

# WEDDING AND EVENT MENUS



**DELTA HOTELS by Marriott Minneapolis Northeast** 

# CATERING PACKAGES

## **EMERALD PACKAGE**

#### social hour:

cash bar purchases available for your guests displayed appetizers: garden vegetable platter artisan cheese and berry platter

#### dinner:

starter | field green salad – cucumber, tomato, red wine vinaigrette entrée | please visit our entrée selection page dessert | chefs dessert display or wedding cake provided via preferred vendor

#### late night snacks:

your choice of:

- milk and cookies
- · house made kettle chips and dip

\*Package pricing is determined by your choice of entrée. Please select up to 2 entrée choices. DELTA Special dietary needs will be accommodated separately. Entrée counts are due 5 business days prior to the event date.

#### **DELTA HOTELS by Marriott Minneapolis Northeast**

# CATERING PACKAGES

# SAPPHIRE PACKAGE

### social hour:

one hour host bar (house brand cocktails, domestic beer, house wine)

your choice of signature cocktail

butler passed hors d'oeuvres | select 3

- spanakopita
- southwest pita
- · white bean bruschetta
- roast beef crostini
- caprese skewers

#### dinner:

starter | your choice of:

- · field green salad cucumber, tomato, red wine vinaigrette
- garden salad cucumber, tomato, radish, sugar snap peas, buttermilk ranch dressing
- classic caesar romaine hearts, shredded parmesan, grilled ciabatta crouton entrée | please visit our entrée selection page

dessert | chefs dessert display or wedding cake provided via preferred vendor

### light late night snacks

your choice of:

- · warm pretzels with fondue
- specialty coffee and biscotti

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#### **DELTA HOTELS by Marriott Minneapolis Northeast**

# CATERING PACKAGES

### **DIAMOND PACKAGE**

#### social hour:

one hour host bar (house brand cocktails, craft and domestic beer, house wine)

his and hers signature cocktails

displayed epicurean table and chef's charcuterie block

butler passed hors d'oeuvres | select 3

- vegetable shooters
- white bean bruschetta
- roast beef crostini
- tuna tartar
- pork belly tostada
- micro crab cakes

#### dinner:

starter | your choice of

- vineyard mixed greens, pancetta, grapes, bleu cheese, candied walnuts, red wine vinaigrette
- baby spinach, marinated mixed berries, balsamic vinaigrette, candied walnuts

entrée | please visit our entrée selection page

dessert | chefs dessert display or wedding cake provided via preferred vendor tableside wine pour with dinner or a champagne toast

#### light late night snacks:

your choice of:

- slider bar, bacon cheddar burgers, blt and beer battered walleye sliders
- · pizza station, chef's selection twin cities 400 brick oven pizzas

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#### **DELTA HOTELS by Marriott Minneapolis Northeast**

# **CEREMONY AND SPECIAL PACKAGES**

#### courtyard ceremony package

\$500\*

dressing room for bridal party

space in courtyard (or existing reception space in the case of bad weather)

chairs, stage, microphone

\*based on a 4 hour time slot beginning 2 hours before guest arrival. additional set-up hours are available at \$100.00/hour

#### st paul ballroom ceremony package

\$1000\* dressing room for bridal party use of the st. paul ballroom chairs, stage, microphone \*based on a 4 hour time slot beginning 2 hours before guest arrival. additional set-up hours are available at \$100.00/hour

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### kids' room package

\$75 separate space for children during reception games available for play requires family or professional babysitter to be present at all times

### social hour package (add this to any buffet or a la carte menu)

\$26 per person one hour host bar (house brand cocktails, domestic beer, house wine) your choice of signature cocktail displayed appetizers: garden vegetable platter

artisan cheese and berry platter

#### **DELTA HOTELS by Marriott Minneapolis Northeast**

# ENTRÉE SELECTION

Served with bread & butter, freshly brewed Starbucks regular & decaffeinated coffee or Tazo tea.

# FISH

### panko crusted walleye

lemon butter, wild rice pilaf emerald: \$52 sapphire: \$63 diamond: \$76

## grilled salmon

sesame ginger glaze, orange chili soba noodles emerald: \$52 sapphire: \$63 diamond: \$76

# FOWL

### roasted chicken breast

french cut chicken breast, lemon cream sauce, herb basmati rice emerald: \$51 sapphire: \$62 diamond: \$75

## miso mustard chicken

chicken breast, miso mustard sauce, roasted fingerling potatoes emerald: \$49 sapphire: \$60 diamond: \$73

### pan seared chicken breast chicken

jus, wild mushroom rice pilaf emerald: \$49 sapphire: \$60 diamond: \$73

# SWINE

## roasted pork loin

hoisin barbecue glaze, red beans, and rice emerald: \$49 sapphire: \$66 diamond: \$73

# BEEF

bistro steak

charred tomato relish, baby red potatoes emerald: \$52 sapphire: \$63 diamond: \$76

## braised beef short ribs

port wine demi-glace, horseradish whipped potatoes emerald: \$53 sapphire: \$64 diamond: \$77

### filet mignon

red wine shallot butter, parmesan potato gratin emerald: \$57 sapphire: \$68 diamond: \$81



## **DELTA HOTELS by Marriott Minneapolis Northeast**

# ENTRÉE SELECTION CONTINUED

Served with bread & butter, freshly brewed Starbucks regular & decaffeinated coffee or Tazo tea.

