



Elegant & Distinctive

Weddings at the Yarrow Resort Hotel

Located in beautiful Park City, Utah, The Yarrow offers an attractive array of services to ensure that your special day is an unforgettable event.

Our experienced, professional staff and our distinctive wedding packages make planning simple. Contact our Sales Department for a customized proposal.

*Leave the
details to us.*

 **THE YARROW**
Resort Hotel & Conference Center
PARK CITY, UTAH

800.927.7694



Platinum Package

GUEST ROOM & AMENITIES

- Complimentary Deluxe Guest Room
- Hand-dipped Chocolate Covered Strawberries and Champagne or Sparkling Cider for Bride & Groom

PLATINUM PACKAGE PLATED DINNER

- Four Appetizer selections, both passed & stationary
- First course of soup or salad
- Three Main Course selections
- Complimentary menu tasting

CELEBRATION TOASTS

- Champagne service for head table
- Champagne or Sparkling Cider for Toast
- Red & white wine at every table

BANQUET ROOM

- Banquet Room
- Dance Floor
- Linen & Chair Covers
- Wedding Cake Cutting & Service
- Microphone for Toasts
- Bar & Bartender

PRICING

- Pricing \$100 per person
- 60 person minimum



Platinum Package Menu Selections

APPETIZERS - *Select four from the following*

Shrimp Cocktail	Southwest Salmon Skewers
Fruit Skewers with Yogurt Dip	Sausage Stuffed Mushrooms
Peking Duck Spring Rolls	Hot Crawfish Dip
Smoked Salmon Display	Assorted Miniature Quiche
Canapé Assortment	Smoked Duck Quesadillas
Imported Cheese & Fruit Platter	Swedish Meatballs

STARTERS

Classic Caesar Salad	Greek Salad
Baby Spinach Salad	Roasted Steak Salad
Yarrow Salad	Chef Select Soup

ENTREES - *Select three from the following*

Beef Wellington

Seared Filet Mignon with a Wild Mushroom Duxelles Wrapped in Puff Pastry and baked, served with White Truffle Whipped Potatoes and finished with a Classic Bordelaise Sauce.

Curried Rack of Lamb

Tender Rack of Lamb rubbed with a Yellow Curry Spice and slow roasted, on a bed of Saffron Mint Couscous with Apple Red Onion Relish.

Surf and Turf

A Grilled 6oz Filet with a Skewer of Herb Marinated Prawns on a bed of Chanterelle Mushroom Rice Pilaf.

Stuffed Lobster Tail

Sweet Maine Lobster Tail, baked with our house made Crab Meat Stuffing with Citrus Clarified Butter, and Chive Baby Red Potatoes.

Seared Scallops

Pan Seared Jumbo Maine Scallops with a Creamy Citrus and Saffron Risotto and finished with a Grand Marnier Emulsion.

Roasted Game Hen

A young Game Hen soaked in a Salt, Herb and Spice Bath for 48 hours, then roasted to a golden brown. Served with Buttermilk Whipped Potatoes and drizzled with a Honey Balsamic Glaze.

Stuffed Pork Chop

Bone in 8oz Pork Chop, stuffed with Prosciutto and Fontina Cheese with Roasted Fingerling Potatoes and Topped with Caramelized Pear Relish.



Gold Package

GUEST ROOM

- Complimentary Deluxe Guest Room

GOLD PACKAGE PLATED DINNER

- Two Appetizer selections, both hot & cold
- First course of soup or salad
- Three Main Course selections
- Complimentary menu tasting

CELEBRATION TOASTS

- Champagne service for head table
- Champagne or Sparkling Cider for Toasts

BANQUET ROOM

- Banquet Room
- Dance Floor
- Linen & Chair Covers
- Wedding Cake Cutting & Service
- Microphone for Toasts
- Bar & Bartender

PRICING

- Pricing \$85 per person
- 60 person minimum



Gold Package Menu Selections

APPETIZERS - *Select one hot & one cold*

Shrimp Cocktail
Smoked Salmon
Fruit Skewers & Yogurt Dip
Imported Cheese & Fruit Platter

Swedish Meatballs
Sausage Stuffed Mushrooms⁷

STARTERS - *Select one*

Classic Caesar Salad
Baby Spinach Salad
Yarrow Salad
Greek Salad
Chef Select Soup

ENTREES - *Select three from the following*

Steak Au Poivre

10oz Pan Seared Cracked Pepper Crusted N.Y. Strip Loin with Buttermilk Whipped Potatoes and a Creamy Red Peppercorn Sauce.

Prime Rib

Slow Roasted Prime Rib, seasoned and served with Horseradish Whipped Potatoes.

Stuffed Pork Loin

Oven Roasted Pork Loin with a Dried Fruit and Toasted Walnut Bread Stuffing, with Garlic Smashed Red Potatoes and a Gorgonzola Sauce Supreme.

Mahi Mahi

Grilled Mahi Mahi served with Lemon Jasmine Rice, topped with Mango Chutney.

Alaskan Halibut

Pan Seared Halibut with Almond Pilaf, finished with a Citrus Buerre Blanc

Stuffed Chicken Breast

Herbs and Pine Nut Goat Cheese stuff this 8oz seared Chicken Breast on a bed of Mushroom Risotto with Porcini Mushroom Sauce.



