



EVENT MENU

Minneapolis Marriott Northwest



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7025 Northland Drive North, Brooklyn Park, Minnesota, USA

17635368300

[marriott.com/mspnw](https://www.marriott.com/mspnw)

CATERING POLICIES

Menus

Your Catering or Event Manager will discuss and complete the final details including the menu. Special arrangements may be made for two entrées and the individual price for each entrée will prevail. If three entrées are selected a \$5.00 per guest charge will apply for all entrees. All guests must present an indicator to designate the entree selection.

Guest Attendance

The final attendance must be received by 12pm 3 to 7 days prior to the commencement of the event (as indicated in the contract). This number will be considered a guarantee and not subject to reduction. If the catering manager is not advised by this time, the expected number of guests will become the final guarantee. In the event the actual guest attendance is above the guarantee an additional charge of \$10.00 per guest will apply.

Pricing

The hotel will guarantee all food and beverage prices 60 days prior to the event as commodity prices and labor costs to the hotel may change. A taxable administrative charge in effect at the time of the event will be applied to hosted food and beverage. The administrative charge is not a gratuity and is distributed at the discretion of management.

Event Rooms

Event rooms are assigned based upon the expected attendance. The Hotel will confirm specific event rooms on the event order. If a room set changes on the day of the event and differs from the event order a \$250.00 reset charge will be applied.

Shipping and Receiving

Material shipped to the Hotel may not arrive more than two days prior to the Group function and may not remain longer than two days after Group function. All packages shipped to and/or received by the Hotel are subject to additional fees. Shipments must be addressed to the Hotel and include the Catering or Event Manager's name, organization name and date of event. Contract your Catering or Event Manager for pricing.

Vendors

The Catering or Event Manager can provide recommendations on florist, entertainment, and decor companies. Deliveries of specialty items should be scheduled in advance with your Event or Sales Manager and removed at the conclusion of the event as the hotel is not responsible for lost items. Confetti, glitter, rice and bird seed are not permitted and violation will result in a \$250.00 charge. Open flame candles must be contained and no fog/smoke, gas or propane devices are permitted.

Food and Beverage Minimum

A food and beverage minimum is required for all events, will be outlined on the contract and is subject to sales tax and taxable administrative charge. The actual revenue generated must meet the contracted food and beverage minimum, room rental, audio visual and miscellaneous items (exclusive of tax and administrative charge) or an additional room rental charge will be applied for the difference.

Liability

The Hotel reserves the right to inspect and control all events held on the premises. The Hotel does not assume or accept any responsibility for damage to or loss of any merchandise or articles left prior to, during or following an event. An offsite audio visual company or vendor must be pre-approved by the Catering or Event Manager and a certificate of liability on file prior to the event.

Payment Options

Cash, check or credit cards are acceptable forms of payment. All events are to be paid in full 3 to 7 days prior to the start of the event (as outlined in the contract), unless direct billing has been established.

Beverage Policy

A \$150.00 bartender fee applies for each bar. The Hotel staff may request proper identification for beverage service to satisfy the Hotel's liquor license. Bar service concludes at 12:30am. The event rooms must be vacated by 1:00am.

Food and Beverage

Due to licensing restrictions, all food and beverage is required to be provided by the hotel with the exception of wedding cakes provided by a licensed bakery (cake cutting fees will apply). The removal of any food or beverage from the premises is prohibited (excluding wedding cake top).

Deposits

A deposit schedule will be outlined in the contract. The event will be confirmed upon receipt of the deposit and signed contract.

BUFFET BREAKFAST

A minimum guarantee of 25 guests is required. A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service. Buffet Breakfast includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas. Add an Omelet Station as an Enhancement to any Breakfast Buffet for \$15.00 per Guest. A chef attendant fee of \$125.00 per chef will apply.

Fresh Start

Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruit with Fresh Berries
Selection of Breakfast Cereals, Skim & Whole Milk
Assorted Fresh Yogurt
Hard Boiled Eggs
Mini Blueberry, Banana Walnut and Chocolate Chip
Muffins | \$22.00 per Guest

The Itasca

Freshly Baked Croissants, Scones, Butter, Jam
Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruits and Berries
Whole Grain and Gluten Free Cereals with Skim &
Whole Milk
Spinach & Mozzarella Egg Bake
Ham, Broccoli & Cheddar Egg Bake
| \$27.00 per Guest

Boundary Waters

Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruit with Berries
Selection of Breakfast Cereals, Skim and Whole Milk
Assorted Fruit Yogurt
Coffee Cake, Danish, Croissants
Cheddar Scrambled Eggs
Bacon and Breakfast Pork Sausage
Breakfast Potatoes | \$32.00 per Guest

Traditional Continental

Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruit with Fresh Berries
Selection of Breakfast Cereals, Skim & Whole Milk
Granola Yogurt Parfait
Steel-Cut Oatmeal with Raisins, Cranberries, Brown
Sugar and Walnut Toppings
Danish, Croissants, Muffins, Butter, Jam
Assorted Bagels, Cream Cheese | \$25.00 per Guest

Grand Portage

Freshly Baked Croissants, Coffee Cakes, Butter, Jam
Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruits and Berries
Biscuit, Sausage Patty, Egg, White Cheddar Cheese
Croissant, Ham, Egg, Provolone Cheese
| \$27.00 per Guest

North Shore

Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruit with Berries
Individual Breakfast Cereals, Skim and Whole Milk
Assorted Fruit Yogurt
Danish, Croissants, Muffins, Butter, Jam
Steel-Cut Oatmeal with Raisins, Cranberries, Brown
Sugar and Walnut Topping
Cheddar Scrambled Eggs, Onion, Bell Pepper,
Mushroom
Meat Lovers Scrambled Eggs with Cheddar Cheese
Bacon and Chicken Sausage
Hash Brown Potatoes | \$36.00 per Guest

All prices are subject to a 24% taxable administrative charge and applicable sales tax. Prices subject to change.



