



MARRIOTT
MINNEAPOLIS
SOUTHWEST



EVENTS MENU



2020 LIMITED EVENT MENU



MARRIOTT MINNEAPOLIS SOUTHWEST



BREAKFAST

ENTRÉES

Breakfast Salad | 12

House Made Granola, Quinoa and Berry Salad with Spinach and Honey Yogurt Vinaigrette

Savory Waffle | 12

Open Faced House Made Waffle, Béchamel Sauce, Avocado, Berries and Bacon Crisp

Sunrise Bowl **GF DF** | 12

Breakfast Potatoes, Diced Sausage, Sautéed Greens, Topped with a Soft Boiled Egg and Toasted Pumpkin Seeds

Breakfast Burrito | 12

Eggs, Sausage, Black Beans, Breakfast Potatoes, Cheddar Cheese, Served with Salsa and Sour Cream

Biscuits and Gravy | 12

House Made Sausage Gravy with Fresh Biscuits and Eggs

Protein Pack **GF** | 12

Hardboiled Egg, Cheese, Mixed Nuts, Cured Meat

Continental Box | 11

Whole Fruit, Yogurt, Muffin, Orange Juice

EXTRAS

Pre-Order Required

Whole Fruit | 2 each

Fruit and Granola Yogurt Parfait, 16oz | 7 each

Assorted Muffins | 30 per dozen

BEVERAGES

Charged on Consumption

Starbucks® Coffee & TAZO® Tea | 50 per gallon

Assorted Pepsi® Soft Drinks and Bubly | 3 each

Bottled Vasa Water | 3 each

Sparkling LaCroix Water | 4 each

Starbucks® Cold Brew, 11oz (Black or Cocoa/Honey/Cream) | 6 each

Lipton® Green Iced Tea, 20oz | 5.50 each

Lipton® Pure Leaf, 16.9oz | 5 each



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

LUNCH

All Lunch Entrées are Limited to Three Total Options

SALADS

Opus Salad **GF** | 11

Spring Mix, Goat Cheese, Walnut, Strawberries, Blueberries, Apple Cider or Balsamic Vinaigrette

ADD Chicken | 4 Steak | 5 Salmon | 5

The Duet **GF DF** | 15

Chicken Salad with Baby Greens and Pomegranate Vinaigrette

SANDWICHES

Served with One Side

Super Green | 10

Spinach, Cucumber, Avocado, Provolone on Multigrain Bread

Avocado Sandwich | 11

Bacon, Avocado, and Cheese on Multigrain Bread

Chicken Salad on Brioche | 12

Turkey Wrap | 12

Smoked Turkey, Cranberry Aioli, White Cheddar, Mixed Greens

Warm Striploin Sandwich **DF** | 14

Striploin, Caramelized Onion, Horseradish Aioli on a Hoagie Bun

Warm Walleye Sandwich **DF** | 15

Walleye, Lettuce, Tomato, Caper Aioli on a Hoagie Bun

SIDES

Select One

Chips

Steamed Vegetables | 2

French Fries | 2

Sweet Potato Fries | 2

Side Garden Salad **GF DF** | 2

Soup | 3

Minnesota Wild Rice with Chicken | Tomato Basil **GF DF** | Ginger Carrot **GF DF**



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LUNCH

All Lunch Entrées are Limited to Three Total Options

FLATBREADS

Buffalo Chicken, Pepper Jack Cheese, Shaved Celery | 13

Arugula, Two Poached Eggs, Bacon Bits DF | 13

Bushel Boy Tomato, Burrata Cheese, Fresh Basil, and Balsamic Reduction | 13

BOWLS

Steak Fajita GF | 13

Steak Fajitas, White Rice, Peppers, Onions, Sour Cream

Blackened Chicken GF DF | 13

Grilled Blackened Chicken, Quinoa, Avocado, Pico de Gallo, Corn, Lettuce, Lime, and Cilantro

Greek Salmon GF | 13

Salmon, Farro, Zucchini, Tomatoes, Olives, Low Fat Yogurt, and Fresh Lime



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LUNCH

BUILD YOUR OWN BOWLS

Minimum of 10 Guests for One Build Your Own Bowl

Buffet Attendant Required \$25 per Attendant (Minimum of 2 Attendants)

Pre-ordered Bowls \$14 Each (No Minimum Guest Count Required) - Limit One Bowl Style

Southwestern Bowl GF | 18

Station 1:

Cilantro Lime White Rice, Cilantro Lime Brown Rice, Lettuce
Blackened Chicken, Carnitas, Carne Asada

Station 2:

Pico de Gallo, Black Beans, Corn Relish, Banana Peppers, Avocado, Sauté Peppers, Cheddar,
and Pepper Jack Cheeses
Sour Cream, Tomatillo Sauce, Roasted Tomato Salsa

Asian Bowl GF | 18

Station 1:

Saffron Basmati Rice, Egg Fried Rice
Curry Spiced Chicken, Breaded Chicken, Fried Tofu

Station 2:

Kimchi, Pickle Daikon, Purple Cabbage Slaw, Beans Sprouts, Steamed Broccoli, Lentils
Curry Gravy, Gluten Free Soy Sauce, Hoisin, Orange Sauce

Pasta Bowl | 17

Station 1:

Penne, Macaroni, Zucchini Noodles
Lemon Thyme Grilled Chicken, Shrimp

Station 2:

Steamed Broccoli, Olives, Tomatoes, Spinach, Artichoke
Marinara, Cream Sauce, Roasted Garlic Pesto Oil

Salad Bowl GF | 17

Station 1:

Romaine and Leaf Lettuce
Blackened Chicken, Grilled Steak

Station 2:

Cucumber, Tomato, Red Onion, Croutons (NOT GF), Olives, Pepperoncini, Feta, Cheddar, Parmesan Cheese, Quinoa
Caesar, Balsamic, French, Buttermilk Ranch



BREAKS

EXTRAS

Charged on Consumption

- KIND® Protein Bars | 5
- Kashi® Bar (Granola Honey Flax Seed) | 5
- Granola and Nutri-Grain® Bars | 3
- Candy Bars | 2

EXTRAS

Pre-order Required, Individually Wrapped

- Assorted Cookies | 30 per dozen
- Assorted Brownies | 30 per dozen
- Assorted Dessert Bars | 30 per dozen
- Whole Fruit | 2 each

AFTERNOON SNACK PACK | 11

Select 4 Options

- Mini Cookies
- Gummy Bears
- Trail Mix
- Mixed Nuts
- Chocolate Covered Pretzels
- Yogurt Covered Pretzels
- Dried Fruit
- Oven Roasted Almonds
- Crackers

CUSTOM HUMMUS BOX | 10

- Pickled Daikon Radish
- Baby Carrots
- Pita Chips
- Choose One Hummus: Creamy Avocado, Sundried Tomatoes, Garam Masala, Old Fashioned

