
2025 banquet + catering menu

MINNEAPOLIS MARRIOTT CITY CENTER



Minneapolis Marriott City Center

30 South 7th Street, Minneapolis, Minnesota, USA

16123494000

marriott.com/mspcc



Breakfast

Priced per Person | Based on One Hour of Service

Continental Breakfast

Price increase of \$7 per person if minimum of 25 guests is not reached.

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

GF = Gluten Free | DF = Dairy Free | V = Vegan | VG = Vegetarian

All Food and Beverage (F&B) prices include a House Service Charge (currently 10%) and a Staff Service Charge (currently 15%). Room rental prices include a House Service Charge (currently 25%). Audio Visual (AV) prices include a House Service Charge (currently 25%).

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CITY CENTER CONTINENTAL BREAKFAST

\$35.00

fresh orange | grapefruit juice

seasonal fruit and berries (GF | V)

freshly baked muffins | danishes | croissants (VG)

butter | honey | preserves

assorted bagels | cream cheese (VG)

almond granola (VG)

assorted greek yogurt (VG)

oatmeal (V) | brown sugar, golden raisins, 2% milk,

skim milk and oat milk

freshly brewed starbucks regular and decaffeinated

coffee | teavana tea

\$43.75 inclusive of service charge

Breakfast Buffets

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MILL CITY BREAKFAST BUFFET

\$44.00

fresh orange | grapefruit juices
seasonal fruit and berries (GF | V)
oatmeal (V) | brown sugar, golden raisins, 2% milk,
skim milk and oat milk
cage free scrambled eggs | chives (GF | VG)
smoked bacon (GF | DF)
breakfast potatoes with onions and peppers (GF | DF | V)
freshly baked muffins | danishes | croissants (VG)
butter | honey | preserves
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$55.00 inclusive of service charge

NICOLLET ISLAND BREAKFAST BUFFET

\$54.00

fresh orange | grapefruit juices
seasonal fruit and berries (GF | V)
granola parfait shooters | berries | honey yogurt (VG)
oatmeal (V) | brown sugar, golden raisins, 2% milk,
skim milk and oat milk
cage free scrambled eggs | chives (GF | VG)
smoked bacon | chicken sausage (DF)
roasted tomato and broccolini (GF | V)
breakfast potatoes with onions and peppers (GF | V)
smoked salmon | herb cream cheese, capers, cage
free hard-boiled egg, red onion and bagels
freshly baked muffins | danishes | croissants (VG)
butter | honey | preserves
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$67.50 inclusive of service charge

Price increase of \$7 per person if minimum of 50 guests is not reached.

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

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Plated Breakfast

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AMERICAN BREAKFAST

\$36.00

fresh orange | grapefruit juices
seasonal fruit and berries (GF | V)
freshly baked muffins | danishes | croissants (VG)
cage free scrambled eggs | chives (GF | VG)
smoked bacon
breakfast potatoes with onions and peppers (GF | V)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$45.00 inclusive of service charge

CINNAMON FRENCH TOAST

\$38.00

fresh orange | grapefruit juices
seasonal fruit and berries (GF | V)
freshly baked muffins | danishes | croissants (VG)
cinnamon french toast | maple syrup and powdered
sugar (VG)
smoked bacon
breakfast potatoes with onions and peppers (GF | V)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$47.50 inclusive of service charge

EGG WHITE FRITTATA

\$40.00

fresh orange | grapefruit juices
seasonal fruit and berries (GF | V)
freshly baked muffins | danishes | croissants (VG)
cage free egg white frittata | spinach and tomato (GF
| VG)
chicken apple sausage
breakfast potatoes with onions and peppers (GF | V)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$50.00 inclusive of service charge

