



SIMPLY
PERFECT
WEDDINGS



DELTA
HOTELS
MARRIOTT

MINNEAPOLIS NORTHEAST

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CELEBRATIONS ARE ALL ABOUT THE DETAILS

At Delta Hotels by Marriott Minneapolis Northeast, we believe that when you focus on the details that matter, you can set the stage for a perfect day. From intimate gatherings to larger ceremonies, we bring to life the elements that matter most to you through delicious cuisine, scenic settings and exceptional service. We'll take care of every detail so that your wedding becomes a simply perfect celebration.

GUEST ROOMS

- 246 rooms on 8 floors
- King or Queen beds in all rooms
- 13 Executive King rooms
- City or Courtyard view rooms
- ADA-accessible rooms
- High-speed internet access
- Cable TV
- Dry cleaning service
- Frequent Traveler Program
- Group room blocks

AMENITIES

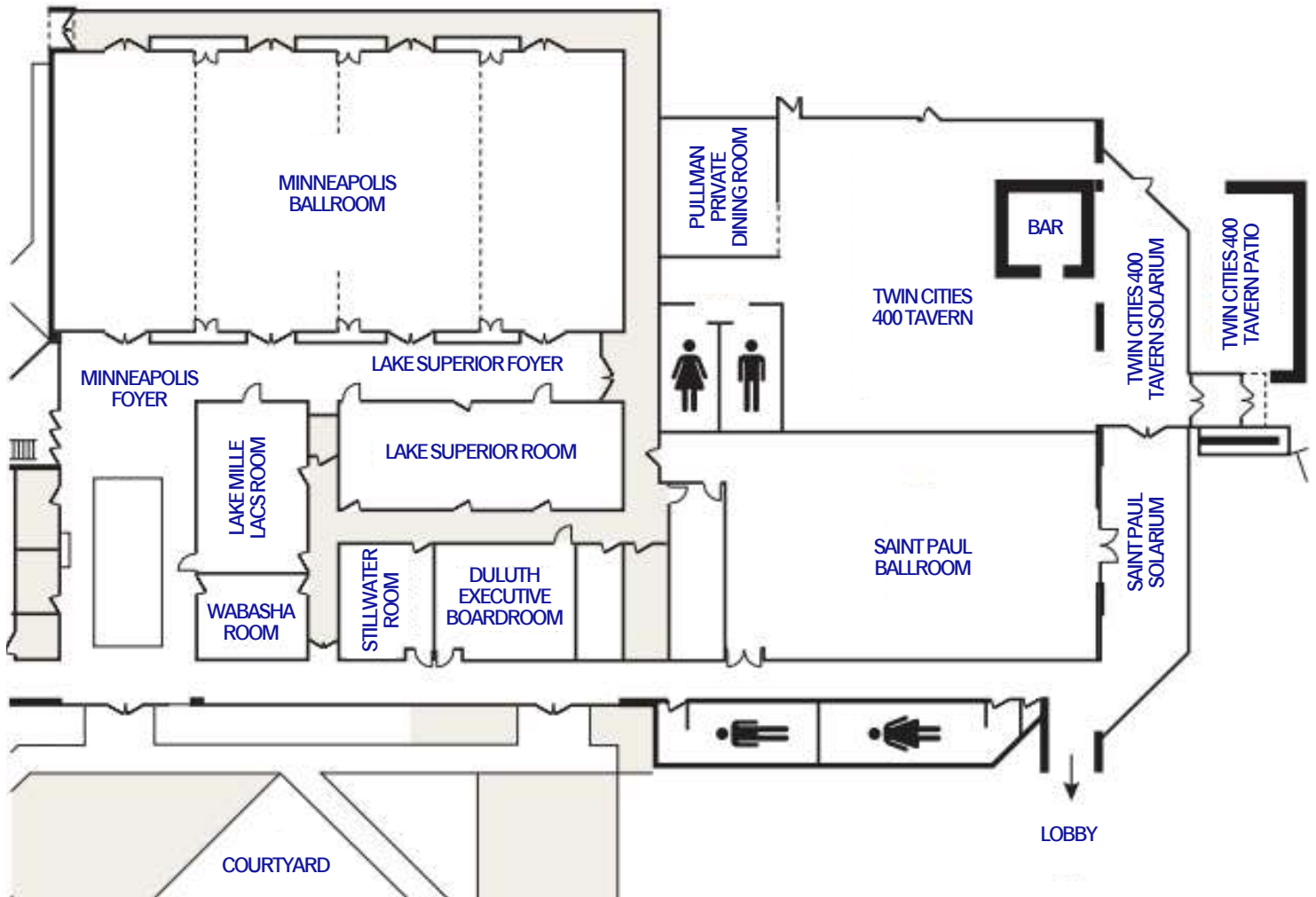
- Indoor saltwater pool and spa
- 24/7 fitness center
- Marriott Bonvoy Pantry
- Mid-City Coffee Shop
- Twin Cities 400 Tavern serving breakfast, lunch, and dinner 7 days a week with daily happy hour

