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MARRIOTT
TUCSON
UNIVERSITY PARK

EVENTS

880 E 2nd Street, Tucson Arizona 85719

<https://www.marriott.com/tusmp>

(520) 792-4100

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BREAKFAST

SEASONAL

- cereals
- juices
- coffee
- teas
- pastries
- milk
- yogurt
- eggs

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Continental Breakfast | \$24 |

A Seasonal Selection of Market Style Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Apple and Grapefruit Juices

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All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads
and Pastries

Butter, Jams, Fruit Preserves and Honey Freshly

Brewed Coffee

Assorted Herbal Teas

Plated Breakfast

Priced Per Person

All American | \$25  

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

Breakfast Burrito | \$28

Farm Fresh Scrambled Eggs with Cheese

Choice of Breakfast Meat:

Bacon, Sausage or Ham

Side of Breakfast Potatoes and Fresh Salsa

*Vegetarian Option Available

Enhancements | \$5

(2) French Toast

(2) Waffles

(2) Pancakes

*Syrup and Butter included

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Healthy | \$34 |

Sliced Seasonal Fruit with Berries
Individual Homemade Granola & Yogurt Parfaits
Farm Fresh Scrambled Eggs
Turkey Bacon
Chicken Apple Sausage
Breakfast Potatoes
Freshly Baked Muffins (Blueberry, Banana Nut and Chocolate)
Butter, Jams, Fruit Preserves and Honey
Bagels and Low-Fat Cream Cheese
Chilled Apple, Orange and Grapefruit Juices
Freshly Brewed Gourmet Coffee
Assorted Herbal Teas

Breakfast Buffet

Priced Per Person

Hearty | \$38 |

Sliced Seasonal Fruit with Berries
Assorted Cold Cereals and Milk
Bagels and Cream Cheese
French Toast or Waffles
Farm Fresh Scrambled Eggs
Applewood Bacon and Pork Sausage
Breakfast Potatoes
Assorted Fresh Baked Breakfast Breads and Pastries
Butter, Jams, Fruit Preserves, Syrup and Honey
Chilled Apple, Orange, and Grapefruit Juices
Freshly Brewed Gourmet Coffee
Assorted Herbal Teas

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Breakfast Buffet

Priced Per Person

All American | \$28 |  

Sliced Seasonal Fruit with Berries

Farm Fresh Scrambled Eggs

Applewood Bacon

Sausage Links

Country Style Breakfast Potatoes

Country Biscuits or Freshly Baked Muffins

(Blueberry, Banana Nut and Chocolate)

Butter, Jams, Fruit Preserves and Honey

Chilled Apple, Orange, Cranberry Juices

Whole & 2% Milk

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Enhancements

Individual Low-Fat Fruit Yogurts	\$5
Oatmeal with Dried Fruit	\$8
<i>*Served with Brown Sugar and Raisins</i>	
Fresh Berries, Granola and Yogurt Parfaits	\$8
Hard Boiled Eggs (Dozen)	\$24
Hot Breakfast Sandwiches	\$9
<i>*Fresh Baked Croissant or Toasted English Muffin Fresh Scrambled Eggs, Cheddar Cheese, Ham</i>	
Seasonal Fruit Display (Serves 25)	\$80

Action Stations | \$15 per person

Waffle Station

Choice of Seasonal Fresh Berries | Pecans
Chocolate Chips | Whipped Cream | Flavored Butter

Omelet Station | 

Fresh Farm Eggs
with Ham | Tomatoes | Onions | Peppers | Mushrooms
Sausage | Cheese | Spinach

Action stations may not be ordered as stand alone.

Requires a \$75 attendant fee up to 75 guests.

An additional \$25 fee per 75 guests.

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BREAKS

DELIGHT

muffins

juices

nuts

pretzels

cookies

soda

iced cappuccino

BREAKS



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Sweet Treats | \$17 |

An Assortment of Fresh Baked
Cookies | Brownies | Blonds | Lemon Bars

Energizer | \$23 |

Individual Yogurts | Trail Mix | Energy Bars
Fruit Smoothies
Regular and Sugar Free Energy Drinks
Bottled Natural Juices

Ballpark Break | \$20

Fresh Popped Popcorn
Cracker Jacks
Warm Jumbo Soft Pretzels | Stone Ground
Mustard
Tortilla Chips with Warm Queso Dip
Root Beer Soda

Nature's Snacks | \$19 |

Dried Fruit | Assorted Nuts | Pretzels
Assorted Fruit Smoothie Shooters
Trail Mix | Energy Bars | Granola Bars

Sonoran Sampler | \$21 |

House Tortilla Chips
Warm Queso Dip
Salsa Fresca
Fresh Guacamole
Mini Chicken Quesadillas

All breaks include gourmet coffee (regular and decaffeinated), assorted herbal teas and assorted soft drinks.

