



Des Moines Marriott Downtown

2025 Breakfast & Breaks Menu



Des Moines Marriott Downtown

700 Grand Avenue, Des Moines, Iowa, USA

1-515-245-5500

marriott.com/dsmia

Packages

Priced Per Person

Based on 30 Minutes of Service

Packages Do NOT Include Audio Visual

ELITE MEETING PACKAGE

MID-MORNING BREAK

- Trail Mix

AFTERNOON BREAK

- Energy Bites
- Assorted Fruit Smoothies

Regular Coffee, Hot Tea, Bottled Water, Pepsi Soft Drinks, & Bubly Sparkling Water

\$64.00

- Additional Per person- Under 25 Guests \$9.00

BONVOY MEETING PACKAGE

MORNING

- Assorted Juices
- Seasonal Sliced Fruit
- Yogurts
- Breakfast Breads

MID-MORNING BREAK

- Trail Mix

BUFFET LUNCH (Based On 1 (One) Hour of Service)

- Deli Delight
- Or Select from Hot Buffet Options, 8.00 Per Person Additional

AFTERNOON BREAK

- Energy Bites
- Assorted Fruit Smoothies

Regular Coffee, Hot Tea, Bottled Water, Pepsi Soft Drinks, & Bubly Sparkling Water

\$100.00

- Additional Per Person- Under 25 Guests \$11.00

GF Denotes Gluten Free, VE Denotes Vegetarian, VG Denotes Vegan
All Prices Are Subject to a 25% Taxable Service Charge & 7% Sales Tax



Breakfast

Priced Per Person

CONTINENTAL

Served with Assorted Juices, Regular Coffee, Bottled Water, & Hot Teas

- Additional Per Person - Under 25 Guests \$7.00

DOWNTOWN CLASSIC

Market-Style Seasonal Fresh Fruit
Assorted Individual Yogurts
House-Made Granola
Assorted Bagels, Muffins, & Danishes
Spreads: Cream Cheese, Jams, & Butter
\$30.00

CATCH DES MOINES

Build-Your-Own Oatmeal
Build-Your-Own Greek Yogurt Parfait
Toppings: House-Made Granola, Honey Toasted
Almonds, Chia Seeds, Spiced Filbert Nuts, Seasonal
Berries, & Pepitos
Assorted Bagels, Muffins, & Danishes
Spreads: Cream Cheese, Jams, & Butter
Hard-Boiled Eggs
Market-Style Seasonal Fresh Fruit
\$33.00

BUFFET

Served with Assorted Juices, Regular Coffee, Bottled Water, & Hot Teas

FARM FRESH IOWA BREAKFAST

Market-Style Seasonal Fresh Fruit
Assorted Individual Yogurts
Cage-Free Scrambled Eggs
Choice of 1 (One):

- Crispy Bacon
- Pork Sausage
- Turkey Sausage

Oven-Roasted Breakfast Potatoes
Oatmeal- Brown Sugar, Raisins
Selection of Pastries & Breads
Butter, Jams, & Honey

\$37.00

THE HOMESTEAD

Market-Style Seasonal Fresh Fruit
Selection of Pastries & Breads
Butter, Jams, & Honey
Cage-Free Scrambled Eggs
Crispy Bacon
Pork or Turkey Sausage
Cheesy Hashbrown Casserole
Oatmeal- Brown Sugar, Raisins
Biscuits & Gravy

\$44.00

HEALTHY START DES MOINES

Market-Style Seasonal Fresh Fruit
Greek Yogurt, House-Made Granola
Scrambled Egg Beaters- Kale, Mushrooms, & Herb Ricotta
Turkey Sausage
Sweet Potato Hash- Caramelized Onions, Olive Oil
Oatmeal- Brown Sugar, Raisins
Selection of Pastries & Breads
Butter, Jams, & Honey

\$38.00

Under 25 Guests \$150.00

ENHANCEMENTS

Priced Per Person, with Purchase of a Buffet or Continental Breakfast

- Individual Yogurt Parfaits \$10.00
- Pork Sausage Links \$8.00
- Crispy Bacon \$8.00
- Hard-Boiled Eggs \$6.00
- Buttermilk Pancakes, Warm Syrup \$9.00
- Cinnamon French Toast, Warm Syrup \$9.00
- Biscuits & Gravy \$9.00
- Cheddar Grits \$8.00
- Oatmeal- Brown Sugar, Raisins \$8.00
- Assorted Breakfast Cereals, Milk \$6.00

