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Page at Lake Powell

fresh



## Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

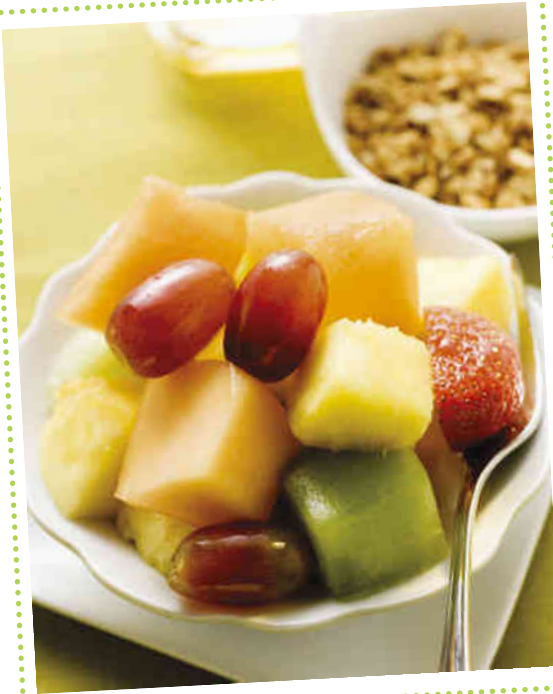
Looking forward to serving you soon,

The Courtyard Events Team

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## breakfast

The Continental | \$9-  
Assorted Breakfast Pastries and Muffins  
Coffee, Decaffeinated Coffee  
and Assorted Teas

Traditional Continental | \$10-  
Chilled Orange and Cranberry Juices  
Assortment of Breakfast Pastries,  
Bagels with Cream Cheese  
Butter and Preserves  
Coffee, Decaffeinated Coffee,  
and Assorted Teas

Executive Continental | \$11-  
Chilled Orange and Cranberry Juices  
Assortment of Seasonal Fresh Fruit  
Individual Low Fat Yogurt  
Breakfast Pastries  
Bagels with Cream Cheese  
Butter and Preserves  
Coffee, Decaffeinated Coffee,  
and Assorted Teas





## breakfast

Bagel Works | \$10-  
 Chilled Orange and Cranberry Juices  
 Assorted Bagels Served with  
 Plain and Fruit Flavored Cream Cheeses  
 Individual Low Fat Fruit Yogurt  
 Butter and Preserves  
 Coffee, Decaffeinated Coffee,  
 and Assorted Teas

Healthy Start | \$12  
 Chilled Orange and Cranberry Juices  
 Seasonal Fresh Fruit  
 Individual Low Fat Fruit Yogurt  
 Assorted Cereals and Granola  
 Skim and Low Fat Milk  
 Assorted Breakfast Muffins  
 Coffee, Decaffeinated Coffee,  
 and Assorted Teas

All-American | \$14-  
 Chilled Orange and Cranberry Juices  
 Seasonal Fresh Fruit  
 Scrambled Eggs  
 Breakfast Potatoes  
 Crisp Bacon, Sausage  
 Assorted Breakfast Pastries,  
 Muffins and Croissants  
 Coffee, Decaffeinated Coffee,  
 and Assorted Teas





## breakfast

Eye Opener | \$16-  
 Chilled Orange and Cranberry Juices  
 Seasonal Fresh Fruit and Berries  
 Buttermilk Biscuits w/ Sausage Gravy  
 Scrambled Eggs  
 Breakfast Potatoes  
 Crisp Bacon, Sausage  
 Assortment of Breakfast Pastries,  
 Coffee, Decaffeinated Coffee,  
 and Assorted Teas

Enhancements | \$3- per person  
 Low Fat and Skim Milk  
 Individual Fruit Yogurt

Enhancements | \$3- per person  
 Assorted Fresh Fruit  
 Assorted Granola Bars

Omelet Station | \$4-  
 \$50.00 Chef Fee Applies  
 Omelets prepared to order with the following:  
 Assorted Cheeses, Sausage, Bacon, Onions,  
 Mushrooms, Green Chile, Peppers, Tomatoes  
 Egg Beaters Available Upon Request





## breaks

Chef's Sweet Tooth | \$10- per person  
Freshly Baked Assorted Cookies  
Coffee, Decaffeinated Coffee  
and Assorted Teas  
Assorted Soft Drinks and  
Bottled Spring Water

