



MARRIOTT  
SALT LAKE  
DOWNTOWN CITY CREEK

Events Menu

# LIFE ELEVATED

75 SOUTH WEST TEMPLE • SALT LAKE CITY, UT 84101



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## The Salt Lake Marriott Downtown at City Creek

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*"The culinary scene in Utah centers around bringing in flavors from all over the globe," notes Chef Gray. "Hotel dining is moving more toward items which are both comfortable and innovative. Guests want to see things they know mixed with new ideas from different regions and areas. There is still a big push for local ingredients and finding healthier ways to present the comfort food they know and love as well."*

**– EXECUTIVE CHEF JASON GRAY**

### BRIEFLY ABOUT US

Our mission at the Salt Lake Marriott Downtown at City Creek is to support our local farms and growers by procuring sustainable resources throughout Utah and the surrounding areas whenever possible. We strive to utilize our locally sourced ingredients to create a unique and memorable experience.

Food is the center point of many events. Our menus and presentations are created with the mindset to make your general session not so general, your convention not so conventional, and make your engagement an event where your guests will actually engage.

Our main goal is to be your partner in taking your event - whether a celebration, a collaboration session, an educational seminar, a product launch, or any other function that brings your group through our doors, to an elevated level. In combination with our amazing staff, advanced audio visual, and perfect downtown location, your event will be BRILLIANT.

# BREAKFAST PACKAGES

## Continental Breakfast

All of our Continentals include Starbucks regular coffee, decaf coffee, and assorted Taylor's Hot Teas with lemon and honey. **Continentals have a 15 guest minimum order.** Package service is provided for one hour. Groups of 25 or less will be subject to a \$50 plus tax labor fee.

### THE BEEHIVE CONTINENTAL — \$23 per person

- assorted pastries; banana nut muffins, blueberry bran muffins, lemon poppy seed breakfast bread, cranberry orange breakfast bread. *(served with Sweetly Devine's jalapeño raspberry jelly, Dalmatia fig spread and West Point Dairy orange hazelnut butter spreads)*
- assorted Chobani yogurts
- assorted ripe whole fruit bananas, oranges, apples
- orange juice
- assorted bottled juices

### THE BEE'S KNEES CONTINENTAL — \$27 per person

- all selections from the Beehive Continental
- choice of breakfast burrito OR turkey, egg and cheddar Stoneground Bakery English muffin sandwich
- steel-cut oatmeal bar with assorted dried fruits and nuts

### CONTINENTAL ENHANCEMENTS

- assorted pastries; banana nut muffins, blueberry bran muffins, lemon poppy seed breakfast bread, cranberry orange breakfast bread — each selection \$40 per dozen
- gluten friendly breakfast breads — \$36 per dozen
- sliced seasonal fruit — \$6 per person
- assorted cereals with 2% milk — \$5 per person *(gluten friendly available)*
- bagel station with assorted jams, butter, and cream cheese — \$6 per person
- chocolate-stuffed croissants — \$36 per dozen
- individual berry greek yogurt parfaits — \$6 per person
- croissant sandwich with egg, pork sausage, or turkey sausage — \$6 per person
- soy or almond milk — \$12 per quart

### FRESH JUICE BAR OPTIONS — \$42 per gallon

- Being Green — cucumber, celery, spinach, kale, and lemon
- Carrot Cocktail — carrot, pineapple, orange, and honey
- Wake Up Watermelon — watermelon, lime, ginger, and mint



ALL FOOD AND BEVERAGE IS SUBJECT TO 25% SERVICE CHARGE AND APPLICABLE TAX

## Breakfast Buffets

All of our Breakfast Buffets include Starbucks regular coffee, decaf coffee and assorted Taylor's Hot Teas with lemon and honey.

**Breakfast Buffets have a 20 guest minimum order.** Package service is provided for one hour. Groups of 25 or less will be subject to a \$100 plus tax labor fee.

### SUPERFOODS BREAKFAST BUFFET — \$38 per person

*A nutrient rich menu to provide health, performance and overall wellbeing benefits*

- assorted pastries; blueberry bran muffins (*served with Sweetly Devine's jalapeño raspberry jelly, Dalmatia fig spread and West Point Dairy orange hazelnut butter spreads*)
- avocado toast on Vosen's Bakery 7 grain bread
- fresh grapes, apples, bananas, and blueberries
- steel-cut oatmeal bar with assorted dried fruits and nuts
- Greek yogurt parfait with Goji berries and flax seed
- roasted sweet potatoes and kale
- cage-free eggs with coconut oil sautéed spinach
- Guava chia seed shots
- freshly squeezed grapefruit and orange juice
- fat free, soy, and almond milk selections

### LITTLE COTTONWOOD BUFFET — \$30 per person

- assorted pastries; assorted scones, chocolate chip muffins, mango muffins, blueberry bran muffin (*served with Sweetly Devine's jalapeño raspberry jelly, Dalmatia fig spread and West Point dairy orange hazelnut butter spreads*)
- freshly-baked pastries and croissants
- seasonal fresh fruits
- choice of crispy hash browns, fried breakfast potatoes with peppers and onions, herb-roasted new potatoes, or sweet potato hash
- cage-free scrambled eggs
- bacon strips and turkey sausage
- orange juice
- assorted bottled juices

### BIG COTTONWOOD BUFFET — \$34 per person

*Enjoy all the items from the Little Cottonwood with the following enhancements:*

- assorted Chobani yogurts
- assorted cold cereals with 2% milk
- choice of pancakes, waffles, or Wasatch French toast with warm maple syrup





