



2026 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

CITY CENTER CONTINENTAL BREAKFAST

\$37.00

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 (GF | VG)
oatmeal (GF | V) | brown sugar, golden raisins,
2% milk, skim milk and oat milk
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea

\$46.25 inclusive of service charge

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

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Breakfast Buffets

MILL CITY BREAKFAST BUFFET

\$48.00

fresh orange | grapefruit juices
seasonal fruit and berries (GF | V)
oatmeal (GF | V) | brown sugar, golden raisins, 2%
milk, skim milk and oat milk
cage free scrambled eggs | chives (GF | VG)
smoked bacon (GF | DF)
chicken apple sausage (GF | DF)
breakfast potatoes with onions and peppers (GF | V)
freshly baked muffins | danishes | croissants (VG)
butter | honey | preserves
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$60.00 inclusive of service charge

NICOLLET ISLAND BREAKFAST BUFFET

\$58.00

fresh orange | grapefruit juices
seasonal fruit and berries (GF | V)
granola parfait shooters | berries | honey yogurt (VG)
oatmeal (GF | V) | brown sugar, golden raisins, 2%
milk, skim milk and oat milk
cage free scrambled eggs | chives (GF | VG)
smoked bacon | chicken apple sausage (GF | DF)
egg bites | eggwhites, spinach and cheese (GF | VG)
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
\$72.50 inclusive of service charge



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

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Plated Breakfast

AMERICAN BREAKFAST

\$38.00

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 (GF | DF)
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

\$42.00

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 (GF | DF)
breakfast potatoes with onions and peppers (GF | V)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$52.50 inclusive of service charge

CINNAMON FRENCH TOAST

\$40.00

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 (GF | DF)
breakfast potatoes with onions and peppers (GF | V)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$50.00 inclusive of service charge

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Breakfast Enhancements

Priced per Person

- ◆ granola parfait shooters | greek honey yogurt, blueberries and almond granola (VG) - (10.00*) \$8.00
- ◆ oatmeal (GF | V) | brown sugar, golden raisins, 2% milk, skim milk and oat milk - (12.50*) \$10.00
- ◆ seasonal fruit and berries (GF | V) - (15.00*) \$12.00
- ◆ 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
- ◆ smoked bacon (GF | DF) - (10.00*) \$8.00
- ◆ chicken apple sausage (GF | DF) - (11.25*) \$9.00
- ◆ cage free scrambled eggs | cheddar, salsa and chives (GF | VG) - (11.25*) \$10.00
- ◆ breakfast croissant sandwich | cage free eggs, smoked bacon and cheddar cheese - (13.75*) \$11.00
- ◆ breakfast burrito | cage free scrambled eggs, spicy chorizo, pepper jack cheese and salsa - (13.75*) \$11.00
- ◆ chef attended omelet station | mushrooms, ham, bacon, tomatoes, onions, bell peppers, spinach and cheddar cheese - (32.50*) \$26.00



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

Priced per Person | Based on 30 Minute Service



Morning Breaks

REFRESH

\$24.00

assorted granola, fruit and nut bars (VG)
seasonal fruit and berries (GF | V)
assorted greek yogurt (GF | VG)
citrus smoothie shooters (GF | VG)
\$30.00 inclusive of service charge

TRAIL MIX TRIO

\$26.00

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, dried cranberries and almonds (VG)
\$32.50 inclusive of service charge

ORCHARD & OVEN

\$29.00

honeycrisp apples (GF | V)
scotcheroos (VG)
assorted coffee cakes (VG)
assorted mini scones (VG)
\$36.25 inclusive of service charge

PROTEIN BOWL

\$30.00

cottage cheese
toasted coconut | vanilla almond granola | honey white chocolate chips | chocolate espresso beans
crushed pineapple | chia seeds | roasted mixed nuts
\$37.50 inclusive of service charge

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Afternoon Breaks

POPCORN PICK ME UP

\$26.00

white cheddar popcorn (GF | VG)
sea salt popcorn (GF | V)
chicago mix trio (GF | VG)
m&m's and peanut m&m's (VG)
\$32.50 inclusive of service charge

