

COURTYARD[®]
BY MARRIOTT

FLAVORS FOR YOUR CELEBRATION

EAST TOWN
ballroom

AT THE COURTYARD MINNEAPOLIS

WELCOME TO YOUR WEDDING DAY

Your Marriott Certified Wedding Planner will work with you closely to understand your vision, traditions, style, and taste. Bring us your vision and let us make it a reality. From intimate to extravagant, traditional to unexpected, we are at your service and dedicated to creating an unforgettable wedding experience that is uniquely yours. Choose from one of our complete Wedding Packages or pair à la carte items to create a custom event.

Our Gift to You Included in Every Wedding Package

- Waived Room Rental (\$5,000 Value)
- Complimentary King Suite for Your Wedding Night
- Complimentary Cake Cutting
- Waived Bartender Setup Fee
- Complimentary Dance Floor
- Personal Menu Tasting for the Wedding Couple with the Hotel Catering Sales Manager
- Choice of White or Grey Floor Length Tablecloths, with White or Grey Napkins
- Specialty Tables (Place Card Table, Memorial Table, Gift Table, Cake Table, DJ Table, etc.) with Choice of Grey Conference Cloths or White Linen and Skirting
- Complimentary Risers for Head Table
- Set Up and Tear Down of All Tables, Chairs, Risers and Bar





WEDDING PACKAGES

Packages include a pre-selected two course menu with salad, entrée, bakery fresh rolls and butter. Served with freshly brewed Starbucks coffee and Teavana hot tea. One salad course should be selected with a maximum of three entrée choices.

SILVER 45

Two Appetizer Choices
Late Night Snack
Tier One Entrées

GOLD 55

Sparkling Wine Pour
One Hour Hosted Beer and Wine
Wedding Draping with Twinkle Lights
Tier One Entrées**

PLATINUM 65

Sparkling Wine Pour
One Hour Hosted Beer and Wine
Two Appetizer Choices
Wedding Draping with Twinkle Lights
Tier One or Two Entrées**

TITANIUM 75

Sparkling Wine Pour
One Hour Hosted House Brands, Beer and Wine
Two Appetizer Choices
Wedding Draping with Twinkle Lights
10 Up-lights in the Color of your Choice
Cake from Buttercream Bakery*
Tier One or Two Entrées**

AMBASSADOR 95

Sparkling Wine Pour
One Hour Hosted Premium Brands, Beer and Wine
Two Appetizer Choices
Wedding Draping with Twinkle Lights
10 Up-lights in the Color of your Choice
Cake from Buttercream Bakery*
Self-Parking up to \$17 per Vehicle
Tier One, Two or Three Entrées**

*Delivery fee extra.

**Packages require a minimum of 50 guests.

***Platinum, Titanium, and Ambassador packages are available as buffets. Buffet includes selection of two salads, one starch, one vegetable, and two entrees. Selections available on page 5.

WEDDING PACKAGES

FOOD SELECTION

TIER ONE ENTRÉES

- Heritage Chicken (gf)
- Sweet & Smoky Pork Loin (gf)
- Seared Salmon (gf)
- Grilled Portabella Mushroom (gf, v)
- Pasta Primavera (gf, v)
- Tofu Stir Fry (v)
- Ricotta & Spinach Ravioli (v)

TIER TWO ENTRÉES

- Minnesota Chicken (gf)
- Greek Chicken (gf)
- Sirloin (gf)
- Red Wine & Rosemary Short Rib (gf)

TIER THREE ENTRÉES

- Filet Mignon (gf)
- Minnesota Walleye (gf)
- Garlic Rosemary Shrimp (gf)

APPETIZER SELECTION

- Vegetable Display (gf, v)
- Fruit Display (gf, v)
- Hummus Display (v)
- Bruschetta Display (v)
- Roasted Apple Brie Crostini
- Caprese Skewers (gf)
- Cucumber Wakame Bites (gf, v)
- Nigiri Maki (gf, v)
- Barbecue Meatballs
- Chicken Skewers
- Stuffed Mushrooms (v)

(gf) - gluten-free (v) - vegetarian





PLATED ENTRÉE SELECTION

A pre-selected two course menu includes salad, entrée, bakery fresh rolls and butter. Served with freshly brewed Starbucks coffee and Teavana hot tea. Multiple entrée selections will be charged at the highest priced selection. One salad course should be selected with a maximum of 3 entrée choices.