EVENT FACILITIES

- Host up to 500 guests
- 5,000-square-foot ballroom
- 2,600-square-foot ballroom
- 2 getting ready suites
- 3 additional small event spaces
- Private dining room
- Landscaped courtyard
- Professional audiovisual system
- Custom catering menus
- All-inclusive packages

LOCATION

- Conveniently located in NE Minneapolis
- 11 miles from Minneapolis-Saint Paul International Airport
- Complimentary parking



CAPACITY CHART

SPACE	DIMENSIONS (L x W x H)	AREA (sq ft)	THEATER	STANDING RECEPTION	ROUNDS OF 10	ROUNDS OF 8	ROUNDS OF 6
minneapolis ballroom	100 x 50 x 12	5,000	500	450	360	288	216
1/4 mpl's ballroom	25 x 50 x 12	1,250	125	100	80	64	48
saint paul ballroom	65 x 40 x 10	2,600	225	200	175	140	105
lake superior room	50 x 19 x 10	950	76	60	60	48	36
lake mille lacs room	30 x 19 x 10	570	ideal for getting ready suites				
stillwater room	21 x 16 x 10	336	ideal for getting ready suites				
wabasha room	19 x 15 x 10	285	ideal for coat check / storage				

YOUR WEDDING, STREAMLINED

With over 10,000 sq. ft. of event space, you will find innovative solutions for stylish celebrations for up to 500 guests. A design concept driven by a mix of natural and refined materials in simple forms allows a more neutral palette to suit all tastes.

Simplify your wedding day with our of complimentary amenities:

- complimentary on-site parking
- in-house catering and bar
- complimentary menu tasting
- getting ready suites
- customizable floor plans
- expert event planners
- complimentary wi-fi
- chairs, tables, stage and dance floor
- flatware, plates, glassware and napkins
- simple centerpieces
- setup and teardown included



CELEBRATE ALL WEEKEND

Whether you're getting married at our hotel or somewhere else, streamline your wedding weekend by hosting your extra events with us. Your guests can relax knowing the rehearsal dinner or brunch is just steps away from their room, and you won't have to reserve transportation or multiple venues!

REHEARSAL DINNER + WELCOME RECEPTION

After your ceremony rehearsal ends, welcome your wedding guests with an intimate rehearsal dinner at our onsite restaurant, Twin Cities 400 Tavern, or welcome reception in one of our ballrooms. Reserve a portion of our outdoor courtyard for an open house-style gathering and bring your own lawn games!

AFTER PARTY

Lots of couples get married at other venues but stay at our hotel for the weekend. When your venue closes at midnight, head back to the hotel for your after party! We'll keep the restaurant open until 2:00 AM for a fee. Treat your guests to brick oven pizzas and a full bar, and know that your loved ones will be just a few steps from their hotel rooms at the end of the night.

BRUNCH

Don't let the fun end with the wedding - plan a brunch or gift opening with us! Host a casual gathering at TC400 Tavern with our bloody mary bar, or something a bit more elevated in one of our event spaces.



GETTING READY SUITE PACKAGES

We offer 3 getting ready packages for you to choose from. Whether you get ready in your hotel room or one of our event spaces, we'll make sure you and your wedding party are taken care of all morning. Each package serves 10 guests, \$10 will be added per additional guest.

