

CATERING SERVICES

 PARK CITY

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CANYONS VILLAGE

# BANQUET MENU



PARK CITY | CANYONS VILLAGE

## THE CANYONS VILLAGE CATERING POLICY

The following information is provided to assist you in planning your function at Canyons Village. 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 \$150 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 Village 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 \$250.00 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 Forum, Umbrella Bar, Murdock's, Red Pine Lodge, Grand Summit Hotel pool, the Canyons 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.

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## THE CANYONS VILLAGE CATERING POLICY

### 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 typical rental fees.

All outside materials (décor, gifts, meeting collateral, ect.) 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 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 Village 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 60 days prior to the date of the function. All prices are subject to 20% service charge (including any labor or service fees incurred), state and local taxes (currently 7.35%) 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.

# BANQUET MENU



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## CONFERENCE 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, \$40 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. Canyons Village will determine the amount of the deposit based on the amount of spaced being held. Canyons Village 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: \_\_\_\_\_

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# ALL DAY



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To simplify your meeting planning, we offer the following packages at a very special price. No substitutions please. Minimum of 25 people.

## ALL DAY MEETING PACKAGE

Complete Breakfast  
One Themed Break  
All Day Beverage Package  
Choice of Lunch Buffet (maximum three entrées)  
**\$85 PER GUEST**

## ALL DAY 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  
Assorted Soft Drinks, Bottled Water  
8 hour maximum  
**\$15 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  
Assorted Soft Drinks, Bottled Water  
4 hour maximum  
**\$10 PER GUEST**

# BREAKFAST



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## CONTINENTAL

A minimum of 10 guests is required

**CHOICE OF TWO:** Orange, Cranberry, Apple, Grapefruit  
Sliced Fresh Fruit Display  
Granola, Individual Yogurts  
Assorted Muffins & Bakery Breads  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
**\$22 PER GUEST**

## COMPLETE

A minimum of 25 guests is required

**CHOICE OF TWO:** Orange, Cranberry, Apple, Grapefruit  
Sliced Fresh Fruit Display  
Assorted Dry Cereals, Milk  
Granola, Individual Yogurts  
Assorted Muffins & Bakery Breads  
Breakfast Potatoes  
Scrambled Eggs  
Smoked Bacon & Maple Sausage  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
**\$27 PER GUEST**

## BRUNCH

A minimum of 25 guests is required

**CHOICE OF TWO:** Orange, Cranberry, Apple, Grapefruit  
Sliced Fresh Fruit Display  
Assorted Dry Cereals, Milk  
Granola, Individual Yogurts  
Assorted Muffins & Bakery Breads  
Utah Cheese Board, Dried Fruit, Nuts, Crackers  
Smoked Salmon, Capers, Red Onions, Assorted Bagels, Cream Cheese  
Breakfast Potatoes  
Scrambled Eggs  
Smoked Bacon & Maple Sausage  
**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, Sage Veloute  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
**\$45 PER GUEST**

\*Chef Attendant Fee for Rib Eye Station Required.

\*Chef Attendant to cook eggs to order is \$75 per hour.

\*One Chef per 50 guests required.

# BANQUET MENU



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MAY WE  
RECOMMEND  
AS AN  
ENHANCEMENT

- 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
- Egg White Florentine - \$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 & Homemade Salsa - \$8 per piece
- Belgian Waffles, Butter, Warm Syrup - \$7 per guest
- Cinnamon Crème Brulee French Toast, Butter, Warm Syrup - \$6 per guest
- Pancakes, Butter, Warm Syrup - \$6 per guest
- 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 or Maple Sausage - \$5 per guest
- Hot Oatmeal, Brown Sugar, Raisins - \$5 per guest
- Canyons Cinnamon Rolls - \$50 per dozen
- Canyons Scones - \$36 per dozen



# BREAKFAST ENTREE



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ACCOMPANYING  
YOUR PLATED  
BREAKFAST

