



MARRIOTT
BLOOMINGTON
NORMAL



EVENTS MENU

2020

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

CONTINENTAL BREAKFAST

1 HOUR SERVICE

THE UPTOWNER | \$16

- Fresh Baked Muffins & Danish
- White & Wheat Breads with Butters & Jellies
- Sliced Fresh Fruit ^{GF}
- Orange, Apple & Cranberry Juices
- Coffee & Hot Tea

EUROPEAN CONTINENTAL | \$18

- Fresh Baked Scones & Croissants with Flavored Butters
- Sliced Fresh Fruit ^{GF}
- Cured Meats & Imported Cheeses ^{GF}
- French Baguette
- Orange, Apple & Cranberry Juices
- Coffee & Hot Tea

EXECUTIVE CONTINENTAL | \$19

- Fresh Baked Coffee Cakes
- Yogurt, Granola & Berry Parfaits ^{GF}
- Sliced Fresh Fruit ^{GF}
- Smoked Salmon, Cream Cheese & Bagels
- Scrambled Eggs ^{GF}
- Orange, Apple & Cranberry Juices
- Coffee & Hot Tea

ENHANCEMENTS

- Individual Smoothies | \$4 Each
- Yogurt, Granola & Berry Parfait | \$4 Each ^{GF}
- Chocolate Croissants | \$36 Dozen
- Hard Boiled Eggs | \$24 Dozen ^{GF}
- Jumbo Cinnamon Rolls | \$36 Dozen
- Specialty Donuts | \$36 Dozen
- Specialty Donut Wall | \$150
- Breakfast Flatbreads | \$7 Each
- Breakfast Burritos | \$5 Each
- Oatmeal with Raisins, Dried Cranberries, Almonds & Brown Sugar | \$5 Person ^{GF}
- Smoked Salmon, Bagels, Cream Cheese Tomato, Onion, Egg & Capers | \$12 Person
- Ham, Egg & Cheddar Croissants | \$48 Dozen
- Sausage, Egg & Cheese Biscuits | \$48 Dozen
- San Pellegrino Limonata Sparkling Water | \$5 Each
- Starbucks Refresher Flavored Waters | \$5 Each

Enhancements must be accompanied with a breakfast & are not available for a la carte purchase



MARRIOTT BLOOMINGTON-NORMAL

201 Broadway | Normal, IL 61761 T: 309.862.9000

meetings  imagined

PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE A FRESH PASTRY PLATTER, FRESH MIXED FRUIT,
ORANGE JUICE, HOT TEA & COFFEE SERVICE

MIDWEST COUNTRY BREAKFAST | \$16

- Scrambled Eggs GF
- Applewood Smoked Bacon GF
- Breakfast Potatoes GF

BRIOCHE FRENCH TOAST | \$17

- Brioche French Toast with Warm Maple Syrup
- Fresh Blueberries GF
- Applewood Smoked Bacon GF
- Breakfast Potatoes GF

WEST LOOP BREAKFAST | \$18

- Pesto Scrambled Egg Whites GF
- Chicken & Apple Sausage GF
- Roasted Tricolored Fingerling Potatoes GF



THEMED BREAKFAST BUFFETS

1 HOUR SERVICE

20 PERSON MINIMUM, \$5 PER PERSON UPCHARGE REQUIRED FOR GROUPS <25

THE COSMOPOLITAN | \$24

- Fresh Baked Coffee Cakes, Scones & Croissants
- Sliced Fresh Fruit & Whole Berries ^{GF}
- Yogurt, Granola & Berry Parfaits ^{GF}
- Pesto Scrambled Egg Whites ^{GF}
- Turkey Bacon or Chicken & Apple Sausage ^{GF}
- Roasted Tricolored Fingerling Potatoes ^{GF}
- Orange, Cranberry & Apple Juices
- Starbucks Coffee & Hot Tea
- Assorted Gourmet Flavored Syrups & Creamers

THE SOUTHERN | \$24

- Iced Lemon Cake
- Sliced Fresh Fruit ^{GF}
- Ham & Caramelized Bourbon Apples ^{GF}
- Roasted Potatoes & Peppers ^{GF}
- Cajun Shrimp & Grits ^{GF}
- Scrambled Eggs ^{GF}
- Orange, Apple & Cranberry Juices
- Coffee & Hot Tea

THE MIDWEST | \$20

- Specialty Donut Display
- Sliced Fresh Fruit ^{GF}
- Scrambled Eggs with Cheddar & Chives ^{GF}
- Applewood Smoked Bacon ^{GF}
- Roasted Potatoes with Peppers & Onions ^{GF}
- Orange, Apple & Cranberry Juices
- Coffee & Hot Tea

THE COCINA | \$26

- Sliced Fresh Fruit ^{GF}
- Coffee Cakes
- Flour & Corn Tortillas
- Queso Fresco, Pico de Gallo & Red Sauce ^{GF}
- Chorizo Potatoes ^{GF}
- Scrambled Egg Rancheros ^{GF}
- Black Beans with Green Onion ^{GF}
- Orange, Apple & Cranberry Juices
- Coffee & Hot Tea



