



COURTYARD[®] Marriott[®]

YOUR MEETING. NO SMALL MATTER. MEETING/EVENT MENU





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team



COURTYARD[®] Marriott[®]

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BREAKFAST TABLES Tables are designed for a minimum of 25 people



CONTINENTAL BREAKFAST | \$10

- Chilled Orange or Apple Juice
- Assorted Muffins or Danishes
(based on 1 1/2 pieces per guest)
- Butter & Preserves
- Sliced Seasonal Fresh Fruit

HEART SMART | \$9

- Chilled Cranberry Juice
- Oatmeal with Nuts & Fresh Cream
- Muffins with Margarine & Preserves

THE HEALTHY START | \$10

- Chilled Cranberry Juice
- Sliced Fruit, Assorted Yogurts
- Low Fat Muffins, Cereal with Skim Milk

Ask your Marriott Event Planner About Our Plated Breakfast Options



BREAKFAST TABLES Tables are designed for a minimum of 25 people



COURTYARD COMPLETE | \$12

Chilled Orange & Apple Juice
Scrambled Eggs, Sausage, Breakfast
Potatoes, Bacon, Toast,
Butter & Preserves

BUILD YOUR OWN BAGEL BAR | \$8

Served with Flavored Cream Cheese,
Butter & Preserves

A LA CARTE OPTIONS

Assorted Individual Yogurts | \$2

Assorted Danishes, Muffins,
Donuts, | \$24 dozen

Assorted Bagels with Cream Cheese | \$24 dozen

Granola Bars | \$2

Ask your Marriott Event Planner About Our Plated Breakfast Options



COURTYARD[®] Marriott[®]

BEVERAGES All beverages based on consumption



Freshly Brewed House Blend
Coffee | \$16 gallon

Decaffeinated Coffee | \$16 gallon

Starbucks Coffee | \$24 gallon

Freshly Brewed Iced Tea | \$16 gallon

Orange Juice, Cranberry Juice,
Apple Juice | \$16 gallon

Bottled Water or Canned Sodas | \$2

Bottled Starbucks Frappuccino | \$3

Red Bull | \$5

Assorted Hot Tea | \$16 gallon

Chilled milk, choice of 2%,
or non-fat | \$8 carafe

Assorted of Bottled Juices | \$2.50



COURTYARD[®] Marriott[®]

BREAKS



SUNRISER | \$6

Chilled Fruit Juices
Regular & Decaffeinated Coffee
Yogurt & Granola Bars

HEALTHY APPROACH | \$8

Hummus & Pita Chips,
Fresh Vegetables served with a
Greek Yogurt for dipping

THE ICE CREAM TRUCK | \$7

Ice Cream Bars, Fudgsicles & Frozen Candy
Bars, Chocolate Chip Cookies & Ice Cream
Sandwiches, Frozen Fruit Bars



MAKE IT SMOOTH | \$8

Make-Your-Own-Parfait Bar
Start with Yogurt & Add your Mixers:
Seasonal Fruits & Berries, Chocolate Chips,
Nuts, & Chef's Selections

STARBUCKS EXPERIENCE | \$10

Fresh Baked Cookie Assortment
Chocolate-Caramel Brownie &
Lemon Bars, Hot Starbucks Coffee &
Chilled Bottled Frappuccinos & Tazo Teas



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BREAKS



NACHO FIESTA | \$8

Tortilla Chips, Salsa, Shredded Cheese,
Sour Cream. Add Beer or
Margaritas for 30 minutes | \$5 per person
Guacamole | \$1 per person



CHOCOLATE INDULGENCE | \$9

Chocolate Chip Cookies
Chocolate-Caramel Brownies
Chocolate Dipped Strawberries
Individual Cartons of Chocolate Milk
Hot Chocolate is seasonal upon request



COURTYARD® Marriott®

LUNCH BUFFETS

Tables are designed for a minimum of 25 people



COURTYARD LUNCH BOX | \$12

Choose Pre-Selected Sandwich Options:

- Ham: Honey Baked Ham with Swiss Cheese on Wheat Bread
- Turkey: Roasted Turkey Breast, Bacon & Provolone Cheese on Rye Bread
- Pastrami: Pastrami with Cheddar Cheese on Rye Bread
- Veggie: Cucumber, Sprouts, Hummus, Roasted Red Peppers & Provolone Cheese Wrapped in a Whole Wheat Tortilla

Deli Chips & Chocolate Chip Cookie

WORKING THROUGH LUNCH | \$14

- Chef's Daily Soup
- Tossed Baby Greens
- Assorted Sandwiches Prepared on Sourdough, Wheatberry & Pumpernickle
- Chef's Choice of Dessert

Deli Chips & Chocolate Chip Cookie

BEEF LASAGNA | \$16

- Traditional Beef Lasagna served with Caesar Salad and Herb Garlic Bread



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LUNCH BUFFETS

Tables are designed for a minimum of 25 people



THE BUSINESS LUNCH | \$15

Chef's Daily Soup
Baby Red Potato Salad
Crisp Fresh Vegetable Crudities & Dip
Assorted Pickle & Relish Tray
Assorted Sandwiches on Croissants & Wraps

BUILD YOUR OWN HOAGIE | \$13

Chef's Daily Soup
Tossed Baby Greens with Assorted Dressings
Assortment of Sliced Deli Meats, Tuna Salad or Egg Salad, Sliced Tomatoes, Cucumbers, Lettuce, Cheese, Pickles, & Olives
Assorted Condiments & Hoagie Buns
Chef's Selection of Bite Sized Desserts

PASTA AMORÉ | \$18

Parmesan Crusted Chicken with Smoked Mozzarella & Marinara
Three Cheese Tortellini with Alfredo Sauce
Traditional Caesar Salad
Herb Garlic Bread

BBQ PULLED PORK | \$15

Shredded BBQ Pork
Fresh Kaiser Rolls
Kettle Chips
Bistro Cole Slaw
Baked Beans
Chocolate Chip Cookie



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LUNCH BUFFETS

Tables are designed for a minimum of 25 people



FIESTA | \$16

Chicken or Beef Fajitas*
Seared Peppers & Onions, Spanish Rice,
Shredded Lettuce, Diced Tomatoes,
Mixed Cheeses, Sour Cream,
Warm Flour Tortillas,
Crisp Tortilla Chips with Chunky Salsa,
\$3 Upcharge for both Chicken and Beef

ALL AMERICAN | \$14

Burgers & Brats
Variety of Fresh Buns
Sliced Cheeses
Lettuce, Tomato, Onion, Pickles
Kettle Chips
Bistro Cole Slaw
Baked Beans
Chocolate Chip Cookie



LUNCH BUFFETS Tables are designed for a minimum of 25 people



THE TRADITIONAL | \$15

Includes Spring Mixed Garden with Ranch & French Dressings served with Warm Rolls

SELECT 1 ENTRÉE:

Roasted Turkey Breast, Bone-In Pork Chop,
Maple Glazed Country Ham,
Rosemary Chicken OR
Lemon Herb Roasted Chicken
Add \$4 Per Person for Additional Entrée
Add \$2 Per Person for Bone-In Pork Chop

SELECT 2 ACCOMPANIMENTS:

VEGETABLE
Steamed Vegetables, Buttered Green Beans
Buttered Sweet Corn, Glazed Baby Carrots OR
California Blend Vegetables

STARCH

Buttermilk Mashed Potatoes,
Orzo Risotto, Roasted Red Potatoes,
OR Garlic Mashed Potatoes
Add \$1 Per Person for Gravy

Ask your Marriott Event Planner About Our Plated Options ~ Additional \$2 Per Person

PLATED LUNCHEONS



CROISSANT SANDWICH | \$12

Choice of Turkey, Ham
Chicken Salad, Vegetarian
Lettuce, Tomato, Pickles, Kettle Chips
Add Chef's Choice of Soup | \$2



GRILLED CHICKEN CAESAR WRAP | \$12

Grilled Chicken Caesar Wrap
Served with Kettle Chips
Add Chef's Choice of Soup | \$2