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All-Day Beverage Package | \$18 per person

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

The following items are priced individually

Assorted Regular and Diet Sodas	\$4
Non-Sparkling Mineral Water	\$4
Sparkling Mineral Water	\$4
Assorted Chilled Bottled Juices	\$4
Red Bull (Regular & Sugar Free)	\$5

The following items are priced per gallon

Freshly Brewed Coffee / Assorted Herbal Teas	\$60
Orange Juice	\$48
Fresh Squeezed Lemonade	\$48
Iced Tea	\$48

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The following items are priced per dozen | \$50

Breakfast Pastries, Breads, Muffins or Croissants 🌱

Bagels with Assorted Cream Cheese

Chocolate Fudge Brownies

Hot Pretzels served with Cheese Sauce

Freshly Baked Cookies 🌱

Assorted Scones

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The following items are priced individually

Assorted Candy Bars	\$5
Fresh Whole Fruit	\$4
Granola Bars/Energy Bars	\$5

Priced Per Person

House Made Tortilla Chips with Salsa, Guacamole & Queso	\$12
Kettle Cooked Chips with Bleu Cheese, Bacon & Green Onion	\$12

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LUNCH

ESSENCE

salads

fish

beef

pasta

desserts

beverages

sandwiches

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Plated Lunch

Priced Per Person

Roasted Chicken Breast | \$30 | 

Served with Herb Roasted Potatoes and Seasonal Roasted Vegetables

Grilled Salmon | \$32 | 

Served with Fingerling Potatoes and Seasonal Vegetables

Seared Sirloin | \$35 | 

Served with Garlic Mash and Seasonal Vegetables

Cheese Tortellini | \$23

Served with Creamy Pesto Sauce

Add Grilled Chicken | \$6 or Grilled Shrimp | \$10

Priced per person served with house salad, artisan bread, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.

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Plated Lunch |

Priced Per Person

Chipotle Caesar Salad | \$23

Chopped Romaine Lettuce, Croutons, Parmesan Cheese with a Rich Creamy Chipotle Caesar Dressing

Add Grilled Chicken | \$6

Grilled Steak | \$8

Grilled Shrimp | \$10

Tortilla Salad | \$23

Mixed Baby Greens, Tomatoes, Tortilla Rajas, Cotija Cheese

Add Chicken | \$6

Spinach and Arugula Salad | \$24

Fresh Baby Spinach, Arugula, Cashews, Goat Cheese, Strawberries, Raspberry Vinaigrette

Cobb Salad | \$26

Chopped Chicken and Bacon over Chopped Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Avocado, and Crumbled Bleu Cheese

Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese

Priced per person served with assorted artisan rolls, chef's selection of dessert and iced tea.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Luncheon Sandwiches

Priced Per Person

Select One Option | \$26

- Turkey-Boursin – Smoked Turkey, Boursin Cheese and Avocado on a large Croissant with Bacon, Lettuce and Tomato
- Chicken Wrap – Flour Tortilla, Grilled Chicken, Pepper Jack Cheese, Cilantro Mayonnaise, Lettuce and Tomato (Roasted Portobello may be substituted for Chicken for Vegetarian Option)
- Ciabatta – Italian Ham and Provolone Cheese, Genoa Salami, Pepperoni, Tomato and Balsamic Vinaigrette



Add Soup Du Jour | \$6 Per Person
Add House Mixed Greens Salad | \$5 Per Person

All sandwiches served with potato chips, pasta salad, chef's selection of dessert and iced tea.

