

sundance

MOUNTAIN RESORT

WEDDING CATERING MENUS



sundance

MOUNTAIN RESORT

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CONTRACTED FUNCTION SPACE

Please refer to your specific event contract which outlines the function space and fees for use of space. Should the group modify their contracted function space, additional fees may apply and food and beverage minimums may increase. Groups will be billed for all function space if not released and resold. Function spaces contracted but not scheduled for events will be released once BEOs have been created for a program unless otherwise requested.

Sundance does not guarantee any exclusive or private use of the resort; groups will have access to their immediate contracted indoor function space only.

Sundance reserves the right to modify the resort, grounds, and any of our function spaces at any time.

Sundance quiet hours are from 11:00 PM to 8:00 AM. Groups will be asked to close function space doors and turn down the volume of music after 11:00 PM.

The ability to have fires in function rooms and at outdoor functions is determined by Hotel, under the direction of the Utah Forest Service and the color-code burn regulations.

OUTDOOR EVENTS

Sundance requires indoor back-up weather function space for all outdoor functions. Room rentals for the back-up location will be charged regardless of usage of the space.

Sundance reserves the right to make the decision to move any outdoor function to an indoor facility in the event of inclement weather or predicted inclement weather. The decision by Sundance to move the function will be made twenty-four (24) hours prior to the start of the function.

STAFFING

Sundance will provide staffing for your events based upon the following:

One (1) server per fifty (50) guests for buffet meals, one (1) server per twenty (20) guests for plated meals.

Additional banquet servers, staff, or attendants may be requested at \$35 per hour with a two (2) hour minimum. Chef attendants/carvers are \$150 each (for up to 2 hours).

Events that go past 1:00 AM or begin prior to 6:00 AM will be billed additional labor fees of \$200 per hour.

WEDDING COORDINATOR/PLANNER

Sundance requires all weddings with multiple events to have a wedding coordinator. Sundance strongly encourages single day/event weddings to also hire a wedding coordinator. All weddings are required to have an on-site-day-of wedding contact. Please refer to our preferred vendor list to make your own arrangements for a wedding coordinator.

The Sundance catering team will assist in planning the Sundance aspects of your event (schedule of events, room set up, menus, audio visual requirements, lodging and guest activities). Sundance's catering managers do not act as wedding coordinators and are not responsible for the ceremony or procession, managing vendors arranged by the bridal party, the timing of the toast, cake cutting, etc. Your catering contact will ensure that all the menus, room set up, food and facilities are set up and serviced to your specifications.

CHARGES

A taxable service charge and Utah State sales tax will be added to all charges (food, beverage, AV, rentals, labor, etc.). Current service charge and taxes rates are: Service Charge 21%, Food Tax 7.75%, Other Sales Tax 6.75%. Tax rates are subject to change without notice.

A \$100 minimum room re-set charge will be applied to rooms that need to be re-set within the same day, or to change the set-up of a room once it has been set. Rooms may be set twenty-four (24) hours in advance and changes made inside of twenty-four (24) hours may incur additional labor charges.

A \$500 delivery charge will be added to all deliveries for catered food and beverage to guest lodging rooms.

GUARANTEES

The final guaranteed attendance for all functions is due four (4) business days (Monday thru Friday) prior to the first scheduled event. The guarantee is to be called or emailed into the catering office no later than 10:00 AM. If a final guarantee is not received, the catering office will consider the last number given as the guarantee. Sundance will prepare for 3% over the guaranteed number. The client is financially responsible for the guaranteed number of guests or the actual number of guests in attendance, whichever is greater.

Should a group's guest count increase by twenty (20) or more guests after the guarantee has been given, a \$500 surcharge will be added to the event. If the final guaranteed number of guests exceeds the function space maximum capacity, the service charge for the event will be increased to 30% for the entire event.

Signed Banquet Event Orders (BEOs), and event resume when applicable, are required two (2) weeks prior to the start of any function. If a signed BEO/resume is not received prior to the event, the last BEO sent to the group will be accepted as approved.

CHANGES/DELAYS

Changes to set-up, food and beverage, or guaranteed numbers made within forty-eight (48) hours of the function are subject to additional fees, minimum fee \$50.

If the group delays an event more than thirty (30) minutes past the start time of the function, Sundance will not be responsible for the quality of the food or for preparing additional food as replacement. The group will be responsible for the payment of any additional labor associated with the delayed start time.

Sundance reserves the right to reassign function space(s) with notification in writing to the group.

MENUS & DETAILS

Menus and event details are due to your catering manager a minimum of forty-five (45) days prior to your first function.

All food & beverages served in Sundance catering facilities must be provided through the Sundance catering office. No outside food and beverage may be brought into Sundance catering spaces. The Sundance Deli cannot deliver to any catering facility.

