MARRIOTT
DES MOINES
DOWNTOWN

700 Grand Avenue
Des Moines, IA 50309
515.245.5500
www.DESMOINESMARRIOTT.com

EVENTS MENU

IMAGINE meetings designed with **PURPOSE**

CELEBRATE DECIDE EDUCATE IDEATE NETWORK PRODUCE PROMOTE

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BREAKFAST

CONTINENTAL

PROTEIN PACKED | $22
(Minimum 30 guests)

Build your own Parfait with ***house-made granola, locally sourced honey***, Greek yogurt, toasted almonds, chia seeds, spiced filbert nuts, seasonal berries, roasted pepitos

Hard boiled eggs

Smoked salmon, mini bagels, tomato, capers

Assorted Danish, muffins

Assorted bottled juice

Regular, decaffeinated coffee & assorted Taylors of Harrogate Teas

CLASSIC CONTINENTAL | $19
(Minimum 30 guests)

Market-style seasonal fresh fruit

Build your own Parfait with ***house-made granola, local honey***, Greek yogurt, seasonal berries

Assorted bagels, cream cheeses

Assorted Danish, muffins

Assorted bottled juice

Regular, decaffeinated coffee & assorted Taylors of Harrogate Teas

BUFFET

FARM FRESH | $23
(Minimum 30 guests)

Market-style seasonal fresh fruit

Scrambled cage free eggs

Crispy bacon **or** pork or turkey sausage

Oven roasted breakfast potatoes

Oatmeal, brown sugar, raisins

Daily selection of breakfast pastries, breads, butter, ***house-made jams, local honey***

Chilled apple, orange, cranberry, grapefruit juices

Regular, decaffeinated coffee & assorted Taylors of Harrogate Teas

HEALTHY | $22
(Minimum 30 guests)

Market-style seasonal fresh fruit

Greek yogurt, ***house-made granola***

Scrambled egg beaters, kale, mushrooms, ***house-made herb ricotta***, turkey sausage

Sweet potato hash, caramelized onions, olive oil

Oatmeal, brown sugar, raisins

Daily selection of breakfast pastries, breads butter, ***house-made jams, local honey***

Chilled apple, orange, cranberry, grapefruit juices

Regular, decaffeinated coffee & assorted Taylors of Harrogate Teas

Denotes Local Product or House-made Product

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BREAKFAST

PLATED

EARLY RISER | $19
Scrambled cage-free eggs

Crispy Bacon

Oven roasted breakfast potatoes

Daily scone

Fresh orange juice

Regular, decaffeinated coffee & assorted Taylors of Harrogate Teas

FARMERS' MARKET FRITTATA | $21
Cage free eggs, woodland mushroom mix, red bell peppers, asiago cheese, seasonal garden relish

Griddled tomato steak

Daily scone

Fresh orange juice

Regular, decaffeinated coffee & assorted Taylors of Harrogate Teas

STATIONS
(Minimum 30 guests)

***priced as enhancements to buffet**

Attendant fee of $150 applies to all stations for one hour. Suggested number of attendants is 1 per 75

OMELET | $13
Ham, bacon, sausage, onion, pepper, cheddar, tomato, salsa, hot sauces

HAM | $15
Berkwood Farms cherry smoked carving ham

PANCAKES | $8
Buttermilk pancakes, nutella, bananas, berries, ***Cody Road Maple Syrup***

FRENCH TOAST | $8
Brioche loaf, assorted fruit compotes, ***Cody Road Bourbon syrup***

ENHANCEMENTS

Individual Yogurt Parfaits $8

Iowa Pork Breakfast Sausage Patties $5

Berkwood Farms Ham Steaks $5

Buttermilk Pancakes, warm syrup $4

Brioche French Toast, warm syrup $4

Cheddar grits $4

Oatmeal $3

Whole fruit $2

Individual yogurt $3

Hard boiled eggs $24 per dozen

Assorted muffins $39 per dozen

Assorted Selection of breakfast cereals, milk $3

Breakfast sandwich selection $54 per dozen

Breakfast burrito: egg, peppers, onions, potatoes, shredded cheese

Egg and cheese with

choice of: bacon, pork sausage, turkey sausage, ham

Choice of: sliced bread, biscuit, croissant

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ALL DAY MEETING PACKAGES

ELITE MEETING PACKAGE

$38 PER PERSON/ Minimum of 30 guests

MORNING

Orange juice
Seasonal sliced fruit
Yogurts
Breakfast breads

*Based on 30 minute service

MID-MORNING BREAK

Create your own Trail Mix
Whole seasonal fruit
Soft drinks

*Based on 30 minute service

AFTERNOON BREAK

Cookies & Brownies
Freshly popped Iowa Jolly Time Popcorn & House-made Kettle chips with smoked onion dip
Soft drinks

*Based on 30 minute service

All Day Meeting Packages include: regular, decaffeinated coffee, bottled water & assorted Taylors of Harrogate teas

