
EAST TOWN
ballroom

AT THE COURTYARD MINNEAPOLIS

WEDDING MENU

WELCOME TO YOUR WEDDING DAY

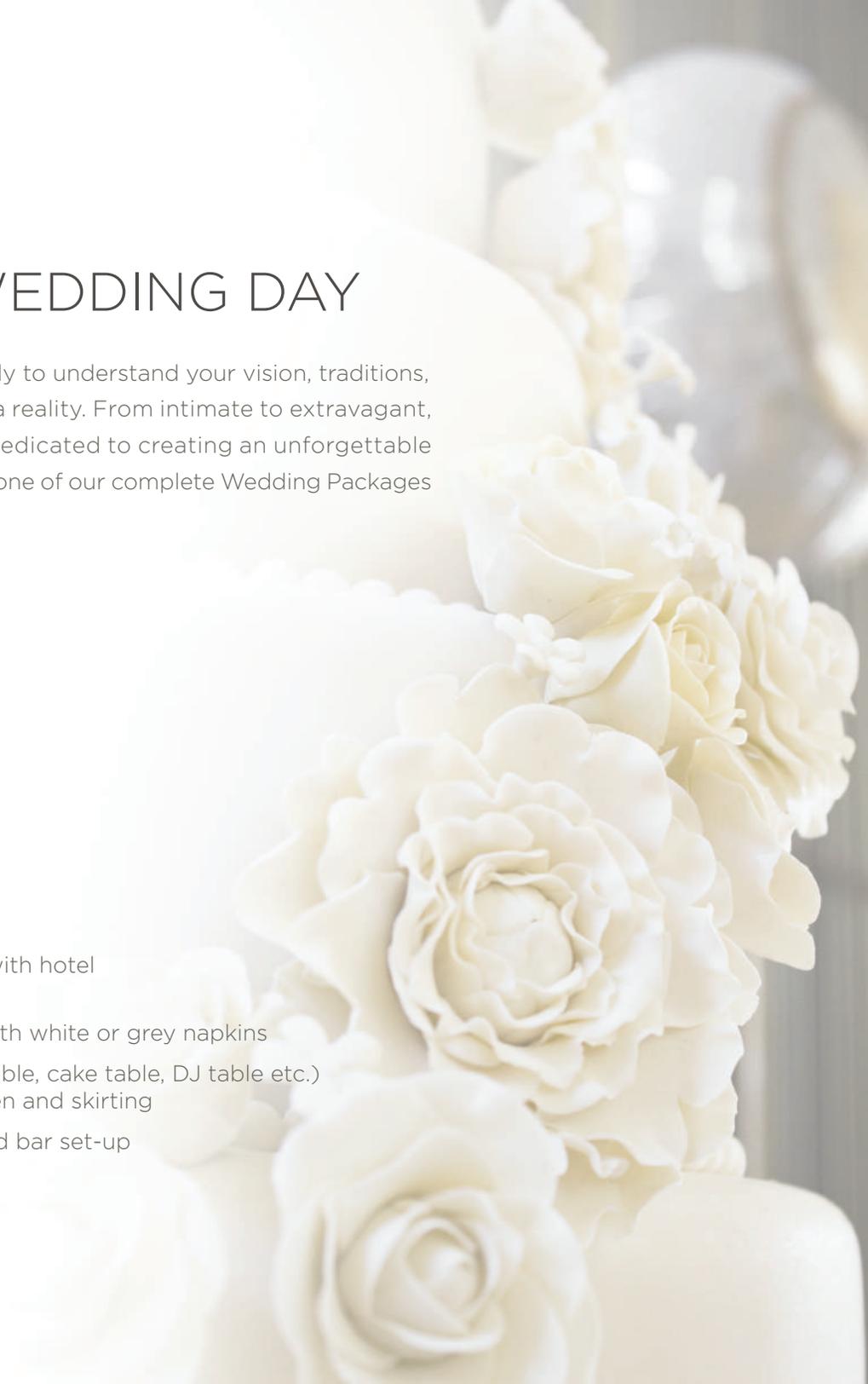
Your Certified Wedding Planner will work with you closely to understand your vision, traditions, style, and taste. Bring us your vision and let us make it a reality. From intimate to extravagant, traditional to unexpected, we are at your service and dedicated to creating an unforgettable wedding experience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

We look forward to helping you plan your special day.

