



Executive Group Catering Menus (25 Guests or Less)

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

January 2009

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Plated Breakfasts

All Plated Breakfasts Served with Fresh Sliced Fruit & Orange Juice
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, and a Selection of Tazo Teas

Breakfast Burrito \$10.95

Eggs, Chilies, Tomatoes and Onions
In a Flour Tortilla Topped with
Salsa, Pepper Jack & Cheddar Cheeses
Served with Breakfast Potatoes

French Toast \$10.95

Cinnamon French Toast with Berries
Served with Whipped Butter & Maple Syrup
Choice of Bacon or Sausage

Broken Egg Sandwich \$9.95

Broken Fried Egg on Toasted English Muffin
with Applewood Smoked Bacon & Melted Cheddar
Served with Breakfast Potatoes

Yarrow Scrambler \$10.95

Scrambled Eggs with Diced Ham & Sweet Bell Peppers
Served with Breakfast Potatoes
Choice of Bacon or Sausage

Breakfast Buffets

Prices are per Guest for One Hour

All Breakfast Buffets are Served with

Assorted Juices, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, and a Selection of Tazo Teas

The Early Bird Continental \$10.95

Assorted Sweet and Savory Pastries
Individual Cream Cheese, Butter & Jams
Individual Assorted Yogurts
Whole Fresh Fruit

The Healthy Choice \$13.95

Assorted Bagels with Cream Cheese & Jam
Whole Fresh Fruit
Assorted Cold Cereals with Housemade Granola
Skim Milk & 2%
Individual Assorted Yogurts

A 20% service charge & 8.4% sales tax applicable to all food & beverage items
Prices Subject to Change without Notice

Alá Carte Menu

BREAKFAST PASTRIES

Sweet and Savory Pastries	\$26.00 per dozen
Bagels with Cream Cheese.....	\$36.00 per dozen
Croissants	\$26.00 per dozen
Assorted Muffins	\$26.00 per dozen

CEREALS, FRUITS & YOGURTS

Individual Cereal and Homemade Granola & Milk	\$3.95 each
Individual Assorted Yogurts	\$1.95 each
Whole Fresh Fruit	\$1.95 each
Sliced Fresh Fruit Tray for 25.....	\$85.00 tray

DRINKS & REFRESHMENTS

Starbucks Fresh Ground Regular & Decaffeinated Coffee	\$28.00 per pump pot
.....	\$65.00 per urn
Hot Apple Cider	\$24.00 per pump pot
Skim Milk or 2% (½ pints)	\$1.25 each
Freshly Brewed Unsweetened Iced Tea	\$16.00 per carafe
Lemonade.....	\$16.00 per carafe
Orange Juice or Apple Juice	\$18.00 per carafe
Bottled Waters	\$2.50 each
Assorted Soft Drinks.....	\$2.50 each
Assorted Bottled Juices.....	\$3.00 each
Tazo Hot Teas	\$2.00 per bag
Hot Chocolate	\$2.00 per packet

SWEET TREATS

Otis Spunkmeyer Assorted Fresh Baked Cookies	\$30.00 per dozen
Fresh Baked Chocolate Fudge Brownies	\$30.00 per dozen
Assorted Dessert Triangles	\$32.00 per dozen
Chocolate Petit Fours.....	\$24.00 per dozen
Chocolate Dipped Cream Puffs.....	\$24.00 per dozen
Ice Cream Bars.....	\$2.25 each
Assorted Candy Bars.....	\$2.50 each
Chocolate Dipped Strawberries	\$3.00 each

SNACKS

Creole Snack Mix	\$12.00 serves 10
Mixed Gourmet Nuts.	\$24.00 serves 10
Mini Twist Pretzels	\$12.00 serves 10
Tortilla Chips, Salsa & Guacamole.....	\$25.00 serves 10
Potato Chips with French Onion Dip.....	\$20.00 serves 10
Jumbo Hot Soft Pretzels with Mustard	\$25.00 per dozen
Individual Trail Mix.....	\$4.95 each