STARTER

Garden Salad
Mixed greens, carrots, cabbage, tomatoes, and cucumbers with ranch dressing (gf)

Caesar Salad
Romaine lettuce, parmesan cheese, and herb croutons with Caesar dressing

Cranberry Feta Salad
Romaine lettuce, crumbled feta, dried cranberries, red onions, and toasted pumpkin seeds with balsamic vinaigrette (gf)

Strawberry Gorgonzola Salad
Mixed greens, red onions, gorgonzola crumbles, sliced strawberries and candied walnuts with white balsamic vinaigrette (gf)

CHICKEN

Heritage Chicken
Pan seared with garlic mashed potatoes, green beans and lemon thyme jus (gf)

Minnesota Chicken
Pan seared chicken breast, wild rice, asparagus, and mushroom bacon cream sauce (gf)

Greek Chicken
Roasted cauliflower, brussels sprouts, red potato, sweet potato with Greek spinach topping (gf)

PORK

Sweet & Smoky Pork Loin
Bacon au gratin potato, roasted brussels sprouts, cauliflower (gf)

BEEF

Red Wine & Rosemary Short Rib
Onion and mushroom beef sauce, mashed potatoes, carrots (gf)

Sirloin
Mashed potatoes, asparagus, wild mushroom demi-glace (gf)

Filet Mignon
Wild mushroom and bacon blue cheese sauce, smoked cheddar duchess potatoes, lemon dressed broccolini (gf)

FISH

Seared Salmon
Cauliflower puree, roasted brussels sprouts, carrots, and chili gastrique (gf)

Minnesota Walleye
Asparagus, quinoa wild rice blend, almonds, and lemon (gf)

Garlic Rosemary Shrimp
Gratin potatoes and roasted asparagus (gf)

VEGETARIAN

Ricotta and Spinach Ravioli
Tomato cream sauce

Grilled Portabella Mushroom
Brown rice, quinoa, steamed asparagus, roasted garlic and sundried tomato glaze (gf)

Tofu Stir Fry
Crispy tofu, fresh vegetables, quinoa, brown rice

Pasta Primavera
Black olives, sundried tomatoes, red peppers, broccoli, gluten-free pasta, marinara sauce (gf)

APPETIZERS

Appetizers can be added to a Wedding Package as an elevated option, or can be used with a custom menu. Each order serves 25 people.

Roasted Apple Brie Crostini 120
Roasted apple, pickled onion and brie

Caprese Skewers 110
Mozzarella, tomato, and basil with balsamic drizzle (gf)

Cucumber Wakame Bites 120
Seaweed salad, mushrooms, carrots, edamame, and sriracha soy glaze served on cucumber (gf, v)

Nigiri Maki 120
Sushi rice, wakame salad, marinated portabella mushroom, wasabi with tamari soy sauce (gf, v)

Barbecue Meatballs 110
House-made beef meatballs with smoky barbecue sauce

Chicken Skewers 120
Marinated chicken skewers with a teriyaki glaze

Stuffed Mushrooms 120
Vegan sausage stuffed button mushroom caps with marinara sauce (v)

Jumbo Chicken Wings 130
Choice of Spicy Buffalo or Barbecue Sauce

Baked Brie Bites 130
Brie, Puff Pastry, Cranberry Almond Filling

Lasagna Puffs 130
Choice of Italian Sausage or Vegetable Lasagna in Puff Pastry

Shrimp Cocktail 150
Cocktail Sauce

Cheese Display 150
Domestic and imported cheeses with baguettes and assorted crackers