PLATED BREAKFAST

One hour of service.

Plated Breakfast includes: Freshly Baked Croissants and Danish, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

All American

Scrambled Egg, Cream Cheese, Chive, Breakfast Potato, Bacon and Sausage Links | \$24.00 per Guest

Apple Bacon French Toast

Minnesota Maple Syrup, Cream Cheese Frosting, Sausage Links | \$22.00 per Guest

Walleye Benedict

Canadian Walleye Cake, Poached Egg, Dill Hollandaise, Grilled Asparagus, Potato O'Brien | \$29.00 per Guest

Quiche Northwest

Tender Crust Egg Custard with Onions, Bacon, Ham, Cheddar Cheese, Mixed Greens, Melon Berry Cup | \$25.00 per Guest

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MORNING BREAK PACKAGES

A minimum guarantee of 25 guests is required. One hour of service.
A charge of \$75.00 for each additional 30 minutes of service.

Sunrise Break Package

Croissant, Fruit Danish, Blueberry Muffins
Individual Fruit Cups with Melons, Berries
Individual-crafted Greek Yogurt Parfait with
Seasonal Berries, Granola | \$18.00 per Guest

Mix It Up Break Package

Candied Pecans, Walnuts, Roast Almonds, Peanuts,
Dried Cranberries, Golden Raisins, Dried Apricots,
Yogurt-Covered Raisins, Yogurt-Covered Pretzels,
M&M's | \$20.00 per Guest

Savory Break Package

Beef Sticks
Roasted Almonds
Kettle Chips with Caramelized Onion Dip
Trail Mix
Olive Oil Popcorn | \$19.00 per Guest

The Natural Break Package

Fresh Vegetable Crudites with Hummus, Ranch Dip
Almonds & Marinated Olives
Seedless Grapes & Dried Apricots
Assorted Yogurt | \$18.00 per Guest

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AFTERNOON BREAK PACKAGES

A minimum guarantee of 25 guests is required. One hour of service.
A charge of \$75.00 for each additional 30 minutes of service.

Game Day Break Package

Warm Soft Pretzels, Mustard, Nachos, Jalapeno Cheese Sauce, Cracker Jacks, Lemonade | \$20.00 per Guest

European Market Break Package

Assorted Olives, Gourmet Cheeses, Smoked Meats, Seasonal Fruits, Baguettes, Crackers, Mustard, Jelly | \$24.00 per Guest

Chocolate Overload Break Package

Freshly Baked Chocolate Chip Cookies, Double Chocolate Cookies, Chocolate Fudge Brownies, Blondies, Assorted Chocolate Mini Candy Bars, Ice Cold Milk | \$22.00 per Guest

The Ice Cream Man Break Package

Selection of Ice Cream Novelties, Freshly Brewed Caribou Blend Coffee, Regular and Decaffeinated, Assorted Herbal Teas | \$16.00 per Guest

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CREATE YOUR OWN BREAK

Baked Goods

Assorted Bagels, Whipped
Cream Cheese

| \$48.00 Dozen

Assorted Croissants

| \$42.00 Dozen

Cinnamon Rolls

| \$48.00 Dozen

Danish and Muffins

| \$44.00 Dozen

Scones

| \$44.00 Dozen

Assorted Cookies

| \$36.00 Dozen

Dessert Bars

| \$42.00 Dozen

Rice Krispy Bars

| \$40.00 Dozen

Soft Pretzels

Warm Cheese Sauce, Mustard
| \$48.00 Dozen

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Breakfast Sandwiches

English Muffin

English Muffin, Fried Egg,
Turkey Sausage, Cheddar
Cheese | \$7.00 Each

Croissant

Croissant, Pit Ham, White
Cheddar Cheese, Fried Egg,
Bacon-Onion Jam
| \$8.00 Each

Whole Wheat Wrap

Whole Wheat Wrap, Egg White
Scramble, Spinach, Grilled
Vegetables, Mozzarella
Cheese
| \$7.00 Each

Bagel

Bagel, Fried Egg, Bacon,
Provolone, Tomato and
Avocado | \$8.00 Each

Individually Packaged Items

Chobani Yogurt

| \$6.00 Each

Nature Valley Granola Bars

| \$4.00 Each

Snack Bars

| \$6.00 Each

Bagged White Cheddar Popcorn

| \$4.00 Each

Individual Bags of Chips or Pretzels

| \$4.00 Each

Full-Size Candy Bars

| \$5.00 Each

Snacks

Hard Boiled Eggs

| \$36.00 Dozen

Whole Fruit

| \$4.00 Each

Chips and Salsa

| \$7.50 per Guest

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Sliced Fruit with Berries
Platter
Serves 25 | \$125.00 Each

Snack Mix
| \$24.00 Pound

Trail Mix
| \$24.00 Pound

Beef Sticks
\$50.00 Pound

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A LA CARTE BEVERAGES

Beverages by the Gallon

Caribou Coffee Blend

Regular and Decaffeinated
| \$68.00 Gallon

Upgraded Coffee Station

Flavored Syrups, Whipped
Cream, Cinnamon Sticks,
Chocolate Shavings, Seasonal
Candy Pieces | \$4.00 per
Guest

