OF ONE ENTRÉE:

spinach ravioli | tomato basil fondue, parmesan cream | 45

citrus brined chicken | herb jus | 45 **GF**

grilled sirloin | tamarind barbecue glaze | 51 **GF**

stout braised short ribs | 53 **GF**

brined pork loin | mustard glaze | 46 **GF**

roasted striped bass | lemon beurre blanc | 47

seared salmon | leek cream | 48 **GF**

## CHOICE OF ONE DESSERT:

french lemon tart, raspberry coulis

vanilla cheesecake, blueberry compote

flourless chocolate cake, espresso anglaise **GF**

stout chocolate cake bomb, pretzel crumble

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# LUNCH

## LUNCH BUFFETS

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### BRILLIANT SANDWICH | 42

chef's daily soup creation

organic greens, champagne vinaigrette & red wine vinaigrette **GF V**

rotini pasta salad, olives, sundried tomato, feta, cucumber & spinach

### choice of (3) deli style sandwich:

roasted beef | smoked cheddar, horseradish mayonnaise, lettuce, tomato, rustic roll

italian | ham, salami, provolone, pesto mayonnaise, lettuce, tomato, baguette

roasted turkey | swiss, lettuce, tomato, baguette

greek vegetable wrap | red pepper hummus, romaine, cucumber, tomato, olives, feta, tortilla

tuna salad | roast peppers, celery, whole wheat bread

grilled chicken | pepper jack, chipotle aioli, soft roll

vine ripe tomatoes, fresh mozzarella cheese, pesto, arugula, sourdough

banana peppers, pickles **GF**

housemade potato chips

sliced fresh fruit and berries **GF V**

chef's selection of bars & house-made cookies

freshly brewed regular & decaffeinated coffee, teavana tea

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# LUNCH

## LUNCH BUFFETS

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### EXECUTIVE DELI | 43

chef's daily soup creation

artisan greens **V**, house vinaigrette & ranch dressing

yukon gold potato salad, smoked bacon, cracked dijon & chives

roast beef tenderloin

genoa salami

grilled chicken breast

grilled vegetables, hummus

artisan breads & rolls

mayonnaise, dijon, horseradish, sriracha mayo

lettuce, tomato, red onion, banana peppers & pickles

smoked cheddar & swiss

housemade potato chips

sliced fresh fruit and berries **GF V**

chef's selection of squares & house-made cookies

freshly brewed regular & decaffeinated coffee, teavana tea

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# LUNCH

## LUNCH BUFFETS

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### SOUTHWESTERN BUFFET | 45

vegetarian black bean tortilla soup **GF V**

warm flour tortillas & corn tortilla chips

caesar salad, garlic croutons

jicama black bean & corn salad **GF V**

chipotle grilled flank steak **GF**

marinated achiote chicken **GF**

ancho chili cauliflower, pepitas **GF V**

spanish rice with black beans **GF V**

diced tomato, shredded lettuce **GF V**

pico de gallo, guacamole, sour cream **GF**

pepper jack cheese **GF**

lime wedges **GF V**

margarita mini cupcakes

cinnamon almond truffle cookies **GF**

freshly brewed regular & decaffeinated coffee, teavana tea

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# LUNCH

## LUNCH BUFFETS

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### ITALIAN BUFFET | 46

tomato basil soup, chives **GF V**

freshly baked rolls & butter

romaine salad, shaved parmesan, lemon vinaigrette **GF**

fresh mozzarella, tomatoes, arugula, basil **GF**

antipasto pasta salad

grilled chicken scaloppini, lemon butter **GF**

grilled italian sausage, peppers & onions

cheese tortellini, spinach, mushroom cream

broccolini, garlic and chili flakes **GF V**

lemon cake, italian crème, raspberry sauce

house-made cannolis

freshly brewed regular & decaffeinated coffee, teavana tea

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# LUNCH

## LUNCH BUFFETS

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### GRAND MARAIS BUFFET | 50

chef's daily soup creation

freshly baked rolls & butter

mixed greens salad, candied walnuts, blue cheese, balsamic vinaigrette

baby spinach & arugula, roasted beets, goat cheese, red wine vinaigrette

grilled sirloin, roasted mushrooms, caramelized shallots **GF**

pan roasted chicken, leek cream

seasonal ravioli

minnesota wild rice pilaf **GF V**

thyme infused carrots **GF V**

mini dutch apple pies

carrot cake

freshly brewed regular & decaffeinated coffee, teavana tea

*price based on one hour of service*

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# LUNCH

## BOX LUNCH | 42

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*choose up to three salad and/or sandwich options*