A La Carte options and Audio Visual available-see Event Manager for options

Denotes Local Product or House-made Product

Package includes: Room Rental

REWARDS MEETING PACKAGE

$62 PER PERSON / Minimum of 30 guests

MORNING

Orange Juice
Seasonal sliced fruit
Yogurts
Breakfast breads

*Based on 30 minute service

MID-MORNING BREAK

Create your own Trail Mix
Whole seasonal fruit
Soft drinks

*Based on 30 minute service

BUFFET LUNCH

Deli Delight
or select buffet of the day $4 per person additional

AFTERNOON BREAK

Cookies & brownies
Whole seasonal fruit
Freshly popped Iowa Jolly Time Popcorn & House-made Kettle chips with smoked onion dip
Soft drinks

*Based on 30 minute service

All Day Meeting Packages include: regular, decaffeinated coffee, bottled water & assorted Taylors of Harrogate teas

A La Carte options and Audio Visual available-see Event Manager for options

Denotes Local Product or House-made Product

Package includes: Room Rental

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NETWORKING BREAKS

BUILD YOUR OWN TRAIL MIX | $10
M&Ms
Mixed nuts
Granola
Yogurt covered raisins
Sun dried tropical fruit

ARTISAN MEAT & CHEESE BLOCK | $16
Imported & local cheeses
Housemade jams
Breads
Crackers
Marinated olives
Sopressata
La Quercia Prosciutto
Capicola
Fruit garnish

POWER UP | $18 per pound
Choice of:
- Southwest snack mix
- Hershey's miniature chocolates
- Wasabi rice snack mix
- Mixed nuts

BAJA | $14
Tortilla chips
Guacamole
Salsa
Con Queso
Sour Cream
Jalapenos
Cinna-Chips, cinnamon & sugar

HOME RUN | $13
Mini corn dogs
Freshly popped Iowa Jolly Time Popcorn
House-made seasoning selections
Bavarian pretzel sticks
Nacho chips
Cheddar cheese fondue

TEA TIME | $12
Tuna salad on brioche
Cucumber & dill cream cheese on white
Turkey & cranberry mayo on wheat roll
Grilled vegetables with Boursin cheese on nine-grain

ICE CREAM SHOP | $10
Blue Bunny vanilla ice cream
Chocolate, strawberry & caramel sauces
Peanut topping
Maraschino cherries
Whipped cream
Crushed cookies & candy bars

HOUSE-MADE KETTLE CHIPS | $10
House-seasoned kettle chips two ways:
- ***House Ranch***
- ***House BBQ***

House-made dips:
- ***Marrow Onion Dip***
- ***Sweet Chipotle Dip***

HUMMUS BAR | $12
Hummus, Baba Ganoush, assorted vegetable crudite, ***pita chips***

COOKIE JAR BREAK | $8
Assorted fresh baked cookies, assorted milk

MIND REFRESHER | $6
Assorted seasonal smoothies & granola bars

BEVERAGE BREAK | $16
(9-11am, 2-5pm)
Assorted Soft Drinks
Regular, decaffeinated coffee & assorted Taylors of Harrogate Teas

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BREAKS A LA CARTE & BEVERAGES

BREAKS A LA CARTE

Seasonal Whole Fruit | $2.50 each

House-made kettle chips with Smoked Onion Dip | $6 per person

Assorted flavors of Greek yogurt & ***house-made granola*** | $4 per person

Fruit & Yogurt parfait | $8 each

House-made energy bites | $2.50 each or $30 per dozen

Assorted muffins & Danish | $30 per dozen

Assorted house made donut holes | $24 per dozen

Deluxe mixed nuts | $18 per pound

Chex Mix or Gardetto's | $18 per pound

Individual bags of chips| $4 each

Cookies & brownies | $30 per dozen

Assorted granola bars| $26 per dozen

Power, Kind & Cliff energy bars | $48 per dozen or $4 each

Assorted candy bars | $36 per dozen or $3 each

Vegetable crudite display, hummus, ranch | $5 per person

Domestic cheese display | $6 per person

Market style fruit display | $6 per person

BEVERAGES

Seattle's Best Coffee: regular or decaffeinated & hot teas | $49 per gallon (1.5 gallon minimum)

Pepsi products | $3.50 each

Vasa bottled water | $3 each

Assorted energy drinks | $6 each

San Pellegrino sparkling water | $4 each

Lemonade | $29 per gallon

Iced Tea | $29 per gallon

Fruit Punch (non-alcoholic) | $29 per gallon

Jones Soda, assorted flavors |$5 each

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****Looking for something different?***

Work with Chef to develop your own customized break for heavy or lighter fare!

