



MARRIOTT
MINNEAPOLIS WEST



EVENTS MENU



BREAKFAST

CONTINENTAL BREAKFAST

- **Deluxe Continental** | \$19 (add fruit \$23)
Bagels and cream cheese, breakfast bakeries, condiments, fruit juices, Starbucks® coffee and herbal teas
- **Healthy Choice** | \$23
Whole bananas and sliced seasonal fruits, bagels with cream cheese, Greek yogurts, granola bars, oatmeal with brown sugar and raisins, fruit juices, Starbucks® coffees and herbal teas

BREAKFAST ENHANCEMENTS

- **Breakfast Sandwich** | \$5
Canadian bacon, cheddar cheese and scrambled egg on a toasted croissant
- **Sausage, Egg and Cheese Biscuit** | \$5
Sausage, cheddar cheese and scrambled egg on a buttermilk biscuit
- **Breakfast Burrito** | \$5
Scrambled eggs, bacon, pico de gallo and pepper jack cheese in a flour tortilla wrap served with salsa and sour cream
- **Amaretto French Toast** | \$5
Dusted with powdered sugar, warm maple syrup and whipped butter

PLATED BREAKFAST

Plated breakfasts include orange juice, bakery basket with condiments, Starbucks® coffees and herbal teas

- **Traditional Breakfast** | \$19
Scrambled eggs served with Pecanwood-smoked bacon and breakfast potatoes
- **Fruit Plate** | \$13
Fresh fruits served with your choice of cottage cheese or yogurt
- **Breakfast Sandwich** | \$15
Scrambled eggs, Canadian bacon and cheese on a toasted English muffin served with breakfast potatoes
- **Amaretto French Toast** | \$19
Dusted with powdered sugar, served with warm maple syrup and Pecanwood-smoked bacon
- **Steak & Eggs or Pork Chop & Eggs** | \$24
Served with breakfast potatoes



BREAKFAST

BREAKFAST BUFFET

Breakfasts include fruit juices, bakery and bread selections, condiments, Starbucks® coffees and herbal teas. There will be \$100 buffet fee for groups under 25.

- **All American Buffet | \$24**
Scrambled eggs, Pecanwood-smoked bacon, hash brown potatoes and seasonal fruits
- **Sunrise Buffet | \$27**
Vegetable egg scramble, Pecanwood-smoked bacon or turkey sausage, breakfast potatoes, oatmeal served with raisins and brown sugar, Greek yogurt, assorted cereals, bagels with cream cheese and seasonal fruits

BREAKFAST BUFFET ENHANCEMENTS

- **Premium Oatmeal Station | \$6**
Dried cranberries, raisins, slivered almonds, brown sugar, cream and 2% milk
- **Breakfast Boxy | \$4 (with salmon \$6)**
Irish potato pancakes filled with pepper jack cheese, scrambled eggs, bacon, topped with pico de gallo and crème fraîche
- **Amaretto French Toast | \$5**
Dusted with powdered sugar, warm maple syrup and whipped butter
- **Breakfast Burrito | \$5**
Scrambled eggs, bacon, pico de gallo, pepper jack cheese in a flour tortilla served with salsa and sour cream
- **Breakfast Sandwich | \$5**
Canadian bacon, cheddar cheese and scrambled eggs on a toasted croissant
- **Sausage, Egg and Cheese Biscuit | \$5**
Sausage, cheddar cheese and scrambled eggs on a buttermilk biscuit
- **Bagel and Lox | \$6**
Smoked salmon, onion, capers and cream cheese
- **Fresh Fruit Smoothies | \$7**
Frozen yogurt blended with skim milk, berries and bananas
- **Omelet Station | \$12**
Omelet prepared to order with choice of ham, andouille sausage, Pecanwood-smoked bacon, sliced mushrooms, diced onions, green onions, red and green peppers, sour cream, salsa and cheddar cheese
- **Lox Display | \$8**
Smoked salmon with mini-bagels hard boiled chopped egg, red onion with capers and lemon
- **Breakfast Bar | call | \$8, premium | \$9, top shelf | \$10**
Champagne, mimosas and Bloody Mary bar served with skewers of cheese, olives, celery, pickles and shrimp
- **Granola Station with Yogurt and Fresh Fruit | \$8**
- **Corned Beef Hash | \$6**
- **Eggs Benedict | \$8**



BREAKS

ALL-DAY BREAK PACKAGE | \$34

- **Fresh Start Continental Breakfast**
Assorted whole fruits, bagels with cream cheese, breakfast basket with condiments, fruit juices, Starbucks® coffees and herbal teas, sodas and bottled water
- **Mid-Morning Coffee Break**
Starbucks® coffees, herbal teas, sodas and bottled water
- **Afternoon Cookie and Brownie Break**
Cookies, brownies and bars, Starbucks® coffees and herbal teas, sodas and bottled water

FRESH START CONTINENTAL BREAKFAST | \$36

- **Healthy Choice Continental Breakfast**
Whole and sliced seasonal fruits, bagels with cream cheese, assorted yogurts, granola bars, oatmeal with brown sugar and raisins, fruit juices, Starbucks® coffees and herbal teas, sodas and bottled water
- **Mid-Morning Coffee Break**
Starbucks® coffees, herbal teas, sodas and bottled water
- **Afternoon Break**
Fruit smoothies, assorted whole fruits, vegetable crudité with dip, low-fat granola bars, fruit juices, Starbucks® coffees and herbal teas
- **All-Day Beverage Package | \$24**
Starbucks® coffees, herbal teas, sodas, bottled water and sparkling water
- **Half-Day Beverage Package | \$12**
Starbucks® coffees, herbal teas, sodas, bottled water and sparkling water



