



MARRIOTT

Marriott University Park

SALT LAKE CITY

MEETINGS & EVENTS

Marriott University Park Salt Lake City
480 Wakara Way, SLC UT 84108
801-581-1000
www.marriott.com/slcup

BREAKFAST

BUFFETS

Continental Buffet 16

Breakfast Bakeries (Scones, Muffins, Danish, Breakfast Bread & Coffee Cake)
Juice, Hot Chocolate, Coffee, Decaf & Tea (Cream, Milk, Sugar Cubes, Raw Sugar, Liquid Cane, Flavoring) Whipped Butter, Jam, Honey, Fresh Fruit & Berries, Assorted Yogurt

Traditional Buffet 16

Potatoes, Scrambled Eggs, Bacon, Fresh Fruit, Juice, Hot Chocolate, Coffee, Decaf & Tea (Cream, Milk, Sugar Cubes, Raw Sugar, Liquid Cane, Flavoring).

Deluxe Buffet 24

Potatoes, Scrambled Eggs, Bacon, Sausage
Choice of:
Pancakes, Waffles or French Toast
Fresh Fruit, Grits or Oatmeal,
Assorted Yogurt, Juice, Hot Chocolate, Coffee, Decaf & Tea (Cream, Milk, Sugar Cubes, Raw Sugar, Liquid Cane, Flavoring).

Health Nut Buffet 20

Apple and Smoked Potato Vegan Sausage Hash, Turkey Sausage Patty, Whole Wheat Pancakes, Yogurt, Fresh Fruit, Juice, Hot Chocolate, Coffee, Decaf & Tea (Cream, Milk, Sugar Cubes, Raw Sugar, Liquid Cane, Flavoring).



BREAKFAST

ADD-ON EXPERIENCE

Can Be Added to Continental or Buffet Options

Stuffed Croissants 7

Ham & Cheese, Chocolate, Fruit Filled

Oatmeal Station 5

Hot Steel Cut & Traditional Oats, Berries, Dried Fruit, Candied Nuts, Trail Mix, Brown Sugar, Cream

Grab and Go Breakfast Sandwiches 7

Ham & Cheese Croissant, Sausage Biscuit, French Toast Bacon

Deluxe Omelet Action Station (Traditional Garnishes) 11

French Toast Experience 7

Baguette French Toast
Butter Pecan Syrup, Pure Maple Syrup,
Fresh Berries, Bananas Foster, Chocolate Chips,
Whipped Cream, Honey Butter

Coffee Per Gallon 52

House Blend Coffee Station
Regular or Decaf Coffee with Cream and Milk, Assorted
Herbal Teas and Hot Chocolate

Eggs Benedict Experience 9

English Muffin, Cornbread, Canadian Bacon, Crab,
Sliced Tomato, Hollandaise, Bloody Mary
Hollandaise, Country Gravy

Bagels & Gravlax 11

Bagels, Smoked Salmon, Hard Boiled Egg,
Tomatoes, Capers, Red Onion, Cream Cheese,
Fresh Dill

Breakfast in a Jar 12

Sous Vide Potato and Egg in Mason Jar
Overnight Oats in Mason Jar
Yogurt Parfait in Mason Jar
Fruit Smoothies in Mason Jar
Crispy Baguettes Crostini

Liège Waffle Station 7

Assorted Liege Waffles, Butter Pecan Syrup, Pure
Maple Syrup, Fresh Berries, Bananas Foster,
Chocolate Chips, Whipped Cream, Honey Butter



Prices are per person. All prices subject to 23% taxable service charge and sales tax.

