



SETTINGS BY US, INSPIRED BY YOU.



MINNEAPOLIS MARRIOTT® NORTHWEST

7025 NORTHLAND DRIVE NORTH, MINNEAPOLIS, MN 55428

T 763.536.8300 F 763.536.8790

Marriott.com/MSPNW



LET US BRING YOUR SPECIAL
DAY TO LIFE. AT THE
MINNEAPOLIS MARRIOTT® NORTHWEST,
OUR EXPERTS WILL GO
ABOVE AND BEYOND TO
MAKE YOUR **VISION**,
YOUR **TASTES**, AND YOUR
DREAMS COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT **EXCEEDS EVERY**
EXPECTATION.

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YOUR EVENT DETAILS

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, MINNEAPOLIS MARRIOTT NORTHWEST WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

EVENT + VENUE INFORMATION

FOOD AND BEVERAGE MINIMUM

A food and beverage minimum is required for all events and will be outlined on the contract. This is subject to sales tax and taxable service charge. The actual revenue generated must meet the contracted food and beverage minimum, (exclusive of tax and service charge) or an additional charge will be applied for the difference.

FOOD AND BEVERAGE

Due to licensing restrictions, all food and beverage is required to be provided by the Hotel (unless otherwise discussed and approved) with the exception of wedding desserts provided by a licensed bakery. A \$2 per guest dessert service fee will apply for wedding dessert unless provided by Hotel. The removal of any food or beverages from the premises is prohibited (excluding wedding cake top).

BEVERAGE POLICY

The Hotel may request proper identification for beverage service to satisfy the Hotel's liquor license. Bar service concludes at 12:30 AM (CST). The banquet space must be vacated by 1:00 AM (CST).

MENUS

Your certified Catering Event Manager will discuss and complete the final details including the menus. All guests must present an indicator to designate the entrée selection (i.e., logo, color-coordinated)

FOOD TASTING

A scheduled food tasting will be done with your Event Manager three (3) months prior to your Event Date. Up to six (6) people may attend. Tasting will consist of one (1) full plated sample (Protein, Starch, Vegetable) for all attendees. Prior to the tasting, client may choose two (2) Salad Options, two (2) Entrée Options, and up to two (2) Side Dishes.

EVENT ROOMS

Event rooms are assigned based upon the guaranteed attendance. The Hotel will confirm specific event rooms on the banquet event order. The banquet department will set for 5% over the final guarantee that is given seven (7) business days prior to the event. If a room set changes on the day of the event and differs from the banquet event order a \$250.00 reset charge will be applied. The Hotel standard is to open doors to the event space up to 30 minutes prior to the scheduled mealtime on the banquet event order. If earlier guest access is required to the event space, more than 30 minutes prior to the meal period, a labor charge of \$125.00 for every 30 minutes will be applied to the Master Account. If the time of the event exceeds the contractual agreement outlined on the Event Order, a labor charge of \$125.00 per 30 minutes will apply. Confetti, glitter, rice and bird seed are not permitted, and violation will result in a \$250.00 labor charge. Open flamed candles must be contained and no fog/smoke, sparklers, gas or propane devices are permitted.

GUEST ATTENDANCE

The final attendance must be received by Noon seven business days prior to the commencement of the event. This number will be considered a guarantee and not subject to reduction. If the catering office (staff) is not advised by this time, the expected number of guests will become the final guarantee. In the event the actual guest attendance is above the final guarantee, an additional \$10 per guest will be charged for the meal service.

EVENT + VENUE INFORMATION

PRICING

The hotel will guarantee all food and beverage prices 60 days prior to the event as commodity prices and labor costs to the hotel may change. A taxable service charge in effect at the time of the event (currently 24%) will be applied to hotel food and beverage. The service charge is not a gratuity and is distributed at the discretion of management.

DEPOSITS

A deposit schedule will be outlined in your contract. An initial deposit, one-third of the food and beverage minimum (excluding tax and service charge), is required to secure your event. The event will be confirmed upon receipt of the initial deposit and signed contract. The remaining food and beverage minimum is due 30 days prior to your event. The full estimated total cost (including tax and service charges) is due seven business days prior to your event.

PAYMENT OPTIONS

Cash, check or credit cards are acceptable forms of payment. Social Events require a credit card authorization for incidentals and cancellations.