International Cheeseboard | \$13- per person  
Domestic and Imported Cheeses  
Fresh Seasonal Fruit Board  
Assorted Soft Drinks  
Bottled Spring Water

The Halftime Break | \$10- per person  
Ballpark Soft Pretzels with Beer Mustard  
Freshly Popped Popcorn  
Double Chocolate Brownies  
Assorted Soft Drinks  
Bottled Spring Water

SouthWestern | \$10- per person  
Fresh White Corn Tostados  
Fire-Roasted Salsa  
Guacamole  
Warm Queso Dipping Sauce  
Cinnamon Spiced Churros





## breaks

The Refresh | \$13-  
Assortment of Sliced and Whole  
Seasonal Fresh Fruit  
Low-Fat Yogurt Parfait  
Assorted Granola Bars  
Bottled Spring Water

Enhancements | \$3- per person  
Crisp and Grilled Vegetable Board  
with Flavored Hummus Dip

Enhancements | \$3- per person  
Fresh Seasonal Fruit Board  
with Yogurt Dipping Sauce

From the Bakery | \$15- per dozen  
Fresh Baked Assorted Cookies  
Double-Chocolate Brownies





## breaks

Beverages | \$27- per gallon  
Freshly Brewed Arrabica  
Regular or Decaffeinated Coffee

Beverages | \$3- per person  
Iced Tea  
Lemonade

Beverages | \$20- per pitcher  
Chilled Fruit Juices -choice of two

Orange Juice  
Cranberry Juice  
Tomato Juice  
Grapefruit Juice  
Apple Juice

Beverages | \$2.25 each  
Assorted Sodas to Include

Coke  
Diet Coke  
Sprite  
Dr. Pepper

Beverages | \$2.25 each  
Pure Life Spring Water

Beverages | \$3- each  
Fiji Spring Water





## lunch

Grilled Vegetable Wrap | \$13- per person  
Whole Wheat Tortilla  
Grilled Portabella Mushroom, Yellow  
Squash, Sweet Red Pepper, Avocado  
Soft Boursin Herbed Cheese

ClubHouse Wrap | \$14-  
Shaved Ham and Smoked Turkey  
Crisp Bacon, Sliced Tomato, Leaf  
Lettuce and Chipotle Mayonnaise

Navajo Taco | \$14-  
Traditional Native Frybead,  
Ground Beef, Shredded Lettuce  
Jack and Cheddar Cheeses,  
Black Olive and Diced Tomato

Monte Cristo | \$15  
Shaved Turkey, Ham  
and Swiss Cheese  
Layered Between  
Battered Egg Bread





## lunch

Green Chile Philly | \$16-  
Shaved Roast Beef  
Hatch Green Chile  
Grilled Au Jus on  
an Artisan Hoagie Roll

Caesar Salad | \$12 add Grilled Chicken \$16-  
Crisp Romaine Lettuce  
Shaved Parmesan Cheese  
Garlic-Herbed Croutons  
Classic Caesar Dressing  
Grilled Garlic Bread

Fajita Steak Salad | \$17-  
Marinated Skirt Steak  
Garden Salad Greens  
Jack and Cheddar Cheeses  
Pico De Gallo, Fresh Avocado  
Sour Cream

Asian Chicken Salad | \$16-  
Breaded Popcorn Chicken  
Shredded Napa Cabbage  
Mandarin Orange, Toasted Almond  
Crisp Rice Noodles, Peanuts  
Soy-Ginger Dressing





## **lunch**

Deli Table | \$19-  
Lean Turkey Breast  
Smoked Ham, Genoa Salami  
Shaved Roast Beef, Provolone  
Cheddar, and Swiss Cheeses  
Deli Mustard, Mayonnaise  
Lettuce, Red Onion, Tomato  
Assorted Artisan Breads  
and Fresh Croissants  
Homestyle Potato Salad  
Soup of the Day

Italian Table | \$21-  
Minestrone Soup  
Caprese Salad  
Breast of Chicken Marsala  
Baked Lasagne  
Vegetable Ratatouille  
Herbed Garlic Bread  
Assorted Italian Pastries





## lunch

Mexican Table | \$22-  
Cheese Enchiladas  
Red and Green Chile Sauces  
Shredded Pork Tamales, Chicken Fajitas  
Fresh Tortillas, Spanish Rice  
Charro Black Beans, Fire-Roasted Salsa,  
Guacamole, Tortilla Chips  
Warm Bread Pudding - Kahlua Caramel Sauce  
Key Lime Cheesecake

