



PARK CITY

CANYONS VILLAGE

CATERING SERVICES

EXECUTIVE BANQUET MENU

(10-24 guests)

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CATERING POLICIES



The following information is provided to assist you in planning your function at Canyons Village. Canyons Village is a large Resort with many beautiful unique venues and therefore we operate under different constraints in these various locations. Please consult with your Conference Services Manager for further details.

GUARANTEES

Providing an accurate guarantee assists us in making your function a success. The exact number of guests attending each event must be provided by 12:00pm (noon) three business days (excluding Saturdays and Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

Signed Banquet Event Orders must be received (10) business days prior to the event. Food and Beverage product will not be ordered and staff will not be scheduled without signed Banquet Event Orders.

We will be prepared to serve up to 5% over the guaranteed number of attendees, up to a maximum of 10 extra guests. An increase in attendees of more than 5% (up to a maximum of 10 guests) after the due date will be subject to an additional 25% increase to the price of that item or menu and is subject to possible substitution of other items based on availability. For example: The guarantee, provided 72 hours in advance, is 100 guests at \$50 per person. The day of the event the host raises the attendance number to 150 guests. An allowance for 5% (10 guests) is made. The additional 40 guests are charged at \$62.50, an addition of 25% to the original menu price of \$50.

Menu selections must be confirmed no later than 20 days in advance of the function. Changes made to menus within 20 days of the event are subject to a 15% re-stocking charge.

The menu pricing is provided on a per person basis unless otherwise stated. Plated meal prices are based on one entrée selection per meal. When a choice of entrée is provided the higher price of the two will be charged, plus a 10% fee. Choices must be provided (3) business days in advance. Place cards with meal selection and guest name must be provided by the host.

All food and beverage must be supplied by The Grand Summit Hotel. The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverages (with the exception of wedding cakes) can be taken from the premises. Food items cannot be transferred from one event to another.

INITIALS: ____

BUFFETS

Please note that all buffet menus contained in the Executive Banquet Menu are offered with minimum order requirements of 10 guests and are offered for a maximum of 1.5 continuous hours. If you wish to continue longer, there will be an additional price increase of 25% per person, per 30-minute extension in order to fortify the buffet and assure that the presentation is up to Canyons Village standards. Chef attendants are billed at \$75 per hour per chef.

BEVERAGE / ALCOHOL SERVICE

Bartenders are \$100.00 per bartender per event. Hospitality suites that require bar service are sold beer, wine and spirits by the bottle, unopened bottles may be returned for full credit. All bar set-ups require a \$250.00 sales minimum. All alcoholic beverages must be confined to the private function area. Functions executed inside and outside of The Grand Summit Hotel, including the Forum, Umbrella Bar, Murdock's Cafe, Red Pine Lodge, Grand Summit Hotel pool, the Canyon's Pavilion and/or Red Tail Grill are subject to Utah Liquor Laws requiring establishment of a perimeter for control purposes. Your Conference Service Manager will elaborate further. All bar product placed outside the Grand Summit Conference area will be served in plastic vessels.

CATERING POLICIES



DÉCOR

Caution should be exercised when attaching items to walls, doors, or ceilings. No nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to carelessness, negligence, or decorating will be the group's responsibility. Please refer to the staging and equipment price list for typical rental fees.

All outside materials (décor, gifts, meeting collateral, ect.) provided by the host must be approved by the Conference Services Manager and/or venue management. When transfer assistance is required fees will apply. Retrieval of host's materials is the responsibility of the host. The Resort is not responsible for any Host's materials left behind at the venue. Refuse disposal is often a challenge. Disposal fees may apply.

ROOM CHARGES

Specific requirements for the set up of a room, which include Audio Visual, must be confirmed a minimum of 72 hours prior to your event. Changes made to the set up plans within 72 hours of the event are subject to a \$100.00 room change fee. The Hotel assigns function rooms based on the guaranteed minimum number of people anticipated. The Hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate.