### **Box Lunch Contains the following:**

coleslaw **GF**

potato chips

whole fruit **GF V**

chocolate chip cookie

soft drink & bottled water

### **choose up to three salad and/or sandwich options:**

#### **SALADS**

grilled chicken caesar salad | hearts of romaine, parmesan cheese, sundried tomatoes, caesar dressing  
twin cities salad | mixed greens, butternut squash, fried onions, local honey & lemon vinaigrette **V**

#### **SANDWICHES**

roasted beef | smoked cheddar, horseradish mayonnaise, lettuce, tomato, rustic roll

italian | ham, salami, provolone, pesto mayonnaise, lettuce, tomato, baguette

roasted turkey | swiss, lettuce, tomato, baguette

greek vegetable wrap | red pepper hummus, romaine, cucumber, tomato, olives, feta, tortilla

*price based on one hour of service*

**GF** – gluten free | **V** - vegan



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# DINNER

## PLATED DINNER

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### MENU INCLUDES:

freshly baked rolls & butter

a choice of one starter (soup or salad), one entrée, & one dessert

freshly brewed regular & decaffeinated coffee, teavana tea

### CHOICE OF ONE SOUP OR SALAD:

tomato basil soup, basil oil, chives **GF V**

chicken & minnesota wild rice soup

artisan greens salad | roasted beets, goat cheese, pecans, red wine vinaigrette **GF**

caesar salad | bushel boy tomatoes, shaved parmesan, garlic herb croutons, creamy caesar dressing

arugula romaine salad | butternut squash, dried cherries, honey lemon vinaigrette **GF**

### CHOICE OF ONE ENTRÉE:

roasted cauliflower steak | chimichurri | 54 **GF V**

citrus brined chicken | sherry jus | 54 **GF**

grilled tenderloin | red wine reduction | 72 **GF**

stout braised short ribs | 68 **GF**

grilled pork chop | bourbon jus | 65 **GF**

seared striped sea bass | buttermilk emulsion | 60

seared salmon | miso soy glazed | 61 **GF**

### CHOICE OF COMBINATION ENTRÉE:

cab new york striploin & large citrus prawns | dijonnaise sauce | 78

grilled beef tenderloin & butter poached lobster | sauce foyot | 85

**GF** – gluten free | **V** - vegan



# DINNER

## PLATED DINNER

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### CHOICE OF ONE DESSERT:

lemon cake, italian cream, raspberry sauce

vanilla bean cheesecake mousse, malted crumble

flourless chocolate cake, espresso anglaise **GF**

stout chocolate cake bomb, pretzel crumble

dulce de leche mousse bomb, whipped cream

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# DINNER

## DINNER BUFFET

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### **NORTHFIELD BUFFET | 74** *(available for 25 guests and up)*

chicken & minnesota wild rice soup

freshly baked rolls & butter

kale caesar, parmesan cheese, garlic croutons

organic greens, cucumber, tomato, **GF V** white balsamic vinaigrette & ranch dressing

chopped greek salad, feta cheese, kalamata olives, roma tomatoes, cucumbers **GF**, red wine vinaigrette

roasted chicken, roasted vegetable ragout **GF**

pan seared lake walleye, buttermilk emulsion **GF**

grilled sirloin, shallot, cabernet reduction **GF**

seasonal vegetarian ravioli

whipped potatoes **GF**

seasonal market vegetables **GF V**

mini champagne cupcakes

mini red velvet cupcakes

mini espresso cupcakes

freshly brewed regular & decaffeinated coffee, teavana tea

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# DINNER

## DINNER BUFFET

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**THE 'SOUTH' | 82** *(available for 25 guests and up)*