CHICKEN BACON RANCH WRAP | \$12

Grilled Chicken, Romaine Lettuce,
Monterey Jack Cheese, Hickory Smoked Bacon,
Homemade Ranch Dressing
Wrapped in a Flour Tortilla
Served with Kettle Chips
Add Chef's Choice of Soup | \$2

CHICKEN CRANBERRY SPRING WRAP | \$14

Grilled Chicken, Spinach,
Monterey Jack Cheese,
Cranberries, Honey Mustard Dressing
Wrapped in a Tomato Basil Tortilla
Served with Kettle Chips
Add Chef's Choice of Soup | \$2

PLATED LUNCHEONS



CHILLED CAESAR SALAD | \$9

Chilled Romaine, Crisp Croutons
& Parmesan

Add Grilled Chicken | \$3



COURTYARD COBB SALAD | \$11

Turkey Breast, Hickory Bacon, Avocado
Ripe Tomato, Bleu Cheese

Hard Boiled Egg & Bleu Cheese Dressing

THREE CHEESE TORTELLINI | \$13

Roasted Garlic, Sun Dried Tomatoes,
Fresh Spinach tortellini topped
with Parmesan Cheese

Add Grilled Chicken | \$3

COCKTAIL HOUR

COLD HORS D'OEUVRES Cold hors d'oeuvres pricing is per 50 pieces



GRILLED SHRIMP ON GARLIC TOAST | \$100

Served with Roasted Pepper Relish

SMOKED SALMON | \$100

Served with Dill Crème Fraiche

ICED JUMBO SHRIMP | MARKET PRICE

Served with Cocktail & Remoulade Sauce

INTERNATIONAL CHEESE PLATTER | \$115

Served with Gourmet Crackers

ARTICHOKE ANTIPASTO SKEWER | \$85

Artichoke Hearts, Mozzarella Cheese, Green Olives & Grape Tomatoes, Brushed with Italian Dressing

FRESH & HEALTHY

Assorted Fruits of the Season | \$80

Artisan Sandwiches | \$90

Hummus & Pocket Bread | \$75

Fresh Vegetables Plated with Dip | \$75

SAVORY & SALTY

Mexican Layer Dip | \$70

Potato Chips & Dip | \$50

Snack Mix | \$50

Pretzels | \$50

Tortilla Chips & Salsa | \$60

Deluxe Mixed Nuts | \$50

Domestic Cheese & Meat Tray | \$95

Deviled Eggs | \$65

Butler Style Service Passed Hors D'oeuvres & Champagne | \$30 hour per server



COCKTAIL HOUR

HOT HORS D'OEUVRES Hot hors d'oeuvres pricing is per 50 pieces



VEGETABLE EGG ROLL | \$75
Crispy Egg Noodle Wrapper filled with Fresh Vegetables including Cabbage, Celery, Onions, Carrots & Asian spices

HIBACHI CHICKEN SKEWER | \$85
Juicy Strips of Chicken with Red & Green Bell Peppers, Monterey Jack Cheese & Green Onions. Lightly glazed with Soy Seasoning

SMOKED CHICKEN QUESADILLA | \$75
Chicken, Monterey Jack & Cheddar Cheeses, Jalapeños, Peppers & Tomato Salsa Folded in a Cornucopia shaped Flour Tortilla

HIBACHI BEEF SKEWER | \$95
Tender Marinated Flank Steak with Red, Green & Yellow Bell Peppers, Monterey Jack Cheese & Green Onions. Lightly lazed with Soy Seasoning

BACON WRAPPED SCALLOPS | \$95
Broiled with Lemon Pepper

CRAB CAKES WITH REMOULADE | \$95
Sauteéd in Herb Butter

Butler Style Service Passed Hors D'oeuvres & Champagne | \$30 hour per server

COCKTAIL HOUR

HOT HORS D'OEUVRES

Hot hors d'oeuvres pricing is per 50 pieces



BARBEQUE MEATBALLS | \$80
Covered in a Savory Barbeque Sauce



CAJUN STYLE SHRIMP | \$95
Shrimp Marinated in Cajun Style Sauce & Spices

COCONUT SHRIMP SKEWER | \$95
Shrimp hand breaded with Coconut

CHICKEN WINGS | \$80
Served with your choice of sauces

SEAFOOD STUFFED MUSHROOMS | \$95
Savory stuffed mushrooms baked to perfection

BITE SIZE CHICKEN CORDON BLEU | \$70
Golden Crisp Rounds Stuffed with Chicken Breast, Ham & Swiss Cheese