The Hotel reserves the right to make the final decision regarding the disposition of outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the four (4) hour cut off, labor charges will apply.

INITIALS: ____

UNIQUE VENUE CATERING

Unique Venue catering is considered to be any event held outside of the conference area at the Grand Summit Hotel. Canyons offers spectacular venues to provide that "one of a kind" experience. Each venue has unique elements that require special planning. When holding an event in a Unique Venue, please consult your Catering/Conference Services Manager on every detail. Set up fee applies to all unique catering venues.

Below is a list of standard policies for Unique Venues:

- All catering is served buffet style. Where plated service is possible, additional fees will apply. Where tenting is required for food safety, fees may apply.
- Some venues require plastic plates and dinner ware.
- All Beverage service is provided in plastic or paper cups.

Water supply, power supply, ice and other typical services are often non-existent or of limited access. Please consult with your Catering/Conference Services Manager on all such requirements.

Only Canyons Village vehicles and drivers are allowed "off road" at The Resort. Transportation fees will apply.

Some venues are accessible only by lift service or on foot. Please plan accordingly and inform your guests of proper footwear and clothing. Consult with your Catering/Conference Services Manager regarding appropriate attire.

PRICING

All food and beverage prices are guaranteed no earlier than sixty- (60) days prior to the date of the function. All prices are subject to 21% service charge (including any labor or service fees incurred), state and local taxes (currently 7.35%) and 2.5% Canyons Village Fee.

CATERING POLICIES



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GROUP SHIPMENT

All boxes sent before the conference, must be labeled to the attention of the on-site recipient with the group affiliation and event date. A shipping/receiving fee of \$3.00 per small, \$5.00 per medium, \$10.00 per large and \$50 per pallet, will be charged either to the group's master account or to the individual client's guest room for each box received or shipped by the hotel.

Larger shipments require special arrangements. Please consult with your Catering/Conference Services Manager. Large freight will be refused without proper advance planning. The hotel may refuse to receive any materials prior to seven days before arrival. Shipments received before that date, are subject to an additional storage fee of \$5.00 per box, per day.

The meeting planner is responsible for communicating this policy to conference attendees and exhibitors. Your Conference Services Manager can provide an exhibitor shipping request form for advance arrangements for individual exhibitors.

Independent drayage contractors are available and suggested for programs with more than (10) exhibitors. The Resort may require a Drayage service be contracted based on the scope of the program.

INITIALS: _____

SECURITY

The Hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Hotel may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements. High security locks are installed for the client so that no other hotel employees, other than security, have copies. There is a \$50.00 per lock fee for installing the lock or locks (two locks in rooms that have two access doors). In addition there is a \$50.00 per key deposit. If the keys are returned the full deposit will be refunded to the master account. Lock changes do not make the hotel responsible for any items left unattended in the conference area.

INFORMATION TECHNOLOGY SERVICES

A complete list of IT services is available on request. Connectivity and services vary, based on location, throughout The Resort. Please be specific regarding location when referencing IT requests. Availability and fees will vary based on location.

DEPOSIT

A nonrefundable deposit is required to confirm and hold specific dates and meeting space. Canyons will determine the amount of the deposit based on the amount of spaced being held. Canyons will inform you of the required deposit necessary to guarantee a requested date.

CASH ADVANCES

Cash advances may not be drawn against existing deposits. If the meeting planner anticipates needing to have cash available, and expects The Resorts assistance, the meeting planner should send a check, money order or wire transfer (7) days in advance of arrival with a list of desired denominations. Other requests for cash advances will be refused.

I have read and agree to the above.

