



ZERMATT  UTAH

be inspired

# BANQUET MENU







# TABLE OF CONTENTS

## BREAKFAST

*Continental Buffet*  
*Morning Buffet*  
*Breakfast Enhancements*

## BREAKS

*Styled Breaks*  
*Beverage Breaks*  
*Build Your Own Breaks*

## LUNCH

*Sunday Buffet*  
*Monday Buffet*  
*Tuesday Buffet*  
*Wednesday Buffet*  
*Thursday Buffet*  
*Friday Buffet*  
*Saturday Buffet*  
*Lunch on The Go*

## RECEPTIONS

*Small Bites*  
*Displays*  
*Action Stations*

## DINNER

*Evening Buffet*  
*Plated*

## BEVERAGES

## EVENT INFORMATION

*v - vegetarian*  
*vg - vegan*

*gf - gluten-friendly*  
*df - dairy-free*

All prices are subject to 23% service charge and prevailing sales tax.  
All menus and prices are subject to change without notice.



# CONTINENTAL BUFFET

*Pricing is based on 60 minutes of service time. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Offered from 6:00am until 10:00am*

## HEALTHY START

Fresh orange juice and coffee

Seasonal sliced fruit and berries

Individual greek yogurt with Bakery toasted granola

Overnight oats v

*\$26 per person*

## MINDFUL START

Fresh orange juice, apple juice, and coffee

Seasonal sliced fruit and berries

Individual greek yogurt with Bakery toasted granola

Overnight oats v

Petite breakfast pastries and muffins

Butter, local honey, jams and jellies

*\$32 per person*





# MORNING BUFFET

*Minimum 20 guests | Add \$4 per person for under 20 guests. Pricing is based on 60 minutes of service time. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Offered from 6:00am until 10:00am*

## INCLUDES

Fresh orange juice and coffee | Zermatt bakery petite breakfast pastries and muffins  
Butter, local honey, jams and jellies | Seasonal sliced fruit and berries

*2 hot entrees, 2 sides | \$37 per person  
2 hot entrees, 3 sides | \$42 per person  
3 hot entrees, 3 sides | \$44 per person*

## HOT ENTREES

Scrambled Eggs *gf v*

Scrambled Eggs | Green onion, cheddar cheese *gf v*

Denver Eggs | Ham, bell pepper, onion, cheddar cheese *gf*

Vegetable Frittata | Spinach, mushroom, tomato, swiss cheese *gf v*

Chorizo Frittata | Chorizo, bell pepper, onion, tomato, jack cheddar *gf*

Baguette French Toast | Mascarpone cream cheese, maple syrup *v*

Belgium Waffles | Blueberries, whipped cream, butter, maple syrup *v*

Pancakes | Berry compote, whipped cream, butter, maple syrup *v*

Hot oatmeal | Brown sugar, raisins *df vg*

## SIDES

Ham *gf*

Applewood-smoked bacon *gf*

Maple sausage *gf*

Classic hashbrowns *gf vg*

Roasted potatoes | Bell pepper, onion *gf vg*





# BREAKFAST ENHANCEMENTS

*Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Offered from 6:00am until 10:00am*

## MIDWAY SANDWICH

English muffin, fried egg, spinach, tomato, mozzarella v  
\$10 each

## UINTA SANDWICH

English muffin, fried egg, bacon, swiss, chipotle spinach  
aioli  
\$12 each

## ZERMATT CROISSANT

Bakery croissant, scrambled egg, jack cheddar cheese  
Country sausage v  
\$14 each

## MATTY'S BURRITO

Flour tortilla, scrambled egg, chorizo, hash browns,  
cheddar cheese, green onion, pico de gallo  
\$15 each

## RIVER ROAD WRAP

Spinach tortilla, scrambled egg, hash browns, spinach,  
tomato, onion, mushroom v  
\$15 each

## STATIONS

Omelet station | \$15 per person

Pancake station | \$12 per person

Crepe station | \$14 per person

\$150 chef fee 60 minutes; One chef per 50 guests

## ADDITIONAL ITEMS

Seasonal whole fruit 4 per person

Overnight oats v | \$4 per person

Oatmeal | Brown sugar and raisins df v | \$4 per person

Individual greek yogurts | Bakery toasted granola |  
\$6 per person

Scrambled eggs | \$5 per person

Bacon | \$5 per person

Sausage | \$5 per person







# STYLED BREAKS

*Pricing based on a maximum service time of 60 minutes. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice.*

## CASCADE SPRINGS

Lemonade

Build your own trail mix | Bakery granola, mixed nuts, dried fruits, various candies