TRADITIONAL HUMMUS BOX | 8

- Roasted Red Pepper Hummus
- Celery & Carrots
- Pita Chips



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2020-2021 FULL EVENT MENU



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BREAKFAST

CONTINENTAL BREAKFAST

One Hour of Service

CONTINENTAL | 20

Seasonal Fresh Fruit GF DF

Selection of Breakfast Breads and Muffins

Assorted Individual Chobani® Yogurts GF

Fruit Juices, Starbucks® Coffee, and TAZO® Teas

DELUXE CONTINENTAL | 23

Seasonal Fruit Salad with Berries GF DF

House Baked Breakfast Pastries

Assorted Individual Chobani® Yogurts GF

Assorted Individual Cereals with 2%, Skim, and Almond Milk

Fruit Juices, Starbucks® Coffee, and TAZO® Teas

HEALTHY CONTINENTAL | 26

Seasonal Fruit Salad with Berries GF DF

Fruit and Granola Yogurt Parfait

Steel Cut Oatmeal with Brown Sugar, Walnuts, Dried Cranberries, and Raisins GF DF

Avocado and Goat Cheese Spread on Whole Wheat Toast

Fruit Juices, Starbucks® Coffee, and TAZO® Teas



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BREAKFAST

BREAKFAST BUFFETS

One Hour of Service - Minimum of 20 People

A \$100 Fee for Groups Under 20 People Will be Applied Unless Menus are Matched with Other Days of Function

MINNEHAHA | 26

Sliced Fruit: Pineapple, Watermelon, Cantaloupe, and Berries GF DF

Selection of Breakfast Breads and Muffins

Scrambled Eggs with Chives GF DF

Bacon GF DF

Breakfast Potatoes GF DF

Fruit Juices, Starbucks® Coffee, and TAZO® Teas

CALHOUN | 29

Sliced Fruit: Pineapple, Watermelon, Cantaloupe, and Berries GF DF

Assorted Individual Chobani® Yogurts GF

House Baked Breakfast Pastries

Scrambled Eggs with Sour Cream and Chives GF

Bacon GF DF

Sausage Links GF DF

Breakfast Potatoes GF DF

Fruit Juices, Starbucks® Coffee, and TAZO® Teas



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BREAKFAST

BREAKFAST BUFFETS

NOKOMIS | 33

Sliced Fruit: Cantaloupe, Watermelon, Pineapple, and Berries GF DF

Assorted Individual Chobani® Yogurts GF

Assorted Cereals with Almond, Soy, 2%, Skim, and Chocolate Milk

House Baked Breakfast Pastries

Cinnamon Roll French Toast with Butter, Warm Maple Syrup, and Fruit Compote

Scrambled Eggs with Onions, Peppers, and Goat Cheese GF

Bacon GF DF

Kielbasa Sausage GF DF

Hash Brown Potatoes GF DF

Fruit Juices, Starbucks® Coffee, and TAZO® Teas



BREAKFAST

BREAKFAST ENHANCEMENTS

\$50 Chef Attendant Fee Required for a Minimum of 50 Guests for Two Hours

CREPE STATION | 11

Made-to-Order Crepes: Crepes with Seasonal Berries, Cinnamon, Sour Cream, Fresh Apples, and Blueberry Compote

WAFFLE STATION | 11

Made-to-Order Waffles: Belgian Waffles with Seasonal Berries, Mango, Fresh Whipped Cream, Warm Blueberry Compote, and Maple Syrup

OMELET STATION | 11

Made-to-Order Omelets: Choice of Cheddar Cheese, Onions, Mushrooms, Peppers, Asparagus, Ham, and Bacon



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BREAKFAST

A LA CARTE

PRE-ORDER REQUIRED

Smoothies (Served in Low Ball Glass) -Select Two **GF** | **5 each**

-Pineapple and Mango

-Blueberry Pomegranate

-Power Green Smoothie: Kale, Spinach, Pineapple, Strawberries and Banana with Almond Milk

-Fresh Herb Smoothie: Cucumber, Apple, and Mint

Donuts | **36 per dozen**

Assorted Breakfast Pastries | **36 per dozen**

Bagels with Cream Cheese | **36 per dozen**

Cinnamon Rolls | **36 per dozen**

Whole Fruit **GF DF** | **2.50 each**

Assorted Individual Chobani® Yogurts **GF** | **4 each**

Assorted Cereals with Almond, Soy, 2%, Skim, and Chocolate Milk | **4 per person**

Steel Cut Oatmeal with Brown Sugar, Walnuts, Dried Cranberries, and Raisins **GF DF** | **5 per person**

Avocado and Goat Cheese Spread on Whole Wheat Toast | **5 each**

Sausage Links **GF DF** | **4 per person**

Individual Breakfast Sandwiches: Choice of Egg, Cheese, and Meat | **6 each**

-Select One: Canadian Bacon, Sausage Patty, or Turkey Bacon

-Select One: White, Wheat, Rye, Gluten Free, Sour Dough, or English Muffin

Individual Breakfast Burritos: Egg, Bacon, Cheese, Spinach, and Onions | **8 each**



BREAKFAST

A LA CARTE

CHARGED ON CONSUMPTION

Granola and Nutri-Grain® Bars | **3.50 each**

Power Bars | **5 each**

Protein Bars (KIND® GF or Clif®) | **6 each**

Pepsi® Products, Bubly and Bottled Vasa Water | **3 each**

Sparkling La Croix Water | **4 each**

Lemonade | **40 per gallon**

Iced Tea | **40 per gallon**

Starbucks® Fruit Iced Tea | **50 per gallon**

Fruit Infused Water Station | **50 per gallon**

Starbucks® Coffee and TAZO® Teas | **60 per gallon**

Hot Chocolate with Whipped Cream and Chocolate Shavings | **60 per gallon**

Hot Cider | **60 per gallon**



BREAKFAST

PLATED BREAKFAST

Served with Breakfast Potatoes, Fresh Baked Muffins, Orange Juice, Starbucks® Coffee, and TAZO® Teas
Limit Three Entrees

ENTRÉES

Scrambled Eggs, Served with Bacon or Sausage **GF DF** | 20

French Toast with Toasted Walnut Butter, Warm Maple Syrup, Bacon, or Sausage Links | 21

Cheddar Cheese and Herb Omelet **GF** | 22

Southwestern Scrambled Eggs with Peppers, Tomato, Onion, and Steamed Tortillas | 24

