



MARRIOTT
BLOOMINGTON
NORMAL



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

CONTINENTAL BREAKFAST

1 HOUR SERVICE
25 PERSON MINIMUM
\$250 FEE FOR GROUPS UNDER 25

THE UPTOWNER | \$18

- Fresh Baked Muffins & Pastries
- Seasonal Fresh Fruit & Berries
- Variety of Juices
- Regular, Decaffeinated Coffee & Hot Tea

EUROPEAN CONTINENTAL | \$25

- Fresh Baked Scones & Croissants
- Seasonal Fresh Fruit & Berries
- Cured Meats & Imported Cheeses
- French Baguette
- Variety of Juices
- Regular, Decaffeinated Coffee & Hot Tea

EXECUTIVE CONTINENTAL | \$26

- Fresh Baked Coffee Cakes
- Yogurt Parfaits
- Seasonal Fresh Fruit & Berries
- Smoked Salmon, Cream Cheese & Bagels
- Scrambled Eggs
- Variety of Juices
- Regular, Decaffeinated Coffee & Hot Tea

ENHANCEMENTS

- Individual Smoothies | \$4.40 Each
- Yogurt, Granola & Berry Parfait | \$4.50 each
- Chocolate Croissants | \$40 Dozen
- Hard Boiled Eggs | \$27 Dozen
- Cinnamon Rolls | \$36 Dozen
- Breakfast Flatbreads | \$8 Each
- Breakfast Burritos | \$5.50 Each
- Oatmeal with Raisins, Dried Cranberries, Almonds & Brown Sugar | \$5.50 Per Person
- Smoked Salmon, Bagels, Cream Cheese Tomato, Onion, Egg & Capers | \$17 Person
- Ham, Egg & Cheddar Croissants | \$54 Dozen
- Sausage, Egg & Cheese Biscuits | \$54 Dozen
- Coconut Waters | \$5.50 Each
- Starbucks Refresher Flavored Waters | \$5.50 Each

Enhancements must be accompanied with a breakfast & are not available for a la carte purchase



PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE A FRESH PASTRY SELECTION, ASSORTED JUICE, REGULAR, DECAFFEINATED COFFEE & HOT TEA SERVICE

MIDWEST COUNTRY BREAKFAST | \$27

- Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Potatoes

TEXAS FRENCH TOAST | \$30

- Texas Style French Toast with Warm Maple Syrup
- Powdered Sugar
- Seasonal Fresh Berries
- Applewood Smoked Bacon
- Breakfast Potatoes

BEAUFORT BREAKFAST | \$30

- Quiche Lorraine, Caramelized Onions and Bacon Baked in a Flaky Pastry Crust
- Chicken or Turkey Sausage
- Breakfast Potatoes



THEMED BREAKFAST BUFFETS

1 HOUR SERVICE
25 PERSON MINIMUM
\$250 FEE FOR GROUPS UNDER 25

THE COSMOPOLITAN | \$46

- Coffee Cakes, Assorted Rolls & Croissants
- Marmalades & Whipped Butter
- Sliced Fresh Fruit & Berries in Season
- Assorted Yogurts
- Cured Meats & Imported Cheeses
- Scrambled Eggs
- Thick Cut Crisp Bacon
- Roasted Yukon Potatoes
- Assorted Juices
- Regular, Decaffeinated Coffee & Hot Tea

THE MIDWEST | \$36

- Cinnamon Bun's
- Assorted Breakfast Breads
- Sliced Fresh Fruit
- Scrambled Eggs with Wisconsin Cheddar & Chives
- Applewood Smoked Bacon
- Hash Brown Potatoes with Onion
- Assorted Juices
- Regular, Decaffeinated Coffee & Hot Tea

THE SOUTHERN | \$52

- Beignets & Sticky Buns
- Fresh Fruit Salad
- Chicken Fried Steak & Country Gravy
- Home Fried Potatoes & Onions
- Cajun Shrimp & Grits
- Scrambled Eggs
- Assorted Juices
- Regular, Decaffeinated Coffee & Hot Tea

THE ZACATECAS | \$42

- Fresh Fruit Salad
- Sliced Mango & Papaya in Season
- Coffee Cakes & Corn Muffins
- Traditional Mexican Chicken & Bean Casserole with White Cheese, Green, Onion & Red Sauce
- Refried Beans
- Scrambled Eggs
- Black Beans, Fresh Cilantro, Green Onion
- Pico de Gallo
- Assorted Juices
- Regular, Decaffeinated Coffee & Hot Tea