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LUNCH PLATED & BOXED

CATCH DES MOINES | $25

Choice of Salad or Soup:

Farmer's Market salad
Honey roasted soy nuts, corn, cucumber, tomato, ***house goddess dressing***

Iowa corn chowder

Entrée Sandwich-choice of 1:

Roasted beef
Prairie Breeze white cheddar, leaf lettuce, horseradish cream, pretzel roll
Grilled chicken
Pesto mayo, fresh tomatoes, soft mozzarella, ciabatta roll
Classic tuna salad
Celery, onions, pickles, lettuce, 9 grain wheat

Choice of side:
Mustard potato salad, Italian pasta salad

Centerpiece of cookies & brownies

FARMERS MARKET | $28

Choice of Salad or Soup:

Farmer's Market salad
Honey roasted soy nuts, corn, cucumber, tomato, ***house goddess dressing***

Iowa corn chowder

Entrée -choice of 1:

Boneless center cut pork chop
Smoked corn puree; Haricot Vert, balsamic glaze

Grilled Chicken Breast
Maple mustard glaze, charred brussel sprouts, wild rice pilaf

Top sirloin steak
Charred scallion butter; Smashed garlic Yukon; Broccolini

Farmer's Market Seasonal Ratatouille
Herb polenta; Crispy basil

Choice of:
Decadent chocolate cake
Lemon layer cake

THINKING LITE | $23

Tomato basil bisque

Entrée Salad-choice of 1:

Broccolini Chop Salad
Radicchio, red onion, roasted & pulled chicken, cucumber, ***moody blue cheese***, white balsamic vinaigrette

House Mixed Greens
Berkwood Farms cowboy bacon, sliced MW steak, picked herbs,, smoked tomato vinaigrette

Traditional Caesar
Baby romaine hearts, parmesan dressing, seasoned crouton, grilled chicken

Seasonal Berry Shortcake

All plated luncheons include iced tea, regular or decaffeinated coffee, & assorted Taylors of Harrogate teas

WORKIN' MAN'S | $19 BOXED | $17 MARKET STYLE

Turkey, Lettuce, Tomato, Onion & Provolone on Whole Wheat

Roast Beef, Lettuce, Tomato, Onion & Cheddar on Sourdough

Ham, Swiss Cheese, Shredded Lettuce, & Tomato on Marble Rye Bread

Grilled Vegetables Rolled in a Herbed Tortilla

CITY SLICKER| $22 BOXED | $20 MARKET STYLE

Smoked Turkey, Bacon, Tomato, Swiss, Avocado & Lettuce on Foccacia

Italian Hoagie: Salami, Pepperoni, Capicola on Hoagie

Grilled Chicken with Tomato-Shallot Chutney
Fresh Mozzarella & Basil on Ciabatta Roll

Roast Beef with Three-Onion Relish & Boursin Cheese on Pumpernickel

Falafel Wrap (Spiced Chick Pea Patties in an Herb Garden Wrap with Lettuce, Tomato and Tzatziki sauce)

All Box Lunches Include: Coleslaw or Potato Salad, Apple, Bag of Potato Chips, Cookie or Brownie, Bottled Water & Assorted Soft Drinks

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LUNCH BUFFETS

DELI DELIGHT | $26

(Minimum 30 guests)

Iowa Corn Chowder

Farmers' Market salad
Honey roasted soy nuts, corn, cucumber, tomato, house goddess dressing

House-made potato salad

Butcher shop roasted meats
Roasted turkey, roast beef, smoked ham

Sliced provolone, cheddar, Swiss cheeses

Market fresh vegetable fixings
Farm tomatoes, crisp lettuce, pickles

Mayonnaise, creole mustard, horseradish spread

House-made kettle potato chips

Artisan breads, petite rolls

Chef's selection assorted desserts

Iced tea

THE FOOD TRUCK | $28

(Minimum 30 guests)

Chicken tortilla soup

Black bean and quinoa salad, lime vinaigrette

Choice of 2 proteins:
Shredded seasoned chicken
Carne asada
Al Pastor Pork
Chipotle lime fish

Spanish rice

Guacamole, Sour cream, salsa, shredded cheese

Pickled vegetables, shredded lettuce, diced tomato

La Tapatia corn tortillas

Flour tortillas

Churros
Cinnamon sugar, caramel

ON THE FARM | $31

(Minimum 30 guests)

Wedge salad
Berkwood Farms cowboy bacon, local tomatoes, bleu cheese dressing
Local greens, roasted vegetables, herb dressing

Grilled herb flank steak, sauteed peppers/onions, demi

House BBQ glazed salmon, pineapple/cilantro relish

Roasted baby potatoes, caramelized onions

Broccolini, chili flakes, lemon zest

Assorted pies

DES MOINES | $28

(Minimum 30 guests)

Local greens and Farmers' Market finds, herbed vinaigrette

Kale & spinach salad
Queso fresco, roasted squash, smoked poblano, pickled red onion, salsa ranch dressing

Roasted local pork loin, braised red cabbage, ***local orchard apple glaze***

Roasted Chicken Breast, herbed chicken jus, blistered tomatoes

Des Moines cheese hash browns, ***local cheddar***, smoked bacon

Iowa succotash

Warm seasonal cobbler

HANDHELD HOUSE CRAFTED | $29

(Minimum 30 guests)

House crafted tomato bisque, **basil**

Local Spinach, **bacon, pickled red onions,** ***local Moody Bleu Cheese***, **red wine vinaigrette**