The Courtyard Events Team

Our Gift to You

- Waived room rental (\$3,000 value)
- Complimentary King suite for your wedding night
- Complimentary Cake Cutting
- Personalized Reservations Web Page
- Complimentary Dance Floor
- Complimentary sparkling wine pour with dinner
- Personal tasting session for the bride and groom with hotel Catering Sales Manager and Executive Chef
- Choice of white or grey floor length tablecloths, with white or grey napkins
- Specialty tables (place card, memorial table, gift table, cake table, DJ table etc.)
With choice of grey conference cloths or white linen and skirting
- Set up and tear down of all tables, chairs, risers and bar set-up
- Complimentary risers for head table



WEDDING PACKAGES

Our Wedding Packages are complete with everything you need to create the wedding of your dreams! Packages include a pre-selected two course menu with salad, 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 3 entrée choices.

PLATINUM | \$69

Includes one hour hosted house brands bar plus your choice of two passed appetizers. Ceiling draping and draping behind head table. Ten up-lights in the color of your choice. Tiered cake from Buttercream Bakery.*
Choose from **Tier 1, 2** and **3** for entrées.

GOLD | \$59

Includes one hour hosted beer and wine plus your choice of two passed appetizers. Ceiling draping and draping behind head table.

Choose from **Tier 1** and **2** for entrées.

SILVER | \$49

Includes your choice of one hour hosted beer and wine or your choice of two passed appetizers. Ceiling draping and draping behind head table.

Choose from **Tier 1** for entrées.

Tier 1 Entrées

Minnesota Chicken

Heritage Chicken GF

Greek Chicken

Apple
Pork Loin GF

Seared Salmon GF

Ricotta and Spinach
Ravioli

Tofu Stir Fry GF, V

Roasted Vegetable
En Croute

Tier 2 Entrées

8oz Sirloin

Minnesota Walleye
GF

Tier 3 Entrées

6oz Filet Mignon

New York Strip

Appetizer Selections

Roasted Apple Brie Crostini

Shrimp Salad Bites

Egg Salad and Bacon Bites

Barbecue Meatballs

Baked Brie Bites

Thai Chicken and Broccoli Boat

Lasagna Puffs

Cheese Display

Vegetable Display

Fruit Display

Hummus Display

Bruschetta Display

Antipasto Display

GF = Gluten Free V = Vegan

*Additional fee for delivery

HORS D'OEUVRES

Hors D'oeuvres 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 GF

Mozzarella, tomato, and basil with balsamic drizzle

Vegetarian Sushi Rolls | \$90 GF, V

Sushi rice, seaweed salad, seasonal fresh vegetables, and wasabi aioli with soy glaze

Cucumber Wakame Bites | \$110 GF, V

Seaweed salad, mushrooms, carrots, edamame, and siracha soy glaze served on cucumber

Build Your Own Slider Bar | \$120

Choice of pesto chicken, barbecue pulled pork, or cheeseburger

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

Lasanga Puffs | \$110

Choice of Italian sausage or vegetarian lasagna filling in puff pastry

Crispy Fried Four Cheese Ravioli | \$110

Served with Pomodoro sauce

Crab Cakes | \$125

Lump crab meat, Maryland citrus aioli

HORS D'OEUVRES DISPLAYS

Each order serves
25-30 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 lemon wedges

CARVING STATION

All stations served with house baked rolls, garlic aioli and mustards.

\$75 chef attendant fee per hour per chef.

Carved Prime Rib | \$17 per person

Dry rubbed and slow roasted, dinner rolls, au jus, and horseradish sauce

Carved Turkey | \$12 per person

Roasted turkey breast, herb gravy, cranberry sauce, and dinner rolls

Carved Ham | \$12 per person

Maple glazed ham, honey Dijon mustard, and dinner rolls



PLATED DINNER

A pre-selected two course menu includes soup or salad, 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.

