

COURTYARD®
BY MARRIOTT

Catering and Events Menu



COURTYARD®
MINNEAPOLIS DOWNTOWN
1500 Washington Avenue South | Minneapolis, MN 55454
612.333.4646 | Marriott.com/MSPDC



BREAKFAST

BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed Starbucks regular and decaffeinated coffee, Teavana hot teas, orange juice, and apple juice

15 MILL CITY CONTINENTAL

Assorted muffins, individual yogurts, and fresh cut seasonal fruit

22 EAST TOWN SMART START

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

23 DISTRICT DEL SOL

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

28 WEST BANK BRUNCH

Fresh cut seasonal fruit, bacon, sausage, herb roasted potatoes & zucchini, flank steak with tomato rosemary ragù, 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

- 3 Scrambled eggs *GF*
- 4 Bacon and sausage *GF*
- 2 Gluten-free toast *GF*
- 3 French toast or pancakes
- 4 Mimosa bar

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V = Vegan*

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All buffets are based on 60 minutes of continuous service and are priced per person with a minimum guarantee of 15 people*

A GOOD BREAKFAST INSPIRES A GREAT MORNING



À LA CARTE

- 3/person Oatmeal with brown sugar, raisins, milk GF, V
- 4/each Assorted individual cereals with milk
- 4/each Assorted individual yogurts
- 3/each Whole fresh fruit GF, V
- 4/person Fresh cut seasonal fruit GF, V
- 3/each Assorted granola bars
- 30/dozen Hard boiled eggs GF

BAKERY

- 32/dozen Assorted muffins
- 32/dozen Assorted pastries
- 36/dozen Cinnamon rolls
- 36/dozen Caramel rolls
- 36/dozen Assorted doughnuts
- 32/dozen Bagels and cream cheese

BEVERAGES

- 50/gallon Freshly brewed Starbucks regular and decaffeinated coffee
- 60/gallon Starbucks cold brew coffee
- 25/gallon Teavana iced tea
- 30/gallon Lemonade
- 4/each Teavana hot teas
- 4/each Assorted Pepsi products
- 3/each Bottled water
- 3/each Milk
- 5/each San Pellegrino sparkling water

BEVERAGE PACKAGES

- 9 Half Day Beverage Package (up to 5 hours)
- 18 Full Day Beverage Package (up to 10 hours)

Packages are priced per person for a minimum of 15 people and include the following:

- Freshly brewed Starbucks regular and decaffeinated coffee
- Teavana hot teas
- Assorted Pepsi products
- Bottled Water

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BREAKS

COMPOSED BREAKS

- 11 ENERGY BOOST**
Assorted individual yogurts, fresh cut seasonal fruit, and assorted granola bars with house-made smoothies

- 11 MEDITERRANEAN MOJO**
Antipasto display and hummus display with mint lemonade

- 12 SWEET 'N' SALTY**
Assorted cookies and brownies, Gardetto's snack mix, and house-made spicy peanuts

- 10 COOKIE MONSTER**
Assorted cookies and brownies with milk

- 11 CLEAN LIVIN'**
Vegetable display, mixed nuts, and fresh fruit skewers with green power smoothies

- 13 LIVIN' LA VIDA MOCHA**
Assorted cake pops, banana bread and whole fresh fruit with Teavana hot teas, Starbucks regular, decaffeinated, and cold brew coffee with seasonal flavor syrups

À LA CARTE

- 4/each Assorted individual yogurts
- 3/each Whole fresh fruit
- 3/each Assorted granola bars

DRY SNACKS

- 32/pound Mixed nuts
- 3/each Miss Vickie's Assorted Chips
- 20/pound Tortilla chips & salsa
- 15/pound Freshly popped popcorn
- 15/pound Rold Gold pretzels
- 20/pound Gardetto's snack mix
- 30/pound Dot's pretzels

BAKERY

- 30/dozen Assorted house-made cookies
- 30/dozen House-made brownies

All composed breaks are priced for 30 minutes of continuous service, require a minimum of 15 attendees, and are priced per person.



