

SPRINGHILL SUITES® BY MARRIOTT

Event & Pricing Information 12111 S. State Street Draper, UT 84020 (801) 572-1800

Effective: January 1, 2023

Meeting Room Capacity



Our beautiful meeting space features state-of-the-art design and amenities. With a combined 1,600 square feet capacity, we can accommodate meetings up to 120 people.



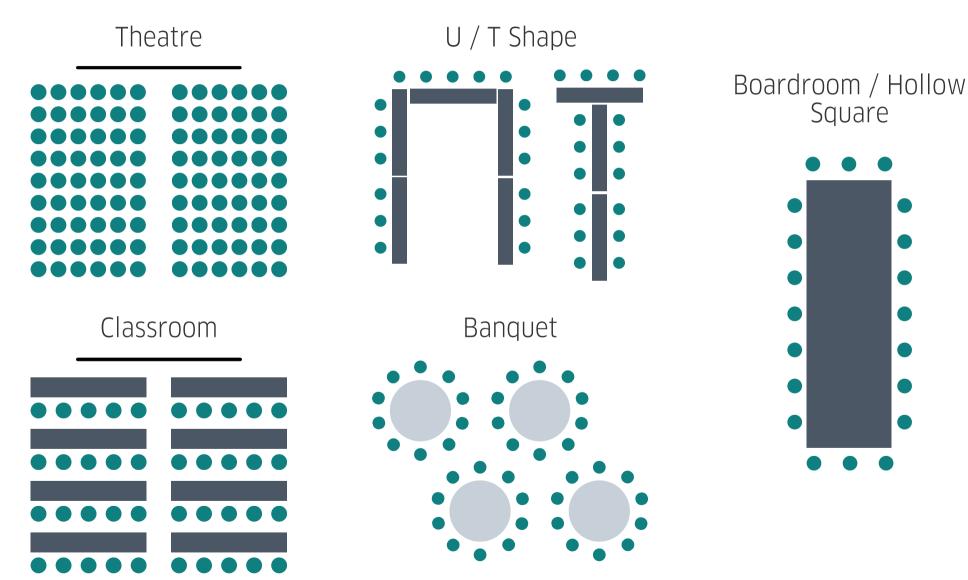


| | Sq. Ft | Theatre | Conference | U-Shape | Classroom | Banquet |
|--------------|--------|---------|------------|---------|-----------|---------|
| Cedar Room | 800 | 60 | 24 | 24 | 48 | 50 |
| Sage Room | 800 | 60 | 24 | 24 | 48 | 50 |
| Cedar & Sage | 1,600 | 120 | 48 | 48 | 96 | 120 |

We are happy to accommodate any special room setup requests you may have. Please consult with your sales representative to discuss your specific needs.

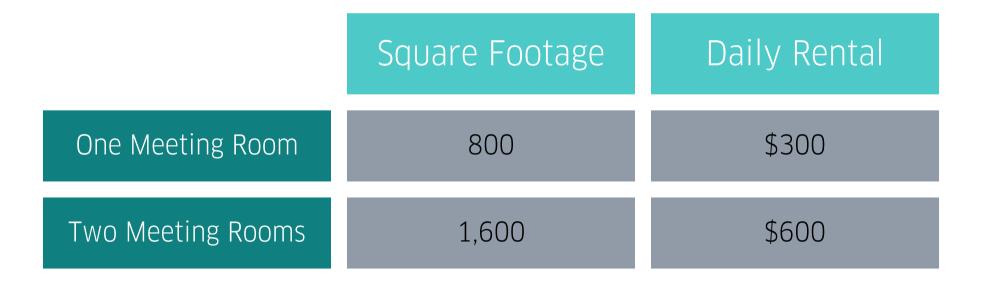
Meeting Room Set-Up Options





Meeting Room Pricing





Outside food and beverage is permitted upon approval with a \$100-\$300 minimum fee.

All meeting space, add-ons, food, and beverage is subject to a 20% service charge and any applicable local and state taxes.

Meeting Room Add-Ons



Our meeting space is equipped with built-in surround sound audio with in-room controls, as well as ceiling-mounted 10x10' motorized projector screens.

In addition to these complementary features, we offer an array of additional add-on services to suit all your meeting needs.