Choice of Juice: Orange, Cranberry, Apple, Grapefruit  
Assorted Muffins, Bakery Breads  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

ENTRÉE  
CHOICES

## SMOKED BACON, FRESH TOMATO, SPINACH QUICHE

Fruit Salad, Fresh Mint  
Breakfast Potatoes

**\$27 PER PERSON**

## CINNAMON CRÈME BRULÉE FRENCH TOAST

Butter, Warm Syrup  
Fruit Salad, Fresh Mint  
Breakfast Potatoes  
Choice of One Protein: Maple Sausage, Smoked Bacon, Ham

**\$28 PER PERSON**

## TRADITIONAL EGGS BENEDICT

Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce  
Fruit Salad, Fresh Mint  
Breakfast Potatoes

**\$28 PER PERSON**

## TOMATO BASIL BENEDICT

Two Poached Eggs, Sliced Tomato, Fresh Basil, Hollandaise Sauce  
Fruit Salad, Fresh Mint  
Breakfast Potatoes

**\$28 PER PERSON**

## HUEVOS RANCHEROS

Scrambled Eggs, Flour Tortilla, Black Beans, Pico de Gallo, Fresh Guacamole  
Fruit Salad, Fresh Mint  
Breakfast Potatoes

**\$28 PER PERSON**

# BREAKS



PARK CITY | CANYONS VILLAGE

## BEVERAGE PACKAGES

### ALL DAY

For Meetings with Planned Breakfast & Lunch Only

Will be served at Breakfast, serviced during the AM Break, Lunch & PM Break  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Water

8 hour maximum

**\$15 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  
Assorted Soft Drinks, Bottled Water

4 hour maximum

**\$10 PER GUEST**

## BREAK PACKAGES

A minimum of 25 guests is required

### YOGURT PARFAIT BREAK

Vanilla Yogurt

Nuts, Granola

Mixed Seasonal Fruit

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

Orange Juice

**\$15 PER GUEST**

### HEALTHY START

Sliced Fresh Fruit Display

Nature Valley Bars, Granola Bars, Trail Mix

Selection of Individual Juices, Flavored Waters

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

**\$16 PER GUEST**

### SPA BREAK

Choice of Three Smoothies: Strawberry, Banana, Wild Berry, Pineapple, Mango

Granola Bars, Dried Fruit, Nuts

Flavored Water, Energy Drinks

**\$17 PER GUEST**

### TEA TIME

Assortment of Fresh Baked Scones, Croissants, Linzor Tarts

Jams, Jellies, Butter

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

**\$15 PER GUEST**

# BREAKS



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## BREAK PACKAGES

A minimum of 25 guests is required

### MORNING BUZZ

Red Bull Energy Drinks  
Chocolate Covered Espresso Beans  
Biscotti Dipped in Chocolate  
Assortment of Granola Bars  
Selection of Individual Juices  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

**\$18 PER GUEST**

### CHOCOLATE AMORE

Chocolate Dipped Strawberries, Assorted Chocolate Truffles  
Assorted Candy Bars  
Chocolate Milk  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

**\$18 PER GUEST**

### SWEET TOOTH

Chocolate Chip, Oatmeal, Peanut Butter Cookies  
Double Fudge Brownies  
Ice Cold Milk  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Water

**\$16 PER GUEST**

### CUPCAKE BREAK

Assorted Artisan Cupcakes  
Ice Cold Milk  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Water

**\$16 PER GUEST**

### HAPPY HOUR

Fresh Made Tortilla Chips, Fresh Salsa  
Bar Mix & Nuts  
Buffalo Wings, Celery, Ranch  
Assorted Soft Drinks, Bottled Waters

**\$20 PER GUEST**

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

# BREAKS



PARK CITY | CANYONS VILLAGE

## APRÈS SKI

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  
Canyons Bread Pudding  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Waters  
**\$26 PER GUEST**