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Lunch Buffet

Priced Per Person



Deli | \$33 | 

Mixed Garden Greens Salad

Choice of: House Pasta Salad or Homemade Potato Salad

Turkey, Roasted Beef, Ham

Swiss Cheese, Cheddar Cheese

Lettuce, Tomato, Onions and Pickles

Assorted Artisan Breads and Fresh Baked Rolls

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas and iced tea and chef's selection of desserts.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Lunch Buffet | \$40

Priced Per Person

SALADS | Choose Two |

Mixed Garden Greens Salad

Homemade Potato Salad

House Pasta Salad

Chipotle Caesar Salad

STARCH | Choose One |

Mashed Potatoes

Long Grain & Wild Rice

Herb Roasted Potatoes

Penne Pasta

Brown Rice Pilaf

Roasted Yams

Quinoa

ENTREES | Choose Two |

Tuscany Chicken

Baked Ziti

Roast Pork Loin

Herb-Grilled Chicken

Pan-Seared Salmon

Slow-Roasted Sirloin

Roasted Stuffed Poblano (black beans, mushrooms, onions)

ACCOMPANIMENTS |

Fresh Breads and Creamery Butter

Chef's Fresh Vegetable of the Day

Chef's Choice of Dessert Assortment

Iced Tea

Regular & Decaf Coffee and Herbal Teas

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RECEPTION

ESSENCE

- quesadilla
- shrimp
- wraps
- bruschetta
- tenderloin
- spanakopita
- empanadas

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Tomato Mozzarella Bruschetta	\$7
Jumbo Shrimp Cocktail	\$10

DISPLAY TRAYS | Per Person

Imported and Domestic Cheeses	\$10
Seasonal Fruits and Berries	\$9
Vegetable Crudit� with Dressing	\$8
Grilled Vegetable Display	\$9
Charcuterie Board	\$11

Assorted Petit Fours	\$7
Mini Cheesecakes	\$7
Assorted Cakes, Pies, Tarts	\$7
Mini Cannoli	\$8

Priced Per Piece – 25 Piece or Person Minimum Order

A customary taxable service charge and sales tax will be added to prices.

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French Onion Phyllo Cups	\$6
Spanakopita	\$7
Mini Southwest Beef Burritos	\$8
Chicken Mole Empanadas	\$7
Black Bean Empanadas	\$7
Vegetable Pot Sticker	\$5
Vegetable Egg Rolls	\$5
Panko Fried Shrimp	\$8
Fried Ravioli	\$7

Priced Per Piece – 25 Piece Minimum Order

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Carving Stations

Prime Rib (serves 40) | \$525 | 

Horseradish Sauce and Fresh Baked Rolls

Roasted Turkey Breast (serves 40) | \$14pp | 

Cranberry Relish, Chipotle Aioli and Artisan Bread

Roasted Pork Loin (serves 35-40) | \$11pp | 

Fruit Compote and Fresh Baked Rolls

Roasted Beef Tenderloin (serves 25) | \$19pp |



Port Demi-Glace Sauce and Fresh Baked Rolls



All carving stations require attendant fee of \$75 up to 75 guests. An additional \$25 per 75 guests.

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DINNER

FLAVOR

salads

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Plated Dinner

Priced Per Person




Herb Roasted Chicken | \$42 | 
Balsamic Reduction | Garlic Mash Potatoes | Chayote Jicama Slaw


Grilled Chicken Breast | \$42 | 
Sun-Dried Tomato Pesto Butter | Garlic Herb Fingerling Potatoes | Broccoli

Roasted Stuffed Poblano Pepper | \$38 |  
Cashew Crema | Mushroom, Onion, Black Beans & Sweet Potatoes


Herb Whole Grain Crust Pork Loin | \$42 | 
Pineapple Salsa | Roasted Garlic Potatoes | Fresh Asparagus

Grilled Top Sirloin | \$47 | 
Demi-Glace | Herb Roasted Potatoes | Broccoli

New York Strip | \$51 | 
Port Reduction | Boursin Whipped Potatoes | Fresh Asparagus

Filet Mignon | \$65 | 
Balsamic Reduction | Garlic Mashed Potatoes | Broccoli

Pan Seared Mahi | \$46 | 
Pineapple Mojo | Coconut Rice | Broccoli | Fennel Slaw

Herb Roasted Salmon | \$46 | 
Lemon Butter | Wild Rice Pilaf | Fresh Asparagus

Priced per person served with house salad, artisan bread, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.

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Dinner Buffet | Two Entrées: \$52

SALADS | Choose Two |



Chipotle Caesar Salad

Bow Tie Pasta Florentine

Mesclun Mix of Seasonal Greens

Greek Salad

Spinach Bacon and Goat Cheese

STARCH | Choose One |



Garlic Mashed Potatoes

Long Grain & Wild Rice

Herb Roasted Sweet Potatoes

Quinoa

Roasted Fingerling Potatoes

Dinner Buffet | Three Entrées: \$60

ENTRÉES |



Marinated Chicken Breast with Sun-Dried Tomato Pesto Cream Butter

Herb Garlic Roasted Salmon with Lemon Glace

Slow Roasted Angus Sirloin

Grilled New York Strip Loin (add \$5)