Cold Brew Coffee

| \$70.00 Gallon

Assortment of Teas

| \$68.00 Gallon

Brewed Iced Tea

| \$48.00 Gallon

Fruit Juice

Orange, Apple or Cranberry
| \$48.00 Gallon

Hot Chocolate

| \$48.00 Gallon

Lemonade

| \$48.00 Gallon

Fruit Punch

| \$48.00 Gallon

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Individual Beverages

Assorted Pepsi Soft Drinks
& Bubly Sparkling Water

| \$4.50 Each

Bottled Water

16.9 oz. | \$4.50 Each

LIFEWTR

| \$6.00 Each

San Pellegrino

500 ml | \$6.00 Each

Starbucks Frappuccino

Caramel and Mocha
| \$6.00 Each

Bottled Juice

Orange, Apple & Cranberry
| \$5.00 Each

NAKED Juice

Mighty Mango, Strawberry
Banana & Green Machine
| \$6.00 Each

Gatorade

Glacier Cherry, Glacier Freeze,
& Grape | \$5.00 Each

Red Bull

| \$6.00 Each

Beverage Packages

All-Day Beverage Package

Caribou Coffee Blend Regular
and Decaffeinated, Assorted
Teas, Assorted Pepsi Products
(Eight Hours of Service)
| \$30.00 per Guest

Half-Day Beverage
Package

Caribou Coffee Blend Regular
and Decaffeinated, Assorted
Teas, Assorted Pepsi Products
(Four Hours of Service)
| \$17.00 per Guest

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BUFFET LUNCH OF THE DAY

A minimum guarantee of 25 guests is required. A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service. Buffet Lunch of the Day includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea. Select a Designated Buffet for an Alternate Day at \$40.00 per Guest.

Monday Lunch Buffet - Italian

Classic Caesar Salad, Caesar Dressing
Hand Tossed Pizza - Tomato and Four Cheese,
Pepperoni
Baked Penne with Meatball, Onion, Peppers, Rustic
Marinara Sauce
Cavatappi Pasta, Roasted Squash, Artichoke,
Tomatoes, Basil Cream
Tiramisu | \$36.00 per Guest

Wednesday Lunch Buffet - From the Grill

Chopped Salad, Tomato, Celery, Avocado, Red
Onion, Egg, Bleu Cheese Dressing
All Natural Beef, Turkey & Veggie Burgers
Variety of Buns
Lettuce, Tomato, Caramelized Onions, Sliced
Pickles, Guacamole, Bacon Bits, Mayonnaise,
Mustard, Spicy Aioli, Ketchup, White Cheddar and
Provolone Cheese, Kettle Chips
Assorted Brownies | \$36.00 per Guest

Friday Lunch Buffet - Wok N Roll

Vegetarian Egg Rolls, Sweet & Sour Dipping Sauce
Chicken Teriyaki with Stir Fry Vegetables
Spicy Ginger Szechuan Beef with Stir Fry Vegetables
Vegetable Lo Mein
Egg Fried Rice
White Chocolate Raspberry Cake, Fortune Cookies
| \$36.00 per Guest

Tuesday Lunch Buffet - Fiesta

Chopped Romaine, Jicama, Avocado, Onion,
Cilantro Lime Vinaigrette
Chipotle Lime Chicken
Carne Asada
Adobo Grilled Vegetables
Spanish Rice, Cuban Black Beans
Corn and Flour Tortillas, Guacamole, Salsa, Grated
Cheese, Shredded Lettuce, Pico de Gallo, Sour
Cream
Tres Leche Cake | \$36.00 per Guest

Thursday Lunch Buffet - Modern American

Hand Torn Tender Kale, Dried Cranberries, Cherry
Tomatoes, Pistachios, Lemon Vinaigrette
Seared Salmon Filet, Golden Beet Purée
Marjoram Infused Olive Oil Roasted Chicken, Pan
Jus
Herb Roasted Red Potatoes
Roasted Seasonal Vegetables
Cheesecake | \$36.00 per Guest

Saturday Lunch Buffet - Country Style

Iceberg Lettuce, Bacon, Bleu Cheese, Cherry
Tomatoes, Bleu Cheese Dressing
Beer-Brined BBQ Chicken, Honey Chipotle Glaze
Carved Brisket, BBQ Sauce
Baby Red Potato Salad, Stone Ground Mustard
Dressing
Macaroni and Cheese
Country Rolls
Strawberry Shortcake | \$36.00 per Guest

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Sunday Lunch Buffet - Mediterranean

Tender Romaine and Kale Salad, Roasted Tomatoes,
Garlic Croutons, Shaved Parmesan Cheese, Caesar
Dressing

Roasted Chicken Caponata, Tomato, Eggplant,
Onions, Pine Nuts, Honey Balsamic

Shrimp Rigatoni, Spinach, Tomatoes, Roasted Garlic
Butter Sauce

Warm Quinoa Tabbouleh, Roasted Vegetables

Baklava | 36.00 per Guest

BUFFET LUNCH EVERYDAY

A minimum guarantee of 25 guests is required. A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service. Buffet Lunch Everyday includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea.