### FIESTA

Warm Hard & 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  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Waters  
**\$26 PER GUEST**

### COMFORT

Choice of: Chili, Southwestern Corn Chowder  
Onion, Sour Cream, Cheddar Cheese Toppings  
House Made Mac n' Cheese  
Crudit , Ranch Dressing  
Double Fudge Brownies  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Waters  
**\$26 PER GUEST**

### SOUTHWEST

Green Chile Chicken Enchiladas, Fresh Salsa  
Fresh Made Tortilla Chips, Queso Fundido  
Fresh, Warm Cajeta Churros  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Waters  
**\$26 PER GUEST**

### PACIFIC RIM

Vegetable Spring Rolls, Sweet & Sour Dipping Sauce  
Steamed Pork Pot stickers, Ginger Soy Ponzu  
Chicken Sate, Peanut Sauce  
Asian Slaw  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Waters  
**\$26 PER GUEST**

### SPUD

Baked Potato  
Bacon, Sour Cream, Cheese, Chives, Broccoli, Salsa, Onions, Mushroom Toppings  
Mixed Green Salad, Balsamic Herb Vinaigrette, Ranch Dressing  
Freshly Baked Cookies  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas  
Assorted Soft Drinks, Bottled Waters  
**\$26 PER GUEST**

# BREAKS



PARK CITY | CANYONS VILLAGE

## MAY WE RECOMMEND ADDITIONAL BEVERAGES

- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee - \$80 per 1.5 gallon urn
- Selection of Hot Teas - \$3.50 per bag
- Hot Chocolate - \$3.50 per bag
- Hot Apple Cider, Cinnamon Sticks - \$46 per gallon
- Chilled Juices (orange, grapefruit, cranberry, apple) - \$22 per liter
- Iced Tea or Lemonade - \$16.50 per liter
- 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

## MAY WE RECOMMEND ADDITIONAL SNACKS

- Bagels, Cream Cheese - \$40 per dozen
- Assorted Muffins, Bakery Breads - \$40 per dozen
- Canyons Cinnamon Rolls - \$50 per dozen
- Canyons Scones - \$36 per dozen
- Individual Yogurts - \$4 each
- Granola Bars - \$3.75 each
- Selection of Whole Fruit - \$4 per piece
- Sliced Seasonal Fruit Display - \$5 per guest
- Double Fudge Brownies - \$38 per dozen
- Freshly Baked Cookies - \$38 per dozen
- Lemon & Raspberry Bars - \$38 per dozen
- Hand Dipped Biscotti - \$35 per dozen
- Chocolate Éclairs - \$36 per dozen
- Chocolate Dipped Strawberries - \$42 per dozen
- Candy Bars - \$3 each
- Dreamscape Bars (chocolate, caramel cookie bar) - \$38 per dozen
- Chips, Fresh Salsa - \$5 per guest
- Warm Soft Pretzels, Assorted Mustard - \$35 per dozen
- Deluxe Mixed Nuts - \$5 per guest
- Pretzels, Snack Mix - \$5 per guest
- Cupcakes - \$38 per dozen

# LUNCH



PARK CITY | CANYONS VILLAGE

## LUNCHEON SALADS

A minimum of 25 guests is required

## PREMIUM SALADS

A minimum of 25 guests is required

Upgrade to a Premium Salad  
for an additional \$3 per guest

### SPINACH & STRAWBERRY (seasonal)

Baby Spinach, Fresh Strawberries, Utah Goat Cheese, Candied Walnuts, Sweet Onion  
Poppy Seed Vinaigrette

### CAESAR

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

### MIXED GREEN

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

### FRUIT

Array of Seasonal Fresh Fruit, Fresh Mint

### ASIAN

Asian Greens, Crispy Rice Noodles, Julienne Vegetables, Sesame Seeds, Cashews, Thai  
Green Chile Dressing