Faro Salad
Local soy beans, torn mint, parsley, radish, tomatoes, lemon vinaigrette

Roasted beef
Local white cheddar, leaf lettuce, horseradish cream, pretzel roll

Grilled chicken
Pesto mayo, fresh tomatoes, soft mozzarella, ciabatta

Classic tuna salad
Celery, onions, pickles, lettuce, tomato, 9 grain wheat

Vegan roasted vegetable wrap
Mixed greens, hummus, garden tortilla

House-made giardiniera

Assorted dessert bars

Fresh baked cookies

Iced tea

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RECEPTIONS

DISPLAYS

ARTISAN MEAT & CHEESE BLOCK
$16 per person

Imported & local cheeses
House made jams
Breads
Crackers
Marinated olives
La Quercia Prosciutto
Soprasetta
Capicolla
Fruit garnish

MARKET STYLE FRUIT DISPLAY
$6 per person

Seasonal fresh cut fruit & berries

FARMERS' MARKET MARINATED & RAW VEGETABLE DISPLAY | $8 per person

Assorted dips
Assorted Breads

CAKES & COFFEE | $14 per person

Seattle's Best regular & decaf coffee
Assorted flavored syrups
Chef's selection of:
- Mini cakes
- Tartlets
- Fruits
- Cream puffs

Must guarantee a minimum of 30 people for all displays.

RECEPTION HORS D'OEUVRES

(Under 29 guests)

Individual fruit plate/cup $6

Domestic cheese plate $6

Hummus, crudité, naan plate $8

Kettle chips, ***Smoked onion dip*** $6

Cheese, meat plate $12

CARVING STATIONS

TOP ROUND OF BEEF | $375

Cajun mayonnaise, stone mustard, horseradish cream & assorted rolls

serves approx. 50 guests

HERB CRUSTED *IOWA BEEF* STRIP LOIN | $425

Roasted corn & poblano relish, horseradish cream, charred scallion butter & assorted rolls

serves approx. 25 guests

MAPLE BOURBON GLAZED BERKWOOD FARMS HAM | $400

Pineapple chipotle chutney, Dijon mustard, BBQ mayonnaise & assorted rolls

serves approx. 50 guests

GARLIC & PEPPERCORN RUBBED PORK LOIN | $250

Honey mustard, Cajun mayonnaise, apricot chutney & assorted rolls

serves approx. 25 guests

HARVEST TURKEY | $375

Cranberry chutney, pesto mayonnaise, Creole mustard & assorted dinner rolls

serves approx. 50 guests

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Additional attendant fee of $150 applies to all stations.
Suggested number of attendants is 1 per 75

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RECEPTIONS

STATIONS

TACO NACHO | $15 per person
Shredded chicken, seasoned ground beef
Flour tortillas, corn chips
shredded lettuce, diced tomatoes, diced red onion, jalapeños, black olives
Cheese sauce, cheddar jack cheese
Guacamole, sour cream, salsa

SPEEDY ITALIAN | $14 per person
Additional attendant fee of $150 applies
Farfalle, penne, tortellini
Boursin cheese sauce, classic marinara, pesto
Artichoke hearts, broccoli, sun dried tomato, black olives

Add Grana grilled chicken | $4 per person
Add ***Graziano's Italian sausage*** | $4 per person
Add Shrimp | $6 per person

BBQ SLIDERS | $18 per person
Pulled BBQ pork
Smoked beef brisket
Crab cakes
Beef burgers
Spicy ketchup, BBQ sauce, stone ground mustard, remoulade

OUT AT THE PARK | $16 per person
All beef mini hot dogs
Diced onion, sport peppers, tomato, celery salt
Shredded cheddar
Chili, relish, yellow mustard, spicy mustard, ketchup

SHWARMA & GYRO STATION | $16 per person
Additional attendant fee of $150 applies
Hand carved Iowa beef & chicken
pita and jasmine rice
assorted toppings to include hummus, tatziki sauce, hot sauce, diced tomatoes, cucumbers, red onion, lemon wedges

FRIED RICE STATION | $15 per person
Additional attendant fee of $150 applies
Marinated pork, beef, & Shrimp
Brown rice & white rice
assorted vegetables including mini corn, mushrooms, water chestnuts, bean sprouts, scallion, cilantro,
soy sauce, hoisin sauce

DIM SUM STATION | $17 per person
Pork, vegetable & chicken lemon grass pot sticker
Fried crab rangoon & Vegetable spring rolls
with sweet chili & ponzu sauce

CHERRIES JUBLIEE & BANANA FOSTER | $13 per person
Additional attendant fee of $150 applies
Made to order Banana Foster or Cherries Jubilee with Flambé action, spooned over vanilla ice cream with assorted toppings

All stations based on 1.5 hours of service

Additional attendant fee of $150 applies to denoted stations.
Suggested number of attendants is 1 per 75