BREAKFAST

PLATED BREAKFAST & A-LA-CARTE

Eggs Benedict 18

Breakfast Potatoes, Traditional Eggs Benedict, Fruit Cup, Assorted Family Style Breakfast Bakeries

Bloody Mary Benedict 18

Breakfast Potatoes, Eggs Benedict with Bloody Mary Hollandaise, Green Olive and Tomato Relish, Garnished with Mini Tabasco Bottle, Fresh fruit Cup, Assorted Family Style Breakfast Bakeries

French Quarter 19

Baguette Grand Mariner French Toast, Fresh Berries, Sausage, Pure Maple Syrup, Assorted Family Style Breakfast Bakeries

Health Nut 19

Apple and Smoked Potato Vegan Sausage Hash, Poached Egg

Traditional 17

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Cup, Assorted Family Style Breakfast Bakeries

A-LA-CARTE

- ❖ Biscuits (Honey, Butter, Honey Butter Jam) per dozen 22
- ❖ Bagels (Jam, Cream Cheese, Peanut Butter, Butter, Honey Butter) per dozen 26
- ❖ Whole Fruit per dozen 16
- ❖ Warm Cheese Blintz per dozen 22
- ❖ Warm Pecan Rolls per dozen 20
- ❖ Danish, Scones or Muffins per dozen 20
- ❖ Assorted Breakfast Burritos (Green & Red Salsa, Sour Cream) per dozen 32



LUNCH

BUFFETS

Southwest 28

Chicken or Beef Fajitas with Sweet Onions & Peppers, Cheese Enchiladas, Mexican Rice, Charro Pinto Beans, Mixed Green Salad with Corn Salsa, Tortilla Strips, Jack Cheese, Lime and Cilantro. Warm Tortillas, Traditional Garnishes, Lemonade and Iced Tea and Assorted Cookies & Brownies
Add Chips & Salsa to Each Table \$4

Garden Buffet 28

Vegetable Soup, Corn Chowder, Grand Salad Bar with Spinach, Iceberg Wedge, Spring Mix, Eggs, Bacon, Ham, Turkey, Blue Cheese, Baby Tomatoes, Cucumber, Peppers, Red Onion, Banana Peppers, Peas, Carrots, Warm Grilled Chicken, Seasoned Marinated Shrimp, Assorted Salad Dressings, Assorted Bread, Lemonade and Iced Tea, and Assorted Cookies & Brownies

Little Italy 24

Meat or Vegetable Lasagna, Chicken Cacciatore, Penne Pasta with Roasted Garlic & Parmesan, Roasted Vegetables, Caesar Salad Assorted Bread, Lemonade and Iced Tea and Assorted Cookies and Brownies

Countryside 33

Normandy Baby Potato Salad, Herb Roasted Chicken, Ratatouille, Wild Rice Pilaf, Baguettes and Creamery Butter, Petite Sweets, Lemonade and Iced Tea

Deli Board 30

Shaved Ham, Turkey & Roast Beef, Assorted Cheese's, Assorted Rolls, Bread, Baguettes and Focaccia. Lettuce, Tomato, Onion, Pickles, Banana Peppers, Oil, Vinegar, Mayo, Assorted Gourmet Mustard, Tossed Garden Salad, Pasta Salad, Lemonade and Iced Tea and Assorted Cookies & Brownies

BBQ 28

Pulled Pork, Grilled Chicken Breast, Baked Beans, Coleslaw, Potato Salad, Cornbread, Chips, Assorted BBQ Sauces, Berry Shortcake

Picnic Lunch 24

Grilled 4 Farms Hamburgers, All Beef Hot Dogs, Grilled Chicken, Buns, Chips, Potato Salad, Condiments, Choice of Berry Shortcake or Assorted Cookies and Brownies



LUNCH

EXECUTIVE BOXED LUNCHES

Utah Philly Sandwich 24

Shaved Steak, Beehive Cheddar, Roasted Peppers and Onions, Herb Garlic Spread on a Hoagie, Chips, Cookie, Pasta Salad, Bottled Water

Roast Beef Sandwich 24

Horseradish Crème, Havarti, Baby Lettuce, Heirloom Tomatoes, Caramelized Onion on Baguette, Chips, Cookie, Pasta Salad, Bottled Water

Ham & Swiss Sandwich 24

Shaved Ham, Smoked Swiss Cheese, Honey Mustard, Baby Lettuce, Heirloom Tomatoes on Brioche Bun, Chips, Cookie, Pasta Salad, Bottled Water

Curried Chicken Sandwich 24

Rotisserie Pulled Chicken, Grapes, Walnuts on Naan, Baby Lettuce Chips, Cookie, Pasta Salad, Bottled Water

