

# SpringHill Suites by Marriott- Draper

12111 south state street  
Draper, Utah 84020  
801.572.1800  
[www.marriott.com/slcdp](http://www.marriott.com/slcdp)



## Event Information & Pricing



# Catering

We are pleased to offer a wide variety of fresh and delicious food and beverage options for your meeting attendees. From a light morning break to a full dinner buffet, we have selections to please any palette!





# Breakfast

## **Deluxe Breakfast Buffet**

*Served in common area*

Assortment of Low Fat and Greek Yogurt

Seasonal, Fresh, Whole Fruit

Scrambled Eggs, Breakfast Protein

Muffins, Bagels and Pastries

Hot and Cold Cereal Selections

Gourmet Columbian Coffee- Regular and Decaf

Assorted Teas and Hot Chocolate

Assorted Fruit Juices

**\$10**

## **Light & Fit Breakfast**

*Served in meeting room*

Bowl of Seasonal, Fresh, Whole Fruit

Assortment of Muffins and Pastries

Assortment of Low Fat and Greek Yogurt

Gourmet Columbian Coffee- Regular and Decaf

Assorted Teas and Hot Chocolate

Assorted Fruit Juices

**\$10**



# Breaks

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

## AM Break

Assorted Breakfast Pastries

Assortment of Seasonal, Fresh, Whole, Fruit

Gourmet Columbian Coffee- Regular and Decaf

Assorted Teas and Hot Chocolate

**\$9**

## PM Break

Assorted Cookies and Chips

Gourmet Columbian Coffee- Regular and Decaf

Assorted Teas and Hot Chocolate

**\$9**

## Sweet Tooth Break

Assortment of Name Brand Candy Bars and  
other treats (licorice, Swedish Fish)

Assorted Canned Sodas

**\$9**

## Healthy Break

Assortment of Seasonal, Fresh, Whole Fruit

Assorted Roasted Nuts and Trail Mix

Granola Bars

Bottle Water

**\$9**



# Menu – Groups 25 or less

## **Sandwich Bar**

Honey-cured Ham, Tender Turkey Breast, Fresh-Roasted Chicken Breast, Provolone and Cheddar Jack Cheeses, Lettuce, Pickles, Tomatoes, Mayo, Mustard, Freshly baked Rolls with Butter, Potato or Pasta Salad, and Chips

**\$16**



## **Soup & Salad Bar**

Choice of Soup: Clam Chowder, Creamy Chicken Vegetable, House-made Chili, Garden Vegetable, Chicken Noodle and Veggies, Potato Cheese, Taco Soup, Chili Verde, Tomato Beef Macaroni, Taco Soup. Fresh-cut Romaine Heart Salad with House-made Dressings, Italian Sourdough Rolls or Breadsticks

**\$18**

## **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, Italian Sourdough Rolls or Breadsticks

**\$18**

## **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 House-made Dressings,

**\$19**



# Menu - Groups 25 or less

## **Traditional Buffet**

5 oz. Chicken Cordon Bleu

**or**

Broccoli and Cheese Stuffed

Chicken,

Rice Pilaf,

Fresh-cut Romaine Heart Salad

with House-made Dressings,

Freshly baked Rolls with Butter

**\$19**

## **Mexican Fiesta**

Chicken

**or**

Beef Enchiladas,

Chili Verde,

Spanish Rice,

Fresh-cut Romaine Heart Salad

with House-made Dressings,

Chips & Salsa

**\$19**

## **Asian Buffet**

Savory Beef with Broccoli,

Chicken Stir-fry,

Ham Fried Rice,

Egg Rolls,

Fresh-cut Romaine Heart Salad

with House-made Dressings

**\$19**





# Menu - Groups 25 or less

## **The Savory Buffet**

Sundried Tomato Chicken

**or**

Artichoke Chicken,

Lemon Herb Rice Pilaf,

Fresh-cut Romaine Heart Salad

with House-made Dressings,

Freshly baked Rolls with Butter

**\$19**

## **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

**\$22**

## **The Famous Buffet**

Peppercorn Brisket of Beef,

Lemon Herb Chicken Breast,

Garlic Mashed Potatoes,

Fresh-cut Romaine Heart Salad

with House-made Dressings,

Freshly baked Rolls with Butter

**\$21**

## **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,

and a beverage

**\$15**



# Menu – Groups 25 or more

## Choice of Salads

Select one of the following:

**Santa Fe Chicken Salad** – Grilled chicken strips, black beans, jicama, peppers, tomatoes, cilantro, radishes, chilis, mandarin oranges, and mushrooms on a bed of lettuce with an orange vinaigrette dressing. Served with tortilla chips, rolls & butter.

**Taco Salad** – Choice of our house specialty Sonoran style shredded beef or chicken, tomatoes, black beans, cheddar cheese, sour cream, guacamole & shredded lettuce. Served in a flour tortilla taco bowl with a zesty salsa and creamy tomatillo cilantro dressing.

**Southwestern Salad** – Romaine lettuce, black beans, corn, julienne carrots, grilled chicken strips, red cabbage, and red onions. Served with a choice of creamy jalapeno cilantro dressing or BBQ sauce, and rolls & butter.

**\$18**



## **BBQ Pulled Pork Sandwich**

Served with a large kaiser roll, with choice of one specialty salad and one hot side. Or have either two hot sides or two specialty salad sides.