Market Fresh Buffet

Garden Salad, Market Fresh Vegetables, Ranch Dressing and Balsamic Vinaigrette
Herb Roasted Red Potatoes
Mustard Herb Seared Salmon, Shaved Fennel, Pepper Greens, Aged Balsamic
BBQ Rubbed Chicken Breast, Tropical Fruit Relish
Grilled Flank Steak, Chimichurri
Roasted Vegetables
Dinner Rolls
White Chocolate Raspberry Cake | \$44.00 per Guest

Health is Wealth

Chopped Salad, Tomato, Celery, Avocado, Red Onion, Egg, Bleu Cheese Dressing
Harvest Salad, Walnuts, Pepitas, Baby Kale, Apple, Cranberries, White Balsamic Vinaigrette Dressing
Grilled Chicken Breast, Roasted Eye of Round Sliced Beef, Roasted Turkey Breast
Sliced Bakery Bread and Rolls (Gluten Free Bread Upon Request)
Sandwich Enhancements, Cheddar, Swiss and Provolone Cheeses, Bibb Lettuce, Tomatoes, Red Onions, Pepperoncini Peppers, Sweet Hot Pickles, Yellow Mustard, Mayonnaise, Creamed Horseradish
Assorted Cookies and Brownies | \$42.00 per Guest

Midwest Buffet

Classic Caesar Salad, Caesar Dressing
Beef Tips with Mushroom Gravy, Caramelized Onions
Rosemary Chicken with Pan Jus
Mashed Potatoes
Seasonal Vegetables
Assorted Bars
Dinner Rolls | \$44.00 per Guest

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DELI LUNCH BUFFET

Select up to three options. An additional charge of \$5.00 per Guest will apply for all entrées in the event more than three options are selected. Buffet Deli Lunch includes: Whole Fresh Fruit, Chef's Daily Salad, Chips, Cookie and Bottled Water. Add \$3.00 per Guest for pre-packaged bag lunch.

Quinoa & Spinach Salad Bowl

Dried Cranberries and Figs, Pumpkin Seeds, Roasted Winter Squash, Caramelized Onions, White Balsamic Vinaigrette | \$24.00 per Guest

Vegan Garden Wrap

Mushrooms, Peppers, Asparagus, Onion, Avocado Pesto, Wheat Tortilla | \$24.00 per Guest

Roasted Turkey Sandwich

Sliced Turkey, Caramelized Onions, Tomato, Cheese, Iceberg Lettuce, Garlic Aioli, Focaccia | \$26.00 per Guest

Ham Sandwich

Sliced Ham, White Cheddar, Sliced Tomato, Spinach, Pesto Aioli on Ciabatta | \$26.00 per Guest

Chicken Salad Wrap

Chopped Greens, Parmesan Cheese, Chicken Salad, Herb Wrap | \$26.00 per Guest

Caesar Salad Bowl

Crisp Romaine, Herbed Croutons, Shaved Romano Parmesan Cheese, Olives, Classic Caesar Dressing, Grilled Chicken Breast | \$26.00 per Guest

Roast Beef Sandwich

Roast Beef, Red Onion Jam, Arugula, Provolone on Focaccia | \$28.00 per Guest

Turkey BLT Sandwich

Sliced Turkey, Sharp Cheddar, Smoked Bacon, Lettuce, Tomato, Mustard, Ciabatta Bread | \$26.00 per Guest

Italian Sandwich

Salami, Prosciutto, Capicola, Arugula, Roasted Red Peppers, Garlic Parmesan Spread, Focaccia | \$28.00 per Guest

Grilled Chicken Pesto Sandwich

Grilled Chicken Breast, Basil Pesto Aioli, Fresh Ciabatta, Roasted Pepper, Baby Arugula | \$25.00 per Guest

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PLATED LUNCH

Plated Lunch includes: Rolls and Sweet Cream Butter, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea. All Plated Lunches are based on three-courses. Select a soup or salad, entrée and dessert. If two entrées are selected the individual price will prevail for each entrée. If three entrées are selected a \$5 per person charge will apply for all entrées.

SOUP OR SALAD

Select one soup or salad.

- Garden Salad with Seasonal Vegetables and Ranch Dressing (GF, VG)
- Harvest Salad, Walnuts, Baby Kale, Cranberries, Bleu Cheese Crumbles and Balsamic Dressing (GF, VG)
- Minnesota Chicken Wild Rice Soup

ENTRÉES

Select one entrée.

Achiote Seared Chicken

Chipotle Mashed Potatoes, Roasted Squash and Zucchini, Blistered Tomatoes with Citrus Glaze
| \$34.00 per Guest

Grilled Salmon Fillet

Couscous, Broccolini, Tomato Provencal Sauce, and Broken Pesto (GF) | \$36.00 per Guest

Herb Roasted Chicken (GF)

Herb Roasted Chicken with Wild Mushroom Ragout, Sauteed Spinach, Mashed Potatoes, Roasted Carrots | \$26.00 per Guest

Almond and Herb Crusted Walleye

Grapefruit Lemon Butter, Wild Rice & Heirloom Grain Medley, Roasted Baby Carrots and Green Beans
| \$36.00 per Guest

All prices are subject to a 24% taxable administrative charge and applicable sales tax. Prices subject to change.

Braised Short Ribs

Yukon Mash, Roasted Vegetables with Mushroom Jus | \$40.00 per Guest

Skillet Charred Flank Steak

Roasted Red Potato and Vegetable Hash, Blistered Tomatoes, Red Wine Jus (GF) | \$40.00 per Guest

Rum Glazed Pork Loin

Pineapple & Citrus Chutney, Grilled Broccolini, Saffron Rice (GF) | \$35.00 per Guest

VEGETARIAN AND GLUTEN FREE ENTRÉES

Garden Stack (V)

Grilled Squash and Eggplants, Charred Tomatoes, Roasted Pepper, Baby Arugula, Cilantro Pesto | \$30.00 per Guest

Rice Bowl (V)

Steamed Brown Rice, Braised Chickpeas & Bell Pepper Ragù, Avocado, Toasted Cashews, Greens | \$30.00 per Guest

DESSERTS

Select one dessert (included with entrée).