Salad

Garden Salad

Mixed greens, carrots, cabbage, tomatoes, and cucumbers with ranch and balsamic vinaigrette

Caesar Salad

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

Cranberry Feta Salad GF

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

Strawberry Gorgonzola Salad GF

Mixed greens, red onions, gorgonzola crumbles, and candied walnuts with white balsamic vinaigrette

Duet Plates

Steak and Chicken | \$42

Mashed potatoes, asparagus, and wild mushroom demi-glace

Steak and Walleye | \$44

Mashed potatoes, asparagus, and wild mushroom demi-glace

Chicken

Minnesota Chicken | \$34

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

Heritage Chicken | \$34 GF

Pan seared with garlic mashed potatoes, green beans and lemon thyme jus

Greek Chicken | \$34 GF

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

Beef

Sirloin | \$38

Mashed potatoes, asparagus, and wild mushroom demi-glace

New York Strip | \$40

Bourbon onions, au poivre sauce, roasted brussels sprouts, and red potatoes

Filet Mignon | \$50

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

continued...

PLATED DINNER CONTINUED

Pork

Apple Pork Loin | \$34 GF

Roasted apple and pickled cabbage, red onion and bacon hash

Fish

Seared Salmon | \$34 GF

Cauliflower puree, roasted brussels sprouts, carrots, and chili gastique

Minnesota Walleye | \$36 GF

Asparagus, quinoa wild rice blend, almonds, and lemon

Vegetarian

Ricotta and Spinach Ravioli | \$34

Served with tomato cream sauce

Tofu Stir Fry | \$34 V, GF

Crispy tofu, fresh vegetables, and quinoa brown rice

Roasted Vegetable En Croute | \$34

Roasted vegetables wrapped in puff pastry, and quinoa rice with roasted garlic and herb glaze



GF = Gluten Free V = Vegan

CREATE YOUR OWN DINNER TABLES

All tables include freshly brewed Starbucks regular and decaffeinated coffee, Teavana hot tea.

All tables are based on 60 minutes of continuous service and are priced per person. Additional \$3 per person fee for guarantees less than 15 people.