A LA CARTE

By the Dozen

- Assorted Muffins & Danishes \$48.00
- Assorted Bagels- Peanut Butter, Cream Cheese \$52.00
- Assorted Donuts (Local Bakery) \$56.00
- Assorted Granola Bars \$48.00
- House-Made Energy Bites \$48.00
- Bacon, Egg, & Cheese Biscuit \$96.00
- Ham, Egg, & Cheese English Muffin \$96.00
- Breakfast Burrito \$96.00

PLATED

Served with Assorted Juices, Regular Coffee, Bottled Water, & Hot Teas

EARLY RISER

Cage-Free Scrambled Eggs

Choice of 1 (One):

- Crispy Bacon
- Pork Sausage
- Turkey Sausage

Oven-Roasted Breakfast Potatoes

Griddled Roma Tomato

Daily Scone

\$30.00

FARMER'S MARKET FRITTATA

Cage-Free Eggs, Sautéed Mushrooms, Butternut Squash, Asparagus, & Asiago Cheese

Choice of 1 (One):

- Roasted Zucchini
- Yellow Squash Relish
- Griddled Roma Tomato

Daily Scone

\$32.00

STATIONS

Priced Per Person

Culinary Attendant Fee \$200.00 Per Station

OMELETS YOUR WAY

Cage-Free Eggs
Egg Whites
Ham, Bacon, & Pork Sausage
Cheddar Jack Cheese
Fresh Tomato, Mushroom, Peppers, & Onions
Pickled Jalapeños
Salsa

\$27.00

CINNAMON SWIRL FRENCH TOAST

French Toast
Maple Syrup
Cinnamon
Berry Compote
Powdered Sugar
Whipped Cream

\$27.00

TAKE-IT-TO-GO

Individually Packaged

CONTINENTAL ON-THE-GO

Individually Wrapped Muffin
Hard-Boiled Egg
Whole Fruit
Bottled Juice & Coffee Station

\$19.00

WALNUT STREET ON-THE-GO

Choice of 1 (One):

- Ham, Egg, & Cheese English Muffin
- Bacon, Egg, & Cheese Bagel

Individually Wrapped Muffin
Hard-Boiled Egg
Whole Fruit
Bottled Juice & Coffee Station

\$26.00

Looking for Something Different?

Work With Our Executive Chef to Develop Your Own Customized Breakfast for a Heavy or Lighter Fare!

GF Denotes Gluten Free, VE Denotes Vegetarian, VG Denotes Vegan
All Prices Are Subject to a 25% Taxable Service Charge & 7% Sales Tax



Breaks

Priced Per Person

Break Selections Are Designed for 30 Minutes of Service
For Service Longer Than 30 Minutes, Speak With Your Event Manager

NETWORKING BREAKS

BUILD-YOUR-OWN TRAIL MIX

M&Ms
Mixed Nuts
House-Made Granola
Yogurt-Covered Raisins
Dried Fruit
Assorted Smoothies

\$20.00

I-CUBS HOME RUN

Mini Corn Dogs
Warm Soft Pretzels
Cheddar Cheese Fondue or Grainy Mustard
Cracker Jacks

\$23.00

BAJA BREAK

Tortilla Chips
Guacamole
Salsa
Queso
Sour Cream
Jalapeños
Churros - Cinnamon & Sugar

\$22.00

LEMON LOVERS

Lemon Bars
Lemon Mousse Shooter
Lemon Iced Sugar Cookies
Lemonade

\$20.00

ALA CARTE

By the Person

- House-Made Kettle Chips, Mash + MARROW onion Dip \$8.00
- Vegetable Crudite Display- Hummus, Ranch \$8.00
- Domestic Cheese Display \$11.00
- Market-Style Fresh Fruit Display \$10.00
- Chips & Salsa \$8.00
- Popcorn Bags \$5.00

CHOCOLATE MADNESS

Chocolate Chip Cookies
Double Fudge Brownies
Candy Bars
Chocolate-Dipped Bacon
Chilled Skim & 2% Milk
Chilled Chocolate Milk

\$23.00

By the Item

- Market-Style Seasonal Whole Fruit \$5.00
- Fruit & Yogurt Parfait \$11.00
- Greek Yogurts & House-Made Granola \$8.00
- Individual Bag of Chips \$6.00
- Assorted Novelty Ice Cream Bar \$7.00

By the Pound

- Chex Mix \$23.00
- Gardetto's \$23.00
- Deluxe Mixed Nuts \$23.00

By the Dozen

- Assorted Candy Bars \$52.00
- House-Made Energy Bites \$48.00
- Cookies & Brownies \$48.00
- Assorted Dessert Bars \$55.00
- House-Made Scotcheroos \$48.00
- Churros- Cinnamon & Sugar \$48.00
- Warm Pretzels-Grainy Mustard, Cheese Dip \$48.00