Must guarantee a minimum of 30 people for all stations

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HORS D'OEUVRES

COLD BITES

TIER 1 | $3.00 PER PIECE

- Fruit Skewer, vanilla honey yogurt
- Classic Bruschetta
- Kettle chip, onion dip, bacon crisp
- Fresh mozzarella, tomato skewer, balsamic drizzle

TIER 2 | $4.50 PER PIECE

- Antipasti skewer, basil pesto
- Turkey-marble rye crisp, cranberry relish, arugula
- Buffalo chicken pinwheel, bleu cheese schmear, lettuce, garden tortilla wrap
- BLT tartlet, tomato basil shell
- Squash and apple bruschetta
- Smoked salmon tartar on pumpernickel toast
- Lemon hummus pillow, olive tapenade
- Caramelized onion, bacon & chevre cheese tartlet, rosemary shell

TIER 3 | $6.00 PER PIECE

- Tuna tartar, wonton chip, wasabi cream, sesame
- Shrimp cocktail, spicy cocktail sauce
- Baja shrimp shooter, Pico de Gallo, corn chip
- Crispy prosciutto deviled egg

HOT BITES

TIER 1 | $3.00 PER PIECE

- Poblano popper, ranch
- Honey BBQ meatball
- Spanakopita, pesto cream
- Vegetable spring roll, chili sauce
- Smoked gouda mac n cheese bite, marinara sauce
- Assorted quiche

TIER 2 | $4.50 PER PIECE

- Spinach & artichoke stuffed mushroom
- Teriyaki chicken satay
- Brie and raspberry en croute
- Bacon wrapped scallop, maple & cracked pepper glaze
- Five spice beef skewer, Ponzu
- Chicken & waffle stack, maple syrup
- Fig, goat and bacon tartlet
- Brisket empanada, chipotle aoili
- Vegetable samosa, green curry cream
- Buffalo chicken spring roll, ranch

TIER 3 | $6.00 PER PIECE

- Coconut shrimp, tropical dipping sauce
- Chorizo stuffed date
- Beef slider: secret sauce, brioche bun
- Bacon wrapped shrimp, Tomato jam
- Crab cake, remoulade
- Tempura shrimp, boom boom sauce
- Black bean burger slider
- Fried chicken slider

25 piece per iitem minimum required for all selections

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PLATED DINNERS

ENTRÉE

FENNEL CRUSTED SALMON | $38
Wild rice pilaf, brown butter sauce, roasted butternut squash, Brussel sprouts

HERB MARINATED AIRLINE CHICKEN BREAST | $35
Garlic roasted baby potatoes, rainbow chard, honey glazed rainbow carrots, au jus

SOUTHERN CHICKEN BREAST | $35
Parsnip Yukon puree, smoked bacon gravy, cornbread, pickled corn relish

LIGHTLY SMOKED PORK LOIN | $40
Smashed redskin potatoes with rosemary Himalayan salt, broccolini, ***Deburgo sauce***

6 OZ CRAB CAKE | $44
Grilled broccolini, lemon caper sauce, citrus fennel slaw

GRILLED COULOTTE 8 OZ TOP SIRLOIN | $56
sour cream & chive mashed potatoes, Brussels sprouts, carrots, peppercorn demi

GRILLED 8 OZ FILET OF BEEF | $64
Smoked onion potato gratin, broccolini, melted leeks, cabarnet demi sauce

ROASTED CAULIFLOWER | $32
Roasted cauliflower, tomato masala, basmati, ***greens***

CRISPY POTATO GNOCCHI | $32
Butternut squash cream sauce, sage, hazelnuts

SALAD

Arugula Salad: farm beets, fennel, goat cheese, white balsamic vinaigrette

Classic Caesar: shaved grana, ***croutons***, traditional Caesar dressing

Farmer's Market Salad: honey roasted soy nuts, corn, cucumber, tomato, ***green goddess dressing***

Wedge Salad: ***Berkwood Farms cowboy bacon, local tomatoes***, smoked tomato vinaigrette

DESSERT

- Lemon cake
- Chocolate ganache cake
- New York cheesecake w/ seasonal sauce
- Carrot cake
- White or dark chocolate mousse
- Tiramisu
- Red Velvet Cake

All plated dinners include dinner rolls and butter, one salad choice, one dessert choice, regular or decaffeinated coffee & assorted Taylors of Harrogate teas*

COMBO ENTRÉE ENHANCEMENTS

Work with Chef to customize a unique combo plate for your event!