Breakfast Enhancements

Priced per Person

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- granola parfait shooters | greek honey yogurt, blueberries and almond granola (VG) - (10.00*) \$8.00
- oatmeal (V) | brown sugar, golden raisins, 2% milk, skim milk and oat milk - (11.25*) \$9.00
- seasonal fruit and berries (GF | V) - (13.75*) \$11.00
- cinnamon french toast | maple syrup and powdered sugar (VG) - (15.00*) \$12.00
- buttermilk pancakes | maple syrup and whipped butter (VG) - (15.00*) \$12.00
- cage free scrambled eggs | cheddar, salsa and chives (GF | VG) - (\$10.00*) \$8.00
- breakfast croissant sandwich | cage free eggs, smoked bacon and cheddar cheese - (\$11.25*) \$9.00
- breakfast burrito | cage free scrambled eggs, spicy chorizo, pepper jack cheese and salsa - (\$11.25*) \$9.00
- smoked salmon | herb cream cheese, capers, cage free hard-boiled egg, red onion and bagels - (\$17.50*) \$14.00
- chef attended omelet station | mushrooms, ham, bacon, tomatoes, onions, bell peppers, spinach and cheddar cheese - (\$25.00*) \$20.00

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Coffee Breaks

Priced per Person | Based on 30 Minute Service



Morning Breaks

REFRESH

\$22.00

assorted granola, fruit and nut bars (VG)

seasonal whole fruit (GF | V)

assorted greek yogurt (VG)

chia pudding (GF | V)

\$27.50 inclusive of service charge

PROTEIN PACKED

\$28.00

caprese skewers | fresh mozzarella, cherry tomato
and basil (GF | VG)

wisconsin smoked beef summer sausage

prairie breeze artisan cheddar cheese (GF | VG)

roasted mixed nuts (GF | V)

\$35.00 inclusive of service charge

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TRAIL MIX TRIO

\$24.00

house mix | cranberries, pecans, pepitas and almonds (GF | V)

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

sweet and salty mix | almond granola, chocolate, shredded coconut, pretzels, dry cranberries and almonds (VG)

\$30.00 inclusive of service charge

MINNESOTA SWEET TREAT

\$26.00

honeycrisp apples

scotcheroos (VG)

blondies | brownies (VG)

cinnamon snickerdoodles (VG)

\$32.50 inclusive of service charge

Afternoon Breaks

POPCORN PICK ME UP

\$24.00

white cheddar popcorn (GF | VG)

sea salt popcorn (GF | V)

chicago mix trio (GF | VG)

assorted candy (VG)

\$30.00 inclusive of service charge

ENERGY KICK

\$28.00

chocolate covered espresso beans (GF)

individual crudités vegetables | hummus (GF | V)

roasted mixed nuts (GF | V)

vegan mango orange smoothie shooters (GF | V)

\$35.00 inclusive of service charge

COOKIE MONSTER

\$26.00

chocolate chip cookies (VG)

oatmeal raisin cookies (VG)

cinnamon snickerdoodle cookies (VG)

blondies | brownies (VG)

\$32.50 inclusive of service charge

SWEET TREAT

\$32.00

mini chocolate croissant (VG)

assorted freshly baked scones (VG)

french macarons (VG)

assorted truffles (VG)

\$40.00 inclusive of service charge

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All Day Breaks

All Day Beverage Break

\$60.00

soft drinks | bottled water | iced tea | iced coffee

freshly brewed starbucks regular and decaffeinated

coffee | teavana tea

\$75.00 inclusive of service charge

A La Carte Items

- assorted bagels with cream cheese | per dozen
(\$80.00*) \$64.00
- assorted breakfast breads and muffins | per dozen
(\$85.00*) \$68.00
- cinnamon rolls, served warm | per dozen
(\$90.00*) \$72.00
- seasonal fruit and berries | per person
(\$13.75*) \$11.00
- whole seasonal fruit | each (\$3.75*) \$3.00
- individual assorted greek yogurt (VG) | each
(\$7.50*) \$6.00