ESSENTIAL GETTING READY SUITE 1,000

essentials package from Dream Day Dressing Rooms set up in your hotel room

choice of breakfast or lunch

- breakfast - muffins, scones, fruit, yogurt, orange juice, champagne, infused water, coffee + tea
- lunch - fire roasted veggie wrap or chicken caesar salad wrap, cookies, assorted chips, infused water

DELUXE GETTING READY SUITE 1,500

essentials package from Dream Day Dressing Rooms set up in a private event space or your hotel room

choice of breakfast or lunch

- breakfast - pastries, bagels and cream cheese, fruit, orange juice, 2 bottles champagne, sparkling water, coffee + tea, chocolate covered strawberries
- lunch - sandwiches, fruit, smoked almonds, chips and dip, red or white wine, prosecco, sparkling water, chocolate covered strawberries

SIGNATURE GETTING READY SUITE 2,000

essentials package from Dream Day Dressing Rooms set up in a private event space

choice of styled suite from Dream Day Dressing Rooms, pending availability

breakfast and lunch

- breakfast - pastries, bagels and cream cheese, fruit, yogurt, orange juice, 2 bottles champagne, sparkling water, coffee + tea, chocolate covered strawberries
- lunch - sandwiches, fruit, smoked almonds, vegetables and dip, chips and dip, red or white wine, prosecco, sparkling water, chocolate covered strawberries

ADD ONS

6 pack of Truly Hard Seltzer, White Claw Hard Seltzer, or craft soda - \$22

6 pack of local craft beer or THC seltzer - \$26

chef's charcuterie platter or artisan cheese and berry platter, serves 6 - \$25

vegetable platter with dip or assorted fruit platter, serves 6 - \$22



DREAM DAY
DRESSING ROOMS™

WEDDING PACKAGES

Packages include social hour, starter, entrée, rolls, and dessert, or wedding cake provided by vendor of choice. Served with freshly brewed Starbucks coffee and Tazo tea. Choose one starter, two entrées, one dessert, and one late night snack. Packages require a minimum of 50 guests. Priced per person.

RUBY 45

- cash bar
- two displayed appetizers
- tier 1 entrées
- complimentary dressing room



EMERALD 55

- cash bar
- two displayed appetizers
- tier 1 entrées
- draping of ceiling and one wall
- complimentary essential getting ready suite



SAPPHIRE 65

- one signature cocktail
- one hour host bar | house cocktails, domestic beer, house wine
- three passed appetizers
- tier 1 and 2 entrées
- draping of ceiling and one wall
- complimentary deluxe getting ready suite

DIAMOND 75

- two signature cocktails
- one hour host bar | premium cocktails, craft beer, house wine
- three passed appetizers + epicurean table + charcuterie block
- tier 1 and 2 entrées
- champagne toast or tableside wine pour with dinner
- draping of ceiling and one wall
- wedding lighting package from AVEX
- complimentary signature getting ready suite



WEDDING PACKAGES MENU

Choose your package, then make your selections. Please let us know about any dietary restrictions. Dinner service is plated and based on 60 minutes of continuous service. For buffets, add \$5 per person.

APPETIZERS

CAPRESE SKEWERS (V)

fresh basil, mozzarella and heirloom cherry tomato on a skewer

VEGETABLE SHOOTERS (V)

julienned vegetables in a buttermilk ranch dipping sauce

SPANAKOPITA (V)

flaky baked phyllo dough triangles filled with spinach, onion, garlic, and feta cheese

SOUTHWEST PITA (V)

black bean and corn relish on grilled pita

PORK POTSTICKERS

chinese dumplings with savory pork and vegetables served sweet and sour sauce

CHICKEN SATAY

marinated tender chicken skewers served with a thai peanut sauce

PORK BELLY TOSTADA

seared pork belly, salsa verde, slaw on a corn tostada

MICRO CRAB CAKE

lump crab meat, lemon, panko crumbs, old bay seasoning, onion, remoulade

SEARED STEAK CROSTINI

herbed cream cheese, seared beef, horseradish sauce and chives

GARDEN VEGETABLE PLATTER* (V)

fresh vegetables with a creamy dill spread

ARTISAN CHEESE + BERRIES PLATTER* (V)

imported and domestic cheeses and assorted berries, wine poached apricots, fig jam, mostarda, asian pear, MN Bare honey, crostini and assorted crackers

*Appetizer platters not available for butler-passed option.

