



PARK CITY

CANYONS VILLAGE

CATERING SERVICES

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CATERING POLICIES



The following information is provided to assist you in planning your function at Canyons Village, Park City. Canyons Village is a large Resort with many beautifully unique venues and therefore we operate under different constraints in these various locations. Please consult with your Conference Services Manager for further details.

GUARANTEES

Providing an accurate guarantee assists us in making your function a success. The exact number of guests attending each event must be provided by 12:00pm (noon) three business days (excluding Saturdays and Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

Signed Banquet Event Orders must be received (10) business days prior to the event. Food and Beverage product will not be ordered and staff will not be scheduled without signed Banquet Event Orders.

We will be prepared to serve up to 5% over the guaranteed number of attendees, up to a maximum of 10 extra guests. An increase in attendees of more than 5% (up to a maximum of 10 guests) after the due date will be subject to an additional 25% increase to the price of that item or menu and is subject to possible substitution of other items based on availability. For example: The guarantee, provided 72 hours in advance, is 100 guests at \$50 per person. The day of the event the host raises the attendance number to 150 guests. An allowance for 5% (10 guests) is made. The additional 40 guests are charged at \$62.50, an addition of 25% to the original menu price of \$50.

Menu selections must be confirmed no later than 20 days in advance of the function. Changes made to menus within 20 days of the event are subject to a 15% re-stocking charge.

The menu pricing is provided on a per guest basis unless otherwise stated. Plated meal prices are based on one entrée selection per meal. When a choice of entrée is provided the higher price of the two will be charged, plus a 10% fee. Choices must be provided (3) business days in advance. Place cards with meal selection and guest name must be provided by the host.

All food and beverage must be supplied by The Grand Summit Hotel. The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverages (with the exception of wedding cakes) can be taken from the premises. Food items cannot be transferred from one event to another.

BUFFETS

Please note that all buffet menus are offered with minimum order requirements of 25 guests and are offered for a maximum of one and a half (1.5) continuous hours. If you wish to continue longer, there will be an additional price increase of 25% per person, per 30-minute extension in order to fortify the buffet and assure that the presentation is up to Canyons Village standards. Functions served with less than the required minimum attendance of 25 guests will be charged a per person surcharge up to the minimum required or \$250 set-up fee, whichever is less. Small group menus are available, please ask your Conference Service Manager. Chef attendants are billed at \$75 per hour per chef.

BEVERAGE / ALCOHOL SERVICE

Canyons requires a minimum of one bartender for events up to 75 guests, and an additional bartender for each increment of 75 people thereafter. **EXAMPLE:** Group has 300 people. Four bartenders would be required.

Bartenders are \$100.00 per bartender, per event. Hospitality suites that require bar service are sold beer, wine and spirits by the bottle, unopened bottles may be returned for full credit. All bars require a \$500.00 sales minimum. All alcoholic beverages must be confined to the private function area. Functions executed inside and outside of The Grand Summit Hotel, including the canyons Village Forum, Umbrella Bar, Murdock's, Red Pine Lodge, and Grand Summit Hotel pool, the Canyon's Village Pavilion and/or Red Tail Grill are subject to Utah Liquor Laws requiring establishment of a perimeter for control purposes. Your Conference Service Manager will elaborate further. All bar product placed outside the Grand Summit Conference area will be served in plastic vessels.

CATERING POLICIES



DÉCOR

Caution should be exercised when attaching items to walls, doors, or ceilings. No nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to carelessness, negligence, or decorating will be the group's responsibility. Please refer to the staging and equipment price list for standard rental fees.

All outside materials (décor, gifts, meeting collateral, etc.) provided by the host must be approved by the Conference Services Manager and/or venue management. When transfer assistance is required fees will apply. Retrieval of host's materials is the responsibility of the host. The Resort is not responsible for any Host's materials left behind at the venue. Refuse disposal is often a challenge. Disposal fees may apply.

ROOM CHARGES

Specific requirements for the set-up of a room, which include Audio Visual, must be confirmed a minimum of 72 hours prior to your event. Changes made to the set up plans within 72 hours of the event are subject to a \$100.00 room change fee. The Hotel assigns function rooms based on the guaranteed minimum number of people anticipated. The Hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate.

The Hotel reserves the right to make the final decision regarding the disposition of outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the four (4) hour cut off, labor charges will apply.

INITIALS: _____

UNIQUE VENUE CATERING

Unique Venue catering is considered to be any event held outside of the conference area at the Grand Summit Hotel. Canyons Village, Park City offers spectacular venues to provide that "one of a kind" experience. Each venue has unique elements that require special planning. When holding an event in a Unique Venue, please consult your Catering/Conference Services Manager on every detail. Set-up fees apply to all unique catering venues.

Below is a list of standard policies for Unique Venues:

- All catering is served buffet style. Where plated service is possible, additional fees will apply. Where tenting is required for food safety, fees may apply.
- Some venues require plastic plates and dinner ware.
- All Beverage service is provided in plastic or paper cups.

Water supply, power supply, ice and other typical services are often non-existent or of limited access. Please consult with your Catering/Conference Services Manager on all such requirements.

Only Canyons vehicles and drivers are allowed "off road" at The Resort. Transportation fees will apply

Some venues are accessible only by lift service or on foot. Please plan accordingly and inform your guests of proper footwear and clothing. Consult with your Catering/Conference Services Manager regarding appropriate attire.