BREAKFAST ACTION STATIONS

1 HOUR SERVICE

ALL ACTION STATIONS REQUIRE A CHEF ATTENDANT | \$150 PER ATTENDANT, PER HOUR
ONE ATTENDANT PER 50 PEOPLE REQUIRED

OMELET STATION | \$26

Fresh Eggs, Egg Beaters & Egg Whites, Wisconsin Cheddar, Feta, & Swiss Cheeses, Applewood Smoked Bacon, Ham, Sausage & Grilled Chicken, Spinach, Onions, Green Peppers, Mushrooms, & Sundried Tomatoes

BELGIAN WAFFLE STATION | \$18

Fresh Strawberries, Blueberries & Bananas, Nutella, Whipped Cream, Candied Pecans & Warm Syrup

BREAKFAST QUESADILLA STATION | \$26

Flour Tortillas, Shredded Wisconsin Cheddar Cheese, Sausage, Chorizo, Ham, Crisp Applewood Smoked Bacon, Scrambled Eggs, Onions, Peppers, Avocado, Sour Cream, Fresh Cilantro, Pico de Gallo

- Egg Beater upon Request
- Egg Whites upon Request



THEMED LUNCH BUFFETS

1 HOUR SERVICE

25 PERSON MINIMUM

\$250 FEE FOR GROUPS UNDER 25

TAYLOR STREET | \$38

- Chicago Style Hot Dogs
- Grilled Brats
- Italian Beef Sandwiches
- Grilled Onions, Sport Peppers,
- Celery Salt & Mustards
- Steak Fries
- Mixed Green Salad with Dressings
- Assorted Cookies
- Coffee, Tea & Water Service

SOUTH OF THE BORDER | \$42

- Chopped Salad with Citrus Lime Vinaigrette
- Skirt Steak Chimichurri
- Black Beans with Bacon & Green Onion
- Spanish Rice
- Traditional Flan
- Agua Fresca
- Coffee, Tea & Water Service

ITALIAN MARKET | \$46

- Caesar Salad
- Caprese Salad
- Baked Chicken Alfredo
- Beef Strip Loin with Mushrooms
- Marinated Grilled Vegetables
- Lemon Berry Mascarpone
- Coffee, Tea & Water Service

CHICAGO STYLE PIZZA & WINGS | \$38

- Iceberg Salad with Red Onion Rings, Black Olives, Croutons & House Vinaigrette Dressing
- Deep Dish Pizza , Cheese, Pepperoni,
- Chicken Wings
- Breadsticks
- Assorted Cookies
- Coffee, Tea & Water Service



MARRIOTT BLOOMINGTON-NORMAL

201 Broadway | Normal, IL 61761 T: 309.862.9000

meetings  imagined

PLATED LUNCH

ALL PLATED LUNCHES INCLUDE SALAD, ENTRÉE, CHEF'S CHOICE STARCH & VEGETABLE, DESSERT, REGULAR, DECAFFEINATED COFFEE & HOT TEA SERVICE

SALADS | CHOOSE ONE

- Mixed Field Greens with Tomato Wedge, Shredded Carrots, Cucumber & Choice of Dressing
- Caesar Salad with Shaved Parmesan, Crouton & Classic Caesar Dressing
- California Salad with Mixed Greens, Feta, Dried Cranberries & Raspberry Vinaigrette
- Waldorf Salad with Mixed Greens, Green Apples, Cucumbers, Tomatoes, Raisins, Candied Pecans, Raspberry Vinaigrette
- Caprese Salad, Sliced Tomatoes, Mozzarella Cheese, Fresh Basil & Balsamic Drizzle

TUSCAN CHICKEN | \$42

- Lightly Breaded, Sautéed Chicken with Goat Cheese, Sundried Tomato Béchamel Sauce & Prosciutto

PARMESAN CRUSTED CHICKEN | \$38

- Topped with Basil, Capers & Sundried Tomatoes , Fresh Tomato Sauce

SEARED SALMON FILET | \$38

- Lemon Butter and Fresh Herbs

ROASTED PORK LOIN | \$38

- With Apple & Cranberry Dressing, Pan Gravy

BRAISED BEEF BRISKET | \$46

- With Merlot Demi Glaze, Carrots and Onion

MANHATTAN STRIP LOIN | \$48

- Beef Strip Loin Roasted with Caramelized Garlic & Shallot Butter

FILET OF BEEF 6oz | \$52

- With a Cabernet Demi Glaze & Sauteed Trio of Wild Mushrooms

VEGETARIAN | \$24

- Zucchini, Asparagus, Tomatoes, Beans & Rice

DESSERTS | CHOOSE ONE

- NY Style Cheesecake
- Ghirardelli Chocolate Bundt Cake
- Apple Crumb Cake
- Reese's Peanut Butter Pie
- Boston Cream Bundt Cake
- Key Lime Pie
- Lemon Berry Mascarpone

