

COURTYARD<sup>®</sup>  
BY MARRIOTT

FLAVORS  
FOR YOUR  
CELEBRATION

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EAST TOWN  
*ballroom*

AT THE COURTYARD MINNEAPOLIS

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# 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 (\$3,000 Value)
- Complimentary King Suite for Your Wedding Night
- Complimentary Cake Cutting
- Personalized Reservations Web Page
- Waived Bartender Setup Fee
- Complimentary Dance Floor
- Personal Tasting Session for the Bride And Groom 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 starter, entrée, bakery fresh rolls and butter. Served with freshly brewed Starbucks regular and decaffeinated coffee, and Teavana hot tea. One starter course should be selected with a maximum of three entrée choices.

## SILVER 39

- Two Appetizer Choices
- Late Night Snack
- Tier One Entrées

## GOLD 49

- Sparkling Wine Pour
- One Hour Hosted Beer and Wine
- Ceiling Draping with Twinkle Lights
- Draping behind Head Table
- Tier One Entrées

## PLATINUM 59

- Sparkling Wine Pour
- One Hour Hosted Beer and Wine
- Two Appetizer Choices
- Ceiling Draping with Twinkle Lights
- Draping behind Head Table
- Tier One or Two Entrées\*\*

## TITANIUM 69

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

## AMBASSADOR 89

- Sparkling Wine Pour
- One Hour Hosted Premium Brands, Beer and Wine Two Appetizer Choices
- Ceiling Draping with Twinkle Lights
- Draping behind Head Table
- 10 Up-lights in the Color of your Choice
- Choice of Nothing Bundt Cakes or Cake from Buttercream Bakery\*
- Suite Package for Six and Reflection Suite Enhancement Self-Parking up to \$13 per Vehicle
- Tier One, Two or Three Entrées\*\*

\*Delivery fee extra. \*\* Buffet includes selection of Two Salads, One Starch, One Vegetable, Two Entrees. Selections available on page 3. Packages require a minimum of 50 guests.

# WEDDING PACKAGES FOOD SELECTION

## TIER ONE ENTRÉES

Minnesota Chicken  
Heritage Chicken GF  
Sweet & Smoky Pork Loin  
Seared Salmon GF  
Grilled Portabella Mushroom  
Tofu Stir Fry V

## TIER TWO ENTRÉES

Ricotta & Spinach Ravioli  
Greek Chicken  
Sirloin  
Red Wine & Rosemary Short Rib

## TIER THREE ENTRÉES

Filet Mignon  
Minnesota Walleye  
Garlic Rosemary Shrimp

## APPETIZER SELECTION

Roasted Apple Brie Crostini  
Barbecue Meatballs  
Baked Brie Bites  
Sausage or Vegetarian Lasagna Puffs  
Caprese Skewers  
Antipasto Display  
Cucumber Wakame Bites  
Nigiri Maki  
Vegetable Display  
Fruit Display  
Hummus Display  
Bruschetta Display



## PASSED APPETIZERS

Appetizers can be added to a Wedding Package as an elevated option, or can be used with a custom menu. Each item priced per 25 pieces.

Roasted Apple Brie Crostini 100  
Roasted apple, pickled onion and brie

Caprese Skewers 90  
Mozzarella, tomato, and basil with balsamic drizzle GF

Nigiri Maki 90  
Sushi rice, wakame salad, marinated portabella mushroom, and wasabi with tamari soy sauce GF, V

Cucumber Wakame Bites 110  
Seaweed salad, mushrooms, carrots, edamame, and sriracha soy glaze served on cucumber GF, V

Barbecue Meatballs 100  
House-made beef meatballs with smoky barbecue sauce

Jumbo Chicken Wings 110  
Choice of spicy buffalo or barbecue sauce

Baked Brie Bites 110  
Baked in puff pastry with cranberry almond filling

Lasagna Puffs 110  
Choice of Italian sausage or vegetable lasagna filling in puff pastry

Crab Cakes 125  
Lump crab meat, Maryland citrus aioli

Shrimp Cocktail 125  
Cocktail sauce GF

Lox Bites 125  
Pickled red onion, herb cream cheese, smoked salmon on crostini

Cajun Beef Skewers 225  
Creamy horseradish sauce

## APPETIZER DISPLAYS

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.