- New York Style Cheese Cake, Whipped Cream
- Lemon Bars
- Carrot Cake, Caramel Drizzle
- Flourless Chocolate Torte, Chocolate Sauce (GF)



Appetizers

A minimum order of 50 pieces per selection is required. Appetizers may be passed or stationed.
A butler fee \$75.00 per butler, per 30 minutes will be applied.

Hot Appetizers

Chicken Wings (GF)

Dry Rub, Barbeque or Buffalo | \$4.00 Each

Risotto Croquettes (V)

Spicy Tomato Remoulade | \$4.00 Each

Malaysian Chicken Satay (GF)

Curried Coconut Cream | \$5.00 Each

Beef Duxelle Wellington

Horseradish Sour Cream | \$6.00 Each

Wild Rice Walleye Cake

Tarragon Remoulade | \$5.00 Each

Mini Crab Cake

Pineapple Relish | \$6.00 Each

Scandinavian Meatball

Mushroom Gravy | \$5.00 Each

Vegetable Spring Roll (V)

Sweet & Sour Sauce | \$5.00 Each

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Crispy Tempura Shrimp

Sambal Sauce | \$6.00 Each

Pork Pot Sticker

Sesame Soy Glaze | \$5.00 Each

Phyllo Spanakopita

Tzatziki Sauce | \$4.00 Each

Cold Appetizers

Blackened Chicken on Crostini

Chipotle Cream Cheese, Tomato Confit | \$5.00 Each

Caprese Salad Skewer (GF, VG)

| \$4.00 Each

Aged Cheddar & Berry (GF, VG)

| \$5.00 Each

Shrimp Ceviche Shooter (GF)

Jalapeno, Cilantro, Lime | \$6.00 Each

Southwest Beef Tenderloin, Corn Salsa, Crostini

| \$5.00 Each

Watermelon, Goat Cheese Skewer, Balsamic Reduction (GF)

| \$5.00 Each

Antipasti Skewer (GF)

Olives, Tomato, Artichokes, Ciliegini

| \$4.00 Each



DISPLAYS

Each Display Serves 25 Guests

Fromagerie Display

- Three Kinds of Aged Cheeses
- Candied Mixed Nuts
- Lavender Honey
- Grapes
- Fruit Preserves
- Crackers, Baguettes | 325.00 Each

Meat and Cheese Board

- Prosciutto, Salami, Spicy Capicola, Summer Sausage
- Assorted Local Cheeses
- Crackers, Baguettes | 350.00 Each

Antipasto Display

- Prosciutto, Salami, Spicy Capicola, Summer Sausage
- Mixed Olives, Artichoke Hearts, Peppadew Peppers
- Grilled Mushrooms, Asparagus, Zucchini, Roasted Tomatoes
- Extra Virgin Olive Oil, Balsamic Vinaigrette
- Herbed Focaccia, Baguettes, Crackers | \$375.00 Each

Breads and Spreads

- Roasted Red Pepper Hummus
- Spinach, Artichoke and Bacon Dip
- Roasted Garlic, Feta and Walnut Spread
- Jicama, Carrots, Sugar Snap Peas, Baguettes, Pita Chips | \$300.00 Each

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Slider Bar Display

Select two items; one piece of each selected item per Guest.

- Angus Beef, Cheddar Cheese, Pickle Chips
- Pulled Pork, Mustard Barbecue Sauce, Homestead Slaw, Pretzel Bun
- Barbecue Chicken, Tomato, Chipotle Mayonnaise
- French Fries, Ketchup
- Kettle Chips, Buttermilk-Chive Dip | \$325.00 Each

Pacific Rim Display

One piece of each item per person.

- Steamed Pork Pot Stickers, Sesame Shoyu
- Tempura Shrimp, Sweet Chile Dipping Sauce
- Vegetable Spring Rolls, Citrus Plum Sauce
- Chicken Satay, Thai Peanut Sauce | \$375.00 Each

CARVING BOARD STATIONS

A minimum guarantee of 50 guests per Carving Board is required. Chef attended carving boards stations are designed as an enhancement to complement a reception. An attendant fee of \$75 per half-hour, per chef attendant, will be applied to each station. Each carving board station requires a minimum of one chef attendant per 100 guests.

Prime Rib of Beef Station

Roasted Prime Rib, Red Wine Sauce, Fresh Grated Horseradish Cream, Au Jus, Grain Mustard, Petite Potato Rolls (Serves 25 Guests) | \$425.00 Order