Silver Package

GUEST ROOM

- Complimentary Deluxe Guest Room

SILVER PACKAGE PLATED DINNER

- Appetizer
- First course of soup or salad
- Main Course
- Complimentary menu tasting

CELEBRATION TOASTS

- Champagne or Sparkling Cider for Toasts

BANQUET ROOM

- Banquet Room
- Dance Floor
- Linen & Chair Covers
- Wedding Cake Cutting & Service
- Microphone for Toasts
- Bar set-up

PRICING

- Pricing \$60 per person
- 60 person minimum



Silver Package Menu Selections

APPETIZERS - *Select one*

Shrimp Cocktail

Imported Cheese & Fruit Platter

STARTERS - *Select one*

Classic Caesar Salad

Yarrow Salad

Chef Select Soup

ENTREES - *Select one*

Seared Chicken Breast

Chicken Breast on a bed of Long Grain and Wild Rice, topped with a Roasted Garlic Sauce.

Pecan Crusted Salmon

Atlantic Salmon Crusted with Toasted Pecans and Fresh Herbs served with a Lemon Herb Couscous and finished with a Pomegranate Buerre Blanc

Grilled Sirloin

Grilled and Marinated Sirloin Steak served with Whipped Potatoes and topped with a Wild Berry and Red Wine Reduction.



Wine and Bar Service

PREMIUM BRANDS

Grey Goose Vodka, Tanqueray, Cuervo 1800, Makers Mark, Glenlivet 12 year Scotch & Crown Royal

CALL BRANDS

Absolut Vodka, Jack Daniels, Sauza Tequila, Captain Morgan Rum, Canadian Club, J&B Rare Scotch & Beefeaters Gin.

CORDIALS

Bailey's Irish Cream, Grand Mariner, B&B Dom, Kahlua, Christian Brothers Brandy & Amaretto Di Saronno

HOUSE WINES

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel & Champagne

SPECIALTY BEER

Stella Artois, Sierra Nevada Pale Ale, Sierra Nevada Stout

DOMESTIC BEER

Coors, Coors Light, Budweiser, Budweiser Light, Corona, Heineken, Amstel Light, St. Pauli's non-alcoholic beer

	HOSTED BAR	CASH BAR
Premium Brands	\$7.00 per drink	\$7.50 per drink
Call Brands	\$6.00 per drink	\$6.50 per drink
Well Brands	\$5.00 per drink	\$5.50 per drink
House Wines	\$6.00 per drink	\$6.50 per drink
Domestic Beer	\$4.00 per bottle	\$4.50 per bottle
Specialty Beer	\$5.00 per bottle	\$5.50 per bottle
Assorted Soft Drinks & Bottled Water	\$2.25 per drink	\$2.50 per drink

Beer and Wine Bar Minimum \$200

Full Bar Minimum \$300

Bartender Fee \$35 Per Hour



Wedding Package Policies

Thank you for choosing The Yarrow Resort Hotel. Your Conference Service Manager will work with you on every detail to ensure a flawless event.

CONTRACT

A signed contract specifying the reserved guestrooms and function space is required. A \$2,000 non-refundable deposit is required for all wedding events. The estimated balance is due thirty days prior to the function date.

GUEST ROOMS

The packages include a one-night complimentary stay in a deluxe king room. Additional nights and room types are available at special group rates. Rooms may be reserved as a block for your wedding party or on an as-available basis.

BANQUET ROOM SET-UP & FLOOR PLAN ARRANGEMENTS

A variety of banquet rooms and seating arrangements are available. The package pricing includes a banquet room reserved for up to five hours based on your guaranteed number of guests and set up requirements. Additional charges apply for longer events. Floor plan diagrams are available and site tours will be gladly scheduled upon request. Last minute changes will be charged an additional fee.

CATERING & BEVERAGES

All catering and beverages, except the wedding cake, must be provided by the Yarrow Catering Department.

LIQUOR & WINE

By Utah State Law, liquor is only sold through Utah State Liquor Agencies. The Catering Department may purchase and deliver special order liquor & wine from state agencies with pre-paid orders seven (7) business days in advance. A corkage fee will be assessed. All liquor must be consumed in pre-designated areas of the hotel. Any event with alcohol consumption requires one security guard per 100 guests, paid by the client.

LINEN & DECOR

House linens are black, white, or sand colored. Custom colors may be ordered for an additional charge. The Yarrow Hotel has a selection of centerpieces in house, and we will gladly work with you and your florist to create the perfect table setting.

AUDIO VISUAL

All of our audio/visual services are provided through Wasatch AV, located on site at the hotel. Pricing and recommendations are available. You are also welcome to bring your own equipment. If technical support is needed, a technician is available with prior notification for a fee of \$50 per hour with a two-hour minimum.

SMOKING POLICIES

Utah State Law does not allow smoking in any public areas, guestrooms or banquet facilities at the Hotel.

GUARANTEES

A final meal guarantee is required three working days prior to your event. The client is responsible for calling in the final guarantee. Once the guarantee has been given it is not subject to reduction. If guarantee is not received, the hotel will base final billing on the original contracted number of guests.

GRATUITY & TAXES

The package prices do not include the service charges or tax. A 20% service charge plus sales tax of 8.40% will be added to all event charges. Audio/Visual rentals are subject to a 20% service charge plus sales tax of 7.4%.