Turkey Avocado Sandwich 24

Turkey, Herb Mayo, Avocado Spread, Baby Lettuce, Heirloom Tomato on Baguette, Chips, Cookie, Pasta Salad, Bottled Water

Garden Sandwich 24

Grilled Marinated Portobello Mushroom, Baby Lettuce, Fire Roasted Vegetables, Lemon Aioli on Baguette, Chips, Cookie, Pasta Salad, Bottled Water

Southwest Chicken Caesar Salad 24

Rotisserie Pulled Chicken, Hearts of Romaine, Cornbread Croutons, Chipotle Caesar Dressing, Beehive Asiago, Cookie, Bottled Water

House Salad

Baby Greens, Grape Tomatoes, Carrots, Bell Peppers, Red Onion, Shaved Parmesan, Cookie, Bottled Water

Grilled Chicken 24

Grilled steak or salmon 27

Healthnut Salad 24

Kale, Broccoli, Shaved Brussel Sprouts, Spinach & Radicchio with Pepitas, Goat Cheese, Grapefruit, Blueberries and Grilled Chicken, Cookie, Bottled Water



Max of 3 choices

LUNCH

PLATED LUNCH

INCLUDES BREAD SERVICE, ICED TEA OR LEMONADE

Starter Choices

- ❖ Butterleaf, Blue Cheese, Dried Cherries with Vinaigrette
- ❖ Spring Mix, Carrots, Grape Tomato, Crouton, Sunflower Seed, Vinaigrette
- ❖ Tossed Caprese Salad
- ❖ Super Food Salad (Brussels, Kale, Carrots, Radicchio, Spinach, Broccoli) Craisins, Candied Walnuts
- ❖ Tomato Bisque

Entrees

- ❖ Herb Roasted Chicken, Pan Sauce, Mashed Potato, Roast Seasonal Vegetables **28**
- ❖ Spice Rubbed 44 Farms Flat Iron, Bordelaise Sauce, Roasted Red Potatoes, Roasted Seasonal Vegetables **32**
- ❖ Salmon, Cauliflower Rice, Seasonal Vegetables, Herb Tomato and Saffron Confit **30**
- ❖ Togarashi Rubbed Short Rib, Udon Noodles, Hoisin Demi-Glace, Broccolini **30**
- ❖ Vegan Risotto with Seasonal Vegetables **24**

DESSERT CHOICES

- ❖ Red Velvet
- ❖ Triple Chocolate Mousse
- ❖ Gluten Free Flourless Chocolate Torte
- ❖ Cheesecake with Berry Compote
- ❖ Key Lime Tart
- ❖ Berry Shortcake
- ❖ Bread Pudding
- ❖ Apple Blossoms
- ❖ Carrot Cake

DINNER

PLATED DINNER

(INCLUDES BREAD SERVICE, ICED TEA OR LEMONADE, COFFEE SERVICE)

Starter Choices

- ❖ Baby Spinach, Blue Cheese, Cherries and Candied Walnut Salad
- ❖ Spring Mix, Carrots, Grape Tomato, Focaccia Crouton, Sunflower Seed, Vinaigrette
- ❖ Iceberg Wedge, Blue Cheese, Tomato, Red Onion, Chives
- ❖ Shrimp Cocktail (Supplement) **6**
- ❖ Lobster Bisque (Supplement) **7**

Dessert Choices

- ❖ Red Velvet
- ❖ Triple Chocolate Mousse
- ❖ Gluten Free Flourless Chocolate Torte
- ❖ Cheesecake with Berry Compote
- ❖ Key Lime Tart
- ❖ Berry Shortcake
- ❖ Bread Pudding
- ❖ Carrot Cake

Entrees

- ❖ Salmon, Mango Salsa, Roasted Vegetable Quinoa **44**
- ❖ Braised Short Rib, Baby Carrots, Cipollini Onions, Mashers **45**
- ❖ Filet of Beef, Crab Cake, Red Pepper Hollandaise, Asparagus, Potato Pave **70**
- ❖ Utah Cider Brined Roast Chicken, Pan Jus, Buttermilk Mashers, Roasted Carrots **38**
- ❖ Spice Rubbed 44 Farms NY Strip Loin, Wild Mushroom Sauce, Smoked Fingerling Potatoes, Roasted Broccolini **55**