GF Denotes Gluten Free, VE Denotes Vegetarian, VG Denotes Vegan
All Prices Are Subject to a 25% Taxable Service Charge & 7% Sales Tax

Beverage Breaks

BEVERAGE BREAK, PER PERSON

- Half-Day Continuous Beverage Break; Up to 4 (Four) Hours of Service \$32.00
- All-Day Continuous Beverage Break; Up to 8 (Eight) Hours of Service \$46.00

BEVERAGES, EACH

- Pepsi Soft Drinks \$6.00
- Assorted Bubly Sparkling Water \$6.00
- Bottled Water \$5.00
- Assorted Energy Drinks \$8.00
- San Pellegrino Sparkling Water \$7.00
- Assorted Bottled Milks \$6.00
- Assorted Bottled Juices \$6.00



BEVERAGES, PER GALLON

- Iced Tea \$52.00
- Lemonade \$52.00
- Fruit Punch \$52.00
- Starbucks Coffee, Regular \$78.00
- Starbucks Coffee, Decaffeinated \$78.00
- Hot Tea \$78.00
- Hot Chocolate \$78.00
- Fruit Infused Water \$42.00

All Prices Are Subject to a 25% Taxable Service Charge & 7% Sales Tax



Technology

ENCORE EVENT TECHNOLOGIES / AUDIO VISUAL

Des Moines Marriott Downtown **is pleased to share that Encore Group (USA) LLC (“Encore”) is the Hotel’s sole preferred in-house event technology company.** Although Hotel does not require that Group use Encore for Group’s event technology requirements, Group agrees to allow Encore to submit a competitive bid for Group’s consideration. Encore does have exclusivity to all installed systems and rigging.

Should Group elect to provide equipment from an outside source, then in addition to Group’s obligations as set forth in the *Outside Contractors* clause, the following shall apply:

1. As a commitment to the success of Group’s Event, an experienced event technology liaison with intimate knowledge of the Hotel’s meeting space will be assigned to Group’s program to ensure the success of the outside event technology company’s load in, execution of the Event, and load out.
2. Based on Group’s scheduled load-in and load-out times over the official Event dates, an event technology liaison fee to be billed at current published labor rates, plus applicable taxes, will be **billed to the Group’s Master Account.**
3. Additionally, the event technology liaison will be onsite during the Event production days as determined between Encore and Group’s event technology provider, to field any last minute/on-site additions, or if emergency support is needed. This daily fee, covering the hours as determined between Encore and Group’s event technology provider, will be billed at current published labor rates, plus applicable taxes, and will be billed to the Group’s Master Account.
4. The total quantity of billable event technology liaison services will depend upon the duration and scope of the Group’s load-in/load-out schedule and Event production.

5. Once Group's specific audio-visual needs have been determined, Group may contact an Encore **representative** for a calculation of the total estimated event technology liaison services.

6. In-house audio-visual equipment is subject to applicable taxes and current service charge of 25%.

Please contact an Encore Representative for current labor pricing, note that overtime and weekend rates may apply. Encore requires 5-hour minimums for all labor shifts.

515.245.5523 | www.ENCOREGLOBAL.com



General Information

Important Things to Note

ALCOHOL POLICY

The hotel requires beverages to be dispensed by the hotel servers and bartenders only. The alcoholic beverage license requires the hotel to:

1. Request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is underage or proper identification cannot be produced
2. Refuse service to any person who, in the hotel's judgement, appears to be intoxicated.

FOOD & BEVERAGE

All food and beverage served in the hotel are to be provided by the hotel.

- Dietary substitutions can be made available upon request.
- Any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract.
- Food and beverage prices may change without notice.
- **Outside food and beverages are not permitted.**

CORKAGE FEE

Wish to Bring in Your Own Wine?

Speak With Your Sales or Event Manager for Further Details.

- Per Bottle \$ 23.00
- Per Case \$ 277.00

GUARANTEES

Guaranteed number of guests is required to be submitted to your Event Manager a minimum of three business days prior to the function and is not subject to reduction. The billed amount will be for the guaranteed number or actual attendance, whichever is greater.

The hotel will be prepared to serve 3% above the guarantee attendance number.

TAX & SERVICE CHARGE

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 applicable state sales tax.

All prices are subject to change at any time according to market. Service charge and tax may change without notice.

SUPPLY & DEMAND

Supply and Demand chains are contributing to increased volatility in import, export, producer, and consumer prices due to Market Recovery in the United States and abroad. This may result in substitutions for some of the products listed.