chicken gumbo

corn bread & biscuits

romaine, cucumber, provolone, buttermilk dressing **GF**

southern style potato salad, bacon, egg, scallions **GF**

coleslaw, carrots, raisins, sunflower seeds **GF**

pulled pork, carolina bbq sauce **GF**

smoked brisket, smokey bbq sauce

fried chicken thighs

fried green tomato po' boys, remoulade

jambalaya rice, shrimp, andouille sausage

potato wedges, cajun, garlic confit

braised greens, bacon, caramelized onion **GF**

mini pecan pies

mini strawberry shortcake

freshly brewed regular & decaffeinated coffee, teavana tea

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# RECEPTION

PRICING IS PER ITEM *(minimum order of 25 pieces per item)*

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## COLD CANAPÉS | 6

giardiniera skewer **GF**

vegetable summer roll **V**, fresh herbs,  
hoisin peanut sauce **GF**

balsamic tomato jam crostini

chipotle spiced shrimp, avocado, tortilla crisp

mushroom bruschetta, balsamic, parmesan

## COLD CANAPÉS | 7

seared beef tenderloin, pickled red onions,  
blue cheese crostini

ahi poke, wonton cup

smoked salmon, dill crème fraiche, rye

brie and blackberry crostini

## HOT CANAPÉS | 6

brie and apricot tart

short rib, fig and blue cheese tart

crab cake, remoulade

sausage arancini

vegetable spring roll

## STICKS | 7

grilled thai chicken skewer, peanut sauce **GF**

coconut shrimp, sweet chili sauce

beef satay, green onion, miso sauce **GF**

## SLIDERS | 7

bbq pulled pork sliders, cabbage slaw

grilled beef sliders, pepper jack cheese,  
russian dressing

crab cake sliders, remoulade

fried chicken sliders, hot honey

**GF** – gluten free | **V** - vegan





# RECEPTION

## DISPLAYS & STATIONS *(pricing per person)*

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### DISPLAYS

international cheese board | artisan cheese, marinated olives, grapes, spiced nuts, crackers & breads | 16

vegetable crudité | fresh & grilled vegetables, olives, hummus, green goddess | 10 **GF**

charcuterie | prosciutto, spicy cappicola, salami, sopressata, marinated olives, whole grain mustard baguettes & crisps | 14

### STATIONS

#### salad station | 16 **GF**

romaine, arugula, napa cabbage slaw

roma tomatoes, roasted peppers, artichokes, fresh mozzarella, feta cheese, kalamata olives, green onions, snow peas, crushed peanuts

grilled chicken breast, smoked bacon, lemongrass marinated chilled shrimp

#### local pasta station | 19

cheese tortellini, tomato fondue

mushroom ravioli, leek alfredo

parmesan, chillies, basil pesto

#### minnesota walleye po'boys | 12

*(based on 1 piece per person)*

spicy remoulade, cabbage slaw, baguette

french fries

#### quesadilla station | 17

*(based on 3 pieces per person)*

pepper jack quesadillas, roasted tomato salsa, pico de gallo, sour cream & guacamole

*choice of **one** protein option:*

ancho chili chicken, roasted peppers

black beans, green onions, cilantro crema

cajun prawns, fresh jalapenos, roasted tomato salsa

*chef attended stations will incur a labor charge of \$150 per chef up to 2 hours*

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# RECEPTION

## DISPLAYS & STATIONS *(pricing per person)*

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### SWEETS

#### donut station | 15

state fair mini donuts served warm

chocolate sauce, caramel sauce, whipped cream, fruity pebbles, m & m's, sprinkles, chopped nuts

berry compote and brown sugar bacon

#### ice cream sundae bar | 18 **GF**

vanilla bean and chocolate ice cream

fresh berries, chocolate sauce & caramel sauce

whipped cream, white chocolate crumb, chocolate chips, chopped nuts

#### classic cocktail mini cupcake station | 14

*(based on 3 pieces per person)*

#### choice of (3) three flavors

champagne

gin and tonic

manhattan

sidecar

moscow mule

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# RECEPTION

## CARVING STATIONS *(pricing per person)*

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### **prime rib of beef GF | 18**

horseradish, dijon, whole grain mustard, artisan rolls

minimum 35 guests

### **herb roasted beef tenderloin GF | 25**

blue cheese buttered, dijon, whole grain mustard, artisan rolls

minimum 20 guests

### **citrus brined turkey breast GF | 14**

apple chutney, artisan rolls

minimum 30 guests

### **apple cider roasted pork loin GF | 13**

whole grain mustard, artisan rolls

minimum 30 guests

### **salt crusted skuna bay salmon GF | 20**

creamy polenta, fennel salad, citrus vinaigrette

minimum 20 guests

*chef attended stations will incur a labor charge of \$150 per chef up to 2 hours*