Audio / Visual

| Power Strips / Extension Cords | |
|---------------------------------|-------------------|
| Microphone (Hand-Held or Lapel) | \$10 each / Event |
| Podium with Microphone | \$15 each / Event |
| Speaker Phone | \$20 each / Event |
| Flip Chart with Easel | \$25 each / Event |
| White Board with Markers | \$25 each / Event |
| LCD Projector with Cart | \$50 each / Event |

Please consult your sales representative on any specific requests you may have.

Catering - Breakfast



We are pleased to offer a wide variety of fresh and delicious food and beverage options for your attendees. From a light morning break, to a full dinner buffet - we have something to please everyone.

TRADITIONAL BREAKFAST BUFFET Shared Guest Buffet in Lobby

Assorted Low Fat and Greek Yogurt, Seasonal, Fresh, Whole Fruit, Scrambled Eggs, Breakfast Protein, Muffins, Bagels and Pastries, Hot and Cold Cereal Selections. Served with Gourmet Columbian Coffee - Regular and Decaf, Assorted Teas, Hot Chocolate and Assorted Fruit Juices

\$18/person

LIGHT & QUICK Served in event space

Assorted Breakfast Pastries, Yogurt Parfait Bar, and Seasonal Fresh Whole Fruit. Served with Gourmet Columbian Coffee - Regular & Decaf, Assorted Teas, Hot Chocolate & Fruit Juices

\$15/person

DELUXE BREAKFAST BUFFET Served in event space

Assorted Low Fat & Greek Yogurt, Fresh Whole Fruit, Scrambled Eggs, Breakfast Protein Muffins, Bagels & Pastries, Hot & Cold Cereal Selections. Served with Gourmet Columbian Coffee - Regular & Decaf, Assorted Teas & Hot Chocolate & Fruit Juices

\$27/person

15 Person Minimum Required

Catering - Breaks



Keep your meeting attendees alert and engaged by treating them to one of our delicious and energizing break options.

MORNING START

Assorted Breakfast Pastries, Assortment of Seasonal, Fresh, Whole Fruit, served with Gourmet Columbian Coffee–Regular and Decaf Assorted Teas and Hot Chocolate

\$12/person

SWEET & SALTY

Assorted Bags of Chips, Packaged Cookies, Mini Candy Bars, Fruit Snacks, Assorted Sodas and Sparkling Waters

\$12/person

HEALTHY BREAK

Assortment of Seasonal, Fresh Whole Fruit, Assorted Packaged Nuts and Trail Mix, Granola Bars, Bottled Juices & Gatorades

\$14/person

AFTERNOON PICK-ME-UP

Assortment of Nuts, Trail Mix and Energy bars Assorted sodas, Red Bull, and Starbucks[®] Frappuccinos

\$15/person

No Minimums Required

Catering - Lunch & Dinner



Make the most out of your event with one of our delicious and fresh catering options. Each lunch and dinner selection includes beverage service and a dessert.

FAMOUS BUFFET

Peppercorn Brisket of Beef, Buttercumb Chicken Breast (1/2 breast 3oz), Red Diced Potatoes, Tossed Green Salad with House-made Dressings, Freshly baked Rolls with Butter

\$32/person

SOUTHWEST FAJITAS

Tender Steak and Fresh Grilled Chicken Breast Strips (with sliced multi-colored peppers, onions, and cilantro) Flour Tortillas, Chips and Salsa, Spanish Rice, and Southwest Salad. Served with Guacamole, Cheese, Jalapeños, Sour Cream, and Fresh Lime Repollo \$32/person

TACO BAR

Ground Beef, Sliced Chicken Breast, Hard and Soft Taco shells, Rice, Black Beans, Cheddar Jack Cheese, Sour Cream, Diced Tomatoes, Jalapeños, Olives, Green Onions, Shredded Lettuce, Chips & Salsa, Fresh-cut Romaine Heart Salad with Housemade Dressings \$30/person

Catering - Lunch & Dinner



SAVORY BUFFET

Sundried Tomato Chicken OR Artichoke Chicken With wild rice pilaf, tossed green salad with homemade dressings, fresh baked rolls and butte

\$30/person

TRADITIONAL BUFFET

5 oz Chicken Cordon Bleu, wild rice pilaf, tossed green salad with homemade dressings, fresh baked rolls and butter

\$30/person

HAWAIIAN LUAU

Hand-Pulled Luau Pork, Teriyaki Chicken (1/2 breast 3 oz), steamed rice fresh cut fruit platter, fresh baked rolls and butter