**Desserts served on an afternoon break will be subject to \$6 per person upcharge*



THEMED LUNCH BUFFETS CONTINUED

1 HOUR SERVICE
25 PERSON MINIMUM
\$250 FEE FOR GROUPS UNDER 25

BACKYARD SUMMER BBQ | \$36

- Steak Burgers
- Veggie Burgers
- Grilled Chicken Breasts
- Country BBQ Baked Beans
- Lettuce, Tomato, Onions & Pickles
- Assorted Cheeses
- Potato Salad
- Coleslaw
- Assorted Cookies
- Bottled Lemonade
- Coffee, Tea & Water Service

THE FRENCH QUARTER | \$46

- Cajun Shrimp & Andouille Sausage Jambalaya
- Blackened Chicken
- Cornbread Muffins
- Mixed Green Salad , Blue Cheese
- Creamy Coleslaw
- Red Beans & Rice
- Apple Crumb Cake
- Coffee, Tea & Water Service

DELI SANDWICH | \$34

- Assorted Pre-Made Sandwiches (Roast Beef, Turkey, Grilled Chicken & Veggie)
- Pasta Salad
- Potato Salad
- House Made Potato Chips & Dip
- Assorted Cookies
- Coffee, Tea & Water Service

EXECUTIVE LUNCH BUFFET | \$54

- Steakhouse Salad with Blue Cheese Crumbles
- Beef Filet Medallion
- Chicken Marsala
- Roasted Potatoes
- Brussel Spouts
- NY Style Cheesecake, Strawberry Sauce
- Coffee, Tea & Water Service



SMALL GROUP LUNCH OPTIONS

FOR GROUPS OF 10 OR LESS. ORDERS MUST BE PLACED BY 10:30AM.

EACH MEAL IS SERVED WITH A FRESH BAKED COOKIE & ASSORTED PEPSI SOFT DRINKS

STEAK BURGER | \$32

- Angus Beef, Cheddar Cheese, Thick Cut Bacon, Lettuce, Tomato, Onion & Pickle Served with French Fries

CAJUN CHICKEN SANDWICH | \$34

- Breaded Chicken, Pepper Jack Cheese, Thick Cut Bacon, Lettuce, Tomato, Onion & Remoulade Served with French Fries

JESSE'S CHOPPED SALAD | \$36

- Grilled Chicken, Avocado, Tomato, Corn, Bleu Cheese, Bacon, Scallions, Tortilla Strips, Citrus Lime Vinaigrette,

CLASSIC CHICKEN CAESAR SALAD | \$32

- Grilled Chicken, Romaine, Shaved Parmesan, Croutons, Classic Caesar Dressing,



THEMED BREAKS

1 HOUR SERVICE
25 PERSON MINIMUM
\$250 FEE FOR GROUPS UNDER 25

WRIGLEYVILLE | \$21

- Pretzel Bites on a Stick
- Mustard
- Warm Cheese Dip
- Candied Almonds
- Chips
- Assorted Pepsi Soft Drinks

COOKIE BREAK | \$19

- Chocolate Chip Cookies
- Peanut Butter Cookies
- Oatmeal Raisin Cookies
- White Chocolate Macadamia Nut Cookies
- Assorted Pepsi Soft Drinks

GUAC & TALK | \$24

- Fresh Made Guacamole
- Assorted Salsas
- Tortilla Chips
- Virgin Margaritas

HAPPY TRAILS | \$21

- Assorted Dried Fruits
- Nuts
- Chex Mix
- Gardetto's
- Goldfish
- Doritos
- M&M's
- Assorted Pepsi Soft Drinks

SWEET & SALTY | \$19

- Spicy Bar Mix
- Chocolate & Yogurt Covered Pretzels
- House Made Chips & Dip
- Assorted Pepsi Soft Drinks

THE REDBIRD | \$19

- Assorted Candy Bars
- Individual Bags of Popcorn
- Individual Bags of Chips
- Assorted Pepsi Soft Drinks



A LA CARTE

- Fresh Baked Cookies | \$42 Per Dozen
- Pretzel Bites on a Stick, Warm Cheese | \$44 Per Dozen
- Cupcakes | \$72 Per Dozen
- Individual Ice Cream Bars or Frozen Candy Bars | \$8 Each
- Energy or Granola Bars | \$44 Per Dozen
- Assorted Pepsi Soft Drinks | \$6.00 Each
- Individual Bottled Juices | \$7.00 Each
- Bottled Water | \$4.00 Each
- Coffee – Regular or Decaffeinated | \$45 Per Gallon
- Hot Tea | \$45 Per Gallon
- Iced Tea | \$48 Per Gallon
- Hot Chocolate & Mini Marshmallows | \$6 Per Serving
- Lemonade | \$46 Per Gallon



PLATED DINNER

ALL PLATED DINNERS INCLUDE SALAD, ROLLS & BUTTER, ENTRÉE, CHEF'S CHOICE STARCH & VEGETABLE, DESSERT, COFFEE, TEA & WATER SERVICE