VENDORS

The Catering or Sales Manager can provide recommendations on transportation, florist(s), entertainment, and décor companies. Deliveries of specialty items should be scheduled in advance with Catering or Sales Manager and removed at the conclusion of the event as the Hotel is not responsible for lost items. It is the responsibility of the wedding couple to communicate to their vendors the appropriate time to set up and teardown.

NOISE

Audio decibel levels measured at 95dB or higher are not permitted; audio providers not adhering to Hotel policy may result in discontinuation for remainder of event.

LIABILITY

The Hotel reserves the right to inspect and control all events held on the premises. The Hotel does not assume or accept any responsibility for damage to or loss of any merchandise or articles left prior to, during or following an event. An offsite audio-visual company or vendor must be pre-approved by the catering or sales manager and a certificate of liability on file prior to the event.

MARRIOTT BONVOY EVENTS

Excluding special promotions or incentives, members will earn two points or one mile for every one U.S. dollar (\$1.00) spent on qualifying actualized event charges, up to a maximum 60,000 points or 20,000 miles (or equivalent depending on the participating airline frequent flyer program partner) per event. Titanium Elite and Ambassador Elite members: Earn up to 105,000 points per event. Qualifying event charges – food, beverages, meeting room rental, and audio-visual equipment paid for on a master account. Qualified guest room charges earn points or miles for the member whether they are paid for on a master account or paid for by the individual guest in the room. Earn 1 Elite Night Credit for every 20 room nights you book — up to 20 Elite Night Credits per event.

Excluded event charges – all taxes, gratuities, resort fees and service charges. Points will be awarded, or miles will be submitted to the participating airline frequent flyer program partner within ten (10) business days after the conclusion of the event provided that the event is not cancelled, and all other terms and conditions of the group or catering contract executed in connection with the event have been met.

PREFERRED VENDOR LIST

ENTERTAINMENT

Adagio DJ

www.adagiodj.com

800.861.3691

Instant Request

www.instantrequest.com

952.934.6110

Rock It Man Entertainment

www.rockitmanentertainment.com

651.214.2197

Party Music, Inc.

www.partymusic.com

612.599.1077

SPECIALTY LINEN + DÉCOR

Festivities

www.festivitiesmn.com

763.682.4846

Linen Effects

www.lineneffects.com

612.355.2500

DESSERTS

Buttercream Cake & Desserts

www.buttercream.info

651.642.9400

Nothing Bundt Cakes

<https://www.nothingbundtcakes.com>

763.350.3877

Something Sweet by Maddie Lu

www.somethingsweetcakes.com

763.323.3236

FLOWERS

Bloomberry Floral

www.bloomberryfloral.com

612.282.4803

Pristine Floral

www.pristinefloraldesign.com

612.655.6942

Donato's Floral

www.donatosfloral.com

763.416.0488

ONSITE HAIR & PROFESSIONAL MAKE UP

139 Hair by Heidi

www.139hairbyheidi.com

651.331.1451

Julian Blount MUA

Email: jules817@gmail.com

612.382.3397

TRANSPORTATION

Eclipse Limousines

www.eclipsecars.com

651.293.1111

Total Luxury Limousine

www.totallimo.com

651.770.5668

CEILING DRAPERY

Perimeters Group, LLC

www.perimetersgroup.com

952.934.7339

PHOTOGRAPHERS

Bellagala

www.bellagala.com

651.227.1202

George Street Photo & Video

www.georgestreetphoto.com

866.831.4103

The Wedding Collective

www.theweddingcollectivemn.com

612.756.9330

OFFICIANTS

MN Wedding Officiants

www.minnesotaofficiants.com

612.825.4432

Perfect Day Ceremonies Affordable I Do's

www.affordableidos.com

612.272.9436

COORDINATORS

Lasting Impressions Weddings

www.lastingimpressionsweddings.com

612.245.4791

Premier Planning Services

www.premierplanningservices.com

952.922.3859

TUXEDOS

Men's Wearhouse

www.menswearhouse.com

763.494.4411 Maple Grove

763.323.3335 Coon Rapids



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOS”
IN THE PERFECT SETTING AT MINNEAPOLIS MARRIOTT® NORTHWEST.
WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION,
OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR
HAPPILY EVER AFTER.