All prices are subject to change without notice. Food menu prices will be guaranteed sixty (60) days prior to the functions.

If menu selections are not received fourteen (14) days prior to the function, the banquet chef will determine the menus. Food selections may not be changed inside of ten (10) days prior to the function without chef approval, additional fees may apply.

All food items may be served or displayed for a maximum of one and a half (1.5) hours. At the conclusion of a function, all left over food is the property of Sundance and may not be removed from the premises and will not be transferred from one event to another.

Sundance will do its best to accommodate special dietary requests with advance notice. Kosher meal requests must be received fourteen (14) days in advance. Vegan, vegetarian, and other dietary requirements will be accommodated for the main meal, fruit will be provided for dessert. Special dietary requests should be provided along with the guaranteed headcount, four (4) business days prior to each event. Should more than 10% of your guaranteed head count require a vegetarian/vegan or other type of special meal, Sundance will require an additional entrée be offered to the entire group at an additional \$8 per person.

WEDDING CAKES

Sundance does not provide wedding cakes. Your wedding cake can be supplied by the baker of your choice. Please provide your own cake cutting/serving utensils as well as boxes for leftovers. Sundance is not responsible for boxing or storing leftover cake. Cake cutting service is \$2.50 per person.

BAR SERVICE

As hosts, Sundance is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to insure the safety of our guests.

Alcohol can be served in private functions daily from 10:00 AM until 1:00 AM. Catered food must be provided at all events with alcohol being served. All alcohol/liquor must be purchased through Sundance and served by Sundance bartenders. Sundance requires minimum sales of \$300 per bar.

Guests may not leave a function space with an alcoholic beverage in hand. Guests must consume or leave their beverage at one event/building before going to another.

Sundance is not able to guarantee alcohol prices or wine selections as they are subject to change and availability without notice from the UDABC. All bar/wine orders must be submitted a minimum of fourteen (14) days in advance.

One (1) bartender, and cashier when applicable, is required for every forty (40) guests. Bartenders, cocktail servers, and cashiers are billed at \$35 per hour with a two (2) hour minimum. Groups using multiple function spaces must have separate bars and bartenders in each space.

Sundance liquor serving size is one (1) ounce. Wine is poured at five (5) ounces per serving.

Sundance bartenders keep a bar inventory sheet for each event recording a group's consumption. The group coordinator or a designated contact may review and sign-off on the inventory sheet at the conclusion of the function. If the group chooses not to review the bar control sheet at the conclusion of the function, the beverage quantities and consumption may not be disputed.

BANQUET EQUIPMENT, LINEN & RENTALS

Complimentary tables, chairs, linens, and place settings will be provided for all events, based upon Sundance's current inventory. Any additional or specialty tables, furniture, chairs, linens and place setting rentals must be arranged by Sundance. Please speak with your catering manager for options and pricing.

Sundance will provide a choice of linen held in our inventory - cream, white, black. Complimentary linens are not floor length. Specialty linens are available with a minimum two (2) week notice and must be arranged through Sundance.

Tents for any event must be arranged through Sundance.

AUDIO VISUAL & IT

Sundance requires that all audio visual equipment and services be provided through our in-house provider Cornerstone. Should the group utilize any A/V from another vendor (excluding photographers, videographers, DJs or entertainment), a minimum charge of \$200 per function room per day will apply.

A/V that is canceled with less than twenty-four (24) hours notice may be billed in full. Sundance may not be able to provide A/V for groups that do not order with twenty-four (24) hours advance notice and additional labor may apply.

Wireless and wired internet access and phone lines are available in all function rooms with a minimum of forty-eight (48) hours notice. Please let your catering manager know of your specific needs. Requests received with less than twenty-four (24) hours notice will have an additional \$100 fee. For wireless internet, your catering manager will provide an access code for the service.

Wireless Internet:	1 - 5 computers \$50 per day	6 - 10 computers \$100 per day
	11 - 15 computers \$150 per day	16—20 computers \$200 per day
	21 or more \$250 per day	

DÉCOR

Your catering manager can assist you with arrangements for centerpieces, flowers, specialty linens, decor and entertainment.

Décor may not be put anywhere around the resort other than in/at your contracted function space(s). All décor, materials and equipment must be removed immediately at the conclusion of your function unless you have contracted or arranged extended tear down time. Items left for more than twenty-four (24) hours will be discarded unless prior arrangements have been made.

It is understood that the Sundance premises will be left in a neat and orderly condition, free of debris, decor or display refuse. Based on time and labor, a group will incur additional charges for the removal of the group's décor/materials at any event, minimum fee of \$100.

Sundance requires all candles to be in a hurricane or container. Sundance prohibits the use of sparklers or fireworks.

