

THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

Private Event Accommodations

Maximum 38 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 18

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

Chile Queso Dip - smoked tri tip, tortilla chips, feta cheese, scallions 21

Everything Rolls - house baked rolls, everything seasoning, chive butter 10

Dirty Fries- truffle aioli, perfect egg, everything seasoning 19

Soup & Salad

Chopped Wedge- bacon, tomato, blue cheese, crispy shallots

Roasted Beet Salad -arugula, goat cheese, candied pepitas, pistachio, orange, citrus vinaigrette

Soup of the Day - changes daily, inquire with server

Entrée

Filet - 7 oz, Niman ranch beef filet, red mash, asparagus, demi

Steelhead Trout - spaghetti squash, pancetta, brussels sprouts, miso butter

Chicken - cauliflower puree, apples, almonds, onions, crispy shallots

Quinoa Cake (vegetarian option) - squash, bean & corn salsa, sriracha aioli, avocado crema,
plantains

Dessert

Sticky Toffee Pudding - toffee sauce, vanilla ice cream

Red Velvet Raspberry Cheesecake - raspberry coulis, 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 17

Dirty Fries- truffle aioli, perfect egg, everything seasoning 18

Soup & Salad

Chopped Wedge- bacon, tomato, blue cheese, crispy shallots

Roasted Beet Salad - goat cheese, candied pepitas, pistachio, orange, citrus vinaigrette

Soup of the Day - changes daily, inquire with server

Entrée

Chicken Tacos - radish, queso fresco, napa cabbage, avocado crema

Angus Burger - white cheddar, duke's mayo, bacon jam, onion, pickle, split top bun

Seasonal Bowl- quinoa, cabbage, cucumbers, pita, feta, hummus, lemon

Salmon Sandwich - tzatziki, tomato, pickled onion, sprouts, lemon, ciabatta

*All entrees are served with fries or side salad

Dessert

Sticky Toffee Pudding - toffee sauce, vanilla ice cream

Red Velvet Raspberry Cheesecake - raspberry coulis, whipped cream

Foundry Grill Private Party Policies

Room Fees

Private Room Fee: \$500

Food & Beverage Minimum

Lunch: \$1500 (up to 38 guests)

Dinner: \$2500 (up to 38 guests)

Please Note*: If F&B minimum is not met, the difference will be charged on to a gift card 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% private 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.

Quality Service Policy

To ensure a seamless dining experience for all, we do require that you place your food orders within 30 minutes of your reservation time.

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.

The party acknowledges and agrees that any reservation intended for activities associated with wedding functions, including but not limited to ceremonies, receptions, or rehearsal dinners, requires prior written approval from Sundance Mountain Resort. Failure to obtain such approval or accurately disclose the nature of the event to Sundance Mountain Resort staff before completing the reservation will result in the refusal of service at the time of the reservation. In such cases, the party understands that their deposit will be forfeited and not refunded.

Table and Seating Arrangements

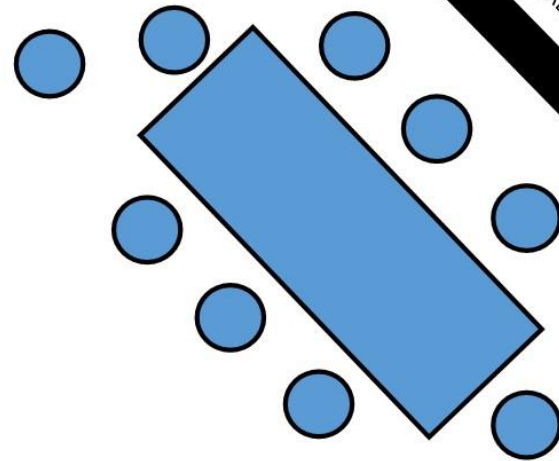
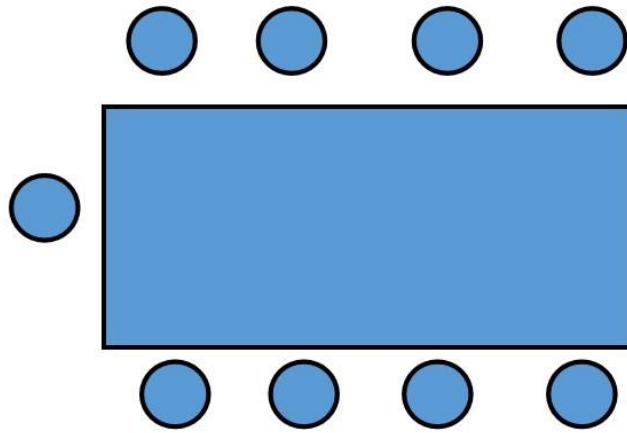
Below you will find some different table and seating arrangements that we have done in the past for large groups or private parties. They are shown in the pictures for the largest group that the arrangement can hold but they can be modified to hold smaller parties. Please let us know how you would like 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.