- ❖ Grilled Duroc Pork Chop, Green Apple Gastrique, Braised Black Kale, Polenta **38**
- ❖ Miso Glazed Cod, Ginger Burre Blanc, Cauliflower "Rice", Edamame **44**
- ❖ Oven Roasted Salmon, Tarragon Cream Sauce, Sweet Corn Risotto **44**
- ❖ Vegan Grilled Eggplant, Red Pepper, Pomegranate & Walnut Puree, Curried Roasted Red Potatoes **36**
- ❖ Vegan Risotto, Seasonal Vegetables **36**
- ❖ Beef Tenderloin, Lobster Tail, Béarnaise Sauce, Truffle Mashed Potatoes, Asparagus **90**

RECEPTIONS

STATIONARY SAVORY DISPLAYS & INTERACTIVE EXPERIENCES (Per 50)

Hot Mess-Dip Themed Break 400

Warm dips of queso, spinach artichoke, hot crab, caramelized onion dip, hot feta and red pepper dip with assorted breads, baguettes, tri-color tortilla chips, baby carrots, celery sticks

Charcuterie Antipasto Grazing Station 500

Cured meats, cheese, marinated veggies, grilled veggies, pickled things, hummus, grained mustard, figs, berries, strawberries, grapes

Pretzel Party 275

Giant Soft Pretzels, Stuffed Pretzels, Whole Wheat Pretzels, Dijon, Caramelized Onion Dip, Beer Cheddar, Chocolate Covered Pretzel Sticks, Cinnamon Sugar Soft Pretzels, Yogurt Covered Pretzels

Ceviche Station 625

Calamari Ceviche, Shrimp Ceviche, Fish Ceviche, Crackers, Tortilla Chips and Cocktail Sauce

Mashed Potato Martini Bar 350

Mashed Potatoes, Gouda Cheese Sauce and Demi Glace in Martini Shakers, Toppings: Bacon, Diced Ham, Langoustine, Pulled Chicken, Peas, Mushrooms, Roasted Peppers, Blue Cheese, Smoked Cheddar [Attended]

All American Mac & Cheese Bar 500

Bechamel, 3 Cheese Sauce, Pesto, Balsamic, BBQ, Peas, Mushrooms, Asparagus, Roasted Red Peppers, Spinach, Roasted Tomatoes, Feta, Bacon, Ham, Langoustine, Grilled Chicken, Toasted Bread Crumbs

The Carvery

Prime Rib-au jus, horseradish 1 000

Tri Tip-house made steak sauce, BBQ 700

Bistro Steak -bordelaise, béarnaise 400

Turkey-orange cranberry relish, cider gravy 400

Pork Loin-Chutney 400

RECEPTIONS

STATIONARY SAVORY DISPLAYS & INTERACTIVE EXPERIENCES (Per 50)-Continued

Paella Station 600

Seafood and Vegetarian Paellas Cooked in Small Batches by a Chef Attendant

Asian Street Food 600

Sate Skewers and Asian Inspired Wings with Korean BBQ, Thai Peanut and Sweet Chili Sauces. BYO Bao Sliders with Marinated Tofu and Togarashi Short Rib, Kimchi Slaw, Spicy Mayo, Green Onion, Sesame Seed, Fried Peanut, Furikake Shakers

French Fry Station 450

Gravy, Cheese Sauce, Vegetarian Chili, Fries, Sweet Potato Fries, Tater Tots, Heber Valley Cheese Curds, Green Onion, Pico, Chopped Bacon, Sriracha Aioli, Utah Aioli

Flat Bread 600

BBQ Chicken, Greek, Meat Lovers, Garlic and Herbs, Garden Roasted Veggie, Fennel Onion Arugula, Bread Sticks, Balsamic Glaze

Wing Bar 550

Traditional, Smoked BBQ, Korean, Sweet Hot, Ranch, Blue Cheese, Kimchi Mayo, Carrot & Celery

Street Tacos 600

Carne Asada, Chipotle Honey Shrimp, Pork Al Pastor, Mole Roasted Veggies, Cabbage, Pickled Onions, Chipotle Crema, Cilantro, Limes, Pico de Gallo, Salsa Verde, Roasted Tomato Salsa, Avocado Salsa



Prices are per person. All prices subject to 23% taxable service charge and sales tax.