BREAKS

AFTERNOON BREAKS

Afternoon breaks include sodas, bottled water, Starbucks® coffees and herbal teas

- **Cookies and Brownies** | \$15
Cookies, brownies and bars with milk
- **Fiesta Break** | \$17
Tortilla chips, pinto bean dip, salsa, guacamole, sour cream, queso, shredded lettuce, black olives, jalapeños and cheddar cheese
- **Chocolate Chocolate** | \$20
Fudge brownies, chocolate chip cookies, warm chocolate sauce with strawberries, mini-pretzels, pineapple, pound cake and mini marshmallows
- **At the Soda Fountain** | \$16
Build your own sundae bar and root beer floats with vanilla and chocolate ice cream, caramel, chocolate and strawberry toppings, whipped cream, sprinkles and nuts, specialty candy toppings, cubed brownies and maraschino cherries
- **Energy Break** | \$17
Protein bars, peanut butter and celery, mixed nuts, string cheese, sliced apples, hard-boiled eggs, Kickstart® energy drink and Gatorade® drinks
- **At the Movies** | \$17
Candy bars, chef's choice of three specialty candies, popcorn and mini-pretzels
- **Say "Cheese"** | \$15
White cheddar popcorn, tortilla chips, pub pretzels with warm nacho cheese sauce, salsa and jalapeños
- **Mediterranean Break** | \$20
Roasted red pepper hummus, Kalamata tapenade, pita bread, caprese flatbread and a Mediterranean antipasto platter



À LA CARTE BREAKS

- **Beverages:**

Bottled Juices | \$5 each

Whole, 2%, Skim or Chocolate Milk | \$4 each

Assorted Sodas, Bottled Water and San Pellegrino® | \$4.50 each

Voss® Bottled Water | \$5 each

Kickstart Energy Drinks® | \$6 each

Gatorade® | \$5 each

Starbucks® Coffees | \$68 per gallon

Iced Tea, Lemonade, Fruit Punch, Hot Chocolate and Hot Apple Cider | \$45 per gallon

Chilled Juices | \$45 per gallon

Fruit Smoothies | \$7 each

- **Breakfast Items:**

Breakfast Breads | \$36 per dozen

Croissants | \$36 per dozen

Scones | \$36 per dozen

Bagels with Cream Cheese | \$36 per dozen

Breakfast Muffins and Pastries | \$36 per dozen

- **Break Items:**

Sliced Fruit | \$5 per person

Whole Fruit | \$3 each

Yoplait® Greek Yogurts | \$5 each

String Cheese | \$2 each

Cookies, Brownies, Bars and Rice Krispies® Bars | \$36 per dozen

Chips and Salsa, Popcorn, Snack Mix and Pretzels | \$25 per pound

Assorted Gourmet Kettle Chips | \$3 each

Nature Valley® Granola Bars | \$3 each

Deluxe Mixed Nuts | \$30 per pound

Assorted Ice Cream Novelties | \$4 each

Chocolate-Dipped Strawberries | \$40 per dozen

Cupcakes | \$40 per dozen

Beef Sticks | \$5 each

Beef Jerky | \$5 each

Candy Bars | \$3 each

Hard-Boiled Eggs | \$3 each

Trail Mix | \$3 each

Protein Bars | \$4 each



LUNCHES

LIGHT LUNCHES

Light lunches include Starbucks® coffees, herbal teas and chef's choice of dessert bars. Limit lunch selection to three.

- **Grilled Chicken Caesar Salad** | \$23
Crispy romaine, Caesar dressing, croutons and Parmesan cheese served with warm rolls and butter
Add Salmon \$25
Add Sirloin Steak \$27
- **Tinnakilly Chopped Salad** | \$23
Pulled chicken, Pecanwood-smoked bacon, tomatoes, raisins, egg, blue cheese crumbles, croutons and house-made blue cheese dressing served with warm rolls and butter
- **Maple-Glazed Salmon Salad** | \$25
Garden greens, maple-glazed salmon, candied walnuts, raisins, goat cheese with balsamic vinaigrette dressing served with warm rolls and butter
- **Quinoa Salad** | \$23
Strawberries, basil, goat cheese and honey vinaigrette served with warm rolls and butter
- **Reuben Sandwich** | \$24
Corned beef, sauerkraut, house-made Thousand Island dressing and Swiss cheese on grilled marble rye served with steak fries
- **Walleye Hoagie** | \$25
Panko-crusted filet, lettuce, tomato and house tartar served with shoestring fries
- **Avocado BLT** | \$24
Toasted twelve-grain bread, Pecanwood-smoked bacon, roasted garlic aioli served with kettle chips
- **Steak Sandwich** | \$27
Toasted ciabatta, melted gruyère, caramelized onions and horseradish cream served with steak fries

LIGHT LUNCHES (CONT.)