**GF** – gluten free | **V** - vegan



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**MINNEAPOLIS MARRIOTT CITY CENTER**  
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T. 612.349.4000

# RECEPTION

## RECEPTION PACKAGES *(pricing per person)*

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### **GREAT MINNESOTA GET TOGETHER | 65** *(available for 50 guests and up)*

*(based on 18 pieces per person)*

vegetable crudité, green goddess dressing & wild rice hummus **GF**

individual wild rice salad, locally grown revol greens

mini corn dogs

locally made sausages | bratwurst, italian sausage

pretzel buns, mustards, spicy ketchup, dill pickles, b&b pickles

real cheese curds, spicy ketchup, house-made jalapeno berry sauce

red lake walleye fingers, house-made tartar sauce

swedish meatballs

state fair mini donuts served warm | chocolate sauce, fresh berry compote, whipped cream

house-made hand pies

seven layer bars

freshly brewed regular & decaffeinated coffee, teavana tea

*chef attended stations will incur a labor charge of \$150 per chef up to 2 hours*

**GF** – gluten free | **V** - vegan



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# RECEPTION

## RECEPTION PACKAGES *(pricing per person)*

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### **LAKE COMO RECEPTION | 55** *(available for 50 guests and up)*

*(based on 18 pieces per person)*

crispy spring rolls, sweet chili sauce

summer shrimp rolls, peanut sauce

tuna poke

sesame thai chicken satays, peanut sauce **GF**

coconut shrimp, sweet chili glaze

bbq pork buns

shrimp gyoza

mini coconut cream pie

passion fruit mousse cake

freshly brewed regular & decaffeinated coffee, teavana tea

*chef attended stations will incur a labor charge of \$150 per chef up to 2 hours*

**GF** – gluten free | **V** - vegan



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# BEVERAGE

## CRAFTED COCKTAILS

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host bar | 14

cash bar | 15

### COCKTAILS

mojito | rum, lime juice, fresh mint leaves, simple syrup, soda

old fashioned | bourbon, simple syrup, orange bitters, soda

cucumber, mint gin & tonic | cucumber slices, fresh mint leaves, gin, tonic ginger lime prosecco | ginger syrup, lime juice, prosecco

very berry lemonade | vodka, strawberry & cranberry lemonade

poinsettia | prosecco, grand marnier, cranberry juice (available for holiday season only)

### SPECIALTY MARTINI BAR (1.5oz pour) | minimum 100 people

cosmopolitan | elderflower white cosmopolitan | sour apple | lemon drop | ginger lime

#### **host bar info**

*all beverages consumed are paid for by the host  
we recommend one host bar per 75 guests  
a bartender fee of \$150 will apply per bar*

#### **cash bar info**

*guests are responsible for paying for their own beverages  
we recommend one cash bar per 100 guests  
a bartender fee of \$150 will apply per bar*



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# BEVERAGE

## HOST BAR

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### CALL PORTFOLIO | 10

Absolut Vodka  
Canadian Club  
Bacardi Superior  
Tanqueray Gin  
Jack Daniels Tennessee Whiskey  
Makers Mark Bourbon  
Captain Morgan Original Spiced Rum  
Dewar's White Label Scotch  
Courvoisier VS Cognac  
Hennessy VS Cognac  
Don Julio Blanco Tequila

### PREMIUM PORTFOLIO | 12

Bacardi Superior Rum  
Bombay Sapphire Gin  
Crown Royal Whiskey  
Mt. Gay Eclipse Gold Rum  
Captain Morgan Original Spiced Rum  
Johnnie Walker Black Label Scotch  
Knob Creek Bourbon  
Grey Goose Vodka  
Patron Silver Tequila  
Hennessy Privilege VSOP Cognac  
Jack Daniels