Cheese Tortellini with Pesto Cream Sauce

Baked Ziti with Ricotta and Sausage

Crusted Pork Loin with Au Jus

Chicken Piccata with Lemon Caper Sauce

ACCOMPANIMENTS |



Fresh Breads and Creamery Butter

Chef's Fresh Vegetable of the Day

Chef's Choice of Dessert Assortment

Iced Tea

Regular & Decaf Coffee and Herbal Teas

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BEVERAGE

ENJOY

- martinis
- champagne
- margaritas
- red wine
- white wine
- beer
- non-alcoholic

BEVERAGE

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Bar Service Based on Consumption

	Cash	Hosted
Imported Beer	\$6	\$8
Domestic Beer	\$5	\$7
House Wine/By the Glass	\$9	\$9
Premium Wine/By the Glass	\$11	\$11
Mineral Water	\$4	\$4
Red Bull	\$5	\$4.50
Soft Drinks and Juices	\$4	\$4

Custom & Signature Cocktails Available

Beer/Wine Selections

Standard Selections

Budweiser, Bud Light, Michelob Ultra, Corona, Heineken
Blue Moon, Dos XX, Modelo Especial

Canyon Road Chardonnay, Moscato and Cabernet Sauvignon
William Hill Chardonnay and Cabernet, Starborough Sauvignon Blanc
La Marca Prosecco

Requires a Bar / Bartender Fee of \$75 for up to 75 guests. An additional \$75 per additional 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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FLAWLESS

lights
camera
action

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Meeting Accessories

Flipchart Package

Includes: Flipchart Paper, Easel, Markers and Masking Tape

Whiteboard with Dry Erase Markers

LCD Meeting Room Projection Package

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

LCD Meeting Room Support Package

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

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Meeting Accessories

High Speed Copier

Plain Paper

Facsimile

Color Laser Jet Printer

Laptop Computer

Wireless Presenter with Laser Pointer

LED Uplighting

Polycom Speaker Phone

Mixer

Podium

Microphone

Wireless Microphone



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HSIA Capability

The Marriott Tucson University Park Hotel has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

\$40 per connection and goes down to \$15 per connection over 150 people.
Flat rates are available

Hybrid Meeting Package

Present to an audience at the hotel or anywhere in the world

Package Includes:

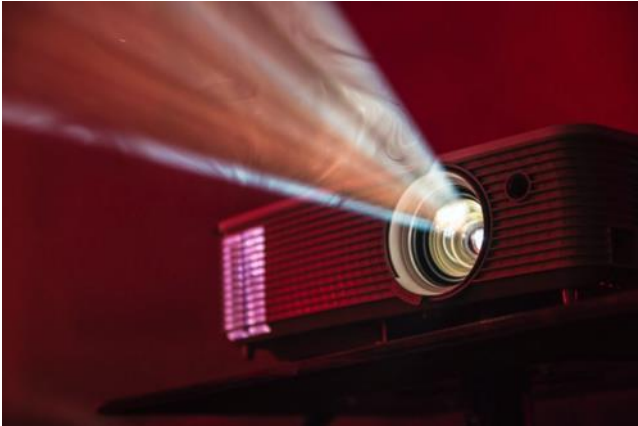
High Definition LCD projector

Lavalier Microphones

Increased Bandwidth per internet connection (up to 10 Mbps per connection)

Packages Begin at \$2,500

Video conference capabilities are available and are designed and priced based on your meeting needs



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ASSURED

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ATRIUM HOSPITALITY

Atrium is committed to implementing processes to not only combat this virus, but promote healthy best practices that you can adopt at your own events during high- and low-risk time periods alike.

Atrium firmly believes that we must be the leaders in showcasing safe conferences while still allowing all attendees to have fun and book business.



Temperature checks will be conducted before entering the event.



Indoor/outdoor spaces will be used as much as possible.



Cloth masks will be required for attendees and staff at a minimum. KN95 masks will be provided for any attendee or staff who wants one.



Larger aisle ways and one-way only aisles in the trade show and appointment areas help manage traffic.



Glove and hand sanitizer stations will be available throughout the event.



Education sessions will be set up to allow for 6' space between chairs.



Disinfectant foggers will be placed in the exhibit hall area.



F&B will be provided in a no-contact way (i.e. pre-packaged food, no self-serve buffets).



New appointment design allows for social distancing measures and plexiglass shields will be placed on appointment tables.



There will be no large general sessions this year at Atrium.