Salads: Ambrosia fruit, house mixed greens, Caesar, potato, pasta, coleslaw or spinach  
Hot Sides: Baked beans, herb garlic potatoes, corn with peppers.

**\$18**

## **Fajita Bar**

Choice of beef or chicken tossed with onions, bell peppers, and tomatoes, with toppings of sour cream, guacamole, and shredded cheddar cheese. Served with Mexican rice, refried beans, chips, salsa, and a mixed greens tossed salad.

**\$21**



# Menu - Groups 25 or more

## **Teriyaki Chicken Rice Bowl**

Chicken breast strips in a tasty teriyaki sauce with white rice. Served with a blend of grilled oriental vegetables, rolls and butter

**\$18**

## **Hawaiian Luau**

Hawaiian chicken, Polynesian rice, specialty green salad, tropical fruit salad, rolls and butter

**\$21**

## **Chicken Marsala**

Sautéed chicken breast with a flavorful marsala sauce. Served with a green salad, rolls and butter, one side dish, chef's vegetable, beverage and light dessert. (selections available upon request)

**\$22**

## **Rio Fresh Mex Salad**

Select two choices of meat: Chicken, Barbacoa Pork, Sonoran Shredded Beef, sweet cilantro rice, black beans, shredded romaine lettuce, sour cream, cheese, pico de gallo, flour tortilla, creamy tomatillo cilantro dressing and topped with crispy tortilla strips.

**\$18**





# Menu - Groups 25 or more

## **Mandarin Orange Chicken**

Grilled chicken breast with a sweet & sour orange glaze. Served with a green salad, rolls and butter, one side dish, chef's vegetable, beverage and light dessert.

**\$22**

## **Teriyaki Salmon Fillet**

Topped with a pineapple teriyaki glaze. Served with a green salad, rolls and butter, one side dish, chef's vegetable, beverage and light dessert.

**\$24**

## **Pork Loin**

Topped with a creamy béarnaise sauce. (other sauces available) Served with a green salad, rolls and butter, one side dish, chef's vegetable, beverage and light dessert.

**\$21**

## **Tilapia**

Served with a lemon & onion vinaigrette sauce Served with a green salad, rolls and butter, one side dish, chef's vegetable, beverage and light dessert.

**\$22**

**Side Dishes:** Rissolle Potatoes, Roasted Herb & Garlic Potatoes, Mashed Potatoes & Gravy, Baked Potato with sour cream, Potatoes Au Gratin, Sour Cream Potatoes, Baked Beans, Pasta with sauce, Rice Pilaf, Spanish Rice, Polynesian Rice, Almond Rice, Sweet Cilantro Rice

**Chef's Vegetable:** Baby Carrots, Green Beans with almonds, Vegetable Medley, Steamed Broccoli, Corn with Peppers, In Season: Asparagus, Zucchini or Yellow Squash

**Light Dessert:** Apple or Peach Crisp with Whipped Cream, Sherbet Ice Cream/Vanilla Ice Cream, Fudge Brownies, Cheesecake Brownies, Pumpkin Pie Cake, Carrot Cake, Lemon Bundt Cake, Pound Cake with Berries & Cream, Pie: Apple, Peach, Berry, Assorted Gourmet cookies, Chocolate Cake



# Appetizers & Desserts

Groups of 15-25

## **Appetizers**

Choice of:

Broiled Lemon Chicken Strips

Chicken Teriyaki on a Stick

Sweet & Sour Meatballs

BBQ Chicken Strips

BBQ Smoked Sausages

Cheese & Crackers

Rotini & Fresh Veggie Pasta Salad

Tri-color Tortilla Chips & Salsa

Roasted Raspberry Chipotle Cream Cheese Dip with Crackers

Veggie Platter with Ranch Dip

Seasonal Fresh Fruit

**\$3 per person**

## **Deluxe Appetizers**

Pork and Veggie Egg Rolls with Sweet Sesame Dressing

Crab & Cucumber Salad

Shrimp & Crab Louie Salad

Tender Peppercorn Beef Bites

**\$4 per person**

Assorted Cookies

**\$1.50 each**

Dessert Bars & Brownies

**\$3 per person**

Pies & Cakes

**\$3.50 per person**

New York Style Cheesecake

**\$5 per person**




# Beverage

**Deluxe Beverage Service – groups of 10 or more**  
Assorted fruit juices: **1 quart of Guava, Orange and Apple Juice**  
Gourmet Columbian Coffee- Regular and Decaf: **1 gallon each**  
Assorted Regular & Herbal Teas and Hot Chocolate  
Chilled Bottled Water  
**\$8**

**A la Carte Beverage Service**  
Assorted Canned Sodas- **\$2.00 each**  
Bottled Water- **\$2.00 each**  
Starbucks Frappuccinos- **\$2.50 each**  
Coffee (One gallon regular or decaf)- **\$25 each**



A stylized, light-colored plant graphic is positioned on the left side of the slide. It features a central vertical stem with several large, pointed leaves at the top and a cluster of smaller, round buds or flowers on a branch extending to the left. The background of the slide is a dark, textured brown on the left and a lighter, textured brown on the right.

We look forward to working with you to create a successful and memorable meeting experience!

For more information or to secure your booking, please contact:

\*Celeste Porter - Sales & Events Coordinator

P- 801-965-2392 E- celeste.porter@marriott.com

\*Elizabeth Mulder- Director of Sales

P- 801-965-2391 E- elizabeth.mulder@marriott.com