# VEGETARIAN

hand rolled ravioli burrata cheese stuffed ravioli, san marzano tomato sauce emerald: \$49 sapphire: \$60 diamond: \$73

# VEGAN

coconut cauliflower steak red quinoa, coconut ginger puree, cilantro pesto emerald: \$52 sapphire: \$63 diamond: \$76



### **DELTA HOTELS by Marriott Minneapolis Northeast**

# A LA CARTE DISPLAYED APPETIZERS

### BASED ON ONE HOUR OF SERVICE | DISPLAYS SERVE 25 PEOPLE

#### garden vegetable platter | \$110

fresh vegetables with a creamy dill spread

#### fire grilled vegetable platter | \$110

grilled seasonal vegetables with a roasted red pepper aioli

#### chef's charcuterie block | \$140

local summer sausage, prosciutto, mortadella, chef made pate, premium regional cheeses, flatbreads

#### epicurean table | \$125

roasted garlic and classic tahini hummus, black olive tapenade, lemon parsley tabouli, fresh cut garden vegetables, house made pickled cucumbers, grilled pita bread

#### seafood platter | \$165

classic shrimp cocktail, alaskan snow crab, half shell oysters, market shellfish, mignonette, fresh horseradish, lemon, maldon sea salt

#### artisan cheese and berry platter | \$130

selections of imported and domestic cheeses and assorted berries served with garnishes, crostini and assorted crackers

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#### fresh fruit platter | \$110

assorted seasonal fresh fruit display, served with a creamy yogurt dip

#### cheesecake bar | \$130

fresh berries, candied nuts, shaved chocolate, whipped cream

#### chefs dessert display | \$145

key lime pie, molten chocolate cake, layered red velvet cake



# A LA CARTE HORS D'OEUVRES

# BASED ON ONE HOUR OF SERVICE | BUTLER PASSED OR DISPLAYED | PRICED PER 25 PIECES

choose displayed or passed hors d'oeuvres, 60 minutes of service \$50 per butler

caprese skewers | \$75 fresh basil, mozzarella and heirloom cherry tomato on a skewer

vegetable shooters | \$75

julienned vegetables in a buttermilk ranch dipping sauce

## spanakopita | \$80

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

## pork potstickers | \$80

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

chicken satay | \$90 marinated tender chicken skewers served with a thai peanut sauce

dry-rubbed chicken wings | \$90 with buffalo sauce and ranch

### vegetable roulades | \$80

pickled seasonal vegetables and cream cheese spread wrapped in a flour tortilla

**tuna tar tar | \$100** sushi grade ahi, bonito flake, sriracha aioli on a wonton crisp

**pork belly tostada | \$100** seared pork belly, salsa verde, slaw on a corn tostada

white bean bruschetta | \$75 cannellini beans, pickled red onion, capers, shaved parmesan, herb crostini

## smoked salmon blini | \$100

cold smoked salmon, dill crème fraiche, lemon, corn blini

micro crab cakes | \$110

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

#### southwest pita | \$80 black bean and corn relish on grilled pita

roast beef crostini | \$90

crostinis with herbed cream cheese, seared roast beef, horseradish sauce and chives

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# **ACTION STATIONS**

### BASED ON ONE HOUR OF SERVICE | \$75 CHEF ATTENDANT FEE PER CHEF

## **CARVING STATIONS | SERVES 25 PEOPLE**

slow roasted turkey breast | \$300 pan gravy, artisan dinner rolls

herb-roasted tenderloin of pork | \$325 chef's made apple butter, stone ground mustard, artisan dinner rolls

maple-glazed ham | \$300 whole grain mustard, artisan dinner rolls

**boneless beef short ribs | \$325** red wine reduction, horseradish sour cream, artisan dinner rolls

carved roast tenderloin of beef | \$400 beef jus, fresh grated horseradish, artisan dinner rolls

## CHEF ATTENDED ACTION STATIONS | PER PERSON

the wok | \$10 asian lettuce wraps stir fried vegetables sticky rice

tossed pasta | \$12 assorted pastas house made chicken alfredo sauce heirloom tomato, basil, olive oil, parmesan

