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# WEDDING MENUS

Marriott Minneapolis West



Minneapolis Marriott West

9960 Wayzata Boulevard, Minneapolis, Minnesota, USA

19525444400 [marriott.com/mssp](https://marriott.com/mssp)



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## Settings by Us, Inspired by You

The perfect venue for the couple looking to make a weekend out of their wedding celebration. As a full-service venue, they have everything you need to ensure your special day is a success.

With over 12,000 square feet of event space, Minneapolis Marriott West has facilities for intimate gatherings and extravagant affairs. There are five event spaces to choose from. The Waterford Ballroom is the largest location and hosts up to 350 guests. The newly renovated space features modern accents to add to the romantic ambiance. The Donegal Ballroom is ideal for a warm reception of up to 120 people. With a beautiful skylight, you and your guests can enjoy a night of dancing and celebrating beneath the stars.

**"Detailed and professional! The hotel rooms were beautiful, the ballroom was majestic and the food was so good! The service was impeccable!"**

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## Wedding Ceremonies

Ceremony | 500

Designated ceremony room

Banquet chair setup

Microphone (wireless handheld or lavalier)

In house sound system

Unity and gift table

Stage with skirting

Transformation of room from ceremony to reception

Ask your Certified Wedding Planner about

Ceiling drapery

Officiant

Chair covers

Lighting

Recommended vendors

All prices are subject to a 25% taxable service charge and 8.525% sales tax

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## Evening Reception Packages

### All Packages Include

- Complimentary table centerpieces
- Courtesy cake cutting and painted cake plate served with dark chocolate Pirouline
- Use of risers for elevated head table or band
- Complimentary dance floor and wireless microphone for toasts
- Complimentary in house black or white floor length table linen with black or white napkins
- Cylinder vases to hold and display wedding party bouquets
- 8x8 screen & LCD projector or 50" flat screen TV for slideshow
- Starbucks coffee with dinner & specialty after dinner coffee station
- Dedicated Marriott certified wedding planner



### Our Gift to You

- Custom menu tasting for up to six people
- Complimentary King Suite for the newlyweds on night of wedding
- Reduced guest room rates for overnight guests
- Private space to host your post wedding brunch or gift opening
- Complimentary King Suite & breakfast for two on your one year anniversary

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## Wedding Reception Packages

Enhance your big day with one of our preselected packages

### Happiness

**Plated 70**

**Buffet 77**

1 hour premium open bar

Choice of (2) hors d'oeuvres

Salad Course

Entree (select up to 2)

### Joy

**Plated 83**

**Buffet 90**

1 hour premium open bar

Choice of (3) hors d'oeuvres

Salad Course

Entree (select up to 3)

Choice of tableside wine pour  
or champagne toast

### Bliss

**Plated 100**

**Buffet 107**

1 hour premium open bar

Unlimited sodas

Choice of (3) hors d'oeuvres

Salad Course

Entree (select up to 3)

Tableside wine pour

Champagne toast

Choice of late night snack

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## Hors d'Oeuvres

Happiness, Joy, and Bliss Packages choose from the following:

### Stationary

**Fresh Vegetable Crudite** | creamy ranch dip  
**Sliced Fresh Fruit Display** | honey yogurt dip  
**Grilled & Chilled Vegetable Display** | red pepper horseradish dip  
**Spinach Artichoke Dip** | gourmet cracker breads and garlic naan  
**Baked Brie** | fresh raspberry puree, puff pastry  
**Meatballs** | choice of barbeque or swedish style

**Local Cheese Display** | artisinal selection of cheeses and gourmet crackers  
**Meat and Cheese Display** | local sausages, smoked meats and complimentary cheeses, gourmet crackers  
**Antipasto Display** | array of italian cheeses, meats, country olives, garlic pita and gourmet crackers  
**Smoked Salmon Display** | oak smoked salmon, classic accompaniments, gourmet crackers and cracker bread

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## Butler Passed

### Hot

**Chicken Satay** | thai peanut sauce

**Spanakopita** | phyllo dough wrapped in spinach and feta

**Bacon Wrapped Scallops**

**Pork Pot Stickers**

**Walleye Cakes** | smoked tomato aioli

**Vegetable Spring Rolls** | sweet chili sauce

**Mini Shepherd's Pie**

**Coconut Shrimp** | tiger sauce

### Cold

**Caprese Skewer** | cherry tomato, fresh mozzarella

**Blackened Chicken Crostini** | garlic aioli, fresh salsa

**Prosciutto Wrapped Asparagus** | red pepper aioli

**Tomato Bruschetta** | garlic crostini, balsamic reduction

**Sesame Crusted Tuna Wonton** | wasabi aioli

**Rare Roast Beef Roulade** | boursin cheese

**Antipasto Skewer** | artichoke, olive, sundried tomato

**Prosciutto & Boursin Phyllo Cup**

**Poached Pear & Bleu Cheese Crostini with**

**Prosciutto**

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## Plated Dinner

Served with freshly baked rolls and butter

### SALAD

Happiness, Joy, and Bliss Package options:

**Garden** | gourmet greens, carrot, cucumber, sweet grape tomatoes, served with raspberry vinaigrette & ranch dressings

**Spinach** | baby spinach, crisp romaine, candied walnuts, strawberry, mandarin orange, goat cheese, raspberry vinaigrette

**Caesar** | crisp romaine, garlic croutons, freshly grated parmesan cheese

**Greek** | romaine lettuce, rustic olive blend, tomato, red onion, feta cheese, pepperoncini, roasted shallot vinaigrette

**Iceberg** | crisp iceberg, diced pear, smoked bacon, crumbled bleu cheese, barbeque bleu cheese dressing

**Asian Chop** | napa cabbage, baby romaine, cilantro, toasted almond, fresh peppers, sweet sesame vinaigrette

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## ENTREE

Happiness, Joy, and Bliss Package options:

**Custom Chicken** | seven ounce marinated airline chicken breast with a choice of madeira wine sauce, roasted tomato chasseur, or chardonnay cream  
**Herb Crusted Chicken** | panko breaded, fresh thyme, black garlic bordelaise  
**Seared Chicken Picatta** | garlic and chive seared chicken, lemon caper beurre blanc  
**Grilled Salmon** | sundried tomato cream sauce  
**Pork Tenderloin** | twin filets, brown sugar brined, blackberry gastrique  
**Apple and Sage Roasted Pork Loin** | slow roasted, apple brandy cream sauce

Joy & Bliss Package additional options:

**Boneless Beef Short Rib** | guinness stout braised, rustic pan sauce  
**Grilled Swordfish Filet** | tomato confit, lemon vinaigrette  
**Grilled Beef Tenderloin** | garlic crouton shallot mushroom ragout, laced with bearnaise  
**Grilled Salmon and Twin Tiger Shrimp** | lemon beurre blanc

**Seared Walleye** | dill cream sauce  
**Vegetable Wellington** | caramelized onion grilled portobello, sweet red pepper, lemon beurre blanc  
**Mushroom and Spinach Risotto** | creamy arborio rice, fresh garlic, shaved parmesan  
**Grilled Cauliflower Steak** | roasted garlic olive oil rub, black bean & chimichurri  
**Beef Strip Loin** | sliced garlic rubbed beef strip loin, rosemary demiglace  
**Prime Rib** | fresh herb and sea salt crusted, au jus and horseradish cream

Accompaniments

Choose one starch:

**Garlic Mashed Potatoes**  
**Smoked Gouda Mashed Potatoes**  
**Au Gratin Potatoes**  
**Rosemary Roasted Baby Potatoes**  
**Wild Rice Pilaf**  
**Lemon Scented Jasmine Rice**  
**Parmesan Orzo Pasta**

Choose one vegetable:

**Garlic Asparagus & Honey Roasted Carrot**  
**Zucchini & Squash** | sauteed with tomatoes and white wine  
**Baby Green Beans & Baby Carrot**  
**Vegetable Medley** | broccoli, cauliflower, carrot, zucchini, squash

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## Buffet

Choose two from each section

### STARTERS

Choose Two:

**Tossed Green Salad** | ranch & balsamic dressing

**Spinach Salad** | strawberries, mandarin oranges, candied walnuts

**Classic Caesar Salad** | garlic croutons, shaved parmesan, creamy caesar dressing

**Apple Walnut Salad** | mixed greens, bleu cheese crumbles, cider vinaigrette

**Sliced Fresh Fruit Display** | honey yogurt dip

**Rotini Pasta Salad** | roasted tomato vinaigrette

**Caprese Salad** | fresh mozzarella, balsamic reduction

**Wedge Salad** | baby iceberg heads, bacon, bleu cheese, tomato, bleu cheese dressing

### ENTREE

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Choose Two:

**Chicken Picatta** | parmesan chive seared chicken breast, lemon caper beurre blanc

**Grilled Chicken Chardonnay** | prosciutto, artichoke, sundried tomato, chardonnay cream

**Seared Salmon** | fresh garlic and ginger, spicy hoisin glaze

**Grilled Salmon** | fresh fruit salsa, apricot puree

**Seared Walleye** | cabbage slaw, shallot lemon sauce

**Roasted Pork Loin** | brown sugar brine, roasted apple demi

**Char Grilled Pork Chop** | barbeque demi glaze

**Mojo Marinated Pork Tenderloin** | sweet plantains, pineapple mint salsa

**Roasted New York Strip Loin** | rosemary red wine sauce

**Beef Tenderloin Tips** | portobello caps, burgundy wine sauce

**Beef Pot Roast** | pan jus

**Acorn Squash Casserole** | dried cranberry, lentils, caramelized onion, maple cream sauce

**Butternut Squash Ravioli** | brown butter, parsley

Joy & Bliss Package additional options:

**Boneless Beef Short Rib** | guinness stout braised, rustic pan sauce

**Grilled Swordfish Filet** | tomato confit, lemon vinaigrette

**Grilled Beef Tenderloin** | garlic crouton shallot mushroom ragout, laced with bearnaise

**Grilled Salmon and Twin Tiger Shrimp** | lemon beurre blanc

## ACCOMPANIMENTS

Choose two:

**Homestyle Mac & Cheese**

**Garlic Mashed Potatoes**

**Smoked Gouda Mashed Potatoes**

**Au Gratin Potatoes**

**Rosemary Roasted Baby Potatoes**

**Wild Rice Pilaf**

**Baked Potato** | chopped bacon, sour cream, cheddar cheese

**Parmesan Orzo Pasta**

**Garlic Asparagus & Honey Roasted Carrots**

**Zucchini & Squash** | sauteed with tomatoes and white wine

**Baby Green Beans & Baby Carrots**

**Collared Greens** | bacon, hot sauce

**Vegetable Medley** | broccoli, cauliflower, carrot, zucchini, squash

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## Late Night Favorites

priced per person unless otherwise noted

### 16 inch Pizza

Choice of three cheese, pepperoni & sausage, supreme, or veggie, 12 pieces  
\$26.00

### Taco Bar

Hard and soft shells, seasoned ground beef, lettuce, tomato, cheddar cheese, taco sauce, hot sauce, sour cream  
\$18.00

### Slider Bar

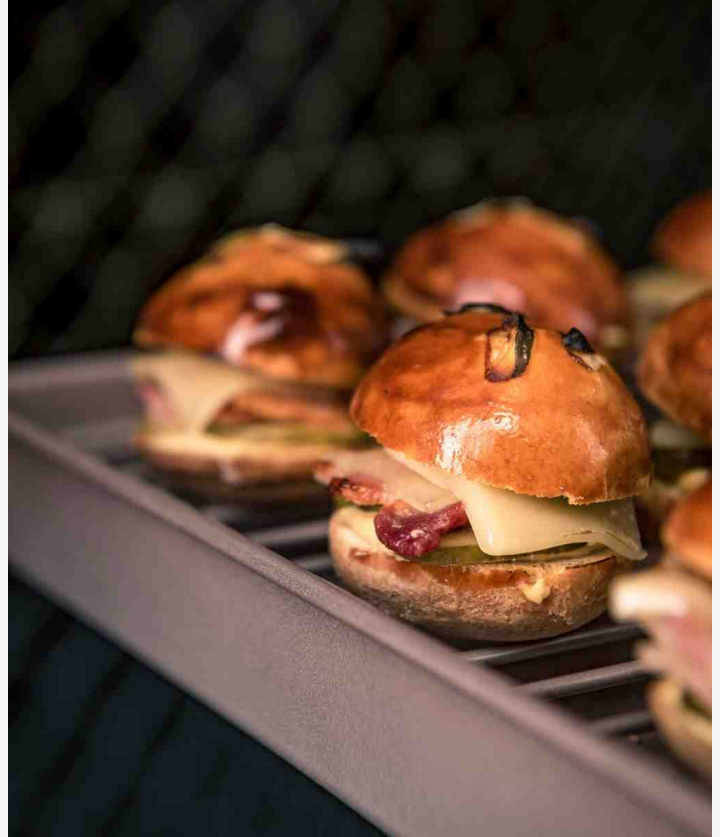
Grilled burger patties, bakery rolls, lettuce, tomato, onion, cheeses, mustard, mayo, ketchup, barbeque sauce, kettle chip  
\$22.00