Push pins, thumbtacks, nails and staples may not be used on the walls in Sundance function spaces. Only fully removable, non-permanent products may be used to hang on the walls (i.e. plasti-tak, painters tape, removable adhesive hooks or strips).

SUBCONTRACTORS

Group agrees to have any subcontracted companies (e.g. destination management companies, musicians, decorators, production companies, florists, etc.) adhere to all Sundance policies and regulations. It is the group's responsibility to let their vendors know of all Sundance policies. The group is liable for any charges associated with damage to the premises.

Subcontracted companies and guests may not park vehicles in front of Sundance buildings. Vehicles may load in and out for thirty (30) minutes and then must park in approved parking. Vehicles left unattended for longer than thirty (30) minutes will be towed at the owner's expense.

SHIPPING

Sundance must be notified in advance of shipping arrangements to ensure proper acceptance of these items. All items should be addressed to the group contact and marked "hold for guest."

Sundance Resort
Hold for Guest: Jane Doe
8841 North Alpine Loop Road
Sundance, UT 84604

Any freight or shipping charges incurred as a result of materials being shipped to or from Sundance remain the sole responsibility of the guest. Freight or shipping requiring additional labor will be charged accordingly. A fee of \$5 per box will be charged for return shipment through the Sundance PBX office. A fee of \$5 per box will be charged to deliver to lodging units and catering spaces.

Should you need to ship materials to the resort more than five (5) days prior to your program, a \$5 per box per day storage fee will apply.

BILLING

Groups will receive their master folio invoice ten to fourteen (10—14) business days after the conclusion of the last event. Invoices are emailed to the group contact by Sundance Accounting. Upon receipt of the invoice, please contact your catering manager with any billing questions. Final payment is due per the signed contractual agreement.

SECURITY/LIABILITY

Sundance will not assume responsibility for damage to, or loss of any materials, merchandise, or items left in any function space prior to, during, or following an event. The guests accept full responsibility for any and all damages or losses incurred.

*Sundance Resort maintains a smoke free environment.
Smoking is not allowed in any of Sundance's conference spaces or guest rooms.*

BANQUET CHEF—ALVARO CISNEROS
PASTRY CHEF—ASHLEIGH DOUGHERTY

Hors D'oeuvres

BRUSCHETTA

Roasted Corn & Smoked Trout |
Salmon Rillettes, Cucumber & Dill |
Creamy Goat Cheese, Pear, Ginger |
Olive Tapenade, Tomato Jam, Watercress |
Heirloom Tomato Jam, Mozzarella, Basil, Balsamic |

SPOONS*

Truffle Mac N' Cheese |
Crab, Celery Root Remoulade |
Shrimp Cocktail with Horseradish |

SHOTS*

Lobster Bisque |
Potato Leek Soup |
Roasted Heirloom Tomato Basil Soup |
Butternut Squash Soup with Chestnut Foam |

CHICKEN

Chicken Satay with Peanut Sauce |
Chinese Chicken Salad in a Wonton Skin |
Moroccan Spiced Chicken with Tzatziki Sauce |
Chicken Shiitake Mushroom Sticks with Sweet & Sour Sauce |

MEAT

Korean Spiced Beef Satay, Peanut Sauce |
Short Rib in Puff Pastry, Creamy Horseradish |
Pork Dumplings with Lemongrass, Ginger & Soy Dipping Sauce |
Beef Wagu Sliders with Caramelized Onion, Cheese & Bourbon BBQ |

SHELLFISH/FISH

Spicy Tuna on Wonton |
Oyster on the Half Shell |
Mini Crab Cake with Basil Aioli |
Lobster Corndog with Mustard Crème Fraiche |

**Items that must be passed.*

*Prices per piece. Minimum 25 pieces required for all items.
Additional server charges apply for passed hors d'oeuvres.*

Hors D'oeuvres Displays & Platters

HOUSEMADE DIP | Hummus, White Bean & Oregano, Bleu Cheese & Scallion, Kalamata Olive Tapenade
Served with a Choice of: Tortilla Chips, Grilled French Bread, Toasted Pita, or Toasted Focaccia

SALSA BAR | Housemade Salsas & Guacamole with Tortilla Chips - Pico De Gallo, Mango Salsa, Salsa Verde

FRESH CUT FRUIT with YOGURT DIP |

CRUDITÉS OF FRESH VEGETABLES with DIP | Select One: Roasted Garlic & Onion, Herbed Yogurt, Blue Cheese & Scallion, Black Pepper Parmesan

GRILLED SEASONAL VEGETABLE PLATTER with DIP | Select One: Roasted Garlic & Onion, Herbed Yogurt, Blue Cheese & Scallion, Black Pepper Parmesan