PLATINUM | \$59

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

GOLD | \$48

Two salads, one starch, one vegetable, and three entrees

SILVER | \$40

Two salads, one starch, one vegetable, and two entrees

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

Salad

Asparagus Tray with Tarragon Vinaigrette

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 Granin GF

Roasted Cauliflower, Brussels Sprouts, Carrots and Kale GF, V

Carrot, Cauliflower, and Broccoli GF, V

Honey Glazed Carrots with Shaved Fennel

Starch

Garlic Mashed Potatoes GF

Au Gratin Potatoes GF

Roasted Red Potatoes GF

Jasmine Rice GF, V

Bacon Brown Fried Rice GF

Creamy Orzo

LATE NIGHT SNACKS

Snacks are priced per 50 people unless otherwise noted

Pizzas | \$150

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

Ball Park | \$200

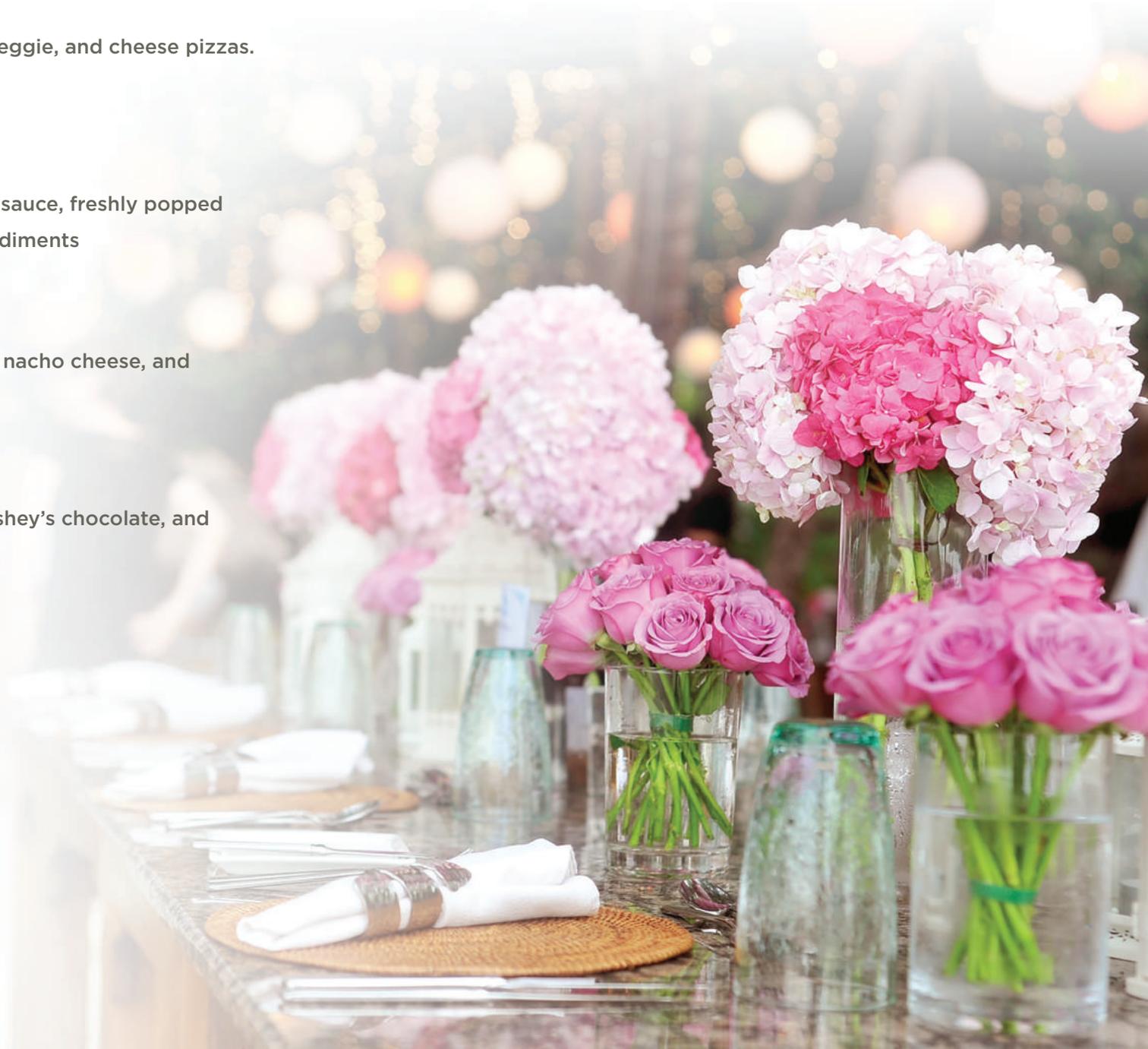
Soft pretzels, cheese sauce, mustard sauce, freshly popped popcorn, hot dogs, and assorted condiments

Nacho Station | \$150

Tortilla chips, seasoned ground beef, nacho cheese, and assorted toppings

S'mores Station | \$175

Marshmallows, graham crackers, Hershey's chocolate, and Reese's peanutbutter cups



WEDDING 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.

Bride's Package | \$145

Includes a bottle of sparkling wine and a carafe of orange juice
Serves 6 people. Add \$15 per person for each additional guest.

Choose 3 of the following:

Individual Greek Yogurts

Fresh Cut Fruit

Granola Bars

Assorted Muffins

Breakfast Bars

Chef's Trail Mix

Bagels and Cream Cheese

Cheese and Meat Tray

Fresh Vegetable Platter with Hummus

Mixed Nuts

Pita Chips with Hummus

Groom's Package | \$145

Includes 6 beers of your choice. Serves 6 people.
Add \$15 per person for each additional guest.

