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Moorhead Hotel & Conference Center

fresh



Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

Looking forward to serving you soon,

The Courtyard Events Team

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dinner

Diamond Plated Dinner | \$52

> Selection of One Special Plated Dinner

1. Beef Wellington; pan seared beef tenderloin topped with wild mushrooms wrapped in a puff pastry and served with a morel mushroom sauce
2. Mixed Grill; 4oz tenderloin of beef, herb grilled breast of chicken, and 3 jumbo shrimp
3. Sliced Beef Tenderloin; served with sautéed wild mushrooms and a rosemary demiglace
4. Duo of 6oz Tenderloin and pan Seared Salmon filet served in a rosemary sauce and roasted pepper coulis
5. 6oz Beef Tenderloin and Herb Grilled Chicken with a rosemary demiglace

Gold Plated Dinner | \$46

> Selection of One Special Plated Dinner

1. Herb Crusted Pork Loin; hand sliced pork loin accompanied with veloute sauce
2. Chicken Amaretto; lightly breaded chicken breast served with Chef's Amaretto sauce
3. Steak Aupoire; 10oz hand cut new York Strip Steak seared and seasoned with black pepper, finished with a brandied cream sauce
4. Chicken Oscar; roasted chicken stuffed with crab with a hollandaise sauce



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dinner

Diamond & Gold Plated Dinners
Each Plated Dinner is Accompanied with Fresh
Brewed Coffee, Iced tea, and Water Service
and Includes:

Imported Cheese Display
Assortment of cubed Cheddar, Monterey jack
cheese, brie, smoked Gouda, Boursin, Havarti
Dill, and Swiss

Crudités
Chef's selection of fresh vegetables
accompanied with dipping sauces

- Selection of One Special Salad
1. Spinach Salad; baby spinach topped with sliced mushrooms, mandarin segments, and warm bacon vinaigrette
 2. The Wedge; classic wedge of iceberg lettuce, chopped bacon, blue cheese crumble, and ranch dressing
 3. Mixed Green Salad; Mixed seasonal greens with cherry tomatoes, cucumber, seasoned croutons, and our house dressing selections
 4. Seasonal Delight; a mixture of seasonal greens and fruit, candied walnuts, and drizzled with vinaigrette



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dinner

Selection of One Special Starch

1. Roasted Garlic Mashed Potatoes
2. Dauphine Potatoes
3. Herb Rice Pilaf
4. Duo of Sweet & Mashed Potatoes
5. Red Herb Roasted Potatoes

One Special Seasonal Vegetable

1. Steamed Broccoli, cauliflower, and carrots tossed in butter, salt & pepper
2. Baby Carrots
3. Green Beans
4. Grilled Asparagus



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reception

Forever & Always Reception | \$50

- > Imported & Domestic Cheese Display
Assortment of cubed Cheddar, Monterey jack cheese, brie, smoked Gouda, Boursin, Havarti Dill, and Swiss
- > Antipasto Display
Marinated & Grilled asparagus, zucchini, yellow squash, bell peppers, pepperocini, spanish olives, sliced prosciutto, salami, capicola, and pepperoni drizzled with balsamic reduction
- > Crudités; Chef's selection of fresh vegetables accompanied with dipping sauces
- > Fresh Seasonal Fruit Display with honey yogurt dipping sauce
- > Selection of Four Hot or Cold Hors d'oeuvres
 - > Selection of Two Pasta Specialties
 - > Selection of One Carving Station



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reception

Hot & Cold Hors d'oeuvres

Cold

- > jumbo shrimp
- > smoked salmon
- > sliced beef tenderloin on whole wheat
croustinis
- > bruschetta croustinis
- > boursin cheese stuffed roma tomatoes

Hot

- > smoked chicken quesadillas
- > Crabmeat stuffed mushrooms
 - > Buffalo chicken wings
 - > smoked pork ribs
- > Petite Swedish meatballs
- > Shrimp and scallop kabobs
- > Miniature beef wellington
- > Scallops wrapped in bacon
 - > Mini crab cakes
- > Chicken satay with teriyaki dipping sauce



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Selection of Two Pasta Specialties

1. Ziti Pasta putanesca tossed with bay shrimp & scallops
2. Rotelli Pasta tossed with fresh seasonal vegetables, garlic, shallots, olive oil, and fresh chopped herbs
3. Penne pasta Quattro Fromagio Cream Sauce tossed with vegetables
4. Tri-color Farfalle tossed with smoked chicken and red wine pomodoro sauce

Selection of One Specialty Carving Station

1. Roasted Prime Rib with horseradish cream and assorted rolls
2. Whole Beef Tenderloin with pommery mustard, red wine sauce, and minature rolls
3. Jerk Spiced Pork Loin with a mango peppercorn chutney and minature rolls
4. Steamship Round of Beef with rolls, Au Jus, and horseradish cream



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beverage

Fresh Brewed Coffee | \$28 per gallon

Fruit Punch | \$18 per gallon

Spiced Hot or Cold Apple Cider | \$20 per gallon

12 oz Bottle Soft Drinks Pepsi Products® | \$3ea

Punch by the Gallon
 Raspberry Sherbet | \$30
 Sparkling | \$24
 Champagne | \$50

From the Bar

- ***minimum \$300 per bar in sales required or a \$75 bartender fee will be applied
- >domestic bottle beer \$3.50
 - >import bottle beer \$4.50
 - >house wine by the glass \$4.50
 chardonnay, cabernet, white zinfandel
 - >fine Call liquors & mixers | \$6
 - >fine premium liquors and cordials | \$8
 - >Pepsi® soft drink products | \$2.50
 - >house champagne by the bottle | \$16



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considerations

General Information and Policies:

Food and Beverage must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is subject to change.

Guarantees:

In order to make your meeting a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event. The expected number will act as the final guarantee number if a guarantee number is not received.

Service Charge and Tax:

All food and beverage is subject to a 23% service charge and current state sales tax. Alcohol is subject to additional state sales tax.

Deposits, Contracts and Payment:

Advance deposit and payment requirements will be defined in your individual contract at the time of reservation. For payment by direct bill, a credit application must be received and approved at least 30 days prior to event.

Deliveries:

Meeting materials may not be delivered more than 10 days prior to your event and can be subject to storage fees for storage and handling. Please notify the hotel prior to your shipment.

Decorations:

All decorations must be pre-approved by the event coordinator prior to arrival. No open flame candles, confetti or streamers are permitted.

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