

A woman in a white wedding dress with a long train is seen from behind, standing on a balcony or ledge. She is looking out a large window at a city view. The dress has a deep V-neckline and a full skirt. The window is framed by dark vertical bars. The city view is hazy and shows buildings and greenery. The floor has a geometric pattern.

I DO WITH A VIEW

breathtaking & unique

I DO WITH A VIEW

First things first, congratulations and best wishes on your engagement! The upcoming months will be filled with lots of love and excitement. They will also be filled with plenty of decisions, both big and small, as you begin planning what is sure to be one of the most memorable days of your life. As such, we have put an immense amount of thought into all of our offerings to ensure that while you are planning your wedding at Windows on Minnesota, the process is as enjoyable as the event itself.

Inclusions:

- Floor length white & black linens with votive candles
- On-site Wedding Expert
- Complimentary Suite for your Wedding Night
- Personal Chef prepared menu tasting for the wedding couple featuring our Executive Chef & Wedding Expert
- Setup and tear down of the event space including tables, chairs, staging and lounge seating
- 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.

One complimentary suite is provided for the newlyweds on the evening of their wedding. In addition, we are delighted to reserve a room block for your guests at a preferred rate.

All vendors, personal items and decorations must be removed at the conclusion of your evening.



THE BRIDAL SUITE

Available the morning of your wedding day, the elegant Bridal Suite will be equipped with the wedding day essentials. This includes full length mirror, garment rack and steamer. The Bridal Suite is refreshed during the ceremony and transformed into the Honeymoon Suite.

WEDDING PACKAGES

Our wedding packages include a pre-selected two course menu with salad, entrée, fresh rolls and coffee and hot tea service.

Complimentary Cake Cutting or Dessert Handling

One starter course should be selected with a maximum of 3 entrée choices. A la carte two course dinner pricing starts at \$51.

Orion | 73

Includes one hour of hosted bar & three passed hors d'oeuvres.

Choose from Tier 1 entrees.

Aurora | 86

Includes one hour hosted bar, "His" and "Hers" passed signature cocktails, a champagne toast & three passed hors d'oeuvres.

Choose from Tier 1 & 2 entrees.

Venus | 99

Includes one hour hosted bar, wine pour with dinner, champagne toast, late night snack & three passed hors d'oeuvres.

Choose from Tier 1, 2 & 3 entrees

TIER 1 ENTREES

Herb Roasted Chicken (GF)
Chicken Parmesan Crusted Airline
Bone-in Pork Chop (GF)
Dijon & Herb Crusted Salmon
Grilled Tofu Masala (GF) (V)
Goat Cheese Risotto Stuffed Mushroom
(GF)(V)
Butternut Squash Ravioli (V)

TIER 2 ENTREES

Roasted Chicken Breast Saltimbocca Marinara
Bacon Wrapped Pork Tenderloin (GF)
Mahi Mahi
8oz Bistro Steak
Rosemary Braised Short Ribs

TIER 3 ENTREES

Rosemary Braised Short Ribs
Grilled Swordfish (GF)
MN Walleye (GF)



MENU SELECTIONS

Salads

Marquette Field Greens (GF)(V)
Metropolitan Caesar (V)
Prairie Land Spinach (V)
Wedge of Iceberg (GF)
Roasted Baby Beets (V)

Appetizers

HOT APPETIZERS

Wild Mushroom Arancini
Chorizo & Shrimp Arancini
Swedish Meatball (GF)
Baby Back Rib with Coconut-Hoisin Blaze (GF)
Bacon Wrapped Dates stuffed with Blue Cheese (GF)
Crab & Artichoke Dip Tart
Goat Cheese Stuffed Mini Sweet Peppadew Peppers (GF) (V)
Buffalo Chicken Drumettes (GF)
Vegetarian Spring Rolls (V)
Cashew Chicken Spring Rolls
Toasted Spinach and Feta Phyllo Pockets (V)
Smoked BBQ Pulled Pork
Coconut Shrimp (GF)
Herb and Garlic Shrimp Skewer (GF)
Beef Wellington

COLD APPETIZERS

Smoked Salmon Crisps
Artichoke & Spinach Crostini
Pimento Cheese Deviled Eggs (GF) (V)
Duck Confit Rillettes Crostini
Avocado Hummus & Almond Salsa (V)
Mini Chicken Bahn Mi
Charred Beef Carpaccio
Mango Curry Shrimp Salad Tart
Lemon Ricotta Spread Crostini (V)
Vegetable Crudités Display & Buttermilk Ranch Dip
Bruschetta (V)
Brie & Fig Crostini (V)
Korean Beef & Pickled Vegetables
Smoked Salmon Rolls (GF)
Shrimp and Gazpacho Shooter Marinated (GF)

