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Minneapolis St. Paul/Roseville

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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 innovating 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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breakfast

Basic Continental Table | \$8
 Breakfast pastries served with butter and margarine, freshly brewed coffee and a selection of herbal tea
 Add juice or fresh fruit for \$1 per person

Healthy Choice Table | \$11
 Chilled juice, fresh cut fruit and a selection of whole fruit Assorted fruit yogurt, granola bars and a variety of bagels and cream cheese
 Freshly brewed coffee and a selection of herbal tea

All American Table | \$14
 Scrambled eggs, breakfast potatoes, bacon, sausage links, fresh cut seasonal fruit and breakfast pastries, served with butter and margarine Freshly brewed coffee, a selection of herbal tea and chilled juice

Charley's Breakfast Table | \$11
 Join us in our restaurant for our full breakfast table, A selection of whole and cut fruits, breakfast breads and pastries with preserves and butter Fruit yogurt, hot and cold cereals, eggs, cooked-to-order omelets, breakfast potatoes, waffles, bacon and sausage links
 Freshly brewed coffee, a selection of herbal tea and chilled juice



Minneapolis St. Paul/Roseville





breakfast

Plated

French Toast | \$12

Dusted with powdered sugar, served with warm syrup and your choice of smoked bacon or sausage links

Fruit Plate | \$11

Selection of seasonal fresh fruit and berries served with fruit yogurt

Traditional Breakfast | \$12

Fresh scrambled eggs served with breakfast potatoes and your choice of smoked bacon or sausage links and toast

Eggs Benedict | \$13

Poached eggs on a toasted english muffin with canadian bacon, topped with hollandaise sauce Served with breakfast potatoes to complement

Enhancements

Breakfast Burrito \$4

Waffles and Warm Syrup \$4

Egg, Canadian Bacon, English Muffin \$4

4 oz. Flat Iron Steak \$6



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breaks

Deluxe All Day Package | \$18

Deluxe Continental

Chilled juice, breakfast breads with preserves, butter and margarine, brewed coffee and a selection of herbal tea

Mid-Morning Coffee Break

Brewed coffee and a selection of herbal tea

Afternoon Cookie and Brownie Break

Assorted fresh baked cookies and brownies a variety of soft drinks and bottled water, freshly brewed coffee, and a selection of herbal tea

Executive Package | \$19

Executive Continental

Fruit juice, sliced seasonal fruits, breakfast breads served with preserves, butter and margarine

Freshly brewed coffee and a selection of herbal tea

Mid-Morning Coffee Break

Brewed coffee and a selection of herbal tea

Healthy Afternoon Break

Fresh fruit kabobs with yogurt dipping sauce, assorted whole fruits, chilled fruit yogurt and low fat granola a variety of soda, bottled water and juice



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breaks

Eye Opener | \$4

Brewed coffee and a selection of herbal tea

The Water Cooler | \$7

Variety of soda, water, brewed coffee and a selection of herbal tea

At the Movies Break | \$8

Assorted candy bars, popcorn, apples, a variety of chips and pretzels a selection of soda and bottled water

Healthy Break | \$9

Fresh fruit kabobs with yogurt dipping sauce, assorted whole fruit, chilled fruit yogurt and low fat granola a variety of soda, bottled water and juice

Sundae Social | \$9

Chocolate and vanilla ice cream served with chocolate, caramel and strawberry sauce. Bananas, M & M's, peanuts, cherries and whipped cream to complement

Cookies and Brownies | \$7

Assorted fresh baked cookies and brownies a variety of soda, bottled water, brewed coffee and a selection of herbal tea



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lunch

All lunch selections include your choice of iced tea, brewed coffee or a selection of herbal tea.

Soup and Salad | \$15

Chef's soup of the day, tossed caesar salad and mixed green salad with full condiment bar to include: tomatoes, cucumbers, onions, sliced mushrooms, diced chicken, red and green peppers, blue cheese crumbles, cheddar cheese, garlic croutons, assorted salad dressings, pasta salad and rolls with creamery butter

Market Deli | \$17

Tossed garden salad with a variety of dressings, pasta salad and fresh fruit. A display of sliced roast beef, turkey and ham with sliced cheddar and swiss cheese. Green leaf lettuce, sliced tomatoes, sliced red onion, pickle spears, mayonnaise and mustard to complement
Served with a variety of sliced bread

South of the Border Fajita Fiesta | \$19

Grilled marinated strips of chicken with sauteed onions and peppers served with spanish rice, refried beans and a fresh fruit display a condiment bar to include flour tortillas, shredded lettuce, shredded cheddar, diced tomatoes, diced onions, sour cream, salsa and guacamole



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lunch



Italian Hoagie feast | \$19

Tossed Caesar salad, Italian pasta salad and hoagie rolls Grilled Italian sausage, Italian meatballs, garlic chicken, marinara sauce, peppers, onions, shredded mozzarella and parmesan cheese