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BREAKFAST ACTION STATIONS

ALL ACTION STATIONS REQUIRE A CULINARIAN ATTENDANT | \$150 PER ATTENDANT, PER HOUR
ONE ATTENDANT PER 50 PEOPLE REQUIRED

OMELET | \$7 PERSON

GF

Fresh Eggs, Egg Beaters & Egg Whites, Cheddar Jack, Feta, & Swiss Cheeses, Applewood Smoked Bacon, Ham, Sausage & Grilled Chicken, Spinach, Onions, Green Peppers, Mushrooms, & Blistered Tomatoes

FLAMING DONUT BITES | \$6 PERSON

Chef Flambéed Donuts served with Nutella, Caramel, Fresh Blueberries, Whipped Cream & Candied Pecans

BREAKFAST QUESADILLA | \$7 PERSON

Flour & Corn Tortillas, Shredded Cheddar Jack Cheese, Sausage, Ham & Applewood Smoked Bacon, Scrambled Eggs, Onions, Peppers, Salsa & Sour Cream

**Action Stations must be accompanied by a plated or buffet breakfast*



PLATED LUNCH

ALL PLATED LUNCHES INCLUDE SALAD, ROLLS & BUTTER, ENTRÉE, CHEF'S CHOICE STARCH & VEGETABLE, DESSERT, COFFEE, ICED TEA & WATER SERVICE

SALADS | CHOOSE ONE

- Mixed Field Greens with Tomato, Shredded Carrots, Cucumber & Choice of Dressing ^{GF}
- Caesar Salad with Shaved Parmesan & Classic Caesar Dressing ^{GF}
- California Salad with Mixed Greens, Feta, Dried Cranberries & Raspberry Vinaigrette ^{GF}
- Waldorf Salad with Mixed Greens, Green Apples, Craisins, Candied Pecans and Honey Dijon Dressing ^{GF}
- Caprese Salad with Arcadian Blend, Cherry Tomatoes, Ciliegine Mozzarella, Fresh Basil Oil & White Balsamic Vinaigrette ^{GF}

DESSERTS | CHOOSE ONE

- Apple Crumb Cake
- Coffee Almond Cake
- Ghirardelli Chocolate Bundt Cake
- Key Lime Pie
- Oreo Mousse Bar
- Salted Caramel Cheesecake
- Triple Chocolate Mousse

**Desserts served on an afternoon break will be subject to \$4 per person upcharge*

TUSCAN CHICKEN | \$24 ^{GF}

- Seared Chicken Breast Topped with Sun Dried Tomato Béchamel Sauce & Prosciutto Chips

POMEGRANATE CHICKEN | \$24 ^{GF}

- Braised Chicken Hind Quarter with Pomegranate Molasses Glaze

MAHI MAHI | \$26 ^{GF}

- With Sweet Thai Compote

BONE-IN PORK RIB CHOP | \$26 ^{GF}

- With Bourbon Apples

DUCK CONFIT PRINCIPESSA | \$28 ^{GF}

- Notes of Caramelized Tomato & Molasses

MANHATTAN STEAK | \$34 ^{GF}

- Strip Loin Steak with Caramelized Garlic & Shallot Butter

FILET OF BEEF | \$34 ^{GF}

- With a Cabernet Demi Glaze & Wild Mushroom Trio

STUFFED CHICKPEA & ZUCCHINI PHYLLO STAR | \$26 ^{VEGAN}

CHEESE STUFFED SHELLS PUTTANESCA | \$24 ^{VEGETARIAN}



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GRAB & GO BOX LUNCH

ALL BOX LUNCHES INCLUDE KETTLE CHIPS, FRESH BAKED COOKIE OR APPLE, BOTTLED WATER & CAN OF SODA

BOXED LUNCH | \$21

CHOOSE UP TO THREE OPTIONS

- Prosciutto, Ham, Genoa Salami, Provolone, Shredded Lettuce, Tomato & Remoulade on a Demi-Baguette
- Roasted Turkey Breast, Smoked Gouda, Lettuce, Tomato & Cranberry Mayonnaise on a Pretzel Roll
- Sliced Tomatoes, Fresh Mozzarella, Spinach & Pesto Infused Mayonnaise in a Vegetable Wrap
- Oven Roasted Beef, Irish Cheddar, Lettuce, Tomato & Remoulade on an Onion Roll
- Grilled Chicken Breast, Lettuce, Parmesan Cheese & Caesar Dressing in a Spinach Wrap



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THEMED LUNCH BUFFETS

1 HOUR SERVICE

20 PERSON MINIMUM, \$5 PER PERSON UPCHARGE REQUIRED FOR GROUPS <25
MAXIMUM OF 150 GUESTS FOR SOUP SERVICE

ALL BUFFETS INCLUDE ASSORTED PEPSI SOFT DRINKS, COFFEE, ICED TEA & WATER SERVICE

TAYLOR STREET | \$26

- Chicago Style Hot Dogs ^{GF}
- Polish Sausage ^{GF}
- Italian Beef Sandwiches ^{GF}
- Grilled Onions, Sport Peppers, Celery Salt, Giardiniera, Sauerkraut & Mustards ^{GF}
- Roasted Steak Fries with Malt Vinegar ^{GF}
- Mixed Green Salad with Assorted Dressing ^{GF}
- Assorted Cookies