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- granola bars | each (\$6.25*) \$5.00
- kind and luna bars | each (\$10.00*) \$8.00
- mixed nuts | per pound (\$67.50*) \$54.00
- chicago style popcorn | per pound (\$72.50*) \$58.00
- individual bags of chips | pretzels | popcorn | each (\$5.00*) \$4.00
- assorted freshly baked cookies | per dozen (\$80.00*) \$64.00
- freshly baked brownies | per dozen (\$80.00*) \$64.00
- rice krispy bars | per dozen (\$72.50*) \$58.00
- assorted candy bars | each (\$8.75*) \$7.00
- assorted protein bars | each (\$10.00*) \$8.00
- beef jerky | each (\$10.00*) \$8.00
- assorted mini quiche | per dozen (\$67.50*) \$54.00
- assorted truffles | per dozen (\$60.00*) \$48.00
- assorted petit fours | per dozen (\$65.00*) \$52.00
- soft pretzels, served warm | per dozen (\$80.00*) \$64.00
- freshly brewed starbucks regular and decaffeinated coffee | teavana tea | per gallon (131.25*) \$105.00
- assorted bottled juices | each (6.25*) \$5.00
- pepsi-cola soft drinks | each (6.88*) \$5.50
- bottled life water | each (8.75*) \$7.00
- sparkling san pellegrino | each (7.50*) \$6.00
- bubbly assorted flavors | each (7.50*) \$6.00
- starbucks bottled iced coffee | each (10.00*) \$8.00
- gatorade | each (7.50*) \$6.00
- individual milk cartons | each (5.00*) \$4.00
- iced tea | per gallon (72.50*) \$58.00
- lemonade | per gallon (72.50*) \$58.00
- apple cider (seasonal) | per gallon (80.00*) \$64.00
- hot chocolate | per gallon (82.50*) \$66.00
- naked juice | each (10.00*) \$8.00
- energy drinks | each (10.00*) \$8.00
- cold brew coffee | each (10.00*) \$8.00

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Lunch

Priced per Person | Based on One Hour of Service

Grab + Go Deli

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BRILLIANT SANDWICH

\$52.00

chef's daily soup creation (GF | V)
organic greens | balsamic vinaigrette and red wine
vinaigrette (GF | V)
rotini pasta salad | olives, sundried tomato, feta,
cucumber and spinach (VG)
assorted flavors individual bags potato chips
pickles
whole fruit
brownies and blondies (VG)
house-made cookies (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea

CHOICE OF THREE DELI STYLE SANDWICHES:

roasted beef | cheddar, horseradish mayonnaise,
lettuce and tomato

italian | capicola, pepperoni, salami, provolone,
pesto mayonnaise, lettuce and tomato

roasted turkey | swiss, lettuce, tomato and mayo

greek vegetable wrap | red pepper hummus,
romaine, cucumber, tomato, olives and tortilla (V)

grilled chicken | pepper jack and chipotle aioli

caprese | vine ripe tomatoes, fresh mozzarella
cheese, pesto and spinach (VG)

\$65.00 inclusive of service charge

CREATE YOUR OWN GRAIN BOWL

\$54.00

chef's daily soup creation (GF | V)

lettuce | baby arugula, artisan greens blend and
romaine

grains | quinoa, wild rice and farro

proteins (served warm) | grilled salmon and citrus
brined grilled chicken breast

toppings | herb roasted mushrooms, cherry tomatoes,
diced cucumbers, roasted fingerling potatoes,
pickled red onions, edamame beans, croutons and
parmesan cheese

seeds | pumpkin seeds, sesame seeds and sunflower
seeds

dressings | lemon vinaigrette, caesar dressing, green
goddess and balsamic vinaigrette

assorted mini cheesecake | french macarons

freshly brewed starbucks regular and decaffeinated
coffee | teavana tea

\$67.50 inclusive of service charge

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GRAB + GO

\$49.00

pasta salad (VG)

potato chips

whole fruit

chocolate chip cookie (VG)

soft drink | bottled water

CHOOSE UP TO THREE SALAD/SANDWICH

OPTIONS:

grilled chicken caesar salad | hearts of romaine,
parmesan cheese, sundried tomatoes and caesar
dressing (GF)

twin cities salad | mixed greens, butternut squash,
fried onions, sunflower seeds, dried cranberries and
lemon vinaigrette (GF | V)

roasted beef | smoked cheddar, lettuce and tomato
italian | ham, salami, provolone, pesto mayonnaise,
lettuce and tomato

roasted turkey | swiss, lettuce and tomato

greek vegetable wrap | red pepper hummus,
romaine, cucumber, tomato, olives, and tortilla (V)

\$61.25 inclusive of service charge

box option: (+\$6.25*) +\$5

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MONDAY - CHAIN OF LAKES

\$58.00

minnesota chicken and wild rice
freshly baked rolls and butter
mixed greens salad | bushel boy farms tomatoes,
cucumbers, ranch and balsamic vinaigrette (GF | VG)
local kale salad | dried cranberries, pumpkin seeds,
prairie breeze cheddar, lemon vinaigrette (GF | VG)
grilled minnesota raised new york striploin | roasted
mushrooms (GF | DF)
spice rubbed seared walleye | citrus butter, chives
(GF)
minnesota wild rice pilaf | celery, carrot, leeks (GF |
VG)
thyme infused baby carrots | french green beans (GF |
V)
rice krispies treats | scotcheroos
assorted freshly baked cookies (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$72.50 inclusive of service charge