PLATED REHEARSAL DINNERS

All entrées include Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Teas

SALAD - SELECT ONE

Caesar Salad

Garden Salad

ENTRÉES – SELECT TWO

Chicken Marsala

Ponzu Grilled Chicken, Pineapple Salsa

Grilled Pork Chop, Apple Compote

Beef Pot Roast, Pan Gravy

Sliced Bistro Steak, Mushroom Demi-Glace

Garden Stack Grilled Squash and Eggplant, Charred Tomatoes and Peppers,
Baby Arugula, Cilantro Pesto

STARCH – SELECT ONE

Mashed Potato

Wild Rice Pilaf

Rosemary Roasted Potato

VEGETABLE – SELECT ONE

Zucchini and Yellow Squash

Garlic Green Beans

Brussel Sprouts with Bacon

DESSERTS

Strawberry Shortcake

Lemon Raspberry Cheesecake

\$40

Menus and pricing applicable for rehearsal & Groom's Dinner only.
All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

REHEARSAL BUFFETS

(Minimum 25 guests – Maximum of two hours of service)

All buffets include Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Teas

ITALIAN DINNER BUFFET

Caesar Salad | Tomato Cucumber Salad
Garlic Breadsticks
Bruschetta Display, Toasted Baguettes
Pesto Grilled Chicken, Tomato, Basil, Mozzarella
Italian Sausage, Peppers, Marinara
Penne Alfredo
Seasonal Roasted Vegetables
Assortment of Freshly Baked Cookies
\$40

BBQ DINNER BUFFET

Cole Slaw | Sliced Watermelon
Classic Mac and Cheese
Corn Muffins
BBQ Pulled Pork
Smoked Beef Brisket
Molasses Baked Beans
Roasted Red Potatoes
Apple Crisp, Whipped Cream
\$40

MIDWEST DINNER BUFFET

Broccoli Salad | Potato Salad
Spinach Salad, Raspberry Vinaigrette
Roasted Pork Loin, Apple Cinnamon Glaze
Meatloaf
Rosemary Roasted Potatoes
Corn on the Cob
Assortment of Dessert Bars
\$40

SOUTHWEST DINNER BUFFET

Romaine Salad with Jicama, Avocado and Onion
Southwest Pasta Salad
Tortilla Chips, Guacamole and Salsa
Chipotle Grilled Chicken, Tomatillo Salsa
Shredded Beef Enchiladas
Spanish Rice
Cuban Black Beans
Churros with Caramel Sauce
\$36

Menus and pricing applicable for rehearsal & Groom's Dinner only.
All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES
FOR THE PERFECT BACKDROP TO YOUR "I DOS."

WEDDING CEREMONIES

Our beautiful venue will make your special day more memorable than you imagined.

CEREMONY

Fee of \$5 per Chair, \$500 Minimum

Includes:

Designated Ceremony Room

Banquet Chair Set Up

Unity and Gift Table

Wireless Mic + Speaker (Preferred Pricing from Encore Global)

AUDIO + EVENT TECHNOLOGY

ENCORE GLOBAL

Ben Wagner - Director

952-412-2315

benjamin.wagner@encoreglobal.com

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF
EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN
TAKE CARE OF THE MEMORIES.

GETTING READY

MORNING AND EARLY AFTERNOON OFFERINGS

Sliced Fruit Display
\$75 (Serves 12)

Assorted Pinwheel Wraps
\$48 per Dozen

Assorted Muffins, Croissants, and Danish
\$36 per Dozen

Vegetable Display with Ranch Dressing
\$125 (Serves 12)

Build Your Own Yogurt and Granola Parfait
\$6 per Person

Grilled Vegetable Display
\$125 (Serves 12)

Individual Petite Sandwiches
\$48 per Dozen

Display of Cured Meats, Olives and Pickled Vegetables
\$150 (Serves 12)

Assortment of Croissant Sandwiches
\$48 per Dozen

Mimosas
Fresh Squeezed Orange Juice and La Marca Prosecco
Fresh Strawberries for Garnish
\$36 per Bottle

Sunrise Break Package

Croissant, Fruit Danish, Blueberry Muffins, Individual Fruit Cups with Melons, Berries
Individual-crafted Greek Yogurt Parfait
with Seasonal Berries, Granola | \$18 per Guest

Savory Break Package

Beef Sticks, Roasted Almonds, Kettle Chips
with Caramelized Onion Dip, Trail Mix, Olive Oil Popcorn | \$19 per Guest