PRICING

All food and beverage prices are guaranteed no earlier than sixty- (60) days prior to the date of the function. All prices are subject to 21% service charge (including any labor or service fees incurred), state and local taxes (currently 7.85%) and 2.5% Canyons Village Fee applies to events held at the base area of The Resort. A 5% Land Use Fee applies to events at Red Pine Lodge

CATERING POLICIES



GROUP SHIPMENT

All boxes sent before the conference, must be labeled to the attention of the on-site recipient with the group affiliation and event date. A shipping/receiving fee of \$3.00 per box, \$50 per pallet, will be charged either to the group's master account or to the individual client's guest room for each box received or shipped by the hotel. Larger shipments require special arrangements. Please consult with your Catering/Conference Services Manager. Large freight will be refused without proper advance planning. The hotel may refuse to receive any materials prior to seven days before the event date. Shipments received before that date, are subject to an additional storage fee of \$5.00 per box, per day.

The meeting planner is responsible for communicating this policy to conference attendees and exhibitors. Your Conference Services Manager can provide an exhibitor shipping request form for advance arrangements for individual exhibitors.

Independent drayage contractors are available and suggested for programs with more than (10) exhibitors. The Resort may require a drayage service be contracted based on the scope of the program.

SECURITY

The Hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Hotel may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements. High security locks are installed for the client so that no other hotel employees, other than security, have copies. There is a \$50.00 per lock fee for installing the lock or locks (two locks in rooms that have two access doors). In addition there is a \$50.00 per key deposit. If the keys are returned the full deposit will be refunded to the master account. Lock changes do not make the hotel responsible for any items left unattended in the conference area.

INFORMATION TECHNOLOGY SERVICES

A complete list of IT services is available on request. Connectivity and services vary, based on location, throughout the Resort. Please be specific regarding location when referencing IT requests. Availability and fees will vary based on location.

DEPOSIT

A nonrefundable deposit is required to confirm and hold specific dates and meeting space. Park City will determine the amount of the deposit based on the amount of space being held. Park City will inform you of the required deposit necessary to guarantee a requested date.

CASH ADVANCES

Cash advances may not be drawn against existing deposits. If the meeting planner anticipates needing to have cash available, and expects the Resorts assistance, the meeting planner should send a check, money order or wire transfer (7) days in advance of arrival with a list of desired denominations. Other requests for cash advances will be refused.

I have read and agree to the above.

SIGNATURE: _____ DATE: _____

ALL DAY



ALL DAY MEETING PACKAGE

To simplify your meeting planning we offer the All Day Meeting package at a very special price. No substitutions please. A minimum of 25 guests is required.

BEVERAGE PACKAGES

Complete Breakfast

Morning Break- Choice of One: Fresh Fruit Smoothie, House Made Granola Bars, Yogurt Parfaits, Banana or Zucchini Bread or Raisin Berry Scones.

Afternoon Break, One Themed Break

All Day Beverage Package

Choice of Lunch Buffet (maximum two entrées)

\$93 PER GUEST

ALL DAY

For Meetings with Planned Breakfast & Lunch Only

To be served at Breakfast, serviced during the AM Break, Lunch & PM Break

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

Iced Coffee Station with Assorted Flavorings

Assorted Soft Drinks, Infused Water Station

10 hour maximum

\$19 PER GUEST

HALF DAY

For Meetings with a planned Breakfast or Lunch

You may choose to have your break with Breakfast or Lunch, & serviced once thereafter

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

Iced Coffee Station with Assorted Flavorings

Assorted Soft Drinks, Infused Water Station

5 hour maximum

\$13 PER GUEST

BREAKFAST



CONTINENTAL

A minimum of 10 guests is required.

Choice of Two Juices: Orange, Cranberry, Apple, Grapefruit
Fresh Fruit Assortment
House made Granola, Vanilla Yogurt
Freshly Baked Signature Coffee Cake, Pastries & Muffins
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee
Selection of Hot Teas
\$25 PER GUEST

COMPLETE

A minimum of 25 guests is required.

Choice of Two Juices: Orange, Cranberry, Apple, Grapefruit
Fresh Fruit Assortment
House made Granola, Vanilla Yogurt
Freshly Baked Signature Coffee Cake, Pastries & Muffins
Choice of One:

- Roasted New Potatoes
- Hash Browns

Choice of One:

- Scrambled Eggs with Sides of Salsa, Cheese, Chives
- Herb and Asiago Frittata
- Roasted Vegetable Quiche
- Southwestern Scramble with Ham, Monterey Jack, Bell Pepper

(Option of Egg White Substitute for all Egg Dishes)
Choice of Two:

- Smoked Bacon
- Sage Sausage Patties
- Maple Sausage Link

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
\$34 PER GUEST

BREAKFAST



BRUNCH

A minimum of 25 guests is required.

Choice of Two Juices: Orange, Cranberry, Apple, Grapefruit

Fresh Fruit Assortment

House made Granola, Vanilla Yogurt

Freshly Baked Signature Coffee Cake, Pastries & Muffins

Utah Cheese Board, Dried Fruit, Nuts, Crackers

Smoked Salmon, Capers, Red Onions, Assorted Bagels, Cream Cheese

Choice of:

- Roasted New Potatoes
- Hash Browns

Choice of One:

- Scrambled Eggs with Sides of Salsa, Cheese, Chives
- Herb and Asiago Frittata
- Roasted Vegetable Quiche
- Southwestern Scramble with Ham, Monterey Jack, Bell Pepper

(Option of Egg White Substitute for all Egg Dishes)

Choice of Two:

- Smoked Bacon
- Sage Sausage Patties
- Maple Sausage Link

Choice of One Carving Station:

- Sea Salt & Rosemary Crusted Prime Rib, Horseradish Crème, Au Jus
- Utah Honey Glazed Ham, Stone Fruit Chutney, Grain Mustard
- Slow Roasted Turkey, Orange Cranberry Compote, Country Herb Gravy

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

\$52 PER GUEST

Chef Attendant for Rib Eye Station Required.