RECEPTIONS

SMALL BITES (Per 50)

- ❖ Shrimp & Avocado Shooters 225
- ❖ Bruschetta Tartlet 125
- ❖ Fresh Veggie Spring Rolls 125
- ❖ Chicken Salad-Phyllo Cup 125
- ❖ Smoked Salmon-Crème Fresh,
Paddlefish Caviar 225
- ❖ Artichoke Beignets 145
- ❖ Mini Crab Cake-Remoulade 225
- ❖ Potstickers-Pork or Vegetarian 145
- ❖ Chicken or Beef Sate 150
- ❖ Coconut Shrimp-Mango Sriracha 225
- ❖ Bacon Wrapped Asiago Stuffed Dates 145
- ❖ Chicken Green Chile Tamale 125
- ❖ Carne Asada Empanada 125
- ❖ Maple Glazed Bacon Wrapped Scallops 225
- ❖ Vegetarian or GF Beef Meatball-Swedish,
Buffalo Korean, BBQ (v) 125
- ❖ Mini Chicken & Waffles 145
- ❖ BBQ Bite-Pulled Pork, Cornbread, Baby Pickle,
Shaved Cippolini, BBQ 175
- ❖ Chicken Mole Bite 125
- ❖ Harissa Chicken Bite 125
- ❖ Thai Chicken Bite 125
- ❖ Beet Salad Bites 145
- ❖ Burger Sliders 145
- ❖ Pulled Pork Slider 145
- ❖ Mushroom Slider 145
- ❖ Hoisin Short Rib Bao 145

RECEPTIONS

Stationary Dessert Displays & Interactive Sweet Experiences (Per 50)

Candy Shoppe 325

Apothecary jars filled with assorted old school candies, paper bags with Marriott stamp (Can also have custom stamp made with your company logo), assorted bottles of old-fashioned sodas, stripped paper straws

Cookies and Milk 300

assorted warm cookies, bottles of milk with stripped paper straws, cookies displayed on trays and in glass apothecary jars

S'mores 250

Giant marshmallows on a skewer, gram crackers, Hersey chocolate bars, peanut butter cups, chocolate chip cookies, sliced strawberries and an open flame.

Bite Size Bar 375

Dessert Shooters, Macarons, French Pastries, Bonbons, Banbury Cross Doughnut Lollipops, Mini Cheesecake, Bite Size Dessert Bars

Cheesecake Martini Bar 250

Soft Whip Cheesecake in Martini Glasses, Strawberries, Berry Compote, Assorted Pie Filling, Chocolate Shavings, Mini M&M's, Graham Cracker Topping, Chocolate Sauce, White Chocolate Sauce, Caramel, Whipped Cream

Starbucks Energizer Break 375

Assorted Cake Pops, Iced Coffee, Refreshers and Frappuccino's, Protein Bars, Assorted Energy Drinks

Hello Cupcake 475

Assorted Cupcakes (Red Velvet, Birthday Cake, Chocolate, Peanut Butter Cup, Lemon Meringue, Etc.) Cake Pops

Ice Cream Cart 300

Umbrella Cart filled with assorted ice cream novelties

BYO BUFFETS

BUILD YOUR OWN BUFFETS

Silver 30

- ❖ Choose 1 salad
- ❖ 1 entrée
- ❖ 2 side dishes
- ❖ 1 dessert
- ❖ Lemonade, Water

Gold 40

- ❖ Choose 2 salad
- ❖ 2 entrée
- ❖ 2 side dishes
- ❖ 2 dessert
- ❖ Lemonade, Water

Platinum 50

- ❖ Choose 3 salad
- ❖ 3 entrée
- ❖ 3 side dishes
- ❖ Platinum Dessert Display
- ❖ Lemonade, Water, Coffee Service

Diamond 75

- ❖ Choose 3 salads
- ❖ 3 entrées
- ❖ 3 side dishes
- ❖ 1 dessert, Platinum Dessert Display
- ❖ Lemonade, Water
- ❖ Coffee Service and
- ❖ 1 Interactive Culinary Experience



Prices are per person. All prices subject to 23% taxable service charge and sales tax.