Regional and local produce is used whenever possible.

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 guests decrease, increase, or when the hotel deems it necessary.

TAX EXEMPTION

The State of Iowa 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. Iowa state tax exemption forms are due 2 (two) weeks prior to arrival.

SECURITY

The hotel shall not assume liability for any damages or loss of any articles. Arrangements for security of exhibits, merchandise, or meeting room articles may be set up through our event management team.

Arrangements for outside security may be made by the individual group or by the hotel. The hotel must be made aware of and approve the security company coming into the hotel. Please contact your Event Manager for more details.

Additional hotel security: \$ 150.00 per officer, per hour, with a minimum of 2 (two) officers starting ½ hour before and ending ½ hour post event.

LABOR/ROOM RESET

Resetting of meeting rooms from previously agreed set-up per your banquet event order, may result in an additional cost to the group of \$ 250.00.

HUMAN TRAFFICKING CERTIFICATION

The Iowa Legislature requires all hotels and their associates to complete the Human Trafficking Awareness training provided by the Iowa Department of Public Safety (Iowa Code 80.45A). The Des Moines Marriott Downtown is proud to be certified. The hotel will ensure that each new hire associate has completed this training within their first 30 days and the training is renewed as required every 3 (three) years.

Ask your Sales or Event Manager for the Des Moines Marriott Downtown's current certificate, if required. More information can be found here: [Home | Iowa Office to Combat Human Trafficking \(stopthiowa.org\)](http://HomeIowa.org)

BANNER HANGING

\$ 46.00 per banner

All displays, signage and/or decorations proposed by the Patron will be subject to the approval of the hotel. Under no circumstances should anything be nailed, screwed, or otherwise affixed to the walls or fixtures of the hotel.

Pipe and drape is available to hang banners at a minimum charge of \$ 46.00 per banner (up to 8 feet).

Displays or signage are not permitted in the lobby area of the hotel without permission from the General Manager.

IN-ROOM DELIVERY/GIFT BAG

\$ 8.00 per room/per item

Deliveries are scheduled by the hotel based on staffing. Hotel must be notified in writing within 72 business hours of the names of all guests to receive gift bags and the number of bags to be delivered.

Hotel is not responsible for time sensitive information.

All charges will be posted to the master account or to a guest room reservation.

VALET PARKING

The Des Moines Marriott Downtown offers Valet parking only. Valet parking is available to all registered guests and guests attending on site events. The current overnight parking cost is \$38.00 (plus tax) per day with unlimited in and out privileges.

For those guests not spending the night an hourly rate is available. Charges may be posted to a group's master account.

Current short-term parking charges are:

- 0-8 hours \$ 26.00 (plus tax)
- More than 8 hours \$ 38.00 (plus tax)

*Hotel's parking garage clearance is 6 feet, 3 inches. Oversized vehicles and trailers cannot be accommodated

TABLE TOP EXHIBITS/EXHIBIT BOOTHS

- \$ 46.00 per exhibit 6 foot table: each table is set with a skirt, trashcan, and chair
- \$ 69.00 per exhibit 8 foot table: each table is set with a skirt, trashcan, and chair

Full Exhibit Booths with Pipe and Drape are contracted through Hotel's preferred vendor, Event Decorators of Iowa 515-237-8282 | eventdecoratorsofiowa.com

EXHIBIT SPACE

Please ask your Event Manager for a copy of the hotel's exhibit space policy which includes information on the following:

- Load-In and Load Out Rules/Regulations
- Motorized Vehicles and Large Equipment
- Shipping, Receiving, Loading Dock, and Storage
- Signage and Banners -Sound System, Electric, Fire Codes, etc.
- Drayage Company Requirements

Exhibit Move In/Out times MUST be scheduled in advance with your Event Manager. You will be assigned an on-property liaison to assist with services such as load in/out, etc. A fee will be assessed, minimum of four (4) hours required, see Event Manager for pricing.

SHUTTLE INFORMATION

Airport Shuttle Transportation

Monday-Friday

5:00AM-12:00PM Every 1/2 Hour

12:00PM-11:00PM Every Hour

Saturday-Sunday: Contact Bell Staff For Departure Times

\$13.00 Per Person Each Way *See Front Desk For Ticket*

Hotel Guest Transportation

Zone 1: (Downtown Area): No fees are applied unless set by contract with the sales and/or events department.

Zone 2 (2-3 miles): \$15.00 pers shuttle each way

Zone 3 (3-5 miles): \$25.00 per shuttle each way

Zone 4 (5-8 miles): \$30.00 per shuttle each way

*Private shuttle transportation service is available, please ask. Extra fees will apply.