Cheese Display 135  
Domestic and imported cheeses with baguettes and assorted crackers

Vegetable Display 90  
Fresh seasonal vegetables with buttermilk ranch dip GF, V

Fruit Display 90  
Seasonal fresh fruits and berries with sweet cream dipping sauce GF, V

Hummus Display 90  
Roasted garlic hummus, pita bread, cucumbers, and carrots V

Antipasto Display 100  
Assortment of Mediterranean cheeses, meats, and vegetables with baguettes and assorted crackers

Bruschetta Display 90  
Fresh tomato, basil, and crostini V





## PLATED DINNER

A pre-selected two course menu includes starter, entrée, bakery fresh rolls and butter. Served with freshly brewed Starbucks regular and decaffeinated coffee, Teavana hot tea. Multiple entrée selections will be charged at the highest priced selection. One starter 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 honey balsamic vinaigrette GF

**Strawberry Gorgonzola Salad**  
Mixed greens, red onions, gorgonzola crumbles, and candied walnuts with white balsamic vinaigrette GF

### CHICKEN

**Minnesota Chicken**  
Pan seared chicken breast, wild rice, asparagus, and mushroom bacon cream sauce GF

**Heritage Chicken**  
Pan seared with garlic mashed potatoes, green beans and lemon thyme jus GF

**Greek Chicken**  
Roasted cauliflower, brussels sprouts, red potato, sweet potato with Greek spinach topping GF

### VEGETARIAN

**Ricotta and Spinach Ravioli**  
Served with tomato cream sauce

**Grilled Portabella Mushroom**  
Brown rice, quinoa, steamed asparagus, roasted garlic and sundried tomato glaze GF,V

**Tofu Stir Fry**  
Crispy tofu, fresh vegetables, and quinoa brown rice V

### BEEF

**Red Wine & Rosemary Short Rib**  
Onion and mushroom beef sauce, mashed potatoes, and carrots GF

**Sirloin**  
Mashed potatoes, asparagus, and wild mushroom demi-glace GF

**Filet Mignon**  
Wild mushroom and bacon blue cheese sauce, smoked cheddar duchess potatoes, and lemon dressed broccolini GF

### PORK

**Sweet & Smoky Pork Loin**  
Bacon au gratin potato, roasted brussels sprouts and cauliflower 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

# DINNER BUFFET

All dinner buffets include artisan rolls and butter, a dessert station with assorted bite-sized desserts, freshly brewed Starbucks regular and decaffeinated coffee and Teavana hot teas with 60 minutes of continuous service and require a minimum guarantee of 15 people.

## PLATINUM 55

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

## GOLD 49

Two starters, one starch, one vegetable and three entrées

## SILVER 45

Two starters, one starch, one vegetable and two entrées

### ENTRÉES

Chicken Parmesan with Marinara  
Minnesota Chicken with Mushroom Bacon Sauce GF  
Heritage Chicken with Lemon Thyme Jus GF  
Greek Chicken with Spinach Salad GF  
Sirloin with Wild Mushroom Jus GF  
Sweet & Smoky Pork Loin GF  
Minnesota Walleye with Almond and Lemon GF  
Roasted Vegetable Rigatoni Alfredo  
Beef Lasagna  
Garlic & Herb Glaze Grilled Portabella Mushroom GF, V

### STARCH

Garlic Mashed Potatoes GF  
Au Gratin Potatoes GF  
Roasted Red Potatoes GF  
Jasmine Rice GF, V  
Bacon Brown Rice GF  
Creamy Orzo

### STARTERS

Asparagus Salad with Tarragon Vinaigrette GF, V  
Fresh Cut Seasonal Fruit GF, V  
Tuscan Bean Salad GF  
Caprese Salad GF  
Garden Salad GF  
Vegetable Display GF  
Cranberry Feta Salad GF  
Strawberry Gorgonzola Salad GF  
Italian Pasta Salad

### VEGETABLES

Green Beans GF  
Roasted Italian Vegetables GF  
Cauliflower and Kale Gratin GF  
Roasted Cauliflower, Brussels Sprouts, Carrots and Kale GF, V  
Carrot, Cauliflower, and Broccoli GF, V Honey Glazed Carrots with Shaved Fennel GF

### ENHANCEMENTS

Carved Prime Rib +17  
Carved Turkey +12  
Carved Ham +12





\*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.