SALADS | CHOOSE ONE

- Mixed Field Greens with Tomato Wedge, Shredded Carrots, Cucumber & Choice of Dressing
- Caesar Salad with Shaved Parmesan, Crouton & Classic Caesar Dressing
- California Salad with Mixed Greens, Feta, Dried Cranberries & Raspberry Vinaigrette
- Waldorf Salad with Mixed Greens, Green Apples, Cucumbers, Tomatoes, Raisins, Candied Pecans and Apple Ranch Dressing
- Caprese Salad with Sliced Tomatoes, Mozzarella Cheese, Fresh Basil & Balsamic Drizzle

DESSERTS | CHOOSE ONE

- NY Style Cheesecake, Fruit Garnish
- Ghirardelli Chocolate Bundt Cake
- Apple Crumb Cake
- Reese's Peanut Butter Pie
- Boston Cream Bundt Cake
- Key Lime Pie
- Lemon Berry Mascarpone

LEMON ROSEMARY ROASTED CHICKEN BREAST | \$49

- With Risotto and Broccolini

SEARED LEMON PEPPER CHICKEN | \$49

- Tomato Fennel Relish and a Balsamic Glaze

HERB CRUSTED ATLANTIC | \$50

- With Saffron Basil Buerre Blanc, Baby Vegetables and Citrus Rice Pilaf

APPLE ROASTED PORK LOIN | \$52

- With Cranberry and Apple Stuffing and Seasonal Vegetables

PAN SEARED SEA BASS | \$62

- Lemon Beurre Blanc, Broccolini, Roasted Fingering Potatoes.

BRAISED BEEF SHORT RIBS | \$58

- Gremolata, Port Wine Reduction with Olive Oil and Herb Roasted Fingerling Potatoes and Seasonal Vegetables

GRILLED NEW YORK STRIP | \$64

- With Garlic Whipped Potatoes, Petite Vegetables and Au Jus

8OZ PAN SEARED FILET MIGNON WITH CABERNET | \$68

- Roasted Garlic Mashed Potatoes, French Beans and Baby Carrots

GNOCCHI | \$45

- Sundried Tomato, Spinach, Snow peas, Crispy Leeks, Lemon Truffle Cream

FILET AND JUMBO SHRIMP | \$95

- Petite Mignon and Light Tarragon Cream; Fingerling Potatoes and Roasted Brussel Sprouts

NEW YORK STRIP AND SEA BASS | \$105

- Grilled Strip Loin and Sea Bass, Merlot Demiglace, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potato



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DINNER BUFFET

1 HOUR SERVICE

25 PERSON MINIMUM

\$250 FEE FOR GROUPS UNDER 25

All Dinner Buffets Include House Salad with Assorted Dressings, Fresh Fruit Display, Chef's Choice of Two Composed Salads, Rolls & Butter, Chef's Choice Starch & Vegetable, Assorted Seasonal Mini Dessert Station, Coffee, Tea & Water Service

TWO ENTRÉE SELECTION | \$54

THREE ENTRÉE SELECTION | \$62

- Tuscan Chicken with Goat Cheese, Fresh Tomatoes and Italian Herbs
- Parmesan Crusted Chicken with Basil, Capers & Sundried Tomatoes
- Roasted "French Cut" Chicken Breast with Thyme Au Jus
- Grilled Salmon Filet with Lemon Butter Sauce
- Seared Salmon Filet with Thai Orange Glaze
- Baked Pork Loin with Apples & Cranberry Dressing
- Roasted Pork Loin with Glazed Apples, Pan Gravy
- Slow Roasted Beef Brisket, Natural Juice, Carrots, Perl Onions, Celery, and Baby Red Bliss Potato Garnish
- Oven Baked Ricotta Stuffed Shells, Marinara Sauce, Shaved Parmesan Cheese

- NY Strip Steak with Caramelized Shallots & Herb Butter
\$ 6.00 dollar upcharge per person

- Filet of Beef with Port Wine Demi Glaze & Wild Mushrooms
\$10.00 dollar upcharge per person



THEMED DINNER BUFFETS

1 HOUR SERVICE
25 PERSON MINIMUM
\$250 FEE FOR GROUPS UNDER 25

BONFIRE BBQ | \$68

- Mixed Green Salad with Assorted Dressings
- Creamy Coleslaw
- Red Bliss Potato Salad
- Baked Beans
- Corn on the Cob
- Grilled Ribeye Steak
- Roasted Chicken Breast
- KC Style BBQ Pork
- Cornbread Muffins
- Reese's Peanut Butter Pie
- Coffee, Tea & Water Service