- **Chef's Specialty Wraps, Sandwiches and Salads served with kettle chips** | \$23

Wraps

Buffalo Chicken: crispy tenders, house-made buffalo sauce, blue cheese, lettuce, tomato

Roast Turkey and Provolone: thinly sliced turkey, provolone, red pepper aioli, lettuce, tomato

Southwest Chicken: fajita chicken, queso fresco, roasted corn pico, lettuce, red pepper ranch

Chicken, Bacon and Ranch: grilled chicken, Pecanwood-smoked bacon, ranch, lettuce, tomato

Quinoa Vegetarian: quinoa, fresh mozzarella, basil, tomatoes, lettuce, balsamic vinaigrette

Sandwiches

Italian Hoagie: ham, salami, pepperoni, provolone, Italian dressing, lettuce, tomato, red onion

Turkey: smoked turkey, Swiss cheese, cranberry mayo, lettuce, tomato, red onion

Tuna Salad Hoagie: tuna salad, sliced cucumber, roasted garlic mayo, lettuce, tomato

Roast Beef Hoagie: brie cheese, arugula, roasted garlic mayo, tomato

Ham Pretzel Roll: sliced ham, smoked gouda, honey mustard, lettuce, tomato, house pickles

Salads

Chicken Caesar Salad with warm rolls and butter

Tinnakilly Chopped Salad with warm rolls and butter

- **Box lunches** | \$27
Choice of three specialty wraps, sandwiches or salads with whole fruit, potato salad, gourmet bag of chips, cookie and soda or bottled water



LUNCHES

PLATED LUNCHES

Plated lunches include choice of soup or salad, fresh bakeries with creamery butter, Starbucks® coffees, herbal teas and chef's dessert choice

- **“First Course”**

Choose one of the following included items:

Garden salad with house dressings, Caesar salad with garlic croutons and parmesan cheese, Minnesota wild rice soup or chef's soup du jour

- **Seared Airline Chicken Breast | \$30**

Airline chicken breast served with garlic red skin mashed potatoes, seasonal vegetables and choice of sauce: Dijon red currant, mushroom marsala, pesto cream, apple brandy cream or Jamaican jerk sauce

- **Chicken Saltimbocca | \$31**

Boneless chicken breast topped with prosciutto, fresh mozzarella and sage finished with lemon cream, served with Parmesan orzo pasta and asparagus

- **Herb-Crusted Pork Loin | \$29**

Green peppercorn Bordelaise sauce served with garlic red skin mashed potatoes and green beans

- **Grilled Asian Salmon | \$31**

Spicy sesame sauce with jasmine rice and broccolini

- **Broiled Walleye | \$33**

Sundried tomato cream, wild mushrooms, wild rice blend and sautéed vegetable medley

- **Grilled 6oz Sirloin | \$36**

Served with Gorgonzola cream, roasted fingerling potatoes and caramelized Brussels sprouts

- **Pasta Primavera | \$27**

Penne with marinara topped with sautéed fresh vegetables and parmesan cheese

Add jumbo shrimp | \$4

- **Grilled Portobello | \$27**

Balsamic-glazed, served with quinoa, broccolini and seared red peppers



LUNCHES

BUFFET LUNCHES

Lunch buffets are served with Starbucks® coffees and herbal teas. 20 person buffet minimum.

- **Market Delicatessen** | \$30
Soup du jour, garden salad with assorted dressings, potato salad, chicken salad, roast beef, smoked turkey, hard salami, market cheeses, assorted bakeries, gourmet chips, appropriate condiments and assorted bars
- **Wrap it Up** | \$33
Variety of wraps, soup du jour, garden salad with assorted dressings, macaroni salad, kettle chips, appropriate condiments and assorted bars
- **Build a Chicken Sandwich** | \$27
Caesar salad, grilled seasoned chicken breast with sesame buns and croissants, market cheeses, appropriate condiments, waffle fries, seasoned sour cream and assorted bars
- **Westside Picnic** | \$35
Garden salad with assorted dressings, grilled angus hamburgers, Nathan's hot dogs, baked beans, cole slaw, sweet corn, watermelon, kettle chips, assorted market cheeses, appropriate condiments and pecan pie
- **Farmers Market** | \$36
Garden salad with assorted dressings, steakhouse potato salad, seasonal fruits, Dijon red currant chicken, herb-crusted pork loin with green peppercorn Bordelaise, garlic red skin mashed potatoes, chef's choice seasonal vegetables, fresh bakeries with creamery butter and salted caramel cheesecake
- **Santa Fe** | \$35
Tortilla chips with salsa, Spanish rice, pinto beans, chicken chimichangas, slow-cooked southwest chicken and beef barbacoa, green peppers, onions, a variety of taco and fajita toppings, soft flour tortillas and crispy corn shells and chocolate truffle torte
- **Little Italy** | \$35
Caesar salad with garlic croutons and parmesan, grilled chicken, fettuccine pasta with marinara and Alfredo sauce, spicy Italian sausage with peppers, steamed broccoli, assorted rolls and garlic breadsticks, tiramisu
Add spinach portobello ravioli with pesto | \$5



LUNCHES

BUFFET LUNCHES (CONT.)

Lunch buffets are served with Starbucks® coffees and herbal teas. 20 person buffet minimum.

- **Soup, Salad and Baked Potato Buffet** | \$35
Chef's choice of soup, garden salad with assorted dressings, croutons, cottage cheese, grilled chicken, macaroni salad, baked potatoes with chili, cheddar cheese, sour cream, bacon, ham, green onion, jalapeños, cheese sauce, bakeries with creamery butter and assorted bars
- **Minnesota Buffet** | \$38
Mixed greens salad with Amish Blue cheese, candied walnuts and chopped salad with romaine, egg, tomato, raisins, cheddar cheese and croutons with assorted dressings, wild rice pilaf, hunter's chicken with wild mushroom sauce, broiled walleye with dill crème fraîche and roasted tomatoes, chef's seasonal vegetables, bakeries with creamery butter and strawberry rhubarb pie.
- **Backyard BBQ** | \$35
Garden salad, coleslaw, fruit, BBQ chicken, pulled pork, sesame buns, sweet corn, baked beans, potato chips, cornbread muffins and peach cobbler

BUFFET LUNCHES (CONT.)