Charley's Steak and Chicken | \$19

Slow cooked steak, grilled chicken, mixed vegetables, tossed garden salad with dressing, and rice served with rolls and butter

Wrap It Up | \$17

Chef's choice soup of the day, pasta salad and fruit kabobs with dipping sauce Assorted Wraps, cut in half, to include: Chicken Caesar, Buffalo Chicken, Club, and Vegetarian

Love for Minnesota | \$20

Fresh mixed green salad with your choice of two dressings, green beans, wild rice pilaf, walleye almondine, rolls and butter

Taste of Italy | \$19

Tossed caesar salad, fettuccini alfredo, meat or vegetable lasagna, chicken marinara, vegetable medley and garlic breadsticks

Open Faced Roast Beef Sandwich | \$18

Slow cooked roast beef over mashed potatoes, with home style gravy. Served with chef's choice vegetables and a sour dough roll



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lunch

Plated

Napa Valley Chicken Wrap | \$18
Garlic herb tortilla, grilled marinated chicken breast, hearts of romaine and caramelized sweet red onions Served with sliced fruit or pasta salad

Chopped Cobb Salad | \$17
Fresh cut romaine lettuce tossed with a vinaigrette dressing and topped with a grilled chicken breast, diced tomatoes, chopped bacon, cucumber, egg, and blue cheese crumbles

Buffalo Chicken Salad | \$18
Crisp romaine lettuce piled high with lightly breaded chicken and a zesty buffalo hot sauce topped with blue cheese, tomatoes and red onions with blue cheese dressing

Fish and Chips | \$19
Beer battered fish served with French fries, cubed fresh fruit and tarter sauce

Turkey BLT | \$16
Lightly smoked turkey, lettuce, tomato and bacon on wheat bread Served with fruit or pasta salad



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lunch

Flat Iron Steak Sandwich | \$19

Open face steak sandwich on grilled french bread topped with sauteed mushrooms and onions Served with french fries

Breaded Cod | \$18

Lightly breaded and deep fried to golden brown served with wild rice blend and chef's choice of vegetable

Flat Iron Steak | \$20

Broiled and topped with sauteed onions Served with garlic redskin mashed potatoes and chef's choice of vegetable

Chicken Marsala | \$19

Sauteed chicken breast covered in a mushroom marsala sauce Served with wild rice blend and chef's choice of vegetables

Deli Plate | \$17

Sliced smoked turkey, ham and roast beef complemented by Swiss, cheddar and provolone cheeses Served with deli breads, mustard, mayo and a pasta salad

Chicken Caesar Salad | \$16

Classic Caesar salad tossed with parmesan cheese and garlic croutons Served with grilled and thinly sliced balsamic marinated chicken breast



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lunch

Plated Lunch-Continued

Southwest Chicken Salad | \$19

Golden fried chicken tenders sliced and sauteed in barbeque sauce, then tossed with chopped romaine lettuce, diced tomatoes, diced cucumbers, fresh cilantro, diced bacon, pepper jack cheese and topped with ranch dressing. Garnished with a fried herb tortilla.

Vegetable Penne Pasta | \$15

Fresh garden vegetables including julienne peppers, onions and broccoli sauteed with penne pasta and tossed in alfredo sauce. Topped with fresh parmesan cheese.

Add grilled chicken \$3 per person

Add grilled shrimp \$5 per person

Rosemary Crusted Pork Loin | \$20

Pork tenderloin breaded in corn meal and rosemary, finished with a wine reduced sauce and served with chef's choice of vegetables.



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lunch

Chicken Pasta Parmesan | \$19

Lightly breaded chicken over penne pasta topped with marinara sauce, mozzarella and parmesan cheese Served with garlic bread sticks

Chef's Salad | \$16

Fresh field greens with julienne chicken, sliced ham, sliced swiss cheese, diced tomatoes, scallions and hard boiled eggs Served with two dressings

Dessert to Complement (choice of one)

- Apple Pie Caramel Sauce
- Fresh Seasonal Fruit and Berries
- Chocolate Cake with Raspberry Sauce
- New York Cheesecake
- Freshly Baked Chocolate Chip Cookies
- Chocolate Mousse
- Chocolate Bread Pudding
- Creme Brulee



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dinner

Feast of Italy Table | \$26

Caesar salad, marinated grilled vegetables, Italian pasta salad, Italian rolls, chicken piccata, beef pizziola, pasta alfredo and sauteed vegetable linguini with garlic sauce Tiramisu for dessert

Southwest Fajita Table | \$27

Marinated and grilled strips of chicken and steak with sauteed onions, peppers, flour tortillas, Spanish rice and refried beans Includes shredded lettuce, shredded cheddar cheese, diced tomatoes, diced red onions, sour cream, salsa and guacamole Fresh fruit display Chef's choice dessert