BYO BUFFETS

ENTRÉE

BUILD YOUR OWN BUFFETS

Entrée

- ❖ Herb Roasted Chicken with Pan Sauce
- ❖ Braised Short Ribs (GF)
- ❖ Maple Bourbon Glazed Ham (GF)
- ❖ Roasted Eggplant & red pepper walnut pomegranate spread (GF) (V) (W)
- ❖ Cider Brined Smoked Pork Loin | Apple Chutney (GF)
- ❖ Vegetarian Wellington (V)
- ❖ Pecan Crusted Tilapia | Brown Butter (GF)
- ❖ Braised Lamb Shanks (GF)
- ❖ Roasted Bistro Steak | Bordelaise
- ❖ Grilled Flank Steak | Ranchero Sauce (GF)
- ❖ Salmon | Tomato Saffron Broth (GF)
- ❖ French Style Braised Chicken | Bacon Onion Jus
- ❖ Sweet Pea Risotto (GF) (Ve)



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BYO BUFFETS

SALADS & SIDE DISHES

Salads

- ❖ Kale Salad
- ❖ Sweet Potato Salad with Pecans
- ❖ Spinach Arugula Blue Cheese
- ❖ Artisan Romaine Caesar
- ❖ Roasted Red Potato & onion, bacon, Salad
- ❖ Caprese
- ❖ Fennel & Orange
- ❖ Mixed Field Green Salad
- ❖ Beet Salad
- ❖ Cucumber Dill

Side Dishes

- ❖ Whipped Sweet Potatoes (GF) (V)
- ❖ Mashed Potatoes (GF) (V)
- ❖ Petite Green Beans (GF) (Ve)
- ❖ Wild Rice Pilaf (GF) (Ve)
- ❖ Roasted Fingerling (GF) (Ve)
- ❖ Skillet Vegetable (GF) (Ve)
- ❖ Steakhouse Roasted Broccoli (GF) (Ve)
- ❖ Roasted grape tomato, zucchini, garlic & Herbs (GF) (Ve)
- ❖ Sweet potato, Brussel sprouts & red pepper hash (GF) (Ve)
- ❖ Basmati Rice (GF) (Ve)
- ❖ Braised Black Kale (GF) (Ve)
- ❖ Green Peas | Caramelized Pearl Onion (GF) (Ve)
- ❖ Broccolini (GF) (Ve)
- ❖ Roasted Rainbow Carrots (GF) (Ve)
- ❖ Greek Orzo Pasta (GF) (Ve)

BYO BUFFETS

DESSERTS & INTERACTIVE CULINARY EXPERIENCES

Desserts

- ❖ Chef's Bread Pudding
- ❖ Berry Cobbler
- ❖ Apple Crisp
- ❖ Banana Pudding
- ❖ Red Velvet Cake
- ❖ Key Lime Pie
- ❖ Flourless Chocolate Cake
- ❖ Lemon Pound Cake
- ❖ Chocolate Decadence Cake
- ❖ Carrot Cake
- ❖ Assorted designer cupcakes

Interactive Culinary Experiences

- ❖ S'mores Station
- ❖ Crepe Station
- ❖ Bananas Foster & Cherries Jubilee
- ❖ BYO Mac & Cheese Bar
- ❖ Mash Potato Martini Bar
- ❖ Soup Shooters
- ❖ CHEESECAKE MARTINI BAR
- ❖ Carving Station
 - Choose Two: Ham, Tri-tip, Smoked Turkey, Pork Loin, Salmon, Bistro)

Platinum Dessert Display

A selection of the above desserts with stuffed beignets, tea cookies, and macarons

INTERACTIVE CULINARY EXPERIENCES

SAVORY

NEXT LEVEL BREAKOUTS (per 50)

Hot Mess 400

Dip themed break. Warm dips of queso, spinach artichoke, hot crab, caramelized onion dip, hot feta and red pepper dip with assorted breads, baguettes, tri-color tortilla chips, baby carrots, celery sticks