- **Upgrade Your Buffet (Soup du Jour):**
 - Chicken Wild Rice | \$3
 - Corn Chowder | \$3
 - Beef Barley | \$3
 - Chili | \$3
 - Beer Cheese | \$3
 - Chicken Noodle | \$3
 - Tomato Bisque | \$5
 - Chicken Tortilla | \$5
 - Hearty Vegetable | \$5
 - Split Pea and Ham | \$5
 - Clam Chowder | \$5
- **Salad Selection**
 - Garden | \$3
 - Caesar | \$3
 - Beet, Arugula and Goat Cheese | \$5
 - Iceberg, Broccoli, Bacon and Cheddar | \$5
 - Spinach, Strawberry and Candied Walnut | \$5
 - Caprese | \$5
- **Dessert**
 - Assorted Cookies | \$3
 - Assorted Bars | \$3
 - Strawberry Rhubarb Pie | \$5
 - French Silk Pie | \$5
 - Flourless Chocolate Truffle Torte | \$5
 - Salted Caramel Cheesecake | \$5
 - Sour Cream Blackberry Cheesecake | \$5
 - Orange Cream Shortcake | \$5
 - Bourbon Pecan Pie | \$7
 - Tiramisu | \$7
 - White Chocolate Raspberry Cheesecake | \$7
 - Brownie Caramel Cheesecake | \$7



PLATED DINNER

STARTERS

All plated dinners are served with the following seasonal sides, fresh bakeries with creamery butter, chef's dessert selection, freshly brewed Starbucks® regular and decaffeinated coffees and a selection of herbal teas

- **Garden Salad**
House dressing
- **Caesar Salad**
Parmesan, croutons and Caesar dressing
- **Choice of Soup**
 - Chicken Wild Rice
 - Corn Chowder
 - Beef Barley
 - Chili
 - Beer Cheese
 - Chicken Noodle

Enhance your event with one of our Signature Salads or Soups for \$3 per person:

- **Caprese Salad**
Tomato, basil, fresh mozzarella, olive oil and balsamic reduction
- **Beet, Arugula and Goat Cheese Salad**
- **Iceberg, Broccoli, Bacon and Cheddar Salad**
- **Spinach, Strawberry and Candied Walnut Salad**
- **Choice of Soup**
 - Roasted Red Pepper Gouda
 - Tomato Bisque
 - Chicken Tortilla
 - Hearty Vegetable
 - Split Pea and Ham
 - Clam Chowder

MAIN COURSE

All entrées are served with chef's seasonal side selection of starch and vegetables. Sauces listed are chef's recommended.

- **Panko-Crusted Chicken | \$38**
Chicken breast encrusted with seasoned panko breadcrumbs, finished with green peppercorn Bordelaise sauce
- **Custom Chicken Entrée | \$38**
Seared airline chicken breast with choice of Dijon red currant, mushroom marsala, green peppercorn Bordelaise, pesto cream, gorgonzola cream, Jamaican jerk sauce or apple brandy cream.
- **Chicken Parmesan | \$38**
Panko-breaded chicken breast topped with marinara sauce and fresh mozzarella cheese served with penne pasta and broccolini
- **Grilled Asian Salmon | \$38**
Grilled filet of salmon with spicy sesame sauce served with jasmine rice and Oriental vegetables
- **Walleye with Wild Mushroom Trio | \$40**
Broiled walleye with seared mushrooms and sun-dried tomato cream sauce
- **Prime Rib | \$43**
Slow-roasted prime rib served with au jus and horseradish cream
- **Grilled Sirloin | \$40**
Grilled sirloin steak with gorgonzola cream
- **Beef Tenderloin | Market Price**
Grilled tenderloin with a mushroom Marsala sauce
- **Herb-Crusted Pork Loin | \$36**
Slow-roasted pork loin medallions with herb crust and served with an apple brandy cream



PLATED DINNER

MAIN COURSE (CONT.)

All entrées are served with chef's seasonal side selection of starch and vegetables. Sauces listed are chef's recommended.

- **Smoked Pork Chop** | \$38
Smoked pork chop with Jamaican jerk sauce
- **Lobster Tail** | Market Price
Grilled lobster tail with drawn butter
- **Spinach and Portobello Ravioli** | \$37
Spinach and portobello ravioli tossed in a pesto cream sauce
- **Pasta Primavera** | \$30
Penne noodles with marinara sauce, fresh vegetables and parmesan cheese
Add jumbo shrimp | \$6
- **Petite Filet and Chicken** | Market Price
Petite filet of beef with raspberry Grand Marnier® chicken
- **Petite Filet and Salmon** | Market Price
Petite filet of beef with grilled salmon and sun-dried tomato butter
- **Petite Filet and Shrimp** | Market Price
Petite filet of beef with jumbo shrimp and Jamaican jerk key lime beurre blanc
- **Petite Filet and Lobster Tail** | Market Price
Petite filet of beef with grilled lobster tail and drawn butter

CHEF'S SEASONAL SIDES

- **Starch Options**
 - Garlic Red Skin Mashed Potatoes
 - Wild Rice Blend
 - Rosemary Roasted Red Potatoes
 - Parmesan and Herb Orzo Pasta
 - Roasted Multi-Colored Fingerling Potatoes
 - Jasmine Rice
 - Rice Pilaf
 - Roasted Sweet Potatoes
- **Vegetable Options**
 - Broccoli with Roasted Red Peppers
 - Asparagus with Roasted Butternut Squash
 - Roasted Brussels Sprouts with Pearl Onions
 - Green Beans with Roasted Honey-Glazed Carrots
 - Tri-Colored Cauliflower
 - Vegetable Medley
 - Roasted Butternut Squash and Roasted Beets
 - Creamed Corn
 - Braised Kale with Wild Mushrooms



DINNER BUFFETS

Dinner buffets are accompanied by a basket of freshly baked rolls, creamery butter, freshly brewed Starbucks® coffee, selection of herbal or iced teas.