MEXICANA | \$56

- Mixed Green Salad with Assorted Dressings
- Spanish Rice
- Black Beans, Green Onion
- Marinated Steak Fajitas
- Marinated Chicken Fajitas
- Corn & Flour Tortillas
- Fish Tacos , Garlic Cilantro Aioli
- Corn Salsa
- Guacamole & Tortilla Chips
- Traditional Flan, Orange Garnish
- Coffee, Tea & Water Service

TUSCANY | \$65

- Caprese Salad
- Caesar Salad
- Marinated Grilled Vegetables
- Cured Meats & Cheeses
- Sliced Fresh Fruit
- Ricotta Stuffed Shells with Marinara
- Baked Chicken Alfredo
- Seared and Sliced Tri Tip of Beef
- Garlic Bread
- Lemon Berry Mascarpone
- Coffee, Tea & Water Service

MIDWEST COMFORT FOOD | \$54

- Mixed Green Salad with Assorted Dressings
- Fried Chicken
- BBQ Beef Brisket
- Fried Catfish with Tartar Sauce
- Mashed Potatoes & Country Gravy
- Green Beans with Roasted Red Peppers
- Cornbread Muffins
- Reese's Peanut Butter Pie
- Coffee, Tea & Water Service



DESSERT STATIONS

1 HOUR SERVICE

All carving Stations require a chef attendant | \$150 Per attendant, per hour

BANANAS FOSTER | \$16

- Flamed Bananas, Brown Sugar, Rum, Vanilla Ice Cream, Nutmeg & Cinnamon

ICE CREAM SUNDAE BAR | \$18 Vanilla, Strawberry & Chocolate Ice Cream, Warm Fudge, Caramel Sauce, Strawberries, Crushed Pineapple, Bananas, Chopped Peanuts, Cherries, Whipped Cream

S'MORES | \$12 Graham Crackers, Marshmallows, Hershey's Chocolate Bars



HORS D'OEUVRES

MINIMUM OF 50 PIECES.

PASSED HORS D'OEUVRES SUBJECT TO ATTENDANT CHARGE

COLD | \$4.50 PER PIECE

- Asiago & Prosciutto Tartlet add \$1.00 per piece
- Bruschetta
- Hummus & Naan Canape
- Smoked Salmon Crostini add \$ 1.50 per piece
- Caramelized Phyllo Tart
- Chilled Jumbo Shrimp Cocktail add \$ 2.00 per piece

HOT | \$4.50 PER PIECE

- Coconut Shrimp with Thai Sweet Chili Sauce add \$ 2.00 per piece
- Scallops Wrapped in Bacon add \$2.00 per piece
- Sausage Stuffed Mushrooms
- Chicken Quesadillas with Spicy Ranch Dip
- Beef Wellington
- Mini Crab Cakes with Remoulade add \$ 2.00 per piece
- Spinach & Feta Spanakopita
- Veggie Spring Rolls with Sweet Chili
- Asparagus Asiago
- Chicken Satay with Peanut Sauce
- Grilled Lamb Chops add \$ 3.00 per piece



RECEPTION DISPLAYS

EACH DISPLAY SERVES 50 PEOPLE

ANTIPASTO DISPLAY | \$525

- Imported Pepperoni
- Italian Capicola
- Shaved Prosciutto
- Sliced Fresh Mozzarella
- Tuscan Provolone Cheese
- Kalamata Olives
- Roasted Peppers
- Marinated Mushrooms
- Artichoke Hearts
- Focaccia

IMPORTED & DOMESTIC CHEESE BOARD | \$485

- Chef's Selection of Imported & Domestic Cheeses
- Dried Fruits
- Fresh Red and White Grapes
- Mixed Nuts
- Artisan Crackers and Bread Sticks

GARDEN VEGETABLE DISPLAY | \$350

- Broccoli
- Cauliflower
- Zucchini
- Baby Carrots
- Celery
- Red and Yellow Peppers
- Cherry Tomatoes
- Avocado, Ranch and Blue Cheese Dip



RECEPTION CARVING STATIONS

1 HOUR SERVICE

ALL CARVING STATIONS REQUIRE A CHEF ATTENDANT | \$150 PER ATTENDANT, PER HOUR

ROASTED TENDERLOIN OF BEEF (SERVES 40) | \$625

- Caramelized Onions, Horseradish Cream, Crusty French Baguette

HERB CRUSTED PORK LOIN (SERVES 50) | \$500

- Mango Apricot Chutney, Pretzel Rolls

ROAST TURKEY BREAST (SERVES 50) | \$450

- Herb Mayonnaise, Cranberry Mustard, Brioche Rolls

ROAST PRIME RIB (SERVES 50) | \$600

- Horseradish Cream, Au Jus, Assorted Herb Crusted Rolls



ACTION STATIONS

1 HOUR SERVICE

CULINARY ATTENDANT REQUIRED AT \$ 150.00 PER ATTENDANT PER HOUR

25 PERSON MINIMUM

\$250 FEE FOR GROUPS UNDER 25

PASTA | \$28

- Fettuccini & Penne Pastas
- Classic Alfredo, Marinara & Pesto Sauces
- Grilled Chicken, Rock Shrimp, Italian Sausage
- Sautéed Onions & Peppers, Sundried Tomatoes, Spinach, Olives, Diced Tomatoes, Mushrooms, Broccoli
- Fresh Parmesan Cheese
- Garlic Bread Sticks

