



Catering Menus

Our professional staff will provide 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 • Minimum of 25 Guests

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

Yarrow Breakfast Buffet \$16.95

Scrambled Eggs
Breakfast Potatoes
Choice of Crisp Bacon or Sausage Links
Assorted Sweet and Savory Pastries
Fresh Sliced Fruit & Berries
Assorted Cold Cereals with Housemade Granola
Skim Milk & 2%

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

Items to Enhance Any Breakfast

Assorted Cold Cereals and Granola, Skim & Whole Milk	\$3.95 per guest
Assorted Breakfast Breads	\$2.95 per guest
Assorted Individual Yogurts	\$1.95 per guest
Buttermilk Pancakes	\$3.95 per guest
French Toast.....	\$4.95 per guest
Bacon or Sausage	\$5.95 per guest
Breakfast Potatoes.....	\$3.95 per guest
Scrambled Eggs	\$3.25 per guest
Scrambled Eggs with Ham & Diced Bell Peppers	\$4.95 per guest
Breakfast Burrito.....	\$4.95 per guest
Broken Egg Sandwich.....	\$6.95 per guest
Assorted Bottled Juices.....	\$3.00 per guest
Bottled Waters	\$2.50 per guest
Whole Fruit.....	\$1.95 per guest
Oatmeal with Brown Sugar.....	\$2.95 per guest
Additional Oatmeal Toppings: Dried Fruit, Cream & Fresh Berries	\$1.95 per guest

Action Stations Made to Order

Omelet Station:

Ham, Onions, Bell Peppers, Mushrooms, Diced Tomatoes, Sour Cream, Grated Cheese & Salsa.....\$8.95 per guest

Waffle Station:

Warm Maple Syrup, Whipped Cream & Fruit Topping Selection

 Additional Waffle Toppings: Fresh Berries, Walnuts, Pecans & Sliced Bananas

**Action Station Requires a Chef at \$50.00 per hour.
Chef Requirements are based on number of attendees.**

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 30.....	\$85.00 tray
Sliced Fresh Fruit Tray for 50.....	\$125.00 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

Vegetarian or Beef Lasagna \$15.95

Layered Pasta with Marinated Vegetables or Beef
Ricotta, Parmesan & Mozzarella with Marinara Sauce
Chef's Seasonal Vegetable
Garlic Bread

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

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

Chicken Cacciatore \$16.95

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

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 • Minimum of 25 Guests

Viva Italia \$18.95

Caesar Salad with Parmesan and Croutons
Baked Ziti
Fettuccine Alfredo
Italian Herb Crusted Chicken Breast over Marinara
Steamed Vegetables
Parmesan Bread Sticks
Selection of Italian Desserts

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

All American Buffet \$18.95

Mixed Greens Salad with Assorted Dressings
Beef Pot Roast in Mushroom Gravy
Roasted Turkey with Pan Gravy
Cranberry Sauce
Mashed Potatoes
Chef's Seasonal Vegetable
Assorted Rolls
Apple Pie

Savory Fiesta \$18.95

Taco Style Seasoned Beef
or
Fajita Style Chicken with Sautéed Peppers & Onions
Mixed Greens Salad with Assorted Dressings
Cheese Enchiladas
Spanish Rice & Refried Beans
Flour Tortillas & Taco Shells
Fresh Salsa, Guacamole & Sour Cream
A Blend of Cheddar & Monterey Jack Cheeses
Shredded Lettuce & Diced Tomatoes
Jalapeños & Black Olives
Sopapillas with Honey

BBQ Buffet \$18.95

Mixed Green Salad with Assorted Dressings
Dry Rub Roasted Chicken
BBQ Pulled Pork
Country Slaw
Baked Beans with Smoked Bacon
Homemade Cornbread
Bread Pudding

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

Slow Roasted Turkey \$25.95

Cranberry Sauce
Pan Gravy
Butter Whipped Potatoes

Mixed Grill of Chicken & Shrimp \$30.95

Bone-in Herb Crusted Chicken & Grilled Shrimp Skewer
Lemon Garlic Butterd
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

Buffet Dinner

Prices are per Guest for One Hour • Minimum of 25 Guests

~ Includes ~

Mixed Green Salad with Cherry Tomatoes, Sliced Cucumbers & Croutons with Assorted Dressings
Chefs Seasonal Vegetable
Warm Rolls & Butter
Lemonade

Choice of Two Side Starches

Garlic Whipped Potatoes
Au Gratin Potatoes
Long Grain & Wild Rice
Sweet Potato Hash

Select Two or Three Entrées

Chicken Picatta
Roasted Turkey Breast with Pan Gravy
Portobello Mushroom Stuffed with Vegetable Ratatouille & Roasted Red Pepper Cream Sauce
Baked Salmon with Lemon Emulsion
Roasted Pork Loin with a Whole Grain Mustard Cream Sauce
Prime Rib with a Dijon Mustard Peppercorn Crust & Au Jus

Dessert

(Choice of One)

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

Coffee Station Included Featuring

Freshly Brewed Starbucks Regular and Decaffeinated Coffee
A Selection of Tazo Teas

Two Entrées: \$38.95 per guest

Three Entrées: \$42.95 per guest

Themed Dinner Buffets

Prices are per Guest for One Hour • Minimum of 25 Guests

Lemonade & Coffee Station Included

Featuring Freshly Brewed Starbucks Regular and Decaffeinated Coffee
A Selection of Tazo Teas



South of the Border \$29.95

Mixed Green Salad with Assorted Dressings
Roasted Corn & Black Bean Salad
Sour Cream, Salsa, Guacamole & Black Olives
Shredded Lettuce & Chopped Tomatoes
Spanish Rice
Cheese Enchiladas & Chili Verde
Chicken and Beef Fajitas with Sautéed Onions & Bell Peppers
Flour Tortillas
Sopapillas with Honey

Western BBQ \$32.95

Mixed Green Salad with Assorted Dressings
Red Potato Salad
Dry Rub Grilled Bone-in Chicken
BBQ St. Louis Pork Ribs
Baked Beans with Smoked Bacon
Corn on the Cob & Whipped Potatoes
Corn Bread with Honey Butter
Pecan Pie & Bread Pudding

Far East \$30.95

Asian Slaw Salad
Steamed Dumplings
Beef with Broccoli
Sweet n' Sour Chicken
Lo Mein Noodles
Fried Rice & Egg Rolls
Chef's Selection of Desserts

Italian Buffet \$31.95

Baby Spinach Salad with Roma Tomatoes, Proscuitto & Parmesan with Balsamic Vinaigrette
Marinated Grilled Vegetables
Beef *or* Vegetarian Lasagna
Chicken Picatta
Tortellini & Fettuccini Pastas
Meat Marinara & Pesto Sauces
Assorted Breads & Rolls
Tiramisu & Cream Puffs

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 8.4%. 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 7.4%. 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.