Minimum of 35 guests required.

Choose Two Entrees* \$45

Choose Three Entrees* \$55

- Garden Salad with assorted dressings
- Seasonal fresh fruit or vegetable crudité
- Herb roasted chicken with jus lié
- Red currant glazed chicken
- Roasted turkey with cranberry sauce
- Old Bay® grilled salmon with peach salsa
- Broiled walleye with dill crème fraiche and roasted tomato
- Herbed pork loin with apple brandy cream
- Sliced London broil with mushroom marsala
- Sliced NY strip with green peppercorn bordelaise
- Butternut squash ravioli with sage brown butter
- Chef's seasonal side selections
- Chef's choice of dessert

**1 beef option per buffet*

- **Smokehouse | \$44**

Garden salad, creamy cole slaw, sliced fresh fruit, BBQ chicken, smoked beef brisket, pulled pork with buns, sweet corn, baked beans, cornbread muffins with honey butter and warm peach cobbler with whipped cream

- **Southwest | \$46**

Chips and salsa, fiesta salad with chipotle ranch, Spanish rice, pinto beans with green pepper and onions, flank steak with chimichurri sauce, chicken chimichangas with ancho chili sauce, cheese enchiladas with salsa verde and flourless chocolate torte

- **Welcome to Minnesota | \$48**

Chopped salad, macaroni salad, tater tot hot dish, walleye with wild mushrooms and sun-dried tomato cream, grilled chicken with Dijon red currant sauce, wild rice pilaf, green beans, roasted butternut squash and strawberry rhubarb pie with whipped cream

- **Tuscan | \$50**

Caesar salad, caprese salad, antipasto display, chicken saltimbocca in a lemon cream, portobello mushroom ravioli with pesto, shrimp and scallop fettuccine with a lobster cream, Italian vegetables, garlic breadsticks, rolls and tiramisu

- **Prime Rib | \$60**

Garden salad, bacon, broccoli cheddar salad, sliced fruit, slow-roasted prime rib with au jus and horseradish cream, grilled salmon with peach salsa, grilled chicken with mushroom Marsala sauce, garlic red skin mashed potatoes, fire-grilled asparagus and bourbon pecan pie with whipped cream



HORS D'OEUVRES

DISPLAYS

- **Artisan Cheese Display** | \$325
International and domestic cheeses with assorted crackers
- **Fruit Display** | \$250
Seasonal fruits with yogurt dipping sauce
- **Vegetable Display** | \$250
Fresh vegetables and creamy ranch dressing
- **Antipasto Display** | \$350
An array of Italian cheese, prosciutto and salami, vegetables, peppers and olives
- **Smoked Salmon Display** | \$250
Served with mini bagels, cream cheese, red onion, chopped egg, capers and lemon

ACTION STATIONS

*Chef attendant fee | \$125 first hour
\$50 per additional half-hour*

- **Slider Station** | \$20
BBQ pork, panko walleye, burgers
- **Taco Station** | \$20
Beef barbacoa, walleye, chicken
- **Pasta Station** | \$20
Meatballs, grilled chicken, marinara, Alfredo, parmesan
Additional toppings available for an additional charge
- **Avocado Toast Station** | \$18
White and wheat bread, boiled egg, sliced radish, baby shrimp, tomatoes, sunflower kernels, roasted red peppers, sea salt, roasted red peppers, sea salt, red pepper flakes
- **Whole Grain Station** | \$22
Quinoa, brown rice, southwest chicken, corn, black beans, pico de gallo, cilantro onions, queso fresco, sour cream, lime wedges | Add tortilla chips | \$2
- **Mashed Potato Bar** | \$16
Bacon, sour cream, scallions, steamed broccoli, cheddar cheese, gravy, butter

CARVING STATIONS

*Chef attendant fee | \$125 first hour
\$50 per additional half-hour*

- **Roast Turkey** | Market Price
Served with whole cranberry sauce
- **Smoked Ham** | Market Price
Served with apricot preserves
- **Pork Loin** | Market Price
Served with stone ground mustard
- **Beef Tenderloin** | Market Price
Served with béarnaise sauce



