



COURTYARD®
BY MARRIOTT

FLAVORS FOR YOUR CELEBRATION

EAST TOWN
ballroom

AT THE COURTYARD MINNEAPOLIS

WELCOME TO YOUR WEDDING DAY

Your Marriott Certified Wedding Planner will work with you closely to understand your vision, traditions, style, and taste. Bring us your vision and let us make it a reality. From intimate to extravagant, traditional to unexpected, we are at your service and dedicated to creating an unforgettable wedding experience that is uniquely yours. Choose from one of our complete Wedding Packages or pair à la carte items to create a custom event.

Our Gift to You Included in Every Wedding Package

- Waived Room Rental (\$3,000 Value)
- Complimentary King Suite for Your Wedding Night
- Complimentary Cake Cutting
- Personalized Reservations Web Page
- Waived Bartender Setup Fee
- Complimentary Dance Floor
- Personal Tasting Session for the Bride And Groom with the Hotel Catering Sales Manager and Executive Chef
- Choice of White or Grey Floor Length Tablecloths, with White or Grey Napkins
- Specialty Tables (Place Card Table, Memorial Table, Gift Table, Cake Table, DJ Table, etc.) with Choice of Grey Conference Cloths or White Linen and Skirting
- Complimentary Risers for Head Table
- Set Up and Tear Down of All Tables, Chairs, Risers and Bar



WEDDING PACKAGES

Packages include a pre-selected two course menu with starter, entrée, bakery fresh rolls and butter. Served with freshly brewed Starbucks regular and decaffeinated coffee, and Teavana hot tea. One starter course should be selected with a maximum of three entrée choices.

SILVER 39

Two Appetizer Choices
Late Night Snack
Tier One Entrées

GOLD 49

Sparkling Wine Pour
One Hour Hosted Beer and Wine
Ceiling Draping and Draping of One Wall
Tier One Entrées

PLATINUM 59

Sparkling Wine Pour
One Hour Hosted Beer and Wine
Two Appetizer Choices
Ceiling Draping and Draping of One Wall
Tier One or Two Entrées

TITANIUM 69

Sparkling Wine Pour
One Hour Hosted House Brands, Beer and Wine
Two Appetizer Choices
Ceiling Draping and Draping of One Wall
10 Up-lights in the Color of your Choice
Tiered Cake from Buttercream Bakery*
Tier One or Two Entrées

AMBASSADOR 89

Sparkling Wine Pour
One Hour Hosted Premium Brands, Beer and Wine
Two Appetizer Choices
Ceiling Draping and Draping of One Wall
10 Up-lights in the Color of your Choice
Choice of Nothing Bundt Cakes or Tiered Cake from Buttercream Bakery*
Suite Package for Six and Reflection Suite Enhancement
Self-Parking up to \$13 per Vehicle
Tier One, Two or Three Entrées

*Delivery fee extra.
Packages require a minimum of 50 guests.

WEDDING PACKAGES

FOOD SELECTION

TIER ONE ENTRÉES

Minnesota Chicken
Heritage Chicken GF
Apple Pork Loin GF
Seared Salmon GF
Ricotta & Spinach Ravioli
Tofu Stir Fry V

TIER TWO ENTRÉES

Greek Chicken
Sirloin
Minnesota Walleye GF
Roasted Vegetables En Crouste

TIER THREE ENTRÉES

Filet Mignon
New York Strip
Halibut GF
Garlic Rosemary Shrimp

APPETIZER SELECTION

Roasted Apple Brie Crostini
Shrimp Salad Bites
Egg Salad and Bacon Bites
Barbecue Meatballs
Baked Brie Bites
Thai Chicken and Broccoli Boat
Sausage or Vegetarian Lasagna Puffs
Caprese Skewers
Cheese Display
Vegetable Display
Fruit Display
Hummus Display
Bruschetta Display



PASSED APPETIZERS

Appetizers can be added to a Wedding Package as an elevated option, or can be used with a custom menu. Each item priced per 25 pieces.

Roasted Apple Brie Crostini 100
Roasted apple, pickled onion and brie

Shrimp Salad Bites 130
Shrimp salad in a cream puff shell

Caprese Skewers 90
Mozzarella, tomato, and basil with balsamic drizzle GF

Vegetarian Sushi Rolls 90
Sushi rice, seaweed salad, seasonal fresh vegetables, and wasabi aioli with soy glaze GF, V

Cucumber Wakame Bites 110
Seaweed salad, mushrooms, carrots, edamame, and sriracha soy glaze served on cucumber GF, V

Barbecue Meatballs 100
House-made beef meatballs with smoky barbecue sauce

Jumbo Chicken Wings 110
Choice of spicy buffalo or barbecue sauce

Baked Brie Bites 110
Baked in puff pastry with cranberry almond filling

Lasagna Puffs 110
Choice of Italian sausage or vegetable lasagna filling in puff pastry

Crispy Fried Four Cheese Ravioli 110
Served with Pomodoro sauce

Crab Cakes 125
Lump crab meat, Maryland citrus aioli

APPETIZER DISPLAYS

Appetizers can be added to a Wedding Package as an elevated option, or can be used with a custom menu. Each order serves 25 people.