Whole fruit

Cliff bars

*\$15 per person*

## CHEESE AND CRACKERS

Lemonade

Selection of artisan cheese

Grilled flat breads and baguette

Crackers, dijonnaise, dried fruits, mixed nuts

*\$22 per person*

## CHIPS AND DIPS

Lemonade

Includes house made tortilla and pita chips

## SELECT TWO:

Salsa bar | Salsa verde, salsa roja *gf vg*

Guacamole *gf vg*

Spinach and artichoke dip *gf v*

Caramelized shallot dip *gf v*

Swiss cheese fondue *gf v* | Crisp baguette | *add \$3 per person*

*\$18 per person*

## SWISS DAYS

Lemonade

Linzer

Gebrannte mandeln

Sausage strudel bites | Mustard aioli

*\$24 per person*

## SOUTHFIELD PARK

Lemonade

Warm pretzel bites | Artesian mustard, beer cheese, cinnamon sugar

Freshly popped popcorn

Mini corn dogs

*\$20 per person*

## COOKIE JAR

Lemonade

SELECT THREE:

Chocolate chip

Oatmeal raisin

Snickerdoodle

Shortbread

Madeleines

Coconut macaroons

Linzer

*\$16 per person*





## BEVERAGE BREAKS

*Half day break is for a maximum of 4 hours, Full day break is for a maximum of 8 hours, no exceptions. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice.*

### ZERMATT BEVERAGE

Coffee, selection of hot teas, soft drinks, and sparkling waters

*Full day \$18 per person | Half day \$14 per person*

### STRAIGHT TO THE POINT

Coffee and selection of hot teas

*Full day \$15 per person | Half day \$9 per person*

### HOLD THE COFFEE

Selection of soft drinks, lemonade, and sparkling waters

*Full day \$18 per person | Half day \$14 per person*

### COLD BREW COFFEE

Substitute hot coffee for cold brew coffee

*additional \$2 per person*

Add cold brew coffee to any beverage break

*additional \$6 per person*

## BUILD YOUR OWN BREAK

*Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice.*

### FROM THE BAKERY

*Priced per dozen*

Assorted cookies | \$28

Assorted brownies | \$28

Muffins | \$38

Breakfast pastries | \$38

Dessert pastries | \$42

Trail mix | \$30 per pound, 1 pound serves 10

Mixed nuts | \$45 per pound, 1 pound serves 10

### INDIVIDUAL SNACKS

*Priced per item*

Greek yogurt | \$4

Bag of chips | \$4

Candy bar | \$4

Granola bar | \$4

Cliff bar | \$6

### BEVERAGES

*Priced per gallon*

Coffee | \$80

Decaffeinated coffee | \$80

Cold brew coffee | \$100

Hot chocolate | \$70

Hot apple cider | \$70

Lemonade | \$60

Juices | Orange, apple, cranberry | \$70

### INDIVIDUAL BEVERAGES

*Priced per item*

Bottled juice | Apple, orange, cranberry | \$4

Assorted Coca Cola soft drinks | \$4

Dasani bottled water | \$4

Topo Chico | \$6

Red Bull | \$7







# SUNDAY LUNCH BUFFET

## BUEN PROVECHO

*All buffets include lemonade. Pricing based on a maximum service time of 90 minutes, prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Choose any other day of the week menu | \$8 additional per person. Offered from 11:00am until 3:00pm*

### DELI BUFFET

Two salads, two deli mains, tortilla chips, one dessert  
\$42 per person

### HOT BUFFET

Two salads, two hot mains, one side, one dessert  
\$48 per person

### SOUP OF THE DAY

Tortilla soup | Lime crema, tortilla strips *gf v df*

Include soup of the day | \$3 additional per person

Additional hot or cold main | \$8 additional per person

Additional side | \$3 additional per person

### SALADS

Mixed green salad | Tomato, carrot, cucumber, ranch, chipotle dressing *gf vg*

Mexican chop salad | Chopped greens, black beans, corn, tomato, avocado, onion, jicama, cilantro, cotija cheese, cilantro lime ranch dressing *gf v*

### SIDES

Refried beans and rice

### DELI MAINS

*Build your own torta*

### CHOOSE TWO

Pork carnitas

Chipotle chicken

Beef fajita

Grilled garden portobello *vg*

### INCLUDED

Bread | Telera roll

Cheese | Provolone, cheddar, swiss

Toppings | Lettuce, tomato, onion, pickled jalapeno, smashed avocado

Sauces | Chipotle mayo, lime crema

### HOT MAINS

Include flour tortillas

Pork al pastor | Grilled fresh pineapple *gf df*

Ranchero chicken fajitas | Zucchini, bell pepper, onion, tomato *gf df*

Carne asada | Grilled mushroom and onion *gf df*

Enchiladas | Black and white bean, shredded mozzarella *gf v*

### DESSERT

Mexican chocolate cake or churros





# MONDAY LUNCH BUFFET

## BUON APPETITO

*All buffets include lemonade. Pricing based on a maximum service time of 90 minutes, prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Choose any other day of the week menu | \$8 additional per person. Offered from 11:00am until 3:00pm*