## Breakfast Buffets (CONTINUED)

### LAKE EFFECT BREAKFAST BUFFET — \$43 per person

- assorted pastries; lemon poppy seed breakfast bread, cranberry orange breakfast bread (*served with Sweetly Devine's jalapeño raspberry jelly, Dalmatia fig spread and West Point dairy orange hazelnut butter spreads*)
- Stoneground Bakery bagel station with assorted jams, butter, and cream cheese
- sliced seasonal fruits, whole fruits, and berries
- assorted Chobani yogurts
- steel-cut oatmeal bar with assorted dried fruits and nuts
- turkey sausage and vegetarian egg frittatas
- choice of pancakes, waffles, or Wasatch French toast with organic applewood smoked maple syrup
- choice of fried breakfast potatoes with peppers and onions, roasted new potatoes or sweet potato hash
- andouille sausage hash
- chicken apple sausage
- candied jalapeño noble ranch bacon strips
- orange juice
- assorted bottled juices

### BUFFET ENHANCEMENTS

*Mix it up with our items a la carte. items are intended to enhance your buffet experience and not to be enjoyed alone.*

- gluten friendly breakfast breads or muffins — \$36 per dozen
- choice of one: chicken apple sausage, turkey sausage, or pork link sausage — \$6 per person
- Wasatch French Toast — \$5 per person
- house-made pancakes — \$5 per person
- breakfast burritos — \$6 per person
- sliced deli meats, local Beehive Creamery cheese, house-made jam, sea salt flatbread — \$6 per person
- eggs benedict — \$7 per person
- house-made granola bars — \$6 per person
- house-smoked pulled pork and buttermilk biscuits — \$8 per person
- Anson Mills stone ground grits — \$7 per person
- croissant sandwich with egg, pork sausage, or turkey sausage — \$6 per person
- individual meat or vegetable frittatas — \$7 per person



## Breakfast Buffets (CONTINUED)

### STEEL CUT OATMEAL BAR — \$7 per person • gluten free

- candied pecans, toasted walnuts, smoked almonds
- dried cranberries, fresh blueberries, golden raisins, chocolate chips, mini marshmallows
- whipped butter, brown sugar, cinnamon, agave syrup

### OMELET STATION — \$12 per person

- made to order with cage-free eggs, egg whites, whole cage-free eggs, egg beaters
- diced ham, diced turkey, sausage, onions, peppers, spinach, jalapeños, mushrooms
- cheddar cheese, swiss cheese, goat cheese

*Chef attendant included to create made to order*

### FRESH JUICE BAR OPTIONS — \$42 per gallon

- Being Green — cucumber, celery, spinach, kale, and lemon
- Carrot Cocktail — carrot, pineapple, orange, and honey
- Wake Up Watermelon — watermelon, lime, ginger, and mint

## Plated Breakfast

Start your day with a plated breakfast. All of our plated breakfasts include Starbucks regular coffee, decaf coffee and assorted Taylor's Hot Teas with lemon and honey. **Plated Breakfasts have a 10 guest's minimum order.** Groups of 25 or less will be subject to a \$100 plus tax and labor fee.

### PLATED SLC — \$28 per person

- today's fresh baked breakfast bakeries and buttermilk biscuits with Sweetly Devine blackberry jam
- bacon strips
- hash browns
- cage-free scrambled eggs
- campari tomato
- pineapple
- pre-set orange juice

# BREAK PACKAGES

## Break Offerings

Breaks packages are a maximum of one hour of service. Any additional food or beverage provided after one hour may be purchased on consumption. **Break packages have a 15 guest minimum order.** Groups of 25 or less will be subject to a \$25 plus tax labor fee.

*All our break packages are named after well known local favorite bikes right here in the Salt Lake Valley.*

### PARLEY'S TRAIL — \$15 per person

- make your own trail mix: M&Ms, pretzels, Chex Mix, toasted almonds, toasted pecan halves, golden raisins, dried cranberries, wasabi peas

### MOUNT OLYMPUS — \$14 per person

- Clif Bars and granola bars
- chef's house-made selection of roasted nuts (2 kinds)
- assorted seasonal whole fruit
- sugar free and regular Red Bull energy drinks

### LAKE SOLITUDE — \$14 per person

- dried fruit with low-fat key lime dip
- hummus and farm vegetables
- market orchard fruit
- granola bars
- choice of two infused h2o: peach/sage, cucumber/mint, berry/mint, or strawberry/basil  
(other options available seasonally)

### DOUGHNUT FALLS — \$22 per person

- The Big O Doughnuts assorted bakeries
- Cold Brew nitro coffee served from the Starbucks Cold Brew bike (30 guest minimum) OR chef's choice house-made milkshakes

### MILL CREEK PIPELINE — \$14 per person

- roasted peanuts
- fresh popcorn: regular and city creek signature bourbon bacon caramel
- choice of Vosen's bakery: standard jumbo salted pretzel with dijon mustard or cinnamon sugar jumbo pretzel with Nutella

### CITY CREEK CANYON — \$16 per person

- house-fried lime tortilla chips and grilled pitas
- house-made guacamole and traditional hummus
- roasted tomatillo salsa and utah fry sauce
- churro donuts
- chef's selection of fruit-infused h2o

### LIVING ROOM LOOKOUT — \$21 per person

- fresh popcorn: regular, City Creek signature bourbon bacon caramel, and coconut white chocolate
- spice it up: garlic salt, cajun seasoning, ranch seasoning
- pour it on: garlic oil, caramel sauce, chocolate sauce
- top it off: Reese's Pieces, M&M's, mini marshmallows
- Utah's own apple beer
- assorted Jackson Hole Soda Co. soft drinks

### SUNSET PEAK — \$16 per person

- fresh house-made lemonade
- lemon bar squares
- lemon crub cake
- lemon crème cookies

### FULL DAY COFFEE BREAK PACKAGE

Package includes regular and decaf Starbucks Coffee, assorted hot Taylor's Tea, assorted Pepsi soft drinks, bottled water and chef's choice snack.