BEEF EMPANADA | \$85
Traditional Mexican Crescents filled with Beef, Peppers & Seasoning

BRUSCHETTA | \$85
Served with Warm Goat Cheese on a Garlic Baguette

SPANAKOPITA | \$85
Layers of light flaky Phyllo Dough filled with Spinach, Onion, Garlic, Cream Cheese & Feta Cheese

Butler Style Service Passed Hors D'oeuvres & Champagne | \$30 hour per server

DINNER PLATED



Choice of Spring Mixed Garden with Choice of Two Dressings or Caesar Salad with Warm Rolls. Your Choice of Vegetable & Starch. Includes Water Service.

CHEF'S AGED PRIME RIB | \$31

Rubbed with Herbs, Presented with Au Jus
(Horseradish Cream Sauce Added Upon Request)

CHICKEN MARSALA | \$23

Topped with a Mushroom Marsala Wine Sauce

PARMESAN CRUSTED WALLEYE | \$27

Baked & Served with a Fresh Lemon Wedge

SLOW ROASTED PORK LOIN | \$21

Topped with Homestyle Gravy
Add \$2 Per Person for Bone-In Pork Chop

GRILLED SALMON FILET | \$27

Topped with Lemon Garlic Sauce

SLICED SIRLOIN OF BEEF | \$29

Topped with a Rich Merlot Reduction Sauce



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DINNER PLATED



Choice of Spring Mixed Garden with Choice of Two Dressings or Caesar Salad with Warm Rolls.
Your Choice of Vegetable & Starch. Includes Water Service.

CHICKEN SALTIMBOCCA | \$23

Stuffed with Fresh Sage & Smoked Ham
Topped with Roasted Garlic Sauce

CHICKEN PICCATA | \$18

Topped with a Flavorful Sauce Comprised of
Fresh Lemon, Garlic, Capers & Butter

ROSEMARY CHICKEN | \$18

Fresh Rosemary Breaded Chicken Breast

CHICKEN PARMESAN | \$20

Lightly Breaded and Fried Chicken
with House Red Sauce & Mozzarella Cheese

NEW YORK STRIP 10 OZ | \$30

Topped with Sauteéd Button Mushrooms
& Onions

DINNER PLATED



Choice of Spring Mixed Garden with Choice of Two Dressings or Caesar Salad with Warm Rolls. Your Choice of Vegetable & Starch. Includes Water Service.

FILET MIGNON OSCAR 6 OZ | MARKET PRICE

Grilled & Topped with Asparagus, Crab Meat & Bearnaise Sauce

SURF & TURF 6 OZ | \$34

Grilled Top Sirloin served with 3 Jumbo Shrimp

SHRIMP SCAMPI | \$25

White Wine Lemon Butter Sauce

ROSEMARY BONE-IN CHICKEN | \$24

Roasted to perfection with fresh Rosemary

SPECIAL DIETARY OPTIONS



Choice of Spring Mixed Garden with Choice of Two Dressings or Caesar Salad with Warm Rolls.
Your Choice of Vegetable & Starch. Includes Water Service.

PASTA WITH SEASONAL VEGETABLES | \$21

Vegetarian Friendly Entrée Served with
Seasonal Vegetables & Marinara Sauce
Gluten Free Option

TRUFFLE OIL PASTA | \$21

Vegetarian Entrée Served with White Truffle Oil
Infused Angel Hair

FRESH VEGETABLE RISOTTO | \$21

Vegetarian Entrée served with Risotto & a Fresh
Vegetable Medley



DINNER BUFFET MENU



Mix & Match Stations or Pair with Hors D'oeuvres for Your Cocktail Hour or Upgrade Your Dinner Buffet!