\$30/person

ITALIAN PASTA FEAST

Broiled Lemon Chicken, Bowtie Pasta, Alfredo and Marinara Sauce, Fresh-cut Romaine Heart Salad with House-made Dressings, Sourdough Garlic & Parmesan Breadsticks

\$30/person

15 Person Minimum Required

Catering - Lunch & Dinner



SOUP & SALAD BAR

Soup options: creamy chicken vegetable, homemade chili, garden vegetable, homemade chicken noodle with vegetables, cheesy potato, tomato beef macaroni, taco soup. Comes with fresh-cut romaine heart salad, homemade dressings, rolls, and butter

\$27/person

BAKED POTATO & SALAD BAR

Foil-wrapped Baked Idaho Potatoes with Sour Cream, Whipped Butter, Home-style Garlic Croutons, Bacon Bits, Green Onions, Shredded Cheddar Jack Cheese, and House-made Chili. Fresh-cut Romaine Heart Salad with House-made Dressings and Italian Sourdough Rolls \$27/person

SANDWICH BAR

Honey cured ham, sliced turkey breast, freshly sliced chicken breasts, provolone, cheddar jack cheese, lettuce, pickles, tomatoes, mayo and mustard all put on a fresh rosette or ciabatta bun. side: bags of chips and your choice of potato salad or pasta salad.

\$27/person

EXECUTIVE BOXED LUNCHES

Choice of Classic Turkey, Ham & Swiss, Hummus Harvest, Chicken Pecan Salad Sandwich, Pepper Bleu Roast Beef, Turkey Cobb on Freshly-baked 100% Whole Wheat Bread, Chips, Freshly-baked Cookie

\$18/person

15 Person Minimum Required Please consult your sales representative for catering options for less than 15 people

Catering - Extras



HORS D'OEVRES AND APPETIZERS

- Chicken Teriyaki on a Stick
- Sweet N' Sour Meatballs
- Swedish Meatballs
- BBQ Smoked Sausages
- Cheese n' Crackers
- Tri-color Tortilla Chips n' Salsa
- Vegetable Platter w/House-made Ranch Dip
- Fresh Fruit (seasonal)

DESSERTS & SNACKS

- Assorted Bagels w/Cream Cheese
- Assorted Brownies
- Assorted Cookies
- Assorted Cupcakes
- Assorted Donuts
- Assorted French Macarons
- Assorted Muffins
- Assorted Pastries

\$5/serving Minimum of 15 Servings per Item

\$25/dozen

Beverage Selections



COFFEE / TEA SERVICE

Gourmet Columbian Coffee - Regular and Decaf Assorted Teas and Hot Chocolate

DELUXE BEVERAGE SERVICE

Gourmet Columbian Coffee - Regular and Decaf Assorted Teas and Hot Chocolate Assorted Fruit Juices or Assorted Sodas

\$5/person

\$8/person

A-LA-CARTE BEVERAGE SERVICE

Assorted Canned Sodas and Bottled Waters - \$2/each Starbucks[®] Frappuccinos - \$3/each Red Bull Energy Drinks - \$4/each Fresh Columbian Coffee (One Gallon, regular or decaf) - \$25 each

Seasonal Specialty Beverages



ITALIAN SODA BAR

Your guests are always looking for something refreshing and different and they will love mixing and matching their favorite flavors. Variety of Flavored Torani Syrups, Club Soda, Half & Half and Whipped Cream

\$6/person

SANGRIA MOCKTAIL

This colorful, fun and refreshing non alcoholic mocktail is perfect for any time of the year! Grape Juice, Sparkling Water, Cranberry Juice, Orange Juice, Chopped Fruit and garnished with Chopped Herbs and fresh citrus slices

\$5/person

SPICY PEAR PUNCH

Crisp fall air is perfectly paired with the subtle sweetness and sparkling fizz of this punch. Pear Nectar, Ginger Beer, Lemon Juice and garnished with cinnamon sticks and cranberries

\$5/person

HOT CHOCOLATE BAR

Warm your guest hearts with a cozy and festive "Build Your Own" Hot Chocolate Bar! Hot Choco Mix, Mini Marshmallows, Chocolate Chips, Crushed Peppermints, and Whipped Cream

\$6/person

SPRINGHILL SUITES® BY MARRIOTT

We look forward to hosting a successful and memorable event. For questions or concerns, please reach out anytime.

CHARLOTTE LAWRENCE

Group Sales & Events Coordinator

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