- 8 hours — \$36 per person
- 4 hours — \$24 per person

## A La Carte Break and Beverage Items

### FRUIT INFUSED WATER — \$36 per gallon

- SPRING/SUMMER: peach & sage, blackberry & mint, watermelon & rosemary, lime & strawberry, honeydew with mint & lime, watermelon & basil, strawberry & mint
- FALL/WINTER: lemon & orange, fennel tops with apple & cinnamon stick, grapefruit & mint, lavender & orange, lemon grass & cucumber, cucumber & mint, tangerine & ginger

### SNACKS

- assorted chips — \$3.5 each
- assorted candy bars — \$4 each
- granola bars — \$3.5 each
- whole fruit (apples, oranges, and bananas) — \$28 per dozen
- house-made potato chips with Utah fry sauce — \$6 per person

### DESSERTS

- house-made apple strudel — \$42 per dozen
- cookies and brownies — \$42 per dozen
- rice cereal bars — \$42 per dozen

### BEVERAGES

- bottled water — \$3.5 each
- assorted Pepsi soft drinks — \$4 each
- sparkling water — \$5.5 each
- regular and sugar free Red Bull — \$6.5 each
- Naked Juice smoothies — \$5 each
- assorted bottles juices — \$4 each
- Starbucks Frappuccino — \$7 each
- Taylors assorted hot tea — \$64 per gallon
- freshly brewed Starbucks coffee — \$68 per gallon
- freshly brewed decaffeinated Starbucks coffee — \$68 per gallon
- hot chocolate or apple cider — \$68 per gallon

### STARBUCKS COLD BREW "GOGO NITRO" BIKE

*A cafe on wheels! The Starbucks bike, a two-tap system on wheels, holds 2-4 kegs and serves Cold Brew coffee on demand as an extension of a licensed store.*

- Cold Brew Nitro coffee — \$10 per person  
(50 person minimum)



# LUNCH PACKAGES

## Lunch Buffets

All of our Lunch Buffets include Starbucks regular coffee, decaf coffee and assorted Taylor's Hot Teas with lemon and honey. All packages include lemonade and ice water. **Lunch Buffets have a 20 guest's minimum order.** Groups of 25 or less will be subject to a \$100 plus tax labor fee. Lunch options are offered from 11am – 3pm with a one hour service time. Lunch package selections can be offered as a dinner option for an additional \$7 per person evening upcharge.

### SOUTH WEST TEMPLE SANDWICH BAR — \$34 per person

- CHOOSE ONE: red quinoa salad with maple vinaigrette OR grilled potato salad
- chef's garden salad with honey black pepper vinaigrette and bleu cheese dressing
- house-fried potato chips with Utah fry sauce
- CHOOSE TWO COLD SANDWICH OPTIONS:
  - > roasted turkey, oven-cured tomato, bibb lettuce, bacon, and cranberry aioli on focaccia bread
  - > shaved roast beef, aged cheddar, romaine lettuce, pickled maui onions, and horseradish cream on wheat bread
  - > grilled chicken caesar wrap
  - > roasted vegetable and quinoa wrap with hummus, arugula, and olives
- CHOOSE ONE HOT SANDWICH OPTION:
  - > grilled ham and cheese
  - > City Creek cubano: pulled pork, ham, swiss, pickles, and mustard
  - > braised short rib and aged cheddar with tomato confit
  - > classic reuben: corned beef, swiss, sauerkraut, and Russian dressing
- assorted fresh baked cookies and Vosen's Bakery brownies

### MEDITERRANEO — \$35 per person

- focaccia rolls and garlic breadsticks
- minestrone soup
- caesar salad
- farfalle pasta salad with arugula, kalamata olives, asiago cheese
- fresh mozzarella and tomato salad, balsamic syrup, basil
- rigatoni ragu with roasted garlic sauce
- broccolini with tomatoes
- char-grilled double garlic chicken with olives and lemon sauce
- broiled salmon with herb mustard glaze
- baklava
- tiramisu cake

### GREEN 'N' GROW BUFFET — \$33 per person

- Vosen's Bakery assorted breads and rolls
- white bean soup
- farro tomato herb salad
- chopped romaine lettuce
- spring greens mix
- assorted salad toppings tomatoes, carrots, bell peppers, cage-free hard boiled eggs, avocado, goat cheese, parmesan, croutons, chickpeas, cucumbers, edamame, dried cranberries, red onions, candied pecans
- sliced flank steak
- grilled chicken
- milk chocolate and white chocolate-drizzled fruit kabobs
- raspberry cream custard

#### ENHANCEMENT:

tomato Bisque Soup — \$2 per person

### WASATCH BBQ BUFFET — \$37 per person

- fresh baked cornbread and buttermilk biscuits with honey butter
- tumbleweed salad: greens, roasted corn, cucumbers, olives, roasted peppers, lime cumin vinaigrette
- red beet and cabbage coleslaw
- house baked beans
- baked macaroni and cheese
- chili lime corn on the cob
- mesquite house-smoked beef brisket
- bbq-rubbed grilled chicken thighs
- fire & ice fruit salad
- strawberry shortcake

#### ENHANCEMENT:

house smoked pulled pork with vinegar & tomato bbq — \$6 per person

## Lunch Buffets (CONTINUED)

### RED ROCKS BUFFET — \$38 per person

- house-fried lime tortilla chips
- chicken tortilla soup
- fire-roasted corn and black bean salad
- southwest caesar salad: greens, queso fresco, cherry tomatoes, black beans, crispy tortilla strips, chipotle caesar dressing
- carne asada
- ancho chicken
- soft taco bar, served with warm flour tortilla and assorted toppings of: *grated queso fresco, shredded lettuce, diced tomatoes, sliced jalapeños, guacamole, sour cream, fresh green and red salsas, lime wedges*
- green chili tamales
- refried beans and arroz rojo
- churros and tres leches cake

