



BISTRO
CLASSICS WITH A TWIST

FRESH START
TO YOUR DAY

EVENTS MENU

Courtyard by Marriott®
Downtown SLC
345 W 100 S, Salt Lake City,
Utah
385-290-6500
Marriott.com/slccd

COURTYARD®
BY MARRIOTT

YOUR MEETING, NO SMALL MATTER

WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, Having plenty of options and personalized attention can turn any accession from Special to spectacular. With our dedicated hospitality team standing by, we'll you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces , tasty and innovative catering, and audiovisual services, our expert staff can provide anything you event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



COFFEE & PASTRIES

Freshly baked pastries
Assorted muffins
Fresh seasonal fruits
Orange & Apple juice
Starbucks coffee and tea.

\$15. / guest

THE BISTRO BREAKFAST

Freshly baked pastries
Assorted muffins
Organic cheesy scrambled eggs
Bistro Tri-cut potatoes
Chicken or Pork sausage
Chilled Orange and Apple juice
Substitute sausage for smoked bacon for an additional \$1

\$18. / guest

THE CONTINENTAL

Freshly baked pastries
Assorted bagels with cream cheese and jams
Assorted muffins
Fresh seasonal fruits
Assorted cereals and milk
Orange & Apple juice
Starbucks coffee and tea.

\$17. / guest

SANDWICH BREAKFAST

California breakfast burrito
Bistro breakfast sandwich or
Balanced breakfast sandwich
Choose one or a combination of all.
Fresh seasonal cut fruit
Salsa and guacamole
Chilled Orange and Apple Juice

\$16. / guest

BREAKFAST



AVOCADO TOAST BAR
Blueberry muffins
Whole grain wheat toast
Fresh avocado mash
Hard boiled eggs
Arugula salad
Pickled red onions
Roasted tomatoes
Chilled Orange & Apple juice

\$15. / guest



ACAI & YOGURT BAR
Acai smoothie
Greek yogurt
Fresh berries, bananas, granola
Sliced almonds, honey and dried fruits.
Chilled Orange & Apple Juice

\$16. / guest



THE BISTRO PANCAKE
Fresh seasonal fruit salad
Cheesy organic scrambled eggs
Bistro tri-cut potatoes
Chicken or pork sausage
Fluffy pancakes w/ maple syrup
Chilled Orange & Apple juice

\$19. / guest

BREAKS



HEALTH NUT BREAK

\$11./ guest

Assorted trail mix
Fresh seasonal fruit
Granola & protein bars
Fresh Lemonade
Bottled water

CHIPS, SALSA & GUAC

\$12./ guest

Fresh Corn tortilla chips
Fresh house made salsa
Creamy house made guacamole
Fresh Lemonade



SWEET & SALTY

\$11./ guest

Caramel and cheese popcorn
Pretzels
Fresh baked cookies
Petit fours

THE VIP

\$14. / guest

Caramel and cheese popcorn
Assorted potato chips
Fresh baked cookies
Assorted candy bars
Pepsi products



A LA CARTE

Pretzel bowl. \$15
Popcorn bowl. \$25
Fresh baked cookies \$36/doz.
Brownies. \$36/doz.
Individual bags of chips. \$36/doz.
Individual protein energy bars. \$60/doz.
Assorted donuts. \$30/doz.
Bottled water or Pepsi products. \$3/ea.
Energy drinks or juices. \$4/ea.
Fresh strawberry lemonade. \$25/gal.
Starbuck coffee or Tazo teas \$35/gal.

LUNCH



THE BURGER & CHICKER BAR \$17. / guest
Brioche buns
Bacon, sliced tomatoes, lettuce, onions, pickles,
assortment of cheeses and potato chips.
Grilled chicken breast and burger patties.
Fresh lemonade
House baked cookies

THE ITALIAN LUNCH \$18./ guest
Caesar salad
Chicken Parmesan with spaghetti
Penne pasta Alfredo
Garlic bread
Fresh lemonade
House baked cookies

BISTRO CHOICE \$16. / guest
Choose between flaky chicken pot pie
Cobb salad, Bistro burger with chips or
Margherita flatbread
Mixed green salad
Assorted Pepsi products
Fresh Baked cookies.

BOXED LUNCH \$15. / guest
Potato chips, fresh fruit, potato salad & cookies
Bottle water
Choice of a freshly made sandwich.
Spicy Chicken sandwich
Turkey Club on whole wheat
Veggie on whole wheat
Roast Beef & Cheddar

For groups of 15 guest or less

LUNCH



HAWAIIAN LUAU \$18. / guest

Mixed green salad with fresh fruit
Hawaiian chicken breast
White rice
Vegetables du jour
Macaroni salad
Passion fruit lemonade
Fresh baked cookies



BB-Q LUNCH \$20. / guest

Mixed green salad
Rolls & butter
Mashed potatoes
Baked beans
Mac & cheese
BB-Q chicken breast
Pulled pork
Fresh lemonade
Fresh baked cookies.