Cheese Display 135
Domestic and imported cheeses with baguettes and assorted crackers

Vegetable Display 90
Fresh seasonal vegetables with buttermilk ranch dip

Fruit Display 90
Seasonal fresh fruits and berries with sweet cream dipping sauce

Hummus Display 90
Roasted garlic hummus, pita bread, cucumbers, and carrots

Antipasto Display 100
Assortment of Mediterranean cheeses, meats, and vegetables with baguettes and assorted crackers

Bruschetta Display 90
Fresh tomato, basil, and crostini

Seafood Station 450
Display of shrimp, oyster, crab, clams, and mussels, cocktail sauce, mignonette sauce, and lemons wedges GF

Build Your Own Slider Bar 120
Choice of pesto chicken, barbecue pulled pork, or cheeseburger





PLATED DINNER

A pre-selected two course menu includes starter, entrée, bakery fresh rolls and butter. Served with freshly brewed Starbucks regular and decaffeinated coffee, Teavana hot tea. Multiple entrée selections will be charged at the highest priced selection. One starter course should be selected with a maximum of 3 entrée choices.

STARTER

Garden Salad
Mixed greens, carrots, cabbage, tomatoes, and cucumbers with ranch dressing

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

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

Strawberry Gorgonzola Salad
Mixed greens, red onions, gorgonzola crumbles, and candied walnuts with white balsamic vinaigrette GF

CHICKEN

Minnesota Chicken 34
Pan seared chicken breast, wild rice, asparagus, and mushroom bacon cream sauce

Heritage Chicken 34
Pan seared with garlic mashed potatoes, green beans and lemon thyme jus GF

Greek Chicken 34
Roasted cauliflower, brussels sprouts, red potato, sweet potato with Greek spinach topping GF

VEGETARIAN

Ricotta and Spinach Ravioli 34
Served with tomato cream sauce

Tofu Stir Fry 34
Crispy tofu, fresh vegetables, and quinoa brown rice V

Roasted Vegetables En Croute 34
Roasted vegetables wrapped in puff pastry, and quinoa rice with roasted garlic and herb glaze

BEEF

Sirloin 40
Mashed potatoes, asparagus, and wild mushroom demi-glaze

New York Strip 45
Bourbon onions, au poivre sauce, roasted brussels sprouts, and red potatoes

Filet Mignon 55
Wild mushroom and bacon blue cheese sauce, smoked cheddar duchess potatoes, and lemon dressed broccolini

PORK

Apple Pork Loin 34
Roasted apple and pickled cabbage, red onion and bacon hash GF

FISH

Seared Salmon 34
Cauliflower puree, roasted brussels sprouts, carrots, and chili gastrique GF

Minnesota Walleye 36
Asparagus, quinoa wild rice blend, almonds, and lemon GF

Garlic Rosemary Shrimp 38
Gratin potatoes and roasted asparagus

Halibut 45
Pesto broccoli risotto topped with marinated tomato salad GF

DUET PLATES

Steak and Chicken 42
Mashed potatoes, asparagus, and wild mushroom demi-glaze

Steak and Walleye 44
Mashed potatoes, asparagus, and wild mushroom demi-glaze

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 with 60 minutes of continuous service and require a minimum guarantee of 15 people.

PLATINUM 50

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

GOLD 42

Two starters, one starch, one vegetable and three entrées

SILVER 38

Two starters, one starch, one vegetable and two entrées

ENTRÉES

Chicken Parmesan with Marinara
Minnesota Chicken with Mushroom Bacon Sauce
Heritage Chicken with Lemon Thyme Jus
Greek Chicken with Spinach Salad
Sirloin with Wild Mushroom Jus
Apple Pork Loin with Roasted Apple and Pickled Cabbage
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

STARCH

Garlic Mashed Potatoes GF
Au Gratin Potatoes GF
Roasted Red Potatoes GF
Jasmine Rice GF, V
Bacon Brown Rice GF
Creamy Orzo

STARTERS

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

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

ENHANCEMENTS

Carved Prime Rib +17
Carved Turkey +12
Carved Ham +12





SUITE PACKAGES

Let our team do the work and we'll deliver the items you choose directly to your suite at a time that is convenient for you. Packages must be ordered at least 72 hours in advance.

SUITE PACKAGE 20 PER PERSON

Choose between sparkling wine with orange juice or domestic bottled beer delivered to your suite with a selection of snacks. Requires a minimum of six people.