MAC & CHEESE STATION | \$18

- Elbow Macaroni
- Creamy Three Cheese Sauce
- Applewood Bacon Crumbles, Diced Ham, Wisconsin Shredded Cheddar Cheese, Chives, Garlic, Diced Green Onions,
- Grilled Shrimp Bites – add \$8.50 per person
- Grilled Atlantic Lobster Chunk's – add \$ 18.50 per person

WINGS | \$21

- Crispy Fried Wings
- Tossed in Classic Buffalo, Honey BBQ, Garlic Parmesan, or Sweet Chili Sauces
- Gourmet Onion Rings with Siracha Ranch Dip
- Celery & Carrots
- Ranch & Bleu Cheese Dipping Sauces

FELL STREET TACO TRUCK | \$28

- Ground slow cooked seasoned Beef,
- Carnitas
- Grilled Mahi Mahi
- Shredded Lettuce, Mexican Slaw, Crispy Onion, Fresh Tomatoes
- Garlic and Cilantro Aioli
- Sour Cream, Chunky Avocado Pico de Gallo, Traditional Salsa Verde
- Soft and Crisp Taco Shells



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PACKAGED BAR OPTIONS

A BARTENDER FEE OF \$95 WILL BE CHARGED PER BARTENDER REQUIRED FOR ALL HOST & CASH BARS. BARTENDER SERVICE STANDARD IS ONE BARTENDER PER 75 PEOPLE.

TIER ONE HOSTED BAR PACKAGE | \$26 PER PERSON FIRST HOUR, \$22 PER PERSON EACH ADDITIONAL HOUR

VODKA	Conciere	LeVecke
RUM	Conciere (Silver)	LeVecke
GIN	Conciere	LeVecke
BOURBON	Conciere	LeVecke
TEQUILA	Conciere (Silver)	LeVecke
TRIPLE SEC	Conciere	LeVecke
Cabernet Sauvignon	Sycamore Lane	Trincherro
Pinot Noir	Maggio	Oak Ridge Winery
Merlot	Sycamore Lane	Trincherro
Chardonnay	Sycamore Lane	Trincherro
Sauvignon Blanc	Maggio	Oak Ridge Winery
Pinot Grigio	Sycamore Lane	Trincherro

TIER TWO HOSTED BAR PACKAGE | \$32 PER PERSON FIRST HOUR, \$26 PER PERSON EACH ADDITIONAL HOUR

VODKA	New Amsterdam	Gallo
RUM	Don Q Cristal	Serralles
GIN	Gordon's	Diageo
BOURBON	Jim Beam	Beam
TEQUILA	Camarena (Silver)	Wm Grant
TRIPLE SEC	DeKuyper	Beam
SCOTCH	Grant's	William Grant
BRANDY	E&J	Gallo
DRY VERMOUTH	CarpanoDry Vermouth-375mL	Branca
SWEET VERMOUTH	CarpanoClassico Sweet Vermouth-375mL	Branca
Cabernet Sauvignon	Chloe	The Wine Group
Red Blend	Chloe	The Wine Group
Pinot Noir	Chloe	The Wine Group
Merlot	Chloe	The Wine Group
Rose	Chloe	The Wine Group
Chardonnay	Chloe	The Wine Group
Sauvignon Blanc	Chloe	The Wine Group
Pinot Grigio	Chloe	The Wine Group
Prosecco	Chloe	The Wine Group



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PACKAGED BAR OPTIONS CONTINUED

A BARTENDER FEE OF \$95 WILL BE CHARGED PER BARTENDER REQUIRED FOR ALL HOST & CASH BARS. BARTENDER SERVICE STANDARD IS ONE BARTENDER PER 75 PEOPLE.