ONE ENTRÉE | \$22

TWO ENTRÉES | \$27

THREE ENTRÉES | \$30

CHOOSE FROM THE FOLLOWING ENTRÉES:

- Maple Glazed Ham
- Roasted Turkey Breast
- Savory Beef Tips
- Rosemary Chicken
- Slow Roasted Pork Loin
- Bone-In Pork Chop Add \$2 Per Person

- Chicken Parmesan
- Chicken Marsala
- Chicken Picatta
- Chicken Saltimbocca
- Lemon Herb Chicken

CHOOSE YOUR ACCOMPANIMENTS & UPGRADES

ACCOMPANIMENTS



ACCOMPANIMENTS

Roasted Red Potatoes
Mashed Potatoes
Fresh Cut Green Beans
Fresh Steamed Broccoli
Glazed Baby Carrots
Sweet Kernel Corn
Bahama Blend Vegetables
California Blend Vegetables

UPGRADES

\$3 | Loaded Twice Baked Potatoes
\$3 | Baby Wedge Salad
\$3 | Asparagus
\$3 | Tri Color Carrots
\$2 | Roasted Potato Medley
\$2 | Green Bean Almondine
\$2 | Twice Baked Potatoes
\$2 | Baked Potato

THEME STATIONS



Theme Stations are Designed for a Minimum of 50 people & are Served for One Hour

POTATO BAR | \$14

Baked or Mashed Potatoes, Cheesy Potatoes, Sour Cream, Chives, Bacon Bits, Tomatoes, Jalapeños & Cheese

CHINA TOWN | \$24

Stir-Fry Chicken with Ginger Soy Glaze Stir-Fry Beef with Orange Soy Glaze Shrimp Fried Rice, Vegetarian Spring Rolls with Spicy Dipping Sauce Steamed White Rice

PASTA AMORÉ | \$21

Selection of Two Pastas & Two Sauces:

PASTAS: Fettuccine, Penne, Linguine or Tortellini

SAUCES: Tomato & Sweet Basil, Alfredo, Roasted Garlic Marinara, Alfredo with Artichokes

FIESTA MEXICAN STATION | \$23

Chicken & Beef Fajitas with Grilled Onions, Peppers, Shredded Lettuce, Cheddar & Jack Cheeses, Diced Tomatoes, Pico De Gallo, Sour Cream & Guacamole. Flour Tortillas, Yellow Corn Tortilla Chips with Salsa & Spanish Rice

DESSERT



ROYAL BITE SIZE
CHEESECAKES | \$2 PER DESSERT
(Assorted. Not Available Individually)

Chocolate Cappuccino
Silk Tuxedo
New York Vanilla
Chocolate Chip
Lemon
Raspberry
Amaretto Almond

BLONDIE BAR | \$3 PER DESSERT
Buttery Cookie base with Dark Chocolate Chunks
& Walnut Pieces Drizzled with White Chocolate

LEMON LOVER'S BAR | \$3 PER DESSERT
All-butter Shortbread Crust, Filled with a Tart
Lemon Filling Topped with a Dusting of
Powdered Sugar

DESSERT



MINI BISTRO DESSERTS | \$4 PER DESSERT

Chef's Choice of Assortment

CARROT CAKE | 2.6 oz

Moist Carrot Cake with a Cream Cheese Filling
& Dusted with Powdered Sugar

RED VELVET LAYER CAKE | 2.5 oz

Striking Red Cake with Rich Cream
Cheese Mousse

HOT FUDGE CHOCOLATE CAKE | 2.8 oz

Thick Fudge Ganache Flows from the center of
a Moist, Chocolate Cake Studded with Chocolate
Chips

VARIETY PACK | \$1 PER DESSERT

Chef's Choice

SORBET OR ICE CREAM | \$3 PER DESSERT

Fresh Fruit Topping available for an
Additional \$1 Per Person

COOKIES & BROWNIES

Assorted Freshly Baked Cookies &
Brownies | \$19 dozen



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BEVERAGE



CALL BRANDS

UV Vodka, Bacardi Silver Rum, Windsor,
Jim Beam, J&B Scotch, Tanqueray, Cuervo Gold,
Captain Morgan

PREMIUM BRANDS

Absolut Vodka, Crown Royal, Jack Daniels,
Chivas Regal, Bailey's Irish Cream, Kahlua