BAKED ARTICHOKE CHEESE DIP with CROSTINI & CRACKERS |

CHEESE BOARD OF ARTISANAL & DOMESTIC CHEESES, CRACKERS |

CHARCUTERIE BOARD with CURED LOCAL MEATS, UTAH CHEESE, COUNTRY OLIVES & HONEYCOMB |

MEDITERRANEAN ANTIPASTI | Prosciutto, Dry Cured Salami, Mortadella, Fennel Salad, Cured Olives, Marinated Artichoke Hearts, Tomatoes, Mozzarella, Shaved Parmesan, Crostini

SHRIMP PLATTER | Served Chilled with Traditional Cocktail Sauce

SMOKED SALMON | Capers, Chopped Onions, Lemon Wedges, Marbled Rye Crostini, Dill or Chive Crème

Minimum order 25 people.

Hors D'oeuvres Stations

SALAD STATION with MIXED GREENS OR CAESAR SALAD |

BAKED POTATO BAR | Sour Cream, Chives, Bacon, Cheddar & Blue Cheeses, Roasted Garlic, Salsa Fresca, Sautéed Mushrooms |

FAJITA STATION | Chicken, Beef and Shrimp Fajitas, Flour and Corn Tortillas, Sour Cream, Queso Fresco, Pico De Gallo, Salsa Verde, Guacamole |

PASTA STATION | Cheese Tortellini and Penne Pasta, Alfredo & Marinara Sauces, Parmesan, Breadsticks | *add Italian Meatballs & Sausage for additional*

SPAGHETTI, MARINARA SAUCE & HOUSEMADE MEATBALLS |

PAELLA STATION | Chicken, Sausage, Seafood, Saffron Rice & Vegetables |

ASIAN NOODLE BAR | Beef & Chicken, Rice & Soba Noodles, Assorted Asian Vegetables, Laksa Shellfish Broth, Pho Beef Broth |

RAW BAR ON ICE | Crab Claws, Oysters on the Half Shell, Nantucket Littleneck Clams, Green Lip Mussels, Jumbo Shrimp, Remoulade, Fresh Horseradish, Cocktail Sauce, Mignonette Sauce, Tabasco | *Minimum 50 people*

Servings are reception / hors d'oeuvres portions.

Minimum order 25 people .

One chef attendant is required per station per 100 guests, \$150 per chef.

Hors D'oeuvres Carvings

SMOKED TURKEY BREAST | Cranberry Marmalade, Sundance Rolls |

CEDAR PLANK WHOLE ROASTED SALMON | Chili Lime Glaze |

ROASTED PORK LOIN, DIJON HERB CRUST | Sundance Rolls |

FIG & APPLE STUFFED PORK LOIN | Sherry Reduction, Sundance Rolls |

ROASTED PRIME RIB | Au Jus, Gorgonzola Sauce, Sundance Rolls |

SEARED BEEF TENDERLOIN | Whole Grain Mustard, Demi Glace, Sundance Rolls |

ROASTED LEG OF LAMB | Traditional Accoutrements, Sundance Rolls |

ELK LOIN | Black Trumpet Cherry Marmalade, Sundance Rolls |

CARVING STATION ACCOMPANIMENTS |

Truffle Mac N' Cheese

Steamed Broccoli with Cherry Tomatoes

Roasted Garlic & Yukon Gold Mashed Potatoes

Green Beans with Toasted Almonds & Bacon

Wild Mushrooms & Cipollini Onions

Creamed Spinach

Servings are reception / hors d'oeuvres portions.

Minimum order 25 people .

One chef attendant is required per station per 100 guests, \$150 per chef.

Barbecue Buffets

Barbecue buffets include potato salad, slaw, corn salad, baked beans, dessert (see page 27), beverage station of water & lemonade or iced tea.

SUMMER GRILL |

Bratwurst
Angus Beef Burgers
Achiote Marinated Boneless Chicken Breast
Hamburger & Hot Dog Buns
Cheese, Sauerkraut, Caramelized Onions
Lettuce, Tomatoes, Pickles, Onions & Condiments

SOUTHWESTERN BBQ |

Fresh Baked Cornbread with Honey Butter
BBQ Beef Brisket
Andouille Sausage
Southern Pulled Pork
Marinated Chicken Breast
Jack Daniel's BBQ Sauce, Roasted Corn & Jalapeno Relish

SUNDANCE MIXED GRILL |

Fresh Baked Cornbread with Honey Butter
Chipotle-Garlic Shrimp
Mango BBQ Chicken Breast
New York Steak with Ancho-Honey BBQ Sauce

CHICKEN & RIBS |

Grilled Chicken Breast with Jack Daniel's BBQ Sauce
Dry Rubbed Ribs with Smokey Tomato and Carolina Sweet Sauces

ADD MARINATED GRILLED VEGETABLES | Red & Green Peppers, Red Onion, Eggplant, Squash, Portobello Mushrooms |

*Substitute a baked potato bar for the potato salad:
cheese, bacon, chives, butter, sour cream.*

*Barbecues are a live grill in outdoor settings with uniformed chef
May - September (weather permitting). \$150 fee per chef will be
added to all events with a live grill.*

Minimum of 25 people.