Mix It Up Break Package

Candied Pecans, Walnuts, Roasted Almonds, Peanuts,
Dried Cranberries, Golden Raisins, Dried Apricots,
Yogurt-Covered Raisins, Yogurt-Covered Pretzels, M&M's | \$20 per Guest

The Natural Break Package

Fresh Vegetable Crudites with Hummus, Ranch Dip,
Almonds & Marinated Olives, Seedless Grapes
& Dried Apricots, Assorted Yogurt | \$18 per Guest

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

WEDDING RECEPTION INCLUSIONS

Complimentary honeymoon suite for wedding couple (based on availability)

Discounted sleeping room block rate for wedding attendees

Menu tasting for the wedding couple and up to 4 additional guests

Black or white table linens and napkins

Two crystal-cut glass votive candles on each round table

Gift, guest book, cake and DJ tables with linens

Ballroom and Foyer until 1 AM

Reception room set with dance floor

Elevated head table on staging for up to 16 guests

Dedicated banquet captain and staff

Complimentary parking with more than 700 spaces

China, silverware and glassware service

Preferred pricing for LCD projector and screen

Preferred pricing for rehearsal dinner and gift opening

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

PLATED WEDDING DINNERS

All entrées include: Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Teas

STARTERS – CHOOSE ONE

Spinach Salad

Baby Spinach, Strawberries, Mandarin Oranges, Walnuts, Lemon Vinaigrette

Iceberg Salad

Crisp Iceberg, Pears, Crispy Bacon, Bleu Cheese, Herb Vinaigrette

Caesar Salad

Baby Romaine, Shaved Parmesan, Crouton, Caesar Dressing

Tossed Green Salad

Mixed Baby Greens, Cucumber, Tomato, Carrot, Ranch and Balsamic Dressings

Forest Green Salad

Baby Romaine and Iceberg, Walnuts, Diced Cranberries, Poppy Seed Dressing

ENTRÉES - CHICKEN

Herb Seared Breast of Chicken \$38

Select Tomato Basil Relish, Rosemary Chausser or Sundried Tomato Cream Sauce

Chicken Piccata \$38

Parmesan, Chive, Seared Chicken Breast, Lemon Caper Sauce

Northland Chicken \$44

French Bone-in Breast of Chicken stuffed with Boursin Cheese and Baby Spinach, Maderia Butter

Minnesota Wild Rice Stuffed Chicken \$44

Breast of Chicken stuffed with Wild Rice and Mushrooms, Forest Mushroom Demi-Glace

ENTRÉES – BEEF

Roasted New York Strip Loin \$42

Garlic and Herb Rubbed, Rosemary Demi-Glace

Braised Boneless Beef Short Rib \$48

Sea Salt seared, Rustic Pan Sauce

Grilled Filet Mignon \$51

Herb Bordelaise

If three or more entrées are selected there will be an additional charge of \$10 per entrée (special dietary needs excluded).

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

PLATED WEDDING DINNERS CONTINUED

All entrées include: Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Teas

ENTRÉES – FISH

Herb Roasted Tiger Shrimp \$39
Marinated Roasted Shrimp, Roasted Tomato Confit
Seared Salmon \$46
Lemon Beurre Blanc
Grilled Halibut \$Market Price
Fennel Beurre Blanc

ENTRÉES – DUETS

Braised Boneless Beef Short Rib and Herb Seared Chicken \$52
Milanese Style Sauce, Honey Pan Jus
Petite Filet and Seared Salmon \$60
Burgundy Reduction, Lemon Chive Buerre Blanc
Petite Filet and Herb Roasted Shrimp \$54
Cognac Butter Sauce, Serrano Lemon Remoulade

ENTRÉES – VEGETARIAN

Vegetarian entrées are only intended to meet special dietary requirements.
One vegetarian entrée may be substituted for your dinner or package entrée selection.

Jumbo Cheese Ravioli, Mushroom Compote and Crispy Mushroom Chips \$32
Penne Pasta, Spinach, Olives, Capers, Feta, Fresh Herbs, White Wine Sauce \$33
Mushroom Spinach Risotto \$33
Roasted Ratatouille, Hot Champagne Cannellini Bean Salad \$34
Garden Stack Grilled Squash and Eggplant, Charred Tomatoes and Peppers,
Baby Arugula, Cilantro Pesto \$34

If three or more entrées are selected there will be an
additional charge of \$10 per entrée (special dietary needs excluded).