Creative Breaks

The All Day Break Package \$16.95

Morning Service

Assorted Sweet & Savory Pastries, Muffins & Croissants

Individual Cream Cheese, Butter & Jams

Whole Fresh Fruit

Assorted Individual Yogurts

Orange Juice

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, and a Selection of Hot Teas

Mid-Morning Refresh

Coffee & Orange Juice

Afternoon Break

Basket of Whole Fresh Fruit

Assorted Sodas

with

Choice of Two of the Following Items:

Assorted Fresh Baked Cookies

Chocolate Fudge Brownies

Individual Bags of Chips

Rice Krispy Treats

Creole Snack Mix

Granola Bars

Intermission \$10.95

Jumbo Hot Soft Pretzels with Mustard

Creole Snack Mix

Individual Bags of Potato Chips

Assorted Candy Bars

Assorted Soft Drinks

Bottled Waters

Afternoon Delight \$12.95

Assorted Cheese & Crackers

Whole Fresh Fruit

Vegetable Crudités with Parmesan-Ranch Dip

Mixed Nuts

Sparkling Cider or Bottled Waters

Cookie Crumble \$11.95

Oatmeal, Chocolate Chip & Peanut Butter Cookies

Chocolate Fudge Brownies

Fresh Ground Coffee

Milk ½ Pints

Assorted Sodas

Hiker's Delight \$11.95

Yogurt & Granola

Whole Fresh Fruit

Trail Mix

Assorted Bottled Juices

Bottled Waters

Plated Lunches

Includes Choice of First Course, Entrée and Dessert
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Lemonade and a Selection of Tazo Teas

First Course

(Choice of One)

Caesar Salad with Shaved Parmesan Cheese, Croutons & Caesar Dressing

Pasta Salad

Fruit Cup

Tossed Green Salad with Cherry Tomatoes, Sliced Cucumbers, Croutons and a Side of Ranch Dressing

Entrées

(Choice of One)

Grilled Chicken Caesar Salad \$15.95

Grape Tomatoes, Red Onions & Caesar Dressing
Croutons, Parmesan Cheese & Assorted Rolls

Cobb Salad \$16.95

Grilled Chicken over Romaine with Blue Cheese
Crumbles, Bacon, Cucumber, Tomato, Croutons & Hard
Boiled Egg with Ranch Dressing
Assorted Rolls

Fettuccine Alfredo \$15.95

Fettuccine in Alfredo Sauce with Mixed Vegetables
Fresh Diced Tomatoes Finished with Parmesan Cheese
Add Grilled Chicken Breast - \$16.95
Add Sautéed Shrimp - \$17.95

Chicken Cacciatore \$16.95

Grilled Chicken with Thyme, Lemon, Capers and
Chunky Tomato Sauce over Wild Rice
Chef's Seasonal Vegetable

Yarrow Sandwich \$14.95

Pasta Salad plus one First Course

(Choice of one)

Chicken Salad on Whole Wheat

Smoked Turkey with Provolone on Whole Wheat
Vegetarian Wrap

Roast Beef & Cheddar on Sourdough

Ham & Swiss on Marbled Rye

Baked Atlantic Salmon \$19.95

Orange Thyme Emulsion
Wild Rice and Chef's Seasonal Vegetable

Grilled Sirloin \$19.95

Red Wine Reduction
Served with Baby Red Smashed Potatoes

Desserts

(Choice of One)

Chocolate Cake

Carrot Cake

Orange Cake with Citrus Cream Cheese Frosting

New York Cheesecake

Buffet Luncheons

All Buffet Lunches Include

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Lemonade and a Selection of Tazo Teas