Buffet Lunch & Dinner

Butch Cassidy and Jeremiah Johnson buffet lunch and dinners include fresh baked bread & butter, one salad selection, a starch & vegetable side dish, dessert (see page 27), beverage station of water & iced tea or lemonade.

When multiple entrées are selected, please choose one starch & one vegetable side dish.

SALAD SELECTIONS

Grilled Vegetable Salad with Balsamic Vinaigrette

Traditional Caesar Salad with Parmesan and Garlic Croutons

Organic Mixed Green Salad with Ranch Dressing & Balsamic Vinaigrette

Spinach Salad with Mushrooms, Cucumber, Red Onion, Raspberry Vinaigrette

Romaine & Radicchio Salad with Piquillo Peppers, Olive Tapenade, Sherry Vinaigrette

GOURMET SALAD SELECTIONS

Roasted Beets, Fennel, Goat Cheese & Arugula Salad with Balsamic Vinaigrette

Sundance Salad with Currants, Candied Pecans, Goat Cheese, House Vinaigrette

Spinach & Frisee Salad with Roasted Pears, Pecans, Blue Cheese, Raspberry Vinaigrette

Arugula Salad with Chick Peas, Broccoli, Tomato, Piquillo Peppers, Jicama, Lime Vinaigrette

Endive and Watercress Salad with Apples, Gorgonzola Cheese, Walnuts, White Wine Vinaigrette

Chopped Kale Salad with Radish, Beets, Green Beans, Cherry Tomato, Pumpkin Seeds, Citrus Mint Vinaigrette

Butch Cassidy Buffet

CHICKEN PICATTA, MUSHROOMS, ONIONS & CAPERS | Broccoli,
Garlic Mashed Potatoes

PAN SEARED CHICKEN BREAST, CHICKEN JUS | Baby Zucchini, Squash, Fennel &
Cherry Tomatoes, Fingerling Potatoes

PAN SEARED TROUT FILET, TOMATO & BALSAMIC VINAIGRETTE | Cauliflower & Swiss
Chard, Herbed Wild Rice

PAN SEARED TROUT FILET, CITRUS SHALLOT SAUCE | Wild Mushrooms & Kale,
Roasted Red Potatoes

PAN SEARED SALMON, CUCUMBER CREAM SAUCE | Foraged Mushrooms, Swiss Chard &
Cherry Tomatoes, Fingerling Potatoes

PAN SEARED SALMON PISTOU | Green & Yellow Wax Beans with Cherry Tomatoes,
Potato Puree

PORK CHOP, MUSHROOM PORK JUS | Braised Greens, Cheddar Grits

GRILLED PORK CHOP, PORK JUS | Kale, Black Barley Ragout with Spiced Pork Sausage

SUNDANCE POT ROAST, MUSHROOM THYME GRAVY | Heirloom Carrots,
Mashed Potatoes *minimum of 20 people*

LASAGNA—TRADITIONAL BOLOGNESE OR VEGETABLE | Sautéed Green Beans,
Eggplant Parmesan *minimum of 20 people* *Vegan and Gluten Free Options available*

TRADITIONAL SPAGHETTI with MARINARA SAUCE & HOUSEMADE MEATBALLS |
Roasted Broccolini, Eggplant Parmesan

VEGETARIAN & VEGAN ENTRÉE OPTIONS—SEE PAGE 22

Jeremiah Johnson Buffet

MOROCCAN CHICKEN | Heirloom Carrots, Couscous with Toasted Almonds

CHILEAN SEA BASS, HONEY SOY GLAZE | Baby Bok Choy, Jasmine Rice

CHILEAN SEA BASS ESCABECHE | Zucchini & Squash, Herbed Couscous

PORK LOIN with TOMATO RAGU | Mushrooms & Zucchini, Cheddar Grits

BRAISED BEEF SHORT RIBS, BRAISING JUS, HORSERADISH | Baby Carrots,
Garlic Mashed Potatoes

TREE ROOM PEPPER CRUSTED BEEF FILET, MANGO CHUTNEY | Sautéed Spinach,
Mashed Potatoes

ELK LOIN, BLACKBERRY GASTRIQUE | Baby Turnips & Braising Greens,
Roasted Fingerling Potatoes

