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EAST TOWN  
*ballroom*

AT THE COURTYARD MINNEAPOLIS

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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 Pufs  
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

Lasagna 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 veg with baguettes and assorted crackers

## Bruschetta Display | \$90

Fresh tomato, basil, and crostini

## Seafood Station | \$450

Display of shrimp, oyster, crab, clams, and mussels, coc 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 or 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 gastrique

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



# 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 | \$50

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

## GOLD | \$42

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

## SILVER | \$38

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

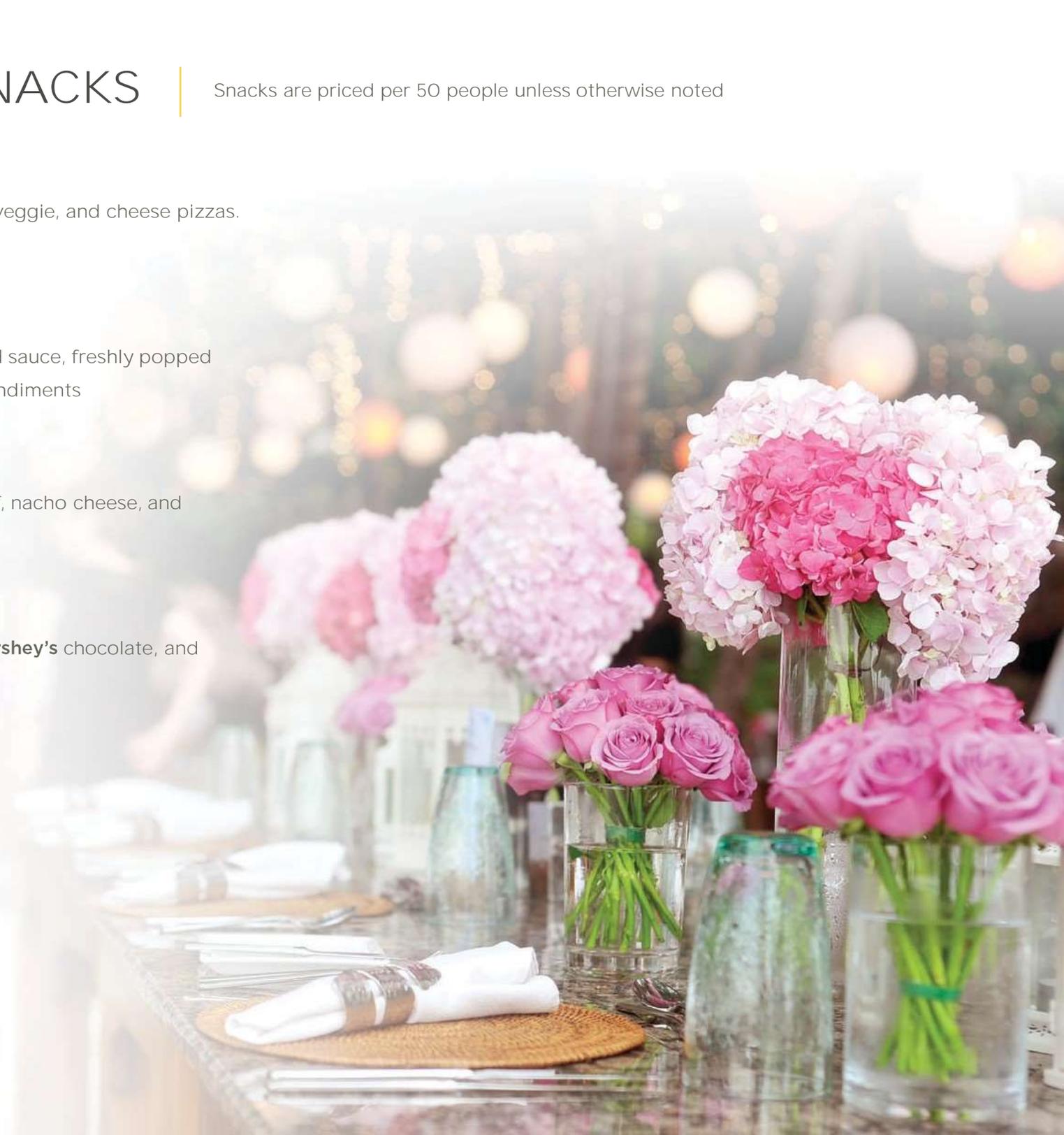
Soft pretzels, cheese sauce, mustard sauce, freshly popped popcorn, hot dogs, and assorted condiments

## 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



# 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 6 people*

Choose 3 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 Vegetable Platter with Hummus

**Chef's Trail Mix**

## Reflection Suite Enhancement | \$250

Rent the Reflection Suite from 7am-1am on your wedding date.

*Requires the purchase of a Suite Package*



# 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 Mufins | \$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 Decafeinated Cofee | \$50 per gallon

Teavana Hot Teas | \$4 each

Teavana Iced Tea | \$25 per gallon

Lemonade | \$30 per gallon

Starbucks Cold Brew Cofee | \$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.

Brands are subject to change based on availability.

### Domestic beer

Budweiser

Bud Light

Miller Lite

Coors Light

### Specialty beer

Heineken

Stella

Fulton - Sweet Child of Vine <sup>MN</sup>

Summit - EPA <sup>MN</sup>

### House wine selections

Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

Merlot

## Additional selections

### Domestic beer keg (\$475 per keg)

Bud/Bud Light

Miller Lite

Grain Belt <sup>MN</sup>

### Specialty beer keg (\$525 per keg)

Fulton <sup>MN</sup>

Summit <sup>MN</sup>

Surly <sup>MN</sup>

\*Special kegs available on request