Smoked Brisket Station

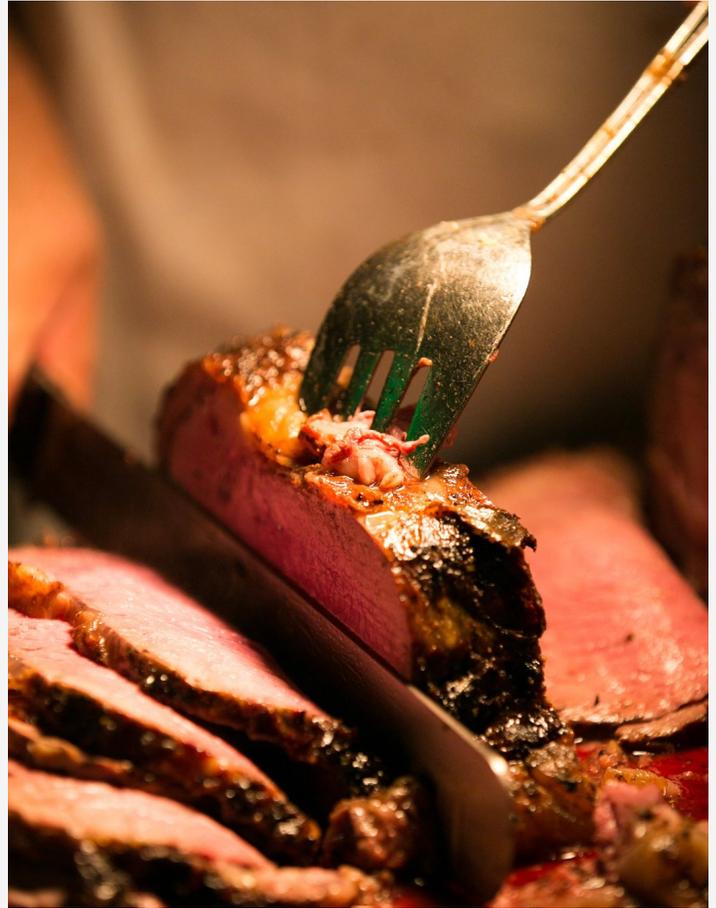
Roasted Brisket, Piloncillo BBQ Sauce, Cornbread, Tarragon Mustard Sauce, Garlic Aioli, Seeded Rolls (Serves 20 Guests) | \$510.00 Order

Maple Brined Turkey Breast Station

Bourbon Glaze, Petite Yeast Rolls (Serves 25 Guests) | \$350.00 Order

Whiskey Glazed Ham Station

Whole Grain Mustard, Rolls (Serves 35 Guests) | \$375.00 Order



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BUFFET DINNERS

A minimum guarantee of 40 guests is required. One and one-half hours of service.

Buffet Dinner includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas. A gluten free dessert is available upon request.

Latin American Dinner Buffet

Five Layer Dip, Refried Beans, Guacamole, Sour Cream, Pico de Gallo, Cheddar Cheese
Warm Flour and Corn Tortillas
Grilled Chicken with Pickled Vegetables
Pork Carnitas
Char-Grilled Beef Tips, Tomatillo Salsa
Fiesta Rice
Charro Beans
Tres Leches Cake | \$52.00 per Guest

Midwest Dinner Buffet

Harvest Salad, Walnuts, Baby Kale, Cranberries, Bleu Cheese Crumbles, Balsamic Vinaigrette Dressing
Almond Crusted Walleye, Anderson Maple Butter Sauce
Rosemary Grilled Chicken Breast, Natural Jus
Garlic Rubbed Hanger Steak, Mushroom Red Wine Demi
Whipped Potatoes
Brown Butter Roasted Root Vegetables
Dinner Rolls
Harvest Carrot Cake | \$54.00

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Barbeque Dinner Buffet

Romaine and Arugula, Cherry Tomatoes,
Caramelized Onions, Bacon, Bleu Cheese Dressing
Pecan Smoked Brisket, BBQ Sauce
Mesquite Grilled Chicken
Green Chile Macaroni and Cheese
Corn Bread, Honey
Baked Potato Bar with Butter, Bacon, Shredded
Cheese, Green Onions, Sour Cream
Banana Cream Pie | \$60.00 per Guest

Add Baby Back Ribs, Spicy BBQ Sauce | \$5.00 per
Guest

Taste of Italy Buffet

Classic Caesar Salad, Caesar Dressing
Penne with Bolognese Meat Sauce
Shrimp Scampi Fettuccini, Garlic Butter Sauce
Chicken Marsala, Savory Mushroom and Marsala
Wine Sauce
Broccolini with Lemon and Red Chili
Garlic Bread
Tiramisu | \$62.00 per Guest



PLATED DINNERS

Plated Dinner includes: Artisan Bread, Sweet Cream Butter, Salad, Dessert, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas or Iced Tea. All Plated Dinners are based on three-courses. Select a salad, entrée and dessert.

If two entrées are selected the individual price will prevail for each entrée.
If three entrées are selected a \$5 per person charge will apply for all entrées.

Salads

Select one salad. Add one item at the appetizer menu price as a starter.

- Tender Kale Caesar Salad, Parmesan Cheese, Roasted Tomatoes, Creamy Caesar Dressing
- Mixed Greens, Seasonal Vegetables with Ranch Dressing
- Harvest Salad, Walnuts, Baby Kale, Cranberries, Bleu Cheese Crumbles and Balsamic Dressing (GF, VG)
- Chopped Salad, Tomato, Celery, Avocado, Red Onion, Egg, Bleu Cheese Dressing

All prices are subject to a 24% taxable administrative charge and applicable sales tax. Prices subject to change.

Entrées

Select one entrée. Add Grilled Jumbo Shrimp Skewer to any entrée for \$12.00 per Guest or Add Petite Lobster Tail to any entrée for \$20.00 per Guest.

POULTRY ENTRÉES

Herb Roasted Chicken (GF)

Herb Roasted Chicken with Wild Mushroom Ragout, Sautéed Spinach, Mashed Potatoes, Roasted Carrots | \$42.00 per Guest

Peri-Peri Chicken with Lemon Chicken Jus (GF)

Red Roasted Potatoes and Steamed Green Beans | \$42.00 per Guest

Whiskey Brined Chicken (GF)

Roasted Potato, Mushroom Kale Hash, Charred Onions, Maple Jus | \$42.00 per Guest

Stuffed Chicken Breast

Baked Chicken Breast Stuffed with Cornbread, Fried Brussel Sprouts, Cranberries, Pecan with Lemon-Thyme Velouté Sauce | \$42.00 per Guest