SOUTH OF THE BORDER | \$28

- Chicken Tortilla Soup ^{GF}
- Chop Salad with Citrus Lime Vinaigrette ^{GF}
- Fish Tacos with Chipotle Slaw
- Steak Chimichurri ^{GF}
- Fajita Vegetables ^{GF}
- Lettuce, Cheddar Jack Cheese, Sour Cream, Diced Tomatoes
- Black Beans with Green Onion
- Spanish Rice ^{GF}
- Apple Crumb Cake

ITALIAN MARKET | \$28

- Italian Wedding Soup ^{GF}
- Tuscan Salad with Kalamata Olives & Sun Dried Tomatoes ^{GF}
- Caprese Salad ^{GF}
- Pasta Salad
- Seared Chicken Puttanesca ^{GF}
- Beef Strip Loin with Mushrooms ^{GF}
- Potatoes Vesuvio ^{GF}
- Marinated Grilled Vegetables ^{GF}
- Oreo Mousse Bar

SUNDAY AFTERNOON | \$28

- Pretzel Bites with Warm Cheese & Mustard
- Salad with Red Onion, Kalamata Olives, Tomatoes, Feta Cheese & House Vinaigrette Dressing ^{GF}
- Thin Crust Pizzas (Cheese, Pepperoni, Sausage & Veggie)
- Chicken Wings with Assorted Sauces ^{GF}
- Assorted Cookies



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THEMED LUNCH BUFFETS CONTINUED

1 HOUR SERVICE

20 PERSON MINIMUM, \$5 PER PERSON UPCHARGE REQUIRED FOR GROUPS <25
MAXIMUM OF 150 GUESTS FOR SOUP SERVICE

ALL BUFFETS INCLUDE ASSORTED PEPSI SOFT DRINKS, COFFEE, ICED TEA & WATER SERVICE

BACKYARD SUMMER BBQ | \$26

- Steak Burgers ^{GF}
- Veggie Burgers ^{GF}
- Kielbasa ^{GF}
- Country BBQ Baked Beans ^{GF}
- Corn on the Cob ^{GF}
- Lettuce, Tomato, Onions & Pickles ^{GF}
- Cheddar, Swiss & Gouda Cheese ^{GF}
- Potato Salad ^{GF}
- Coleslaw ^{GF}
- Assorted Cookies

THE GREAT WALL | \$29

- General Tso's Chicken
- Mongolian Beef ^{GF}
- White Rice ^{GF}
- Glazed Vegetables ^{GF}
- Mixed Greens Salad with Assorted Dressing ^{GF}
- Cold Chow Mein Salad
- Fortune Cookies
- Almond Cookies

DELI SANDWICH & SOUP | \$24

- Broccoli Cheese Soup ^{GF}
- Chicken Noodle Soup
- Assorted Pre-Made Sandwiches & Wraps (Roast Beef, Turkey, Grilled Chicken & Veggie)
- Pasta Salad
- House Made Potato Chips & Dip ^{GF}
- Assorted Cookies

EXECUTIVE LUNCH BUFFET | \$34

- Bleu & Bacon Salad with Radish ^{GF}
- Filet Medallions with Red Wine Demi Glaze & Caramelized Onions
- Chicken Chimichurri ^{GF}
- Roasted Potatoes ^{GF}
- Brussels Spouts ^{GF}
- Apple Crumb Cake



SMALL GROUP LUNCH OPTIONS

FOR GROUPS OF 10 OR LESS. ORDERS MUST BE PLACED BY 10:30AM.

EACH MEAL IS SERVED WITH A FRESH BAKED COOKIE & ASSORTED PEPSI SOFT DRINKS

STEAK BURGER | \$22

- Angus Beef, White Cheddar Cheese, Thick Cut Bacon, Caramelized Onions, Chipotle Crema, Lettuce & Tomato, Served with French Fries

HOUSE ROASTED TURKEY CRANBERRY BLT | \$22

- Turkey, Gouda Cheese, Thick Cut Bacon, Lettuce, Tomato & Cranberry Mayonnaise on Tomato Focaccia, Served with French Fries

JESSE'S CHOP SALAD | \$22 ^{GF}

- Grilled Chicken, Avocado, Tomato, Corn, Bleu Cheese, Bacon, Scallions, Tortilla Strips, Citrus Lime Vinaigrette

CLASSIC CHICKEN CAESAR SALAD | \$22 ^{GF}

- Grilled Chicken, Romaine Lettuce, Shaved Parmesan, Classic Caesar Dressing



THEMED BREAKS

1 HOUR PRESENTATION
PRICED PER PERSON

WRIGLEYVILLE | \$16

- Jumbo Soft Pretzels
- Specialty Mustards ^{GF}
- Warm Cheese ^{GF}
- Smoked Almonds ^{GF}
- Cracker Jack
- Assorted Pepsi Soft Drinks