Chef Attendant - \$75 per hour, per uniformed chef

BREAKFAST



PLATED BREAKFAST SERVICE

A minimum of 10 guests is required.

Choice of Juice: Orange, Cranberry, Apple, Grapefruit
Fresh Fruit Assortment
Freshly Baked Signature Coffee Cake, Pastries & Muffins
Roasted New Potatoes
Choice of: Traditional Eggs Benedict, Huevos Rancheros, Corned Beef and Hash with Sweet Pepper and Poached Egg or Lemon Chantilly Cream Crepe
Choice of: Smoked Bacon, Sage Sausage Patties or Maple Link Sausage
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
\$34 PER GUEST

BREAKFAST ADDITIONS

- Eggs Benedict Station: Eggs cooked to order, English Muffin, Canadian Bacon, Hollandaise Sauce - \$12 per guest. *Chef attendant required.*
- Omelet Station: Eggs and Omelets cooked to order; Choice of Ham, Sweet Bell Peppers, Mushrooms, Onion, Tomatoes, Cheddar Cheese - \$9 per guest. *Chef attendant required.*
- Classic Roasted Vegetable Frittata - \$7 per guest
- Croissants with Scrambled Eggs, Ham, Swiss Cheese - \$7 per guest
- Breakfast Burritos (Choose either Sausage or Vegetarian), Scrambled Eggs, Cheddar Cheese, Scallions, Sweet Bell Peppers, Sour Cream and Homemade Salsa - \$8 per piece
- Belgian Waffles, Butter, Warm Syrup - \$7 per guest
- Caramelized Apple and Cinnamon Brioche French Toast, Butter, Warm Syrup - \$7 per guest
- Strawberry Ricotta Pancakes, Butter, Warm Syrup - \$7 per guest
- Lemon Ricotta Crepe with Homemade Lemon Curd and Wild Berry Preserves - \$7 per person
- Smoked Salmon, Bagels, Cream Cheese - \$6.50 per guest
- Toasting Station to include Assorted Bagels, Breads, English Muffins, Individual Flavored Cream Cheeses, Preserves & Butter - \$5 per guest
- Scrambled Eggs - \$5 per guest
- Smoked Bacon, Sage Sausage Patties or Maple Sausage - \$5 per guest
- Hot Oatmeal, Brown Sugar, Raisins - \$5 per guest
- Canyons Sticky Buns - \$50 per dozen
- Raisin Berry Scones - \$36 per dozen

BREAKS



BEVERAGE PACKAGES

ALL DAY

For Meetings with Planned Breakfast & Lunch Only

To be served at Breakfast, serviced during the AM Break, Lunch & PM Break

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

Iced Coffee Station with Assorted Flavorings

Assorted Soft Drinks, Infused Water Station

10 hour maximum

\$19 PER GUEST

HALF DAY

For Meetings with a planned Breakfast or Lunch

You may choose to have your break with Breakfast or Lunch, & serviced once thereafter

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

Iced Coffee Station with Assorted Flavorings

Assorted Soft Drinks, Infused Water Station

5 hour maximum

\$13 PER GUEST

BREAKS



THEMED BREAK PACKAGES

A minimum of 25 guests is required.

HEALTHY START

Fresh Fruit Assortment
Vanilla Yogurt with House made Granola
House made Granola Bars
Selection of Individual Juices, Infused Water Station
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
\$19 PER GUEST

SPA BREAK

Choice of Smoothie Booster: Strawberry Banana Protein or Wild Berry Ginseng
Vegetable Sushi
Superfood Energy Bites
Infused Water Station, Energy Drinks
\$ 21 PER GUEST

MORNING BUZZ

Assorted Donut Holes
Chocolate Covered Espresso Beans
Old Fashioned Candy Sticks
Red Bull- Regular and Sugar Free
Iced Coffee Station with Assorted Flavorings
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
\$19 PER GUEST

CHOCOLATE AMORE

Chocolate Dipped Strawberries, Assorted Chocolate Truffles
House made "Snickers" Bar
Hot Chocolate
Iced Coffee Station with Assorted Flavorings
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
\$19 PER GUEST

SWEET TOOTH

Chocolate Chip Cookies
Salted Caramel Blondie
Assorted Cupcakes
Iced Coffee Station with Assorted Flavorings
Assorted Soft Drinks, Infused Water Station
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
\$19 PER GUEST

THEMED BREAK PACKAGES CONTINUED

PICNIC BREAK

Pinwheel Sandwich Trio:
Roast Beef with Horseradish and Pickled Onion
Roasted Chicken BLT with Roasted Peppers
Spinach and Goat Cheese
Cornichons, Olives, Feta Cheese
Water Melon Wedges
Strawberry Lemonade
\$20 PER GUEST

Wine can be added on a consumption basis. Bartender required.

TAILGATE BREAK

Warm Pretzel, Beer Cheese Sauce
Pot-roast Slider with Curried Carrot Ketchup and Crispy Fried Shallots
House made Potato Chips, French Onion Dip
Assorted Soft Drinks, Infused Water Station
\$22 PER GUEST

Beer can be added on a consumption basis. Bartender required.

HAPPY HOUR

Crudités with Herbed Buttermilk Dressing
Chips with Salsa and Guacamole
Buffalo Wings, Blue Cheese Dipping Sauce
Assorted Soft Drinks, Infused Water Station
\$22 PER GUEST

Beer can be added on a consumption basis. Bartender required.