Quiche with Ham, Asparagus, and Gruyere Cheese | 27

Grilled Steak and Scrambled Eggs **GF DF** | 28



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BREAKS

PRICED PER PERSON BASED ON THIRTY MINUTES OF SERVICE

#1 NORTH AMERICA | 12

Assorted Individual Cereals with 2%, Skim, and Almond Milk

House Baked Breakfast Pastries

Whole Fruit GF DF

#2 GOOD START | 13

Whole Fruit GF DF

Selection of Breakfast Breads

Granola and Energy Bars

Assorted Individual Chobani® Yogurts GF

#3 MID-MORNING | 14

Pineapple Spinach Smoothie GF DF

Fruit and Granola Yogurt Parfaits

Oven Roasted Almonds

#5 CHIPS AND DIP | 12

Warm Artichoke and Spinach Dip, Pita Chips, Sliced Baguettes

Truffle Potato Chips GF DF, Onion Dip

Tortilla Chips GF DF, Salsa, Sour Cream, Guacamole, Pico de Gallo GF DF

#6 HEALTHY BREAK | 13

Pico de Gallo GF DF

Whole Wheat Crackers

Roasted Red Pepper Hummus GF DF

Chilled Celery and Carrots GF DF



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BREAKS

PRICED PER PERSON BASED ON THIRTY MINUTES OF SERVICE

#6 SAVORY BREAK | 14

Yogurt Covered Pretzels
Caramel Popcorn
Garlic Spread Crostini
Bruschetta GF DF

#7 SMOOTH & SALTY | 15

Roasted Mixed Nuts GF DF
Kale Smoothies GF
Assorted Individual Chobani® Yogurts GF
Fire Roasted Tomatillo Salsa with Tortilla Chips GF DF

#8 ENERGY BREAK | 15

Olive Tapenade GF DF
Truffle Sea Salt Crostini
Assorted Granola Bars
Pretzel Chips
Guacamole GF DF

#9 CANDYLAND | 16

Chicago Style Mix Popcorn
Chocolate Covered Raisins
Gummy Bears GF DF
Coconut Haystack Clusters



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BREAKS

A LA CARTE

PRE-ORDER REQUIRED

- Truffle Popcorn **GF DF** | 25 per pound
- House Made Potato Chips **GF DF** and Dip | 25 per pound
- Assorted Dessert Bars | 36 per dozen
- Assorted Cookies | 36 per dozen
- Assorted Cupcakes | 40 per dozen

CHARGED ON CONSUMPTION

- Assorted Candy Bars | 2.50 each
- Power Bars | 5 each
- Protein Bars (KIND® **GF** or Clif®) | 6 each
- Mixed Nuts **GF DF** | 30 per pound
- Spicy Snack Mix **DF** | 30 per pound
- Trail Mix **GF** | 30 per pound
- Pepsi® Products, Bubly and Bottled Vasa Water | 3 each
- Sparkling La Croix Water | 4 each
- Fruit Infused Water Station | 50 per gallon
- Starbucks® Coffee and TAZO® Teas | 60 per gallon
- Hot Chocolate with Whipped Cream and Chocolate Shavings | 60 per gallon
- Starbucks® Fruit Iced Tea | 40 per gallon
- Hot Cider | 60 per gallon
- Lemonade | 40 per gallon



LUNCH

PLATED LUNCH ENTRÉES

Limit Three Entrées

CHILLED ENTRÉES

Includes Bread, Butter, Cookie, Starbucks® Coffee, TAZO® Teas, and Iced Tea

Chicken Caesar Salad with Focaccia Croutons and Parmesan Cheese | 23

Gluten Free and Vegan: Quinoa Bowl, Garbanzo Beans, Mango, Scallions, Cilantro, Lime, Red Pepper, and Olive Oil | 25

Steak Salad with Romaine Lettuce, Grape Tomatoes, Blue Cheese, Chopped Egg, Bacon, Balsamic Vinaigrette GF | 29

ENTRÉES

Includes Bread, Butter, One Starter, Two Sides, One Dessert, Starbucks® Coffee, TAZO® Teas, and Iced Tea

Spinach Stuffed Chicken with Garlic Cream GF | 34

Lemon Thyme Grilled Chicken and Honey Lemon Glaze GF DF | 34

Pork Chop with Rosemary Maple Glaze GF DF | 34

Oven Baked Cod with Cilantro Thai Green Pepper Sauce GF DF | 35 🌶️

Grilled Pork Tenderloin with Cider Reduction GF DF | 35

Grilled Alaskan Salmon with Beurre Blanc GF | 36

Baked Local Red Lake Walleye with Lemon Capers GF DF | 37

Hanger Steak with Chimichurri GF DF | 39

Beef Medallions with Cajun Cream GF | 40 🌶️

Seared Chicken Breast and Bourbon Glaze GF DF | 42

Grilled Petite Filet Mignon and Red Wine Reduction GF DF | 42

VEGETARIAN

Includes Bread, Butter, One Starter, One Dessert, Starbucks® Coffee, TAZO® Teas, and Iced Tea

Penne Pasta, Heirloom Tomato, Mushroom, Basil, Olive Oil, Parmesan Cheese | 29

Gluten Free and Vegan:

Grilled Root Vegetables with Garlic Polenta and Lemon Olive Oil | 29

White Beans, Rutabaga, Leeks, Roasted Sweet Potato Stir Fry | 30



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LUNCH

PLATED LUNCH STARTERS

SOUPS

Select One Soup or Salad

Soup of the Day -Gluten Free Upon Request

Minnesota Wild Rice with Chicken

Roasted Red Pepper and Tomato **GF DF**

Chicken and Garden Vegetable **GF DF**

Beer Cheese **GF**

Minestrone **DF**

Loaded Baked Potato **GF**

Beef Chili **GF DF**

SALADS

Select One Soup or Salad

Blue Birch Salad with Radicchio, Spring Mixed Greens, Toasted Almonds, Raisins, and Cider Vinaigrette **GF DF**

Stacy's Salad with Field Greens, Goat Cheese, Craisins, Sliced Pears, and Raspberry Vinaigrette **GF**

Caesar Salad, Focaccia Croutons, Parmesan Cheese

Wedge Salad, Applewood Smoked Bacon, Chopped Egg, Tomato, Blue Cheese, Buttermilk Ranch Dressing **GF**

Harvest Salad, Roasted Vegetables, Toasted Pecan, and Maple Vinaigrette **GF DF**

Green Salad of Romaine, Kale, Carrot, Radish, Broccoli, Soy Nuts, Balsamic Vinaigrette **GF DF**

Caprese, Mixed Greens, Buffalo Mozzarella, Grape Tomatoes, Balsamic Vinaigrette **GF**

Quinoa, Apples, Almonds, Red Onions, Feta Cheese, Dried Blueberries, Lemon, Mint **GF**

Arugula and Grilled Pear Salad, Goat Cheese, and Champagne Vinaigrette **GF**



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LUNCH

PLATED LUNCH SIDES AND DESSERT

SIDES

Select Two Sides

Blanched Broccoli GF DF

Roasted Broccolini GF DF

Grilled Asparagus GF DF

Oven Roasted Baby Carrots GF DF

Rainbow Carrots GF DF

Zucchini GF DF

Winter Squash GF DF

Truffle Salted Brussel Sprouts GF DF

Fingerling Potatoes GF DF

Garlic Mashed Potatoes

Mixed Root Vegetables GF DF

Brown Rice Pilaf GF DF

Cilantro Lime Rice GF DF

DESSERT

Select One Dessert

Salted Caramel Bread Pudding

Tiramisu Shooter

Fresh Fruit Cobbler with Whipped Cream

Chocolate Mousse Shooter with Raspberries

Gluten Free Flourless Chocolate Cake

Assorted Dessert Bars



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LUNCH

LUNCH BUFFET OF THE DAY | 28

Ninety Minutes of Service - Minimum of 15 People

A \$100 Fee for Groups Under 15 People Will be Applied Unless Menus are Matched with Other Days of Function
Additions and Substitutions Available for Additional Costs