TUESDAY - SOUTHWESTERN BUFFET

\$58.00

tortilla soup | peppers, onions, cilantro, lime (GF | V)
warm flour tortillas and corn tortilla chips
southwest salad | romaine, roasted peppers and
onions, cheddar and chipotle ranch (GF | VG)
black bean corn salad | cilantro and lime (GF | V)
chipotle honey grilled steak (GF)
chile lime grilled chicken (GF)
ancho chili cauliflower, pepitas (GF | V)
spanish rice (GF | V)
pico de gallo | guacamole | sour cream | salsa |
pepper jack cheese
churros | spiced chocolate sauce (VG)
assorted mini cheesecake (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$72.50 inclusive of service charge

Daily lunch buffets Monday - Friday. An additional \$8 per person will be added to use a different day menu.

Price increase of \$7 per person if minimum of 25 guests is not reached.

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WEDNESDAY – ITALIAN BUFFET

\$58.00

tomato basil soup | chives (GF | V)
herb focaccia | butter (VG)
panzanella salad | artisan greens, shaved parmesan,
cherry tomato, shaved red onion, balsamic
vinaigrette and focaccia (VG)
fresh mozzarella salad | tomatoes, arugula and basil
(GF | VG)
grilled chicken marsala (GF)
herb roasted salmon | lemon butter (GF)
cheese tortellini | spinach and mushroom cream (VG)
broccolini | garlic and chili flakes (GF | V)
tiramisu (VG)
house-made cannolis (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$72.50 inclusive of service charge

THURSDAY – ASIAN BUFFET

\$58.00

egg drop soup | wonton chips, scallions (DF | VG)
thai noodle salad | ponzu and soba noodles (DF | VG)
napa cabbage salad | orange, carrots, green onions
and soy ginger vinaigrette (GF | V)
beef and broccoli stir-fry | ginger hoisin sauce (DF)
orange chicken | toasted sesame and orange slices
(DF)
vegetable fried rice (GF | V)
garlic sesame green beans (GF | V)
egg tarts (VG)
fortune cookies (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$72.50 inclusive of service charge

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FRIDAY – BBQ BUFFET

\$58.00

texas red bean soup (GF | VG)

cornbread | whipped butter (VG)

yukon gold potato salad | chopped bacon, chives and
crème fraiche (GF)

coleslaw | candied pecans (GF | VG)

smoked bbq brisket | smoky barbeque sauce and
crispy onions

apple brined pork loin | apple braised kale (DF)

smoked gouda mac and cheese | caramelized onions
(VG)

grilled seasonal vegetables (GF | V)

apple cobbler (VG)

brownies and blondies (VG)

freshly brewed starbucks regular and decaffeinated
coffee | teavana tea

\$72.50 inclusive of service charge

Under 25 People - (\$81.25*) \$65.00

Different Day - (\$82.50*) \$66.00

Different Day Under 25 People - (\$91.25*) \$73.00

Plated Lunch

Menu Includes: freshly baked rolls and butter | a choice of one starter (soup or salad) | one entrée with a seasonal vegetable and starch | a choice of one dessert | freshly brewed starbucks regular and decaffeinated coffee | iced tea

When selecting multiple entrées , the final menu cost will be equal to highest entrée price.

Daily lunch buffets Monday - Friday. An additional \$8 per person will be added to use a different day menu.

Price increase of \$7 per person if minimum of 25 guests is not reached.