SWEET TOOTH | \$16

- Chocolate Chip, Dark Chocolate Chunk & Oatmeal Raisin Cookies
- Individual Nutella & Crisps
- Brownies
- Chocolate & 2% White Milk
- Assorted Pepsi Soft Drinks

BREAD IS LIFE | \$16

- Assorted Artisan Bread
- Specialty Butters & Preserves ^{GF}
- Bacon Jam ^{GF}
- Assorted Pepsi Soft Drinks

GUAC & TALK | \$15

- Fresh Guacamole ^{GF}
- Assorted Salsa ^{GF}
- Corn Tortilla Chips ^{GF}
- Assorted Pepsi Soft Drinks

CONSTITUTION TRAIL | \$16

- Variety of Dried Fruits & Nuts ^{GF}
- Granola
- Gardetto's
- Goldfish
- Toasted Coconut ^{GF}
- M&M's ^{GF}
- Assorted Pepsi Soft Drinks

SWEET & SALTY | \$16

- Spicy Bar Mix
- Chocolate & Yogurt Covered Pretzels
- House Made Chips & Dip ^{GF}
- Assorted Pepsi Soft Drinks

THE REDBIRD | \$12

- Assorted Candy Bars
- Wasabi Peas
- Individual Bags of Chips
- Assorted Pepsi Soft Drinks

HEALTH NUT | \$16

- Hummus & Pita Bread
- Veggies & Onion Dip ^{GF}
- Almonds ^{GF}
- Apples ^{GF}
- SmartPop! Popcorn ^{GF}
- Pellegrino Limonata Sparkling Water



A LA CARTE

- Fresh Baked Cookies: Chocolate Chip, Dark Chocolate Chunk & Oatmeal Raisin | \$28 Dozen
- Jumbo Soft Pretzels with Warm Cheese | \$35 Dozen
- Mini Cupcakes | \$32 per Two Dozen
- Individual Ice Cream Bars | \$5 Each
- Candy Bars | \$3 Each
- Energy or Granola Bars | \$28 Dozen
- Red Bull Energy Drinks – Sugar Free or Regular | \$5 Each
- Soy Milk | \$9 Carafe
- Assorted Pepsi Soft Drinks | \$3.50 Each
- Individual Bottled Juice | \$4 Each
- Bottled Water | \$3.50 Each
- Coffee – Regular or Decaffeinated | \$36 Gallon
- Hot Tea | \$3 Per Bag
- Iced Tea | \$36 Gallon
- Hot Chocolate & Mini Marshmallows | \$3 Each
- Lemonade | \$36 Gallon



MEETING PLANNER PACKAGES

ALL BUFFETS & BREAKS ARE 1 HOUR SERVICE

GROUPS OF LESS THAN 20 WILL UTILIZE PLATED MENU OPTIONS

REDBIRD MEETING PACKAGE | \$74 PER PERSON

- Choice of Continental Breakfast or Breakfast Buffet
- Unlimited Coffee & Soda Service for up to 8 Hours
- Choice of Plated Lunch or Buffet Lunch
- Choice of Afternoon Break
- Technology Package to Include One of Each: Podium, Screen, AV Cart, Extension Cord & Power Strip

JESSE FELL'S MEETING PACKAGE | \$64

- The Midwest Breakfast Buffet
- Unlimited Coffee & Soda Service for up to 8 Hours
- Choice of Lunch Buffet: Backyard Summer, Taylor Street, or Deli Sandwich & Soup
- Afternoon Wrigleyville Break
- Technology Package to Include One of Each: Screen, AV Cart, Extension Cord & Power Strip

UPTOWN MEETING PACKAGE | \$54 PER PERSON

- The Uptowner Continental
- Unlimited Coffee & Soda Service for up to 8 Hours
- Deli Sandwich & Soup Lunch Buffet
- Afternoon Health Nut Break
- Technology Package to Include One of Each: Screen, AV Cart Extension Cord & Power Strip

**No substitutions on Meeting Planner Packages*



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PLATED DINNER

ALL PLATED DINNERS INCLUDE OR SALAD, ROLLS & BUTTER, ENTRÉE, CHEF'S CHOICE STARCH & VEGETABLE, DESSERT, COFFEE, ICED TEA & WATER SERVICE

SALADS | CHOOSE ONE

- Mixed Field Greens with Tomato, Shredded Carrots, Cucumber & Choice of Dressing ^{GF}
- Caesar Salad with Shaved Parmesan & Classic Caesar Dressing ^{GF}
- California Salad with Mixed Greens, Feta, Dried Cranberries & Raspberry Vinaigrette ^{GF}
- Waldorf Salad with Mixed Greens, Green Apples, Craisins, Candied Pecans & Honey Dijon Dressing ^{GF}
- Caprese Salad with Arcadian Blend, Cherry Tomatoes, Ciliegine Mozzarella, Fresh Basil Oil & White Balsamic Vinegar ^{GF}