MONDAY | SOUTHERN

Pickled Jalapeño Corn Bread with Whipped Butter GF

Spring Mixed Greens, Black Beans, Grilled Corn, Shaved Carrots, Crispy Fried Onions, Ranch and
Balsamic Vinaigrette Dressing

Buttermilk Fried Chicken

Garlic Mashed Potatoes GF

Green Beans GF DF

TUESDAY | SANDWICH BOARD

Caesar Salad, Focaccia Croutons, Parmesan Cheese

House Made Chips GF DF

CHOOSE THREE:

Ham, Provolone Cheese, Lettuce, Tomato, and Dijon Aioli on Ciabatta

Smoked Turkey on Wheat with Cranberry Aioli, White Cheddar, Mixed Greens

Roast Beef Sandwich on Pretzel Bun, Lettuce, Tomato, Horseradish Sauce

Caprese on Ciabatta with Tomatoes, Fresh Mozzarella, Pesto Aioli, Spinach, and Balsamic Reduction

Gluten Free and Vegan: Veggie Spinach Wrap with Romaine, Tomatoes, Cucumbers, Red Onion, Hummus,
and Red Wine Vinaigrette

WEDNESDAY | TEX MEX

Assortment of Soft Bread Rolls and Butter

Spring Mixed Greens, Grape Tomatoes, Cucumbers, Shredded Carrots, and Baja Dressing GF

Chicken Fajitas with Onion, Red and Green Peppers GF DF

Warm Flour Tortillas DF

Guacamole, Cotija Cheese, Salsa, Lime Wedges, Cilantro, Sour Cream

Cilantro Lime Rice GF DF

Black Beans GF DF



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LUNCH

LUNCH BUFFET OF THE DAY | 28

THURSDAY | SOUP AND SALAD

Fresh Baked Bread and Butter

Chef's Choice Vegan Soup

Minnesota Wild Rice with Chicken Soup

Caesar Salad, Focaccia Croutons, Parmesan Cheese

Mixed Green Salad, Heirloom Tomatoes, Cucumber, Shaved Carrot with Strawberry Vinaigrette **GF**
DF

ON THE SIDE:

Sliced Chicken Breast **GF DF**

Tofu

Salad Dressings

FRIDAY | CARIBBEAN

Hawaiian Sweet Rolls

Green Salad of Romaine, Kale, Carrots, Tomato, Cucumber, Roasted Almonds, and Balsamic Vinaigrette **GF DF**

Barbecue Pulled Pork (Pulled Chicken Substitute Available) **GF DF**

Grilled Mixed Vegetables **GF DF**

Roasted Yukon Potatoes **GF DF**

ENHANCEMENTS

Pepsi® Products, Bubly and Bottled Vasa Water | **3 each**

Sparkling La Croix Water | **4 each**

Fruit Infused Water Station | **50 per gallon**

Starbucks® Fruit Iced Tea | **40 per gallon**

Starbucks® Coffee and TAZO® Teas | **60 per gallon**

Assorted Dessert Bars | **36 per dozen**

Assorted Cookies | **36 per dozen**

Assorted Cupcakes | **40 per dozen**



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LUNCH

LUNCH BUFFETS

Ninety Minutes of Service - Minimum of 20 People

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SANDWICH | 31

Soup du Jour

Potato Salad **GF DF**

House Made Potato Chips **GF DF** and Onion Dip

Kale Salad, Shaved Brussel Sprouts, Cranberries, Heirloom Tomato with Poppy Seed Vinaigrette **GF DF**

CHOOSE THREE:

Smoked Turkey Wrap with Cheddar Cheese, Romaine Lettuce, Tomato, and Avocado Spread

Ham, Provolone Cheese, Lettuce, Tomato, and Dijon Aioli on Ciabatta

Smoked Turkey on Wheat with Cranberry Aioli, White Cheddar, Mixed Greens

Roast Beef Sandwich on Pretzel Bun, Lettuce, Tomato, Horseradish Sauce

Prosciutto di Parma, Ciabatta Bread, Gorgonzola Cheese, Clover Honey, and Fresh Basil

Smoked Turkey with White Cheddar on Gluten Free Bread **GF**

Gluten Free and Vegan: Veggie Spinach Wrap with Romaine, Tomatoes, Cucumbers, Red Onion, Hummus, and Red Wine Vinaigrette

Assorted Dessert Bars

Starbucks® Coffee, TAZO® Tea and Iced Tea

DELI | 31

Soup du Jour

Whole Grain Breads and Rolls (Gluten Free Bread Available with Advanced Notice)

Potato Salad **GF DF**

House Made Potato Chips **GF DF** and Onion Dip

Kale Salad, Shaved Brussel Sprouts, Cranberries, Heirloom Tomato with Poppy Seed Vinaigrette **GF DF**

Sliced Roast Beef, Smoked Turkey, and Ham **GF DF**

Sliced Swiss and Sharp Cheddar Cheeses **GF**

Mayonnaise, Mustard, Pesto Aioli, Cranberry Aioli, Lettuce, Tomato, Pickle, Onion

Assorted Dessert Bars

Starbucks® Coffee, TAZO® Tea and Iced Tea



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LUNCH

LUNCH BUFFETS

BARBECUE | 35

Fresh Baked Bread and Butter

Mixed Greens with Spicy Pecans, Strawberries, Feta, and Honey Dijon Vinaigrette GF

Potato Salad GF DF

Pulled Pork with Zesty Barbecue Sauce GF DF and Slider Buns

Fire Braised Chicken Thighs with Carolina Gold Barbecue Sauce GF

Baked Beans GF DF

Grilled Mixed Vegetables GF DF

Double Chocolate Brownies

Starbucks® Coffee, TAZO® Tea and Iced Tea

Lemonade

SOUTHWESTERN | 36

Romaine Salad with Cherry Tomato, Roasted Corn, Black Beans, Avocado, and Cilantro Lime Dressing GF DF

Quinoa with Black Beans, Corn, Red Onion, Tomato, and Queso Fresco GF

Build Your Own Tacos with Warm Tortillas, Tomato Salsa, Sour Cream, Shredded Cheddar Cheese, Shredded Cabbage, Chipotle Cream Sauce, and Lime