Vegetable Display 110
Fresh seasonal vegetables with buttermilk ranch dip (gf, v)

Fruit Display 110
Seasonal fresh fruits and berries (gf, v)

Hummus Display 110
Roasted garlic hummus, pita bread, cucumbers, and carrots (v)

Charcuterie Display 225
Variety of cured meats, cheeses, and olives, with cranberry and onion jam, dried apricots, candied nuts, marinated tomatoes with crostini and crackers

Bruschetta Display 110
Fresh tomato, basil, and crostini (v)

Flatbread Display 115
Margherita & Pepperoni Flatbreads

(gf) - gluten-free (v) - vegetarian



REHEARSAL DINNER BUFFETS

Rehearsal dinners include waived room rental with a \$500 food and beverage minimum (max of 50 people). All dinner buffets include artisan rolls and butter, a dessert station with assorted bite-sized desserts, freshly brewed Starbucks coffee and Teavana hot teas, with 60 minutes of continuous service and require a minimum guarantee of 15 people.

PLATINUM 60

Two salads, one starch, one vegetable, three entrées and choice of two stationed appetizers or house wine pour with dinner

GOLD 53

Two salads, one starch, one vegetable and three entrées

SILVER 50

Two salads, one starch, one vegetable and two entrées

SALADS

Asparagus Tray (gf, v)
Fresh Cut Seasonal Fruit (gf, v)
Tuscan Bean Salad (gf)
Caprese Salad (gf)
Garden Salad (gf, v)
Vegetable Display (gf, v)
Cranberry Feta Salad (gf)
Strawberry Gorgonzola Salad (gf)
Italian Pasta Salad

STARCH

Garlic Mashed Potatoes (gf)
Au Gratin Potatoes (gf)
Roasted Red Potatoes (gf, v)
Jasmine Rice (gf, v)
Bacon Brown Rice (gf)

(gf) - gluten-free (v) - vegetarian

ENTRÉES

Chicken Parmesan
Minnesota Chicken (gf)
Heritage Chicken (gf)
Greek Chicken (gf)
Sirloin (gf)
Beef Lasagna
Sweet & Smoky Pork Loin (gf)
Minnesota Walleye (gf)
Roasted Vegetable Rigatoni Alfredo
Pasta Primavera (gf, v)
Grilled Portabella Mushroom (gf, v)

VEGETABLES

Green Beans (gf, v)
Roasted Italian Vegetables (gf, v)
Cauliflower & Kale Gratin (gf)
Roasted Cauliflower, Brussels Sprouts, Carrots & Kale (gf, v)
Carrot, Cauliflower & Broccoli (gf, v)
Honey Glazed Carrots with Shaved Fennel (gf)





CARVING STATIONS

All carving stations are priced per 50 people and require a chef fee per 50 people.

Prime Rib Carving Station (gf) 1,000

Beef Tenderloin Carving Station (gf) 1,150

Turkey Carving Station (gf) 425

Chef Fee 150

LATE NIGHT SNACKS

Priced per 50 People

Pizza Station 200

Assortment of pepperoni, sausage, veggie, and cheese pizzas, Individual pizzas for 25 per pizza

Chips & Dip Station 150

House made tortilla chips with salsa and guacamole

Walking Tacos Station 250

Nacho cheese Doritos®, ground beef, cheese, lettuce, sour cream, salsa, hot sauce

Wings Station 260

Buffalo and BBQ chicken wings served with bleu cheese, ranch dressing and celery

S'mores Station 200

Marshmallows, graham crackers, Hershey's chocolate®, and Reese's peanut butter cups®

Slider Station 250

Buffalo pulled chicken and barbecue pulled pork slider station (vegetarian option available)

(gf) - gluten-free (v) - vegetarian

BRUNCH & GIFT OPENING

Brunch includes waived room rental with a \$500 food and beverage minimum (max of 50 people). All buffets are served with freshly brewed Starbucks coffee, Teavana hot tea, orange and apple juice. All buffets are based on 60 minutes of continuous service and are priced per person. Minimum of 15 people required.