BREAKS



APRÈS SKI BREAK PACKAGES

A minimum of 25 guests is required

ALPINE

Utah Cheese Fondue, Fresh Bread, Apples, Pears, Marble, Potatoes
Hand Crafted Utah Charcuterie Board, Pickled Vegetables, Baguette
Assorted Dessert Bars - Lemon, Raspberry, Caramel Mountain Oat and Seven Layer
Assorted Soft Drinks
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
Choice of Hot Chocolate or Hot Apple Cider
\$37 PER GUEST

FIESTA

Warm Hard and Soft Taco Shells
Seasoned Beef Taco Meat
Lettuce, Tomato, Onion, Sour Cream, Cheese, Fresh Guacamole
Roasted Corn, Black Bean Salad
Fresh Made Tortilla Chips, Fresh Salsa
Fresh, Warm Cajeta Churros
Assorted Soft Drinks
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
Choice of Hot Chocolate or Hot Apple Cider
\$37 PER GUEST

COMFORT

House Made Mac n' Cheese
Toppings - Onion, Sour Cream, Cheddar Cheese, Bacon Bits, Jalapenos Toppings
Crudités, Ranch Dressing
Choice of: Chicken and Dumplings or Five Bean Chili
Rice Krispy Treats
Assorted Soft Drinks
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
Choice of Hot Chocolate or Hot Apple Cider
\$35 PER GUEST

BREAKS



APRÈS SKI BREAK PACKAGES

A minimum of 25 guests is required

SOUTHWEST

Green Chile Chicken Enchiladas

Nacho Bar: Fresh Made Tortilla Chips, Queso Fundida, Black Beans, Guacamole, Pico de Gallo, Jalapenos, Sour Cream, Limes, Cilantro Onions

Fresh, Warm Cajeta Churros

Assorted Soft Drinks

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

Choice of Hot Chocolate or Hot Apple Cider

\$37 PER GUEST

PACIFIC RIM

Vegetable Spring Rolls, Sweet and Sour Dipping Sauce

Steamed Pork Pot Stickers, Ginger Soy Ponzu

Chicken Sate, Peanut Sauce

Asian Slaw

Chinese New Year Cookies

Assorted Soft Drinks

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

Choice of Hot Chocolate or Hot Apple Cider

\$37 PER GUEST

SPUD

Baked Potato

Bison Chili

Bacon, Sour Cream, Cheese Chives, Broccoli, Salsa, Onions, Mushroom Toppings

Mixed Green Salad, Balsamic Herb Vinaigrette, Ranch Dressing

Freshly Baked Cookies

Assorted Soft Drinks

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

Choice of Hot Chocolate or Hot Apple Cider

\$37 PER GUEST

BREAKS



BEVERAGE ADDITIONS

- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee - \$85 per 1.5 gallon urn
- Iced Coffee with Assorted Syrup Flavors - \$85 per 1.5 gallon urn
- Selection of Hot Teas - \$3.50 per bag
- Hot Chocolate - \$65 per 1.5 gallon urn
- Hot Apple Cider, Cinnamon Sticks - \$65 per 1.5 gallon urn
- Chilled Juices (orange, grapefruit, cranberry, apple) - \$22 per liter
- Iced Tea or Lemonade - \$45 per 1.5 gallon urn
- Milk - \$11 per liter
- Assorted Soft Drinks - \$3.50 each
- Bottled Water - \$3.50 each
- Red Bull - \$5 each
- Bottled Juices - \$4.50 each
- Martinelli's Sparkling Cider - \$18 per bottle
- Vitamin Water- \$5
- Sparkling Water- \$5

SNACK ADDITIONS

- Freshly Baked Signature Coffee Cake, Pastries & Muffins- \$40 per dozen
- Canyons Sticky Buns - \$50 per dozen
- Bagels, Cream Cheese - \$40 per dozen
- Bakery Bread Slices- Banana and Zucchini- \$38 per dozen
- Raisin Berry Scones - \$36 per dozen
- Individual Yogurts - \$5 each
- House made Granola Bars - \$5 each
- Selection of Whole Fruit - \$4 per piece
- Sliced Seasonal Fruit Display - \$5 per guest
- Double Fudge Brownies - \$38 per dozen
- Salted Caramel Blondie - \$40per dozen
- Freshly Baked Cookies - \$38 per dozen
- Lemon & Raspberry Bars - \$38 per dozen
- Caramel Mountain Oat and Seven Layer Bars - \$38 per dozen
- Rice Krispy Treats - \$38 per dozen
- Hand Dipped Biscotti - \$35 per dozen
- Chocolate Éclairs - \$36 per dozen
- Chocolate Dipped Strawberries - \$42 per dozen
- Candy Bars - \$3 each
- House made "Snickers" Bars (chocolate, caramel cookie bar) - \$40 per dozen
- Chips, Fresh Salsa - \$5 per guest
- Warm Soft Bavarian Pretzels, Assorted Mustard - \$35 per dozen
- Deluxe Mixed Nuts - \$5 per guest
- Pretzels, Snack Mix - \$5 per guest
- Cupcakes - \$38 per dozen

LUNCHEON SALADS

MIXED GREEN

Fresh Greens, Tomato Wedges, Sliced Cucumber, Julienne Carrots, Balsamic Vinaigrette

CAESAR

Romaine Lettuce, Parmesan Cheese, House Made Croutons, Caesar Dressing

CAPRESE (seasonal)

Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic Reduction

BUTTER LETTUCE AND STRAWBERRY

Butter Lettuce and Fresh Strawberries, Gorgonzola, Red Onion, Candied Pine Nuts, White Balsamic

ASIAN

Crispy Rice Noodles, Romaine and Iceberg Lettuce, Sliced Vegetables, Avocado, Red Ginger Dressing

ARUGULA

Arugula, Mixed Greens, Quinoa, Apples, Raisins, Walnuts, Oranges, Grapes, Mimosa Vinaigrette

PANZANELLA SALAD

Croutons, Romaine Lettuce, Arugula, Cucumber, Capsicum, Red Onion, Blistered Cherry Tomato, Parmigiano Reggiano, Red Wine Vinaigrette

COUS COUS & ASPARAGUS

Roasted Red Peppers, Red Onion, Roasted Tomatoes, Crumbled Utah Chevre, Fresh Herbs, Lemon Vinaigrette

LUNCH



LUNCH BUFFET

A minimum of 25 guests is required

All Lunch Buffets Include Ice Tea or Lemonade, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas.