SIGNATURE: _____ DATE: _____

BREAKFAST



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CASCADE CONTINENTAL

CHOICE OF TWO: Orange, Grapefruit, Apple, Cranberry
Fresh Fruit Assortment
House made Granola, Vanilla Yogurt
Freshly Baked Signature Coffee Cake, Pastries & Muffins
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee
Selection of Hot Teas

\$25 PER GUEST

DAYBREAK BREAKFAST BUFFET

CHOICE OF TWO: Orange, Grapefruit, Apple, Cranberry
Fresh Fruit Assortment
House made Granola, Vanilla Yogurt
Toasting Station to include Assorted Bagels, Individual Flavored Cream Cheeses
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas

CHOICE OF TWO

- Scrambled Eggs
- Smoked Bacon
- Maple Link Sausage
- Breakfast Potatoes

\$34 PER GUEST

BREAKS



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ALL DAY

For Meetings with Planned Breakfast and Lunch Only
Will be served at Breakfast, serviced during the AM Break, Lunch, and PM Break
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
Assorted Soft Drinks, Iced Coffee Station with Assorted Flavorings, Infused Water Station
10 hour maximum
\$19 PER GUEST

HALF DAY

For Meetings with a planned Breakfast or Lunch
You may choose to have your break with Breakfast or Lunch in addition to one break service
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
Assorted Soft Drinks, Iced Coffee Station with Assorted Flavorings, Infused Water Station
5 hour maximum
\$13 PER GUEST

THEMED BREAK PACKAGES

A minimum of 25 guests is required.

HEALTHY START

Fresh Fruit Assortment
House made Granola, Vanilla Yogurt
House made Granola Bar
Selection of Individual Juices, Infused Water Station
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
\$19 PER GUEST

SPA BREAK

Choice of Smoothie Booster: Strawberry Banana Protein or Wild Berry Ginseng
Individual Super Food Salad - Kale, Wild Arugula, Goji Berry, Blueberry, Pumpkin Seeds, Lemon Vinaigrette
Infused Water Station, Energy Drinks
\$21 PER GUEST

CHOCOLATE AMORE

Chocolate Dipped Strawberries, Assorted Chocolate Truffles
House made "Snickers Bar"
Chocolate Milk
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
Iced Coffee Station with Assorted Flavorings
\$19 PER GUEST

SWEET TOOTH

Chocolate Chip Cookies
Salted Caramel Blondie
Assorted Cupcakes
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
Iced Coffee Station with Assorted Flavorings
Assorted Soft Drinks, Infused Water Station
\$19 PER GUEST

BREAKS



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ADDITIONAL BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee - \$85 per 1.5 gallon urn
Iced Coffee Station with Assorted Flavorings - \$85 per 1.5 gallon urn
Selection of Hot Teas - \$3.50 per bag
Hot Chocolate - \$65 per 1.5 gallon urn
Hot Apple Cider, Cinnamon Sticks - \$65 per 1.5 gallon urn
Chilled Juices (Orange, Grapefruit, Cranberry, Apple) - \$22 per liter
Iced Tea and Lemonade - \$45 per 1.5 gallon urn
Milk - \$11 per liter
Assorted Soft Drinks - \$3.50 each
Bottled Water - \$3.50 each
Red Bull - \$5 each
Bottled Juices - \$4.50 each
Martinelli's Sparkling Cider - \$18 per bottle
Vitamin Water - \$5 each
Sparkling Water - \$5 each

ADDITIONAL SNACKS

Freshly Baked Signature Coffee Cake, Pastries & Muffins - \$40 per dozen
Canyons Sticky Buns - \$50 per dozen
Bagels, Cream Cheese - \$40 per dozen
Bakery Bread Slices - Banana and Zucchini - \$38 per dozen
Raisin Berry Scones - \$36 per dozen
Individual Yogurt - \$5 each
House made Granola Bars - \$5 each
Selection of Whole Fruit - \$4 per piece
Sliced Fresh Fruit Display - \$5 per guest
Double Fudge Brownies - \$38 per dozen
Salted Caramel Blondie - \$40 per dozen
Freshly Baked Cookies - \$38 per dozen
Lemon & Raspberry Bars - \$38 per dozen
Hand dipped Biscotti - \$35 per dozen
Chocolate Eclairs - \$36 per dozen
Chocolate Dipped Strawberries - \$42 per dozen
Candy Bars - \$3 each
House made "Snickers" Bars (chocolate, caramel cookie bar) - \$40 per dozen
Chips, Fresh Salsa - \$5 per guest
Warm Soft Bavarian Pretzels, Assorted Mustard- \$35 per dozen
Deluxe Mixed Nuts - \$5 per guest
Pretzels, Snack Mix - \$5 per guest
Cupcakes - \$38 per dozen