DESSERTS | CHOOSE ONE

- Apple Crumb Cake
- Coffee Almond Cake
- Ghirardelli Chocolate Bundt Cake
- Key Lime Pie
- Oreo Mousse Bar
- Salted Caramel Cheesecake
- Triple Chocolate Mousse

TUSCAN CHICKEN | \$34 ^{GF}

- Seared Chicken Breast Topped with Sun Dried Tomato Béchamel & Prosciutto Chips

POMEGRANATE CHICKEN | \$34 ^{GF}

- Braised Chicken Hind Quarter with Pomegranate Molasses Glaze

MAHI MAHI | \$36 ^{GF}

- With Sweet Thai Compote

BONE-IN PORK RIB CHOP | \$36 ^{GF}

- With Bourbon Apples

DUCK CONFIT PRINCIPESSA | \$36 ^{GF}

- Notes of Caramelized Tomato & Molasses

MANHATTAN STEAK | \$44 ^{GF}

- Strip Loin Steak with Caramelized Onion Jam

FILET OF BEEF | \$46 ^{GF}

- With a Cabernet Demi Glaze & Wild Mushroom Trio

STUFFED CHICKPEA & ZUCCHINI PHYLLO STAR | \$34 ^{VEGAN}

CHEESE STUFFED SHELLS PUTTANESCA | \$34 ^{VEGETARIAN}



DINNER BUFFET

1 HOUR SERVICE

20 PERSON MINIMUM, \$5 PER PERSON UPCHARGE REQUIRED FOR GROUPS <25

All Dinner Buffets Include Choice of Two Salads, Rolls & Butter, Chef's Choice Starch & Vegetable, Assorted Desserts, Coffee, Iced Tea & Water Service

SALADS

- Mixed Greens with Cherry Tomatoes, Shredded Carrots & Cucumber ^{GF}
- California Salad with Mixed Greens, Feta & Dried Cranberries ^{GF}
- Waldorf Salad with Mixed Greens, Green Apples, Craisins & Candied Pecans ^{GF}
- Pasta Salad ^{GF}

TWO ENTRÉE | \$37

THREE ENTRÉE | \$39

- Tuscan Chicken with Tomato Bechamel & Prosciutto Chips ^{GF}
- Pomegranate Glazed Chicken Hind Quarter ^{GF}
- Seared Salmon with Dill Crema ^{GF}
- Salmon and Caramelized Lemon ^{GF}
- Mahi Mahi with Sweet Thai Compote ^{GF}
- Pork Tenderloin with Maple Garlic Glaze ^{GF}
- Sliced Beef Brisket with Honey Siracha Glaze ^{GF}
- Strip Loin Manhattan with Caramelized Onion Jam ^{GF}
- Filet of Beef Medallions with Wild Mushroom Trio ^{GF}
- Vegetarian Pasta Primavera ^{VEGETARIAN}
- Cheese Stuffed Shells Puttanesca ^{VEGETARIAN}



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THEMED DINNER BUFFETS

1 HOUR SERVICE

20 PERSON MINIMUM, \$5 PER PERSON UPCHARGE REQUIRED FOR GROUPS <25
MAXIMUM OF 150 GUESTS FOR SOUP SERVICE

BONFIRE BBQ | \$39

- Chicken Noodle Soup
- Mixed Green Salad with Assorted Dressings
- Creamy Coleslaw ^{GF}
- Pasta Salad
- Cowboy Baked Beans ^{GF}
- Corn on the Cob ^{GF}
- Grilled Ribeye Steaks ^{GF}
- Grilled Chicken Breasts^{GF}
- Smoked BBQ Pork ^{GF}
- Cornbread Muffins
- Oreo Mousse Bar
- Coffee, Iced Tea & Water Service

MEXICANA | \$39

- Chicken Tortilla Soup
- Mixed Green Salad with Assorted Dressings ^{GF}
- Spanish Rice ^{GF}
- Black Beans with Green Onion
- Marinated Steak Fajitas ^{GF}
- Chicken Carnitas ^{GF}
- Corn & Flour Tortillas^{GF}
- Fish Tacos with Chipotle Slaw
- Corn Salsa & Guacamole ^{GF}
- Corn Tortilla Chips ^{GF}
- Key Lime Pie
- Coffee, Iced Tea & Water Service

TUSCANY | \$39

- Minestrone Soup
- Caprese Salad ^{GF}
- Caesar Salad ^{GF}
- Pasta Salad
- Marinated Grilled Vegetables ^{GF}
- Cured Meats & Cheeses ^{GF}
- Sliced Fresh Fruit ^{GF}
- Ricotta Stuffed Shells with Marinara
- Pesto Chicken Alfredo
- Sliced Strip Loin of Beef ^{GF}
- Garlic Bread
- Salted Caramel Cheesecake
- Coffee, Iced Tea & Water Service