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

PLATED WEDDING DINNERS CONTINUED

All entrées include: Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Teas

ACCOMPANIMENTS

Starch – Select One

Mashed Potatoes
Roasted Garlic Mashed Potatoes
Au Gratin Potatoes
Roast Pepper Couscous
Wild Rice Pilaf

Vegetable – Select One

Green Beans
Vegetable Medley
Broccolini
Mixed Roasted Vegetables
Brussel Sprouts with Bacon
Roasted Carrots

CHILDREN'S OPTION

(Ages 12 and Under)

Entrée includes Fruit Cup

Chicken Tenders with Tator Barrels \$15

Mac 'n Cheese \$15

Grilled Chicken with Mashed Potatoes \$15

WEDDING CAKE PROVIDED BY CLIENT VIA CERTIFIED BAKERY

\$2 per person for Cutting + Plating Fee

DESSERT OPTIONS PROVIDED THROUGH MARRIOTT

Varietal Options- \$4 per Plate

*The same accompaniments will apply for all entrées, or a \$1 enhancement charge will apply per accompaniment.
All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.*

WEDDING PACKAGES

All packages include: Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Teas
A butler fee of \$75 per butler, per 30 minutes will be applied

DIAMOND PACKAGE

Displays – Select One

Fresh Fruit Market
Vegetable Crudit 
Mexican Seven Layer Dip
Domestic Cheese Selection

Butler Passed Hors d’oeuvres – Select Two

Tomato Bruschetta (Cold)
Deviled Eggs (Cold)
Mediterranean Spanakopita (Hot)
Pork Potstickers (Hot)
Blackened Chicken Crostini (Hot)

Champagne Toast

Featuring House Sparkling Wine or Cider

Dinner Service – Select Two Entr es

Herb Seared Breast of Chicken
Grilled Flank Steak
Seared Salmon
\$56

Dessert Options:

Marriott Desserts at \$4 per plate

Dessert Provided by Client via Certified Bakery Dessert
\$2 per person for cutting

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

WEDDING PACKAGES, CONTINUED

All packages include: Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Teas
A butler fee of \$75 per butler, per 30 minutes will be applied

PLATINUM PACKAGE

Butler Passed Champagne Upon Guest Arrival

Featuring House Sparkling Wine or Cider

Displays – Select Two

Grilled Vegetables

Warm Trio of Cheeses

International Cheese Selection with Assorted Gourmet Crackers

Antipasto

Butler Passed Hors d'oeuvres – Select Three

Sesame Crusted Tuna Wonton (Cold)

Seared Tenderloin, Port Poached Pear, Gorgonzola Crostini (Cold)

Blackened Chicken Breast (Cold)

Bacon Wrapped Scallops (Hot)

Pork Potsticker (Hot)

Malaysian Chicken Satay (Hot)

Wine Pour with Dinner Service

Featuring Essential Brands Wine

Dinner Service – Select Two Entrées

Minnesota Wild Rice Stuffed Chicken

Herb Roasted Chicken

Braised Boneless Beef Short Rib

Seared Salmon

Herb Roasted Tiger Shrimp

Late Night Snacks – Select One

Homemade Pan Pizza

Assorted Silver Dollar Sandwiches with Chips

\$77

Dessert Options:

Marriott Desserts at \$4 per plate

Dessert Provided by Client via Certified Bakery Dessert

\$2 per person for cutting

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

WEDDING BUFFETS

(Minimum of 50 guests – Maximum of two hours of service)

All buffets include: Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Tea

HAPPILY EVER AFTER

Italian Herb Pasta Salad, Rotini Pasta, Fresh Mozzarella
Tossed Garden Salad, Cucumber, Carrot, Tomato, Ranch and Balsamic Dressings
Broccoli Bacon Salad, Sunflower Seeds, Cheddar Cheese
Garlic Seared Chicken, Sundried Tomato Cream Sauce
Slow Roasted Beef Pot Roast, Pan Gravy
Mashed Potatoes
Minnesota Wild Rice Pilaf
Medley of Fresh Vegetables