ALL AMERICAN BUFFET

Potato Salad

Cole Slaw

Country Style Baked Beans

Grilled Chicken Breast, High West Whiskey Barbeque Sauce

Grilled Hamburgers

Sliced Buns, Lettuce, Tomato, Onion, Pickles, Cheddar Cheese, Swiss Cheese

Assorted Condiments

Freshly Baked Cookies, Double Fudge Brownies

\$42 PER GUEST

Replace the Potato Salad with a Baked Potato Bar, Bacon, Sour Cream, Scallions, Cheddar Cheese-\$3 additional per guest

CHOPSTICKS BUFFET

Coconut Tomato Bisque

Choice of One: Steamed Jasmine Rice, Steamed Brown Rice

Edamame Salad

Asian Salad - Greens, Crispy Rice Noodles, Vegetables, Sesame Seeds, Cashews,

Thai Chile Dressing

Chicken Braised in Green Curry, Coconut, Baby Leeks

Szechuan Beef

Ginger Spice Cake, Chai Buttercream

Fortune Cookies

\$43 PER GUEST

THE FAJITA BUFFET

Fresh Made Tortilla Chips, Roasted Tomatillo Salsa

Southwestern Salad - Lettuce, Pepitas, Jicama, Tortilla Strips, Queso Fresco,

Orange Cumin Vinaigrette

Warmed Flour Tortillas

Traditional Spanish Rice

Black Beans

Grilled Marinated Chicken

Marinated Skirt Steak

Grilled Onions & Bell Peppers

Shredded Lettuce, Jalapeno Peppers, Sour Cream, Guacamole, Pico de Gallo,

Queso Fresco

Tres Leches Cake

\$43 PER GUEST

LUNCH



LUNCH BUFFET CONTINUED

LITTLE ITALY

White Bean & Basil Soup, Pancetta
Caesar Salad
Vegetable Antipasto
Choice of One: Ziti Pesto, Eggplant Parmesan Manicotti
Chicken Picatta
House Made Rosemary & Olive Oil Focaccia
Tiramisu
\$42 PER GUEST

THE HOME-STYLE BUFFET

Choice of One Salad
Green Bean Casserole, Crispy Onions
Garlic Whipped Yukon Gold Potatoes
Crispy Sausage Stuffing
Sliced, Roasted Turkey Breast, Pan Gravy, Cranberry-Orange Relish
Slow Braised Pot Roast, Herbed Root Vegetables
Fresh Rolls, Butter
Seasonal Fruit Crisp, Fresh Whipped Cream
\$42 PER GUEST

THE CANYONS BUFFET

Choice of One: Buffalo Chili, Old Fashioned Chicken Noodle, Tomato Bisque
Choice of One Salad
Marinated Summer Vegetable and Orzo Salad
Choice of Entrées:

- Pistachio Crusted Utah Trout
- Grilled Chicken Breast, White Wine Herb Sauce
- Carved Slide Ridge Honey Rubbed Pork Loin, Caramelized Shallot Jus
- Slow Braised Beef Short Ribs
- Grilled Striploin, Crispy Tobacco Onions, Garlic- Herb Butter
- Stuffed Fire Roasted Zucchini

Chef's Selection of Seasonal Sides
Fresh Rolls, Butter
Canyons Bread Pudding
TWO ENTREES - \$42 PER GUEST
THREE ENTRÉES - \$46 PER GUEST

LUNCH



LUNCH BUFFET CONTINUED

THE DELI BUFFET

Soup of the Day
Choice of One Salad
Mediterranean Vegetable Pasta Salad
Assorted Selection of Sliced Breads
Sliced Domestic Cheeses
Selection of Sliced Deli Meat: Turkey, Ham, Roast Beef
Sliced Tomato, Lettuce, Red Onions, Dill Pickle Spears
Beet Root Spread, Mustard, Mayonnaise
Freshly Baked Assorted Cookies, Double Fudge Brownies
\$40 PER GUEST

THE EXECUTIVE DELI BUFFET

Soup of the Day
Choice of Two Salads
Assortment of Artisan Breads and Grilled Pita
Roasted Garlic Hummus, Marinated Olives, Peppers
Heirloom Tomato, Lettuce, Red Onions, Gourmet Crisp Pickle Spear
Sliced Imported and Local Cheeses
Selection of: Oven Roasted Turkey, Beef Tenderloin, Pastrami
Hot Marinated Grilled Chicken Breast
New York Cheesecake
\$45 PER GUEST

LUNCH



PLATED LUNCH SERVICE

Choose a Salad, Entrée & Dessert to complete your three-course Lunch menu. Chef's Selection of Starch & Seasonal Vegetables to accompany the Entrée. Includes Rolls & Butter, Ice Tea or Lemonade, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas.

