THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

Group Accommodations

Maximum 35 People



Dinner Menu

\$75/Person

(pricing includes soup or salad, an entree, & a dessert)

*If you would like some starters for the table as people arrive, we do offer those at an additional cost to the above pricing. We do require an order for these items ahead of time.

Optional Starters

Brussels Sprouts - sweet soy glaze, cashews, craisins 16

Charcuterie Board - meat & cheese, mountain honey, mustard, house pickle 28

Hummus Crudité - veggies, olives, marinated feta, pita bread 18

Warm Bread - evoo, balsamic, black salt, butter 9

Soup & Salad

Classic Wedge Salad – iceberg, blue cheese dressing, blue cheese crumbles, bacon, tomato, shallots

Beet Salad – arugula, horseradish crème, pepitas, shallots

Soup of the Day – changes daily, inquire with server

Entrée

Filet - 7 oz, niman ranch beef filet, red mash, asparagus, demi
 Salmon - butternut squash, caramelized onions, brussels, currants
 Half Chicken - grilled breast, fried thigh, green sauce, hot sauce, creamed corn

Dessert

Apple crumble - spiced apples, oat crumble, vanilla ice cream, caramel sauce **Pumpkin Pie -** maple glaze, spiced whipped cream

Lunch Menu

\$50/Person

(pricing includes soup or salad, an entree, & a dessert)

*If you would like some starters for the table as people arrive, we do offer those at an additional cost to the above pricing. We do require an order for these items ahead of time.

Optional Starters

Brussels Sprouts - sweet soy glaze, cashews, craisins 16 **Dirty Fries-** truffle aioli, perfect egg, everything seasoning 16

Soup & Salad

Classic Wedge Salad - iceberg wedges, blue cheese dressing, blue cheese crumbles, bacon, tomato, shallots

Beet Salad - arugula, horseradish crème, pepitas, shallots

Soup of the Day - changes daily, enquire with server

Entrée

Shrimp Tacos - cabbage, pico, queso fresco, avocado crema, cilantro

Angus Burger - lettuce, tomato, onion, cheddar, garlic aioli, brioche

Crispy Chicken BLT - bacon, tomato, lettuce, avocado ranch dressing, brioche bun

Jackfruit Adobo Wrap - purple cabbage, iceberg, tomato, onion, cilantro lime dressing

*All entrees are served with fries or side salad

Dessert

Apple crumble - spiced apples, oat crumble, vanilla ice cream, caramel sauce **Pumpkin Pie -** maple glaze, spiced whipped cream

Foundry Grill Large Party Policies

Room Fees

Private Room Fee: \$500

Food & Beverage Minimum

Lunch: \$1500 (up to 35 guests)

Dinner: \$2500 (up to 35 guests)

Please Note*: If F&B minimum is not met, the difference will be charged as

an open item to meet minimum.

Equipment Rental Fees

All our media equipment rentals are purchased through Cornerstone. Please ask a manager for pricing.

Gratuity

There will be a 20% Gratuity added to the final bill, plus a 6% group sales fee.

Cancellation Policy

Please notify us at least 72 hours prior to your event if you plan to cancel or have any change in numbers of people attending. We charge \$25 per person for cancellations and guest count changes after the 72-hour deadline.

One Check Policy

All parties 15 and over are required to be on one check.

Reservation Times - Dinner Only

Parties of 15 guests or greater can only be booked during the following times: between 5:00pm and 6:00pm, or at 8:00pm.

Table and Seating Arrangements

Below you will find some different table and seating arrangements that we have done in the past for large groups or private parties. They are shown in the pictures for the largest group that the arrangment can hold but they can be modified to hold smaller parties. Please let us know how you would like your party set up by emailing us with your menu choices and either Option A or B. We will try our best to accommodate different requests but cannot guarantee that it will be possible.