### CAPRESE (seasonal)

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

### COBB

Romaine Lettuce, Bacon, Eggs, Bleu Cheese, Avocado, Smoked Cheddar, Tomatoes,  
Ranch or Bleu Cheese Dressing

### GREEK

Romaine Lettuce, Gold Creek Feta Cheese, Tomatoes, Cucumber, Red Onions,  
Kalamata Olives, Fresh Oregano, Red Wine Vinaigrette

### COUS COUS & ASPARAGUS

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

### GREEN RIVER MELON & FETA (seasonal)

Fresh Utah Melon, Feta, Arugula, Serrano Ham, Cracked Black Pepper, Sea Salt, Garden  
Herb Vinaigrette

# LUNCH



PARK CITY | CANYONS VILLAGE

## LUNCH BUFFET

A minimum of 25 guests is required

## BUFFET CHOICES

A minimum of 25 guests is required

Each buffet comes with 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 Corn on the Cob, Melted Butter  
Grilled Hamburgers  
Carolina Pulled Pork  
Grilled Chicken Breast, High West Whiskey Barbeque Sauce  
Freshly Baked Cookies, Double Fudge Brownies

**\$39 PER GUEST**

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

### CHOPSTICKS BUFFET

Sesame Tomato Bisque  
Choice of One: Steamed Jasmine Rice, Steamed Brown Rice  
Edamame Salad  
Asian Greens, Crispy Rice Noodles, Julienne Vegetables, Sesame Seeds, Cashews, Thai Green Chile Dressing  
Chicken Braised in Green Curry, Coconut, Baby Leeks  
Szechuan Beef  
Green Tea Chiffon Cake, Ginger Glaze, Toasted Almonds  
Fortune Cookies

**\$38 PER GUEST**

### THE SOUTHWESTERN FAJITA BUFFET

Fresh Made Tortilla Chips, Roasted Tomatillo Salsa  
Bibb 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, Homemade Guacamole, Pico de Gallo, Queso Fresco  
Tres Leches Cake

Warm Cajeta Churros, Cinnamon, Powdered Sugar, Chocolate Dipping Sauce  
**\$39 PER GUEST**

May we recommend: Jarritos Sodas on Consumption - \$4.50 each

May we recommend: Portabella Vegetarian Fajitas - \$5.00 per guest

# LUNCH



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## BUFFET CHOICES

A minimum of 25 guests is required

### LITTLE ITALY

White Bean & Basil Soup, Pancetta

Caesar Salad

Vegetable Antipasto

Choice of One: Baked Ziti Bolognese, Roasted Vegetable Lasagna

Chicken Picatta

House Made Rosemary & Olive Oil Focaccia

Choice of One: Tiramisu, Cannoli

**\$38 PER GUEST**

May we recommend: Italian Sodas - \$5 additional per soda

### THE HOME-STYLE BUFFET

Choice of One Salad: Spinach & Strawberry (Seasonal), Caesar, Mixed Green, Fruit

Chef's Selection of Seasonal Vegetables

Garlic Whipped Yukon Gold Potatoes

Crispy Sausage Stuffing

Sliced, Roasted Turkey Breast, Pan Gravy, Cranberry-Orange Relish

Sliced, High West Whiskey, Maple Glazed Ham

Fresh Rolls, Butter

Apple Cobbler, Fresh Whipped Cream

**\$38 PER GUEST**

### THE CANYONS BUFFET

Choice of One: Buffalo Chili, Old Fashioned Chicken Noodle, Tomato Bisque

Choice of One Salad: Spinach & Strawberry (Seasonal), Caesar, Mixed Green, Fruit

#### CHOICE OF ENTRÉES:

- Pistachio Crusted Utah Trout
- Grilled Chicken Breast, Smoky Poblano Cream
- Carved Sugar & Spice Rubbed Pork Loin, Caramelized Shallot Jus
- Slow Braised Beef Short Ribs
- Grilled New York Striploin, Crispy Tobacco Onions, Garlic- Herb Butter
- Grilled Polenta, Fire Roasted Veggies