ENERGY KICK

\$28.00

chocolate covered espresso beans (GF | VG)
individual crudités vegetables | hummus (GF | V)
roasted mixed nuts (GF | V)
chia pudding (GF | V)
\$35.00 inclusive of service charge

COOKIE MONSTER

\$28.00

chocolate chip cookies (VG)
oatmeal raisin cookies (VG)
cinnamon snickerdoodle cookies (VG)
blondies | brownies (VG)
\$35.00 inclusive of service charge

SAVORY BITES

\$34.00

fresh cheese curds (GF | VG)
turkey sausage snack bites (GF)
honey mustard pretzel (VG)
marinated olives (GF | V)
\$42.50 inclusive of service charge

All Day Breaks

ALL DAY BEVERAGE BREAK

\$60.00

soft drinks | bottled water | iced tea | lemonade
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$75.00 inclusive of service charge

A La Carte Items

- assorted bagels with cream cheese (VG) | per dozen (80.00*) \$64.00
- assorted breakfast breads and muffins (VG) | per dozen (85.00*) \$68.00
- cinnamon rolls, served warm (VG) | per dozen (90.00*) \$72.00
- seasonal fruit and berries (GF | V) | per person (15.00*) \$12.00
- whole seasonal fruit (GF | V) | each (5.00*) \$4.00
- individual assorted greek yogurt (GF | VG) | each (7.50*) \$6.00

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A La Carte Items

- ◆ granola bars (VG) | each (6.25*) \$5.00
- ◆ kind and luna bars (VG) | each (10.00*) \$8.00
- ◆ mixed nuts (GF | V) | per pound (67.50*) \$54.00
- ◆ chicago style popcorn (GF | VG) | per pound (72.50*) \$58.00
- ◆ individual bags of chips | pretzels | popcorn | each (6.25*) \$5.00
- ◆ assorted freshly baked cookies (VG) | per dozen (82.50*) \$66.00
- ◆ freshly baked brownies (VG) | per dozen (82.50*) \$66.00
- ◆ rice krispy bars (GF) | per dozen (75.00*) \$60.00
- ◆ assorted candy bars | each (8.75*) \$7.00
- ◆ assorted protein bars (VG) | each (10.00*) \$8.00
- ◆ beef jerky (DF) | each (10.00*) \$8.00
- ◆ soft pretzels, served warm (VG) | per dozen (80.00*) \$64.00
- ◆ freshly brewed starbucks regular and decaffeinated coffee | teavana tea | per gallon (140.00*) \$112.00
- ◆ assorted bottled juices | each (7.50*) \$6.00
- ◆ pepsi-cola soft drinks | each (7.50*) \$6.00
- ◆ bottled life water | each (10.00*) \$8.00
- ◆ sparkling san pellegrino | each (7.50*) \$6.00
- ◆ bubly assorted flavors | each (7.50*) \$6.00
- ◆ starbucks bottled iced coffee | each (12.50*) \$10.00
- ◆ gatorade | each (8.75*) \$7.00
- ◆ iced tea | per gallon (75.00*) \$60.00
- ◆ lemonade | per gallon (75.00*) \$60.00
- ◆ apple cider (seasonal) | per gallon (80.00*) \$64.00
- ◆ hot chocolate | per gallon (87.50*) \$70.00
- ◆ naked juice | each (10.00*) \$8.00
- ◆ celsius energy drinks | each (12.50*) \$10.00
- ◆ 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