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CHOICE OF ONE SOUP OR SALAD:

- tomato basil soup | basil oil and chives (GF | V)
- chicken and minnesota wild rice soup
- apple walnut salad | roasted apples, grapes, celery, walnuts and lemon vinaigrette dressing (GF | V)
- caprese salad | fresh mozzarella, tomatoes, arugula and balsamic vinaigrette (GF | VG)
- caesar salad | bushel boy tomatoes, shaved parmesan, garlic herb croutons and creamy caesar dressing

CHOICE OF ONE ENTRÉE:

- spinach ravioli | tomato basil fondue and parmesan cream (VG) (65.00*) \$52.00
- citrus brined airline chicken breast | herb jus, roasted fingerling potatoes and french beans (GF | DF) (67.50*) \$54.00
- brined pork loin | whole grain mustard glaze, potato gnocchi and roasted root vegetables (67.50*) \$54.00
- potato crusted walleye filet | leek cream, parmesan thyme polenta cake and garlic braised kale (72.50*) \$58.00
- grilled minnesota raised sirloin steak | port wine veal stock reduction, whipped potato and roasted baby carrots (GF) (77.50*) \$62.00

CHOICE OF ONE DESSERT:

- french lemon tart | raspberry compote (VG)
- vanilla cheesecake | blueberry compote (VG)
- flourless chocolate cake | white chocolate sauce (GF | VG)
- vegan apple crisp | vegan vanilla cream cheese frosting (V)

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Reception



Canapés

Minimum order of 25 canapés per item.

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

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COLD CANAPÉS

Minimum order of 25 canapés per item.

- antipasto vegetarian skewer (GF | VG) (10.00*) \$8.00
- blue cheese stuffed date (GF | VG) (10.00*) \$8.00
- salmon pinwheel skewer (GF) (10.00*) \$8.00
- vegetable summer roll (GF | V) (10.00*) \$8.00
- caprese skewer (GF | VG) (10.00*) \$8.00
- crudités shooters (GF | V) (11.25*) \$9.00
- seared beef tenderloin tartlet | blue cheese mousse (11.25*) \$9.00
- smoked salmon tartare cones | dill and capers (11.25*) \$9.00
- brie cheese and blackberry mustarda mousse tartlet (VG) (11.25*) \$9.00
- mushrooms tartlet | goat cheese mousse (VG) (11.25*) \$9.00

HOT CANAPÉS

Minimum order of 25 canapés per item.

- portobello mushroom arancini | truffle aioli (VG) (12.50*) \$10.00
- chicken wonton | sweet chili sauce (DF) (12.50*) \$10.00
- grilled tandoori chicken skewer | cucumber yogurt (12.50*) \$10.00
- beef, pepper, onion kebob | teriyaki glazed (12.50*) \$10.00
- chicken and waffle skewer (12.50*) \$10.00
- arepas cakes | roasted chicken, cilantro lime aioli (12.50*) \$10.00
- bacon wrapped scallop | maple chile glaze (GF | DF) (13.75*) \$11.00
- crab cake | remoulade (13.75*) \$11.00
- tempura shrimp | ponzu sauce (13.75*) \$11.00
- beef empanada | cumin crème fraiche (13.75*) \$11.00

Reception Displays

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INTERNATIONAL CHEESE BOARD

\$24.00

artisan cheese | prairie breeze cheddar and selection
of carr valley cheese
marinated olives | red grapes
spiced nuts
assorted crackers and french baguettes
\$30.00 inclusive of service charge

VEGETABLE CRUDITÉ

\$19.00

fresh vegetables | bell pepper, baby carrot, celery,
cucumber and cherry tomato
marinated grilled vegetables
marinated olives
hummus | green goddess
\$23.75 inclusive of service charge

CHARCUTERIE BOARD

\$28.00

freshly sliced spicy cappicola and sopressata
marinated olives | whole grain mustard
assorted crackers and french baguettes
\$35.00 inclusive of service charge

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Reception Stations

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SALAD STATION

\$23.00

romaine, arugula, napa cabbage
roma tomatoes, roasted peppers, artichokes
kalamata olives, green onions, diced cucumbers
fresh mozzarella, feta cheese
sunflower seeds
chilled grilled chicken breast, smoked bacon
lemongrass marinated chilled shrimp
\$28.75 inclusive of service charge

QUESADILLA STATION

\$24.00

(based on 3 pieces per person)
ancho chili chicken, pepperjack cheese quesadillas
black bean, green onion, cheddar cheese
quesadillas
pico de gallo, sour cream and guacamole
\$30.00 inclusive of service charge

SLIDERS STATION

\$26.00

grilled beef sliders | cheddar, burger relish
crispy chicken sliders | pepperjack cheese, spicy aioli
grilled portabello mushroom slider | gruyere cheese,
truffle aioli
sweet potato fries | ketchup
\$32.50 inclusive of service charge

LOCAL PASTA STATION

\$28.00

cheese tortellini, tomato fondue
mushroom ravioli, leek alfredo
pasta primavera, roasted vegetables
parmesan, chilies, basil pesto
\$35.00 inclusive of service charge

Carving Stations

Priced per Piece. Each serves 20 people.