HORS D'OEUVRES

COLD HORS D'OEUVRES PER 50 PIECES

Butler fee \$25 per butler

- **Salami and Boursin Coronets** | \$175
Thinly sliced cotto salami coronets filled with French garlic triple cream cheese
- **Bruschetta with Goat Cheese, Balsamic Glaze**
Tomato basil relish | \$175
Strawberry basil relish | \$200
- **Fresh Fruit Kabobs** | \$150
Fresh fruit and berries with yogurt dipping sauce
- **Prosciutto-Wrapped Asparagus** | \$200
Asparagus wrapped with sliced cured Italian ham
- **Jumbo Shrimp Cocktail** | \$300
Shrimp with rémoulade and cocktail sauce
- **Mediterranean Skewers** | \$200
Kalamata olives, fresh mozzarella, artichoke hearts, tomato, Italian vinaigrette
- **Caprese Skewers** | \$200
- **Belgian Endive**
Asian chicken salad | \$175
Crab salad | \$200
- **Pastrami Wrapped Pickles** | \$225
Pastrami and cream cheese wrapped around a dill pickle spear
- **Deviled Eggs**
Classic mustard | \$175
Blue cheese bacon | \$200
- **Mini-Lobster Rolls** | \$375
- **Wild Mushroom Crisp** | \$200
Black pepper, lavash cracker, gruyère and fresh herbs
- **Cold Arugula Crab Dip** | \$275
Kettle chips and crackers
- **Assorted Tea Sandwiches** | \$250
Choice of deviled ham, tuna salad or cucumber cream cheese
- **Pimento Cheese** | \$175
Served with warm, soft pretzels
- **Mexican Seven-Layer Dip** | \$150
Served with tortilla chips

HOT HORS D'OEUVRES PER 50 PIECES

Butler fee \$25 per butler

- **Spinach and Artichoke Dip** | \$250
- **Chicken Wings** | \$200
Buffalo, BBQ, dry rub
- **Quesadillas** | \$150
Choice of chicken or beef
- **Prosciutto Provolone Puffs** | \$175
Layered with Dijon mustard and puff pastry
- **Choice of Flatbreads** | \$200
 - Pepperoni and sausage
 - BBQ chicken with red onion, tomato and Tillamook® cheddar
 - Arugula, gruyere cheese, wild mushrooms and garlic oil
- **Meatballs** | \$150
BBQ, marinara, Swedish-style or sweet and sour
- **Stuffed Mushrooms**
Spinach artichoke | \$200
Crab dip | \$225
- **Hoisin-Glazed Chicken Satay** | \$225
With peanut sauce
- **Wild Rice Walleye Cakes** | \$275
Lemon aioli
- **Blackened Beef Tender Tips** | \$250
Peppers, onions, horseradish cream, 5 pounds
- **Bacon-Wrapped Scallops** | \$200
Broiled scallops wrapped with bacon
- **Tenderloin Sliders** | \$300
Brioche bun, onion frites and garlic butter
- **Chicken or Pork Potstickers** | \$175
Choice of steamed or fried with spicy Szechuan sauce
- **Egg Rolls** | \$175
Pork or vegetarian served with choice of soy, sweet Thai or hot mustard dipping sauce
- **Spanakopita** | \$150
Phyllo with spinach and feta cheese
- **Buffalo Shrimp Skewers** | \$225
Served with house-made blue cheese dressing
- **Coconut Shrimp** | \$225
Sweet Thai chili sauce



BEER

KEG BEER

Domestic | \$450

- Miller Light®*
- Coors Light®
- Grain Belt
- Leinenkugel's® Honey Weiss®

Import | \$500

- Stella Artois®*
- Strongbow Cider®*
- Amstel®
- Blue Moon®
- Corona® (Premium or Light)
- Fat Tire®
- Heineken®

Craft | \$550

- Finnegans®*
- Harp®*
- Smithwick's®*
- Summit®*

Guinness® | \$600

Local/Craft Brews (Subject to pricing and size barrel check)

* Indicates beers that can be kept on reserve. Other beer available upon request, please ask your Marriott representative.

BOTTLED BEER

Domestic

- Miller Light®
- Coors Light®
- Michelob® Golden Light
- Grain Belt
- O'Douls Non-Alcoholic
- Leinenkugel's® Honey Weiss®
- Budweiser®
- Michelob® Ultra (upon request)

Import

- Amstel® Light
- Corona®
- Fat Tire®
- Heineken®
- Sam Adams Boston Lager®
- White Claw®

Other beer available upon request, please ask your Marriott representative.



WINE

TIERED HOUSE WINE

Tier One – Canyon Road | \$30

- Chardonnay, Sauvignon Blanc, Pinot Grigio
- Merlot, Cabernet Sauvignon, Pinot Noir
- White Zinfandel

Tier Two – Edna Valley | \$35

- Chardonnay, Sauvignon Blanc
- Merlot, Cabernet Sauvignon, Pinot Noir

Tier Three – William Hill | \$40

- Chardonnay
- Cabernet Sauvignon

CHAMPAGNE, SPARKLING & CELEBRATION

- House – William Wycliff Brut, California | \$30
- Lamarca Prosecco, Veneto | \$40
- Chandon Brut Classic, California | \$45
- Veuve Clicquot Yellow Label Brut, Champagne | \$100
- Bieler Pere Et Fils Rose, Cotes du Provence | \$35
- Veuve Du Vernay Sparkling, France | \$31

PREMIUM WINE SELECTIONS

Chardonnay

- Estancia Unoaked, Monterrey | \$39
- Frei Brothers, Russian River | \$50
- Franciscan Estate, Napa | \$53

Sauvignon Blanc

- Kim Crawford, Marlborough | \$50
- Frei Brothers, Russian River | \$49

Other Cool Whites

- Da Vinci Pinot Grigio, Veneto | \$39
- Bex Riesling, Nabe-Mosel | \$35
- Piquitos Moscato Valentino, Spain | \$35

Cabernet Sauvignon

- Avalon, California | \$39
- Frei Brothers, Alexander Valley | \$61
- Justin, Paso Robles | \$67