PLATED ENTRÉE CHOICE

GRILLED STRIPLOIN

Crispy Tobacco Onions, Garlic- Herb Butter
\$41 PER GUEST

MUSTARD & HERB CRUSTED BONE IN NIMAN RANCH PORK CHOP

Sherry Apricot Reduction
\$39 PER GUEST

SEARED SALMON

Fennel Emulsion with Puttanesca Relish
\$39 PER GUEST

CHICKEN SALTIMBOCA

Fontina, Sage, Prosciutto, Wild Mushroom- Marsala Sauce
\$36 PER GUEST

ROASTED VEGETABLE & QUINOA STUFFED BELL PEPPER

Crumbled Chevre
\$32 PER GUEST

PLATED DESSERT CHOICE

SALTED CARAMEL BLONDIE

Pecan Brittle, Crème Anglaise

BLUEBERRY SHORTCAKE

Fresh Blueberries, Chamomile Milk

FRUIT TARTLET

Vanilla Bean Custard, Fresh Preserves

CINNAMON APPLE COFFEE CAKE

Spiced Rum Crème Fraiche

LUNCH



BOXED LUNCH

\$28 PER BOX LUNCH

All Box Lunches come with Choice of Sandwich, Cous Cous Salad, Piece of Whole Fruit, Cookies, Chips, and Bottled Water

SOUTHWEST GRILLED CHICKEN SALAD WRAP

Grilled Chicken, Black Beans, Avocado, Fresh Cilantro, Julienne Peppers, Chipotle Aioli, Jack Cheese, Flour Tortilla

ROAST BEEF & SWISS

Slow Roasted Roast Beef, Swiss Cheese, Arugula, Pickled Red Onions, Horseradish Aioli, French Baguette

TURKEY & HAVARTI

Smoked Turkey Breast, Havarti, Hickory Smoked Bacon, Apricot Marmalade, Ciabatta Bread

ITALIAN SUB

Sliced, Cured Salami & Prosciutto, Lettuce, Tomato, Onion, Roasted Peppers, Pepperoncini, Provolone Cheese, Oregano, Creamy Italian Aioli, Hoagie Roll

CAPRESE SANDWICH

Roasted Pepper Hummus, Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic Reduction, Ciabatta Bread

PANZANELLA SALAD

Croutons, Romaine Lettuce, Arugula, Cucumber, Capsicum, Red Onion, Blistered Cherry Tomato, Parmigiano Reggiano, Red Wine Vinaigrette

DINNER SALADS

MIXED GREEN

Fresh Greens, Tomato Wedges, Sliced Cucumber, Julienne Carrots, Balsamic Vinaigrette

CAESAR

Romaine Lettuce, Parmesan Cheese, House Made Croutons, Caesar Dressing

CAPRESE (seasonal)

Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic Reduction

BUTTER LETTUCE AND STRAWBERRY

Butter Lettuce and Fresh Strawberries, Gorgonzola, Red Onion, Candied Pine Nuts, White Balsamic

ASIAN

Crispy Rice Noodles, Romaine and Iceberg Lettuce, Sliced Vegetables, Avocado, Red Ginger Dressing

ARUGULA

Arugula, Mixed Greens, Quinoa, Apples, Raisins, Walnuts, Oranges, Grapes, Mimosa Vinaigrette

PANZANELLA SALAD

Croutons, Romaine Lettuce, Arugula, Cucumber, Capsicum, Red Onion, Blistered Cherry Tomato, Parmigiano Reggiano, Red Wine Vinaigrette

COUS COUS & ASPARAGUS

Roasted Red Peppers, Red Onion, Roasted Tomatoes, Crumbled Utah Chevre, Fresh Herbs, Lemon Vinaigrette

DINNER



DINNER BUFFET

A minimum of 25 guests is required

All Lunch Buffets Include Ice Tea or Lemonade, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas.

LA SCALA

Roasted Garlic Caesar Salad
Antipasto Platter, Marinated Vegetables, Cured Meats, Italian Cheeses
Seared Broccolini with Almond Breadcrumbs and Parmesan Emulsion
Artichoke & Parmesan Risotto
Beef Brasirole
Chicken Saltimbocca with Wild Mushroom Marsala Sauce
Cheese Ravioli
House Made Rosemary & Olive Oil Focaccia
Tiramisu
\$58 PER GUEST

ROCKY MOUNTAIN BARBEQUE

Fresh Seasonal Fruit, Yogurt Mint Dressing
Choice of One Salad
Potato Salad
Corn on the Cob, Melted Butter
Chicken Quarters, High West Whiskey Barbeque Sauce
Apple Glazed Ribs
Sliced Barbeque Beef Brisket
Cornbread, Utah Honey Butter
Seasonal Fruit Crisps, Fresh Whipped Cream
\$61 PER GUEST

Replace the Brisket with Grilled Rib-Eye or Tenderloin on a carving station, Chef Attendant required - \$7 additional per guest

Replace Potato Salad with a Baked Potato Bar, Bacon, Chives, Sour Cream, Cheese, Butter -\$3 additional per guest

Move outside with a live grill station, Chef Attendant required - \$250 per station

Chef Attendant - \$75 per hour, per uniformed chef

DINNER



DINNER BUFFET CONTINUED

THE GRAND SUMMIT BUFFET

Soup of the Day

Choice of Two Salads

Choice of Entree:

- Spinach Ravioli, Smoked Gouda Cream Sauce
- Pan Seared Chicken Breast, Sundried Tomato Pomodoro
- Pistachio Crusted Utah Trout, Light Citrus Burre Blanc
- Seared Salmon, Spicy Black Bean Sauce and Ancho-Chili Honey Glaze
- Roasted Striploin, Port Wine and Black Currant Demi

Chef's Selection of Starch & Seasonal Vegetable Medley

Breadsticks with Slide Ridge Honey Butter

Classic Chocolate Cake

Carrot Cake

TWO ENTRÉES - \$57 PER GUEST

THREE ENTRÉES - \$61 PER GUEST

Tenderloin carving station, Chef Attendant required - \$7 additional per guest

Chef Attendant - \$75 per hour, per uniformed chef

DINNER



PLATED DINNER SERVICE

ENTRÉE CHOICES

Choose a Salad, Entrée & Dessert to complete your three-course Dinner menu. Includes Rolls & Butter, Ice Tea or Lemonade, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas.