$3 per person Split Entrée Fee

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DINNER BUFFET

SOUPS

Choice of one:

- Potato Leek
- White bean, kale & ***Graziano sausage***
- Iowa corn chowder
- Tomato basil bisque

SALADS

Choice of two:

- Arugula Salad: farm beets, fennel, goat cheese, white balsamic vinaigrette
- Classic Salad: romaine lettuce, radish, carrots, grape tomatoes, charred onion vinaigrette
- Cous cous Salad: dried cherries, torn mint, chiffoade
- Swiss chard, pecans, poppy seed dressing
- Classic Caesar: grana, ***croutons***, traditional Caesar dressing
- Faro salad: ***Midwest soy beans***, torn mint, parsley, radish, tomatoes, lemon vinaigrette

ENTRÉES

Choice of two:

- Crispy buttermilk fried chicken
- Roasted herbed chicken breast, tarragon honey glaze
- Seared Atlantic salmon, soy corn relish
- Honey mustard glazed pork loin, chipotle apple relish
- Corn meal dusted catfish, jalapeño remoulade
- Farfalle pasta, soy bean pesto, ***roasted tomatoes***, crispy mushrooms
- Grilled flank steak, Swiss chard, roasted wild mushroom demi-glaze, crispy onion

SIDES

Choice of two:

veg

- Broccolini
- Glazed carrots
- Roasted Brussel sprouts
- Squash & eggplant ratatouille

starch

- Parmesan-herb risotto
- Baby potatoes, caramelized sweet onions
- Roasted garlic mashed potatoes
- Rice pilaf

DESSERTS

Choice of two:

- Assorted baby cheesecakes
- White & dark chocolate mousse cups
- Brownie parfait cups
- Otis Spunkmeyer Cookies
- Sweet Street Bistro Bars

$49.00 per person

Minimum 30 guests

All buffets include regular or decaffeinated coffee & assorted Taylors of Harrogate teas

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BEVERAGE- BARS

HOST OPEN BAR

PREMIUM WELL BRANDS
$7 per drink | $10 rocks | $11 martini
Smirnoff, Cruzan Aged Light Rum, Captain Morgan, Beefeater, Dewar's white label, Jim Beam white label, Canadian Club, Jose Cuervo Tradicional Silver, Courvoisier VS

TOP SHELF BRANDS
$8 per drink | $11 rocks | $12 martini
Absolut, Bacardi Superior, Captain Morgan, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniel's, 1800 Silver Tequila, Courvoisier VS

CORDIALS | $8 per drink
Disaronno, Bailey's Irish Cream & Kahlua

PREMIUM HOUSE WINE | $7 per glass

TOP SHELF WINE | $8 per glass

DOMESTIC BEER | $5 per bottle
Budweiser, Bud Light, Michelob Ultra, Miller Lite, O'Douls

IMPORTED & MICRO BEER | $6 per bottle
Corona extra, Stella Artois, Samuel Adams Boston Lager, Goose Island 312, ***Confluence Des Moines IPA***

SOFT DRINKS & BOTTLED WATER | $3 per

CASH BAR

PREMIUM WELL BRANDS
$8 per drink | $11 rocks | $12 martini
Smirnoff, Cruzan Aged Light Rum, Captain Morgan, Beefeater, Dewar's white label, Jim Beam white label, Canadian Club, Jose Cuervo Tradicional Silver, Courvoisier VS

TOP SHELF BRANDS
$9 per drink | $12 rocks | $14 martini
Absolut, Bacardi Superior, Captain Morgan, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniel's, 1800 Silver Tequila, Courvoisier VS

CORDIALS | $10 per drink
Disaronno, Bailey's Irish Cream & Kahlua

PREMIUM HOUSE WINE | $8 per glass

TOP SHELF WINE | $10 per glass

DOMESTIC BEER | $6 per bottle
Budweiser, Bud Light, Michelob Ultra, Miller Lite, O'Douls

IMPORTED & MICRO BEER | $7 per bottle
Corona extra, Stella Artois, Samuel Adams Boston Lager, Goose Island 312, ***Confluence Des Moines IPA***

SOFT DRINKS & BOTTLED WATER | $3 per

HOSTED BAR PER PERSON

Bar Packages – 1st Hour
Premium Well | $17
Top Shelf | $20
Beer & Wine | $13

Bar Packages – Each Additional Hour
Premium Well | $8
Top Shelf | $10
Beer & Wine | $8

$150 Bartender fee applies to all bars
1 bar per 100 people

Denotes Local Product

**All pricing is subject to 25% service charge & Iowa state tax. All prices are subject to change at any time according to market. Service charge & tax may change without notice.

WINE

SPARKLING VARIETALS
LaMarca Prosecco, Extra Dry | $52
Segura Viudas, Brut “Aria” | $60
Mumm Napa “Prestige, Chefs de Caves” | $67

PINOT GRIGIO
CasaSmith “ViNO” | $35

SAUVIGNON BLANC
*Brancott Estates | $40
Provenance Vineyards | $58

CHARDONNAY
J. Lohr Estates “11 Riverstone” | $47
*Chateau St. Jean | $40
Meiomi | 48
Kenwood Vineyards “Six Ridges” | $68

PINOT NOIR
*Line 39 | $40
Erath | $50
Chalk Hill |$60
Mohua Wines | $62

MALBEC
Alamos | $39

MERLOT
*Canoe Ridge Vineyard “The Expedition” | $45
J. Lohr Estates “Los Osos” | $54
Raymond Vineyards “Reserve Selection” | $80

CABERNET SAUVIGNON
*Avalon | $40
Columbia Crest “H3” | $45
Estancia | $49
Aquinas | $70

HOUSE WINE | $32
Magnolia Grove By Chateau St. Jean
- Merlot
- Cabernet Sauvignon
- Chardonnay
- Pinot Grigio
- Rose

* Indicates “Top Shelf” host wine
All prices per bottle

**All pricing is subject to 25% service charge & Iowa state tax. All prices are subject to change at any time according to market. Service charge & tax may change without notice.