Marinated Summer Vegetable and Orzo Salad

Chef's Selection of Seasonal Sides

Fresh Rolls, Butter

Canyons Bread Pudding

**TWO ENTRÉES - \$38 PER GUEST**

**THREE ENTRÉES - \$42 PER GUEST**

**FOUR ENTRÉES - \$45 PER GUEST**



# LUNCH



PARK CITY

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## BUFFET CHOICES

A minimum of 25 guests is required

### THE DELI BUFFET

Soup of the Day

Choice of One Salad: Spinach & Strawberry (Seasonal), Caesar, Mixed Green, Fruit

Mediterranean Vegetable Pasta Salad

Assorted Selection of Sliced Breads

Mustard, Mayonnaise, Butter

Sliced Tomato, Lettuce, Red Onions, Dill Pickle Spears

Sliced Domestic Cheeses

Selection of Sliced Deli Meats

Freshly Baked Assorted Cookies, Double Fudge Brownies

**\$37 PER GUEST**

May we recommend: Tuna Salad or Chicken Salad - \$5 additional per guest

### THE EXECUTIVE DELI BUFFET

Soup of the Day

**CHOICE OF TWO SALADS:**

- Spinach & Strawberry (Seasonal)
- Caesar
- Mixed Green
- Fruit
- Asian
- Caprese (Seasonal)
- Cobb
- Greek
- Cous Cous & Asparagus
- Green River Melon & Feta

Assortment of Artisan Breads

Olive Tapenade, Roasted Garlic Hummus, Marinated Olives, Peppers

Heirloom Tomato, Lettuce, Red Onions, Gourmet Crisp Pickle Spear

Sliced Imported Cheeses

Selection of Deli Sliced Oven Roasted Turkey, Beef Tenderloin, Pastrami

Hot Marinated Grilled Chicken Breast

New York Cheesecake

**\$42 PER GUEST**

# LUNCH



PARK CITY | CANYONS VILLAGE

## ACCOMPANYING YOUR PLATED LUNCH

## PLATED ENTRÉE CHOICE

A minimum of 25 guests is required

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.

### GRILLED NEW YORK STRIPLOIN

Crispy Tobacco Onions, Garlic- Herb Butter

**\$37 PER GUEST**

### MUSTARD & HERB CRUSTED BONE IN NIMAN RANCH PORK CHOP

Sherry Apricot Reduction

**\$35 PER GUEST**

### SEARED SALMON

Sweet Pea & Roasted Corn Pesto

**\$35 PER GUEST**

### CHICKEN SALTIMBOCA

Fontina, Sage, Prosciutto, Wild Mushroom- Marsala Sauce

**\$32 PER GUEST**

### ROASTED VEGETABLE & QUINOA STUFFED BELL PEPPER

Crumbled Chevre

**\$28 PER GUEST**

## PLATED LUNCHEON DESSERTS

### BROWNIE SUNDAE

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



PARK CITY

CANYONS VILLAGE

## BOXED LUNCH

A minimum of 25 guests is required

\$22 PER BOX LUNCH

All Box Lunches come with choice of Sandwich, 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, Giant Tortilla Wrap

### 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

# DINNER



PARK CITY | CANYONS VILLAGE

## DINNER SALADS

A minimum of 25 guests is required

## PREMIUM SALADS

Upgrade to a Premium Salad for an additional \$3 per guest

### BABY SPINACH & STRAWBERRY (seasonal)

Baby Spinach and Fresh Strawberries, Utah Goat Cheese, Candied Walnuts, Sweet Onion Poppy Seed Vinaigrette

### CAESAR

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

### MIXED GREEN

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

### FRUIT

Array of Seasonal Fresh Fruit, Yogurt Mint Dressing

### ASIAN

Asian Greens, Crispy Rice Noodles, Julienne Vegetables, Sesame Seeds, Cashews, Thai Green Chile Dressing