- Chef's Choice Fish GF DF

- Beef Fajitas, Julienne Peppers, and Onions GF DF

Refried Beans GF DF

Green Beans GF DF

Corn Tortilla Chips with Guacamole and Tomato Salsa GF DF

Cinnamon Churros with Chocolate Dipping Sauce

Starbucks® Coffee, TAZO® Tea and Iced Tea



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LUNCH

LUNCH BUFFETS

ITALIAN | 37

Fresh Baked Bread and Butter

Romaine with Shaved Parmesan, Croutons, Classic Caesar, and Balsamic Dressings

Chilled Broccoli with Olive Oil, Garlic, Lemon, and Chile Flakes GF DF

Penne Pasta with Cream Sauce

-Gluten Free Zucchini Noodles Available Upon Request for Additional Charge with Advance Notice

Penne Pasta with Marinara and Italian Sausage

-Substitute to Ground Beef or Shrimp for Market Price

Pan Seared Chicken with Artichoke, Tomato, White Wine, and Parsley GF DF

Garlic Roasted Potatoes GF DF

Tiramisu

Starbucks® Coffee, TAZO® Tea and Iced Tea

HEALTHY CHOICE - GLUTEN FREE | 37

Arugula And Asparagus Salad With Cucumber, Kalamata Olives, Fresh Parsley, Dill, and Extra Virgin Olive Oil DF

Heirloom Tomato Salad With Baby Spinach, Artichoke, Mandarin Orange, and Green Goddess Dressing

Roasted Salmon with Orange Tarragon Sauce DF

Mediterranean Chicken DF

Oven Roasted Beets and Carrots DF

Charred Broccoli on a Bed of Quinoa Pilaf with Roasted Red Pepper, Feta, and Red Onion

Flourless Chocolate Cake

Starbucks® Coffee, TAZO® Tea and Iced Tea



LUNCH

LUNCH BUFFETS

BUILD YOUR OWN | 40

Includes Fresh Baked Bread, Butter, Starbucks® Coffee, TAZO® Teas, and Iced Tea

SELECT TWO STARTERS

- Mixed Greens with Grape Tomatoes, Sliced
Cucumber, Shredded Carrots, and Champagne
Vinaigrette **GF DF**
- Fresh Cut Romaine, Sliced Apples, Candied
Pecans, Shaved Parmesan, and Maple
Balsamic Vinaigrette **GF**
- Grilled Potato Salad with Mustard Vinaigrette
- Potato Salad **GF DF**
- Pasta Salad with Grilled Vegetables and
Mediterranean Vinaigrette **DF**
- Quinoa Salad with Roasted Vegetables **GF DF**
- Minnesota Wild Rice with Chicken Soup
- Carrot Ginger Soup **GF DF**
- Lentil Soup **GF DF**
- Beef Chili **GF DF**

SELECT TWO SIDES

- Garlic Mashed Potatoes **GF**
- Roasted Potatoes with Rosemary **GF DF**
- Cilantro Lime Rice **GF DF**
- Baked Brown Rice **GF DF**
- Oven Roasted Baby Carrots **GF DF**
- Blanched Broccoli **GF DF**

SELECT TWO ENTRÉES

Limit One Beef Option

- Pan Roasted Chicken with Garlic Mushroom
Cream Sauce **GF**
- Lemon Rosemary Chicken **GF DF**
- Oven Roasted Flank Steak with Shallot
Red Wine Sauce **GF DF**
- Garlic Braised Short Rib with Red Wine Sauce **GF DF**
- Roasted Garlic Pork Tenderloin **GF DF**
- Baked Penne Pasta with Roasted Vegetables **DF**
- Tagliatelle with Mushrooms and Pecorino **DF**

SELECT TWO DESSERTS

- Double Chocolate Brownies
- Assorted Dessert Bars
- Tiramisu Shooter
- Apple Crisp with Warm Caramel Sauce
- Chocolate Bread Pudding



LUNCH

LUNCH BUFFETS

BUILD YOUR OWN TO-GO LUNCH | 28

CHOOSE THREE:

Chicken Caesar Salad with Bread

Grilled Vegetable Bowl with Quinoa, Baby Spinach, and Mustard Vinaigrette **GF DF**

Greek Quinoa Bowl with Feta Cheese, Kalamata Olives, Tomato, Cucumber, Red Onion,
and Garlic Herb Vinaigrette **GF**

Smoked Turkey Wrap with Cheddar Cheese, Romaine Lettuce, Tomato, and Avocado Spread
Ham, Provolone Cheese, Lettuce, Tomato, and Dijon Aioli on Ciabatta

Smoked Turkey on Wheat with Cranberry Aioli, White Cheddar, Mixed Greens

Roast Beef Sandwich on Pretzel Bun, Lettuce, Tomato, Horseradish Sauce

Prosciutto di Parma, Ciabatta Bread, Gorgonzola Cheese, Clover Honey, and Fresh Basil

Gluten Free: Your Choice of Smoked Turkey and White Cheddar, Ham and Provolone

Cheese, or Roast Beef and Cheddar on Gluten Free Bread with Gluten Free Cookie, Whole Fruit,
and Chips **GF**

SIDES:

Assorted Chips

Whole Fruit

Cookie

Assorted Pepsi® Soft Drinks



DINNER

PLATED DINNER ENTRÉES

Includes Bread, Butter, One Starter, One Dessert, Starbucks® Coffee, and TAZO® Teas
Limit Three Entrées

ENTRÉES

Spinach Stuffed Chicken Breast, Pineapple Chutney, Saffron Risotto, and Grilled Vegetables **GF** | **45**

Pan-Seared Airline Chicken with Garlic Cream Sauce, Brown Rice Pilaf, and Broccoli **GF** | **46**

Chicken Marinated with Shallots and Garlic, Dijon Mashed Potatoes, Asparagus and

Blistered Tomatoes **GF** | **46**

Airline Roasted Chicken with Smoked Cherry Sauce, Parsnip Puree, and Creamed Spinach **GF** | **47**

Pork Tenderloin with Cider Reduction, Brown Sugar Butternut Squash Puree, and Tri-Color Carrots **GF** | **47**

Bone-in Pork Chop with a Rosemary Thyme Maple Glaze, Oven Roasted Sweet Potatoes,
and Shallot Green Beans **GF DF** | **47**

Pan Seared Duck Breast with Smoked Cherry Sauce, Parsnip Puree, and Bok Choy | **50**

Grilled Salmon with Red Wine Reduction, Lemon Scented Asparagus, and Roasted Fingerling Potatoes | **47**

Oven Roasted Salmon with Buerre Blanc, Cilantro Lime Quinoa, and Asparagus **GF** | **48**

Herb Crusted Red Lake Walleye with Caper Cream, Minnesota Wild Rice Pilaf, and Sea Salt
Brussel Sprouts **GF** | **48**

Sea Bass with Passion Fruit Reduction, Spinach, Squash Puree, and Grilled Mini Zucchini **GF** | **51**

Hanger Steak with a Chimichurri Sauce, Twice Baked Potato, and Garlic Sautéed Spinach **GF** | **53**

Braised Beef Short Ribs with Red Wine Demi, Carrots, Cipollini Onion, and Buttered Mashed Potatoes **GF** | **54**

Grilled Beef Tenderloin with Red Wine Sauce, Shiitake Ragout, Asparagus, and Potato Truffle Cake **GF** | **54**

New York Strip with Red Wine Herb Butter, Garlic Mashed Potatoes, and French Green Beans **GF** | **54**

Filet Mignon with Au Jus, Roasted Rainbow Fingerling Potatoes, and Steak House Asparagus **GF DF** | **58**



DINNER

PLATED DINNER ENTRÉES

VEGETARIAN

Penne Pasta, Heirloom Tomato, Mushroom, Basil, Olive Oil, Parmesan Cheese | 39

Grilled Root Vegetables with Garlic Polenta and Lemon Olive Oil GF DF | 39

White Beans, Rutabaga, Leeks, Roasted Sweet Potato Stir Fry GF DF | 41

Quinoa Bowl, Garbanzo Beans, Mango, Scallions, Cilantro, Lime, Red Pepper and Olive Oil GF DF | 43

DUETS

Custom Created Duets Available Upon Request.