### WINE BY THE GLASS | 10

House Rose  
House Chardonnay  
House Cabernet  
House Merlot  
House Pinot Grigio

### DOMESTIC BEER | 7

Miller Light  
Bud Light  
Sam Adams Boston Lager  
Michelob Ultra

### IMPORTED & CRAFT | 8

Heineken  
Corona Extra  
Finnegan's Irish Amber  
Surly Furious  
Lift Bridge Farm Girl Saison  
Lagunitas Little Sumpin'

### TRULY HARD SELTZER | 7

### JUICE AND SOFT DRINKS | 5

### VOSS BOTTLED | 6

#### **host bar info**

*all beverages consumed are paid for by the host  
we recommend one host bar per 75 guests  
a bartender fee of \$150 will apply per bar*



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#### MINNEAPOLIS MARRIOTT CITY CENTER

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# BEVERAGE

## CASH BAR

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### CALL PORTFOLIO | 11

Absolut Vodka  
Canadian Club  
Bacardi Superior  
Tanqueray Gin  
Jack Daniels Tennessee Whiskey  
Makers Mark Bourbon  
Captain Morgan Original Spiced Rum  
Dewar's White Label Scotch  
Courvoisier VS Cognac  
Hennessy VS Cognac  
Don Julio Blanco Tequila

### PREMIUM PORTFOLIO | 13

Bacardi Superior Rum  
Bombay Sapphire Gin  
Crown Royal Whiskey  
Mt. Gay Eclipse Gold Rum  
Captain Morgan Original Spiced Rum  
Johnnie Walker Black Label Scotch  
Knob Creek Bourbon  
Grey Goose Vodka  
Patron Silver Tequila  
Hennessy Privilege VSOP Cognac  
Jack Daniels

### WINE BY THE GLASS | 11

House Chardonnay  
House Rose  
House Cabernet  
House Merlot  
House Pinot Grigio

### DOMESTIC BEER | 8

Miller Light  
Bud Light  
Sam Adams Boston Lager  
Michelob Ultra

### IMPORTED & CRAFT | 9

Heineken  
Corona Extra  
Finnegan's Irish Amber  
Surly Furious  
Lift Bridge Farm Girl Saison  
Lagunitas Little Sumpin'

### TRULY HARD SELTZER | 8

### JUICE AND SOFT DRINKS | 6

### VOSS BOTTLED WATER | 6

#### **cash bar info**

*guests are responsible for paying for their own beverages  
we recommend one cash bar per 100 guests  
a bartender fee of \$150 will apply per bar*



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# BEVERAGE

## WHITE WINE

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### CHAMPAGNE/SPARKLING WINE

Domaine Ste. Michelle, Brut, Washington | 50

Freixenet Blanc de Blanc | 40

Mumm Napa Brut Prestige | 63

### ROSE/RIESLING

Magnolia Grove by Chateau St, Jean Rose, California | 40

Chateau St. Michelle Riesling, Columbia Valley | 44

### PINOT GRIGIO

Magnolia Grove by Chateau St, Jean Pinot Grigio California | 40

### CHARDONNAY

Magnolia Grove by Chateau St, Jean Chardonnay California | 40

J.Lohr Estates Riverstone Chardonnay, California | 46

Chateau St. Jean Chardonnay, North Coast, California | 54

### SAUVIGNON BLANC

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | 48

Dashwood, Sauvignon Blanc, Marlborough, New Zealand | 50



# BEVERAGE

## RED WINE

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### MERLOT

Magnolia Grove by Chateau St Jean Merlot, California | 40

J. Lohr Estates, Los Osos | 45

### PINOT NIOIR

Line 39, Pinot Noir, California | 43

Erath, Pinot Noir, Oregon | 46

Chalk Hill, Sonoma Coast | 42

La Crema, California | 60

### CABERNET SAUVIGNON

Magnolia Grove by Chateau St, Jean Cabernet Sauvignon California | 40

Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills, Washington | 56

Aquinas Cabernet Sauvignon, North Coast, California | 60

### MALBEC

Alamos, Malbec, Mendoza, Argentina | 48



# INFORMATION

## GENERAL INFORMATION

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### **Guarantees on all Food and Beverage**

We need your assistance in making your function a success. 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.