FISH ENTRÉES

Herb Crusted Walleye

Herb Crusted Walleye, Heritage Grain and Wild Rice Pilaf, Rainbow Carrots, Baby French Green Beans & Lemon Dill Emulsion | \$44.00 per Guest

Baked Cod

Wild Rice Blend, Asparagus, Lemon Butter Sauce, Olive Tapenade | \$42.00 per Guest

Maple Walnut Glazed Grilled Salmon Filet (GF)

Maple Walnut Glazed Grilled Salmon Filet, Roasted Broccolini, Parsnip Shallot Purée and Honey Tarragon Beurre Blanc | \$44.00 per Guest

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MEAT ENTRÉES

Roasted Pork Loin (GF)

Roasted Pork Loin, Chevre Cheese and Fig Compote, Grilled Broccoli, Chive, Kale Mashed Potatoes | \$42.00 per Guest

Chateau Top Sirloin (GF)

Grilled Top Sirloin, Garlic Mashed Potatoes, Haricot Vert & Dried Tomatoes, Red Wine Demi Glace | \$46.00 per Guest

Cabernet Braised Short Ribs

Cabernet Braised Short Ribs, Garlic Mashed Potatoes, Haricot Vert & Dried Tomatoes | \$46.00 per Guest

Grilled Fillet of Beef (GF)

Grilled Fillet, Mushroom Reduction, Cheese Potato Gratin, Broccoli and Carrots | \$50.00 per Guest

HEALTHY CHOICE ENTRÉES - VEGETARIAN & GLUTEN FREE

Garden Stack (V)

Grilled Squash and Eggplants, Charred Tomatoes, Roasted Pepper, Baby Arugula, Cilantro Pesto | \$30.00 per Guest

Rice Bowl (V)

Steamed Brown Rice, Braised Chickpeas & Bell Pepper Ragù, Avocado, Toasted Cashews, Greens | \$30.00 per Guest

CHILDREN'S MEALS (Ages 12 and Under)

Chicken Tenders

Tator Tots, Fruit Cup | \$18.00 per Guest

Children's Burger

Tator Tots, Fruit Cup | \$18.00 per Guest

Ham and Cheese Melt

Tator Tots, Fruit Cup | \$18.00 per Guest

Macaroni & Cheese

Fruit Cup | \$18.00 per Guest

Kids Salad

Fruit Cup | \$14.00 per Guest

Dessert

Select one dessert (included with entrée)

- Key Lime Pie, Whipped Cream
- White Chocolate Raspberry Cake, Berries
- Strawberry Shortcake, Chantilly Cream (GF)
- Triple Chocolate Layer Cake, Chocolate Sauce
- Lemon Raspberry Cheesecake with Berries



LATE NIGHT SNACKS

A minimum guarantee of 25 guests is required.

Pizzeria

Hand Tossed Pizzas (Based on 3 pieces per guest.)

- Italian Sausage, Mushroom, Rustic Marinara
- Pepperoni & Provolone, Red Sauce
- Basil, Tomatoes & Mozzarella | \$14.00 per Guest

Slider Bar

Select 2 items. One piece of each selected item per guest.

- Angus Beef, Cheddar Cheese, Pickle Chips, Mustard Aioli
- Pulled Pork, Mustard BBQ Sauce, Homestead Slaw
- Chicken, Tomato & Chipotle Mayonnaise
- French Fries, Ketchup
- Kettle Chips, Buttermilk-Chive Dip | \$ 18.00 per Guest

All American

Based on 1 piece of each item per guest.

- Pretzel Bites, Beer Cheese Fondue
- Mini Corn Dogs
- Macaroni Bites
- Brownies, Cookies | \$15.00 per Guest

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SPIRITS, WINE & BEER

Host bar pricing is subject to tax and administrative charge.
Cash bar pricing is inclusive of tax and administrative charge.

ESSENTIAL BRANDS - TIER 1

Signature Cocktails

Vodka - New Amsterdam
Gin - Beefeater London Dry
Rum - Cruzan
Bourbon - Jim Bean
Whiskey - Windsor
Scotch - Grant's
Tequila - Jose Cuervo
Brandy - E&J

Wine

Two Vines Chardonnay
Canyon Road Pinot Grigio
Two Vines Cabernet Sauvignon
Two Vines Merlot

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EXCEPTIONAL BRANDS - TIER 2

Specialty Cocktails

Vodka - ABSOLUT
Gin - Tanqueray
Rum - Bacardi Superior
Spiced Rum - Captain Morgan
Bourbon - Bulleit
Whiskey - Jack Daniels
Scotch - Dewar's White Label
Tequila - Sauza Hornitos Reposada
Brandy - Korbel

Wine

Canvas by Michael Mondavi

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Pinot Nior

EXTRAORDINARY BAR - TIER 3

Signature Cocktails

Vodka - Ketel One
Gin - Bombay Sapphire
Rum - Havana Club
Aged Rum - Mount Gay Eclipse
Bourbon - Maker's Mark
Whiskey - Crown Royal
Scotch - Johnnie Walker Black Label
Tequila - Patron Silver
Cognac - Hennessy VS

Wine

Kendall Jackson, Vintner's Reserve

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Pinot Noir

BEER OPTIONS

You may select five beers for your bar. If a selection is not made, the following beer will be offered: Budweiser, Coors Light, Fulton Lonely Blonde, Corona, Summit Saga IPA.

Domestic Beer

Budweiser, Michelob Ultra, Miller Lite, Coors Lite

Craft Beer (Tier 2 and Tier 3 Only)

Fulton Lonely Blonde Ale, Fulton IPA, Lagunitas IPA, Fat Tire Amber Ale, Summit Sága IPA, Angry Orchard Cider, White Claw Black Cherry, White Claw Mango

Import Beer (Tier 2 and Tier 3 Only)

Corona Extra, Heineken

ESSENTIAL BAR - TIER 1

HOST BAR

Host bar pricing is subject to tax and administrative charge.