VEGETARIAN & VEGAN ENTRÉES—SEE PAGE 22

Vegetarian / Vegan Entrees

MUSHROOM RAVIOLI with MADEIRA CREAM SAUCE | Sautéed Green Beans,
Vegetable Ratatouille

**GRILLED VEGETABLE & GOAT CHEESE STRUDEL with FIRE ROASTED PEPPER SAUCE &
EXTRA VIRGIN OLIVE OIL** | Roasted Broccolini, Herbed Couscous

**MARINATED PORTOBELLO MUSHROOM with HERBS, GARLIC & BALSAMIC
VEGETABLES** (Vegan, GF) | Baby Carrots, Wild Rice

**GRILLED SPICY BROCCOLINI with LENTILS, AVOCADO, SUNFLOWER SEEDS & CHIVE
VINAIGRETTE** (Vegan, GF) | Zucchini, Quinoa

VEGETABLE LASAGNA | Sautéed Green Beans, Eggplant Parmesan
minimum of 20 people Vegan and Gluten Free Options available

Plated Lunch & Dinner

Stewart Falls, Cascade Falls and Arrowhead plated lunch and dinners include fresh baked bread & butter, one salad selection, a starch & vegetable side dish, dessert (see page 27), beverage service of water & iced tea or lemonade.

For two entrée selections with a pre-set single choice, all groups will be required to provide place cards at each guest's seat indicating which entrée has been pre-selected. All entrees will be served with the same starch and vegetable side dish. Entree counts are required with the guaranteed count four (4) business days in advance.

SALAD SELECTIONS

Grilled Vegetable Salad with Balsamic Vinaigrette

Traditional Caesar Salad with Parmesan and Garlic Croutons

Organic Mixed Green Salad with Ranch Dressing & Balsamic Vinaigrette

Spinach Salad with Mushrooms, Cucumber, Red Onion, Raspberry Vinaigrette

Romaine & Radicchio Salad with Piquillo Peppers, Olive Tapenade, Sherry Vinaigrette

GOURMET SALAD SELECTIONS

Roasted Beets, Fennel, Goat Cheese & Arugula Salad with Balsamic Vinaigrette

Sundance Salad with Currants, Candied Pecans, Goat Cheese, House Vinaigrette

Spinach & Frisee Salad with Roasted Pears, Pecans, Blue Cheese, Raspberry Vinaigrette

Arugula Salad with Chick Peas, Broccoli, Tomato, Piquillo Peppers, Jicama, Lime Vinaigrette

Endive and Watercress Salad with Apples, Gorgonzola Cheese, Walnuts, White Wine Vinaigrette

Chopped Kale Salad with Radish, Beets, Green Beans, Cherry Tomato, Pumpkin Seeds, Citrus Mint Vinaigrette

ENHANCEMENTS TO PLATED ENTREES

Add 1/2 Lobster

Add (3) Shrimp

CHICKEN PICATTA, MUSHROOMS, ONIONS & CAPERS | Broccoli,
Garlic Mashed Potatoes

PAN SEARED CHICKEN BREAST, CHICKEN JUS | Baby Zucchini, Squash, Fennel & Cherry
Tomatoes, Fingerling Potatoes

PAN SEARED TROUT FILET, TOMATO & BALSAMIC VINAIGRETTE | Cauliflower & Swiss
Chard, Herbed Wild Rice

PAN SEARED TROUT FILET, CITRUS SHALLOT SAUCE | Wild Mushrooms & Kale,
Roasted Red Potatoes

PAN SEARED SALMON, CUCUMBER CREAM SAUCE | Foraged Mushrooms, Swiss Chard &
Cherry Tomatoes, Fingerling Potatoes

PAN SEARED SALMON PISTOU | Green & Yellow Wax Beans with Cherry Tomatoes,
Potato Puree

PORK CHOP, MUSHROOM PORK JUS | Braised Greens, Cheddar Grits

GRILLED PORK CHOP, PORK JUS | Kale, Black Barley Ragout with Spiced Pork Sausage

VEGETARIAN & VEGAN ENTRÉE OPTIONS—SEE PAGE 22

MOROCCAN CHICKEN | Heirloom Carrots, Couscous with Toasted Almonds

MUSCOVY DUCK BREAST, PORT REDUCTION, PISTACHIOS | Roasted Beets & Swiss Chard, Fingerling Potatoes

CHILEAN SEA BASS, HONEY SOY GLAZE | Baby Bok Choy, Jasmine Rice

CHILEAN SEA BASS ESCABECHE | Zucchini & Mushrooms, Herbed Couscous

PORK LOIN with TOMATO RAGU | Mushrooms & Zucchini, Cheddar Grits

BRAISED BEEF SHORT RIBS with BRAISING JUS, HORSERADISH | Baby Carrots, Roasted Potatoes