Choose 3 of the following:

Bagels and Cream Cheese

Granola Bars

Assorted Muffins

Kettle Chips with French Onion Dip

Tortilla Chips with Salsa

Pita Chips with Hummus

Chef's Trail Mix

Sweet and Spicy Snack Mix

Cheese and Meat Tray

Chocolate Chip Cookies

BRUNCH

Brunch includes waived room rental with a \$500.00 food and beverage minimum.

All tables are served with freshly brewed Starbucks regular and decaffeinated coffee, Teavna hot tea and orange, and apple juices.

All tables are based on 60 minutes of continuous service and are priced per person.

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 biccuits, create your own yogurt parfaits, and arugula frittata with caramelized onions, roasted red peppers, basil and parmesan with Starbucks cold brew coffee

Enhancements

May be added to any breakfast buffet:

Scrambled Eggs | \$3 GF

Bacon and Sausage | \$4 GF

Gluten-free Toast | \$2 GF

French Toast | \$3

Pancakes | \$3

Mimosa Bar | \$4

BRUNCH CONTINUED

Bloody Mary Bar Station (priced per bottle*)

Assorted Mixes and Hot Sauces with all the fixings

Amsterdam Vodka | \$145

Titos Vodka | \$180

Grey Goose Vodka | \$200

*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

À la Carte Items

Bakery:

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 Cheeses | \$32 per dozen

À la Carte items:

Oatmeal with Brown Sugar, Raisins, Milk | \$3 person

Assorted Individual Cereals with Milk | \$4 each

Assorted Individual Yogurts | \$4 each

Whole Fresh Fruit | \$3 each

Fresh Cut Seasonal Fruit | \$4 person

Assorted Granola Bars | \$3 each

Hard Boiled Eggs | \$30 dozen

GF = Gluten Free

Beverages (charged on consumption)

Starbucks Fresh Brewed Regular and Decaffeinated Coffee | \$50 per gallon

Teavana Hot Teas | \$4 each

Teavana Iced Tea | \$25 per gallon

Lemonade | \$30 per gallon

Starbucks Cold Brew Coffee | \$60 per gallon

Assorted Pepsi Products including Pepsi, Diet Pepsi & Sierra Mist, Mountain Dew | \$4 each

Bottled Water | \$3 each

Milk Cartons | \$3 each

San Pellegrino Water 200ml | \$5 each

BANQUET BEVERAGE LIST

	HOST	CASH
House brands.....	\$7.50 each	\$8.00 each
Premium brands.....	\$8.50 each	\$9.00 each
Luxury brands.....	\$10.50 each	\$11.00 each
Cordials.....	\$10.50 each	\$11.00 each
House wine.....	\$7.50 each	\$8.00 each
Domestic beer.....	\$5.50 each	\$6.00 each
Import/Specialty beer.....	\$6.50 each	\$7.00 each
Pepsi sodas, bottled water and juices.....	\$3.50 each	\$4.00 each

UNLIMITED HOSTED HOURLY RECEPTION

House, premium and luxury includes imported and domestic beer, house red and white wines, bottled water and soft drinks.

Beer and wine

Per person, first hour | **\$14.00**

Per person, each additional hour | **\$8.00**

House brands

Per person, first hour | **\$15.00**

Per person, each additional hour | **\$9.00**

Premium brands

Per person, first hour | **\$18.00**

Per person, each additional hour | **\$12.00**

Luxury brands and cordials

Per person, first hour | **\$20.00**

Per person, each additional hour | **\$14.00**

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 & Bacaradi - 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

Bartenders

Bartenders are required at all functions where liquor is served.

A \$75 restocking fee on kegs ordered and untapped.

Domestic beer

Budweiser

Bud Light

Miller Lite

Coors Light

Specialty beer

Heineken

Stella

Fulton - Sweet Child of Vine ^{MN}

Summit - EPA ^{MN}

House wine selections

Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

Merlot

Additional selections

Domestic beer keg (\$475 per keg)

Bud/Bud Light

Miller Lite

Grain Belt ^{MN}

Specialty beer keg (\$525 per keg)

Fulton ^{MN}

Summit ^{MN}

Surly ^{MN}

*Special kegs available on request