\$42

TIE THE KNOT

Fresh Fruit Salad
Forest Greens Salad, Crisp Iceberg, Chopped Romaine, Walnut, Bleu Cheese, Balsamic Dressing
Midwest Potato Salad, Redskin Potatoes, Pecan Wood Smoked Bacon
Grilled Chicken, Pineapple, Korean BBQ
Sliced Roast Beef, Burgundy Reduction
Roasted Pork Loin, Brown Sugar Brine, Fuji Apple Relish
Garlic Mashed Potatoes
Minnesota Wild Rice Pilaf
Steamed Green Beans with Baby Carrots

\$42

Dessert Options:

Marriott Desserts at \$4 per plate

Dessert Provided by Client via Certified Bakery Dessert
\$2 per person for cutting

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

WEDDING BUFFETS, CONTINUED

(Minimum of 50 guests – Maximum of two hours of service)

All buffets include: Baked Rolls and Butter, Freshly Brewed Caribou Coffee and Tea

BIG DAY BUFFET

Forest Greens Salad, Crisp Iceberg, Chopped Romaine, Walnut, Bleu Cheese, Balsamic Dressing

Spinach Salad, Strawberries, Candied Walnuts, Raspberry Vinaigrette

Seared Lemon Chicken, Pancetta, Lemon Capers

Pan Seared Salmon, Lemon Cream Sauce

Roasted New York Strip Loin, Herb Bordelaise

Au Gratin Potatoes

Minnesota Wild Rice Pilaf

Roasted Medley of Vegetables

\$48

WEDDING BELLS

Caprese Salad, Red and Yellow Tomato, Sliced Mozzarella, Basil Pesto, Balsamic Reduction

Iceberg Salad, Pears, Crispy Bacon, Italian Vinaigrette

Honey Roasted Breast of Chicken, Sauce Jus Lie

Beef Tenderloin Tips, Shiitake Mushrooms, Merlot Demi-Glace

Walleye Almondine, White Wine Cream, Sliced Almonds

Garlic Mashed Potatoes

Minnesota Wild Rice Pilaf

Roasted Carrots

\$48

Dessert Options:

Marriott Desserts at \$4 per plate

Dessert Provided by Client via Certified Bakery Dessert
\$2 per person for cutting

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

MENU ENHANCEMENTS

A butler fee of \$75 per butler, per 30 minutes will be applied

HOT HORS D'OEUVRES

Mini Chicken Quesadillas, Salsa
Asian Barbeque Steak Skewers
Mediterranean Spanakopita, Spinach, Feta
Cream Cheese Wontons, Sweet and Sour Sauce
Vegetable Spring Rolls, Red Chili Sauce
Meatballs, Swedish, Italian or Barbeque
Sesame Chicken Satay, Thai Peanut Sauce
\$100 per 25 pieces

Shao Mai with Gyoza Sauce
Minnesota Walleye Cake, Roasted Tomato Confit
Seared Crab Cake, Cusabi Sauce
Mushroom Vol-au-Vent
Macaroni and Cheese Bites
Raspberry and Brie Purse
\$125 per 25 pieces

Beef Wellington
Bacon Wrapped Scallops
Empanadas, Chimichurri Sauce
Barbacoa Beef Taco, Fresh Guacamole
Fig and Mascarpone Phyllo Purse
\$150 per 25 pieces

COLD HORS D'OEUVRES

Chicken Salad Tartlet
Tomato Bruschetta
Caprese Skewers
Fruit Skewers
Deviled Eggs
\$100 per 25 pieces

Rare Roast Beef Boursin Roulade
Blackened Chicken Breast, Pepper Jack, Salsa,
Aioli on Crostini
Sesame Crusted Tuna Wonton, Wasabi Aioli
Sweet Shrimp Skewers
Prosciutto Asparagus Spears
\$125 per 25 pieces

Maple Duck on Cranberry Melba, Lingonberry Sweet Onion
Seared Tenderloin, Port Poached Pear, Gorgonzola Crostini
Herb Roasted Shrimp, Chipotle Mascarpone
Goat Cheese Ball Pipette, Almonds
Jumbo Shrimp, Horseradish Cocktail Sauce
\$150 per 25 pieces

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

SPECIALTY DISPLAYS

Serves 25 guests

FROMAGERIE DISPLAY

Three Kinds of Aged Cheeses
Candied Mixed Nuts
Lavender Honey
Grapes Fruit Preserves
Crackers, Baguettes | \$325 Each