LUNCH



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DREAMSCAPE BUFFET

CHOICE OF TWO

MIXED GREEN

Fresh Greens, Tomato Wedges, Sliced Cucumber, Julienne Carrots,
Balsamic Vinaigrette

CAESAR

Romaine Lettuce, Parmesan Cheese, House made Croutons, Caesar Dressing

ARUGULA

Arugula, Mixed Greens, Quinoa, Apples, Raisins, Walnuts, Oranges, Grapes, Mimosa
Vinaigrette

PANZANELLA SALAD

Carrot Bread Croutons, Romaine Lettuce, Arugula, Cucumber, Capsicum, Red Onion,
Blistered Cherry Tomato, Parmigiano Reggiano, Red Wine Vinaigrette

COUS COUS & ASPARAGUS

Roasted Red Peppers, Red Onion, Roasted Tomatoes, Crumbled Utah Chevre,
Fresh Herbs, Lemon Vinaigrette

CHOICE OF TWO

- Seasonal Vegetables
- Whipped Potatoes
- Eggplant Parmesan Manicotti
- Ziti Pesto
- Grilled Chicken Breast, Smoked Sweet Corn Cream
- Slow Braised Pot Roast, Root Vegetables
- Pistachio Crusted Utah Trout

CHOICE OF ONE

- Fresh Baked Cookies, Double Fudge Brownies
- Lemon & Raspberry Bars
- Apple Cobbler, Fresh Whipped Cream
- Tiramisu

Lunch Buffet will be served with Rolls, Butter, Fresh Brewed Starbucks Coffee,
Decaffeinated Coffee, Selection of Hot Teas.

\$42 PER GUEST

LUNCH



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ORIENTAL BUFFET

ASIAN SALAD

Crispy Rice Noodles, Greens, Vegetables, Sesame Seeds, Cashews,
Thai Chili Dressing

CHOICE OF ONE

- Steamed Jasmine Rice
- Steamed Brown Rice

CHOICE OF ONE

- Chicken Braised in Green Curry, Coconut, Baby Leeks
- Szechuan Beef

Green Tea Chiffon Cake, Ginger Glaze, Toasted Almonds
Fortune Cookies

Freshly Brewed Starbuck Coffee, Decaffeinated Coffee, Selection of Hot Teas
Ice Tea or Lemonade

\$42 PER GUEST

HIGH MEADOW BUFFET

Soup of the Day

Mixed Green Salad, Tomato Wedges, Sliced Cucumber, Julienne Carrots,
Balsamic Vinaigrette

Selection of Pre-Made Sandwiches to include: Turkey, Ham, Roast Beef

Freshly Baked Cookies, Double Fudge Brownies

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Teas
Ice Tea or Lemonade

\$40 PER GUEST

LUNCH



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BOXED LUNCH

\$28 PER BOX LUNCH

All Box Lunches come with choice of Sandwich, Cous Cous Salad, Piece of Whole Fruit, Cookie, Chips, and Bottled Water

SOUTHWEST GRILLED CHICKEN WRAP

Grilled Chicken, Black Beans, Avocado, Fresh Cilantro, Julienne Peppers, Chipotle Aioli, Jack Cheese, Flour Tortilla

ROAST BEEF & SWISS

Slow Roasted Roast Beef, Swiss Cheese, Arugula, Pickled Red Onions, Horseradish Aioli, French Baguette

TURKEY & HAVARTI

Smoked Turkey Breast, Havarti, Hickory Smoked Bacon, Apricot Marmalade, Ciabatta Bread