**risotto | \$12** gulf shrimp with lemon zest and parmesan pulled chicken with wild mushrooms and shallots



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# LATE NIGHT STATIONS

# BASED ON ONE HOUR OF SERVICE | PER PERSON

**specialty coffee and biscotti | \$9** fresh brewed starbucks coffee with tazo teas, flavored syrups, and elegant sweet toppings

milk & cookies | \$9 assorted regular and flavored milks and house baked cookies

chef charcuterie block | \$12 chef's selection of local meats and cheeses

warm pretzels with fondue | \$9 salt crusted, whole grain mustard, smoked gouda fondue

house made kettle chips and dip | \$9 seasoned kettle chips with chef crafted artisan dips

slider bar | \$12 bacon cheddar burgers, blt and beer battered walleye sliders

**pizza station | \$12** chef's selection of assorted twin cities 400 specialty pizzas



#### **DELTA HOTELS by Marriott Minneapolis Northeast**

# DINNER BUFFET

# BASED ON ONE HOUR OF SERVICE | PER PERSON

Served with bread & butter, freshly brewed Starbucks regular & decaffeinated coffee or Tazo tea.

# SILVER | \$44

#### choose two entrees

panko crusted walleye grilled salmon roasted pork loin teres major sirloin steak braised boneless beef short ribs pan seared chicken breast miso mustard chicken roasted chicken breast

#### choose two salads

classic caesar salad vineyard salad fresh seasonal fruit salad penne pasta vegetable salad

#### choose two starches

herb basmati rice wild mushroom rice pilaf seasoned & roasted red potatoes garlic mashed potatoes citrus red couscous parmesan potato gratin

#### choose one vegetable

fresh seasonal vegetable medley garlic sautéed broccolini honey-glazed carrots sautéed sugar snap peas

wedding cake provided by preferred vendor

# GOLD | \$52

#### choose three entrees

panko crusted walleye grilled salmon roasted pork loin teres major sirloin steak braised boneless beef short ribs pan seared chicken breast miso mustard chicken roasted chicken breast

#### choose two salads

candied beet salad vineyard salad baby spinach and berry salad classic caesar salad

#### choose two starches

herb basmati rice minnesota wild rice pilaf roasted fingerling potatoes horseradish whipped potatoes citrus red couscous parmesan potato gratin

#### choose one vegetable

roasted seasonal vegetables garlic sautéed broccolini roasted baby rainbow carrots lemon buttered asparagus

wedding cake provided by preferred vendor D DELTA HOTELS

#### **DELTA HOTELS by Marriott Minneapolis Northeast**

# **BRUNCH BUFFET**

## BASED ON ONE HOUR OF SERVICE | PER PERSON AN ADDITIONAL CHARGE OF \$3 PER PERSON FOR GUARANTEES OF LESS THAN 15PPL

### the local | \$29

assorted fruit juices freshly brewed regular & decaffeinated starbucks coffee, tazo tea sliced seasonal fresh fruits & berries seasonal vegetable quiche applewood smoked bacon and country sausage links french toast with warm syrup and fresh fruit compote roasted potato galette honey roasted ham breakfast breads, pastries, and muffins assorted miniature cheesecakes

### the traveler | \$36

assorted fruit juices freshly brewed regular & decaffeinated starbucks coffee, tazo tea sliced seasonal fresh fruits & berries breakfast breads, danishes, and croissants vegetable frittata cured meat platter with select european cheeses yogurt parfait station with house-made granola salmon lox, mascarpone cheese, brined capers, red onion, tomato, caraway rye bread potato au gratin roast top sirloin of beef assorted specialty miniature desserts

#### **DELTA HOTELS by Marriott Minneapolis Northeast**

# BEVERAGE

## **HOST BAR**

host bar prices apply when paid for by the host of the event. these prices are <u>not</u> 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 keg beer domestic (120 pint glasses) | market price

# CASH BAR

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

soda | \$4 bottled water | \$4 domestic beer | \$6 craft beer | \$7 house wine | \$8 house cocktails | \$7 premium cocktails | \$8 cordials | \$10



### **DELTA HOTELS by Marriott Minneapolis Northeast**

# WINE LIST

# HOUSE WINE

sauvignon blanc | \$32 chardonnay | \$32 cabernet | \$32 merlot | \$32

# 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 | \$90 trapiche broquel, mendoza, argentina, malbec | \$32 seghesio sonoma zinfandel | \$48

#### **DELTA HOTELS by Marriott Minneapolis Northeast**

1330 Industrial Blvd NE Minneapolis MN 55413 T 612.331.1900

# SPARKLING

j roget | \$28 segura vitas cava | \$34 gloria ferrer private cuvee | \$52



# **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 12:00noon, 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 changes 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.

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# **GENERAL INFORMATION**

#### 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.

In the case that direct billing is available for your event, a direct bill application is required at contracting. All direct bill applications are subject to approval and annual renewal.

#### 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. Hand out at Check-in: \$1.50 per room Placed in guest room: \$2.50 per room

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#### **DELTA HOTELS by Marriott Minneapolis Northeast**

# **GENERAL INFORMATION**

## 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.

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