Minimum order of 25 canapés per item.

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DRY RUBBED AND ROASTED PRIME RIB OF BEEF

\$650.00

natural jus | whipped yukon gold potatoes
horseradish | gourmet mustards | artisan rolls
\$812.50 inclusive of service charge

PEPPER CRUSTED PRIME BEEF STRIPLOIN

\$575.00

mushroom cipollini onion hash | spinach
ama blue cheese aioli | artisan rolls
\$718.75 inclusive of service charge

CITRUS BRINED TURKEY BREAST

\$550.00

bourbon spiced sweet potato puree
honeycrisp apple chutney | artisan rolls
\$687.50 inclusive of service charge

APPLE CIDER BRINED ROASTED PORK LOIN

\$500.00

roasted fingerling potatoes | whole grain mustard
glazed pearl onions | artisan rolls
\$625.00 inclusive of service charge

HERB BUTTERED ROASTED SKUNA BAY SALMON FILET

\$480.00

creamy mascarpone polenta | braised and shaved
fennel salad | lemon dill crème fraîche
\$600.00 inclusive of service charge

Dessert Stations

Minimum order of 25 canapés per item.

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MINIATURE DESSERT BUFFET

\$24.00

based on 6 pieces per person

truffles | macarons

cannolis | mini cheese cakes

mini chocolate decadence | mini tartlets

\$30.00 inclusive of service charge

DONUT STATION

\$25.00

state fair mini donuts served warm

chocolate sauce | caramel sauce | whipped cream

candy coated chocolate candies | sprinkles

chopped nuts | berry compote

\$31.25 inclusive of service charge



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Dinner

Priced per Person | Based on Two Hour of Service

Dinner Buffets

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MIDWEST GET TOGETHER

\$84.00

vegetable crudité | green goddess dressing and
lemon garlic hummus (GF | VG)
local kale salad | honey crisp apples, prairie breeze
cheddar and lemon vinaigrette (GF | VG)
fruit skewer (GF | V)
mini corn dogs
locally made sausages | bratwurst and italian
sausage (GF | DF)
pretzel buns | mustard | spicy ketchup | dill pickles |
bread and butter pickles
wisconsin cheese curds | ranch dressing and house-
made jalapeno berry sauce (VG)
midwest walleye fingers | house-made tartar sauce
swedish meatballs
state fair mini donuts served warm | chocolate sauce,
fresh berry compote and whipped cream (VG)
macarons | mini cheesecake (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea

\$105.00 inclusive of service charge

EVENING COMFORT

\$86.00

freshly baked rolls and butter
tomato vegetable soup | white beans (GF | V)
local kale caesar | parmesan cheese, garlic croutons,
caesar dressing
mixed greens salad | cucumber, tomato, balsamic
vinaigrette and ranch dressing (GF | VG)
citrus brined airline chicken breast | mushroom,
balsamic and rosemary glaze (GF | DF)
braised beef short ribs | cabernet veal stock
reduction (GF | DF)
penne ala vodka | parmesan cheese, cherry
tomatoes and fresh basil (VG)
whipped potatoes (GF | VG)
seasonal market vegetables (GF | V)
assorted miniature cheesecake (VG)
miniature chocolate decadence (VG)
lemon tartlets (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea

\$107.50 inclusive of service charge

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VIBRANT FLAVORS

\$92.00

freshly baked rolls and butter

corn chowder | bell peppers, carrots and potatoes (GF | VG)

cheddar and smoked bacon on the side

cous cous salad | cucumber, cherry tomato, shaved onion and honey citrus dressing (VG)

arugula salad | lemon, parmesan and red onion (GF | VG)

grilled vegetable salad | marinated feta cheese, olives, roasted peppers and caper (GF | VG)

whole roasted chicken | white bean ragout and roasted mushroom (GF)

pan seared salmon | lemon butter sauce and fresh chives (GF)