Prices are per Guest for One Hour

Deli Buffet \$17.95

Pasta Salad *or* Potato Salad

Mixed Greens Salad with Assorted Dressings

Assorted Fresh Breads & Deli Rolls

Sliced Turkey, Ham & Roast Beef

Swiss, Provolone & Cheddar Cheeses

Lettuce, Tomato, Sliced Red Onion & Pickles

Assorted Chips

Fresh Baked Cookies or Fudge Brownies

Add Albacore Tuna Salad or Chicken Salad

\$2.00 per guest

Add Tomato Basil Soup, Minestrone or Vegetarian Chili

\$3.00 per guest

Salad, Potato & Soup Bar \$17.95

Salad Bar

Mixed Greens, Tomatoes, Cucumbers & Carrots

Black Olives, Mushrooms, Red Onions & Peas

Hard-Boiled Eggs, Grated Cheese & Croutons

Assorted Dressings, Rolls & Butter

Baked Potato Bar

Bacon, Broccoli & Vegetarian Chili

Chives, Butter & Sour Cream

Choice of One Soup

Creamy Tomato & Basil *or* Minestrone

Fresh Baked Cookies or Fudge Brownies

Box Lunches

Includes Choice of Bottled Water or Soda

Yarrow Box Lunch \$16.95

Includes Cookie, Bag of Chips & Fresh Whole Fruit

Choice of One Sandwich

(Choice of one)

Chicken Salad on Whole Wheat

Smoked Turkey with Provolone on Whole Wheat

Vegetarian Wrap

Roast Beef & Cheddar on Sourdough

Ham & Swiss on Marbled Rye

Grilled Chicken Caesar Salad \$12.95

Grilled Chicken on a Bed of Romaine with

Homemade Croutons and Parmesan Cheese

Crackers & Fresh Whole Fruit

Chef's Salad \$13.95

Mixed Greens Topped with Julienne Ham and Turkey

Cheddar and Swiss Cheeses

Hard-Boiled Eggs

Side of Ranch Dressing

Crackers & Whole Fresh Fruit

Hors d'oeuvres

Chilled – Pricing is for Approximately 50 pieces per Tray

Bruschetta with Roma Tomatoes and Basil on Sliced Toasted Baguette.....	\$115.00
Peel n' Eat Shrimp with Cocktail Sauce & Lemon Wedges	\$100.00
Cracked Crab Claws with Cocktail Sauce & Lemon Wedges	\$115.00
Jalapeno & Cream Cheese Rollups	\$88.00

Hot – Pricing is for Approximately 50 pieces per Tray

Sausage Stuffed Mushroom (Bite Sized)	\$125.00
Spicy Sweet Pepper Meatballs	\$80.00
Swedish Meatballs	\$80.00
Chicken Satay with Teriyaki Sauce	\$90.00
Pork Potstickers with a Sweet Ginger Soy Sauce	\$110.00
Coconut Shrimp with a Orange Jalapeno Marmalade	\$135.00
Chicken Wings – Mix of Traditional Buffalo, Teriyaki and Honey BBQ	\$120.00
Beef Satay in a Peanut Sauce	\$140.00
Southwestern Salmon on a Skewer	\$165.00
Chicken Tender Provencal on a Skewer	\$118.00
Shrimp Empanada	\$136.00
Vegetarian Puff Pastry	\$110.00
Assorted Miniature Quiches.....	\$100.00
Assorted Mini Pizzas	\$90.00
Veggie Spring Rolls.....	\$90.00

Displays – Pricing is per 50 Guests

Imported Cheese & Fruit Display	\$110.00
Fresh Vegetable Crudités with Black Pepper Parmesan Dip	\$80.00
Crawfish, Spinach, Artichoke and Parmesan Cream Cheese Dip with Sliced Baguettes & Veggies	\$88.00
Whole Smoked Salmon with Capers, Red Onions, Hard Boiled Egg & Lemon Wedges	\$175.00
Seven Layer Dip with Chips and Salsa	\$95.00
Dessert Display	\$140.00

Carving Stations – Pricing is per 40 Guests

Served with Silver Dollar Rolls & Condiments

Roast Prime Rib with Dijon Mustard Peppercorn Crust & Horseradish Cream	\$205.00
Strip Loin with Horseradish Cream	\$195.00
Honey Baked Ham with Dijon Mustard	\$110.00
Roast Pork Loin with Whole Grain Mustard	\$120.00
Roast Turkey Breast with Cranberry Sauce.....	\$140.00

All Carving Stations Requires a Chef at \$50.00 per hour
Chef Requirements are based on number of attendees

Plated Dinners

Includes Choice of First Course & Chef's Selection of Fresh Seasonal Vegetables
Assorted Dinner Rolls with Butter, Choice of Dessert & Lemonade
Freshly Brewed Starbucks Regular and Decaffeinated Coffee & a Selection of Tazo Teas