ITALIAN SUB

Sliced, Cured Salami & Prosciutto, Lettuce, Tomato, Onion, Roasted Peppers, Pepporcini, Provolone Cheese, Oregano, Creamy Italian Aioli, Hoagie Roll

CAPRESE SANDWICH

Roasted Pepper Hummus, Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic Reduction, Ciabatta Bread

PANZANELLA SALAD

Carrot Bread Croutons, Romaine Lettuce, Arugula, Cucumber, Capsicum, Red Onion, Blistered Cherry Tomato, Parmigiano Reggiano, Red Wine Vinaigrette

RECEPTION



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DISPLAYS

Each platter serves 25 guests.

Utah Cheese Board, Seasonal Fruit, Candied Nuts, Crackers
\$175 PER PLATTER

Antipasto, Marinated Vegetables, Cured Meats
\$155 PER PLATTER

Fresh Vegetable Crudités, Herbed Buttermilk Dressing
\$120 PER PLATTER

Heirloom Tomatoes (Seasonal), Basil, Fresh Mozzarella, Extra Virgin Olive Oil,
Aged Balsamic Reduction
\$110 PER PLATTER

Baked Brie En Croûte, Toasted Almonds, Apricot Compote, Dried Fruit
\$120 PER PLATTER

Mediterranean Trio: Hummus, Olive Tapenade, Artichoke Dip, Grilled Pita
\$130 PER PLATTER

RECEPTION PACKAGE

Ninety Minutes Maximum

Utah Cheese Board, Seasonal Fruit, Candied Nuts, Crackers
Fresh Vegetable Crudités, Ranch Dressing
Mediterranean Trio: Hummus, Olive Tapenade, Artichoke Dip, Grilled Pita
Choice of Four Stationary Hors d' Oeuvres
\$34 PER PERSON

RECEPTION



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STATIONARY HORS D'OEUVRES

Minimum order of 50 pieces each.

PASSED HORS D'OEUVRES

Minimum order of 50 pieces each.

H O T

- Costa Rican Papaya Honey BBQ Shrimp Skewer - \$5.50 per piece
- Wild Salmon and Crab Cake with Sweet Mustard Dressing - \$6.00 per piece
- Scallops Wrapped in Bacon, Maple Glaze - \$5.00 per piece
- Blackened Beef Skewers with Smoked Chile Remoulade - \$4.50 per piece
- Rosemary- Balsamic Chicken & Vegetable Kabobs - \$4.50 per piece
- Vegetable Spring Rolls, Sweet & Sour Dipping Sauce - \$3.50 per piece
- Parmesan Artichoke Hearts, Dijon Mustard Sauce - \$3.50 per piece
- Mini Corn Dogs with Beer and Cheese Mustard - \$4.00 per piece

C O L D

- Chilled Gulf Shrimp, Avocado Cocktail Sauce - \$5.50 per piece (not passable)
- Salmon Tatare, Rye Crisp, Caviar, Crème Fraiche - \$5.50 per piece
- Prosciutto Wrapped Broccolini - \$4.00 per piece (not passable)
- Baby Tomato & Mozzarella Skewer, Aged Balsamic Vinaigrette - \$4.00 per piece
- Mini Antipasto - Roasted Garlic Mousse, Salumi, Housemade Cracker - \$4.50 per piece

H O T

- Lobster BLT Slider- \$5.50 per piece
- Blackened Lamb Lollipop, Mango Coulis - \$6.50 per piece
- Curried Chicken Taco, Fresh Nahn, Apple Slaw - \$4.50 per piece
- Spanakopita - \$4.00 per piece
- Artichoke and Asiago Crostini, Lemon and Cucumber Compote - \$4.00

C O L D

- Ahi Tuna Poke, Wonton Crisp - \$5.50 per piece
- Grilled Zucchini, Tomato & Mozzarella Involtni - \$4.00 per piece
- Grilled Chicken & Sundried Tomato Bruschetta - \$4.50 per
- Cucumber Cup with Thai Beef Salad - \$5.50