TIER THREE HOSTED BAR PACKAGE | \$35 PER PERSON FIRST HOUR, \$29 PER PERSON EACH ADDITIONAL HOUR

VODKA	Ketel One	Diageo
RUM	Bacardi Superior	Bacardi
GIN	Hendrick's	Wm Grant
BOURBON	Maker's Mark	Beam Suntory
TEQUILA	Casamigos Repo	Casamigos
TRIPLE SEC	Cointreau	Remy Cointreau
SCOTCH	Johnnie Walker Black	Diageo
BRANDY	Courvoisier VSOP	Beam Suntory
DRY VERMOUTH	CarpanoDry Vermouth- 375mL	Branca
SWEET VERMOUTH	CarpanoClassico Sweet Vermouth-375mL	Branca

BOTTLED BEER

Angry Orchard, Blue Moon, Bud Light, Coors Light, Dogfish Head 60 IPA, Guinness, Heineken, Michelob Ultra, Miller Lite, Stone IPA, Truly, WeihenstephanierHefe Weissbier

KEG BEER

Domestic Keg | \$475

Import or Specialty Keg | \$580

All kegs purchased will remain as the property of the Marriott Bloomington-Normal, whether keg has been tapped or not. All kegs purchased will be charged to the group. No kegs will be put on reserve.



A LA CARTE BAR

A BARTENDER FEE OF \$95 WILL BE CHARGED PER BARTENDER REQUIRED FOR ALL HOST & CASH BARS. BARTENDER SERVICE STANDARD IS ONE BARTENDER PER 75 PEOPLE.

HOSTED BAR

- Tier 1 Liquors | \$12
- Tier II Liquors | \$16
- Tier Liquors III | \$18
- Cordials | \$14
- Tier I Wine by the Glass | \$10
- Tier II Wine by the Glass | \$14
- Tier III Wine by the Glass | \$18
- Domestic Beer | \$7
- Imported Beer | \$8
- Local Craft Beer | \$8
- Assorted Pepsi Soft Drinks or Bottled Water | \$4

Pricing does not include tax or service charge

CASH BAR

- Tier 1 Liquors | \$17
- Tier II Liquors | \$22
- Tier Liquors III | \$24
- Cordials | \$19
- Tier I Wine by the Glass | \$14
- Tier II Wine by the Glass | \$19
- Tier III Wine by the Glass | \$24
- Domestic Beer | \$9
- Imported Beer | \$11
- Local Craft Beer | \$11
- Assorted Pepsi Soft Drinks or Bottled Water | \$6



SPECIALTY BAR ADD ONS

\$250 BAR FEE WITH ATTENDANT.

MINIMUM OF 25 PEOPLE

MUST ACCOMPANY A FULL BAR

MIMOSA BAR

La Marca Prosecco | **\$62 per Bottle**

Real-Strawberry, Raspberry, Mango, Peach

OLD FASHIONED BAR | \$20 per Drink \$42 Person for 1 Hour

Angel's Envy, Bulleit, Elijah Craig 12, Maker's Mark, Wild Turkey 101, Woodford Reserve, Jack Daniel's

Liber & Co.-Old Fashioned, Kola

MARGARITA BAR | \$20 per Drink \$42 Person for 1 Hour

Casamigos Reposado, Don Julio Blanco, El Jimador Reposado, El Tesoro Blanco, Ghost, Milagro Añejo, Patron Añejo, Patron Silver

Cointreau, Grand Marnier

Real-Strawberry, Mango

Liber & Co. Blood Orange



TECHNOLOGY EQUIPMENT

PRICED PER DAY AND SUBJECT TO TAX AND SERVICE CHARGE

AUDIO EQUIPMENT

- Standing or Table Top Podium with Wired Microphone | \$50
- Handheld Wired Microphone | \$40
- Handheld Wireless Microphone | \$100
- Wireless Lapel Microphone | \$100
- Mixer (5 or more audio outputs) | \$75
- Portable Sound System with Microphone | \$100
- House Sound Patch | \$75

SCREENS & VIDEO/DATA PROJECTION

- Fast Fold Screen or Tripod Screen | \$150
- Ballroom Drop Down Screen | \$50
- A/V Package: Screen, Projector Table, Power Strip & Extension Cord | \$75
- LCD Data Projector 3500 Lumens | \$275
- Flying Data Projector 8000 Lumens | \$375
- OWL | \$250

INTERNET

- Premium Wireless – *Media Streaming, Media Rich Mobile Apps & Large Downloads*
 - <25 Attendees | \$12 Per Connection
 - 26-50 Attendees | \$10 Per Connection
 - 51-100 Attendees | \$8 Per Connection
- Basic Wireless – *E-mail & Simple Web Browsing*
 - <25 Attendees | \$6 Per Connection
 - 26-50 Attendees | \$5 Per Connection
 - 51-100 Attendees | \$4 Per Connection
- Hardwired Internet Connection | \$25 Each

For groups of 101+ we are happy to develop a customized solution for your internet needs