Mill City Continental 20

Assorted muffins and breakfast pastries, individual yogurts with assorted toppings, and fresh cut seasonal fruit

District Del Sol 26

Fresh cut seasonal fruit, scrambled eggs, Spanish rice, black beans, chorizo sausage, flour and corn tortillas, salsa, sour cream, and shredded cheese
+3 Guacamole

East Town Smart Start 29

Assorted muffins and pastries, scrambled eggs, bacon, sausage, breakfast potatoes, and fresh cut seasonal fruit

Healthy Choice Breakfast 36

Vegetarian egg white frittata with spinach, zucchini, and tomato with turkey sausage, oatmeal, individual Greek yogurts, bananas, whole wheat toast with avocado mash, sliced tomatoes, and hard boiled eggs with roasted red and sweet potato medley with naked juice.

West Bank Brunch 42

Fresh cut seasonal fruit, build your own yogurt parfaits, assorted donuts, scones, and croissants with arugula frittata, roasted red potato blend, French toast, and chef attended omelet station

Enhancements

Scrambled Eggs (gf)	3	Build Your Own Greek Yogurt Parfait (gf)	6
Scrambled Egg Whites (gf)	5	French Toast or Pancakes	4
Turkey Bacon (gf)	3	Oatmeal with Assorted Toppings (gf,v)	5
Turkey Sausage (gf)	3	Assorted Individual Cereals with Milk	5
Vegan Sausage Patty (v)	4	Hard-boiled Eggs (per dozen) (gf)	36
Individual Yogurt (gf)	4	Chef Attended Omelet Station (gf)	15
Bacon and Sausage (gf)	5	Chef Fee per 50 people	150
Gluten-free Toast	4		

Bloody Mary Bar Station*

Assorted Mixes and Hot Sauces with all the fixings

Amsterdam Vodka 145/Bottle

Titos Vodka 180/Bottle

Grey Goose Vodka 200/Bottle

*Priced per bottle. Add station setup fee of 50.

Mimosa Bar Station

Orange, grapefruit, and cranberry juices available

Juice 15/Carafe

J Roget Sparkling Wine 32/Bottle

Segura Vitas Cava 38/Bottle

À la Carte Items

Breakfast Burrito	13 each
Breakfast Sandwich	13 each
Assorted Muffins	36 per dozen
Assorted Pastries	39 per dozen
Cinnamon Rolls	42 per dozen
Caramel Rolls	42 per dozen
Assorted Doughnuts	42 per dozen
Bagels and Cream Cheese	39 per dozen
House-made Banana Bread	42 per dozen

Beverages

Starbucks Regular & Decaffeinated Coffee 65 per gallon

Teavana Hot Teas 50 per gallon

Teavana Iced Tea 35 per gallon

Lemonade 35 per gallon

Starbucks Cold Brew Coffee 80 per gallon

Assorted Pepsi Products 5 each

Bottled Water 4 each

Milk Cartons 3 each

San Pellegrino Water 200ml 6 each

Celsius 6 each

Mint or Strawberry Lemonade 40 per gallon

(gf) - gluten-free (v) - vegetarian



*REFLECTION SUITE

SUITE PACKAGES

Let our team do the work and we'll deliver the items you choose directly to your suite at a time that is convenient for you. Packages must be ordered at least 72 hours in advance.

SUITE PACKAGE 20 PER PERSON

Choose between sparkling wine with orange juice or domestic bottled beer delivered to your suite with a selection of snacks. Requires a minimum of six people.