STARTERS

GARDEN SALAD

cucumber, tomato, radish, carrot, buttermilk ranch dressing

CLASSIC CAESAR

romaine hearts, shredded parmesan, grilled ciabatta crouton

VINEYARD SALAD

arugula, pancetta, grapes, bleu cheese, candied walnuts, red wine vinaigrette

BABY SPINACH AND BERRIES

marinated berries, balsamic vinaigrette, candied walnuts, feta cheese

TIER 1 ENTRÉES

PAN SEARED CHICKEN BREAST

chicken jus, wild mushroom rice pilaf

ROASTED PORK TENDERLOIN

hoisin barbecue glaze, red beans and rice

BISTRO STEAK

charred tomato relish, baby red potatoes

BRAISED BEEF SHORT RIBS

port wine demi-glace, horseradish potatoes

PAN SEARED WALLEYE

lemon beurre, wild rice pilaf

CAJUN SEARED TILAPIA

fresh fruit pico de gallo, basmati rice

HAND ROLLED RAVIOLI (V)

burrata cheese, san marzano tomato sauce

COCONUT CAULIFLOWER STEAK (VG)

red quinoa, coconut ginger puree, cilantro pesto

QUINOA POWER BOWL (VG)

avocado, mango, black beans, red bell pepper, jalapeno, chipotle lime vinaigrette

TIER 2 ENTRÉES

ROASTED CHICKEN BREAST

french cut chicken breast, lemon

cream sauce, herb basmati rice

STUFFED CHICKEN

bacon, spinach, tomato, boursin cheese

BONE-IN PORK CHOP

spiced apples, cider reduction, parsnip hash

HERB-CRUSTED RACK OF LAMB

mustard shallot sauce

6 oz FILET MIGNON

6 oz red wine shallot butter, potato gratin

SEARED HALIBUT

leek fondue

GRILLED SALMON

sesame ginger glaze, orange chili soba noodles

JUMBO SHRIMP SCAMPI

beurre blanc over fettucine

POTATO GNOCCHI (V)

butternut squash, sage brown butter

DESSERTS

CHEESECAKE BAR

fresh berries, house made raspberry compote, candied nuts, shaved chocolate, whipped cream

CHEF'S MINI DESSERT DISPLAY

assorted petite four desserts

INDIVIDUAL KEY LIME PIES

graham cracker crust

CHOCOLATE MOUSSE PIE

quadruple chocolate cookie crust layered pie

FLOURLESS CHOCOLATE TORTE

amaretto whipped cream

WEDDING CAKE

Wedding cake from licensed vendors will be allowed in place of the dessert options for a cake cutting fee of \$3 per person.

LATE NIGHT SNACKS

MILK AND COOKIES

assorted homemade cookies with chocolate, strawberry and whole milk

COFFEE AND BISCOTTI

specialty coffee and italian biscuits

KETTLE CHIPS AND DIP

house made kettle chips and assorted dip

PRETZELS AND FONDUE

warm house made pretzels and smoked gouda fondue

SLIDER BAR

pick three: teriyaki chicken, beef banh mi, tuna avocado, jerk chicken, pulled pork, blt

PIZZA STATION

chef's selection of brick oven pizzas from twin cities 400 tavern



WINE LIST + BAR PRICING

HOUSE WINE

sauvignon blanc | \$32

chardonnay | \$32

cabernet | \$32

merlot | \$32

SPARKLING

j roget | \$28

segura vitas cava | \$34

gloria ferrer private cuvee | \$52

WHITE

beringer, white zinfandel | \$33

brancott, sauvignon blanc | \$40

cakebread napa valley, sauvignon blanc | \$64

santa margherita alto adige, italy, pinot grigio | \$53

pine ridge, california chenin blanc, + viognier | \$38

clos du bois, chardonnay | \$40

chateau st. jean, north coast, chardonnay | \$48

sonoma cutrer, russian river valley, chardonnay | \$42

RED

estancia, pinot noir | \$48

a to z, oregon, pinot noir | \$43

clos du bois, merlot | \$48

robert mondavi, napa valley, merlot | \$60

sebastiani, cabernet sauvignon | \$40

franciscan, cabernet sauvignon | \$60

rombauer, napa valley, cabernet sauvignon | \$160

trapiche broquel, mendoza, argentina, malbec | \$32

seghesio sonoma zinfandel | \$48

HOST BAR

Host bar prices apply when paid for by the host of the event. These prices are not inclusive of tax or service charge.