PLATINUM BRANDS

Grey Goose, E&J VSOP, Captain Morgan
Private Stock, Grand Mariner, Gentleman Jack,
Hendricks Gin, Appleton Estates Jamaica Rum

BOTTLED BEER | \$5 DOMESTIC

Budweiser, Bud Light, Miller Lite, Coors Light,
Michelob Golden Draft Light

BOTTLED BEER | \$6 IMPORTED

Corona Extra, Heineken, Corona Light

BEER BY THE BARREL

\$360 DOMESTIC | \$400 IMPORTED

Each Keg Serves Approximately 160
16 oz Glasses

DRINK TICKETS | \$7

Mixed Drink, Domestic Beer & House Wine

DOES NOT INCLUDE SHOTS OR
PREMIUM & PLATINUM BRANDS

BEVERAGE



**HOUSE WINE | CHANKASKA CREEK
CREEKSIDE WHITE • CREEKSIDE RED**

House Wine by the Glass | \$7
House Wine by the Bottle | \$30

**FEATURED WINES | CHANKASKA CREEK
MINNESOTA MARQUETTE • LA CRESCENT
KASOTA ROSE**

**PIATELLI VINEYARDS | PREMIUM MALBEC
PREMIUM CABERNET SAUVIGNON
PREMIUM CHARDONNAY**

Featured Wine by the Glass | \$7 - \$10
Featured Wine by the Bottle | \$35 - \$40

CARAFES | \$20 PER CARAFE • \$23 SERVED

Minimum Purchase Four Carafe

BOTTLED WINE

Sutter Home\$20 Per Bottle • \$23 Served
Chankaska\$30 Per Bottle • \$34 Served
Kendall Jackson.....\$35 Per Bottle • \$38 Served

CHAMPAGNE

Andre\$20 Per Bottle • \$23 Served
Cook's\$25 Per Bottle • \$28 Served
Martini & Rossi.....\$30 Per Bottle • \$33 Served

OTHER WINES AVAILABLE UPON REQUEST

NON-ALCOHOLIC BEVERAGES

Unlimited Soda \$350
1919 Root Beer Keg \$180
Sutter Home Fre Merlot \$20/Bottle
Sutter Home Fre Chardonnay \$20/Bottle
Fruit Punch \$20/Gallon
Martinelli Sparkling Cider \$11/Bottle



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BAR OPTIONS



There are a variety of ways a bar may be offered to your guests. The most popular options are listed below

HOST BAR

Host pays for all drinks consumed by Guests

CASH BAR

Each Guest pays for their own Beverages

SELECTIVE HOST BAR

Host pays for all drinks consumed by guests from particular categories. An example is as follows: Host pays for all Beer, Wine & Soda. Guests are responsible for all other beverages

LIMITED HOST BAR

Host sets a dollar limit for the Hosted Bar. Once the limit has been met, guests are responsible for all other beverages



CONNECT Extras & Audio Visual Equipment Rental Per Day



LCD PROJECTOR PACKAGE | \$400
Projector Screen, LCD Projector System,
Microphone & Audio

FLIP CHART & MARKERS | \$25

LCD PROJECTOR | \$200
Includes Projector and Screen

CUSTOMIZED DIGITAL SIGNAGE | \$100
Personalize Your Event on 4 Flat Panel TV's,
Advertise Vendors/Company Logos, Timeline
and more

MICROPHONE | \$75
Handheld or Lapel

STAGING | \$50 PER SECTION



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EXTRAS



BARTENDER BAR SET-UP | \$150

Pricing is Per Bartender



BLACK TABLECLOTH LINENS | \$4

Pricing is Per Linen

EVENT UPLIGHTING |

Two behind Head Table **\$50**

Entire Event Center **\$150**

COLORED CLOTH NAPKINS | \$2

Pricing is Per Napkin

COAT CHECK | \$100

Offer a Coat Check Service to Your Attendees & Guests - Pricing is Per Day

COMPLIMENTARY ITEMS

Podium
Wireless Internet Access
Flip Chart Stand



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EXTRAS Equipment Rental Per Day



DANCE FLOOR |

18' x 18'

\$350

21' x 21'

\$400

WEDDING VIDEO PACKAGE | **\$400**

Surround Projector Screens, LCD Projector System

REQUIRED SECURITY GUARD | **\$100**

One Guard per One-Hundred-Fifty Guests (Mankato City Code)

OUTDOOR COURTYARD | **\$600**

21 Square Feet in our Outdoor Courtyard
Host your Luncheon, Break-Out Session, Social Hour or Dinner in the Outdoor Courtyard. Price is for up to 4 hours.