Add grilled shrimp \$4 per person

Seafood Lovers Table | \$28

Cup of clam chowder served with garlic green beans and your choice of garlic redskin mashed potatoes or oven roasted red potatoes Lightly breaded fish served with tarter sauce, bread sticks and chef's choice dessert

Midtown Table | \$30

Mixed greens with dressings and condiments, fresh fruit, cheese display and vegetable crudites Grilled salmon with tomato basil relish, sauteed chicken marsala, garlic mashed potatoes, wild rice pilaf and chef's choice of vegetable Assorted rolls Chef's choice dessert



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dinner

Table Enhancements

Pasta Station | \$12

Cheese ravioli sauteed with basil cream sauce, penne pasta in marinara sauce and linguini in garlic cream sauce. Condiments include broccoli florets, julienne peppers, onions, sliced mushrooms, parmesan cheese and garlic bread sticks.

Mashed Potato Station | \$9

Creamy garlic mashed potatoes accompanied by shredded cheddar, pepper jack and grated parmesan cheeses. Scallions, bacon bits, sour cream, salsa and creamery butter to complement.

Fajita Station | \$11

Seasoned chicken and beef sauteed with onions and peppers. Served with flour tortillas, shredded cheddar cheese, julienne onions, diced tomatoes, salsa, sour cream and guacamole. Corn chips and salsa to complement.



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Chef Staffed Carving Stations

Smoked Turkey Breast | \$175
Served with cranberry sauce and fresh rolls
(serves approximately 25 guests)

Honey Baked Ham | \$175
Served with pineapple sauce and fresh rolls
(serves approximately 35 guests)

Roast Beef | \$275
Served with horseradish sauce and fresh rolls
(serves approximately 30 guests)

Roasted Pork Loin | \$195
Served with apple sauce and silver dollar buns
(serves approximately 30 guests)



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Charley's Create Your Own Table
Includes baked dinner rolls, iced tea and
brewed coffees

1 entree \$27 per person
2 entrees \$30 per person
3 entrees \$33 per person

Additional salad, vegetable or potato
\$2/person

Entree Choices:

Honey Baked Ham
Roast Beef
Smoked Turkey Breast
Roasted Pork Loin
Chicken Marsala
Chicken Parmesan
Chicken Breast in Mushroom Cream Sauce
Pan Seared Walleye

Potato Choices: (Choice of one)

Garlic Redskin Mashed
Baked Potatoes with Sour Cream and Butter
Sweet Potatoes
Wild Rice Pilaf
Au Gratin
Roasted Red Potatoes

Continued on the next page



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- Charley's Create Your Own Table-continued
- Salad Choices:
(Choice of one)
Fresh Fruit
Fresh Vegetables and Dip
Tossed Field Green Salad (3 Dressing Choices)
Caesar Salad
Fresh Spinach Salad with Hot Bacon Dressing
Greek Salad
Italian Vegetable Pasta Salad
- Vegetable Choices:
(Choice of one)
Vegetable Medley
Garden Medley
Steamed Garlic Green Beans
Fresh Asparagus
Honey Glazed Carrots
Steamed Broccoli
Corn
- Dessert Choices:
(Choice of one)
Apple Pie Topped with Caramel Sauce
Chocolate Cake Drizzled with Raspberry Sauce
Chocolate Bread Pudding
New York Cheesecake
Triple Layer Chocolate Cake
Chocolate Mousse



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First Course

(Choice of one)

Charley's Mixed Green Salad

Mixed greens, tomato, cucumber and red onion, finished with garlic croutons Your choice of two dressings

Caesar Salad

Fresh romaine lettuce mixed with creamy Caesar dressing, fresh parmesan cheese and garlic croutons

Charley's Chicken Wild Rice Soup

Creamy chicken soup with wild rice and carrots

Chef's Soup of the Day

A unique creation prepared daily

Second Course

(Choice of one)

Shrimp Linguini | \$27

Sauteed tender shrimp topped with garlic basil wine sauce over linguini. Finished with parmesan cheese.