LUNCH

LUNCH BUFFETS



A MIDDAY REFRESH

All lunch buffets require a minimum of 15 people and are served with freshly brewed Starbucks regular and decaffeinated coffee and Teavana hot teas

22 GOURMET SANDWICH BAR

Build your own sandwich buffet with sliced turkey, ham, beef, cheddar, swiss, pepper jack, assorted breads and rolls, condiments and toppings, garden salad, Italian pasta salad, and kettle chips with assorted cookies and brownies

Also available as a boxed lunch with to-go containers

28 LETTUCE EAT

Build your own salad with romaine lettuce, baby kale, mesclun mix, cucumbers, tomatoes, carrots, red onions, red peppers, garbanzo beans, dried cranberries, croutons, bacon bits, quinoa, parmesan, blue cheese crumbles, diced chicken, sliced flank steak, buttermilk ranch, balsamic vinaigrette, Italian vinaigrette, bread sticks, and soup du jour with assorted dessert bars

+1 Hard boiled eggs

+3 Guacamole

30 UNDER THE TUSCAN SUN

Caesar salad, caprese salad, antipasto display, beef lasagna rolls, roasted vegetable rigatoni alfredo, roasted Italian vegetables, bread sticks, panna cotta shooters, and house made cannoli

31 THIS IS A TASTY BURGER

Grilled hamburgers and chicken breasts, cheddar, swiss, pepper jack, lettuce, tomatoes, onions, mustard, mayo, ketchup, assorted breads and rolls, served with kettle chips, coleslaw, and garden salad with assorted cookies and brownies

+1 each additional topping: lemon aioli, siracha aioli, chipotle ranch, blue cheese crumbles, barbecue sauce, guacamole, bacon, peanut butter, caramelized onions, jalapeños, mushrooms, fig jam, sweet and spicy pickles, roasted tomatoes, and grilled pineapple

33 PARTY LIKE A GUACSTAR

Roasted corn salad with chipotle vinaigrette, flour and corn tortillas, Spanish rice, black beans, steak fajitas, chicken fajitas, tortilla chips, salsa, sour cream, shredded cheese, guacamole, and Mexican chocolate cake



PLATED LUNCH

- | | | | |
|----|---|----|---|
| 26 | MINNESOTA WALLEYE GF
Green beans, quinoa wild rice blend, almonds, and lemon | 24 | HERITAGE CHICKEN GF
Garlic mashed potatoes, green beans, and lemon thyme jus |
| 26 | GRILLED SIRLOIN GF
Garlic mashed potatoes, green beans, and caramelized onion jus | 24 | SEARED SALMON GF
Cauliflower and kale gratin, quinoa, and roasted red pepper coulis |
| 24 | GREEK CHICKEN
Roasted cauliflower, brussels sprouts, red potato, and sweet potato | 26 | TOFU STIR FRY GF, V
Crispy tofu, fresh vegetables, and quinoa brown rice |

All plated lunches are served with freshly brewed Starbucks regular and decaffeinated coffee and Teavana hot teas

Minimum of 10 people per selection, multiple entrée selections will be charged at the highest priced selection

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APPETIZERS

- | | | | |
|-----|---|-----|--|
| 135 | <p>CHEESE DISPLAY
Domestic and imported cheeses with baguettes and assorted crackers</p> | 100 | <p>ANTIPASTO DISPLAY
Assortment of Mediterranean cheeses, meats, and vegetables with baguettes and assorted crackers</p> |
| 90 | <p>VEGETABLE DISPLAY
Fresh seasonal vegetables with buttermilk ranch dip</p> | 90 | <p>BRUSCHETTA DISPLAY
Fresh tomato, basil, and crostini</p> |
| 90 | <p>FRUIT DISPLAY
Seasonal fresh fruits and berries with sweet cream dipping sauce</p> | 450 | <p>SEAFOOD STATION GF
Display of shrimp, oyster, crab, clams, and mussels, cocktail sauce, mignonette sauce, and lemon wedges</p> |
| 90 | <p>HUMMUS DISPLAY
Roasted garlic hummus, pita bread, cucumbers, and carrots</p> | | |

All appetizers are priced per 25 people



- 100 ROASTED APPLE BRIE CROSTINI**
Roasted apple, pickled onion, and brie
- 130 SHRIMP SALAD BITES**
Shrimp salad in a cream puff shell
- 90 CAPRESE SKEWERS GF**
Mozzarella, tomato, and basil with balsamic drizzle
- 90 VEGETARIAN SUSHI ROLLS GF, V**
Sushi rice, seaweed salad, seasonal fresh vegetables, and wasabi aioli with soy glaze
- 110 CUCUMBER WAKAME BITES GF, V**
Seaweed salad, mushrooms, carrots, edamame, and siracha soy glaze served on cucumber
- 120 BUILD YOUR OWN SLIDER BAR**
Choice of pesto chicken, barbecue pulled pork, or cheeseburger
- 100 BARBECUE MEATBALLS**
House-made beef meatballs with smoky barbecue sauce
- 110 JUMBO CHICKEN WINGS**
Choice of spicy buffalo or barbecue sauce
- 110 BAKED BRIE BITES**
Baked in puff pastry with cranberry almond filling
- 110 LASANGA PUFFS**
Choice of Italian sausage or vegetarian lasagna filling in puff pastry
- 110 CRISPY FRIED FOUR CHEESE RAVIOLI**
Served with Pomodoro sauce
- 125 CRAB CAKES**
Lump crab meat, Maryland citrus aioli