ANTIPASTO DISPLAY

Prosciutto, Salami, Spicy Capicola, Summer Sausage
Mixed Olives, Artichoke Hearts, Peppadew Peppers
Grilled Mushrooms, Asparagus, Zucchini,
Roasted Tomatoes
Extra Virgin Olive Oil, Balsamic Vinaigrette
Herbed Focaccia, Baguettes, Crackers | \$375 Each

BREADS AND SPREADS

Roasted Red Pepper Hummus
Spinach, Artichoke and Bacon Dip
Roasted Garlic, Feta and Walnut Spread
Jicama, Carrots, Sugar Snap Peas, Baguettes,
and Pita Chips | \$300 Each

PACIFIC RIM DISPLAY

One piece of each item per person.
Steamed Pork Pot Stickers, Sesame Shoyu
Tempura Shrimp, Sweet Chile Dipping Sauce
Vegetable Spring Rolls, Citrus Plum Sauce
Chicken Satay, Thai Peanut Sauce | \$375 Each

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

WHITE WINE SELECTIONS

CHARDONNAY

Canyon Road, California | \$28.00 Bottle
Two Vines, California | \$28.00 Bottle
Canvas, California | \$32.00 Bottle
Josh Cellars, California | \$35.00 Bottle
Kendall Jackson, Vintner's, California | \$40.00 Bottle
Rodney Strong, Chalk Hill, California | \$47.00 Bottle
La Crema, California | \$54.00 Bottle
Sonoma Cutrer, California | \$56.00 Bottle

SAUVIGNON BLANC

Canyon Road, California | \$28.00 Bottle
Brancott, New Zealand | \$32.00 Bottle
Esk Valley, New Zealand | \$50.00 Bottle

ROSE

Canyon Road, White Zinfandel, California | \$28.00 Bottle
Noble Vines, "515," California | \$46.00 Bottle
Fleur de Mer, France | \$48.00 Bottle

PINOT GRIGIO/GRIS

Canyon Road, California | \$28.00 Bottle
Canvas, California | \$32.00 Bottle
Kendall Jackson, Vintner's Reserve, California | \$40.00 Bottle
Maso Canali, Italy | \$40.00 Bottle

WORLDLY WHITES

Riesling, Two Vines, California | \$ 28.00 Bottle
Riesling, Chateau St. Michelle, Washington | \$28.00 Bottle
Moscato, Canyon Road, California | \$28.00 Bottle

SPARKLING WINE

J Roget, California | \$28.00 Bottle
Domaine St. Michelle Brut, Washington | \$40.00 Bottle
Prosecco, La Marca, Italy | \$32.00 Bottle
Champagne, Roederer Estate, France | \$68.00 Bottle

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RED WINE SELECTIONS

CABERNET

Canyon Road, California | \$28.00 Bottle
Two Vines, California | \$28.00 Bottle
Canvas, California | \$32.00 Bottle
Kendall Jackson, Reserve, Cabernet | \$46.00 Bottle
Louis Martini, California | \$48.00 Bottle
Rodney Strong, Sonoma, California | \$60.00 Bottle
Beringer, Knight's Valley, California | \$64.00 Bottle

PINOT NOIR

Canyon Road, California | \$28.00 Bottle
Canvas, California | \$28.00 Bottle
"A" by Acacia, California | \$32.00 Bottle
Kendall Jackson, Reserve, California | \$40.00 Bottle
Meiomi, California | \$48.00 Bottle
La Crema, California | \$60.00 Bottle

MERLOT

Canyon Road, California | \$28.00 Bottle
Two Vines, California | \$28.00 Bottle
Sycamore Lane, California | \$32.00 Bottle
Rutherford Hill, California | \$56.00 Bottle

WORLDLY REDS

Red Blend, 19 Crimes, Australia | \$30.00 Bottle
Malbec, Gascon, Argentina | \$32.00 Bottle
Red Blend, Rodney Strong, Upshot, California | \$48.00 Bottle
Zinfandel, Ravenswood, California | \$40.00 Bottle
Syrah, Duxoup, California | \$52.00 Bottle

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BEVERAGE SERVICE

ESSENTIAL BRANDS – TIER 1

Vodka - New Amsterdam
Gin - Beefeater London Dry
Rum - Cruzan
Bourbon - Jim Bean
Whiskey - Windsor
Scotch - Grant's
Tequila - Jose Cuervo
Brandy - E&J