GIFT OPENING BRUNCH Designed for a minimum of 35 people



A ride down the elevator & a short walk to our Event Center for an easy gift opening & brunch the morning after your reception.

BRUNCH PACKAGE | \$13

Sliced fresh fruit, Assortment of Muffins, Fresh Egg Bake, Sliced Smoked Ham, Breakfast Potatoes

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Hot Tea

Choice of two juices:
Orange, Apple or Cranberry

MADE TO ORDER BREAKFAST ENHANCEMENTS | \$6 EACH ITEM

Omelet Station
Fresh Waffle Station



KIDS MENU For children under 12. Meals served with water.



KIDS MEALS | \$10
Chicken Tenders with French Fries
Mini Corn with French Fries
Mac & Cheese

SUB STEAMED VEGETABLES | \$1 PER MEAL

WHITE MILK AVAILABLE | \$1 PER MEAL



COURTYARD[®] Marriott[®]

LATE NIGHT SNACKS

Designed for a minimum of 50 people



The perfect finish to your wedding reception. Mix & Match your choices for something for everyone.

PIZZA BUFFET | \$4

12 inch thin crust pizza.

Available Toppings Include:

Sausage, Pepperoni, Green Pepper,
Onions & Mushrooms

BAKERS DOZEN | \$18

Variety of Fresh Baked Cookies

Chocolate Chunk, White Chocolate Macadamia Nut,
Chocolate Chip, Oatmeal-Raisin & Peanut Butter

CHIPS & DIP | \$3

Tortilla Chip & Salsa

Potato Chips & French Onion Dip

S'MORES STATION | \$4

Chocolate Pieces,

Graham Crackers & Marshmallows

TRADITIONAL CHICKEN WINGS | \$5

Choose Two of a Variety of Sauces

SIMPLE SANDWICHES | \$2

Ham & Turkey with Butter



SPECIALIZED DESSERT OPTIONS Designed for a minimum of 50 people



CHOCOLATE FOUNTAIN | \$8
Tower of Flowing Chocolate, Vanilla Filled Cream Puffs, Peanut Butter Rice Crispy Squares, Marshmallows & Strawberries

CHOCOLATE COVERED STRAWBERRIES | \$5
Chocolate Covered Strawberries including: Tuxedos, White Chocolate & Dark Chocolate

CAKEPOPS | \$4
Crumbled Cake topped with Frosting served Lollipop Style on a Stick



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WEDDING PACKAGES

BUNDLED PRICING

BASIC PACKAGE\$1000

- Set up and tear down of tables, chairs and risers
- White table linens and napkins
- Complimentary tasting for you and 5 guests
- Event is planned by our Marriott Certified Wedding Planner
- Complimentary coffee and water throughout the event

SWEETHEART PACKAGE..... \$2000

- Includes everything in the Basic Package
- Sparkling champagne for head table and reserve tables (a total of 8-10 bottles)
- Skirting for the head table, dessert table, welcome table, sweet & salty table, place card table
- Dance floor (18 x 18)

MAKE YOUR EVENT SPECIAL WITH THESE UPGRADES:

- Dance Floor 18' x 18' \$350
- Dance Floor 21' x 21' \$400
- Up-lighting (Two behind Head Table) \$50
- Up-lighting (Entire Event Center) \$150
- Digital Signage \$100
- Black Table Linens \$4 per table
- Chair Covers \$4.50 per chair
- Table Runners \$5 per table
- Colored Napkins \$2 per napkin
- White Ceremony Chairs \$2.50 per chair
- 2-panel Backdrop with Twinkle Lights \$150
- 3-piece Cylinder Centerpiece Set \$15 per set
- Custom Centerpieces Priced per design
- Pleated Skirting \$30 per table
- Princess Skirting \$50 per table
- Projector / AV Package \$400
- Ceiling Draping \$900
- Courtyard Ceremony \$600
- Courtyard Audio \$100

ADDITIONAL FEES

A service charge of 20% will be applied to the final bill on food & beverage only. Sales tax (required by the state of Minnesota) will also be added to the final bill.