### DELI BUFFET

Two salads, two deli mains, kettle chips, one dessert  
\$42 per person

### HOT BUFFET

Two salads, two hot mains, one side, one dessert  
\$48 per person

### SOUP OF THE DAY

Roasted tomato bisque *gf v*

Include soup of the day | \$3 additional per person

Additional hot or deli main | \$8 additional per person

Additional side | \$3 additional per person

### SALADS

Mixed greens salad | Tomato, carrot, cucumber, ranch, balsamic dressing *gf v g*

Caprese pasta salad | Tomato, basil, kale, fresh mozzarella, balsamic dressing *v*

### DELI MAINS

Avocado sandwich | Arugula, tomatoes, smashed avocado, red onion, cilantro, white balsamic, whole wheat bread *vg*

Pesto turkey sandwich | Provolone, romaine, tomato, basil lemon aioli, brioche bun

Chicken wrap | Iceberg lettuce, tomato, bacon, jack cheddar cheese, scallion, roasted garlic chipotle aioli, whole wheat tortilla

### HOT MAINS

Chicken Parmesan | Penne pasta, house marinara

Grilled Salmon | Lemon sauce, risotto *gf*

Baked Ziti | Mushroom, spinach, tomato, fennel cream *v*

### SIDES

Garlic baguette *v*

Roasted broccoli | Garlic and lemon *gf v g*

### DESSERT

Mini cannoli or Italian wedding cookies





# TUESDAY LUNCH BUFFET

## BUEN PROVECHO

All buffets include lemonade. Pricing based on a maximum service time of 90 minutes, prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice.  
Choose any other day of the week menu | \$8 additional per person. Offered from 11:00am until 3:00pm

### DELI BUFFET

Two salads, two deli mains, tortilla chips, one dessert  
\$42 per person

### HOT BUFFET

Two salads, two hot mains, one side, one dessert  
\$48 per person

### SOUP OF THE DAY

Tortilla soup | Lime crema, tortilla strips *gf v df*

Include soup of the day | \$3 additional per person

Additional hot or cold main | \$8 additional per person

Additional side | \$3 additional per person

### SALADS

Mixed green salad | Tomato, carrot, cucumber, ranch, chipotle dressing *gf v*

Mexican chop salad | Chopped greens, black beans, corn, tomato, avocado, onion, jicama, cilantro, cotija cheese, cilantro lime ranch dressing *gf v*

### DELI MAINS

Build your own torta

### CHOOSE TWO

Pork carnitas

Chipotle chicken

Beef fajita

Grilled garden portobello *vg*

### INCLUDED

Bread | Telera roll

Cheese | Provolone, cheddar, swiss

Toppings | Lettuce, tomato, onion, pickled jalapeno, smashed avocado

Sauces | Chipotle mayo, lime crema

### HOT MAINS

Include flour tortillas

Pork al pastor | Grilled fresh pineapple *gf df*

Ranchero chicken fajitas | Zucchini, bell pepper, onion, tomato *gf df*

Carne asada | Grilled mushroom and onion *gf df*

Enchiladas | Black and white bean, shredded mozzarella *gf v*

### SIDES

Refried beans and rice

### DESSERT

Mexican chocolate cake or churros





# WEDNESDAY LUNCH BUFFET

## AMERICANA

*All buffets include lemonade. Pricing based on a maximum service time of 90 minutes, prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Choose any other day of the week menu | \$8 additional per person. Offered from 11:00am until 3:00pm*

### DELI BUFFET

Two salads, two deli mains, kettle chips, one dessert

\$42 per person

### HOT BUFFET

Two salads, two hot mains, one side, one dessert

\$48 per person

### SOUP OF THE DAY

Corn chowder *gf v*

Include soup of the day | \$3 additional per person

Additional hot or cold main | \$8 additional per person

Additional side | \$3 additional per person

### SALADS

Watermelon Salad | Green bean, feta cheese, balsamic vinaigrette *gf v*

Parmesan salad | Tomato, croutons, parmesan dressing *gf v*

Classic potato salad *gf v*

### SIDES

Mac n cheese *v*

Baked beans *gf vg*

Roasted potatoes | Parmesan, rosemary, thyme *gf v*

### DELI MAIN

*Build your own sandwich*

### CHOOSE TWO

Ham

Turkey

Roast Beef

Salami

### INCLUDED

Bread | Hoagies, sliced whole wheat

Cheese | Provolone, cheddar, swiss

Toppings | Lettuce, tomato, onion, sauté mushroom, sun dried tomato, pickled jalapeno