DINNER

PLATED DINNER STARTERS

SOUPS

Soup of the Day -Gluten Free Upon Request

Minnesota Wild Rice with Chicken

Roasted Red Pepper and Tomato GF DF

Chicken and Garden Vegetable GF DF

Beer Cheese GF

Minestrone DF

Loaded Baked Potato GF

Beef Chili GF DF

SALADS

Blue Birch Salad with Radicchio, Spring Mixed Greens, Toasted Almonds, Raisins, and Cider Vinaigrette
GF DF

Stacy's Salad with Field Greens, Goat Cheese, Craisins, Sliced Pears, and Raspberry Vinaigrette GF

Caesar Salad, Focaccia Croutons, Parmesan Cheese

Wedge Salad, Applewood Smoked Bacon, Chopped Egg, Tomato, Blue Cheese, Buttermilk Ranch Dressing GF

Harvest Salad, Roasted Vegetables, Toasted Pecan, and Maple Vinaigrette GF DF

Green Salad of Romaine, Kale, Carrot, Radish, Broccoli, Soy Nuts, Balsamic Vinaigrette GF DF

Caprese, Mixed Greens, Buffalo Mozzarella, Grape Tomatoes, Balsamic Vinaigrette GF

Quinoa, Apples, Almonds, Red Onions, Feta Cheese, Dried Blueberries, Lemon, Mint GF

Arugula and Grilled Pear Salad, Goat Cheese, and Champagne Vinaigrette GF



DINNER

PLATED DINNER DESSERT

DESSERT

Red Velvet Cake

Lemon Cake

Caramel Salted Cheesecake GF

Black Cherry Ricotta Cheesecake

Triple Chocolate Mousse Cake

Flourless Chocolate Cake GF

Raspberry Swirl Cheesecake

Moscato Berry Tiramisu

Spiced Red Wine-Poached Pears with Vanilla Mascarpone Whipped Cream GF



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

DINNER

DINNER BUFFETS

Ninety Minutes of Service - Minimum of 20 People

A \$100 Fee for Groups Under 20 People Will be Applied Unless Menus are Matched with Other Days of Function

AMERICAN | 50

Fresh Baked Bread and Butter

Chopped Salad, Iceberg Lettuce, Tomato, Cucumber, Radish, Blue Cheese, Bacon,
with Blue Cheese Dressing GF

Caesar Salad, Focaccia Croutons, Parmesan Cheese

Chef's Choice Grilled Steak

Honey Mustard Pork Tenderloin with a Maple Glaze GF DF

Yukon Gold Dijon Mashed Potatoes GF

Chilled Asparagus GF DF

New York Style Cheesecake

Apple Pie

Starbucks® Coffee and TAZO® Teas

ITALIAN | 50

Fresh Baked Garlic Bread Sticks

Minestrone DF

Romaine Lettuce, Grape Tomatoes, Parmesan Cheese, Julienne Basil, Sunflower Seeds,
and Balsamic Vinaigrette GF

Mixed Greens, Kalamata Olives, Red Onion, Cherry Tomato, Ricotta Cheese, and Italian Dressing GF

Penne Kielbasa Alla Bettola (Spicy Tomato Cream Sauce) 🌶️

Chicken Carbonara

Green Beans with Parmesan Cheese and Bread Crumbs

Panna Cotta with Mixed Berry Sauce

Carrot Cake

Starbucks® Coffee and TAZO® Teas



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

DINNER

DINNER BUFFETS

BARBECUE | 50

Fresh Baked Bread and Butter

Blue Birch Salad with Radicchio, Spring Mixed Greens, Toasted Almond, Raisins, and Cider Vinaigrette
GF DF

Garden Salad with Heirloom Tomato, Cucumber, Shaved Carrot with Buttermilk Ranch Dressing GF