First Course

(Choice of One)

Mixed Green Salad with Cherry Tomatoes, Sliced Cucumbers & Croutons with a side of Ranch Dressing
Caesar Salad with Shaved Parmesan Cheese, Croutons & Caesar Dressing

Entrées

(Choice of One)

• Split entrees are subject to the higher priced item •

Herb Roasted Chicken \$25.95

Bone in Chicken with an Orange Marmalade Glaze
Long Grain Wild Rice

Stuffed Chicken Breast \$27.95

Stuffed with Toasted Pine Nuts, Goat Cheese and Herbs
Roasted Garlic Cream Sauce
Whipped Sweet Potatoes

Mixed Grill of Chicken & Shrimp \$30.95

Bone-in Herb Crusted Chicken & Grilled Shrimp Skewer
Lemon Garlic Buttered
Chive Whipped Potatoes

Vegetable Vol-Au-Vant \$22.95

Vegetable Medley Wrapped in a Puff Pastry
Red Pepper Coulis & Long Grain Wild Rice

Halibut Provencal \$31.95

White Wine, Chunky Tomato & Garlic Sauce
Orzo "Risotto"

Baked Atlantic Salmon \$28.95

Orange Thyme Emulsion
White Rice with Citrus Zest

Shrimp Scampi \$25.95

Sautéed Shrimp over Linguini with a Garlic Butter Sauce

Seared Bone in Pork Chop \$27.95

Apple Jack Sauce
Chive Whipped Potatoes

New York Strip Steak \$32.95

Grilled 10oz Strip with Brandy Cream Sauce
Whipped Sweet Potatoes

Peppercorn Crusted Filet Mignon \$39.95

Pan Seared 8oz Filet with a Cabernet Reduction
Roasted Garlic Whipped Potatoes

Desserts

(Choice of One)

Caramel Apple Pie
New York Cheesecake with Seasonal Fruit Topping
Chocolate Confusion Cake with Ganache
Strawberry Layer Cake

Banquet Bar Service

Well Liquor Cocktails

Smirnoff Vodka
Gilbey's Gin
Bacardi Light Rum
Seagrams 7 Whiskey
Sauza Gold Tequila
Ushers Scotch

Hosted \$5.00 per drink
Cash \$6.00 per drink Call

Call Liquor Cocktails

Absolute Vodka
Bombay Gin
Captain Morgan Rum
Jack Daniels Whiskey
Jose Cuervo Tequila
Dewars White Label Scotch

Hosted \$6.00 per drink
Cash \$7.00 per drink

Premium Liquor Cocktails

Grey Goose Vodka
Tanqueray Gin
Captain Morgan Reserve Rum
Crown Royal Whiskey
Sauza Commemorativo Tequila
Glenlivet 12 Year Old Scotch

Hosted \$7.00 per drink
Cash \$8.00 per drink

Bottled Beers

Budweiser, Bud Lite, Coors, Coors Lite & St. Pauli's N/A
Corona, Uinta Cut Throat, Wasatch Microbrews, Heineken & Amstel Light

Hosted \$4.00 per bottle
Cash \$5.00 per bottle

Full Strength Bottled Beers

Sierra Nevada Pale Ale & Stout, Wasatch Pale Ale, Guinness & Stella Artois

Hosted \$5.00 per bottle
Cash \$6.00 per bottle

Cordials

Amaretto
B&B
Baileys
Drambuie
Grand Marnier
Hennessey VS
Kahlua

Prices Vary

House Wines

Chardonnay, White Zinfandel, Merlot & Cabernet Sauvignon

Hosted \$6.00 per glass
Cash \$7.00 per glass

Wines may also be purchased by the bottle.
Please speak with our catering department for a current wine list.

Hosted Beverages – tax & gratuity will be added to final bill

Cash Bar Beverages – tax & gratuity is included in pricing

One Bar Required per 100 Guests

Bar Set-up Fee: \$125 per Bar

Bartender Fee: \$35 per Hour per Bartender; 3 Hour Minimum



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.

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.