### CAPRESE (seasonal)

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

### COBB

Romaine Lettuce, Bacon, Eggs, Bleu Cheese, Avocado, Smoked Cheddar, Tomatoes, Ranch or Bleu Cheese Dressing

### GREEK

Romaine Lettuce, Feta Cheese, Tomatoes, Cucumber, Red Onions, Kalamata Olives, Fresh Oregano, Red Wine Vinaigrette

### COUS COUS & ASPARAGUS

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

### GREEN RIVER MELON & FETA (seasonal)

Fresh Utah Melon, Feta, Arugula, Serrano Ham, Cracked Black Pepper, Sea Salt, Garden Herb Vinaigrette

# DINNER



PARK CITY | CANYONS VILLAGE

## DINNER BUFFET

A minimum of 25 guests is required

## BUFFET CHOICES

A minimum of 25 guests is required

Each buffet comes with Ice Tea or Lemonade, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas.

### ROMA

Roasted Garlic Caesar Salad  
Antipasto Platter, Marinated Vegetables, Cured Meats, Italian Cheeses  
Garlic Seared Broccoli  
Wild Mushroom & Parmesan Risotto  
Baked Ziti & Italian Sausage  
Chicken Saltimboca  
Cheese Ravioli  
House Made Rosemary & Olive Oil Focaccia

#### CHOICE OF ONE DESSERT:

- Classic Tiramisu
- Panna Cotta, Fresh Seasonal Berries

**\$49 PER GUEST**

### ROCKY MOUNTAIN BARBEQUE

Fresh Seasonal Fruit, Yogurt Mint Dressing

#### CHOICE OF ONE SALAD:

- Baby Spinach & Strawberry (seasonal)
- Caesar
- Mixed Green

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

**\$52 PER GUEST**

May we recommend: 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 - \$5 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



PARK CITY | CANYONS VILLAGE

## BUFFET CHOICES

A minimum of 25 guests is required

### THE SUMMIT BUFFET

Soup of the Day

#### CHOICE OF TWO SALADS:

- Baby Spinach & Strawberry (seasonal)
- Caesar
- Mixed Green
- Fruit
- Asian
- Caprese (seasonal)
- Cobb
- Greek
- Cous Cous & Asparagus
- Green River Melon & Feta (seasonal)

#### CHOICE OF ENTREE:

- Spinach Ravioli, Smoked Gouda Cream Sauce
- Pan Seared Chicken Breast, Saffron Cream
- Pistachio Crusted Utah Trout, Fennel Emulsion
- Seared Salmon, Sweet Pea & Roasted Corn Pesto
- Roasted New York Striploin, Shallot Cream

Chef's Selection of Starch & Seasonal Vegetable Medley

Classic Chocolate Cake

Carrot Cake

**TWO ENTRÉES - \$49 PER GUEST**

**THREE ENTRÉES - \$52 PER GUEST**

**FOUR ENTRÉES - \$55 PER GUEST**

May we recommend: Tenderloin carving station (Chef Attendant required) - \$7 additional per guest

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

# DINNER



PARK CITY | CANYONS VILLAGE

## ACCOMPANYING YOUR PLATED DINNER

## MAY WE RECOMMEND ADDING AN APPETIZER OR SOUP

## PLATED ENTRÉE CHOICE

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

Chilled Shrimp Cocktail, Toasted Cumin & Avocado Cocktail Sauce - \$7 per guest  
Seared Crab Cakes, Smoked Chile Remoulade - \$5.50 per guest  
Blackened Lamb Chop, Mango Coulis - \$8 per guest  
Asparagus Wrapped in Prosciutto-\$4.50 per guest  
Artichoke & Gold Creek Asiago Bruschetta-\$5.00 per guest  
Southwestern Corn Chowder - \$8 per guest  
Roasted Tomato Bisque, Basil Pesto - \$8 per guest