VEAL CHOP, VEAL JUS | Braised Greens & Foraged Mushrooms, Gnocchi

TREE ROOM PEPPER CRUSTED BEEF FILET, MANGO CHUTNEY | Sautéed Spinach, Mashed Potatoes

ELK LOIN, BLACKBERRY GASTRIQUE | Baby Turnips & Braised Greens, Roasted Fingerling Potatoes

VEGETARIAN & VEGAN ENTRÉE OPTIONS—SEE PAGE 22

Dual Entrée—Combination Protein

**PECAN DUSTED TROUT FILET with MAPLE BUTTER &
PAN SEARED CHICKEN BREAST with CHICKEN JUS |**

Haricot Verts
Roasted Fingerling Potatoes

**BEEF SHORT RIB with BRAISING JUS, HORSERADISH &
PAN SEARED CHICKEN with SPINACH GOAT CHEESE SAUCE |**

Baby Carrots
Garlic Mashed Potatoes

**PEPPER CRUSTED BEEF FILET, MANGO CHUTNEY &
MARINATED GRILLED SHRIMP SKEWERS |**

Sautéed Spinach
Buttermilk Mashed Potatoes

Dessert

TIMPANOGOS DESSERT TABLE |

minimum of 25 people

The Timpanogos dessert table is buffet style self-serve desserts. The table must be selected for your entire guaranteed guest count. In addition to the specific desserts selected, the table will be garnished with fresh cut seasonal fruit.

Selection of Three Buffet Desserts |

Selection of Four Buffet Desserts |

Selection of Five Buffet Desserts |

CAKES

Maple Spice Cake
Chocolate Decadence
German Chocolate Cake
Almond Apricot Orange Cake
Triple Chocolate Mousse Cake
White Chocolate Cranberry Cake
Carrot Cake with Cream Cheese Frosting

CHEESECAKES

Apple Spice Cheesecake
Chocolate Cheesecake with Oreo Crust
Pumpkin Cheesecake with Pepita Brittle
Butterscotch Cheesecake with Pecan Brittle
Vanilla Bean Cheesecake with Fruit Topping

TARTS & PIES

Pecan Pie
Pumpkin Pie
Apple Streusel Pie
Chocolate Toffee Tart

PICK-UP DESSERTS

Assorted Freshly Baked Cookies
Brownies & Assorted Dessert Bars

WARM PAN DESSERTS

minimum 25 people
Chocolate Chip Croissant Bread Pudding
Pumpkin Chocolate Chip Bread Pudding
Seasonal Fruit Crisp with Whipped Cream

DESSERT SELECTIONS FOR PLATED MEALS

Individual Pecan Tart
Individual Chocolate Decadence
Individual Vanilla Bean Crème Brûlée *maximum 80 people*
Individual Cheesecake—*any flavor listed above*

Groups fewer than 40 people select one dessert for buffets, more than 40 guests select two.

Plated meals include one dessert selection.

Beverages

COKE, COKE ZERO, DIET COKE, SPRITE, APPLE BEER, ROOT BEER, HUCKLEBERRY |

ECO-FRIENDLY BULK BOTTLED WATER |

STILL & SPARKLING BOTTLED WATER |

MINUTE MAID BOTTLED FRUIT JUICES |

APPLE, CRANBERRY, GRAPEFRUIT, ORANGE |

ICED TEA, LEMONADE |

HOUSEMADE FLAVORED LEMONADE | Raspberry, Blueberry or Strawberry |

HOLIDAY PUNCH |

WHOLE, 2%, SKIM OR CHOCOLATE MILK |

SOY, ALMOND OR RICE MILK |

FRESHLY BREWED COFFEE, REGULAR OR DECAFFEINATED |

Coffee brewed in 3 gallon increments, minimum 1.5 gallons

HOT WATER WITH MIGHTY LEAF TEA BAGS |

HOT CHOCOLATE OR HOT CIDER |

HOT COCOA STATION | Hot Cocoa, Whipped Cream, Peppermint Sticks, Mini Marshmallows, Chocolate Shavings, Flavored Beverage Syrups |

Bar Beverages

SOFT DRINKS, BOTTLED WATERS, JUICES | *

DOMESTIC BEER | Budweiser, Bud Light, Shock Top |

IMPORTED & MICROBREW BEER | Stella Artois, Pacifico, Uinta Golden Spike Hefeweizen, Uinta Baba Black Lager, Uinta Cut Throat Pale Ale, Uinta Hoodoo, Deschutes Black Butte Porter |

6.0% PREMIUM BEER | Wasatch Devastator, Squatters Hop Rising, Rogue Dead Guy, Sierra Nevada Torpedo IPA, Squatters IPA |