TENDERLOIN & COGNAC BUTTER POACHED SHRIMP

Duet of Grilled Beef Tenderloin, Aromatic Slow Poached Shrimp, Green Peppercorn Demi, Roasted Fingerling Potatoes, Grilled Asparagus

\$68 PER GUEST

May we recommend: upgrade Shrimp to Lobster - ask for current market price

GRILLED CHICKEN AND SALMON DUET

Duet of Chicken Florentine, and Citrus Salmon, Wild Rice Pilaf, Blistered Haricots Verts

\$63 PER GUEST

FILET

Smoked Black Pepper and Sea Salt Crusted Beef Tenderloin, Roasted Cipollini Tarragon Butter, Chianti Natural Jus, Broccolini Sauté, Whipped Parsnip Potato

\$65 PER GUEST

BEEF SHORT RIB

Cider Braised Beef Short Rib, Roast Cauliflower Puree, Rainbow Chard

\$60 PER GUEST

STEELHEAD TROUT

Pan Seared in Blue Cornmeal, Roasted Red Pepper Coulis, French Green Lentils, Seared Baby Carrots

\$59 PER GUEST

MUSTARD & HERB CRUSTED, BONE-IN, NIMAN RANCH PORK CHOP

Sherry Apricot Reduction, Sweet Potato and Gruyere Gratin, Roasted Brussel Sprouts

\$59 PER GUEST

CITRUS GLAZED GRILLED SALMON

Watercress & Snow Pea Salad, Mushroom- Quinoa Pilaf, Lemon Honey Vinaigrette

\$55 PER GUEST

PANCETTA CHICKEN

Pancetta Chicken Breast, Green Bean Salad, Parmesan- Thyme Risotto, Sweet Pea Puree

\$51 PER GUEST

VEGETABLE STREUDEL

Seasonal, Roasted Vegetables Presented in Traditional Wellington Style, Roasted Yellow Tomato Pomodoro, Basil Pesto, Aged Balsamic

\$46 PER GUEST

DINNER



PARK CITY

DESSERT CHOICES

CLASSIC CHOCOLATE DECADENCE

Raspberry Sauce

CITRUS CRÈME BRULEE

NEW YORK CHEESECAKE

Blackberry Compote, Salted Caramel Drizzle

CARAMEL POUND CAKE

Chocolate Ganache, Banana Chantilly Cream, Fresh Bananas

ISLAND RUM CAKE

Coconut Meringue, Vanilla Rum Anglaise

RECEPTION



DISPLAYS

Each Platter serves 25 guests

Utah Cheese Board, Seasonal Fruit, Candied Nuts, Crackers
\$175 PER PLATTER

Antipasto, Marinated Vegetables, Cured Meats
\$155 PER PLATTER

Fresh Vegetable Crudités, Herbed Buttermilk Dressing
\$120 PER PLATTER

Heirloom Tomatoes (Seasonal), Basil, Fresh Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Reduction
\$110 PER PLATTER

Baked Brie En Croûte, Toasted Almonds, Apricot Compote, Dried Fruit
\$120 PER PLATTER

Mediterranean Trio: Hummus, Olive Tapenade, Artichoke Dip, Grilled Pita
\$130 PER PLATTER

Southwestern Trio: Guacamole, Salsa Roja, Queso Fundido, Tortilla Chips
\$130 PER PLATTER

RECEPTION PACKAGE

Ninety Minutes Maximum

Utah Cheese Board, Seasonal Fruit, Candied Nuts, Crackers
Fresh Vegetable Crudités, Ranch Dressing
Mediterranean Trio: Hummus, Tapenade, Artichoke Dip, Grilled Pita
Choice of Four Stationary Hors d' Oeuvres
\$34 PER PERSON

STATIONARY HORS D' OEUVRES

Minimum order of 50 pieces each

HOT

Costa Rican Papaya Honey BBQ Shrimp Skewer - \$5.50 per piece
Wild Salmon and Crab Cake with Sweet Mustard Dressing - \$6.00 per piece
Scallops Wrapped in Bacon, Maple Glaze - \$5.00 per piece
Blackened Beef Skewers with Smoked Chile Remoulade - \$4.50 per piece
Rosemary- Balsamic Chicken & Vegetable Kabobs - \$4.50 per piece
Vegetable Spring Rolls, Sweet & Sour Dipping Sauce - \$3.50 per piece
Parmesan Artichoke Hearts, Dijon Mustard Sauce - \$3.50 per piece
Mini Corn Dogs with Beer and Cheese Mustard- \$4.00 per piece

COLD

Chilled Gulf Shrimp, Avocado Cocktail Sauce - \$5.50 per piece
Salmon Tatare, Rye Crisp, Caviar, Crème Fraiche- \$5.50 per piece
Prosciutto Wrapped Broccolini - \$4.00 per piece
Baby Tomato & Mozzarella Skewer, Aged Balsamic Vinaigrette - \$4.00 per piece
Mini Antipasto- Roasted Garlic Mousse, Salumi, Housemade Cracker- \$4.50 per piece

RECEPTION



PASSED HORS D'OEUVRES

Minimum order of 50 pieces each

CARVERY

*All Carvery stations served with
Silver Dollar Rolls, Butter*

*Chef Attendants required - \$75 Per
Hour, Per Uniformed Chef*

HOT

Lobster BLT Slider- \$5.50 per piece
Blackened Lamb Lollipop, Mango Coulis \$6.50 per piece
Curried Chicken Taco, Fresh Nahn, Apple Slaw - \$4.50 per piece
Spanakopita - \$4.00 per piece
Artichoke and Asiago Crostini, Lemon and Cucumber Compote- \$4.00