RECEPTION

All reception enhancements are priced per 50 people unless otherwise noted

- 150 PIZZA STATION**
Assortment of pepperoni, sausage, veggie, and cheese pizzas. Individual pizzas for 18 per pizza
- 200 BALL PARK**
Soft pretzels, cheese sauce, mustard sauce, freshly popped popcorn, hot dogs, and assorted condiments
- 150 NACHO STATION**
Tortilla chips, seasoned ground beef, nacho cheese, and assorted toppings
- 175 S'MORES STATION**
Marshmallows, graham crackers, Hershey's chocolate, and Reese's peanut butter cups

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PLATED DINNER

A pre-selected two course meal includes salad, entrée, artisan rolls and butter
Served with freshly brewed Starbucks regular and decaffeinated coffee and Teavana hot teas
Selection of one salad with a maximum of three entrée choices

GARDEN SALAD

Mixed greens, carrots, cabbage, tomatoes, and cucumbers with ranch and balsamic vinaigrette

CAESAR SALAD

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

CRANBERRY FETA SALAD GF

Romaine lettuce, crumbled feta, dried cranberries, red onions, and toasted pumpkin seeds with honey balsamic vinaigrette

STRAWBERRY GORGONZOLA SALAD GF

Mixed greens, red onions, gorgonzola crumbles, and candied walnuts with white balsamic vinaigrette

CHICKEN

34 HERITAGE CHICKEN GF

Pan seared with garlic mashed potatoes, green beans, and lemon thyme jus

34 MINNESOTA CHICKEN

Pan seared chicken breast, wild rice, asparagus, and mushroom bacon cream sauce

34 GREEK CHICKEN

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

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Minimum 10 people per item selection*

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FISH

- 34 **SEARED SALMON** GF
Cauliflower purée, roasted brussels sprouts, carrots, and chili gastique
- 36 **MINNESOTA WALLEYE** GF
Asparagus, quinoa wild rice blend, almonds, and lemon



PORK

- 34 **APPLE PORK LOIN** GF
Roasted apple and pickled cabbage, red onion and bacon hash

BEEF

- 38 **SIRLOIN**
Mashed potatoes, asparagus, and wild mushroom demi-glaze
- 40 **NEW YORK STRIP**
Bourbon onions, au poivre sauce, roasted brussels sprouts, and red potatoes
- 50 **FILET MINGON**
Wild mushroom and bacon blue cheese sauce, smoked cheddar duchess potatoes, and lemon dressed broccolini

VEGETARIAN

- 34 **RICOTTA AND SPINACH RAVIOLI**
Served with tomato cream sauce
- 34 **TOFU STIR FRY** V
Crispy tofu, fresh vegetables, and quinoa brown rice
- 34 **ROASTED VEGETABLE EN CROUTE**
Roasted vegetables wrapped in puff pastry, and quinoa rice with roasted garlic and herb glaze

DUETS

- 42 **STEAK AND CHICKEN DUET**
Mashed potatoes, asparagus, and wild mushroom demi-glaze
- 44 **STEAK AND WALLEYE DUET**
Mashed potatoes, asparagus, and wild mushroom demi-glaze

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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

BUFFET ENHANCEMENTS

All enhancements are priced per person

38 SILVER BUFFET

Two salads, one starch, one vegetable, and two entrées

42 GOLD BUFFET

Two salads, one starch, one vegetable, and three entrées

50 PLATINUM BUFFET

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

17 CARVED PRIME RIB

Dry rubbed and slow roasted, dinner rolls, au jus, and horseradish sauce

12 CARVED TURKEY

Roasted turkey breast, herb gravy, cranberry sauce, and dinner rolls

12 CARVED HAM

Maple glazed ham, honey Dijon mustard, and dinner rolls

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ENTREES

- Chicken parmesan with marinara
- Minnesota chicken with mushroom bacon sauce
- Heritage chicken with lemon thyme jus GF
- Greek chicken with spinach salad
- Sirloin with wild mushroom jus
- Apple pork loin with roasted apple and pickled cabbage GF
- Minnesota walleye with almond and lemon
- Roasted vegetable rigatoni alfredo
- Beef lasagna rolls
- Beef short rib with pan sauce +\$5
- Sliced beef tenderloin with demi-glace +\$6