TECHNOLOGY/EVENT SERVICES

ENCORE EVENT TECHNOLOGY

The Des Moines Marriott Downtown is pleased to provide in-house audio visual services through Encore Event Technologies. Encore Event Technologies (In-house audio-visual) equipment is subject to applicable taxes and current service charge of 25%.

Should you choose to utilize alternative audio-visual providers, you will be required to pay a per event room outside audio-visual rental fee. Hotel reserves the right to adjust function space in direct proportion to any changes in the number of attendees at which time the outside audio-visual rental fee may vary. Please note that for the safety and security of our guests, as well as the integrity of our hotel's infrastructure, all rigging work, electrical hook-ups and house sound systems are exclusive to the Hotel. Proof of insurance and a waiver of Hotel liability for outside services will be required. Applicable fees will be charged to Group's outside vendor for certain services.

If utilizing alternative audio-visual providers, you will be assigned an on-property audio-visual liaison to assist with services such as load in/out, etc. For this service a technical maintenance fee will be assessed:

- Monday-Friday 8am-5pm $65.00 per hour
- After Hours $95.50 per hour
- Weekend & Holiday $130.00 per hour

515-245-5523 | 1091DIRECTORS@ENCORE-US.com | www.ENCORE-US.com

BANNER HANGING FEE

- $40 per banner
- All displays, signage and/or decorations proposed by the Patron will be subject to the approval of the hotel. Under no circumstances should anything be nailed, screwed or otherwise affixed to the walls or fixtures of the hotel. Pipe & drape is available to hang banners at a minimum charge of $40 per banner (up to 8'0. Displays or signage is not permitted in the lobby area of the hotel without permission from the General Manager.

IN-ROOM DELIVERIES/GIFT BAG

- **$4 per room/per item**
- Deliveries are scheduled by the hotel based on staffing.
- Hotel must be notified within 72 business hours of the names of all guests to receive gift bags & the amount of bags to be delivered.

AUDIO VISUAL TECHNICIAN & LABOR

- **Dedicated Audio Visual Technician & Load In/Out Services**
- ***minimum of 4 hours**
  - Monday-Friday 8am-5pm $65 per hour/person
  - After Hours $95.50 per hour/person
  - Weekend & Holidays $130 per hour/person

GUARANTEES

- Guaranteed number of guests is required a minimum of three business days prior to the function and is not subject to reduction. The billed amount will be for the guaranteed number or actual attendance, whichever is greater.
- The hotel will be prepared to serve 3% above the guarantee attendance number.

EVENT SERVICES/INFORMATION

CONFIRMATION OF SET UP REQUIREMENTS

- Final menu items, room arrangements & other details pertaining to your function will be outlined on an event order. The hotel reserves the right to change function rooms at any point should the number of guests decrease, increase or when the hotel deems it necessary.

LABOR CHARGES/ROOM RESET FEE

- Resetting of meeting rooms from previously agreed set-up per your banquet event order, may result in an additional cost to the group of $200.

EXHIBIT SPACE

- Please ask your Event Manager or Sales Executive for a copy of the hotel's exhibit space policy. Exhibit Move In/Out times will be scheduled in advance with your Event Manager. Event Services Labor:
  - 4 hours min/Monday-Friday 8am-5pm $65 per hour/person
  - After hours $95.50 per hour/person
  - Weekends & holidays $130 per hour/person

- The Hotel's Exhibit Space Policy will cover the following areas:
  - Load in & load out rules/regulations
  - Motorized vehicles & large equipment
  - Shipping, receiving, loading dock & storage
  - Signage & banners
  - Sound system
  - Drayage Company requirements
  - Electric
  - Fire Codes

EXHIBIT BOOTH

- $40 per exhibit 6' table
  - Each table is set with a skirt, trashcan and chair
- $60 per exhibit 8' table
  - Each table is set with a skirt, trashcan and chair
- Full Exhibit Booths with Pipe and Drape are done through Hotel's preferred vendor Freeman 515-829-4401

FOOD & BEVERAGE

- All food and beverage served in the hotel is to be provided by the hotel. Dietary substitutions can be made available upon request.
- Any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract
- Food and beverage prices may change without notice.

SERVICE CHARGE & TAX

- Service charge of 25% and applicable sales tax will be added to all food and beverage, meeting room rental and audio visual equipment. Service charge and tax may change without notice.

TAX EXEMPTION

- The State of Iowa requires a completed tax exemption form, prior to arrival. If this form is not received and verified, the organization will not be put on tax exempt status and must file a return with the state to receive a refund. Iowa State tax exemption forms are due 2 weeks prior to arrival.