MIDWEST COMFORT FOOD | \$39

- Broccoli Cheese Soup ^{GF}
- Mixed Green Salad with Assorted Dressings^{GF}
- Fried Chicken
- BBQ Beef Brisket ^{GF}
- Fried Catfish with Tartar Sauce
- Mashed Potatoes & Country Gravy^{GF}
- Green Beans with Roasted Red Peppers ^{GF}
- Cornbread Muffins
- Oreo Mousse Bar
- Coffee, Iced Tea & Water Service



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DESSERT ACTION STATIONS

ALL ACTION STATIONS REQUIRE A CULINARIAN ATTENDANT | \$150 PER ATTENDANT, PER HOUR
ONE ATTENDANT PER 50 PEOPLE REQUIRED

FLAMING DONUT BITES | \$8 PER PERSON

- Flambéed Donuts served with Nutella, Caramel, Bacon Pieces, Blueberries, Whipped Cream & Sprinkles

ICE CREAM SUNDAE BAR | \$9 PER PERSON ^{GF}

- Vanilla, Strawberry & Chocolate Ice Cream, Warm Fudge, Caramel Sauce, Strawberries, Crushed Pineapple, Bananas, Chopped Peanuts, Cherries, Whipped Cream

SWEET CREPES | \$8 PER PERSON

- With Nutella, Lingonberry Jam, Orange Compote, Glazed Apples, Strawberries, Blueberries, Candied Nuts & Whipped Cream



HORS D'OEUVRES

100 PIECE MINIMUM

COLD | \$3.50 PER PIECE

- Goat Cheese Purse with Smoked Chicken
- Ratatouille Tart VEGAN
- Hummus & Naan Canape VEGETARIAN
- Apricot & Brie en Croute VEGETARIAN
- Vegetable Shao Mai VEGETARIAN
- Shrimp Cocktail GF

HOT | \$3.50 PER PIECE

- Coconut Shrimp with Thai Sweet Chili Sauce
- Duck Potsticker with Unagi
- Boursin Stuffed Mushroom en Croute VEGETARIAN
- Chicken Quesadilla with Spicy Ranch Dip
- Andouille Wellington
- Mini Crab Cakes with Remoulade
- Mushroom Profiterole VEGETARIAN
- Cubano Spring Roll with Honey Mustard
- Veggie Spring Rolls with Sweet Thai Chili VEGAN
- Asparagus Asiago VEGETARIAN
- Chicken Satay with Peanut Sauce GF



RECEPTION DISPLAYS

EACH DISPLAY SERVES 50 PEOPLE

ANTIPASTO DISPLAY | \$350

- Pepperoni ^{GF}
- Capicola ^{GF}
- Prosciutto ^{GF}
- Mozzarella ^{GF}
- Provolone ^{GF}
- Olives ^{GF}
- Roasted Peppers ^{GF}
- Marinated Mushrooms ^{GF}
- Artichoke Hearts ^{GF}
- Grissini Breadstick

IMPORTED & DOMESTIC CHEESE BOARD | \$275

- Chef's Selection of Imported & Domestic Cheeses ^{GF}
- Dried Fruits ^{GF}
- Grapes ^{GF}
- Assorted Nuts ^{GF}
- Artisan Crackers

GARDEN VEGETABLE DISPLAY | \$250 ^{GF}

- Broccoli
- Zucchini
- Baby Carrots
- Mushrooms
- Red Peppers
- Cherry Tomatoes
- Avocado Ranch Dip



RECEPTION CARVING BOARDS

ALL CARVING BOARDS REQUIRE A CULINARIAN ATTENDANT | \$150 PER ATTENDANT, PER HOUR
ONE ATTENDANT PER 150 PEOPLE REQUIRED

TRIPLE PEPPER CRUSTED BEEF TENDERLOIN (SERVES 40) | \$500 ^{GF}

- Demi Glace, Horseradish Crème, Brioche Rolls

HERB CRUSTED PORK LOIN (SERVES 50) | \$400 ^{GF}

- Mango Apricot Chutney, Brioche Rolls

ROAST TURKEY BREAST (SERVES 50) | \$400 ^{GF}

- Herb Mayonnaise, Whole Grain Mustard, Brioche Rolls

WHOLE SUCKLING PIG (SERVES 75) | MARKET PRICE ^{GF}

- Apple Butter, Brioche Rolls

OVEN ROASTED PRIME RIB (SERVES 50) | \$450 ^{GF}

- Horseradish Crème, Au Jus, Brioche Rolls



RECEPTION ACTION STATIONS

ALL ACTION STATIONS REQUIRE A CULINARIAN ATTENDANT | \$150 PER ATTENDANT, PER HOUR
ONE ATTENDANT PER 50 PEOPLE REQUIRED

NOODLE BAR | \$12 PER PERSON

- Ramen & Soba Noodles
- Shoyu & Miso Broths
- Braised Pork Shoulder
- Grilled Chicken
- Kale, Molten Egg, Green Onion, Nori & Edamame