Merlot

- Boomtown, Washington | \$39
- Frei Brothers, Dry Creek Valley | \$51

Pinot Noir

- Frei Brothers, Russian River | \$47
- Coeur De Terre, Willamette Valley | \$50
- A to Z, Oregon | \$59

Interesting Reds and Blends

- Gascon Malbec, Medonza | \$39
- Joel Gott Red Blend, Washington | \$39
- Frei Brothers Zinfandel, Dry Creek Valley | \$47
- Predator Zinfandel, California | \$39
- The Prisoner Red Blend, Napa | \$69



BAR BEVERAGES

PREMIUM BRANDS

Tito's® Vodka, Tanqueray® Gin, Bacardi® Rum, Captain Morgan®, Jim Beam®, Dewar's® Scotch, Seagram's® VO Whiskey, Jose Cuervo® Tequila, Korbel®, Windsor®, Christian Brothers®

TOP-SHELF BRANDS

Ketel One®, Ketel One® Citroen, Bombay Sapphire®, Crown Royal®, Jack Daniels®, Maker's Mark®, Jameson®, Mount Gay® Rum, Patron® Tequila, Johnnie Walker® Red Label Scotch, Hennessy®

ASSORTED SOFT DRINKS

Pepsi®, Diet Pepsi®, Sierra Mist®, Mountain Dew®, Diet Mountain Dew®, Dr. Pepper®, Diet Dr. Pepper®, Schwepp's® Ginger Ale, Mug® Root Beer, Bottled Water, Sparkling Water

HOST BAR

- Premium Brands \$7.5
- Top-Shelf Brands \$8.5
- Cordials \$8
- Imported Beers \$6.5
- Domestic Beers \$5.5
- House Wine (per glass) \$7
- Soft Drinks/Bottled Waters \$4.50

CASH BAR

- Premium Brands \$8.5
- Top-Shelf Brands \$9
- Cordials \$8.5
- Imported Beers \$7
- Domestic Beers \$6
- House Wine (per glass) \$7.5
- Soft Drinks/Bottled Water \$5

Bartender labor fee of \$100 will be assessed for all bars per bartender



ENERGIZE

PERFORMANCE FOODS BREAKFAST

Keep your attendees energized with these performance foods:

Enjoy anti-oxidant rich blueberries, sun-dried raisins, orchard apples, whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed, low-fat proteins and whole grain carbohydrates with natural yogurt and whole grain granola for sustained focus all day.

All plated breakfasts include chilled fruit juices, freshly brewed Starbucks® coffees and herbal teas.

- **Fruit Plate** | \$13
Seasonal fresh fruits served with your choice of cottage cheese or yogurt
- **Sunrise Breakfast** | \$22
Assorted bagels with cream cheese and preserves, fresh seasonal fruits, egg white vegetable strata and turkey sausage
- **Sunrise Breakfast Buffet** | \$27
Vegetable scramble, sausage, breakfast potatoes, oatmeal served with raisins and brown sugar, Greek yogurt, assorted cereals, bagels with cream cheese and seasonal fruits
- **Avocado Toast** | \$18
White and sprouted wheat bread, boiled egg, sliced radish, baby shrimp, tomatoes, sunflower kernels, roasted red peppers, sea salt and red pepper flakes

PERFORMANCE FOOD BREAKS

- **Healthy Break** | \$12
Assorted whole fruits, vegetable crudités with dip, low-fat granola bars, variety of soft drinks, bottled water, Starbucks® coffees and herbal teas
- **Fruit Smoothie** | \$7
- **Cottage Cheese Parfaits** | \$8
- **Nature Valley Granola Bars** | \$3
- **Whole Fresh Fruit** | \$3
- **Trail Mix** | \$28 per pound

PERFORMANCE FOODS LUNCH

- **Power Green Chicken Salad** | \$18
Grilled chicken breast served on a bed of hearty power greens with red onions, sliced strawberries, toasted almonds, goat cheese with a raspberry vinaigrette dressing and served with rolls and butter
- **Roast Turkey and Avocado Sandwich** | \$18
Sliced turkey with smoked gouda, lettuce, tomato, roasted garlic mayo on organic sprouted wheat bread and served with a side of fruit
- **Red Currant Chicken** | \$25
Grilled breast of chicken glazed with a red currant sauce, brown rice and broccolini
- **Mango Relish Salmon** | \$26
Grilled salmon with mango relish, brown rice and broccolini



TECHNOLOGY

AUDIO

- **4-Channel Mixer** | \$45
- **6-Channel Mixer** | \$75
- **14-Channel Mixer** | \$150
- **Wireless Handheld Microphone** | \$115
- **Wireless Lavalier Microphone** | \$115
- **Wireless Ear-Worn E6 Microphone** | \$150
- **Telos Audio Conference Interface** | \$250
- **Polycom Speaker Phone** | \$100
- **Digital Polycom** | \$100
- **Audio Interface** | \$50
- **DA Box (Audio Cable)** | \$50
- **Portable Speakers with Stand** | \$200

PRESENTATION

- **3000-Lumen LCD Projector** | \$450
- **5000-Lumen LCD Projector (4:3)** | \$550
- **5000-Lumen LCD Projector (16:9)** | \$600
- **46" Confidence Monitor** | \$300
- **46" Flat Screen TV Stand** | \$300
- **Sonic DVD Player** | \$75
- **Draper 6'x6' Screen** | \$40
- **Draper 8'x8' Screen** | \$75
- **Fast-Fold 7.5'x10' with dress kit** | \$150
- **Fast-Fold 9'x12' with dress kit** | \$200
- **Fast-Fold 10.5'x14' with dress kit** | \$250
- **AV Table** | \$50
- **Podium** | \$35
- **Data Switcher** | \$250
- **HDMI Splitter** | \$200
- **VGA Splitter** | \$150
- **Flipchart with Markers** | \$50
- **Flipchart Stand-Only** | \$30
- **Extra Flipchart Pad** | \$20
- **White Board with Markers** | \$75
- **Wireless Remote (Laser Pointer)** | \$50
- **Laptop** | \$200