Choose Three of the Following:

- Individual Greek Yogurts
- Fresh Cut Fruit
- Granola Bars
- Assorted Muffins
- Bagels and Cream Cheese
- Cheese and Meat Tray
- Tortilla Chips with Salsa
- Chocolate Chip Cookies
- Pita Chips with Hummus
- Mixed Nuts
- Fresh Vegetables with Hummus
- Chef's Trail Mix

### REFLECTION SUITE ENHANCEMENT\* 250

Rent the Reflection Suite from 7 am - 1 am on your wedding date. Requires the purchase of a Suite Package.

## LATE NIGHT SNACKS

Price per 50 People

Pizza Station 175

Assortment of pepperoni, sausage, veggie, and cheese pizzas, Individual pizzas for 18 per pizza

Chips & Dip Station 150

House made tortilla chips with salsa and guacamole

Wings Station 200

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

Slider Station 250

Choice of buffalo chicken, barbecue pulled pork, or cheeseburger. Vegetarian option available.

S'mores Station 175

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



# BRUNCH

Brunch includes waived room rental with a \$500 food and beverage minimum. All buffets are served with freshly brewed Starbucks regular and decaffeinated coffee, Teavana hot tea and orange and apple juices. 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, individual yogurts, and fresh cut seasonal fruit

East Town Smart Start 28  
Assorted muffins and pastries, scrambled eggs, bacon, sausage, breakfast potatoes, 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

West Bank Brunch 33  
Fresh cut seasonal fruit, bacon, sausage, herb roasted potatoes & zucchini, flank steak with tomato rosemary ragu, asparagus with tarragon vinaigrette, lemon zest biscuits, create your own yogurt parfaits, and arugula frittata with caramelized onions, roasted red peppers, basil and parmesan with Starbucks cold brew coffee

## Enhancements

Scrambled Eggs (GF)	3
Bacon and Sausage (GF)	4
Gluten-free Toast (GF)	2
French Toast	3
Pancakes	3
Mimosa Bar	4

## À la Carte Items

Assorted Muffins	34 per dozen
Assorted Pastries	34 per dozen
Cinnamon Rolls	38 per dozen
Caramel Rolls	38 per dozen
Assorted Doughnuts	38 per dozen
Bagels and Cream Cheese	34 per dozen
Oatmeal with Brown Sugar, Raisins, Milk	3 per person
Assorted Individual Cereals with Milk	4 each
Assorted Individual Yogurts	4 each
Whole Fresh Fruit	3 each
Fresh Cut Seasonal Fruit	4 per person
Assorted Granola Bars	3 each
Hard Boiled Eggs	30 per dozen

## Beverages

Starbucks Regular & Decaffeinated Coffee	59 per gallon
Teavana Hot Teas	45 per gallon
Teavana Iced Tea	30 per gallon
Lemonade	30 per gallon
Starbucks Cold Brew Coffee	65 per gallon
Assorted Pepsi Products	4 each
Bottled Water	3 each
Milk Cartons	3 each
San Pellegrino Water 200ml	5 each

## 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



## BEVERAGE LIST

Bartenders are required at all functions where liquor is served.

### BRANDS

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
Sodas, Water, Juice	4.00	4.00

### UNLIMITED HOSTED HOURLY RECEPTION

House, premium and luxury includes imported and domestic beer, house red and white wines, bottled water and soft drinks. All prices per person, per hour.

Beer and wine 14  
Each additional hour 8 per person

House brands 15  
Each additional hour 9 per person

Premium brands 18  
Each additional hour 12 per person

Luxury brands and cordials 20  
Each additional hour 14 per person

### BRANDS

House - 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

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

Luxury - Grey Goose Vodka, Bombay Sapphire Gin,  
Crown Royal Whiskey, Maker's Mark Bourbon,  
Jameson Irish Whiskey, Johnny Walker Black Scotch,  
Patrón Silver Tequila

Cordials - Baileys, Kahlúa, Grand Marnier, Amaretto  
Disaronno

Domestic Beer - Budweiser, Bud Light, Miller Lite,  
Coors Light, Mich Ultra

Specialty Beer - Heineken, Stella Artois, Fulton Sweet  
Child of Vine, Summit EPA, Truly Seltzer

House Wine Selections - Chardonnay, Sauvignon  
Blanc, Cabernet Sauvignon, Pinot Noir

Domestic Beer Keg 475

Specialty Beer Keg\* 525

\*Special kegs available upon request. 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.