#### ENHANCEMENTS:

- al pastor pork — \$6 per person
- spinach and cheese enchiladas — \$5 per person

### THE LOCAL BUFFET — \$46 per person

*Ingredients sourced right here in Utah. menus may fluctuate seasonally and depending on harvest schedules*

- Vosen's Bakery assorted rolls
- bread shards with Sweetly Devine Jalapeño raspberry jelly
- seasonal vegetable soup
- green bean salad with toasted pine nuts
- assorted Creminelli salamis
- assorted cheeses from Beehive Creamery and Cold Creek Farms
- roasted baby beets with candied pecans and feta
- roasted squash and zucchini with radishes
- Wasatch Meats baseball sirloin with wild mushroom sauce
- Fog River Utah trout with garlic dill sauce and capers
- cherry chocolate jars
- Utah apple strudel



## Plated Lunches

All of our Plated Lunches include Starbucks Regular Coffee, Decaf Coffee and Assorted Taylor's Hot Teas with Lemon and Honey. All Packages include Lemonade, Ice Water Rolls and butter. **Plated Lunches have a 10 guest's minimum order.** Groups of 25 or less will be subject to a \$100 plus tax labor fee.

*Quantities with final guarantees will be due 72 business hours in advance. Groups must provide your guests with meal indicators if more than one entrée is selected. Additional onsite dietary requests will be added in the entrée count if not accounted for in the original guarantee.*

### **SALAD SELECTION** — choose one (1) salad option

- mixed greens garden salad with red wine vinaigrette
- classic caesar salad
- spinach salad: candied pecans, red onions, dried local cherries, and feta with creamy balsamic
- baby kale and arugula salad: roasted chickpeas, tomatoes, and parmesan with black pepper honey dressing

### **SIDES** — choose one (1) side option

- wild mushroom risotto
- balsamic-glazed shallots and radishes
- roasted red potatoes
- roasted fingerling hash
- farro with Utah Cherries

*All entrées are accompanied by seasonal chef's choice vegetable*

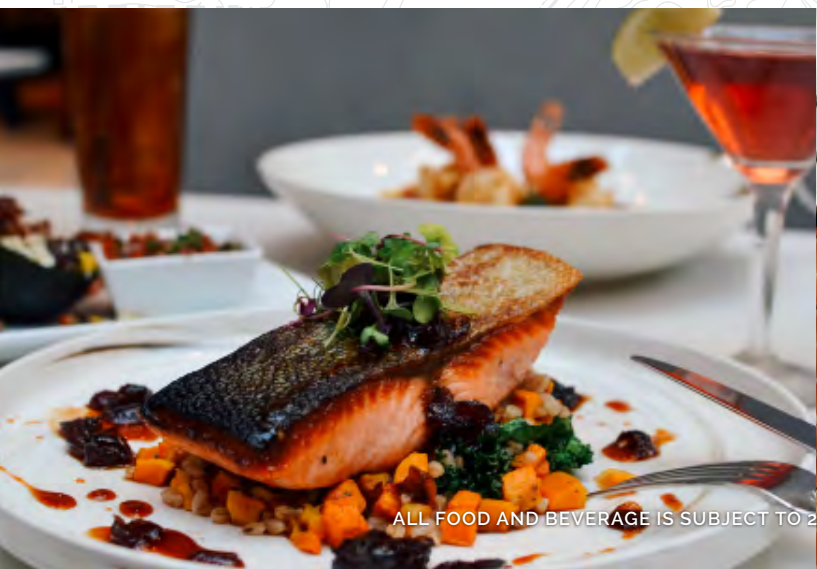
### **ENTRÉES** — choose up to three (3) entrée options

- New York Strip Steak — \$36 per person
  - > steak butter, chimichurri
- Apple Bourbon-Brined Pork Loin — \$32 per person
  - > pork loin stuffed with spinach and mushrooms
  - > smoked onion and bacon sauce
- King Salmon — \$31 per person
  - > herb-roasted filet with pinot grigio butter
  - > charred tomatoes
- Mary's Farm Free Range Chicken — \$28 per person
  - > pan gravy
- Seasonal Vegetarian/Vegan Option — \$29 per person

### **DESSERT SELECTIONS** — choose one (1) dessert option.

- raspberry cream custard
- triple chocolate mousse
- classic cheesecake with sauce
- chocolate mousse cake
- lemon paradise cake
- tiramisu cake
- GLUTEN FREE flourless chocolate decadence — \$4 per person

*To provide your guests with alternating desserts, a \$2 per entrée charge will apply*



ALL FOOD AND BEVERAGE IS SUBJECT TO 25% SERVICE CHARGE AND APPLICABLE TAX

## Plated Lunches (CONTINUED)

### THE ELEVATED LUNCHEON (20 guests or less) — \$32 per person

*Have an intimate group of people, treat your guests to a private à la carte-style experience in our on-site restaurant private dining room or in your meeting space. Lunch includes assorted rolls with butter, dessert, lemonade, Starbucks regular and decaf coffee, and assorted hot tea. For a \$5 per person enhancement, add a salad or fruit plate course to start. Each guest can select one of the following main course options.*

- Entrée Salad Bowl (gluten free): tossed mixed greens with green apple, chickpeas, carrots, tomatoes, egg, and champagne vinaigrette. choose to add protein: grilled chicken or shrimp.
- Entrée Kale & Quinoa Caesar Salad: kale and quinoa with crisp romaine, pistachios, dried cherries. choose to add protein: grilled chicken or shrimp.
- Marriott Angus Beef Burger: bacon, cheddar, lettuce, tomato, and onion on a French Bakery bun. served with City Creek french fries.
- Prime Rib Dip: Wasatch Meats ribeye, horseradish cream, grilled onions, au jus, provolone cheese served with sweet potato tots.
- Norbest Roasted Turkey blt: fresh roasted turkey breast with thick cut bacon, lettuce and tomato served on toasted sourdough. served with City Creek fries.
- Fog River Trout: served with Cous Cous, radicchio salad and green goddess dressing.
- Mary's Farm Free Range Roasted Chicken: served with green chili funeral potatoes and broccolini.
- Seasonal Vegetarian Options: fresh seasonal selections with choice of side.