BRILLIANT SANDWICH

\$55.00

chef's daily soup creation (GF | V)
 artisan greens | red onions, cherry tomatoes,
 cucumbers, carrots and balsamic vinaigrette (GF | V)
 rotini pasta salad | olives, sundried tomato, feta,
 cucumber and spinach (VG)
 assorted flavors individual bags potato chips (GF)
 pickles (GF | V)
 whole fruit (GF | V)
 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 | pretzel bun, cheddar, horseradish
 mayonnaise, lettuce and tomato
italian | hoagie bun, capicola, pepperoni, salami,
 provolone, pesto mayonnaise, lettuce and tomato
roasted turkey | ciabatta bun, swiss, lettuce,
 tomato and mayo
greek vegetable wrap | spinach tortilla, red pepper
 hummus, romaine, cucumber, tomato, olives and
 tortilla (V)
grilled chicken | brioche bun, pepper jack and
 chipotle aioli
caprese | ciabatta bun, vine ripe tomatoes, fresh
 mozzarella cheese, pesto and spinach (VG)
 \$68.75 inclusive of service charge

CREATE YOUR OWN GRAIN BOWL

\$57.00

chef's daily soup creation (GF | V)
lettuce | baby arugula, artisan greens blend and
 romaine
grains | quinoa and wild rice
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 and sunflower seeds
dressings | caesar dressing, green goddess and
 balsamic vinaigrette
 assorted mini cheesecake
 freshly brewed starbucks regular and decaffeinated
 coffee | teavana tea
 \$71.25 inclusive of service charge

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GRAB + GO MARKET STYLE

\$51.00

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 | pretzel bun, smoked cheddar,
lettuce and tomato

italian | hoagie bun, ham, salami, provolone, pesto
mayonnaise, lettuce and tomato

roasted turkey | ciabatta bun, swiss, lettuce and
tomato

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

\$63.75 inclusive of service charge

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

fourth sandwich option (+3.75*) +\$3



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Lunch Buffets

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

MONDAY - BBQ BUFFET

\$59.00

texas red bean soup (GF | V)
cornbread | whipped butter (VG)
yukon gold potato salad | chopped bacon, chives and
crème fraiche (GF)
coleslaw | dried cranberries (GF | VG)
smoked bbq brisket | smoky barbeque sauce (GF | DF)
apple brined pork loin | apple braised kale (GF | DF)
smoked gouda mac and cheese | caramelized onions (VG)
summer succotash (GF | V)
apple cobbler (VG)
brownies and blondies (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$73.75 inclusive of service charge

TUESDAY - SOUTHWESTERN BUFFET

\$59.00

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 | DF)
chicken tinga (GF | DF)
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
\$73.75 inclusive of service charge

WEDNESDAY – ITALIAN BUFFET

\$59.00

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)
piccata chicken alfredo
herb roasted salmon | lemon butter (GF)
pasta primavera | rice vermicelli (GF | V)
broccolini | garlic and chili flakes (GF | V)
tiramisu (VG)
house-made cannolis (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$73.75 inclusive of service charge

THURSDAY – MINNESOTA BUFFET

\$59.00

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)
beer battered walleye
minnesota wild rice pilaf | celery, carrot, leeks (GF | V)
thyme infused baby carrots (GF | V)
rice krispies treats (GF) | scotcheroos (VG)
assorted freshly baked cookies (VG)
freshly brewed starbucks regular and decaffeinated
coffee | teavana tea
\$73.75 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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FRIDAY – MEDITERRANEAN BUFFET

\$59.00

greek garbanzo soup (GF | V)

pita bread (VG)

greek salad | romaine, roasted red peppers,
cucumber, artichoke, kalamata olives and red wine
vinaigrette (GF | V)

lemon tomato caper salad | mixed greens,
tomatoes, capers, red onion, cucumber, feta and
lemon vinaigrette (GF | VG)

lamb and beef gyro (DF)

chicken shawarma (GF | DF)

falafel (GF | V)

tzatziki sauce (GF | VG)

olives | feta | pickled red onions | artichoke
tomatoes | fresh cucumber

loukamades (VG)

baklava (VG)

freshly brewed starbucks regular and decaffeinated
coffee | teavana tea

\$73.75 inclusive of service charge

Under 25 People - (82.50*) \$66.00

Different Day - (83.75*) \$67.00

Different Day Under 25 People - (\$92.75*) \$74.00

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Plated Lunch

Menu Includes: freshly baked rolls and butter | a choice of one 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.