grilled minnesota raised new york strip steaks | cabernet reduction (GF | DF)

farro with root vegetables (V)

roasted fingerling potatoes | caramelized onions and fresh herbs (GF | VG)

seasonal market vegetables (GF | V)

miniature chocolate decadence (VG)

lemon tartlets (VG)

french macarons | chocolate truffles (VG)

freshly brewed starbucks regular and decaffeinated coffee | teavana tea

\$115.00 inclusive of service charge

Plated Dinner

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Menu Includes: freshly baked rolls and butter | a choice of one starter (soup or salad) | one entrée with a seasonal vegetable and starch | a choice of one dessert | freshly brewed starbucks regular and decaffeinated coffee | iced tea

When selecting multiple entrées , the final menu cost will be equal to highest entrée price.

Price increase of \$7 per person if minimum of 25 guests is not reached.

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CHOICE OF ONE SOUP OR SALAD:

- mushroom cream soup | tarragon crema (GF | VG)
- sweet corn bisque | poached lobster and chives (GF)
- artisan greens salad | roasted beets, goat cheese, pecans and green goddess dressing (GF | VG)
- arugula romaine salad | butternut squash, dried cherries and lemon vinaigrette (GF | V)
- mediterranean salad | cucumbers, kalamata olives, cherry tomatoes, red onions, feta and red wine vinaigrette (GF | VG)
- wedge salad | smoked bacon, cherry tomatoes, chives, crumbled blue cheese and ranch dressing (GF)

CHOICE OF ONE ENTRÉE:

- eggplant cannelloni | arrabiatta sauce, potato, parmesan (GF | VG) (73.75) \$59.00
- seared striped sea bass | romanesco sauce, caramelized sweet potatoes and broccolini (GF) (90.00*) \$72.00
- seared salmon | maple mustard glazed, mushroom wild rice cakes and roasted root vegetables (92.50*) \$74.00
- stout braised short ribs | white cheddar grits and roasted baby carrots (GF) (95.00*) \$76.00
- grilled minnesota raised beef tenderloin | fingerling potato, charred shallot, mushroom hash, french beans and red wine veal stock reduction (GF | DF) (102.00*) \$82.00
- roasted lamb rack | blackberry veal stock reduction, parsnip potato puree and caramelized brussel sprouts (GF) (107.50*) \$86.00
- minnesota raised new york striploin and citrus roasted shrimp | dijonaise sauce, potato puree, french beans and roasted baby carrots (GF) (120.00*) \$96.00
- grilled minnesota raised beef tenderloin and butter poached lobster | tarragon red wine veal stock reduction, potato pave, roasted mushrooms and cipollini onions (GF) (135.00*) \$108.00

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CHOICE OF ONE DESSERT:

- lemon cake | italian cream and raspberry sauce (VG)
- dulce de leche mousse | dark chocolate sauce and whipped cream (VG)
- dark chocolate mousse | berry compote, shaved chocolate and whipped cream (VG)
- vanilla bean pot de crème | salted caramel sauce (VG)
- vegan raspberry sorbet | fresh berries (GF | V)
- flourless chocolate cake | white chocolate and raspberry sauce (GF | VG)

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Beverages

Cocktails

Bartender Fee \$150 per Bar

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Hosted Bar

Priced Each on Consumption

- Premium Bar (\$18.75*) \$15.00
- Call Bar (\$16.25*) \$13.00
- Imported Beer (\$11.25*) \$9.00
- Domestic Beer (\$10.00*) \$8.00
- Regional Craft Beer (\$11.25*) \$9.00
- Wine per bottle
- Pepsi Soft Drinks (\$7.50*) \$6.00
- Bottled Water (7.50*) \$6.00

Premium Bar

Grey Goose
BACARDÍ Superior
Captain Morgan Original Spiced
Bombay Sapphire
Johnnie Walker Black Label
Knob Creek
Jack Daniel's
Crown Royal
Casamigos Blanco
Hennessy Privilege VSOP
Martini & Rossi Extra Dry
Martini & Rossi Rosso
Hiram Walker Triple Sec

Cash Bar

Priced Each on Consumption

- Premium Bar \$18.00
- Call Bar \$15.00
- Imported Beer \$10.00
- Domestic Beer \$9.00
- Regional Craft Beer \$10.00
- Wine by the Glass \$13.00
- Pepsi Soft Drinks \$7.00
- Bottled Water \$7.00

