



**PARK CITY, UTAH**

# **Government Catering Menus**

**Our professional staff will dedicate our expertise and experience to plan and deliver a smooth and successful event.**

**January 2009**

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## **Government Menu**

### **Breakfast Buffets**

**\$8.00**

Scrambled Eggs and Cheese, Bacon, Breakfast Potatoes, Whole Fresh Fruit, Orange Juice and Coffee

*or*

Pancakes and Maple Syrup, Bacon, Assorted 4oz Fruit Yogurts, Orange Juice and Coffee

### **Mid-Morning Breaks**

**\$4.00**

• **Choice of** •

Whole Fresh Fruit with either Regular and Decaf Coffee *or* Orange Juice

Breakfast Pastries with either Regular and Decaf Coffee *or* Orange Juice

Regular and Decaf Coffee and Orange Juice

### **Afternoon Breaks**

**\$4.00**

• **Choice of** •

Whole Fresh Fruit with either Soft Drink *or* Bottled Water

Cookie with either Soft Drink *or* Milk ½ Pint

Brownie with either Soft Drink *or* Milk ½ Pint

### **The All Day Break**

**\$16.00**

#### **Continental Breakfast**

Whole Fresh Fruit, Sweet and Savory Pastries, Assorted Juices, Starbucks Coffee and Teas

#### **Mid-Morning Refresh of Coffee and Juices**

#### **Afternoon Break**

Chef's Selection of Desserts

Assorted Soft Drinks *or* Milk ½ Pints



## **Government Menu**

### **Lunch - \$11.00**

#### **Plated Entrées**

**Include a Mixed Green Salad to Start**

**Assorted Cookies & Brownies for Dessert**

**Lemonade and Freshly Brewed Starbucks Regular and Decaf Coffees  
(Please Choose One)**

Vegetarian Teriyaki Stir-fry

Beef Stroganoff over Pasta

Chili Verde with Flour Tortilla and Spanish Rice

Bronzed Chicken with Garlic Cream Sauce, Long Grain Wild Rice and Seasonal Vegetable

Grilled Chicken and Swiss Sandwich with Roasted Red Potatoes

Smoked Turkey and Provolone on Whole Wheat with Pasta Salad

Vegetarian Wrap Sandwich with Pasta Salad

Ham and Swiss on Marbled Rye with Pasta Salad

Chicken Salad over Romaine with Diced Tomatoes, Onions & Cucumbers (Includes Breadstick in Place of Starter Salad)

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#### **Box Lunch Sandwich**

**Includes Cookie, Piece of Fruit and Bottled Water  
(Please Choose One)**

Smoked Turkey and Provolone on Whole Wheat

Vegetarian Wrap Sandwich

Ham and Swiss on Marbled Rye

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#### **Italian Buffet Lunch**

**(Minimum of 25 Guests Required)**

Mixed Green Salad with Side of Ranch

Baked Cheese Ziti

Pasta with Marinara Meat Sauce

Assorted Cookies and Brownies

Lemonade and Freshly Brewed Starbucks Regular and Decaf Coffees

A 20% service charge is applicable to all food & beverage items



## **Government Menu**

**Dinner - \$16.00**

**All Dinner Selections Include a Mixed Green Salad, Bread Sticks and Lemonade  
Choice of Dessert  
Freshly Brewed Starbucks Regular and Decaf Coffees**

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### **Italian Buffet**

**(Minimum of 25 Guests Required)**

Baked Cheese Ziti  
Pasta with Marinara Meat Sauce  
Herb Crusted Chicken

**or**

### **Plated Entrées**

**(Please Choose One)**

Chicken Picatta  
Long Grain Wild Rice and Seasonal Vegetable

Slow Roasted Pork Loin  
Whole Grain Mustard Sauce  
Whipped Potatoes and Seasonal Vegetable

Fettuccine Alfredo with Grilled Chicken

Pot Roast with Beef Gravy  
Whipped Potatoes and Seasonal Vegetable

Roasted Turkey Breast with Pan Gravy  
Sweet Potato Mashers and Seasonal Vegetable  
Cranberry Sauce

Vegetable Pasta Primavera  
Garlic White Wine Butter Sauce over Pasta

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### **Dessert**

**(Please Choose One)**

Assorted Cookies and Brownies  
Chocolate Cake  
Orange Cake with Citrus Cream Cheese Frosting

A 20% service charge is applicable to all food & beverage items



## Catering Policies\*

### Schedule of Events

The function space is assigned based on the number of attendees anticipated at the time of contract. The Hotel reserves the right to make reasonable substitutions in function space if attendance or other circumstances change. If Schedule of Events or anticipated attendance changes to the extent that less function space is required, Group is not subject to a reduction of room rental. If Schedule of Events or anticipated attendance changes to the extent that additional function space is required, and if the additional function space is available, Group is subject to additional room rental.

### Guarantee of Attendance

Final attendance must be confirmed no later than three (3) days prior to arrival by 11:00 am MST. Final guaranteed attendance for Saturday and Sunday events are due by 11:00 am MST the Wednesday prior. If a guarantee is not provided by 11:00 am MST on the due date, the expected number of the contract will automatically become your guarantee.

The Hotel will set up and prepare for five percent (5%) above the guaranteed number. If actual attendance exceeds 5% of guaranteed number, a 10% per person surcharge will be applied to the number of attendees exceeding the 5% overset.

### Banquet Service Charge and Taxes

All event charges are subject to a service fee of 20%. All food and beverage charges are subject to the current Utah State Food and Beverage Sales Tax of 8.45%. All non-food & beverages charges, including but not limited to room rental, audio/visual equipment, and service fees, are subject to the current Utah State Non-Food and Beverage Tax of 7.45%. All taxes are subject to change and the Hotel will apply the current tax rate in effect at the time of your event. **A State of Utah Tax Commitment Form TC-721 must be completed and returned to The Yarrow prior to your function in order to have the taxes exempt.**

Normal food service hours are between 7am and 10pm. If service is required earlier than 7am or later than 10pm, a ten percent (10%) surcharge will be applied based on the total food charges for that meal period.

### Banquet Event Orders

Final menu selections, confirmed with signed Banquet Event Orders (BEOs) must be received two (2) weeks prior to the scheduled date of your event. Special dietary needs can be satisfied with prior arrangements made; please discuss your specific needs with our Catering Department.

### Food and Beverage Policies

All food and beverage must be purchased exclusively from the Hotel and dispensed only by Hotel servers. Food and beverage purchased from the Hotel may not be taken from premises. The Hotel does not permit outside food and beverage brought into function rooms or hospitality suites. Any food and beverage brought to Hotel in violation of this policy is subject to a minimum charge of \$5.00 per person or \$150 per hospitality suite, which ever is greater.

### Liquor Policies

The Hotel adheres to the current liquor laws of the State of Utah. Attendees are not permitted to bring any kind of alcoholic beverage to the function. All alcoholic beverages must be sold, served and dispensed only by the Hotel's licensed bartender in the designated function room. A \$125 bar set up fee plus \$35 per hour per bartender (three hour minimum) will be assessed for bar service in a catered function. For functions involving the service of alcoholic beverages, a security guard may be required for every 100 guests at the hotel's discretion. A security guard will be present from the beginning of the function to one hour after completion. Charge for each security guard is \$75.00 per hour, three-hour minimum.

\*This is a summary of Catering Policies; Full contract details are provided upon request and/or at confirmation of event.

A 20% service charge is applicable to all food & beverage items