



THE
OCCASION

WEDDING PACKAGES
& MENUS

MARQUETTE
HOTEL

CURIO COLLECTION BY HILTON

710 MARQUETTE AVENUE MINNEAPOLIS, MINNESOTA
THEMARQUETTEHOTEL.COM 612-288-2194

CONGRATULATIONS. Lose yourself in the breathtaking views and spirit of romance that fills Windows at Marquette. An extraordinary venue as unique and remarkable as love itself. As you begin your wedding journey, rest assured that our world-class team will support bringing your dreams to life every step of the way.

ALL EVENTS INCLUDE:

Tables set with floor-length white or black linens,
with votive candles

Two-night stay in a one-bedroom suite
for the wedding couple

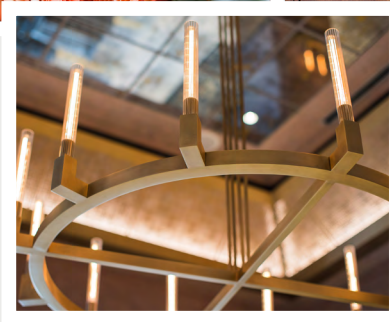
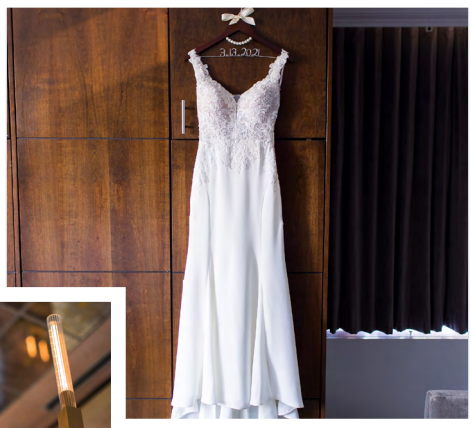
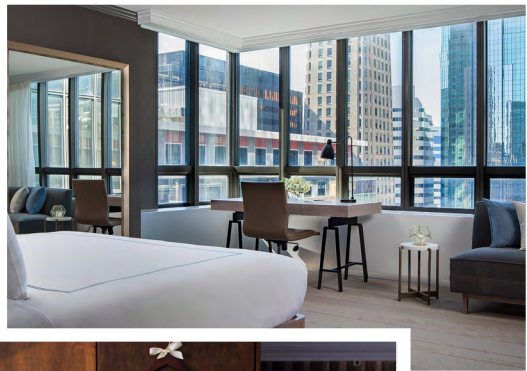
Chef-prepared menu tasting event, for the wedding couple
along with our Executive Chef

Set up and tear down of the event space for tables,
chairs staging, and lounge seating

Two-night parking for one vehicle

Complimentary security

In addition to our published menu suggestions our culinary and catering events teams are specialists in creating customized menus. Let your imagination be your guide knowing that we understand special requests, budgets, and dietary requirements. Prices are all per person unless noted otherwise.



YOUR SUITE will be equipped with wedding day essentials including, a full-length mirror, garment rack, and steamer. This Suite will be refreshed during the ceremony and transformed into the Honeymoon Suite for the Wedding Couple. In addition, we are delighted to reserve a room block for your guests at a discount rate.

WEDDING PACKAGES

Wedding packages include a pre-selected two-course menu with salad, entrée, fresh rolls, coffee and hot tea service. One starter course should be selected with a maximum of three entrée choices. Champagne or wine pour may be added to each package at \$10 per adult.

SILVER WEDDING PACKAGE

\$86 PER PERSON

Includes one-hour hosted bar: house beer, wine, liquor, soda, and one passed hors d'oeuvre.