SALAD

- Asparagus tray with tarragon vinaigrette GF, V
- Fresh cut seasonal fruit
- Tuscan bean salad
- Caprese salad
- Garden salad
- Vegetable display
- Cranberry feta salad GF
- Strawberry gorgonzola salad GF
- Italian pasta salad

STARCH

- Garlic mashed potatoes GF
- Au gratin potatoes GF
- Roasted red potatoes GF
- Jasmine rice GF, V
- Bacon brown rice GF
- Creamy orzo

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





DESSERT

HOUSE DESSERTS

- 3 ASSORTED MINI DESSERTS
- 4 CHOCOLATE CAKE
- 5 CHEESECAKE
- 5 RED VELVET CAKE
- 5 KEY LIME PIE
- 5 COCONUT BANANA TART

PREFERRED VENDORS

- BUTTERCREAM BAKERY
Pricing varies by selection
- NOTHING BUNDT CAKES
Pricing varies by selection



DRINKS

BANQUET BEVERAGES

All beverages are priced per item

	HOST	CASH
House brands	7.50	8.00
Premium brands	8.50	9.00
Luxury brands	10.50	11.00
Cordials	10.50	11.00
House wine	7.50	8.00
Domestic beer	5.50	6.00
Import/Specialty beer	6.50	7.00
Pepsi sodas, bottled water and juices	3.50	4.00

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.

HOURLY RECEPTION

All unlimited hosted hourly receptions include bottled water and soft drinks. House, Premium, and Luxury receptions include beer and wine.

BEER AND WINE

- 14 Per person, first hour
- 8 Per person, each additional hour

HOUSE BRANDS

- 15 Per person, first hour
- 9 Per person, each additional hour

PREMIUM BRANDS

- 18 Per person, first hour
- 12 Per person, each additional hour

LUXURY BRANDS & CORDIALS

- 20 Per person, first hour
- 14 Per person, each additional hour

SIP, SAVOR AND TOAST THE DAY



HOUSE BRANDS

Amsterdam – Vodka
Gordon's – Gin
Don Q Cristal – Rum
Canadian Club – Whiskey
Jim Beam – Bourbon
Grant's – Scotch
Sauza Blue Silver – Tequila
E&J – Brandy

PREMIUM BRANDS

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

LUXURY BRANDS

Grey Goose – Vodka
Crown Royal – Whiskey
Maker's Mark – Bourbon
Jameson – Irish Whiskey
Johnny Walker Black – Scotch
Patrón Silver – Tequila

CORDIALS

Baileys
Kahlúa
Grand Mariner
Disaronno

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light

SPECIALTY BEER

Heineken
Stella
Fulton – Sweet Child of Vine
Summit – EPA

HOUSE WINE SELECTIONS

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot

ADDITIONAL SELECTIONS

Domestic beer keg (475 per keg)

Budweiser
Bud Light
Miller Lite
Grain Belt

Specialty beer keg (525 per keg)

Fulton (assorted brews)
Summit (assorted brews)
Surly (assorted brews)

**specialty kegs available upon request*

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MEETING SPACE

MEETING SERVICES

Our flexible meeting spaces make any meeting or social event a more memorable experience. We offer full-service catering with an award-winning culinary and event team on site.

GUESTROOM AMENITIES

Spacious rooms combine comfort and connectivity with high-speed Internet access and flat screen smart TVs. Stay focused at our smartly designed multifunctional desks that are complete with outlets, USB plugins, and an ergonomic chair. Enjoy deluxe amenities featuring Paul Mitchell products.