Chuckwagon Table | \$23-  
BBQ Baby Back Ribs  
Fire-Grilled Chicken Breast  
Country-Style Baked Beans  
Rolls with Creamery Butter  
Coleslaw, Potato Salad  
Sliced Watermelon  
New York Style Cheesecake  
Layered Carrot Cake





## dinner

Prime Rib of Beef | \$34-  
Slow Roasted with Natural Jus  
Yorkshire Pudding  
Fresh Seasonal Vegetables  
Creamy Horseradish

Filet Mignon 8oz. | \$37-  
Three Onion Marmalade  
Fresh Seasonal Vegetables  
Roasted Garlic-Rosemary Potato  
Cabernet Demi Glace

Flat Iron Steak | \$31-  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetables  
Sautee of Mushrooms and Onion

Grilled Pork Tenderloin | \$27  
Bacon-Wrapped, with  
Gingered Sweet Potato Puree  
Mandarin Orange Butter  
Scallion Oil  
Fresh Seasonal Vegetables





## dinner

Ruby Red Mountain Trout | \$27-  
Pine Nut Encrusted, Pan-Fried  
with Brown Butter and Lemon  
Wild Rice Blend  
Fresh Seasonal Vegetables

Chicken Breast | \$26-  
Please Choose From The  
Following Preparation Options:

Chicken Oscar  
Sautéed with Asparagus. Crab Meat  
and Sun-Dried Tomato Hollandaise  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetables

Stuffed Chicken  
Cornbread, Jack Cheese  
and Pancetta Bacon Stuffing  
Chive Mashed Potatoes  
Fresh Seasonal Vegetables

Chicken Wellington  
Puff-Pastry Wrapped  
Wild Mushroom Duxelle  
Seasoned Rice Pilaf  
Fresh Seasonal Vegetables





## dinner

Filet of Salmon | \$27-  
Pan-Seared with  
Fresh Lemon and Caper-Butter  
Roasted Rosemary Potatoes  
Fresh Seasonal Vegetables

Fiesta Platter | \$20-  
Two Cheese Enchiladas  
Red Chile Sauce  
Stuffed Chile Relleno  
Spanish Rice and Black Beans

Mixed Grill | \$28-  
Braised Pork Ribs  
Jalapeno Smoked Keibasa  
Grilled Chicken Breast  
Roasted Rosemary Potatoes  
Fresh Seasonal Vegetables



dinner



Mexican Fiesta Table | \$27-  
 Cheese or Chicken Enchiladas  
 Red and Green Chile Sauces  
 Shredded Pork Tamales, Beef Fajitas  
 Fresh Tortillas, Spanish Rice  
 Charro Black Beans, Fire-Roasted Salsa,  
 Guacamole, Tortilla Chips  
 Warm Bread Pudding - Kahlua Caramel Sauce  
 Warm Cheesecake Chimichangas

Smokehouse Barbeque Table | \$29-  
 BBQ Baby Back Ribs  
 Fire-Grilled Chicken Breast  
 Sliced Beef Brisket  
 Country-Style Baked Beans  
 Corn on the Cob  
 Rolls with Creamery Butter  
 Coleslaw, Potato Salad  
 Sliced Watermelon  
 New York Style Cheesecake  
 Layered Carrot Cake

Chuckwagon Table | \$27-  
 Country-Fried Steak with Gravy  
 Bacon Wrapped Meatloaf  
 Southern Fried Chicken  
 Baked Cowboy Beans  
 Fresh Cornbread with Honey Butter  
 Marinated Coleslaw  
 Potato Salad  
 Fresh Baked Fruit Pies  
 Midnight Chocolate Cake