*Menu cards will be provided to you and collected on the morning of your lunch to ensure smooth service. Menu options are subject to change seasonally, please talk with your Event Manager about the most current menu choices. The restaurant private dining room is based on availability.*

### GRAB AND GO LUNCH — \$27 per person

*All box lunches include whole fruit, kettle chips, sweet snacks and bottled water. Box lunches are presented in convenient, eco-friendly packaging that is designed to be served grab & go style. Additional fees can apply if requested to be served deconstructed. No minimum guarantee order required.*

choose up to three (3) selections total:

- SANDWICH OPTIONS:
  - Roasted Turkey: oven-cured tomato, bibb lettuce, bacon, and cranberry aioli on focaccia bread.
  - Shaved Roast Beef: aged cheddar, romaine lettuce, pickled maui onions, and horseradish cream on wheat bread.
  - Grilled Chicken Caesar Wrap.
  - Roasted Vegetable and Quinoa Wrap: with hummus, arugula, and olives.
- SALAD OPTIONS:
  - Grilled Lemon Coriander Chicken: roast garlic cilantro aioli, shaved cucumber, mozzarella, cured comatose.
  - Classic Chicken Caesar Salad: romaine, parmesan, croutons, creamy caesar dressing.
  - Grilled Chicken cobb Salad: bacon, blue cheese, egg, tomato, cucumber, mustard vinaigrette.
- ENHANCEMENTS:
  - pasta salads — \$3 per person
  - greens and grains side salad — \$3 per person
  - assorted sodas — \$4 per person



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# SMALL BITES

All hors d'oeuvres and small bites can be either served displayed or butler passed. Butler pass service fee is an additional \$100 per item per server. All reception displays can only be served for a maximum of 2 hours.

## COLD HORS D'OEUVRES — \$72 per dozen

*Minimum 2 dozen orders*

- burrata tomato basil tarts
- antipasto skewers
- shrimp cocktail shooters
- smoked salmon bites
- wild mushroom crostini with herbed goat cheese
- avocado deviled eggs with candied jalapeño noble ranch bacon
- peppercorn-crusted beef tenderloin crostini with arugula and horseradish
- kale and Creminelli prosciutto tartine with ricotta
- ginger, turmeric, coconut water, slide ridge raw honey shots
- tuna poke cones
- buttermilk-fried gochujang chicken lettuce wraps
- butternut squash, walnuts, and red quinoa in a gluten friendly tarts

## HOT HORS D'OEUVRES — \$78 per dozen

*Minimum 2 dozen orders*

- house-made utah crab cakes with smoky onion remoulade
- black bean empanada with roasted corn salsa
- pickled apple pork bao buns
- Creminelli mortadella and pimento cheese pinwheels
- scallops wrapped in bacon
- spring rolls: vegetable OR buffalo chicken
- apple and goat cheese in fillo dough
- honey sriracha chicken meatballs
- satays: beef OR chicken
- artichoke beignets
- sesame chicken tenders
- coconut shrimp



ALL FOOD AND BEVERAGE IS SUBJECT TO 25% SERVICE CHARGE AND APPLICABLE TAX

# RECEPTION DISPLAYS

**Minimum Guarantee of 15 guests per item.** Reception displays can only be served for a maximum of 2 hours.

**LOCAL CHEESES WITH CONDIMENTS** — \$15 per person

- Beehive Creamery, Gold Creek Farms, Heber

**BRUSCHETTA BAR** — \$12 per person

- grilled garlic brushed baguettes, classic tomato bruschetta, artichoke and green olive tapenade, white bean & pancetta salad, chick pea carrot & coriander

**FARMERS MARKET** — \$9 per person

- fresh and roasted vegetables and seasonal fruits served with buttermilk ranch and hummus dip

**SWEET BITES** — \$15 per person

- fruit tartlets, chocolate eclairs, key lime tarts, candied pecans, chocolate almond bark, chocolate chip cookies

**SEASONAL INFUSED WATER ENHANCEMENT**

— \$15 per gallon

- SPRING / SUMMER: peach & sage, blackberry & mint, watermelon & rosemary, lime & strawberry, honeydew mint & lime, watermelon & basil, strawberry & mint
- FALL / WINTER: lemon & orange, fennel tops with apple & cinnamon stick, grapefruit & mint, lavender & orange, lemongrass & cucumber, cucumber & mint, tangerine & ginger



ALL FOOD AND BEVERAGE IS SUBJECT TO 25% SERVICE CHARGE AND APPLICABLE TAX

# RECEPTION STATIONS

**Minimum guarantee of 20 guests.** Stations cannot be ordered without combination of items, as they are not designed to enjoy as full meal on own. Reception stations cannot be served for more than a max of 2 hours.