Continued on the next page



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Chicken Marsala | \$27

Sauteed chicken breast in a rich Marsala sauce served with wild rice blend and chef's choice of fresh vegetables

Steak Dianne | \$27

Char grilled flat iron steak with a mushroom demi glaze and a touch of cream and brandy Served wild rice blend and chef's choice of fresh vegetables

Char Grilled New York Steak | \$28

Grilled New York steak topped with herb butter served with garlic mashed potatoes and chef's choice of fresh vegetables

Cajun Shrimp | \$28

Cajun seasoned shrimp, with a bourbon cream sauce, served with wild rice blend and chef's choice of fresh vegetables

Pan Seared Walleye | \$28

Crusted walleye filet pan-seared golden brown and garnished with fresh citrus butter Served with wild rice pilaf and chef's choice of fresh vegetables

Char Grilled Steak and Chicken | \$29

Flat iron steak paired with chicken Marsala served with garlic mashed potatoes and chef's choice of fresh vegetables



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dinner

Plated Dinners-continued

Pineapple Cilantro Relish Mahi Mahi | \$29
Pan seared and oven roasted Mahi Mahi topped with our special pineapple cilantro relish
Served with a wild rice blend and chef's choice of fresh vegetables

Roasted Pork Loin | \$30
Slow roasted pork loin rubbed with rosemary and garlic, topped with artichoke cream sauce
Served with wild rice blend and chef's choice of fresh vegetables

Char Grilled Steak and Shrimp | \$32
Flat iron steak paired with Cajun shrimp in bourbon cream sauce, served with wild rice blend and chef's choice of fresh vegetables

(Plated dinners continued on next page)



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dinner

Plated Dinners-continued

Dessert to Complement
(Choice of one)

Apple Pie with Caramel Sauce

Fresh Seasonal Fruit and Berries

Chocolate Cake with Raspberry Sauce

Chocolate Bread Pudding

New York Cheesecake with Raspberry Sauce

Triple Layer Chocolate Cake

Chocolate Mousse



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HORS D'OEUVRES

Cheese and Cracker Display | \$125
International and domestic cheeses with
assorted crackers
(serves approx. 25 guests)

Fresh Fruit Display | \$100
Seasonal fruits and berries with yogurt dipping
sauce
(serves approx. 25 guests)

Fresh Vegetable Tray | \$90
Garden fresh vegetables and creamy ranch
dressing
(serves approx. 25 guests)

Meat and Cheese Display | \$145
Variety of deli meats and cheeses with silver
dollar rolls
(serves approx. 25 guests)

Dessert Table | \$10
Variety of cakes, pies and mini pastries
artfully displayed
(per person)



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dinner

HORS D'OEUVRES
(per 25 pieces)

Jumbo Shrimp Cocktail
\$85

Fruit Kabobs with Honey Lime
Yogurt Dipping Sauce
\$40

Finger Sandwiches
\$45

Tomato and Basil Bruschetta
\$40

Bay Shrimp Sticks
\$55

Assorted Canapes
\$65



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HORS D'OEUVRES
(per 25 pieces)

BBQ Meatballs
\$35

Jumbo Mushrooms
with Spinach and Artichoke
\$65

Swedish Meatballs
\$35

Spring Rolls
\$40

Chicken Quesadillas
\$45

Buffalo Tenders with Bleu Cheese
\$50



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HORS D'OEUVRES

Spanikopita

\$65

Chicken Satay with Peanut Sauce

\$70

Chicken Tenders
with BBQ or Honey Mustard

\$40

Ala Carte Selections
Assorted Breakfast Breads

\$21 dozen

Bagels and Cream Cheese

\$21 dozen

Assorted Freshly Baked Cookies

\$20 dozen

Whole Fresh Fruit

\$2 each



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dinner

Ala Carte Selections
Assorted Granola Bars
\$2 each

Popcorn
\$12 pound

Pretzels
\$12 pound

Assorted Danishes
\$21 dozen

Croissants
\$22 dozen

Brownies
\$20 dozen

Selection of Yogurts
\$2 each

Potato Chips
\$12 pound

Tortilla Chips and Salsa
\$12 pound



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technology

Wireless Internet | \$30

Overhead Projector | \$40

LCD Projector | \$225

1/2 VHS Recorder/Player | \$60

25 Color Monitor/Receiver | \$60

DVD Player | \$60

Speaker Phone | \$95

Tripod Easel | \$10

Flip Chart Pad | \$20

Table Top Podium | \$40

Dry Erase Board | Complimentary

Analog Phone Line (each additional) | \$50



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considerations

Guarantees

The hotel sales office must receive the exact number of attendees 72 hours prior to the event. This number will be considered the guarantee and cannot be lowered. If no guarantee is received, the expected figure provided to the hotel when planning the event will become the guarantee.

Menu Selection

Menu selection, room set-up and other special requirements must be finalized no later than 72 hours prior to the event.

Food and Beverage

Food and beverage may not be brought into the hotel's public areas or banquet space by patrons or their guests. In addition, due to license restrictions and the City of Roseville's health regulations, the removal of any food and beverage from the hotel premise is prohibited.

Payment

Payment shall be obtained 72 hours prior to the event unless credit has been established with the hotel. Credit applications must be submitted to the hotel three weeks prior to the event. Extension of credit is of the sole discretion of Courtyard Roseville.

All prices are subject to 19% service charge and applicable state and local taxes. All prices are subject to change without prior notice.

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