## dinner

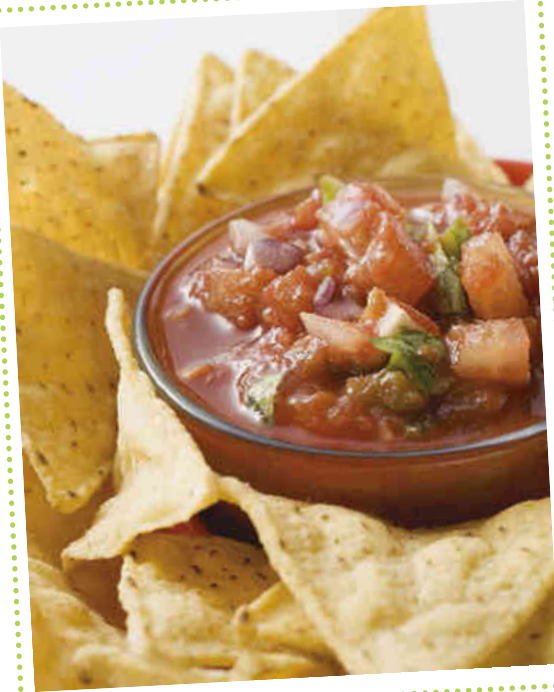
Italian Table | \$26-  
Minestrone Soup  
Antipasto Board  
Caesar Salad  
Breast of Chicken Marsala  
Baked Lasagne  
Cheese Tortellini with  
Tomato and Basil Cream  
Vegetable Ratatouille  
Herbed Garlic Bread  
Assorted Italian Pastries

Marriott Classic Table | \$30-  
The Classic Table Includes Mixed  
Green Salad, Caesar Salad and  
Fresh and Roasted Vegetable Boards  
Roasted Red Potatoes or Mashed Potatoes  
Fresh Seasonal Vegetables  
Chef's Choice Assorted Desserts

Your choice of Three of the Following:

Chicken Wellington  
Chicken Parmesan  
Roast Turkey, Sage Dressing  
Bacon-Wrapped Pork Loin  
Grilled Salmon Fillet with Lemon and Capers  
Grilled Flat-Iron Steak with  
Wild Mushroom Demi Glace





## reception

Hors D'oeuvres: Stationed

International Cheese Board  
Imported and Domestic Cheeses  
Fresh Fruit Garnish  
Assorted Crackers and Artisan Breads

Small (serves 50) | \$125

Medium (serves 100) | \$225

Large (serves 150) | \$310

Garden Gathering  
Crisp and Grilled Vegetable Board  
with Flavored Hummus Dip

Small (serves 50) | \$95

Medium (serves 100) | \$165

Large (serves 150) | \$250





## reception

Fresh Fruit Board  
Sliced Fresh Fruit and Berries  
with Yogurt Dipping Sauce

Small (serves 50) | \$150

Medium (serves 100) | \$275

Large (serves 150) | \$425

Smoked Salmon Board  
Served with Red Onions, Capers,  
Whipped Cream Cheese  
Assorted Artisan Bread Selection

Small (serves 50) | \$195

Medium (serves 100) | \$360

Large (serves 150) | \$525

Antipasto Board  
Prosciutto, Genoa Salami, Cappicola  
Provolone, Fresh Mozzarella, Plum Tomatoes,  
Marinated Vegetables, Pepperoncini, Kalamata  
Olives, Italian Bread Selection

Small (serves 50) | \$195

Medium (serves 100) | \$360

Large (serves 150) | \$525





## reception

Hot Selections | Per 50 pieces

Vegetable Spring Rolls | \$80

Chorizo Stuffed Mushrooms | \$75

Shredded Pork Crostini | \$70

Mini Quiche Assortment | \$85

Green Chile or Swedish Meatballs | \$80

Cold Selections | Per 50 pieces

Assorted Canapes | \$70

Smoked Salmon Pinwheels | \$70

California Rolls -Wasabi and Soy Sauces | \$100

Asian Chicken Lettuce Wraps | \$80

Boursin Stuffed Cherry Tomatoes | \$75





## reception

### Reception Enhancements

Pasta Station | \$9- per person  
Cheese Tortellini, Fettuccine or  
Penne Pasta with Your Choice  
of Pesto, Alfredo or Marinara Sauce

Carving Stations  
(Hand Carved by our Chef in the  
Presence of Your Guests)  
A fee of \$50 per Chef Will Apply  
to Each Station

Leg of Pork (serves 40) | \$180

Beef Inside Round (serves 50) | \$225

Prime Rib of Beef (serves 30) | \$295

Roast Turkey Breast (serves 40) | \$175

Honey Glazed Ham (serves 50) | \$180

Leg of Lamb (serves 50) | \$200





## package

### Meeting Packages

It is our business and pleasure to help your meetings get down to business quickly, easily and in very good taste

Corporate Planner | \$20 per person  
Available to groups of 20 persons or more.  
Includes chilled juice selection, freshly brewed coffee and international hot tea selection