## POZOLE STATION — \$13 per person

- hominy stew made with chicken (green) or pork (red), served build your own condiments of cabbage, chilies, avocado, lime, red onion, radishes and jalapeños

## AVOCADO & LIME SHRIMP STATION — \$13 per person

- fresh made guacamole in stone mortars, cilantro lime marinated shrimp, fresh corn tortilla chips

## SOUTHERN SLIDER STATION — \$18 per person

*Based on two servings per person*

- house-smoked BBQ pulled pork and slow roasted beef brisket sliders
- 3 kinds of BBQ sauce: tomato, vinegar, and white sauces with fried onions
- crispy red cabbage slaw, Pop's Garlic Dill Pickles, and brioche rolls

## UTAH POUTINE STATION — \$13 per person

- waffle fries, sweet potato tots, Utah funeral potatoes, sauce brune and Utah fry sauce, Beehive Cheese squeaky curds, bacon lardons, fried shallots, green onions, malt vinegar

## RICE BOWL STATION — \$17 per person

- CHOOSE TWO:
  - > brown rice, jasmine rice, white rice, quinoa
  - > mojo chicken, house smoked pulled pork, teriyaki steak
  - > black bean and corn salsa, broccoli, shredded carrots, avocado, scallions, lime, edamame, shitake, sesame, cilantro, red peppers, grilled zucchini, tomatoes, jalapeños and radish

### ENHANCEMENTS:

tamarind glazed tempeh — \$3 per person

sesame seared ahi tuna — \$6 per person

## GREENS & GRAINS — \$16 per person

- farro with tomato and herbs
- quinoa with butternut squash maple, and spinach, roasted broccoli, charred lemon, kale, Gold Creek Farms feta cheese





## Reception Stations (CONTINUED)

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Create a unique experiences from options from around the globe with a complete package! **20 guest minimum.** 25 guests or less will be subject to a \$100 labor fee.

### **MENU INCLUDES:**

- fresh and roasted vegetables display with assorted dips
- Beehive Creamery cheese board

CHOOSE THREE (3) — \$58 per person

CHOOSE FOUR (4) — \$68 per person

CHOOSE FIVE (5) — \$78 per person

### SELECT CUSTOM SELECTIONS:

- Utah scones, Slide Ridge raw Utah honey, Bear Lake raspberry sauce
- Smoked Fog River trout cakes with Springville corn relish
- tacos Al Pastor
- poutine with Beehive Creamery cheese curds
- fried churros with melted chocolate and orange glaze
- bao buns with pork belly and kimchi
- vegetarian poke
- banh mi roasted pork
- chicken and andouille sausage gumbo
- shrimp and Anson Mills stone ground grits
- braised beef short rib, smoky onion jam, sweet potato hash
- Arancini mozzarella-filled fried rice balls
- house-smoked beef brisket sandwich
- pork sig sig with Philippines rice
- duck confit white bean cassoulet
- seared diver scallops with truffle risotto
- chicken pozole

# ACTIVATION STATIONS

Your guests will enjoy these interactive stations as they create their own dishes delight their palates and enhance their experiences. Stations cannot be ordered without combination of items, as they are not designed to enjoy as full meal on own. **20 guests minimum order**, Trained Chef Attendant fee applies of \$125 plus tax per Chef needed to execute brilliantly. 25 guests or less will be subject to a \$100 labor fee.

## TACO STATION — \$18 per person

- whole fried OR grilled cod and al pastor pork, corn and flour tortillas, queso fresco, guacamole, pico de gallo, house-made salsa, lime wedges, cilantro

## GNOCCHI STATION — \$18 per person

- crispy pancetta, charred broccolini, grilled asparagus, cherry tomatoes, fresh basil, parmesan, sauces (butter-fried sage, fresh pesto, mushroom cream, tomato basil)

## CARVED CONCEPTS:

*All carved items include rolls and butter*

## WASATCH PRIME RIB — \$450 each, serves 30

- horseradish cream sauce and au jus

## NORBEST ROASTED TURKEY — \$375 each, serves 40

- cranberry apple bourbon chutney

## BOURBON OR COLA-GLAZED HAM — \$400 each, serves 50

- lavender mustard

## HERB CRUSTED KING SALMON — \$375 each, serves 40

- dill aioli

## LEG OF LAMB — \$400 each, serves 20

- mint chimichurri

## ROAST TENDERLOIN OF BEEF — \$475 each, serves 30

- whole grain mustard, balsamic glazed onions



ALL FOOD AND BEVERAGE IS SUBJECT TO 25% SERVICE CHARGE AND APPLICABLE TAX

# DINNER PACKAGES

## Plated Dinners

A perfect service option whether you are hosting a program or you are looking for that extra touch of elegance. **Plated dinners offered to groups with a minimum of 10 guests guarantee.** All plated dinners include assorted rolls with butter, salad, dessert, lemonade, Starbucks regular and decaf coffee, and assorted Taylor's hot tea. All dinner options should be limited to 3 entrée selections including a vegetarian option. In order to provide seamless service, if you have more than one entrée selection please provide place card indicators for our service staff for each guest.

*Quantities with final guarantees will be due 72 business hours in advance. You must provide your guests with meal indicators if more than one entrée is selected. Additional onsite dietary requests will be added in the entrée count if not accounted for in the original guarantee.*

### SALAD SELECTIONS — choose one (1) option

- Mixed Greens Garden Salad: topped with seasonal vegetables with red wine vinaigrette
- Classic Caesar Salad
- Spinach Salad: candied pecans, red onions, dried local cherries, and feta with creamy balsamic
- Baby Kale and Arugula Salad: roasted chickpeas, tomatoes, and parmesan with black pepper honey dressing
- Antipasto Plate: creminelli salami, Pop's pickles, savory jam, crostini — \$4 per person

### SIDES SELECTIONS — choose up to one (1) option

- chili honey sweet potato
- roasted scallion asiago polenta
- roasted fingerling hash
- candied shallot risotto
- balsamic poached tomato
- farro with Utah cherries