### Hot Dog Bar

ketchup, mustard, onion, tomato, relish, lettuce, mayo, with kettle chips  
\$20.00

### Pub Pretzels

Served with cheddar cheese sauce and mustard aioli  
platter of 50 \$175.00



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## Beverages

### Package Bar

#### Priced per Person

- Premium, First Hour \$20.00
- Each Additional Hour \$15.00
- Top Shelf, First Hour \$24.00
- Each Additional Hour \$18.00

### Hosted Bar

#### Priced Each on Consumption

- Domestic Beer \$6.00
- Imported Beer \$7.00
- House Wine (glass) \$8.00
- Top Shelf Brands \$11.00
- Premium Bar \$9.00
- Cordials \$9.00
- Soft Drinks & Bottle Water \$5.00
- Mocktails \$8.00
- Carbliss \$9.00

Bartender Fee \$200 per Bar

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## Cash Bar

### Priced Each on Consumption

- Domestic Beer \$7.00
- Imported Beer \$8.00
- House Wine (glass) \$10.00
- Top Shelf Brands \$12.00
- Premium Bar \$10.00
- Cordials \$10.00
- Soft Drinks & Bottle Water \$5.00
- Mocktails \$9.00
- Carbliss \$10.00

## Bottled Beer

Hotel's choice of two Domestic and two Imported

### Domestic

Coors Light | Miller Lite | Michelob Golden Light | Budweiser | Michelob Ultra (upon request)

### Import

Corona | Heineken | Sam Adam's | Blue Moon | Stella | White Claw | Heineken 0.0 N/A

## Spirits

### Top Shelf Brands

Ketel One Vodka | Bombay Sapphire Gin | Captian Morgan Spiced Rum | Crown Royal Canadian Whiskey | Jack Daniel's Whiskey | Makers Mark Bourbon Whiskey | Jameson Irish Whiskey | Patron Tequila | Johnny Walker Red Label Scotch Whiskey | Hennessy Cognac | Disaronno Amaretto | Canyon Road Cabernet | Canyon Road Pinot Noir | Canyon Road Chardonnay

### Premium Brands

Tito's Vodka | Tanqueray Gin | Bacardi Rum | Jim Beam Bourbon Whiskey | Dewar's White Label Scotch Whiskey | Jose Cuervo Tequila | Windsor Canadian Whiskey | Christian Brothers Brandy | Canyon Road Cabernet | Canyon Road Merlot | Canyon Road Chardonnay | Canyon Road Pinot Grigio

## Keg Beer

### Domestic | 450

Coors Light | Miller Light | Grain Belt | Leinekugel's Honeyweiss

### Import | 500

Corona Premium or Light | Stella Artois | Amstel | Blue Moon | Fat Tire | Heineken

### Irish Craft | 550

Finnegan's | Harp | Smithwick's | Summit IPA

### Guinness | 600

**Local Craft** | subject to pricing & barrel size

Edit footnote

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Soft Drinks

Pepsi | Diet Pepsi | Starry | Mountain Dew | Diet  
Mountain Dew | Schwepp's Ginger Ale | Bottled  
Water | Sparkling Water

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## General Information

### Menus

**Your Event Manager will discuss and complete the final details including the menu. We recommend that only one entree be selected for your Group. Special arrangements may be made for two or three entrees. All guests must present an indicator to designate the entree selection.**

### Guest Attendance

**The final attendance must be received by 12pm three business 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.**

### 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 service charge in effect at the time of the event will be applied to hosted food and beverage. The service charge is not a gratuity and is distributed at the discretion of the 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 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 Event Manager's name, organization name, and date of event. Contact your Event Manager for pricing.**

### Vendors

The Event Manager can provide recommendations on florist, entertainment, and decor companies. Deliveries of specialty items should be scheduled in advance with your Event 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 charge. Open flame candles must be contained and no fog/smoke, gas, or propane devices are permitted.

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#### Food and Beverage Minimum

**A food and beverage minimum will be outlined in the contract and is subject to sales tax and taxable service charge. The actual revenue generated must meet the contracted food and beverage minimum and room rental requirements or an additional room rental charge will be applied for the difference.**

#### Beverage Policy

**A \$200 Bartender Fee applies only when not choosing a beverage package. The Hotel staff may request proper identification for beverage service to satisfy the Hotel's liquor license. Bar service concludes at 12:30am. The banquet space must be vacated by 1am.**

#### 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.**

#### 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 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 72 hours prior to the start of the event (as outlined in the contract) unless direct billing has been established.**

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