Signature Cocktail

| \$6.00 Each

Wine by the Glass

| \$6.00 Each

Domestic Beer

| \$6.00 Each

CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

Signature Cocktail

| \$7.00 Each

Wine by the Glass

| \$7.00 Each

Domestic Beer

| \$7.00 Each

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EXCEPTIONAL BAR - TIER 2

HOST BAR

Host bar pricing is subject to tax and administrative charge.

Signature Cocktail

| \$7.00 Each

Wine by the Glass

| \$7.00 Each

Domestic Beer

| \$6.00 Each

Craft Beer

| \$7.00 Each

Import Beer

| \$7.00 Each

CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

Signature Cocktail

| \$8.00 Each

Wine by the Glass

| \$8.00 Each

Domestic Beer

| \$7.00 Each

Craft Beer

| \$8.00 Each

Import Beer

| \$8.00 Each

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EXTRAORDINARY BAR - TIER 3

HOST BAR

Host bar pricing is subject to tax and administrative charge.

Specialty Cocktails

| \$9.00 Each

Wine by the Glass

| \$9.00 Each

Domestic Beer

| \$6.00 Each

Craft Beer

| \$7.00 Each

Import Beer

| \$7.00 Each

CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

Signature Cocktail

| \$10.00 Each

Wine by the Glass

| \$10.00 Each

Domestic Beer

| \$7.00 Each

Craft Beer

| \$8.00 Each

Import Beer

| \$8.00 Each

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BEVERAGE ENHANCEMENTS

WINE

Seasonal Sangria

White or Red Sangria Infused with Seasonal Fruits
and Rum or Brandy | \$125.00 Gallon

SIGNATURE COCKTAILS

French 75

Gin, Lemon Juice & Prosecco | \$12.00 Each

Northshore Smash

Bourbon, Blackberries, Basil Syrup, Soda
| \$10.00 Each

Moscow Mule

Vodka, Lime, Ginger Beer | \$10.00 Each

Paloma

Blanco Tequila, Grapefruit Juice, Lime Juice, Agave
Nectar & Soda | \$10.00 Each

Hemingway Daiquiri

Rum, Maraschino Liqueur, Grapefruit Juice, Lime
Juice | \$12.00 Each

Manhattan

Rye Whiskey, Sweet Vermouth, Bitters | \$12.00 Each

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WINE LIST

WHITE WINE

Chardonnay

- Canyon Road, California | \$28.00 Bottle
- Two Vines, California | \$28.00 Bottle
- Canvas, California | \$32.00 Bottle
- Josh Cellars, California | \$35.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$40.00 Bottle
- Rodney Strong, Chalk Hill, California | \$47.00 Bottle
- La Crema, California | \$54.00 Bottle
- Sonoma Cutrer, California | \$56.00 Bottle

Sauvignon Blanc

- Canyon Road, California | \$28.00 Bottle
- Brancott, New Zealand | \$32.00 Bottle
- Esk Valley, New Zealand | \$50.00 Bottle

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Pinot Grigio/Gris

- Canyon Road, California | \$28.00 Bottle
- Canvas, California | \$32.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$40.00 Bottle
- Maso Canali, Italy | \$40.00 Bottle

Worldly Whites

- Riesling, Two Vines, California | \$ 28.00 Bottle
- Riesling, Chateau St. Michelle, Washington | \$28.00 Bottle
- Moscato, Canyon Road, California | \$28.00 Bottle

Rosé

- Canyon Road, White Zinfandel, California | \$28.00 Bottle
- Noble Vines, "515," California | \$46.00 Bottle
- Fleur de Mer, France | \$48.00 Bottle

RED WINE

Cabernet

- Canyon Road, California | \$28.00 Bottle
- Two Vines, California | \$28.00 Bottle
- Canvas, California | \$32.00 Bottle
- Kendall Jackson, Vintner's Reserve, Cabernet Sauvignon | \$46.00 Bottle
- Louis Martini, California | \$48.00 Bottle
- Rodney Strong, Sonoma County, California | \$60.00 Bottle
- Beringer, Knight's Valley, California | \$64.00 Bottle

Pinot Noir

- Canyon Road, California | \$28.00 Bottle
- Canvas, California | \$28.00 Bottle
- "A" by Acacia, California | \$32.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$40.00 Bottle
- Meiomi, California | \$48.00 Bottle
- La Crema, California | \$60.00 Bottle

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Merlot

- Canyon Road, California | \$28.00 Bottle
- Two Vines, California | \$28.00 Bottle
- Sycamore Lane, California | \$32.00 Bottle
- Rutherford Hill, California | \$56.00 Bottle

Worldly Reds

- Red Blend, 19 Crimes, Australia | \$30.00 Bottle
- Malbec, Gascon, Argentina | \$32.00 Bottle
- Red Blend, Rodney Strong, Upshot, California
| \$48.00 Bottle
- Zinfandel, Ravenswood, California | \$40.00
Bottle
- Syrah, Duxoup, California | \$52.00 Bottle

Sparkling Wine

- J Roget, California | \$28.00 Bottle
- Domaine St. Michelle Brut, Washington | \$40.00
Bottle
- Prosecco, La Marca, Italy | \$32.00 Bottle
- Champagne, Roederer Estate, France | \$68.00
Bottle

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MINNEAPOLIS MARRIOTT NORTHWEST

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