COLD

Ahi Tuna Poke, Wonton Crisp - \$5.50 per piece
Grilled Zucchini, Tomato & Mozzarella Involturni - \$4.00 per piece
Grilled Chicken & Sundried Tomato Bruschetta - \$4.50 per piece
Cucumber Cup with Thai Beef Salad- \$5.50

CARVED HERBED CRUSTED PRIME RIB

Toasted Juniper Jus
\$385 PER PRIME RIB (serves 40 – 50 guests)

CARVED BEEF TENDERLOIN

Dark Cherries, Cognac
\$360 PER TENDERLOIN (served 20 – 30 guests)

CARVED SUGAR & SPICE RUBBED PORK LOIN

Caramelized Shallot- Calvados Jus
\$310 PER PORK LOIN (serves 40 – 50 guests)

HIGH WEST WHISKEY & MAPLE GLAZED HAM

Grain Mustard Sauce (serves 35 – 40 guests)
\$230 PER HAM

BROWN SUGAR & MOLASSES BRINED ROAST TURKEY

\$195 PER WHOLE TURKEY (serves 30 – 40 guests)

RECEPTION



STATIONS

*Chef Attendants Optional
\$75 per Hour, Per Uniformed Chef*

Ninety Minutes Maximum

RECEPTION DESSERTS

SEAFOOD STATION

Shiro Miso Cod
Raw Oyster Bar Accompanied by Classic Mignonette, Cocktail Sauce, Lemon Wedges,
Freshly Baked Crackers, House Blended Hot Sauce
Sautéed Garlic Butter Shrimp and Andouille White Bean Ragout
\$30 per person
Minimum 10 Day Notice Required.

PASTA STATION

Tortellini Pasta, Penne Pasta
Marinara Sauce, Alfredo Sauce
Grilled Chicken and Meatballs
House Made Rosemary & Olive Oil Focaccia
\$22 PER GUEST

STIR FRY STATION

Velvety Beef Sirloin and Chicken with Oriental Vegetables Sautéed in Spicy Mandarin
Sauce
Served Over Jasmine Long Grain Steamed Rice
\$22 PER GUEST

AVOCADO CAESAR SALAD STATION

Hearts of Romaine, Shaved Parmesan and Manchego Cheese, Avocado,
Herb Croutons, Grilled Chicken, Anchovies, Classic Caesar Dressing
\$18 PER GUEST

CANDY JARS

Variety of 5 Different Candies
Scoopers & Bags Supplied for Guests to 'Build Their Own' Treat
\$16 PER GUEST

BANANAS FOSTER CREPE STATION

Bananas Sautéed in Butter, Dark Rum, Brown Sugar
Vanilla Bean Whipped Cream Stuffed Crepes
Scoop of Vanilla Ice Cream
\$18 PER GUEST
Chef Attendant Required.

SYMPHONY OF DESSERTS

Miniature Fruit Tart, Petite Cheesecakes, Chocolate Mousse in Chocolate Cup
\$14 PER GUEST

S'MORE POPS

Marshmallows Hand Dipped in Chocolate, Graham Crackers
\$10 PER GUEST

ASSORTED ECLAIRE

Tropical Fruit, Chantilly and Madera, Pistachio
\$12 PER GUEST

BAR SERVICES



BAR SERVICES

CHOICE OF 4 BEERS

HOSTED BAR

Bartender fee required

\$100 per Bartender

Minimum beverage spend of \$250 required per bar. Should revenue not meet the minimum, the master account will be charged for the difference.

CASH BAR

Bartender fee required

\$100 per Bartender

Minimum beverage spend of \$500 required per bar. Should revenue not meet the minimum, the master account will be charged for the difference.

CORDIALS

Kahlua, Bailey's Irish Cream, Grand Marnier, Amaretto

SELECT BRANDS

Tito's Vodka, Tanqueray Gin, Lunazul Tequila, Jack Daniel's Bourbon, Dewar's White Label Scotch, Bacardi Superior Rum, Seagrams VO Canadian Whiskey

PREMIUM BRANDS

High West 7000' Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum, Chivas Blended Scotch, Crown Royal Whiskey, High West Double Rye Whiskey, Corazon de Agave Tequila

SELECT BEERS

Bud Light, O'Doul's (Non-Alcoholic)

PREMIUM BEERS

Heineken, Park City Hooker Blonde, Uinta Cutthroat, Goose Island IPA, Shock Top, Corona Landshark

Cordials	\$10.00 per drink
Select Cocktail	\$9.00 per drink
Premium Cocktail	\$10.00 per drink
House Wine: Chardonnay, Cabernet Sauvignon	\$38.00 per bottle
House Champagne	\$38.00 per bottle
Select Beer	\$7.00 per bottle
Premium Beer	\$9.00 per bottle
Assorted Juices	\$4.50 per drink
Bottled Water	\$3.50 per drink
Assorted Soft Drinks	\$3.50 per drink

Cordials	\$12.00 per drink
Select Cocktail	\$10.00 per drink
Premium Cocktail	\$11.00 per drink
House Wine: Chardonnay, Cabernet Sauvignon	\$9.00 per drink
House Champagne	\$9.00 per glass
Select Beer	\$8.00 per glass
Premium Beer	\$10.00 per glass
Assorted Juices	\$5.50 per drink
Bottled Water	\$4.00 per drink
Assorted Soft Drinks	\$4.00 per drink