Children's Menu | 19

For Ages 13 & Under - Comes with Milk or Juice

Chicken Fingers, French Fries & Fruit Cup
Mac N' Cheese & Fruit Cup GF Available
Mini Cheese or Pepperoni Pizza & Fruit Cup
Two Mini Cheeseburgers, French Fries & Fruit Cup

Late Night Snack

Priced Per Person

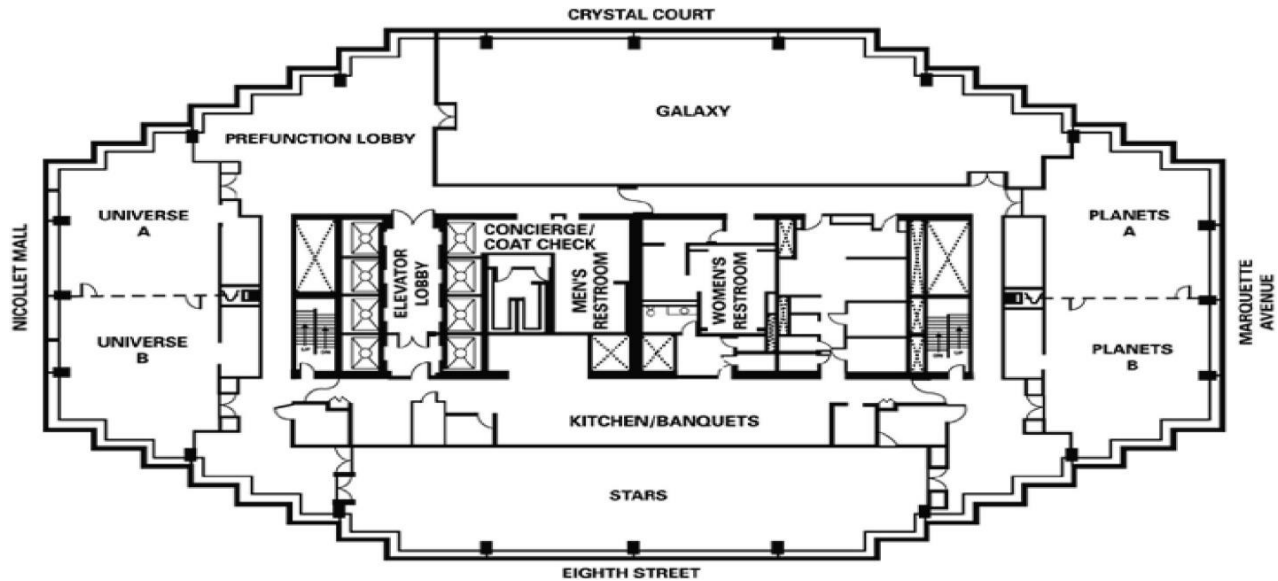
Select One | 10
Select Two | 14
Select Three | 18

16" Hand-made Pizzas GF Available
Philly Cheesesteak GF Available
Mini Hot Dogs
BBQ Meatballs
Cheddar Cheese Pretzel Bites
Jumbo Salted Pretzels
White Cheddar Bites