EXCEPTIONAL BRANDS – TIER 2

Vodka - ABSOLUT
Gin - Tanqueray
Rum - Bacardi
Spiced Rum - Captain Morgan
Bourbon - Bulleit
Whiskey - Jack Daniels
Scotch - Dewar's White Label
Tequila - Sauza Hornitos Reposada
Brandy - Korbel

EXTRAORDINARY BRANDS – TIER 3

Vodka - Ketel One
Gin - Bombay Sapphire
Rum - Havana Club
Aged Rum - Mount Gay Eclipse
Bourbon - Maker's Mark
Whiskey - Crown Royal
Tequila - Patron Silver
Cognac - Hennessy VS
Scotch - Johnnie Walker Black Label

BEVERAGE SELECTIONS

Selection	Host Bar*	Cash Bar*
Essential Cocktail	\$6.00	\$7.00
Essential Beer/Wine	\$6.00	\$7.00
Exceptional Cocktail	\$7.00	\$8.00
Exceptional Domestic	\$6.00	\$7.00
Exceptional Craft/Import	\$7.00	\$8.00
Exceptional Wine	\$7.00	\$8.00
Extraordinary Cocktail	\$9.00	\$10.00
Extraordinary Domestic	\$6.00	\$7.00
Extraordinary Craft/Import	\$7.00	\$8.00
Extraordinary Wine	\$9.00	\$10.00
Domestic Keg Beer	Starting at \$555.00	
Imported/Micro Keg Beer	Starting at \$710.00	

*Host Bar pricing is subject to tax and administrative charge.

*Cash Bar pricing is inclusive of tax and administrative charge.

BEVERAGE ENHANCEMENTS

Enhance your reception or dinner by offering the following:

One Hour Host Bar

Essential Brands \$14.00

Exceptional Brands \$16.00

Extraordinary Brands \$18.00

Under 21 years of age \$8.00

SPECIALTY SIGNATURE COCKTAILS*

Essential Signature Drink \$8.00

Exceptional Signature Drink \$9.00

Extraordinary Signature Drink \$11.00

*Pricing based on the Tier level the cocktail ingredients require

A customary 24% taxable service charge and sales tax will be added to all host beverage prices.

Sales tax is included in cash beverage prices.

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LATE NIGHT SNACKS

Display of Silver Dollar Sandwiches with Chips

Assorted Ham, Turkey, and Roast Beef

\$48 per Dozen

Chicken Wings (GF)

Dry Rub, Barbeque or Buffalo

\$225 (Serves 75)

Homemade Pan Pizza

Cheese, Sausage, Pepperoni or Vegetable

\$30 (16 Slices)

Cookies, Brownies or Bars

\$36 per Dozen

Deluxe Mixed Nuts

\$30 per Pound

Chips and Salsa

\$20 per Pound

Popcorn

\$20 per Pound

Trail Mix

\$20 per Pound

Pretzels

\$20 per Pound

Kettle Chips and Onion Dip

\$20 per Pound

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.

GIFT OPENING

Accompanied by Freshly Brewed Caribou Coffee,
selection of International Teas and Chilled Juices.

TRADITIONAL CONTINENTAL BREAKFAST

Bakery Basket with Sweet Whipped Butter and House-made Preserves

Selection of Breakfast Cereals, Skim & Whole Milk

Steel-Cut Oatmeal with Raisins, Cranberries,
Brown Sugar, and Walnut Toppings

Granola Yogurt Parfait

Sliced Seasonal Fruit

\$20

JOY BREAKFAST

Sliced Seasonal Fruit, Scrambled Eggs with Chives

Breakfast Pastries, House-made Preserves

Applewood Bacon and Pork Sausage Patties

Traditional Potato Hash with Bell Peppers and Onions

\$24

GIFT OPENING BRUNCH

(Minimum of 25 guests)

Breakfast Pastries, House-made Preserves

Sliced Fresh Fruit and Berries

Scrambled Eggs with Cream Cheese and Chives

Crisp Bacon and Sausage Links

Roasted Red Potatoes

Waffles served with Maple Syrup

Garden Salad

Cheese Display with Crackers

Chef's Seasonal Entrée

Roasted Seasonal Vegetables

\$48

All prices subject to 24% taxable service charge and applicable taxes. Prices subject to change.