Charcuterie Antipasto Grazing Station 500

cured meats, cheese, marinated veggies, grilled veggies, pickled things, hummus, graind mustard, figs, berries, strawberries, grapes

Pretzel Party 275

Giant Soft Pretzels, Stuffed Pretzels, Whole Wheat Pretzels, Dijon, Caramelized Onion Dip, Beer Cheddar, Chocolate Covered Pretzel Sticks, Cinnamon Sugar Soft Pretzels, Yogurt Covered Pretzels

All American Mac & Cheese Bar 500

Bechamel, 3 Cheese Sauce, Pesto, Balsamic, BBQ, Peas, Mushrooms, Asparagus, Roasted Red Peppers, Spinach, Roasted Tomatoes, Feta, Bacon, Ham, Langoustine, Grilled Chicken, Toasted Bread Crumbs

The Carvery

- Prime Rib 1000 - au jus, horseradish
- Tri Tip 700- house-made steak sauce, BBQ
- Bistro Steak 400 - bordelaise, béarnaise
- Turkey 400 - orange cranberry relish, cider gravy
- Pork Loin 400 – chutney

Paella Station 600

Seafood and Vegetarian Paellas Cooked in Small Batches by a Chef Attendant

INTERACTIVE CULINARY EXPERIENCES

SAVORY

NEXT LEVEL BREAKOUTS (per 50)-Continued

Asian Street Food 600

Sate Skewers and Asian Inspired Wings with Korean BBQ, Thai Peanut and Sweet Chili Sauces. BYO Bao Sliders with Marinated Tofu and Togarashi Short Rib, Kimchi Slaw, Spicy Mayo, Green Onion, Sesame Seed, Fried Peanut, Furikake Shakers

French Fry Station 450

Gravy, Cheese Sauce, Vegetarian Chili, Fries, Sweet Potato Fries, Tater Tots, Heber Valley Cheese Curds, Green Onion, Pico, Chopped Bacon, Sriracha Aioli, Utah Aioli

Street Tacos 600

Carne Asada, Chipotle Honey Shrimp, Pork Al Pastor, Mole Roasted Veggies, Cabbage, Pickled Onions, Chipotle Crema, Cilantro, Limes, Pico de Gallo, Salsa Verde, Roasted Tomato Salsa, Avocado Salsa

Ceviche Station 625

Calamari Ceviche, Shrimp Ceviche, Fish Ceviche, Crackers, Tortilla Chips and Cocktail Sauce

Mashed Potato Martini Bar 350

Mashed Potatoes, Gouda Cheese Sauce and Demi-Glace in Martini Shakers, Toppings: Bacon, Diced Ham, Langoustine, Pulled Chicken, Peas, Mushrooms, Roasted Peppers, Blue Cheese, Smoked Cheddar [Attended]

Flat Bread 600

BBQ Chicken, Greek, Meat Lovers, Garlic and Herbs, Garden Roasted Veggie, Fennel Onion Arugula, Bread Sticks, Balsamic Glaze

Wing Bar 550

Traditional, Smoked BBQ, Korean, Sweet Hot, Ranch, Blue Cheese, Kimchi Mayo, Carrot & Celery



SWEET

NEXT LEVEL BREAKOUTS

INTERACTIVE CULINARY EXPERIENCES (per 50) -Continued

Candy Shoppe 325

Apothecary jars filled with assorted old school candies, paper bags with Marriott stamp (Can also have custom stamp made with your company logo), assorted bottles of old-fashioned sodas, stripped paper straws

Cookies and Milk 300

assorted warm cookies, bottles of milk with stripped paper straws, cookies displayed on trays and in glass apothecary jars

S'mores 250

Giant marshmallows on a skewer, gram crackers, Hersey chocolate bars, peanut butter cups, chocolate chip cookies, sliced strawberries and an open flame

Cheesecake Martini Bar 250

Soft Whip Cheesecake in Martini Glasses, Strawberries, Berry Compote, Assorted Pie Filling, Chocolate Shavings, Mini M&M's, Graham Cracker Topping, Chocolate Sauce, White Chocolate Sauce, Caramel, Whipped Cream