### TENDERLOIN & COGNAC BUTTER POACHED SHRIMP

Duet of Grilled Beef Tenderloin, Aromatic Slow Poached Shrimp

**\$58 PER GUEST**

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

### FILET OF BEEF

Grilled Filet Mignon, Port Wine, Dark Cherry Demi Glacé

**\$55 PER GUEST**

### BEEF SHORT RIB

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

**\$50 PER GUEST**

### STEELHEAD TROUT

Pan Seared in Blue Cornmeal, Roasted Red Pepper Coulis

**\$49 PER GUEST**

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

Sherry Apricot Reduction

**\$49 PER GUEST**

### CITRUS GLAZED GRILLED SALMON

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

**\$47 PER GUEST**

### PANCETTA CHICKEN

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

**\$46 PER GUEST**

### VEGETABLE STREUDEL

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

**\$44 PER GUEST**

# DINNER



PARK CITY | CANYONS VILLAGE

## PLATED DINNER DESSERT

### CLASSIC CHOCOLATE DECADENCE

Raspberry Sauce

### CAPPUCINO CRÈME BRULÉE

### NEW YORK CHEESECAKE

Blackberry Compote, Salted Caramel Drizzle

### BLUEBERRY SHORTCAKE

Fresh Blueberries, Chamomile Milk



# RECEPTION



PARK CITY | CANYONS VILLAGE

## 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, Ranch 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**

## RECEPTION PACKAGE

One Hour

Choice of Four Stationary Hors d' Oeuvres  
Utah Cheese Board, Seasonal Fruit, Candied Nuts, Crackers  
Fresh Vegetable Crudités, Ranch Dressing  
**\$28 PER PERSON**

## STATIONARY HORS D'OEUVRES

Minimum order of 50 pieces each.

### HOT

Costa Rican Papaya Honey BBQ Shrimp Skewer - \$5.50 per piece  
Crab Cakes, Smoked Chile Remoulade - \$5.00 per piece  
Scallops Wrapped in Bacon, Maple Glaze - \$5.00 per piece  
Chimichurri Beef Skewers - \$4.50 per piece  
Rosemary- Balsamic Beef & Vegetable Kabobs - \$4.50 per piece  
Italian Sausage Stuffed Mushrooms - \$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

### COLD

Chilled Gulf Shrimp, Avocado Cocktail Sauce - \$5.50 per piece  
Smoked Salmon on Rye Crisp, Fresh Dill, Fried Capers, Citrus- Black Pepper Crème Fraiche - \$4.50 per piece  
Prosciutto Wrapped Asparagus - \$4.00 per piece  
Baby Tomato & Mozzarella Skewer, Aged Balsamic Vinaigrette - \$4.00 per piece  
Golden Tomato Gazpacho Shooter, Gremolata - \$3.50 per piece

# RECEPTION



PARK CITY | CANYONS VILLAGE

## PASSED HORS D'OEUVRES

Minimum order of 50 pieces each.

## CARVERY

### HOT

Lobster BLT Slider- \$6.50 per piece  
Blackened Lamb Lollipop, Mango Coulis - \$6.50 per piece  
Curried Chicken Taco, Fresh Nahn, Apple Slaw - \$5.00 per piece  
Spanakopita - \$3.50 per piece

### COLD

Ahi Tuna Poke, Wonton Crisp - \$6.50 per piece  
Grilled Zucchini, Tomato & Mozzarella Involtni - \$4.00 per piece  
Grilled Chicken & Sundried Tomato Bruschetta - \$3.50 per piece

All Carvery stations served with Silver Dollar Rolls, Butter.  
Chef Attendants required - \$75 Per Hour, Per Uniformed Chef

### CARVED "EMBERRED" 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)

### CAREVED SURGAR & 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  
**\$230 PER HAM** (serves 35 - 40 guests)

### BROWN SUGAR & MOLASSES BRINED ROAST TURKEY

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

### ROASTED LEG OF LAMB

Rosemary-Mint Infused Demi Glacé  
**\$240 PER LEG OF LAMB** (serves 20 - 30 guests)