TERMS OF AGREEMENT

CANCELLATION POLICIES

If the cancellation occurs prior to the event date, the room rental will be charged.

FOOD & BEVERAGE

Food or beverages of any kind (except wedding cakes and candy) will not be permitted on the premises by any customer. No food or beverages may be removed from the premises once it has been prepared and served. These policies are dictated by food and safety and licensing laws. All buffets will be open and monitored for 60 minutes. Once this time has expired, buffet tables will be cleared with the exception of beverages, appetizer stations, and dessert stations. A guaranteed number of meals is required 7 business days prior to the event. You will be billed for the guarantee number given, unless the number of guests is higher than the guarantee. The caterer will prepare 5% over the guarantee specified by the group. Courtyard by Marriott Hotel & Event Center welcomes tastings of menu selections for any social function purchasing a meal. All tasting will take place at the caterer's location. Please ask the Event Coordinator for more information.

ALCOHOL

Minnesota State Liquor Laws will be strictly enforced. No alcohol will be served to anyone under the legal age of 21 and we reserve the right to card as needed. We also reserve the right to refuse alcohol served to underage or intoxicated persons. No one is allowed to bring their own alcoholic beverages into the Courtyard by Marriott Event Center. We will confiscate alcoholic beverages as necessary.

MEETING & BANQUET ROOMS

We reserve the right to change meeting/event rooms if necessary. A separate lunch area can be provided at an additional cost. If numbers exceed original estimate and more meeting space is required, room rental will be adjusted accordingly. If personal Audio Visual equipment is used at the event, the client must be responsible to set up and operate unless rented through the facility. The Courtyard by Marriott Hotel & Event Center will not be responsible for the operation of personal equipment. The Courtyard by Marriott Hotel & Event Center is a smoke free facility. Any damage to hotel property will result in immediate charges if evidence of smoking in restricted area occurs. The Courtyard by Marriott Hotel & Event Center requests that it's guests do not carry guns on the premises.



TERMS OF AGREEMENT

DECORATIONS

Confetti, glitter, sand and rocks are not allowed in the Event Center due to the difficulty of cleaning it up; however these items can be used in a vase. Nails, tacks, tape, push pins may not be used in decorating the walls of any room. The Courtyard by Marriott Hotel & Event Center is not responsible for items left after the function. If you request in advance that you would like the Courtyard by Marriott Hotel & Event Center to take down your decorations after your function, the charge for that service is \$150. The same service can be requested to set-up decoration. Please review any decor with the Event Coordinator prior to the date of your event for approval.

CONTRACT / DEPOSIT / PAYMENT

The Courtyard by Marriott Hotel & Event Center requires a signed contract two weeks after booking to secure space. For social functions, a non-refundable deposit is required. We request you provide a credit card number for any remaining charges or credits.

THEFT & DAMAGE

All items brought into the Courtyard by Marriott Hotel & Event Center must be taken out at the conclusion of the event. The client is responsible for any and all equipment belongings that are brought into the Courtyard by Marriott Hotel & Event Center. The Event Center does not assume liability for damage or loss of equipment or personal belongings. The client will be held responsible for any damages or loss to the building, equipment, decorations or fixtures belonging to the Courtyard Marriott Hotel & Event Center lost or damaged during the event due to the activities of its guests. Any damage or loss incurred will be billed to the clients as replacement costs.

EXCESS CLEANING

Courtyard by Marriott Hotel & Event Center reserves the right to charge an additional \$100.00 per hour for any extended cleaning deemed necessary by the condition of the room.

ADDITIONAL FEES

A service charge of 20% will be applied to the final bill on food & beverage only. Sales tax (required by the state of Minnesota) will also be added to the final bill.