CHOICE OF ONE SALAD:

- garden salad | mixed greens, tomatoes, cucumber, shredded carrots and ranch dressing (GF | VG)
- apple walnut salad | roasted apples, grapes, celery, walnuts and lemon vinaigrette dressing (GF | V)
- butternut squash salad | mixed greens, butternut squash, raisins, goat cheese and maple vinaigrette dressing (GF | VG)
- caesar salad | bushel boy tomatoes, shaved parmesan, garlic herb croutons and creamy caesar dressing

CHOICE OF ONE DESSERT:

- berry moscato cake | preserved lemon whip (VG)
- vanilla cheesecake | blueberry compote (VG)
- flourless chocolate cake | white chocolate sauce (GF | VG)
- chocolate crunch bar | dark chocolate shavings (GF | V)

CHOICE OF ONE ENTRÉE:

- charred stuffed red pepper | pomodoro sauce and quinoa (GF | V) (66.25*) \$53.00
- herb marinade chicken breast | herb jus, roasted fingerling potatoes and french beans (GF | DF) (67.50*) \$54.00
- potato crusted walleye filet | leek cream, parmesan thyme polenta cake and garlic braised kale (72.50*) \$58.00
- braised short rib | port wine veal stock reduction, whipped potato and roasted baby carrots (GF) (81.25*) \$65.00
- teras major medallion and cornmeal crusted walleye | herb demi, celery root potato dauphinois and lemon caper butter sauce (90.00*) \$72.00

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Reception



Canapés

COLD CANAPÉS

Minimum order of 25 canapés per item.

- brie cheese and blackberry mostarda mousse tartlet (VG) (10.00*) \$8.00
- caramelized onion and chive crostini (VG) (10.00*) \$8.00
- caprese skewer (GF | VG) (10.00*) \$8.00
- garlic stuffed panko mushroom (VG) (10.00*) \$8.00
- vegetable summer roll (GF | V) (10.00*) \$8.00
- loaded baked potato bites (10.00*) \$8.00
- smoked trout cones | dill capers (11.25*) \$9.00
- poached shrimp | garam masala cocktail sauce (GF) (11.25*) \$9.00
- seared tenderloin crostini | horseradish cream (11.25*) \$9.00
- crab salad stuffed peper (GF | DF) (11.25*) \$9.00



HOT CANAPÉS

Minimum order of 25 canapés per item.

- korean bbq chicken satay (GF | DF) (12.50*) \$10.00
- chicken wonton | sweet chili sauce (DF) (12.50*) \$10.00
- teriyaki beef satay (DF) (12.50*) \$10.00
- spinach artichoke puff (VG) (12.50*) \$10.00
- buffalo chicken bites | blue cheese (12.50*) \$10.00
- spinach artichoke stuffed mushroom (VG) (12.50*) \$10.00
- vegetable spring roll (VG) (12.50*) \$10.00
- walleye cake | remoulade (DF) (13.75*) \$11.00
- crab cake | smoked paprika aioli (13.75*) \$11.00
- tempura shrimp | creole aioli (13.75*) \$11.00
- bacon wrapped scallop | pomegranate molasses (GF | DF) (16.25*) \$13.00
- lobster arancini | preserved lemon aioli (16.25*) \$13.00

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Reception Displays

FARMSTAND CRUDITÉ BOARD

\$26.00

fresh vegetables | bell pepper, baby carrot, celery,
cucumber and cherry tomato
hummus | ranch | tapenade
assorted crackers | pita | french baguettes
\$33.00 inclusive of service charge

ANTIPASTO & ARTISANAL BITES

\$36.00

artisan cured meats
prairie breeze cheddar
marinated olives | marinated artichokes | dried
berries
pomodoraccio tomatoes | arugula
tapenade | stoneground mustard | fig jam
assorted crackers | french baguettes
\$45.00 inclusive of service charge