EXTRAS

- **Power** | \$15
- **Power Strip & Extension Cord** | \$30
- **Extension Cord** | \$15
- **220-Volt Outlet (Power Box)** | \$125
- **Easel** | \$10
- **DSA Line** | \$175
- **Pipe & Drape** | \$100 per every 10 ft
- **HDMI Cord** | \$35
- **VGA Cord** | \$25
- **HDMI Adapter** | \$35
- **VGA Adapter** | \$25
- **Apple Adapter** | \$45
- **Uplighting** | \$35 per light

TECHNICIAN FEES (PER HOUR)

Four-hour minimum applies to all technician fees

- **Monday-Friday 7:30am-5:00pm** | \$70
- **Monday-Friday 5:00pm-12:00am** | \$90
- **Saturday-Sunday 7:30am-5:00pm** | \$125
- **Saturday-Sunday 5:00pm-12:00am** | \$150



CATERING POLICIES

Menus

Our menus represent many of the most popular items requested; however, our Catering Team and Executive Chef would be pleased to tailor a menu for your specific needs. To ensure that your menu selection can be made available, please submit them no later than three weeks prior to your function. Prices for menus will not be guaranteed more than 30 days in advance of the function. Multiple menu choices will be charged a surcharge.

Outside Food and Beverage

The sale and service of alcoholic beverages are regulated by the State of Minnesota. No food and/or beverages of any kind can be brought into any banquet room by any guest, with the only exception being wedding cakes. The Minneapolis Marriott West does not allow any food or beverage to be taken from the banquet rooms; if such is taken, the Minneapolis Marriott West no longer assumes liability for items removed.

Guarantees

For served meals, a final guarantee of attendance is required three (3) business days prior to your event. This number will be considered a guarantee and is not subject to reduction. Increases to your guarantee are subject to approval.

Function Space

Function space is assigned according to the anticipated number of people attending the event. If attendance decreases or increases, we reserve the right to change, without notification, groups to a room more suitable for attendance and optimum flow. Additionally, a setup fee will be charged if extraordinary setup is required, or if on-site changes are required contrary to contracted setup arrangements. The designated function space will be ready at the designated start time noted on the agreement. If it is necessary to occupy the room prior to that, the hotel must be notified in advance. This includes setup of materials and/or equipment. Please note that there may be an additional charge. Additionally, if the room is occupied beyond the designated time, the hotel will prorate the rental fee and charges will be incurred for the extended time.

Function Room Diagrams

To ensure proper set up, service and execution of the event, the Minneapolis Marriott West provides up to two complimentary diagrams. The first diagram must be signed by the client a minimum of 14 days prior and the final diagram will be prepared at the time the final guaranteed number of guests is provided three days prior to the event. Additional diagrams will be assessed a fee of \$100.00 per diagram.

Liability

The Minneapolis Marriott West reserves the right to inspect and control all private functions. Liability for damage to Hotel premises will be charged accordingly. The hotel is not responsible for any loss of materials, equipment, or personal belongings left in unattended and/or unsecured areas.

Audio Visual

The Minneapolis Marriott West has a full service selection of Audio Visual equipment; as such, a patch fee may apply for certain equipment brought onsite. A price list is available upon request. The Minneapolis Marriott West must receive your Audio Visual requests at least three (3) weeks prior to your event. Technicians are available exclusively for your event for a nominal labor fee to insure superior quality and proper usage of all equipment.

Decorations

Standard table linens and centerpieces are available at no charge for your catering functions. Specialty linens and other decorations can be arranged for a nominal fee with a three (3) week advance notice. You may choose to provide additional decorations for your events. All decorations must be pre-approved with a catering manager three (3) weeks prior to your event.

Displays/Signage

The hotel will not permit the affixing of anything to the walls, floor, or ceiling with nails, staples, carpet, tape, or other substance that would leave a permanent mark. All displays, banners, and/or signage of any kind must be of a professional quality and may not be used without pre-authorization from the Minneapolis Marriott West.

Dedicated Engineering Services

Should an engineer be required to be dedicated to your event for any period greater than 1 hour, the labor rates are as follows:

Monday-Friday, 7am-5pm: \$40.00 per hour

Monday-Friday, 5pm-on: \$45.00 per hour

Saturday-Sunday am/pm: \$45.00 per hour

Holidays and greater than 8 hours: \$55.00 per hour

Shipping & Receiving

If it is necessary for you to ship materials to our hotel prior to your meeting, packages will be accepted two (2) days prior to your function. Please mark clearly any label as follows:

Name of Your Sales Contact

Minneapolis Marriott West

Attn: Banquets

C/O: Your Company Name Dates of the Conference

9960 Wayzata Boulevard St Louis Park, MN 55426

Due to limited storage space, arrangements for shipment must be approved by The Minneapolis Marriott West in advance.

Shipments that arrive prior to two (2) days will be charged a storage fee. Return shipping for all items will be your responsibility. Merchandise must be picked up within one (1) day of the completion of your event.