TECHNOLOGY EQUIPMENT CONTINUED

MEETING SUPPORT

- Standing or Table Top Podium | \$30
- Easel | \$10
- Flipchart with Markers | \$40
- Whiteboard with Markers | \$30
- Laptop Computer | \$100
- Laptop Speakers | \$30
- Wireless Presenter Mouse | \$30
- Conference Speakerphone | \$75
- Power Supply | \$25
- DVD Player | \$50
- 32" HD TV | \$75
- 50" HD TV | \$100
- VGA Cable | \$25
- VGA Splitter | \$50
- Multimedia Box | \$75
- Electric Keyboard | \$75
- Mac Adaptor | \$25
- HDMI Adaptor | \$25

LIGHTING

- Stage Lighting | \$50 Each
- Up Lighting | \$25 Each

PIPE & DRAPE

- White or Black | \$75 Per 12 Linear Feet

VENDOR TABLES

- 6' Table with Linen & 2 Chairs | \$35 Each
- Electric Hookup For Vendor Table | \$20 Each

LABOR

- Dedicated A/V Technician | \$50 Per Hour

OUTSIDE EQUIPMENT

- Hotel is not responsible for set-up, tear down, or troubleshooting of any outside equipment.
- Hotel is not responsible for lost or stolen items.

TERMS

- Equipment rates reflect a daily charge.
- All pre-arranged equipment will be set and ready no later than one hour prior to your scheduled start time.
- Cancellation of equipment or services with less than 24 Hours notice will result in a 50% charge of fees.
- Cancellation of equipment or services after the scheduled meeting has begun is subject to full price charge.
- The renter is responsible for the equipment during the rental duration. Any damage or loss to the equipment is the full responsibility of the person or persons renting the equipment.
- Hold Harmless Agreement is required for any group plugging into Hotel's House Sound system.



GENERAL EVENT INFORMATION

PROVISIONS OF FOOD, BEVERAGE & ALCOHOL

- All food and beverage must be purchased & served by the Hotel. The Hotel prohibits any food or beverage product to be brought onto or removed from the premises.
- If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by Hotel servers and bartenders.
- All guests must show proof of identification with a valid driver's license prior to receiving alcoholic beverages. The Hotel reserves the right to refuse service to any person who may be intoxicated, even if that person is a guest in the Hotel.

MEETING SPACE

- The Hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel.
- Confetti & glitter are prohibited in all meeting space. Should either be used a minimum of \$200 cleaning fee will be added to the master bill.

SERVICE CHARGE

- A 25% taxable service charge & applicable sales tax will be added to all food, beverage, room rental, and audio-visual charges.

SIGNAGE & BANNERS

- All signage to be placed in the Hotel must be of professional quality & have prior approval from your Event Manager.
- The Engineering Department must hang all banners and large signs. Service charges will vary based on the size & number of banners that you wish to hang. Please contact your Event Manager to make arrangements.
- Signs may not be placed in the main lobby or outside the Hotel. Your Event Manager will specify appropriate locations for signs throughout the building.
- Under no circumstances are any items to be posted, nailed, taped, screwed, or otherwise attached to the walls, floors, or other parts of the building or furniture.

GUARANTEES

- A final guarantee of the number of people anticipated will be required by 12:00PM, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Event Order will be considered your minimum guarantee & may not be lowered.



GENERAL EVENT INFORMATION

CONTINUED

CANCELLATIONS

- Cancellations are subject to the charges outlined in your Catering Agreement.

PARKING

- The Hotel offers valet & self-parking options. Parking in the connected parking garage is owned and operated by the Town of Normal. The fees are \$1 per hour with a maximum of \$10 per day. Valet Parking is \$25 per day.

SECURITY

- All security personnel must be supplied by a Hotel approved guard or security agency. Please contact your Event Manager for assistance with these arrangements.

PRICING

- Unless a specified menu with pricing is contracted, all standard menu prices are subject to change & can be confirmed no more than 90 days before the function date. Confirmation of the menu prices will be made by your Sales or Event Manager.

CHECK-IN/CHECK-OUT

- The Hotel's check-in time is 4:00PM & check-out time is 12:00PM. Arrangements for luggage storage can be made for early arrivals or late departures.

SHIPPING & RECEIVING

- Should you be shipping boxes for your event, please include the following information: The package should be addressed to the attention of your on-site contact, the name under which the organization is booked, the date of when your on-site contact will need the package, & the name of the Event Manager handling the event.
- Due to limited storage space, we will not accept shipments more than three business days prior to the group's arrival.
- For oversized package or pallet storage, a \$7.50 per box/item or \$150 per pallet charge will apply. Charges are at the discretion of hotel staff.
- The Hotel shall not be liable for safe or timely arrival of any packages sent to the Hotel by or for the Group. It is the Group's responsibility to check on the arrival of any packages & to check to insure that the contents are intact. The Hotel accepts no liability for lost, stolen, or damaged goods.

LOSS PREVENTION

- The Hotel cannot assume liability for damage or loss of personal property or equipment left in any function or guest rooms.