PREMIUM LIQUOR | Assorted Liqueurs, Flavorings & Mixers

Tequila - Corralejo Reposado
Vodka - Ketel One
Rum - Sailor Jerry
Gin - Beehive Jack Rabbit
Scotch - Glenlivet
Whiskey - Maker's Mark
Bourbon - High West American Prairie
Brandy/Cognac - Courvoisier VSOP

SUPER PREMIUM LIQUOR | Assorted Liqueurs, Flavorings & Mixers

Tequila - Herradura
Vodka - High West 7000, Tru Organic
Rum - Appleton Estate
Gin - Hendricks, Tru Organic
Scotch - Balvenie 12 year, Oban 14 year
Whiskey - Blanton, High West Rendezvous
Cognac - Hennessy VSOP

RED & WHITE WINE |

BAR SNACK MIX |

*A minimum of \$300 must be spent per bar.
Bartenders (and cashiers for cash bars) are required and are billed
at \$35 per hour, with a 2 hour minimum. 1 bartender/cashier per 40 guests.*

**Cash bar prices include tax and service charge.*

Specialty Cocktails

SIGNATURE COCKTAILS

GINGER GIN | Tru Gin, Canton & Lemon |

HIGH WEST LEMONADE | High West Rye, Lemonade, Pomegranate, Mint |

SUNDANCE SANGRIA | Red or White |

ELDER GIN | St. Germain, Gin & Grapefruit Juice |

PALOMA | Aged Tequila & Grapefruit Soda |

MOUNTAIN MARGARITA | Classic, Pomegranate or Cilantro Jalapeno |

WHISKEY GINGER | Whiskey & Ginger Beer |

MOSCOW MULE | Vodka, Ginger Beer, Lime |

FRENCH LEMON DROP | Vodka, Lemon Juice, Sugar |

RUM JULIUS | Coconut Rum, Spiced Rum, Cranberry & Pineapple Juice |

CUBA LIBRA | Rum, Coke, Lime |

CLASSIC MOJITO | Rum, Club Soda, Mint, Lime |

MIMOSAS |

SEASONAL DRINKS

BERRY CUSTARD | Milk, Frangelico, Chambord |

RUMPLEMINTZ & HOT CHOCOLATE |

SPICED RUM EGGNOG | Sailor Jerry's Spiced Rum, Eggnog |

HOT CIDER | Cider, Tuaca Liqueur |

HOT TODDY | Whiskey, Honey, Lemon, Hot Water |

1 bartender/cashier required per 30 guests on bars with specialty cocktails.

Wine List

CHAMPAGNE & SPARKLING WINE |

Casa Vinicola Zonin, Prosecco, Italy
Gruet, Rosé, Méthode Champenoise, New Mexico
Evolution, Méthode Champenoise, Oregon
Roederer Estate, Sparkling Wine, California
Chandon, “Étoile”, Rosé, Sparkling Wine, California
Nicolas Feuillatte, Champagne, France

SAUVIGNON BLANC |

Kim Crawford, New Zealand
Sundance Label, Honig, California
St. Supéry, California
Domaine Vincent Delaporte, Sancerre, France
Cloudy Bay, New Zealand
Cakebread Cellars, California

CHARDONNAY |

Hess Select, California
Louis Latour, “Grand Ardeche”, France
Sundance Label, Saracina, California
Sonoma Cutrer, “Russian River”, California
Olivier Leflaive, “Les Séttilies”, France
Rombauer, California

WHITE VARIETALS |

Hogue, Gewurztraminer, Washington
Evolution White Blend, Oregon
King Estate, Pinot Gris, Oregon
Santa Margherita, Pinot Grigio, Italy

All vintages are subject to change due to State beverage distribution regulations.

Our resident Sommelier is available to assist in menu pairing selections.

PINOT NOIR |

Latour, “Valmoissine”, France
Meiomi, California
Longoria, “Lovely Rita”, California
Soter, “North Valley”, Oregon

MERLOT |

Waterbrook, Washington
Ferrari Carano, California
Judd’s Hill, California

CABERNET SAUVIGNON |

Vega Sindoa, Spain
Louis M. Martini, California
Waterbrook, “Reserve”, Washington
Sundance Label, Altamura, California
Justin, California

RED VARIETALS |

Trapiche, “Broquel”, Malbec, Argentina
Bucklin, “Old Hill Ranch”, Rosé, California
Locations by Orin Swift, “I”, Italy
E. Guigal, Côte du Rhône, Rose, France
Tres Picos, “Old Vine”, Grenache, Spain
Seghesio, Zinfandel, California
Villa Antinori, “Rosso”, Sangiovese, Italy
d’Arenberg, “Laughing Magpie”, Shiraz, Australia
Orin Swift, “Abstract”, California