*Day of or short-term are subject to the terms of Contract Shuttle Transportation.

Private Airport Shuttle Pick-Up/Drop Off

\$140.00 per shuttle (due to flight tracking & wait time)

Contracted Off-Site Private Airport Shuttle

\$100.00 per shuttle (Pick-up within Zone 1)

Special Event Pricing

Zone 1 (Downtown Area): \$90.00 per shuttle each way

Zone 2 (2-3 miles): \$110.00 per shuttle each way

Zone 3 (3-5 miles): \$130.00 per shuttle each way

Zone 4 (5-8 miles): \$170.00 per shuttle each way

Transportation service must be contracted with hotel's Sales/Events departments more than 24 hours in advance.

Transportation contracts are based on an hourly rate with a 2 hour minimum.

These shuttles are dedicated to the group for the duration of time contracted.

The contracted hourly rate is \$200.00 per hour/per shuttle.

SHIPPING & RECEIVING

Hotel provides complimentary box delivery for up to 5 (five) boxes at minimal weight. Please review delivery fees with your Event Manager. All shipping and receiving charges are subject to tax. Due to limited storage space, Hotel will not accept shipments more than 3 (three) business days prior to the start date of the event.

Shipping/Receiving/Handling fees:

Incoming Packages:

- 1-5 boxes: Complimentary
- Additional boxes, under 40 pounds: \$ 7.00 per box
- Boxes, over 40 pounds: \$ 9.00 per box
- Cases: \$ 46.00 per case
- Pallet(s): \$ 173.00 per pallet

Storage, per day:

- 1-5 Boxes: complimentary
- Additional boxes, under 40 pounds \$ 7.00
- Boxes, over 40 pounds: \$ 12.00
- Cases: \$ 23.00
- Pallet(s): \$ 58.00

Outgoing Packages:

- \$ 7.00 handling fee per box or case
- Pallet(s): \$ 173.00 per pallet

Any items being shipped to the hotel must be addressed as follows:

- Guest/Client Name
- Hold for: Convention/Group name; Arrival/Event Date
- Des Moines Marriott Downtown
- 700 Grand Avenue
- Des Moines, IA 50309

SELF PARKING OPTIONS

Des Moines City Parking Garages are available at different rates depending on location.

These garages have easy access to the hotel via the skywalk system.

Closest city parking garage to the Des Moines Marriott Downtown is located at 8th and Grand Street 1 (one) block from hotel.

Additional information on city parking can be found at [Parking \(dsm.city\)](http://Parking(dsm.city))

BUS PARKING

Hotel offers bus parking to all registered guests and guests attending on site events. The current cost is \$ 270.00 per bus/per day, cost includes the city permit.

Permit requests must be submitted 10 (ten) business days prior to when needed.

INTERNET

A limited amount of basic Wi-Fi is available in our conference space. It is intended for simple browsing for less than 100 guests. Custom bandwidth arrangements and pricing may be discussed with your Event Manager. Please refer to the Wi-Fi Quick Guide located on the hotel website under the "Events" tab for more information.

SPECIAL REQUESTS

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

EXECUTIVE CHEF DEREK BREITBACH

Chef Derek began his culinary career at a small, family-owned restaurant in Panora, IA, where he grew up. He worked there throughout high school and college, later graduating from Iowa State University with a bachelor's degree in business management. Wanting to pursue his passion with a career in the culinary arts, he moved to Denver, CO to attend Johnson & Wales University.

Chef Derek began his Marriott career nearly 15 years ago as a culinary intern at the Renaissance Schaumburg. He went on to work at other Marriott properties including the Coralville Marriott Hotel & Conference Center, The Worthington Renaissance Fort Worth Hotel, Dallas/Plano Marriott at Legacy, and the Detroit Marriott at Renaissance Center. Through the years he moved his way up to Executive Chef, finally landing at the Des Moines Marriott Downtown.

Chef Derek maintains a strong belief in both personal and professional growth. He strives to offer an unforgettable culinary experience based on the freshest ingredients and innovative flavors.

The Des Moines Marriott Downtown is pleased to welcome Chef Derek back home to Iowa and is honored to have a passionate Chef who creates signature dishes sourced from local ingredients. Chef Derek is eager to share his passion with new and returning guests.



DES MOINES MARRIOTT DOWNTOWN

700 Grand Avenue, Des Moines, Iowa, USA

1-515-245-5500



Apr 09, 2025. Marriott International. All Rights Reserved.