soda | \$3

bottled water | \$3

domestic beer | \$5

craft beer | \$6

house wine | \$7

house cocktails | \$6

premium cocktails | \$7

cordials | \$9

CASH BAR

Cash bar prices apply when each attendee pays for their own beverages. These prices are inclusive of tax and service charge.

soda | \$3

bottled water | \$3

domestic beer | \$5

craft beer | \$6

house wine | \$7

house cocktails | \$6

premium cocktails | \$7

cordials | \$9

PLANNING TIMELINE



GENERAL INFORMATION

MENU SELECTION, GUARANTEES AND SET-UP

To guarantee availability of your preferred menu items please submit your selections to your Sales Manager no later than 21 days prior to your scheduled event. In the event that menu selections are submitted late, less than 10 days prior to the event date all items will be subject to a 15% increase of menu prices.

In order to ensure the success of your event, we ask for your assistance in providing a guarantee of attendance in a timely manner. The expected attendance established in your agreement will be considered your final guarantee unless an adjusted final guarantee is received by your Sales Manager by 12:00 noon, five (5) business days prior to your event. All late increases in guest count are subject to food availability and possible surcharges. Your actual bill will reflect the greater of actual meals served or the guarantee. Hotel will overset 3% above the guarantee.

The Hotel reserves the right to assign function rooms based on the guaranteed number of attendees and the nature of the function. All space assignments are subject to change by the Hotel's Sales and Catering Department. In the case that you require a change to your set-up please alert your Sales Manager as soon as possible. Late change fees will apply if changes are requested within 24 hours of the event start time. Groups under 50 people will be subject to a charge of \$75. Groups of 51-100 people will be subject to a charge of \$150. Groups of 101+ people will be subject to a charge of \$250. All charges are subject to applicable taxes and service charges.

It is agreed that the event will begin at the scheduled time, and that all attendees will vacate the function space at the closing hour indicated on the Event Order. Last minute changes to your event schedule will be accommodated based on availability of event space and staff and may be subject to additional fees.

All food and beverage items must be prepared and served by the hotel with the exception of specialty items such as party favors that are not intended to be consumed onsite or special event cakes. Special event cakes must be provided by a professional vendor or be store bought, no homemade items will be permitted. For health and safety reasons, leftover food and beverage cannot leave the premises.

Failure to comply with these policies will result in additional charges, which will be assessed according to any additional costs incurred by the Hotel.

GENERAL INFORMATION, CONT.

SALES TAX AND SERVICE CHARGES

All Hotel Services are subject to 8.025% state and local taxes and 19.5% service charge. All beer, wine, and liquor prices are subject to 10.525% state and local taxes and 19.5% service charge. The service charge is not a gratuity and is distributed at the discretion of management. The tax and service charge are subject to change without notice.

In the case of a tax exempt organization a tax exemption certificate or form ST3 from the Minnesota Department of Revenue must be provided prior to the event date. If this form is not received prior to the event date, the organization will not be considered exempt at the time of billing.

DEPOSIT AND PAYMENT PROCEDURES

A deposit is required, payment will be due within five (5) business days of the signed contract, please refer to your sales representative or the deposit schedule in your agreement for further details. Payment of final estimated charges must be received no later than five (5) business days in advance of the event.

LIABILITY

The Hotel is not liable for items left in the meeting/event room at such times that the meeting/event room is not occupied before, during or after the meeting/event. All equipment and decorations must be removed from the property immediately following an event.

Events that take place after 12.00AM require hotel security to be present. Please inquire with your Sales Manager in regard to pricing.