Call Bar

Tito's Handmade
BACARDÍ Superior
Captain Morgan Original Spiced
Tanqueray
Dewar's White Label
Maker's Mark
Jack Daniel's
Patrón Silver
Hennessy VS
Martini & Rossi Extra Dry
Martini & Rossi Rosso
Hiram Walker Triple Sec

Bartender Fee \$150 per Bar

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Beer

DOMESTIC

Michelob Ultra | Miller Lite | Coors Lite

Blue Moon Belgian White | Samuel Adams Seasonal

IMPORTS

Corona Extra | Heineken

REGIONAL CRAFT

Surly Furious | Summit EPA

Truly Wild Berry

Available on Request

Budweiser | Bud Light | Corona Light | Sam Adams

Boston Lager | Modelo Especial | Stella Artois |

Guinness

Non Alcoholic

Red Bull | Red Bull Sugarfree

Fever-Tree Ginger Beer

Fever-Tree, Any

Heineken 0.0

Wine List

Priced per Bottle

Bartender Fee \$150 per Bar

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Sparkling Wines and Champagne

- Mumm Napa, Brut, Napa Valley (\$70.00*) \$56.00
- Chandon Brut Rosé, California (\$87.50*) \$70.00
- Veuve Cliquot Brut, Reims, France
(\$281.25*) \$225.00

Pinot Grigio

- Campo di Fiori, Italy (\$72.50*) \$58.00
- Pighin, Friuli-Venezia-Giulia, Italy
(\$77.50*) \$62.00
- Santa Margherita, Valdadige, Italy
(\$77.50*) \$62.00

Chardonnay

- Quintara, California (\$72.50*) \$58.00
- Wente Vineyards, Riva Ranch, Arroyo Seco
California (\$85.00*) \$68.00
- Sonoma-Cutrer, Sonoma Coast California
(\$90.00*) \$72.00

White Varietals

- Chateau Ste. Michelle, Columbia Valley,
Washington (\$52.50*) \$42.00
- Fleurs de Prairie, Côtes de Provence France
(\$65.00*) \$52.00
- DAOU, Paso Robles, California (\$68.75*) \$55.00
- Moscato, Menage a Trois, California
(\$68.75*) \$55.00

Sauvignon Blanc

- Kim Crawford, Marlborough New Zealand
(\$82.50*) \$66.00

Pinot Noir

- Argyle, Bloom House, Willamette Valleyv Oregon
(\$97.50*) \$78.00
- Meiomi, California (\$102.50*) \$82.00

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Merlot

- St. Francis, Sonoma Valley, California
(\$77.50*) \$62.00
- J. Lohr Estate, Paso Robles, California
(\$82.50*) \$66.00

Cabernet Sauvignon

- Harmony and Soul, California (\$72.50*) \$58.00
- Chateau Ste. Michelle, Indian Wells, Columbia
Valley Washington (\$82.50*) \$66.00
- Roth Estate, Alexander Valley, California
(\$115.00) \$92.00
- The Hess Collection, Allomi, Napa Valley,
California (\$135.00*) \$108.00

Red Varietals

- Palisades by Joel Gott, California (\$72.50) \$58.00
- Fable Roots, Italy (\$75.00*) \$60.00
- J. Lohr Pure Paso Proprietary Red, Paso Robles,
California (\$105.00*) \$84.00

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General Information

GUARANTEES ON FOOD AND BEVERAGE

We need your assistance in making your function a success. Confirm your attendance at least three 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.

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.

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.

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 AND SERVICE CHARGE

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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.

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.

GUEST RESPONSIBILITY

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

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.

TECHNOLOGY

Please see event manager for contact information for Encore Technologies.

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.

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.

SIGNS | DISPLAYS | DECORATIONS

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.

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.

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Shipping and Handling

HANDLING CHARGES

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.

- Pallet | Crate (Incoming & Outgoing) - per pallet \$200.00
- Box | Package | Envelope (Incoming & Outgoing) - fee per item \$5.00
- Re-Packaging per item \$5.00
- Storage - per pallet per day \$50.00

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.

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MINNEAPOLIS MARRIOTT CITY CENTER

30 South 7th Street, Minneapolis, Minnesota, USA

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