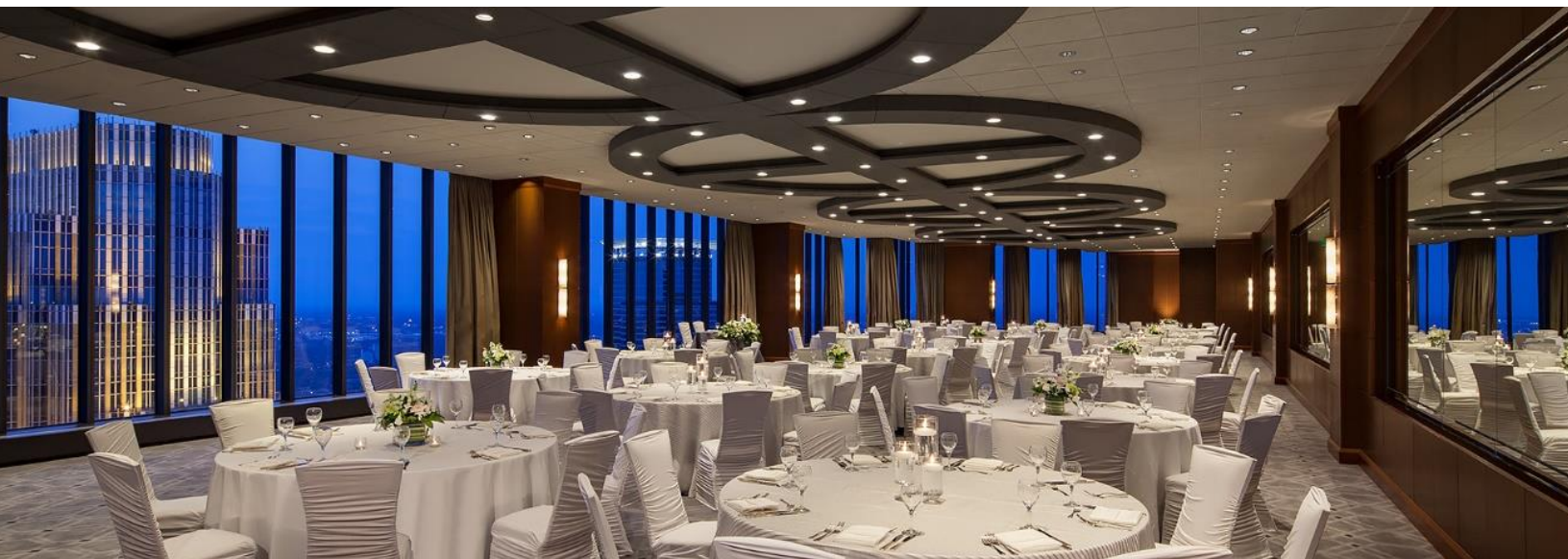


THE BALLROOMS

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.



ROOM NAME	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



BEVERAGE SELECTIONS

Our catering and Event Professionals will work with you to set up a bar program that your guests are sure to enjoy!

BAR PRICING *Priced Per Drink*

Hosted Bar

Cocktails (Standard/Premium/Super) 10 | 11 | 12
Imported and Craft Beer | 8
Domestic Beer | 7
House Wine by the Glass | 10
Cordials | 12
Soft Drinks | 4
Still & Sparkling Waters | 5

Cash Bar

Cocktails (Standard/Premium/Super) 11 | 12 | 13
Imported and Craft Beer | 9
Domestic Beer | 8
House Wine by the Glass | 11
Cordials | 13
Soft Drinks | 5
Still & Sparkling Waters | 6

WINE BY THE BOTTLE

House Wine | 38

House Champagne | 40

See Marquette Hotel Wine Menu for More Options

KEGS (15.5 Gallons)

Craft/Import | 695

Stella Artois | Sam Adams Lager | Blue Moon
Summit Extra Pale Ale | Summit Seasonal
Fulton Sweet Child of Vine | Fulton Lonely Blonde
Additional Craft and Specialty Beers Available on Request

Domestic Kegs | 585

Michelob Golden Light | Miller Lite
Budweiser | Bud Light

DOMESTIC BOTTLED BEER SELECTION

Budweiser | Bud Light | O'douls | Miller Lite
Michelob Golden Light | Michelob Ultra

CRAFT & IMPORT BOTTLED BEER SELECTION

Samuel Adams Boston Lager | Amstel Light | Heineken
Summit EPA | Fulton Sweet Child of Vine

BAR PACKAGES *Priced Per Hour Per Person*

Standard Selection

First Hour | 18
Second Hour | 12
Additional Hours | 8

Premium Selection

First Hour | 22
Second Hour | 14
Additional Hours | 10

Super Premium Selection

First Hour | 26
Second Hour | 16
Additional Hours | 12

STANDARD SELECTION

Vodka | Smirnoff

Gin | Beefeater

Rum | Trader Vic's & Captain Morgan

Bourbon | Jim Beam

Whiskeys | Windsor & Jameson

Scotch | Dewar's

Tequila | Sauza Silver

Brandy | Christian Brothers

PREMIUM SELECTION

Vodka | Stolichnaya

Gin | Tanqueray

Rum | Bacardi Silver & Captain Morgan

Bourbon | Jack Daniels

Whiskeys | Canadian Club & Jameson

Scotch | Johnny Walker Red

Tequila | Cuervo Gold

Brandy | Korbel

SUPER PREMIUM SELECTION

Vodka | Ketel One & Tito's

Gin | Bombay Sapphire & Hendricks

Rum | Bacardi 8 & Captain Morgan

Bourbon | Makers Mark & Buffalo Trace

Whiskeys | Crown Royal & Jameson

Scotch | Johnny Walker Black & Glenlivet 12 Yr.

Tequila | Patron Silver

Cognac | Courvoisier VSOP & Hennessy VSOP

A 20% Gratuity and 4% Administrative fee is Applicable to All Services and Products on The Banquet Event Order

Plus Applicable State and Local Taxes for Food & Beverage

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