OUTSIDE VENDORS

All vendors contracted directly with the Group must provide the appropriate liability insurance verification. If the vendor directly causes damage or the meeting room is not left in reasonable condition, the group will be liable for such charges. The Hotel will not be responsible for servicing, storing and securing another vendors' equipment and/or services, before, during or after the function.

GIFT BAGS/ ROOM DROPS

Hotel is able to distribute any gift bags/room drops provided to the in-house guest. This service is offered to all wedding groups free of charge. Please inquire with your Sales Manager for this service.

GENERAL INFORMATION, CONT.

SHIPPING AND RECEIVING

For all materials being delivered to the hotel, please instruct drivers to deliver to the front desk. Please coordinate deliveries with your Conference Services Manager. For large deliveries please have the delivery company notify the hotel in advance. The hotel does not have a loading dock or storage facility. If you are sending materials to the hotel for use in a banquet room, please ship to arrive no earlier than three (3) business days prior to the event.

Deliveries will be assessed a handling fee determined by size/weight. These charges will be posted to your master account. Minimum Fees to be applied to all incoming packages are as follows:

- Small Individual Packages: \$0
- Crates or Boxes weighing more than 50lbs: \$50 each
- Pallets: \$75 each
- Early delivery and pre or post event storage Fees will be assessed on a case by case basis depending on amount and type of storage required

Items must be labeled using the following criteria:

Name of Group and On-Site Contact (person looking for package)

c/o Delta Hotels by Marriott Minneapolis Northeast

1330 Industrial Boulevard NE, Minneapolis, MN 55413

Date of Event as well as Box ____ of ____ (Multiple boxes MUST be numbered)

Name of Hotel Conference Services Manager

The hotel will not be responsible for the safe keeping of personal or rented equipment. At the conclusion of the event, if a meeting planner has packages to be shipped from the hotel property to another location, the following procedures must be followed:

Packages must be labeled and ready for pickup with a pre-addressed shipping label. Please coordinate pick-up directly with the shipping company via your conference services manger Packages will be picked up at the front desk. If you would like the hotel staff to bring your pre addressed packages from the meeting room to the front desk please notify the banquet staff

FREQUENTLY ASKED QUESTIONS

CAN I CHOOSE MY OWN VENDORS?

If they are a licensed business, they can do business at the hotel. After signing your contract, you will receive a list of our recommended vendors! All vendors need to submit an ACORD Certificate (1 week before the event) and be hotel approved.

WHEN CAN I START SETTING UP?

You can start setting up when your rental window begins. Full day rentals begin at 9:00.

WHAT ARE YOUR VENUE RESTRICTIONS?

We do not allow glitter, sand, confetti, hooks on the walls or ceiling, or open flames. All candles must be confined to a container. No outside food and beverage is allowed. No pets allowed except for service animals.

WHAT IS THE DEPOSIT?

\$1,000 + \$500 damage deposit

IS THERE A CAKE CUTTING FEE?

Yes, there is a fee of \$3 per plate.

IS THERE A CORKAGE FEE?

Yes, there is a corkage fee of \$23 per bottle. Let us know what you're looking for and we'll do our best to source it for you!

IS THERE A BACKUP PLAN IF WE RESERVE THE COURTYARD?

When booking your ceremony in our courtyard, we will always reserve an additional space inside as a weather plan. Weather call will be made 6 hours prior to start time. Once a decision has been made, that is the final location for the ceremony, unless you are willing to pay a flip fee.

WHO WILL BE OUR CONTACT AS WE PLAN OUR WEDDING?

Jocelyn, our Social Sales Manager, will be your point of contact through the planning process leading up to your event. Mo, our Banquet Manager, will be your point of contact on the big day.

HOW MANY HOURS ARE INCLUDED IN OUR RENTAL

Full day rentals include access from 9:00 AM to 12:00 PM. Earlier access can be accommodated pending availability. Last call is at 11:30 PM. Getting Ready Suite access begins at 7:00 AM.

1:00 AM Late Fee: \$1,500

2:00 AM Late Fee: \$5,000

DO YOU HAVE A/V EQUIPMENT?

No, but we partner with AVEX to get you great deals on audiovisual equipment!