STREET TACOS | \$12 PER PERSON

- Corn & Flour Tortillas
- Cheddar Jack & Pepper Jack Cheese
- Sour Cream, House Rojo & Chipotle Aioli
- Chicken Carnitas & Fajita Steak
- Blistered Tomatoes, Avocado, Corn & Black Bean Salsa, Caramelized Onions & Peppers, Shredded Lettuce

WINGS | \$12 PER PERSON

- Crispy Fried Wings Tossed in Classic Buffalo, Honey BBQ, Szechuan, Habanero Mango, Lemon Pepper or Sweet Chili Sauces
- Celery & Carrots
- Ranch & Bleu Cheese Dipping Sauces

SAVORY CREPES | \$12 PER PERSON

- Choice of Chicken and Rice with Bechamel Sauce, Spinach & Artichoke with Alfredo Sauce or Potato & Bacon with Spicy Chipotle Crema

**All action stations must be accompanied by a dinner buffet or selection of heavy hors d'oeuvres*



PACKAGED BAR OPTIONS

A BARTENDER FEE OF \$75 WILL BE CHARGED PER BARTENDER REQUIRED FOR ALL HOST & CASH BARS. BARTENDER SERVICE STANDARD IS ONE BARTENDER PER 75 PEOPLE.

PREMIUM HOSTED BAR PACKAGE | \$12 PER PERSON FIRST HOUR, \$10 PER PERSON EACH ADDITIONAL HOUR

- New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Jim Beam Bourbon, Canadian Club Whiskey, Sauza Gold Tequila, J&B Rare Scotch, Amaretto, Peach Schnapps
- House Wine & Champagne: Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet, Merlot & Pinot Noir
- Bottled Beer: Bud Light, Miller Lite, Michelob Ultra, Corona, Goose Island 312, Sam Adams, Shock Top, Sam Adams Rebel IPA
- Assorted Pepsi Products, Juices, Bottled Water

TOP SHELF HOSTED BAR PACKAGE | \$14 PER PERSON FIRST HOUR, \$12 PER PERSON EACH ADDITIONAL HOUR

- Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels Bourbon, Crown Royal Whiskey, Sauza Blue Tequila, Dewars Scotch, Amaretto, Bailey's Irish Cream, Kahlua, Peach Schnapps
- House Wine & Champagne: Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet, Merlot & Pinot Noir
- Bottled Beer: Bud Light, Miller Lite, Michelob Ultra, Corona, Goose Island 312, Sam Adams, Shock Top, Sam Adams Rebel IPA
- Assorted Pepsi Products, Juices, Bottled Water



A LA CARTE BAR

A BARTENDER FEE OF \$75 WILL BE CHARGED PER BARTENDER REQUIRED FOR ALL HOST & CASH BARS. BARTENDER SERVICE STANDARD IS ONE BARTENDER PER 75 PEOPLE.

HOSTED BAR

- Premium Brand Liquors | \$6
- Top Shelf Liquors | \$7
- Cordials | \$7
- House Wine by the Glass | \$6
- Domestic Beer | \$4
- Imported Beer | \$5
- Local Craft Beer | \$6
- Assorted Pepsi Soft Drinks or Bottled Water | \$3

Pricing does not include tax or service charge

CASH BAR

- Premium Brand Liquors | \$7
- Top Shelf Liquors | \$8
- Cordials | \$8
- House Wine by the Glass | \$7
- Domestic Beer | \$5
- Imported Beer | \$6
- Local Craft Beer | \$7
- Assorted Pepsi Soft Drinks or Bottled Water | \$3

Pricing includes tax & service charge

KEG BEER

- Domestic | \$450 Each
- Import or Specialty | \$550 Each

All kegs purchased will remain as the property of the Marriott Bloomington-Normal, whether keg has been tapped or not. All kegs purchased will be charged to the group. No kegs will be put on reserve.



TECHNOLOGY EQUIPMENT

AUDIO EQUIPMENT

- Standing or Table Top Podium with Wired Microphone | \$50
- Handheld Wired Microphone | \$40
- Handheld Wireless Microphone | \$100
- Wireless Lapel Microphone | \$100
- Mixer (5 or more audio outputs) | \$75
- Portable Sound System with Microphone | \$100
- House Sound Patch | \$75

SCREENS & VIDEO/DATA PROJECTION

- Fast Fold Screen or Tripod Screen | \$150
- Ballroom Drop Down Screen | \$50
- A/V Package: Screen, Projector Table, Power Strip & Extension Cord | \$75
- LCD Data Projector 3500 Lumens | \$275
- Flying Data Projector 8000 Lumens | \$375

INTERNET

- Premium Wireless – *Media Streaming, Media Rich Mobile Apps & Large Downloads*
 - <25 Attendees | \$12 Per Connection
 - 26-50 Attendees | \$10 Per Connection
 - 51-100 Attendees | \$8 Per Connection
- Basic Wireless – *E-mail & Simple Web Browsing*
 - <25 Attendees | \$6 Per Connection
 - 26-50 Attendees | \$5 Per Connection
 - 51-100 Attendees | \$4 Per Connection
- Hardwired Internet Connection | \$25 Each

For groups of 101+ we are happy to develop a customized solution for your internet needs