### EARLY MORNING

Assorted Fresh Fruit and Berries  
Fresh Baked Breakfast Pastries

### MID MORNING

Refresh of Coffees and Teas  
Bottled Spring Water

### AFTERNOON

Your Choice of Themed Breaks





## package

Deluxe Corporate Planner Packages  
Available to groups of 20 persons or more.  
Includes chilled juice selection, freshly brewed  
coffee and international hot teas

EARLY MORNING  
Assorted Fresh Fruit and Berries  
Fresh Baked Breakfast Pastries

MID MORNING  
Refresh of Coffees and Teas  
Bottled Spring Water

AFTERNOON  
Your Choice of Themed Breaks

Your Choice of:

Plated Lunch Selection | \$35- per person

Lunch Buffet Selection | \$40- per person

Plated Lunch and Plated Dinner Selections |  
\$65- per person

Lunch Buffet and Dinner Buffet Selections |  
\$70- per person





## package

Executive Meeting Planner Packages  
Available to groups of 20 persons or more.  
Includes chilled juice selection, freshly brewed  
coffee and international hot teas

### EARLY MORNING

Assorted Fresh Fruit and Berries  
Fresh Baked Breakfast Pastries  
Assorted Bagels and Cream Cheese

### MID MORNING

Refresh of Coffees and Teas  
Bottled Spring Water  
Assorted Sodas

### AFTERNOON

Your Choice of Themed Breaks

Your Choice of:

Plated Lunch Selection | \$40- per person

Plated Dinner Selection | \$45- per person

Plated Lunch and Plated Dinner Selections |  
\$70- per person

Lunch Buffet and Dinner Buffet Selectios | \$75-  
per person





## reception

### Beverage Selections

All bars must reach \$400 in revenue or a \$75 bartender fee will be applied

### Cash Bar | Per Person

Bartender Fee of \$50 per bartender. One bartender per 100 guests recommended.

Premium Brands | \$6.00 - \$8.00

Cordials and Brandies | \$6.00 - \$7.50

House Wine | \$6.50

Domestic Beer | \$4.50

Imported Beer | \$6.00

Juice, Sparkling Water and Soft Drinks | \$2.50





## reception

White Wine | per bottle

Chardonnay, Kendall Jackson | \$36-

Pinot Grigio, Ecco Domani | \$34-

Chardonnay, Copper Ridge | \$24-

Riesling, Jekel | \$32-

Red Wine | per bottle

Cabernet Sauvignon, Kendall Jackson | \$36-

Cabernet Sauvignon, Mirrasou | \$30-

Merlot, Kendall Jackson | \$16-

Champagne/Sparkling Wine | per bottle

Wycliff Champagne | \$26-

Chandon Brut | \$85-





## technology

Flipchart with Pad and Markers | \$15-

White Board with Markers | \$15-

Flip chart Pad | \$9-

Flip Chart Post-it Pad | \$20-

7'x7' Tripod Screen | \$20-

LCD Projector | \$150-

Slide Projector | \$35-

Podium with Microphone | \$35-

Speaker Phone | \$15-

Polycom Speaker Phone | \$100-

TV with VCR or DVD Player | \$75-





## technology

CD/Cassette Player | \$45-

PA System | \$150-  
With Lavalier Microphone

Additional Wired Microphone | \$30-  
The Following Items are Complimentary:

Display Easels

Extension Cord

Wireless Internet

Hardwired Internet  
One Complimentary hardwired  
connection per meeting room

All pricing is per day per room.



## considerations

### Guarantees

We require a final guaranteed number of guests 3 business days prior to the date of your function. We will be prepared to serve three percent over the guaranteed number for functions under 100 persons, and five percent over the guaranteed number for functions over 100 persons. If no guarantee is received by the Catering Sales office, we will assume the guarantee to be the number originally agreed upon the contract.

### Food and Beverage

No food or beverage from outside sources (excluding wedding cakes) may be brought into any hotel function room by the patron, guest of the patron, or attendees. Likewise, no food or beverage may be removed from the hotel.

### Service Charge and Sales Tax

All prices are subject to change without notice in accordance with increasing food, beverage or operating expenses. Pricing does not include 19% service charge or 10.575% State sales tax.

### Payment

Advance deposits are required to guarantee all functions. Full payment must be made three (3) business days prior to the function.