SOUTHWEST LUNCH \$19. / guest

Southwest green salad
Chips & salsa
Flour tortillas
Elote southwest rice
Black beans
Tinga chicken
Sweet pork
Fresh mint lemonade
Fresh baked cookies

SALAD & POTATO BAR \$17. / guest

Baked Idaho potatoes
Organic mixed greens salad
Assorted toppings; cheese, tomatoes, broccoli, bacon,
green onions, sour cream, butter and chili con carne
Assorted dressings
Fresh lemonade
Fresh baked cookies

DINNER



THE ITALIAN FEAST

\$28. / guest

Caesar salad
Grilled chicken Alfredo
Italian pot roast (Strtacotto)
Rosemary garlic roasted red potatoes
Roasted vegetables
Garlic bread.

ROASTED CHICKEN AU-JUS

\$26. / guest

Organic mixed green salad
Freshly baked rolls & butter
Herb roasted airline chicken breast
Buttery mashed potatoes
Vegetables du jour

HAWAIIAN LUAU

\$27. / guest

Mixed green salad with fresh fruit
Freshly baked rolls and butter
Katsu chicken
Kalua pork
White rice
Vegetables du jour
Macaroni salad.

SALMON FLORENTINE

\$29. / guest

Organic mixed green salad
Freshly baked rolls & butter
Pesto rubbed salmon filet
Creamed spinach
Roasted red potatoes or linguini
Vegetables du jour.



RECEPTION



HORS D' OEUVRE

- Chicken Parmesan Bites \$70-
- Arancini di Riso Bolognese \$80-
- Crab Cake Succotash \$100-
- Mini Ahi Tuna Tacos \$90-
- Smoked Salmon Blini \$80-
- The Meatballs \$70-
- Beef Empanada w/ Guava Gastrique \$80-
- Chicken Satay w/ Peanut Sauce \$80-
- Stuffed Mushroom Piedmontese \$70-
- Chips, Salsa & Guacamole \$60-

HORS D' OEUVRE

- BB-Q Pork Sliders \$70-
- Grilled Cheese & Tomato Soup \$80-
- Chicken Adobo & Crispy Rice \$80-
- Saimin Noodles & Pork Belly \$80
- Carnitas Tostada & Avocado \$80-
- Cuban Sandwich Sliders \$80-
- Mini Fruit Tarts \$80-
- Cream Cheese Flan \$60-
- Profiteroles, Chantilly & Chocolat \$60-
Serves 20 guest per order

RECEPTION



BEER

DOMESTIC \$5.50

Budweiser
Coors Light
Bud Light
Miller Lite
Michelob Ultra
IMPORTED \$5.75

Heineken
Corona Extra
Corona Light
Stella Artois

REGIONAL CRAFT \$6

Lager
Pale Ale
Wheat
IPA
Double IPA

WINES

House White Wine by the glass \$9.-

Chateau St Jean Chardonnay \$34/BTL.
Clean Slate Riesling \$33/BTL.
Tommasi Pinot Grigio \$32/BTL.

House Red Wine by the glass \$10.-

Clos du Bois, Merlot \$36/ BTL.
Estancia, Cab Sauvignon \$36/BTL.
Decoy, Cab Sauvignon \$49/BTL.
Estancia, Pinot Noir \$39/BTL.
19 Crimes, Red Blend \$36/BTL.
Los Alamos, Malbec \$36/BTL.

SPIRITS & COCKTAILS

We carry a great selection of spirits for your reception from call to premium brands, they can be purchased by the bottle or cocktails. Please see you sales team for pricing and offerings.

TECHNOLOGY



AUDIO VISUAL & TECHNOLOGY

We have the technology to make your meetings a success. Projectors, flip charts, Blue-ray players or power strips. We have it.

Some items have limited availability. Please contact our events department for details or special accommodations

AV & TECH

- HD projector & screen \$150
- HD LCD TV \$100
- Podium \$75
- Wireless microphone or lavalier \$50
- Speaker phone \$50
- Flip chart with markers \$40
- Easel or Whiteboard \$25
- Extension cord or power strip \$5
- Standard AV adaptors \$10
- Blue-ray player \$30

ADDITIONAL INFORMATION

All meals are presented for 75 minutes of service

Prices do not include Tax and Services (Currently 22% Service Charge and 8.1% Sales Tax)

Buffets:

Buffets style options are not available to groups under 15 guest

Most menu Items can also be plated.

Please add an additional \$2.50 per person for plated meals.

Boxed Lunches:

Groups of less than 15 will be charged and additional \$2 per boxed lunch

Please inquire with your event manager regarding options for groups less than 10 persons.

Bartender is required at a fee of \$100 for 3 hours, each additional hour is \$25