### ENTRÉE SELECTIONS — choose up to three (3) options

- Beef Tenderloin Fillet — \$55 per person
  - > wild mushroom sauce
- Braised Beef Short Rib — \$49 per person
  - > braised in sugar cane cola
- Pacific King Salmon — \$40 per person
  - > pinot grigio butter
  - > charred tomato
- Fog River Rainbow Trout — \$39 per person
  - > sage white wine sauce
- Mary's Farm Free Range Chicken Breast — \$38 per person
  - > pan-seared lemon thyme with pan gravy
  - > overnight cured tomatoes
- Seasonal Vegetarian / Vegan Option — \$35 per person  
*inquiry to your event manager what seasonal selections are available.*

### DESSERT SELECTIONS — choose one (1) option

- raspberry cream custard
- triple chocolate mousse
- classic cheesecake with sauce
- chocolate mousse cake
- lemon paradise cake
- tiramisu cake
- gluten friendly
  - > flourless chocolate decadence — \$4 per person

*Alternating desserts can be arranged for an additional \$2 per person*

## Dinner Buffets

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Find something to please all your guests with our extensive dinner buffet menus. **Minimum guest's guarantee is 25 guests.** 25 guests or less will be subject to a \$100 labor fee.

### ARCHES — \$50 per person

- Vosen baked breads
- chef's soup du jour
- baby arugula, spinach, shaved fennel, orange segments, tarragon vinaigrette
- farrow and herb tomato salad
- pan seared Utah trout, wilted greens
- skirt steak with radishes, smoked blue cheese, truffle emulsion and sea salt
- Mary's Farm free range mojo chicken, black bean and chili roasted corn
- Utah funeral potatoes
- orecchiette beehive mac n cheese
- broccolini with lemon mustard dressing
- chef's dessert selections

### ZIONS — \$55 per person

- Vosen baked breads
- chef's soup du jour
- mixed green salad with red pear tomatoes, house-made croutons, cheddar cheese, lemon balsamic vinaigrette, blue cheese and low-fat dijon dressing
- arugula with grilled asparagus and red onions
- warm crispy red cabbage slaw
- roasted garlic fingerling potatoes
- baby carrots
- sautéed green beans and caramelized shallots
- carved strip loin of beef with a port wine, sundried cherry demi-glace
- seared salmon with spinach, shiitake mushrooms and balsamic glaze
- baked chicken with a honey bbq Sriracha sauce and pickled red onions
- hot apple cobbler
- napoleons
- southern pecan pie



# BEVERAGE PACKAGES

## Marvelous Mocktails

Bring your event to life with perfectly crafted mocktails and soda sensations! Package pricing is for 2 hours of service. For every additional hour it is \$2.50 per person.

### THIRST EXPERIENCE — \$15 per person

Have your experience created by Thirst, Salt Lake Local partner and soda mix masters. Thirst team will come out with their branded booth and mixer specialists to create 9 custom creations, or your guests can create a custom mix.

*50 guests minimum. Must be ordered and confirmed two weeks prior to event*

### THE MOCKERY — \$12 per person

An assortment of City Creek signatures such as the Honey Bear, City Creek Cosmo, Just Peachy, Mountain Mojito, Tea Thyme and the Sunset Spritz. Your mock cocktail station will include a mixologist to prepare the favorites or custom order creations. Package also includes assorted soft drinks.

*20 guest minimum. Additional \$150 labor fee applies for each attendant, per 75 guests*



# BANQUET BAR SELECTIONS

## Beverages — Well Bar

*All beverages are charged on consumption*

### HOST WELL BAR PRICING

- well spirits — \$9
- Beaulieu Vineyard wines — \$9
- domestic beer — \$6
- imported beer — \$7
- Utah craft beer — \$9
- soft drinks — \$4
- bottled water — \$3.5

### HOUSE WINE

- BV Chardonnay
- BV Cabernet Sauvignon

### WELL LIQUOR

- Smirnoff Vodka
- Beefeater Gin
- Cruzan Aged Light Rum
- Jose Cuervo “Traditional” Silver Canadian Club Whiskey
- Jim Beam White Label Bourbon
- Dewar’s White Label Scotch
- Korbel Brandy

### DOMESTIC BEER

- Budweiser
- Bud light
- Miller Light

### IMPORT BEER

- Heineken
- Amstel Light
- Corona

### UTAH CRAFT BEER

- Epic Brewery Sessions IPA
- Wasatch Polygamy Porter

*Bartender Attendant - (Host or Cash) Per Bartender is \$150 for two hour, \$25 each additional hour. Ask your Event Manager for Specialty Cocktail Options or upgraded wine, champagne or sparkling selections.*



ALL FOOD AND BEVERAGE IS SUBJECT TO 25% SERVICE CHARGE AND APPLICABLE TAX

## Beverages — Premium Bar

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*All beverages are charged on consumption*

### HOST PREMIUM BAR PRICING

- premium spirits — \$11
- Estancia Wine — \$10
- domestic beer — \$6
- imported beer — \$7
- Utah craft beer — \$9
- soft drinks — \$4
- bottled water — \$3.5

### PREMIUM HOUSE WINE

- Chardonnay
- Cabernet Sauvignon

### PREMIUM LIQUOR

- Grey Goose Vodka
- Bombay Sapphire
- Bacardi Superior Rum
- Mt. Gay Eclipse Rum
- Patron Silver Tequila
- Jack Daniels Whiskey
- Crown Royal
- Knob Creek
- Johnnie Walker Black Label
- Remy Martin VSOP