HOTEL FACILITIES & SERVICES

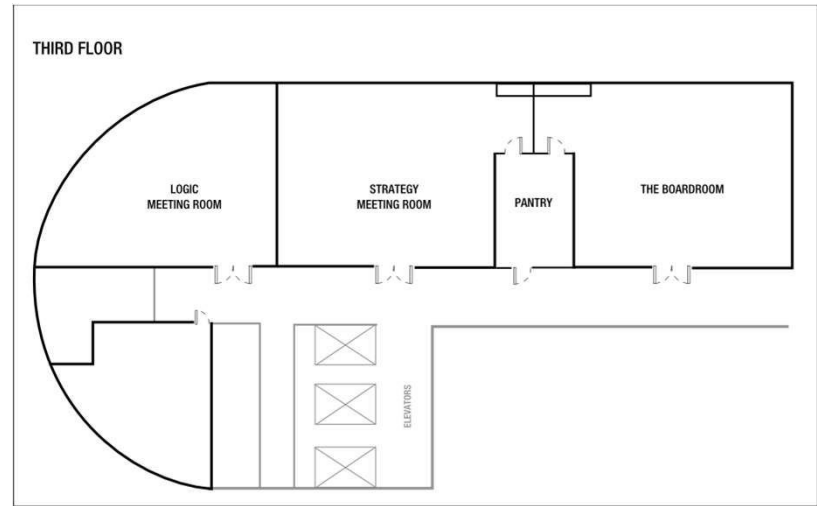
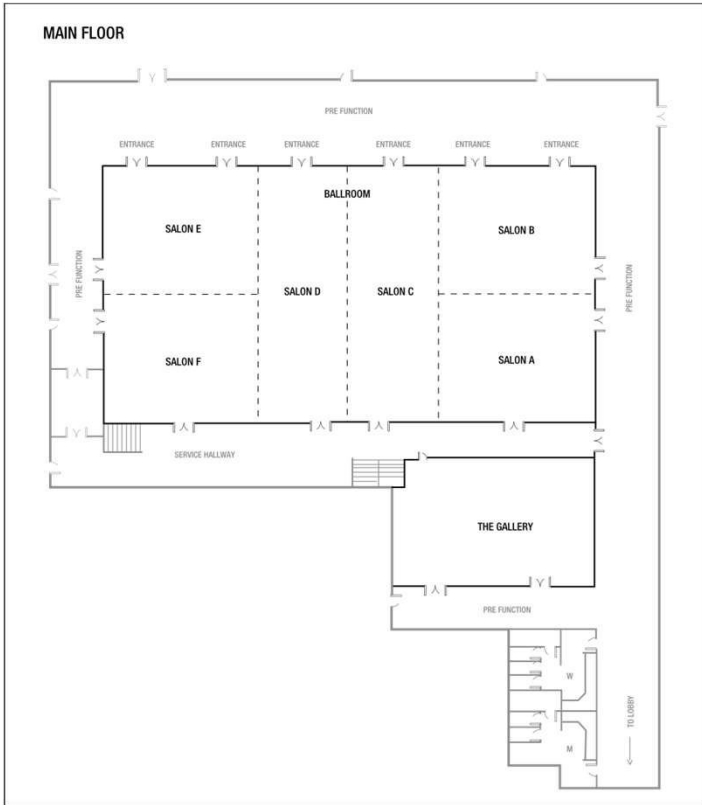
The open lobby features spaces for guests to socialize, work or relax. For quick, casual dining, The Bistro offers meals during breakfast and dinner. Our Media Pods, Business Center, and Quick Print Station keep guests up to speed and connected.

ATTRACTIONS

The hotel is within two miles of the following attractions: U.S. Bank Stadium, The Guthrie Theater, Mill City Museum, Mariucci Hockey Arena, TCF Bank Stadium, Weisman Art Museum, Northrop Auditorium, Target Center, Target Field, and Minneapolis Convention Center.

LOCATION

The Courtyard Minneapolis Downtown features the perfect location adjacent to downtown Minneapolis, U.S. Bank Stadium, and the University of Minnesota’s West Bank campus. Our hotel is also easily accessible from major highways I-94 and I-35W, and just eight miles from the Minneapolis St. Paul International Airport (MSP). Our complimentary shuttle services the U.S. Bank Stadium Light Rail Station, the University of Minnesota’s East and West Bank campuses, and many other nearby local partners.



	DIM. (L X W)	AREA(FT ²)	HEIGHT	BANQ.	THTR.	CONF.	REC.	CLASS	U-SHAPE	H SQ.	DINNER DANCE
EAST TOWN BALLROOM	100' x 52'	5,200	14'	500	662	-	700	348	-	-	354
SALONS ABCD or CDEF	66' x 52'	3,432	14'	320	438	-	500	222	-	-	202
SALONS ABC or DEF	50' x 52'	2,600	14'	250	336	-	350	156	-	-	162
SALONS AB or EF	34' x 52'	1,768	14'	150	216	-	200	102	54	66	98
SALONS C & D	32' x 52'	1,664	14'	150	216	-	200	102	54	66	98
SALONS A, B, E, F	34' x 26'	884	14'	80	105	30	100	48	33	42	42
PRE FUNCTION	120' x 16'	1,920	14'	-	-	-	250	-	-	-	-
OUTDOOR COURTYARD	74' x 32'	2,368	-	80	130	-	100	-	-	-	58
GALLERY	39' x 26'	1,014	8'	80	100	-	80	63	42	48	50
STRATEGY	26' x 26'	676	8'	50	84	24	50	36	27	30	-
BOARDROOM	26' x 26'	676	8'	-	-	20	-	-	-	-	-
LOGIC	24' x 26'	624	8'	40	58	24	45	27	18	24	-