Slow Smoked North Carolina Barbecue Chicken GF DF

St. Louis Cut Barbecue Pork Spare Ribs GF DF

Roasted Red Potatoes GF DF

Corn on the Cob GF DF

Peach Cobbler

Double Chocolate Brownies

Starbucks® Coffee and TAZO® Teas



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

DINNER

DINNER BUFFETS

BUILD YOUR OWN | 62 / 72

SELECT ONE SOUP

Minnesota Wild Rice with Chicken Soup

Carrot Ginger Soup **GF DF**

Lentil Soup **GF DF**

Beef Chili **GF DF**

SELECT TWO SALADS

Mixed Greens with Grape Tomatoes, Sliced

Cucumber, Shredded Carrots, and
Champagne

Vinaigrette **GF DF**

Fresh Cut Romaine, Sliced Apples, Candied

Pecans, Shaved Parmesan, and Maple

Balsamic Vinaigrette **GF**

Potato Salad **GF DF**

Pasta Salad with Grilled Vegetables and

Mediterranean Vinaigrette **DF**

Quinoa Salad with Roasted Vegetables **GF DF**

SELECT TWO SIDES

Garlic Mashed Potatoes **GF**

Roasted Potatoes with Rosemary **GF DF**

Cilantro Lime Rice **GF DF**

Baked Brown Rice **GF DF**

Oven Roasted Baby Carrots **GF DF**

Blanched Broccoli **GF DF**

SELECT TWO ENTRÉES | 62

SELECT THREE ENTRÉES | 72

Grilled Steak and Fresh Herbs with Steak Butter **GF**

Hanger Steak with Chimichurri **GF DF**

Honey Mustard Pork Tenderloin with

Cider Reduction **GF DF**

Bone-in Pork Chop with Honey Glaze **GF DF**

Pan Roasted Chicken with Herb Sauce

Roasted Salmon with Kalamata Olive and

Heirloom Tomatoes **GF DF**

Grilled Salmon with Oregano and Basil **GF DF**

Grilled Walleye, Caper and Olives **GF DF**

Baked Walleye with Parsley and Lemon Extract Oil **GF DF**

Baked Three Cheese Pasta with Blue Point Crab

SELECT TWO DESSERTS

Moscato Berry Tiramisu

Chocolate Bread Pudding

Apple Crisp with Warm Caramel Sauce

Black Cherry Ricotta Cheesecake

Spiced Red Wine-Poached Pears with Vanilla

Mascarpone Whipped Cream **GF**

Flourless Chocolate Cake **GF**



RECEPTION

HORS D' OEUVRES PRICED PER 25 PIECES

COLD HORS D'OEUVRES

Tomato Bruschetta **DF** | **100**

Tomato, Basil, Mozzarella Skewer **GF** | **100**

Antipasto Kabob | **100**

Jalapeño Lime Deviled Eggs **GF DF** | **100**

Nutella® Berry Canapé | **100**

Cranberry, Brie, Prosciutto Crostini with Balsamic Glaze | **125**

Cajun Rock Shrimp Guacamole Bites **GF DF** | **125**

Classic BLT | **125 DF**

Prosciutto Wrapped Melon and Mint **GF DF** | **125**

Tuna Tartar on Wonton Crisp **DF** | **150**

Shrimp Cocktail **GF DF** | **150**

Skewered Wedge Salad **GF** | **150**

MINIMUM ORDER TWO

Smoked Salmon And Cucumber Bites **GF** | **125**

Sear'd Tenderloin Tips, Barbecue Spice, Horseradish Chive Crème Fraîche **GF** | **150**

Deconstructed Red Velvet Or Tiramisu Cake Shooter | **100**

Macaroons | **125**

Petit Fours | **125**



MARRIOTT MINNEAPOLIS SOUTHWEST

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RECEPTION

HORS D' OEUVRES PRICED PER 25 PIECES

HOT HORS D'OEUVRES

Vegetable Spring Rolls With Sweet Chili Sauce **DF** | 100

Mac & Cheese With Fonduta | 100

Chicken Quesadilla Trumpet With Sour Cream And Salsa | 100

Chicken Empanadas | 100

Chicken Wellington | 125

Beef Wellington | 125

Chicken Wings: Frank's RedHot®, Barbecue, Or Plain **GF DF** | 125

Buffalo Chicken Spring Rolls With Sweet Chili Sauce | 125

MINIMUM ORDER TWO

Spicy Vegetable Pakora **DF** | 100

Mediterranean Antipasto Skewers | 100

Mini Cheeseburger | 100

Caramelized Bacon And Onion Meatball | 100

Crab Cake With Creole Sauce | 125

Coconut Chicken Satay With Spicy Peanut Sauce | 125

Beef Satay With Hoisin Sauce **GF DF** | 125



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

RECEPTION

DISPLAY, ACTION, AND CARVING STATIONS

DISPLAYS

Serves 50 Guests

Fresh Vegetable Crudité with Roasted Red Pepper Hummus, Cucumber Dip **GF** and Pita Chips | **250**

Sliced Fruit and Drunken Berry **GF DF** | **250**

Global Cheese, Crostini and Fig Spread | **275**

Charcuterie Platter with Local Cheese, Cured Meat, and Seasonal Vegetable **GF** | **325**

CARVING STATIONS

\$50 Chef Attendant Fee Required For a Minimum of 50 Guests for 2 Hours

Accompanied with Slider Rolls and French Baguettes

Bone-in Honey Glazed Ham with Ground Mustard (Serves 40 People) **GF DF** | **300**

Roasted Whole Turkey, Cranberry, and Mustard (Serves 30 People) **GF DF** | **300**

Striploin Beef with Horseradish Cream (Serves 25 People) **GF** | **375**

Prime Rib, Horseradish Cream, and Roast Beef Au Jus (Serves 25 People) **GF** | **400**

Beef Tenderloin with Whole Grain Mustard and Horseradish Sauce (Serves 25 People) **GF DF** | **450**



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

RECEPTION

DISPLAY, ACTION, AND CARVING STATIONS

ACTION STATIONS

\$50 Chef Attendant Fee Required For a Minimum of 50 Guests for 2 Hours

PASTA STATION (Serves 25 People) | 300

Rigatoni, Orecchiette, Penne Pasta

Mushroom, Tomato, Onion, Spinach, Peas

Chicken, Shrimp, Sausage

Vodka, Tomato, Cream Sauce

CARB FREE PASTA STATION (Serves 25 People) | 375

Vegetable Noodles: Yellow Squash, Red Cabbage, Zucchini, and Carrot Noodles GF

Romesco Sauce, Spinach Sauce, Kale Pesto GF

Blister Tomatoes, Crimini Mushrooms, Shallots, Coconut Water GF DF

Tofu, Chicken, Mock Duck, Shrimp GF DF

SALAD STATION GF (Serves 50 People) | 400

Spring Mix, Spinach, Romaine, Iceberg Lettuce

Heirloom Tomato, Cucumber, Red Onion, Red Pepper, Green Pepper, Kalamata Olive,
Seasonal Berries

Goat Cheese, Parmesan Cheese, Feta Cheese, Cheddar Cheese

Soy Nuts, Sunflower Seeds, Roasted Almonds, Pumpkin Seeds

Salmon, Grilled Steak, Blackened Chicken, Bacon

Olive Oil, Balsamic Vinegar, Champagne Vinaigrette, Caesar Dressing, Blue Cheese Dressing

TACO STATION (Not Chef Attended) | 15 per person

Soft Tortilla Shells, Hard Taco Shells

Sautéed Black Beans, Salsa, Sour Cream, Guacamole, Shredded Cheddar Cheese,
Tomatoes, Shredded Lettuce GF

Fresh Ground Beef, Fajita Chicken GF DF



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

BEVERAGE

WHITE AND SPARKLING WINES

CHARDONNAY

BV Century Cellars, Chardonnay | 30

St. Supéry, Chardonnay Oak Free | 47

Sonoma Cutrer, Chardonnay | 53

PINOT GRIGIO / PINOT GRIS

Pighin, Pinot Grigio | 47

Chateau Ste. Michelle, Pinot Gris | 50

SAUVIGNON BLANC

Provenance Vineyards, Sauvignon Blanc | 42

Chateau Ste. Michelle, Sauvignon Blanc | 50

SPARKLING WINE

Segura Viudas, Brut, Cava, "Aria" | 30

La Marca, Extra Dry, Prosecco | 35

Moet Chandon, Imperial, Champagne | 70

Dom Perignon, Brut, NV, Champagne | 225

**We provide the opportunity for client provided wine with a corkage fee of \$15 per bottle.



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

BEVERAGE

RED WINES

PINOT NOIR

BV Century Cellars, Pinot Noir | 30

Kim Crawford, Pinot Noir | 47

La Crema, Pinot Noir | 59

MERLOT

Matanzas Creek, Merlot | 47

Chateau Ste. Michelle, Merlot | 50

CABERNET SAUVIGNON

Chateau Ste. Michelle, Cabernet Sauvignon | 50

Franciscan, Cabernet Sauvignon | 63

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MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

BEVERAGE

LOCAL WINE PAINTER CREEK WINERY

MINNETRISTA, MINNESOTA

Located 25 minutes outside the Twin Cities, Painter Creek Winery was founded in 2012. Painter Creek Winery uses Minnesota native wild grape which has been conditioned by the University of Minnesota to become a cold-climate wine grape that will survive 30 degrees below zero. These Minnesota cold climate grapes are changing the wine industry across the Northern US, Canada and Northern Europe.