### DOMESTIC BEER

- Budweiser
- Bud Light
- Miller Light

### IMPORT BEER

- Heineken
- Amstel Light
- Corona

### UTAH CRAFT BEER

- Epic Brewery Sessions IPA
- Wasatch Polygamy Porter

*Bartender Attendant - (Host or Cash) Per Bartender is \$150 for two hour, \$25 each additional hour. Ask your Event Manager for Specialty Cocktail Options or upgraded wine, champagne or sparkling selections.*



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## Savor: Regional Bar Experience

*Give your guests a true Salt Lake Utah experience with both local and regional crafted favorites. All Beverages sold on consumption. Package not available on a Cash bar basis.*

### UTAH BAR PRICING

- Utah spirits — \$10
- Twisted Cedar — \$12
- Utah craft beers — \$9
- craft sodas — \$5.5
- soft drinks — \$4
- bottled water — \$3.5

### UTAH WINE

- Twisted Cedar Chardonnay
- Twister Cedar Cabernet Sauvignon

### PREMIUM UTAH LIQUOR

- Five Wives Vodka
- Beehive Jack Rabbit Gin
- Antelope Island Rum
- Vida Blanco Tequila
- High West Double Rye Whiskey
- High West American Prairie Bourbon

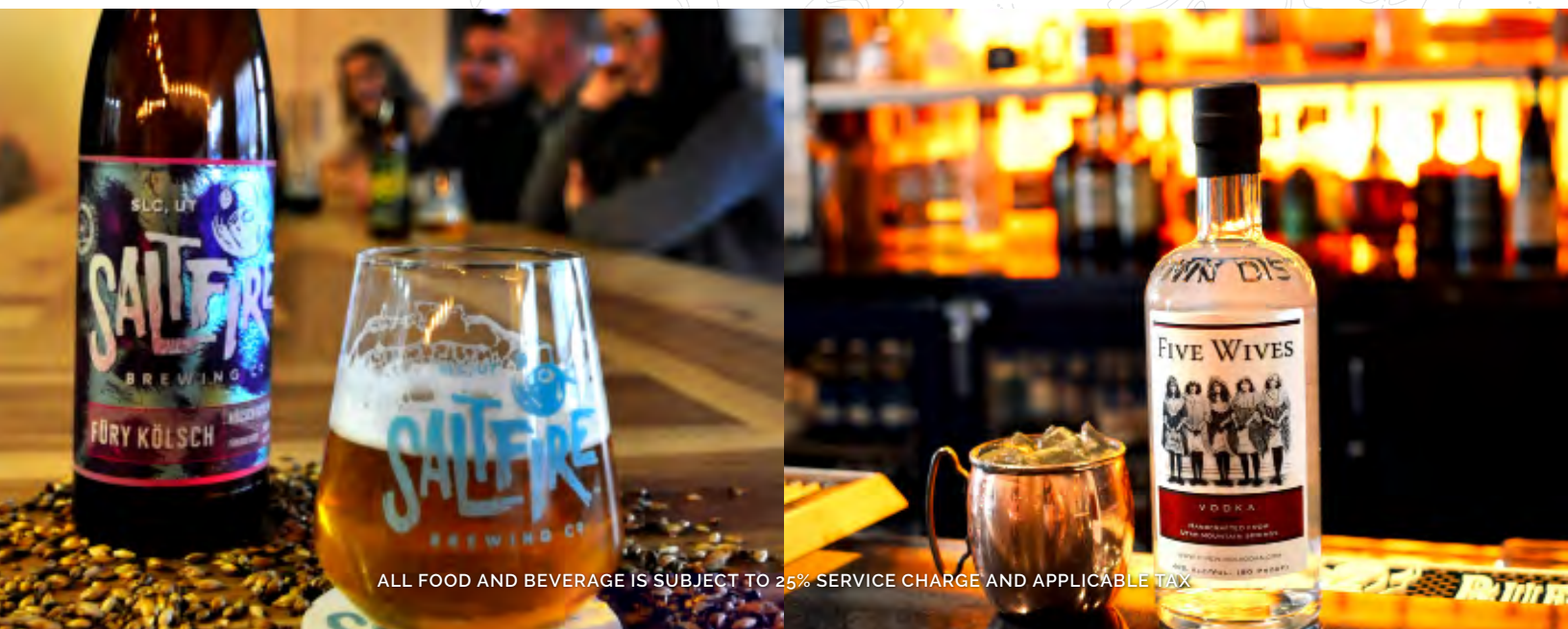
### UTAH CRAFT BEER

- Uinta Brewery
  - > 801 Pilsner
  - > Cutthroat Pale Ale
- Epic Brewery
  - > Salt Lake Lager
  - > Sessions IPA
- Wasatch Brewery
  - > Polygamy Porter
- Salt Fire Brewing

### CRAFT REGIONAL SODAS

- Jackson Hole Cherokee Cherry Vanilla
- Jackson Hole High Mountain Huckleberry
- Utah Apple Beer

*Bartender Attendant- (Host or Cash) Per Bartender is \$150 for two hour, \$25 each additional hour.*



ALL FOOD AND BEVERAGE IS SUBJECT TO 25% SERVICE CHARGE AND APPLICABLE TAX



## Cash Bar Beverage Service

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*All beverages are charged to guest for cash only purchase.  
Group can purchase drink tickets as well for a hosted beverage  
to the master as an additional option. All beverages sold per drink.*

### CASH BAR

- well spirits — \$10
- premium spirits — \$12
- Beaulieu Vineyards — \$10
- Estancia wines — \$12
- domestic beer — \$7
- import beer — \$8
- Utah craft beer — \$9
- bottled water— \$4
- craft regional soda — \$6
- soda — \$4

*Cashier Fee \$150 (for up to four hours for cash bar only, each additional hour is \$25). Bartender Fee \$150 (for first two hours, \$25 each additional hour).*