GATHER & GRAZE MEZZE

\$33.00

artisan cheese | prairie breeze cheddar and selection
of carr valley cheese
fresh vegetables | bell pepper, baby carrot, celery,
cucumber and cherry tomato
marinated olives | seasonal berries
hummus | green goddess
assortment of jams | honey
assorted crackers | pita | french baguettes
\$41.00 inclusive of service charge

ICED DREAMS

\$45.00

cocktail shrimp garam masala cocktail | preserved
lemon
smoked trout | capers, lemon and dill
gravlox rye crisp | fennel frond
assorted crackers
\$56.00 inclusive of service charge

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Reception Stations

QUESADILLA CORNER

\$26.00

(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

\$32.25 inclusive of service charge

URBAN PASTA BAR

\$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

DRY RUBBED AND ROASTED PRIME RIB OF BEEF

\$750.00

serves 30 people

natural jus | whipped yukon gold potatoes

horseradish | gourmet mustards | artisan rolls

\$812.50 inclusive of service charge

CITRUS BRINED TURKEY BREAST

\$550.00

serves 25 people

bourbon spiced sweet potato puree

honeycrisp apple chutney | artisan rolls

\$687.50 inclusive of service charge

HERB BUTTERED ROASTED SKUNA BAY

SALMON FILET

\$250.00

serves 15 people

creamy mascarpone polenta | braised and shaved

fennel salad | lemon dill crème fraiche

\$600.00 inclusive of service charge

LOCALLY YOURS

\$28.00

wisconsin cheese curds

kramarczuk's sausage

crispy sea salt minnesota tofu | apricot mint glaze

hot honey | ranch | pomodoro sauce

mustards | sauerkraut | onions | quick pickles

\$35.00 inclusive of service charge

SLIDER SHACK

\$30.00

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

\$38.00 inclusive of service charge

GARLIC ROSEMARY TRI-TIP

\$600.00

serves 25 people

roasted mushroom cipollini onion | kale

ama blue cheese aioli | artisan rolls

\$750.00 inclusive of service charge

APPLE CIDER BRINED ROASTED PORK LOIN

CROWN

\$500.00

serves 25 people

roasted fingerling potatoes | whole grain mustard

glazed pearl onions | artisan rolls

\$625.00 inclusive of service charge

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

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Dessert Stations

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

MINIATURE DESSERT BUFFET

\$32.00

based on 6 pieces per person
truffles | macarons
cannolis | mini cheesecakes
mini chocolate decadence | mini tartlets
\$40.00 inclusive of service charge



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Dinner

Priced per Person | Based on Two Hours of Service

Dinner Buffets

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 and balsamic
 vinaigrette (GF | V)
 airline chicken breast | mushroom, balsamic and
 rosemary glaze (GF | DF)
 teras major medillions | veal glaze (GF | DF)
 penne primavera | cherry tomatoes and fresh basil (V)
 whipped potatoes (GF | VG)
 seasonal market vegetables (GF | V)
 assorted miniature cheesecake (VG)
 miniature chocolate decadence (VG)
 freshly brewed starbucks regular and decaffeinated
 coffee | teavana tea
 \$107.50 inclusive of service charge

VIBRANT FLAVORS

\$92.00

freshly baked rolls and butter
 butternut squash bisque | butternut squash, green
 apples and pepitas (GF | V)
 minnesota cobb salad | romanie lettuce, corn
 tomatoes, red peppers, marinated artichokes, diced hard
 boiled eggs, and herb buttermilk dressing (GF | VG)
 bacon and blue cheese on the side
 garden fresh salad | mixed greens, red peppers, onion,
 cherry tomatoes, carnival cauliflower and red wine
 vinaigrette (GF | V)
 tapenade | cracker | marinated olives | sweet drop
 peppers
 maple glazed chicken | roasted mushroom (GF | DF)
 mustard salmon | honey beurre blanc (GF)
 red wine braised wagyu short rib (GF | DF) creamy
 gouda polenta (GF | VG)
 roasted fingerling potatoes | caramelized onions and
 fresh herbs (GF | V)
 mini stuffed peppers | charred quinoa and pomodoro
 sauce (GF | V)
 maple thyme carrots (GF | V)
 flourless chocolate torte | raspberry coulis (GF | VG)
 lemon tart | blueberry compote (VG)
 freshly brewed starbucks regular and decaffeinated
 coffee | teavana tea
 \$115.00 inclusive of service charge

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

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Plated Dinner

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.