CHOICE OF HORS D'OEUVRE

bruschetta crostini, roma tomato, fresh mozzarella, basil pesto

goat cheese stuffed peppadew peppers

chicken skewer, korean chili glaze, sesame seeds

spanakopita, toasted spinach, feta phyllo

wild mushroom arancini, white truffle aioli

CHOICE OF SALAD

marquette field greens, dried cranberries, sunflower seeds, roasted corn, honey cider vinaigrette

traditional caesar romaine hearts, parmigiano-reggiano, house-made croutons, caesar dressing

CHOICE OF ENTRÉE

asiago crusted organic chicken breast

butternut squash ravioli (v)

sweet chile dijon seared salmon

cinnamon cider herb pork loin

**Menu items and prices subject to change. Prices are per person unless otherwise noted. The combined gratuity and administrative fee of 26% is applicable to all services and products on the banquet event order, plus 12.025% state and local taxes for food and 14.525% state and local taxes for beverage.*

Dessert service not included. (v) vegetarian (gf) gluten-free. Children's meals available upon request, \$19+.

GOLD WEDDING PACKAGE

\$99 PER PERSON

Includes one-hour hosted bar: house beer, wine, liquor, soda, and two passed hors d'oeuvres.

CHOICE OF HORS D'OEUVRE

silver wedding package hors d'oeuvres also available

brie, fig, local honey drizzle, brioche

parmesan spinach artichoke, pita chip

prosciutto melon skewer

blue cheese stuffed bacon wrapped dates

beef wellington, mushroom duxelles, puff pastry

CHOICE OF SALAD

silver wedding package salads also available

baby spinach, quinoa, toasted pumpkin seeds, cucumbers, feta cheese, fig vinaigrette

riesling poached pear salad, baby spinach, spiced pecans, gorgonzola, honey ginger vinaigrette

CHOICE OF ENTRÉE

silver wedding package entrées also available

oven roasted walleye

braised chianti short rib

goat cheese risotto stuffed mushroom (gf)(v)

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PLATINUM WEDDING PACKAGE

\$117 PER PERSON

Includes one-hour hosted bar: house beer, wine, liquor, soda, and three passed hors d'oeuvres.

CHOICE OF HORS D'OEUVRE

silver and gold wedding package hors d'oeuvres also available

steak tartare, capers, mustard, chive, egg, baguette

fresh shrimp spring rolls, thai peanut sauce

shrimp cocktail, house cocktail sauce

grilled herb garlic shrimp skewer, sweet hot mustard sauce

bacon wrapped scallops, pineapple bbq sauce

coconut shrimp, mango chutney yogurt

CHOICE OF SALAD

silver and gold wedding package salads also available

roasted golden beet salad, fennel, goat cheese, pistachios, frisee, champagne vinaigrette

vine ripe tomato salad, wild arugula, fresh mozzarella, cold-pressed extra virgin olive oil, sea salt, white balsamic

CHOICE OF ENTRÉE

silver and gold wedding package entrées also available

grilled filet mignon and sauteed jumbo shrimp scampi

grilled marinated chicken breast and oven roasted salmon

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LATE NIGHT SNACK

MINIMUM OF 50 GUESTS PER ORDER

HAND CRAFTED PIZZA *one pizza per 4 guests*

cheese 20

pepperoni 22

mushroom and sausage 23

supreme 23

garden veggie 23

POTATO ROUNDS

plain, ketchup 7 per person

queso, bacon, jalapeño, green onion,
poblano ranch 13 per person

truffle parmesan, truffle aioli 9 per person

FRIED CHEESE CURDS marinara sauce 10 per person

MINI PHILLY CHEESESTEAKS 8 per person

CHEDDAR PRETZEL POPPERS 10 per dozen

BUFFALO CHICKEN SPRING ROLLS blue cheese dressing 40 per dozen

VEGGIE SPRING ROLLS sweet chili sauce 38 per dozen

MINI CHICKEN EMPANADAS house salsa, ranch dressing 38 per dozen

MINI CHICKEN QUESADILLA house salsa, ranch dressing 30 per dozen

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BAR PRICING PRICED PER DRINK