The Available Rooms to Rent Out:

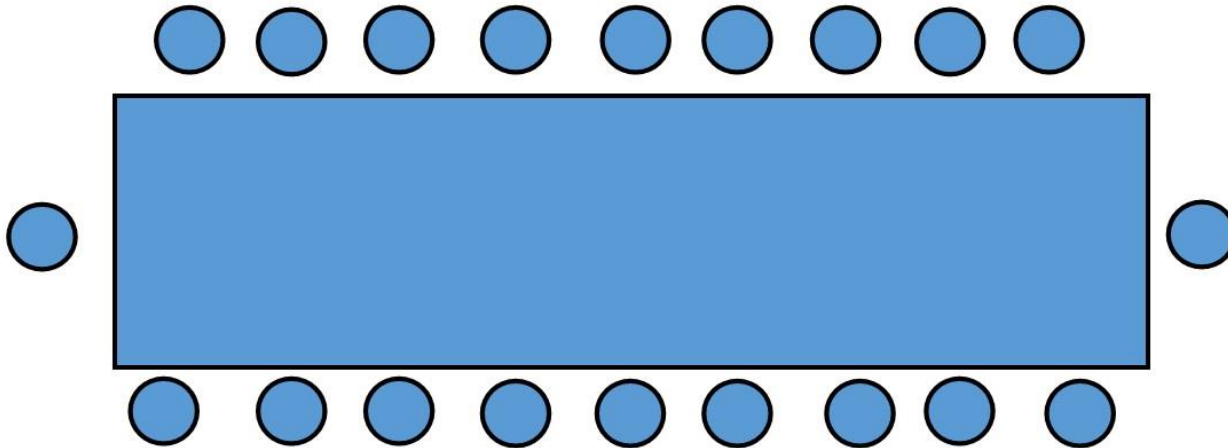
Keep scrolling after the table seating arrangement pages to see which rooms are available.

Option A

DOOR TO KITCHEN



Most popular, can seat up to 38 guests comfortably.

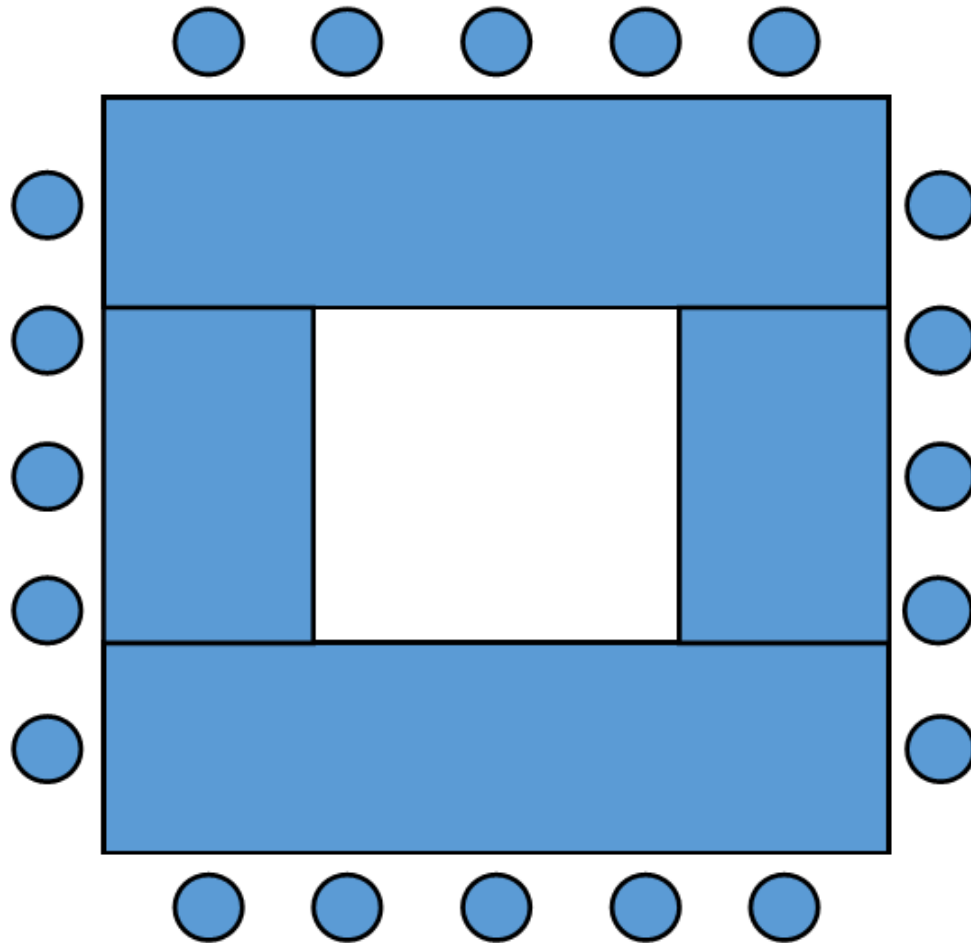


DOOR TO RESTAURANT

BACK PATIO DOOR

Option B

DOOR TO KITCHEN



FIRE PLACE

Great for small groups
and meetings, can be
arranged to seat up to
22 people

DOOR TO RESTAURANT

BACK PATIO DOOR

Different Room Options:

Our 40's Room fits up to 38 guests. It's quite larger, making it the perfect space for parties over 14.

Our 30's Room fits up to 14 guests.



30's Room



40's Room