### GARLIC STUDED BARON OF BEEF

Sage-Burgundy Au Jus  
**\$675 PER BARON** (serves 150 guests)

# RECEPTION



PARK CITY | CANYONS VILLAGE

## STATIONS

Chef Attendants optional - \$75 Per Hour, Per Uniformed Chef  
Stations designed for 1.5 hours of service

### SEAFOOD STATION

Citrus Poached Salmon, Roasted Artichoke Bouillabaisse  
Holiday Steamers (Little Neck Clams, Mussels)  
Classic Spanish Paella

**\$30 PER PERSON**

### SCAMPI STATION

Black Tiger Shrimp, Scallops, White Wine, Garlic, Butter, Basil  
Served over Linguine Pasta

Breadsticks

**\$22 PER GUEST**

### PASTA STATION

Tortellini Pasta, Penne Pasta  
Marinara Sauce, Alfredo Sauce

#### CHOICE OF ONE PROTEIN:

- Grilled Chicken
- Meatballs

House Made Rosemary & Olive Oil Focaccia

**\$18 PER GUEST**

### STIR FRY STATION

Beef Sirloin, Chicken Breast, Vegetables

Served over Steamed Rice

**\$19 PER GUEST**

### CAESAR SALAD STATION

Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons, Grilled Chicken,  
Anchovies, Classic Caesar Dressing

**\$15 PER GUEST**

# RECEPTION



PARK CITY | CANYONS VILLAGE

## RECEPTION DESSERTS

### CANDY JARS

Variety of 5 Different Candies

Scoopers & Bags Supplied for Guests to 'Build Their Own' Treat

**\$18 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

**\$16 PER GUEST**

Chef Attendant Required.

### SYMPHONY OF DESSERTS

Miniature Fruit Tart, Petite Cheesecakes, Chocolate Mousse in Chocolate Cup

**\$12 PER GUEST**

### S'MORE POPS

Marshmallows Hand Dipped in Chocolate, Graham Crackers

**\$6 PER GUEST**

# RECEPTION



PARK CITY | CANYONS VILLAGE

## BAR SERVICES

## CHOICE OF 4 BEERS

## HOSTED BAR

Bartender fee required -  
\$100 per bartender

## CASH BAR

Bartender fee required -  
\$100 per bartender

### 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

Budweiser, Bud Light, Uinta Cutthroat Pale Ale, Uinta Golden Spike Hefe-Weizen Buckler (Non-Alcoholic)

### PREMIUM BEERS

Fat Tire Amber Ale, Squatters Hops Rising IPA, Corona Mexico, Stella Artois

Cordials	\$8.00 per drink
Select Cocktail	\$7.00 per drink
Premium Cocktail	\$9.00 per drink
House Wine: Chardonnay, Cabernet Sauvignon	\$34.00 per bottle
House Champagne	\$34.00 per bottle
Select Beer	\$6.00 per bottle
Premium Beer	\$8.00 per bottle
Assorted Juices	\$4.50 per drink
Bottled Water	\$3.50 per drink
Assorted Soft Drinks	\$3.50 per drink

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

Cordials	\$9.00 per drink
Select Cocktail	\$8.00 per drink
Premium Cocktail	\$10.00 per drink
House Wine: Chardonnay, Cabernet Sauvignon	\$7.00 per glass
House Champagne	\$7.00 per glass
Select Beer	\$7.00 per glass
Premium Beer	\$9.00 per glass
Assorted Juices	\$5.50 per drink
Bottled Water	\$4.00 per drink
Assorted Soft Drinks	\$4.00 per drink

Please inquire about special bar service at our Unique Venues.

Minimum beverage spend of \$250 required per bar. Should revenue not meet the minimum, the master account will be charged for the difference. \*Cash Basis (Includes Tax & Gratuity)