RED WINE

Rams Head Marquette | 55

Medium-bodied wine with bold fruit flavor. The “Marquette grape” was patented by the University of Minnesota as a hybrid in 2006.

Old Oliver Cabernet Sauvignon | 55

A drier red, Painter Creek’s Cabernet has a smooth, black cherry flavor with oak undertones.

WHITE WINE

Sweet Harvest Lacrescent | 55

A Sweeter White, Painter Creek’s Lacrescent is a White Grape Varietal Developed by The University Of Minnesota. Known for Ability to Handle Winter Temperatures of -35 Degrees, The Lacrescent Carries Stone Fruit Aromas.

Anchors Away Chardonnay | 55

A Crisp, Golden White, Painter Creek’s Chardonnay is Sweet and Smooth. With Origins in Eastern France, Chardonnay is a Green-skinned Grape Variety with Neutral, Unwavering Flavors.

DESSERT WINE

21 Cabernet Sauvignon Dessert Wine | 80

Painter Creek’s -21 Dessert Wine is a Tasteful Cab Featuring Smooth, Well-balanced Flavors, A Chocolate Aroma and Taste with a Hint of Vanilla and Black Cherry.



BEVERAGE

BEER

BOTTLED BEER

Budweiser

Coors Light

Corona Extra

Heineken®

Michelob Golden Draft Light

Miller Lite

O'Douls® Non-Alcoholic

Samuel Adams Boston Lager

Summit EPA

Stella

KEG BEER

Domestic | 400

Premium, Import And Craft | 450+



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

BEVERAGE

BAR SERVICE

PREMIUM BAR

Smirnoff Vodka
Beefeater Gin
Cruzan® Aged Light Rum
Dewar's White Scotch
Jim Beam White Label Bourbon
Canadian Club® Whiskey
Jose Cuervo Especial Tequila
Korbel Brandy

TOP SHELF BAR

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Johnnie Walker Red Scotch
Maker's Mark Bourbon
Jack Daniels® Bourbon
Seagram's VO Whiskey
1800® Silver Tequila
Courvoisier® VS Cognac



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BEVERAGE

HOST AND CASH BAR PRICED PER BEVERAGE

\$100 Bartender Fee Required. Beverages Charged On Consumption.

HOST BAR

- Premium Brand Mixed Drink | 7
- Top Shelf Brand Mixed Drink | 8
- Cordials | 8
- Imported Beer | 7
- Domestic Beer | 6
- Top Shelf Wine | 8.50
- House Wine | 7
- Soda, Juice, and Bottled Water | 3

CASH BAR

- Premium Brand Mixed Drink | 7.5
- Top Shelf Brand Mixed Drink | 9
- Cordials | 8.5
- Imported Beer | 7.5
- Domestic Beer | 6.5
- Top Shelf Wine | 9.50
- House Wine | 7.5
- Soda, Juice, and Bottled Water | 3



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

TECHNOLOGY

PRODUCTION

PSAV® PRESENTATION SERVICES

Since 1937 PSAV® has been setting the stage in meeting, convention and special event production, offering the expertise to accommodate everything from intimate gatherings to large conventions. PSAV® is a key element of our meeting services team, and always maintains a “going the extra mile” attitude to earn the customer’s loyalty. With their in-depth knowledge and understanding of the venue and an integrated approach with the hotel staff, you are ensured a seamless, worry-free environment. When you are looking for creativity, comfort and confidence, PSAV® has the resources to transform your vision into reality. They will deliver the spectacular on every event, every time.

By selecting the Minneapolis Marriott Southwest as your destination of choice to produce your conference, meeting or event, you will gain the expertise and knowledge of PSAV®’s on-site team of creative professionals with the experience and talent to stage the most dazzling events. From set-up to breakdown, PSAV® serves your high-end production needs with a core group of highly skilled professionals utilizing our extensive in-house inventory of the very latest production technology. You will not find a more innovative group of audiovisual specialists at any venue. Their team is with you every step of the way with assistance in theming, budgeting, pre-production, 3D CAD set design, staging and event direction.

[Visit our PSAV Presentation Services website](#)

Internet WiFi Simplified is an industry-leading approach for presenting WiFi to our customers. The new standardized process, found at the Marriott portfolio of full-service brands, provides greater clarity on pricing and bandwidth options so meeting experiences can be planned with confidence. Please refer to the WiFi Quick Guide located on the hotel website under the meetings tab for more information.



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

GENERAL INFORMATION

FOOD AND BEVERAGE GUARANTEES

We need your assistance in making your function a success. Final guarantee is due at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to deduction. 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. Revisions in your group counts, times, dates or meal functions may necessitate renegotiating the charges. Any additions to meals the day of the function may result in an increase to menu price.

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.

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.

TAXES AND SERVICE CHARGES

All food, beverage, room rental and audio visual equipment prices are subject to a 24% service charge. All charges, including food, beverage, audio visual equipment and service charges are subject to the applicable state sales taxes.

LABOR CHARGES

Resetting of event space from previously agreed set-ups per your event order may result in additional cost to the group in the form of room rental.



GENERAL INFORMATION

SET-UP REQUIREMENT CONFIRMATION

Final menu items, room arrangements and other details pertaining to your function will be outlined on a 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. Any changes to function room set-up made within 72 hours of designated event start time are subject to a change fee.

PAYMENT POLICIES

Cash, check or credit cards 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%.



MARRIOTT MINNEAPOLIS SOUTHWEST

5801 OPUS PARKWAY MINNETONKA, MN 55343 T: (952) 935-5500

PACKAGES

SHIPPING AND BOX HANDLING

MATERIALS SENT TO THE HOTEL

The hotel must be informed of the quantity, arrival date and the shipper at least one day in advance of the delivery. Each piece must be numbered and labeled with the name of the function and Event Manager. The guest or organization is responsible for sealing, labeling and contacting the shipping company to make the shipping and billing arrangements for both incoming and outgoing packages.

LABOR SERVICES

\$40.00 per hour with a two hour minimum.

A handling and processing fee of \$7.00 will apply to all out going parcels

SHIPPING RATES AND SERVICES

Complimentary parcels for meeting planners:

10-50 peak rooms - 5 boxes

51--250 peak rooms - 10 boxes

251-500 peak rooms - 1 pallet

If the group has no sleeping rooms the following rates will apply:

0-10 boxes - \$15.00 flat

11-20 boxes - \$25.00 flat

21-30 boxes - \$35.00 flat

31-40 boxes - \$50.00 flat

41+ - pallet rate \$175.00

**These prices include process and handling. Inclusive of storage for 3 business days. Additional storage will be charged at \$25.00 per day.



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