CHOICE OF ONE SOUP OR SALAD:

- tomato basil soup | basil oil and chives (GF | V)
- chicken and minnesota wild rice soup
- artisan greens salad | roasted beets, goat cheese, pecans and green goddess dressing (GF | VG)
- arugula romaine salad | butternut squash, dried craisins 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 gorgonzola and ranch dressing (GF)
- caesar salad | bushel boy tomatoes, shaved parmesan, garlic herb croutons and creamy caesar dressing

CHOICE OF ONE DESSERT:

- lemon cake | italian cream and raspberry sauce (VG)
- turtle cheesecake | cardamom caramel (GF | VG)
- chocolate layered cake | strawberry compote (VG)
- cardamom carrot cake | caramel sauce (VG)
- caramel chocolate crunch bar | dark chocolate shavings (GF | V)
- flourless chocolate cake | white chocolate sauce (GF | VG)

CHOICE OF ONE ENTRÉE:

- charred stuffed red pepper | pomodoro sauce and quinoa (GF | V) (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 pilaf and roasted root vegetables (GF) (92.50*) \$74.00
- red wine braised short ribs | potato puree and glazed baby carrots (GF) (95.00*) \$76.00
- grilled minnesota raised beef tenderloin | fingerling potato, charred shallot, french beans and red wine veal stock reduction (GF | DF) (102.00*) \$82.00
- airline chicken breast | blackberry chicken stock, smashed yukon potato and crispy brussels sprouts (GF | DF) (107.50*) \$86.00
- minnesota raised new york striploin and citrus roasted shrimp | chimichurri 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 dauphinoise, roasted mushrooms and cipollini onions (GF) (135.00*) \$108.00

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Beverages

Bevarage Packages

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
- Mumm Napa, Brut, Napa Valley (80.00*) \$64.00
- Campo di Fiori, Italy (77.50*) \$62.00
- Quintara, California (77.50*) \$62.00
- Fable Roots, Italy (77.50*) \$62.00
- Harmony and Soul, California (77.50*) \$62.00
- Pepsi Soft Drinks (7.50*) \$6.00
- Bottled Water (10.00*) \$8.00

Guest Pay Per Drink

Priced Each on Consumption
Credit and Debit Cards Only

- 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 \$6.00
- Bottled Water \$8.00

Bartender Fee \$150 per Bar

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Hand Crafted Cocktails & Mocktails

All Signature Cocktails | per drink (20.00*) \$16.00

All Mocktails | per drink (13.00*) \$10.00

Martini (Gin | Vodka)

Hendrick's Gin or Grey Goose Vodka | Dry Vermouth

Side Car

Hennessy Privilege V.S. Cognac | Freshly Squeezed
Lemon Juice | Cointreau

Strawberry Spritz (Non - Alcoholic)

Strawberry Puree | Freshly Squeezed Lime Juice |
Sparkling San Pellegrino

Old Fashioned

Woodford Reserve Bourbon | Demerara | Angostura
Bitters

Paloma

Don Julio Blanco Tequila | Freshly Squeezed Lime Juice
| Grapefruit Soda

Blueberry Ginger Mule (Non - Alcoholic)

Fever-Tree Ginger Beer | Freshly Squeezed Lime Juice |
Blueberry Syrup



Bartender Fee \$150 per Bar

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Beverage Offerings

Premium Bar

Grey Goose
BACARDÍ Superior
Captain Morgan Original Spiced
Myers's Dark
Bombay Sapphire
Hendrick's
Johnnie Walker Black Label
Crown Royal
High West Double Rye
Knob Creek
Jack Daniel's
Woodford Reserve
Don Julio Blanco
Don Julio Reposado
Hennessy Privilege V.S.