TECHNOLOGY EQUIPMENT CONTINUED

MEETING SUPPORT

- Standing or Table Top Podium | \$30
- Easel | \$10
- Flipchart with Markers | \$40
- Whiteboard with Markers | \$30
- Laptop Computer | \$100
- Laptop Speakers | \$30
- Wireless Presenter Mouse | \$30
- Conference Speakerphone | \$75
- Power Supply | \$25
- DVD Player | \$50
- 32" HD TV | \$75
- 50" HD TV | \$100
- VGA Cable | \$25
- VGA Splitter | \$50
- Multimedia Box | \$75
- Electric Keyboard | \$75
- Mac Adaptor | \$25
- HDMI Adaptor | \$25

LIGHTING

- Stage Lighting | \$50 Each
- Up Lighting | \$25 Each

PIPE & DRAPE

- White or Black | \$75 Per 12 Linear Feet

VENDOR TABLES

- 6' Table with Linen & 2 Chairs | \$30 Each
- Electric Hookup For Vendor Table | \$20 Each

LABOR

- Dedicated A/V Technician | \$50 Per Hour

OUTSIDE EQUIPMENT

- Hotel is not responsible for set-up, tear down, or troubleshooting of any outside equipment.
- Hotel is not responsible for lost or stolen items.

TERMS

- Equipment rates reflect a daily charge.
- All pre-arranged equipment will be set and ready no later than one hour prior to your scheduled start time.
- Cancellation of equipment or services with less than 24 Hours notice will result in a 50% charge of fees.
- Cancellation of equipment or services after the scheduled meeting has begun is subject to full price charge.
- The renter is responsible for the equipment during the rental duration. Any damage or loss to the equipment is the full responsibility of the person or persons renting the equipment.
- Hold Harmless Agreement is required for any group plugging into Hotel's House Sound system.



GENERAL EVENT INFORMATION

PROVISIONS OF FOOD, BEVERAGE & ALCOHOL

- All food and beverage must be purchased & served by the Hotel. The Hotel prohibits any food or beverage product to be brought onto or removed from the premises.
- If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by Hotel servers and bartenders.
- All guests must show proof of identification with a valid driver's license prior to receiving alcoholic beverages. The Hotel reserves the right to refuse service to any person who may be intoxicated, even if that person is a guest in the Hotel.

MEETING SPACE

- The Hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel.
- Confetti & glitter are prohibited in all meeting space. Should either be used a minimum of \$200 cleaning fee will be added to the master bill.

SERVICE CHARGE

- A 24% taxable service charge & applicable sales tax will be added to all food, beverage, room rental, and audio-visual charges.

SIGNAGE & BANNERS

- All signage to be placed in the Hotel must be of professional quality & have prior approval from your Event Manager.
- The Engineering Department must hang all banners and large signs. Service charges will vary based on the size & number of banners that you wish to hang. Please contact your Event Manager to make arrangements.
- Signs may not be placed in the main lobby or outside the Hotel. Your Event Manager will specify appropriate locations for signs throughout the building.
- Under no circumstances are any items to be posted, nailed, taped, screwed, or otherwise attached to the walls, floors, or other parts of the building or furniture.

GUARANTEES

- A final guarantee of the number of people anticipated will be required by 12:00PM, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Event Order will be considered your minimum guarantee & may not be lowered.



GENERAL EVENT INFORMATION

CONTINUED

CANCELLATIONS

- Cancellations are subject to the charges outlined in your Catering Agreement.

PARKING

- The Hotel offers valet & self-parking options. Parking in the connected parking garage is owned and operated by the Town of Normal. The fees are \$1 per hour with a maximum of \$6 per day. Valet Parking is \$20 per day.

SECURITY

- All security personnel must be supplied by a Hotel approved guard or security agency. Please contact your Event Manager for assistance with these arrangements.

PRICING

- Unless a specified menu with pricing is contracted, all standard menu prices are subject to change & can be confirmed no more than 90 days before the function date. Confirmation of the menu prices will be made by your Sales or Event Manager.

CHECK-IN/CHECK-OUT

- The Hotel's check-in time is 4:00PM & check-out time is 12:00PM. Arrangements for luggage storage can be made for early arrivals or late departures.

SHIPPING & RECEIVING

- Should you be shipping boxes for your event, please include the following information: The package should be addressed to the attention of your on-site contact, the name under which the organization is booked, the date of when your on-site contact will need the package, & the name of the Event Manager handling the event.
- Due to limited storage space, we will not accept shipments more than three business days prior to the group's arrival.
- For oversized package or pallet storage, a \$7.50 per box/item or \$150 per pallet charge will apply. Charges are at the discretion of hotel staff.
- The Hotel shall not be liable for safe or timely arrival of any packages sent to the Hotel by or for the Group. It is the Group's responsibility to check on the arrival of any packages & to check to insure that the contents are intact. The Hotel accepts no liability for lost, stolen, or damaged goods.

LOSS PREVENTION

- The Hotel cannot assume liability for damage or loss of personal property or equipment left in any function or guest rooms.