HOSTED BAR

cocktails (house/premium/superior) 12 // 14 // 16

imported and craft beer 9

domestic beer 8

house wine 12

cordials 13

soft drinks 6

still and sparkling waters 6

CASH BAR

CASH BAR PRICING *INCLUSIVE* OF TAX AND SERVICE FEES

cocktails (house/premium/superior) 16 // 18 // 20

imported and craft beer 12

domestic beer 10

house wine 16

cordials 15

soft drinks 7

still and sparkling waters 7

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BAR PACKAGES PRICED PER HOUR PER PERSON

ESSENTIAL SELECTION

first hour 26

second hour 20

additional hours 16

vodka | new amsterdam
gin | beefeater london dry
rum | cruzan aged light
bourbon | jim beam white label
scotch | grant's blended
tequila | altos plata
brandy | e & j

EXCEPTIONAL SELECTION

first hour 35

second hour 31

additional hours 27

vodka | absolut
gin | tanqueray
rum | bacardi superior
bourbon | jim beam white label
scotch | dewar's white label
tequila | sauza hornitos reposado
brandy | e & j

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BAR PACKAGES PRICED PER HOUR PER PERSON

EXTRAORDINARY SELECTION

first hour 38

second hour 34

additional hours 32

vodka | ketel one

gin | bombay sapphire

rum | bacardi superior

bourbon | makers mark

scotch | johnny walker black

tequila | patron silver

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BEER & WINE

WINE BY THE BOTTLE

house wine 40

house champagne 42

see marquette hotel wine menu for full list

KEGS (15.5 GALLONS) MKT

domestic, craft and specialty kegs available on request

DOMESTIC BOTTLED BEER

budweiser, bud light

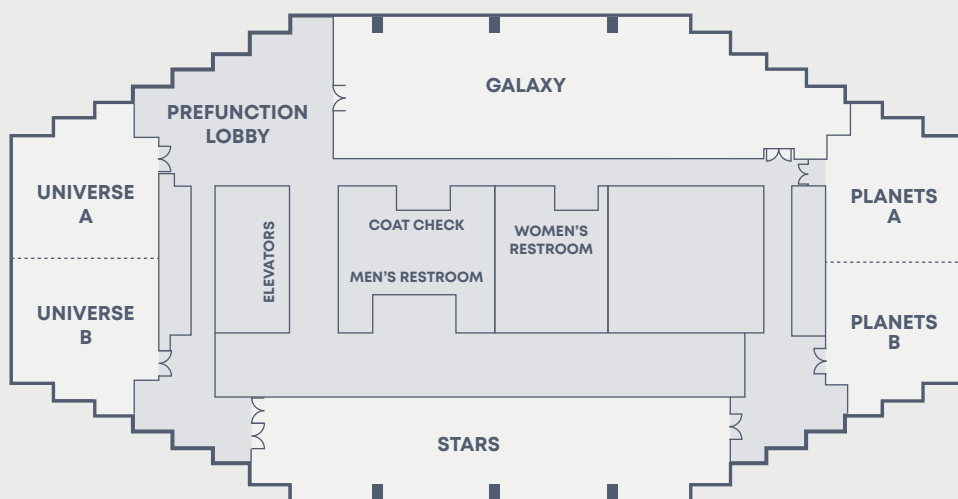
CRAFT AND IMPORT BOTTLED BEER

corona, surly furious, blue moon, stell artois, lagunitas ipa

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WINDOWS AT MARQUETTE

We present a space that is elegant and sophisticated on its own. Our 50th floor ballrooms are unique, breathtaking and glamorous. The rich color tones of slate, grey and metal create a modern ambiance, while the floor-to-ceiling windows spanning the entire room provide a memorable, panoramic view of Minneapolis.



	SQUARE FEET	THEATER	CLASSROOM	CONFERENCE	RECEPTION	BANQUET
UNIVERSE	2,632	200	120	50	200	150
GALAXY	4,416	400	250	70	400	280
STARS	3,263	275	160	50	300	200
PLANETS	2,671	200	120	50	200	150



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