Call Bar

Tito's Handmade
BACARDÍ Superior
Captain Morgan Original Spiced
Tanqueray
Dewar's White Label
Bulleit Rye
Jack Daniel's
Maker's Mark
Patrón Reposado
Patrón Silver
Hennessy V.S.

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 Hard Seltzer, Any

Available on Request

Budweiser | Bud Light | Corona Light | Sam Adams
Boston Lager | Modelo Especial | Stella Artois |
Guinness

Non Alcoholic

Heineken 0.0
Acqua Panna
Sparkling Pellergrino
Fever Tree, Any
Red Bull | Red Bull Sugar Free
Filthy Cherries
Filthy Pimento Olives

Bartender Fee \$150 per Bar

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Wine List

Priced per Bottle

Sparkling Wines and Champagne

- Mumm Napa, Brut, Napa Valley (80.00*) \$64.00
- Chandon Brut Rosé, California (90.00*) \$72.00
- Veuve Cliquot Brut, Reims, France (281.25*) \$225.00

Pinot Grigio

- Campo di Fiori, Italy (77.50*) \$62.00
- Pighin, Friuli-Venezia-Giulia, Italy (90.00*) \$72.00
- Santa Margherita, Valdadige, Italy (92.50*) \$74.00

Chardonnay

- Quintara, California (77.50*) \$62.00
- Sonoma-Cutrer, Sonoma Coast California (93.75*) \$75.00
- Wente Vineyards, Riva Ranch, Arroyo Seco California (97.50*) \$78.00

Merlot

- J. Lohr Estate, Paso Robles, California (90.00*) \$72.00
- St. Francis, Sonoma Valley, California (97.50*) \$78.00

Red Varietals

- Fable Roots, Italy (77.50*) \$62.00
- Palisades by Joel Gott, California (82.50) \$66.00
- J. Lohr Pure Paso Proprietary Red, Paso Robles, California (115.00*) \$92.00

White Varietals

- Moscato, Menage a Trois, California (77.50*) \$62.00
- Chateau Ste. Michelle, Columbia Valley, Washington (80.00*) \$64.00
- Fleurs de Prairie, Côtes de Provence France (90.00*) \$72.00
- DAOU, Paso Robles, California (105.50*) \$82.00

Sauvignon Blanc

- Kim Crawford, Marlborough New Zealand (85.00*) \$68.00

Pinot Noir

- Meiomi, California (106.25*) \$85.00
- Argyle, Bloom House, Willamette Valleyv Oregon (122.50*) \$98.00

Cabernet Sauvignon

- Harmony and Soul, California (77.50*) \$62.00
- Chateau Ste. Michelle, Indian Wells, Columbia Valley Washington (90.00*) \$72.00
- Roth Estate, Alexander Valley, California (115.00) \$92.00
- The Hess Collection, Allomi, Napa Valley, California (140.00*) \$112.00

Bartender Fee \$150 per Bar

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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

Labor charges may apply for resetting meeting rooms overnight or for changes from previously agreed-upon setups outlined in your Banquet Event Order. Fees typically range from \$300 to \$1,000, depending on the meeting space involved.

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

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%). All prices are subject to applicable Minnesota State taxes.

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Pricing and costs will vary based on selections and preferences. Additionally, all prices, Staff Service Charges and/or House Service Charges may increase as the result of factors such as changing market conditions and costs at the time of the event. Hotel will endeavor to notify via email of any increases at least 45 days before event. Group agrees to pay the prices and Service Charges in effect at the time of the event. The Staff Service Charges are distributed entirely to personnel providing the service. The House Service Charges on F&B and Room Rental are retained entirely by the Hotel; the AV House Service Charge is retained entirely by the Hotel and/or AV Provider. The House Service Charges on F&B, Room Rental and AV are used to cover administrative, non-labor costs and are not a tip, gratuity or service charge for employees. All prices are subject to applicable Minnesota State taxes.

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, without 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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