Choose Three of the Following:

- Individual Greek Yogurts
- Fresh Cut Fruit
- Granola Bars
- Assorted Muffins
- Bagels and Cream Cheese
- Cheese and Meat Tray
- Tortilla Chips with Salsa
- Chocolate Chip Cookies
- Pita Chips with Hummus
- Mixed Nuts
- Fresh Vegetables with Hummus
- Chef's Trail Mix

REFLECTION SUITE ENHANCEMENT* 250

Rent the Reflection Suite from 7 am - 1 am on your wedding date. Requires the purchase of a Suite Package.

LATE NIGHT SNACKS

Price per 50 People

Pizza Station 150

Assortment of pepperoni, sausage, veggie, and cheese pizzas, Individual pizzas for 18 per pizza

Chips & Dip Station 125

House made tortilla chips with salsa and guacamole

Wings Station 200

Buffalo and BBQ chicken wings served with bleu cheese, ranch dressing and celery

S'mores Station 175

Marshmallows, graham crackers, Hershey's chocolate, and Reese's peanut butter cups

BRUNCH

Brunch includes waived room rental with a \$500 food and beverage minimum. All buffets are served with freshly brewed Starbucks regular and decaffeinated coffee, Teavana hot tea and orange and apple juices. All buffets are based on 60 minutes of continuous service and are priced per person. Minimum of 15 people required.

Mill City Continental 15
Assorted muffins, individual yogurts, and fresh cut seasonal fruit

East Town Smart Start 22
Assorted muffins and pastries, scrambled eggs, bacon, sausage, breakfast potatoes, and fresh cut seasonal fruit

District Del Sol 23
Fresh cut seasonal fruit, scrambled eggs, Spanish rice, black beans, chorizo sausage, flour and corn tortillas, salsa, sour cream, and shredded cheese
+3 Guacamole

West Bank Brunch 28
Fresh cut seasonal fruit, bacon, sausage, herb roasted potatoes & zucchini, flank steak with tomato rosemary ragu, 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

Scrambled Eggs (GF)	3
Bacon and Sausage (GF)	4
Gluten-free Toast (GF)	2
French Toast	3
Pancakes	3
Mimosa Bar	4

À la Carte Items

Assorted Muffins	32 per dozen
Assorted Pastries	32 per dozen
Cinnamon Rolls	36 per dozen
Caramel Rolls	36 per dozen
Assorted Doughnuts	36 per dozen
Bagels and Cream Cheese	32 per dozen
Oatmeal with Brown Sugar, Raisins, Milk	3 per person
Assorted Individual Cereals with Milk	4 each
Assorted Individual Yogurts	4 each
Whole Fresh Fruit	3 each
Fresh Cut Seasonal Fruit	4 per person
Assorted Granola Bars	3 each
Hard Boiled Eggs	30 per dozen

Beverages

Starbucks Regular & Decaffeinated Coffee	50 per gallon
Teavana Hot Teas	35 per gallon
Teavana Iced Tea	25 per gallon
Lemonade	30 per gallon
Starbucks Cold Brew Coffee	60 per gallon
Assorted Pepsi Products	4 each
Bottled Water	3 each
Milk Cartons	3 each
San Pellegrino Water 200ml	5 each

Bloody Mary Bar Station*

Assorted Mixes and Hot Sauces with all the fixings	
Amsterdam Vodka	145/Bottle
Titos Vodka	180/Bottle
Grey Goose Vodka	200/Bottle

*Priced per bottle. Add station setup fee of 50.

Mimosa Bar Station

Orange, grapefruit, and cranberry juices available	
Juice	15/Carafe
J Roget Sparkling Wine	32/Bottle
Segura Vitas Cava	38/Bottle



BEVERAGE LIST

Bartenders are required at all functions where liquor is served.

BRANDS

House brands	6.00	8.00
Premium brands	7.00	9.00
Luxury brands	9.00	11.00
Cordials	9.00	11.00
House wine	7.00	8.00
Domestic beer	5.00	6.00
Import/Specialty Beer	6.00	7.00
Sodas, Water, Juice	3.00	4.00

HOST / CASH

BRANDS

House - 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 - Absolut Vodka, Tanqueray Gin, Captain
Morgan Rum, Bacardi Rum, Jack Daniel's Whiskey,
Dewar's Scotch

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

Cordials - Baileys, Kahlúa, Grand Marnier, Amaretto
Disaronno

Domestic Beer - Budweiser, Bud Light, Miller Lite,
Coors Light

Specialty Beer - Heineken, Stella Artois, Fulton Sweet
Child of Vine, Summit EPA

House Wine Selections - Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, Merlot

Domestic Beer Keg 475

Specialty Beer Keg* 525

UNLIMITED HOSTED HOURLY RECEPTION

House, premium and luxury includes imported
and domestic beer, house red and white wines,
bottled water and soft drinks. All prices per
person, per hour.

Beer and wine 14

Each additional hour 8 per person

House brands 15

Each additional hour 9 per person

Premium brands 18

Each additional hour 12 per person

Luxury brands and cordials 20

Each additional hour 14 per person

*Special kegs available upon request. Listed prices do not include service charge (20%) and sales tax (13.525%). Brands are subject to change based on availability. 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.