Starbucks Energizer Break 375

Assorted Cake Pops, Iced Coffee, Refreshers and Frappuccino's . Protein Bars, Assorted Energy Drinks

Hello Cupcake 475

Assorted Cupcakes (Red Velvet, Birthday Cake, Chocolate, Peanut Butter Cup, Lemon Meringue, Etc.) Cake Pops

Bite Size Bar 375

Dessert Shooters, Macarons, French Pastries, Bonbons, Banbury Cross Doughnut Lollipops, Mini Cheesecake, Bite Size Dessert Bars

Ice Cream Cart 300

Umbrella Cart filled with assorted ice cream novelties

BAR MENU

HOSTED BAR PACKAGES

Premium Bar

Tito's Vodka, Beefeater Gin, Bacardi Superior Light Rum, Jim Beam Bourbon, Jack Daniel's Whiskey, Dewar's Scotch, Jose Cuervo Tequila, Christian Brothers Brandy, Sweet and Dry Vermouth, Dekuyper Amaretto, Bailey's Irish Cream, House Red and White Wines, Sodas and Mixers - **\$8/drink**

Choice of 2 Domestic Beers, 2 Import beers, 2 craft beers - **\$7/beer**

Prestige Bar:

Grey Goose Vodka, Bombay Sapphire Gin, Local Sugarhouse Rum , Gentlemen Jack Whiskey, Bulliet Reserve Bourbon , Johnnie Walker Black Label Scotch, Patron Reposado Tequila, Di Sarrono Amaretto, Hennessy VS Brandy, Bailey's Irish Cream, Kahlua, Sweet and Dry Vermouth, Premium House Wines, Sodas and Mixers - **\$10/drink**

Choice of: 2 Domestic Beers, 2 Import beers, 2 craft beers - **\$7/beer**

Domestic Beer Options:

Coors, Coors Light, Miller, Miller Light, Budweiser, Bud Light

Import Beer Options:

Heineken, Stella Artois

Local Craft Beer Options:

Wasatch Cutthroat Brown Ale, Squatters Chasing Tail Pale Ale, Kiitos IPA, 2 Row 24K, Slickrock IPA, Grandeur Peak Hard Seltzer (GF) and Hard Arnold Palmer (GF)

House Red:

Big House Red House

White:

Big House White

Bartender fees—\$50/hour

Bar Set-Up Fee—\$150

Please contact your Catering Manager for the most up-to-date Wine list



Prices are per person. All prices subject to 23% taxable service charge and sales tax.

BAR MENU

ADD-ON MIXOLOGY EXPERIENCE

Each experience is a one-hour add-on to the above packages and engages your guests to see and interact on how the cocktails are made. - \$11/drink

- ❖ Smoked –Margarita, Old Fashioned and Strawberry Mule
- ❖ N' Orleans–Hurricane, Sazerac, Zombie
- ❖ All American –Mint Julep, Manhattan, Cosmopolitan
- ❖ Latin –Mojito, Caipirinha, Margarita
- ❖ Mocktails –Blueberry mint Lemonade, Pineapple sunset, Sangria Mocktail



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Modern event space that can accommodate meetings from 10 to 500

	LxWxH	Sq.Ft.	Theater	Schoolroom	Conference	U-Shape	Reception	Banquets/Rounds
Oak	26x26x8	676	-	-	15	-	-	-
Aspen	26x26x8	676	48	24	28	18	50	40
Pine	26x26x8	676	48	24	28	18	50	40
Willow	26x26x8	676	48	24	28	18	50	40
Amphitheater	39x34x9	1,326	60	-	-	-	-	-
Ft. Douglas	25x26x9	650	60	32	26	26	60	50
Connor	25x33x9	825	80	45	30	25	75	60
Tent	67x26x12	1,742	200	100	-	-	200	150
Bonneville Ballroom	95x55x12	5,225	500	252	-	-	600	390
Bonneville 1	40x55x12	2,200	240	120	60	55	300	160
Bonneville 2	45x26x12	1,170	100	72	40	44	140	80
Bonneville 3	25x29x12	1,305	90	66	50	38	160	70
Summit View	58.2x36.8x9	2,141	100	60	40	50	100	100
Hawthorne	-	-	-	-	-	-	-	-