INFORMATION

ALCOHOL POLICY

- The hotel will require the beverages to be dispensed by the hotel servers and bartenders only.
- The alcoholic beverage license requires the hotel to:
  - (1) Request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is underage or proper identification cannot be produced and
  - (2) Refuse service to any person who, in the hotel's judgement, appears to be intoxicated.

INTERNET

- A limited amount of basic Wi-Fi is available in our conference space, it is intended for simple browsing for <100 guests. Custom bandwidth arrangements & pricing may be discussed with your Event Manager. Please refer to the Wi-Fi Quick Guide located on the hotel website under the meetings tab for more information.
  DES MOINES MARRIOTT DOWNTOWN

SECURITY

- The hotel shall not assume liability for any damages or loss of any articles. Arrangements for security of exhibits, merchandise or meeting room articles may be set up through our event management team. Arrangements for outside security may be made by the individual group or by the hotel. The hotel must be made aware of and approve the security company coming into the hotel. Please contact your event manager for more details.
- Additional hotel security: $75 per officer per hour with a minimum of two officers ½ hour before and ½ hour post event.

GROUP SHUTTLE TRANSPORTATION

Transportation service must be contracted with hotel's sales/events department more than 24 hours in advance. Transportation contracts are based on an hourly rate with a 2 hour minimum. These shuttles are dedicated to the group for the duration of time contracted.

- Downtown Area 11 passenger $40.00 per shuttle per way 16 passenger $50.00 per shuttle per way
- 2-3 miles 11 passengers $50.00 per shuttle per way; 16 passenger $60.00 per shuttle per way
- 3-5 miles 11 passengers $70.00 per shuttle per way; 16 passenger $80.00 per shuttle per way
- 5-8 miles 11 passengers $80.00 per shuttle per way; 16 passenger $90.00 per shuttle per way
- 8-12 miles 11 passengers $90.00 per shuttle per way 16 passenger $100.00 per shuttle per way
- **Contracted hourly rate is $125.00/hour.**

SHUTTLE SERVICE

The hotel offers airport shuttle transportation for registered hotel guests only, Monday-Friday departs every 30 minutes from 4:30am-12:00pm; and on the hour 12:00pm-11:00pm; Saturday-Sunday departs on the hour 5:00am-10:00pm.

SPECIAL REQUESTS

We are able to accommodate any special arrangements or requests you may have. Please ask!

INFORMATION

VALET/PARKING

- The hotel offers valet parking to all registered guests and guest attending on site events. The Current parking cost is $25.00 (plus tax) per day with unlimited in and out privileges. For those guests not spending the night an hourly rate is available.
    - Current parking charges are:
        - 0-8 hours $13.00 (plus tax)
        - More than 8 hours $25.00 (plus tax)
        - Oversized Vehicles: $35.00 (all vehicles 6'3" or higher, these vehicles included but not limited to any work van or passenger van, Chevy 2500 model and up, Ford F-250 (super duty and up), GMC Sierra 2500 and up, Ram 1500 (all except base model), any vehicles with custom lifts.
- Des Moines City Parking Garages are available at different rates depending on location. These garages have easy access to the hotel via the skywalk system. Additional information on city parking can be found at http://www.downtowndesmoines.com/parking-faq.
- Hotel offers bus parking to all registered guests and guests attending on site events. The current cost is $120.00 per day or Single Meter $50.00 per day.

SHIPPING/RECEIVING

- Hotel provides complimentary box delivery up to 5 boxes at minimal weight, please review delivery fees with your event management team. Please note all shipping and receiving charges are subject to tax.
- Shipping/receiving/handling fee:
    - 1-5 boxes complimentary (incoming)/storage complimentary
    - Additional boxes $5.00 per box/under 40lbs (incoming)/storage $5.00 per day
    - $5.00 handling fee per box (outgoing)
    - Boxes over 40lbs $20.00 per box/storage $10.00 per day
    - Cases $40.00 per case/storage $20.00 per day
    - Pallet(s) $150.00 handling fee per pallet (incoming & outgoing)/storage $50.00 per day
- Regarding the shipping of any equipment or boxes to our hotel, they should be addressed as follows:

  Guest/client name
  Hold for: convention/group name; arrival/event date
  Des Moines Marriott Downtown
  700 Grand Avenue
  Des Moines, IA 50309

WHY THE DES MOINES MARRIOTT DOWNTOWN?

- Des Moines Marriott Downtown Team has a combined total of ***1,895 years of hospitality experience***
- ***2018***: 2016-2013 ***Visitors Choice Award***-Catch Des Moines (CVB)
- ***#1 UP & COMING DOWNTOWN***
- Booking.com ***Guest Review Award*** 8.3 out of 10
- ***Best of Des Moines***-Des Moines Business Record
- Trip Advisor ***Green Leader/Green Partner***
- ***17% Lower-The cost of doing business is 17% lower than the national average.***-*Moody's Analytics*
- ***Top 10 Hippest Mid-Sized Cities*** in America

MARRIOTT