### **Confirmation of Set Up Requirements**

Final menu items, room arrangements and other details pertaining to your function will be outlined on an event order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase or when the hotel deems it necessary.

### **Tax and Service Charges**

All food, beverage, room rental and audio visual equipment prices are subject to a 25% service charge. All charges, including food, beverage, audio visual equipment and service charges are subject to the applicable state sales taxes.

### **Cancellation Policy**

If the hotel is advised that a definite booking is cancelled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the signed contract. The cancellation fee for your function will be 100% of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if the function is cancelled less than thirty days from the event date.

### **Labor Charges**

Resetting of meeting rooms from previously agreed set-ups per your banquet event order, may result in additional cost to the group in the form of labor fee.



# INFORMATION

## GENERAL INFORMATION

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### Payment Policies

Cash, check or credit card are acceptable forms of payment. All functions must be paid for in advance unless direct billing has been approved by our credit manager. If Credit has been extended, payment should be made upon receipt of the final bill. All accounts not paid within 25 days are subject to a finance charge of one and one half per month of the unpaid balance, which is on annual percentage of 18%.

### Tax Exempt Status

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

### Outside Food and Beverage

All food and beverage will be provided by the hotel and consumed during the event. The hotel reserves the right to confiscate food and beverage that is brought in from outside the hotel, in violation of this policy, with out prior approval from the event management department.

### Audio/Visual

An audio/visual quote will be provided to the planner upon receipt of the bid. If the in house provider is not selected to handle the production requirements, a group is subject to production guidelines

### Alcohol and Minors

The hotel does not permit the serving of alcoholic beverages to anyone under 21 years of age or under the influence of alcohol, in accordance with Minnesota state law.



# INFORMATION

## GENERAL INFORMATION

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### **Guest Responsibility**

The organization scheduling an event agrees to assume full responsibility for the conduct of its members.

### **Signs/Displays/Decoration**

All signs, displays or decorations must be approved by the hotel and be professionally made. The hotel will only permit approved methods of affixing to the walls.

### **Conditions of the Agreement**

The organization agrees to begin and conclude all functions at the scheduled times. The organization or individual booking the event also agrees to reimburse the hotel for any losses, overtime payments or other expenses that may be incurred because of the group not complying with hotel policy.

### **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 to protect exhibits, merchandise or to monitor attendance at the event. The hotel will make any arrangements necessary and charge the master account.

## **TECHNOLOGY**

Please see the entire PSAV® Presentation Services production menu using the link below:

[PSAV® Presentation Services](#)



# INFORMATION

## GENERAL INFORMATION

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### Handling Charges

- Pallet/Crate - \$150.00 Handling fee per pallet (Incoming & Outgoing)
- Box/Package/Envelope - \$5.00 Handling fee per box/package/envelope (Incoming)
- No Fee for 1st box/package/envelope (Incoming)
- \$5.00 Handling fee per box/package/envelope (Outgoing)
- \$5.00 Re- packaging fee per box/package/envelope (Outgoing)
- Storage \$50.00 fee per pallet per day after three (3) days

*These charges are IN ADDITION TO the charges the Shipping Company (FedEx/UPS/USPS) will impose once they take possession of the shipment for handling and delivery. Please note all shipping and receiving charges are subject to tax.*

Regarding the shipping of any equipment or boxes to our hotel, they should be addressed as follows:

(Guest/Client Name)

Hold for: (Convention/Group Name; Arrival/Event Date)

Minneapolis Marriott City Center

30 South 7th Street

Minneapolis, MN 55402

We also ask that boxes be number "1 of 6", "2 of 6", "3 of 6", etc. This way, we will know when incomplete shipments are received. It is also very helpful for you to bring appropriate bills of lading. Please keep in mind that the hotel has very limited space for box and equipment storage. We would appreciate if your shipments were sent no sooner than three (3) business days prior to your event start date.

*We are able to accommodate any special arrangements or requests you may have. Please ask!*

*If you have any questions feel free to contact us at (612)349-4000 x4074*



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