- Individual Greek Yogurts
- Fresh Cut Fruit
- Granola Bars
- Assorted Muffins
- Bagels and Cream Cheese
- Charcuterie Platter
- Tortilla Chips with Salsa
- Chocolate Chip Cookies
- Flat Bread with Hummus
- Mixed Nuts
- Fresh Vegetables with Hummus
- Gardetto's

A LA CARTE MENU ITEMS

Breakfast Sandwich	13.00 each	Chicken Caesar Salad*	27.00 each
Breakfast Burrito	13.00 each	Turkey Croissant Sandwich*	27.00 each
Assorted Sodas	5.00 each	Chicken BLT Wrap*	27.00 each
Assorted Snacks	3.00 - 8.00 each	Mediterranean Grain Bowl (gf)*	27.00 each
		Classic Club Sandwich*	27.00 each

A LA CARTE RENTAL ITEMS

Additional items available for rental, based on limited availability:

- Makeup Mirror Rental 20.00 each
- Steamer Rental 15.00 each
- Portable Garment Rack Rental 10.00 each

REFLECTION SUITE 250

Rent the Reflection Suite from 7 am - 1 am on your wedding date. Requires a \$120 food and beverage minimum. Assorted snacks and beverages charged on consumption included.

*Includes bottled water and cookie.
(gf) - gluten-free (v) - vegetarian

BEVERAGES

Bartenders are required at all functions where liquor is served. All bars will incur a \$75 setup fee per bar and a \$100 restocking fee on kegs ordered and not tapped.

BRANDS	HOST / CASH	
House brands	8.00	9.00
Premium brands	9.00	10.00
Luxury brands	11.00	12.00
Cordials	11.00	12.00
House wine	8.00	9.00
Domestic beer	6.00	7.00
Import/Specialty Beer	7.00	8.00
Truly Seltzer	7.00	8.00
Sodas, Water, Juice	4.00	4.00
Seasonal Mocktails	8.00	9.00

UNLIMITED HOSTED HOURLY RECEPTION

House, premium and luxury includes imported and domestic beer, house red and white wines, bottled water, and soft drinks.

Beer & Wine	House Brands
One Hour 14.00	One Hour 15.00
Two Hours 22.00	Two Hours 24.00
Three Hours 29.00	Three Hours 32.00
Four Hours 35.00	Four Hours 39.00
Five Hours 40.00	Five Hours 45.00
Premium Brands	Luxury Brands & Cordials
One Hour 18.00	One Hour 20.00
Two Hours 30.00	Two Hours 34.00
Three Hours 41.00	Three Hours 48.00
Four Hours 51.00	Four Hours 60.00
Five Hours 60.00	Five Hours 72.00

Listed prices do not include service charge (20%) and sales tax (13.525%). Brands are subject to change based on availability. Bartenders are required at all functions where liquor is served. All bars will incur a \$75 setup fee per bar and a \$100 restocking fee on kegs ordered and not tapped.





BRANDS

HOUSE BRANDS

Amsterdam Vodka
Gordon's Gin
Don Q Cristal Rum
Canadian Club Whiskey
Jim Beam Bourbon
Grant's Scotch
Jose Cuervo Gold Tequila
E&J Brandy

CORDIALS

Baileys
Kahlúa
Grand Marnier
Disaronno

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

PREMIUM BRANDS

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Bacardi Rum
Jack Daniel's Whiskey
Dewar's Scotch

HOUSE WINE

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot

SPECIALTY BEER

Heineken
Stella Artois
Fulton Sweet Child of Vine
Summit EPA
Truly Seltzer

LUXURY BRANDS

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Bacardi Rum
Jack Daniel's Whiskey
Dewar's Scotch

NON-ALCOHOLIC

Heineken 0.0
White Claw NA Seltzer

KEGS

Domestic Beer Keg 495
Specialty Beer Keg* 575

*Special kegs available upon request. Listed prices do not include service charge (22%) and sales tax (14.525%). Brands are subject to change based on availability. Bartenders are required at all functions where liquor is served. All bars will incur a \$75 setup fee per bar and a \$100 restocking fee on kegs ordered and not tapped.