Sauces | Dijonnaise, mayo, avocado spread

### HOT MAINS

*Build your own BBQ*

### CHOOSE TWO

BBQ pulled pork

Blackened chicken

Chargrilled burger

### INCLUDED

Bread | Brioche bun

Cheese | Provolone, cheddar, swiss

Toppings | Lettuce, tomato, sauté mushroom, roasted onion, pickled jalapeno

Sauces | Dijonnaise, mayo, avocado spread, ketchup, mustard

### DESSERT

Seasonal mini pies





# THURSDAY LUNCH BUFFET

## ASIAN INSPIRED

*All buffets include lemonade. Pricing based on a maximum service time of 90 minutes, prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Choose any other day of the week menu | \$8 additional per person. Offered from 11:00am until 3:00pm*

### DELI BUFFET

Two salads, two deli mains, kettle chips, one dessert  
\$42 per person

### HOT BUFFET

Two salads, two hot mains, one side, one dessert  
\$48 per person

### SOUP OF THE DAY

Miso soup | Spicy chili paste *gf vg*

Include soup of the day | \$3 additional per person

Additional hot or deli main | \$8 additional per person

Additional side | \$3 additional per person

### SALADS

Green bean salad | Napa cabbage, corn, mandarin orange, crispy fried noodles, sesame soy dressing *gf vg*

Mixed green salad | Tomato, carrot, cucumber, ginger apple vinaigrette *gf v*

### DELI MAINS

Pork banh mi | Chili mayo, pickled onion, cucumber, cilantro, jalapeno, soft hoagie roll *df*

Teriyaki chicken wrap | Green bean, mushroom, pepper, cabbage *df*

Veggie wrap | Spinach, sweet pepper, broccoli slaw, green onion, cilantro, whole wheat wrap, spicy peanut sauce *vg*

### HOT MAINS

Include steamed rice

Beef and Broccoli | Bell pepper, onion, orange soy glaze *gf df*

Sweet teriyaki chicken | Mushroom, celery, cracked pepper *gf df*

Vegetable stir fry | Bell pepper, onion, mushroom, peas, carrot, celery, sesame, ginger, garlic *gf vg*

### SIDE

Fried rice *gf df*

Udon noodles *gf vg*

### DESSERT

Egg tart



# FRIDAY LUNCH BUFFET

## ITALIAN

*All buffets include lemonade. Pricing based on a maximum service time of 90 minutes, prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Choose any other day of the week menu | \$8 additional per person. Offered from 11:00am until 3:00pm*

### DELI BUFFET

Two salads, two deli mains, kettle chips, one dessert  
\$42 per person

### HOT BUFFET

Two salads, two hot mains, one side, one dessert  
\$48 per person

### SOUP OF THE DAY

Roasted tomato bisque *gf v*

Include soup of the day | \$3 additional per person

Additional hot or deli main | \$8 additional per person

Additional side | \$3 additional per person

### SALADS

Mixed greens salad | Tomato, carrot, cucumber, ranch, balsamic dressing *gf vg*

Caprese pasta salad | Tomato, basil, kale, fresh mozzarella, balsamic dressing *v*

### DELI MAINS

Avocado sandwich | Arugula, tomatoes, smashed avocado, red onion, cilantro, white balsamic, whole wheat bread *vg*

Pesto turkey sandwich | Provolone, romaine, tomato, basil lemon aioli, brioche bun

Chicken wrap | Iceberg lettuce, tomato, bacon, jack cheddar cheese, scallion, roasted garlic chipotle aioli, whole wheat tortilla

### HOT MAINS

Chicken parmesan | Penne pasta, house marinara

Grilled salmon | Lemon sauce, risotto *gf*

Baked ziti | Mushroom, spinach, tomato, fennel cream *vg*

### SIDES

Garlic baguette *v*

Roasted broccoli | Garlic and lemon *gf vg*

### DESSERT

Mini cannoli's or Italian wedding cookies





# SATURDAY LUNCH BUFFET

## BBQ

All buffets include lemonade. Pricing based on a maximum service time of 90 minutes, prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice.  
Choose any other day of the week menu | \$8 additional per person. Offered from 11:00am until 3:00pm

## DELI BUFFET

Two salads, two deli mains, kettle chips, one dessert  
\$42 per person

## HOT BUFFET

Two salads, two hot mains, one side, one dessert  
\$48 per person

## SOUP OF THE DAY

Classic chicken noodle *df*

Include soup of the day | \$3 additional per person

Additional hot or deli main | \$8 additional per person

Additional side | \$3 additional per person

## SALADS

Roasted corn potato salad | Bell pepper, onion, celery, cilantro *gf v*

Jicama apple slaw | Lemon vinaigrette *gf vg*

Mixed green salad | Tomato, carrot, cucumber, ranch, and balsamic dressing *gf vg*

## DELI MAINS

### CHOOSE TWO

Ham

Turkey

Roast beef

Salami

### INCLUDED

Bread | Hoagies, sliced whole wheat

Cheese | Provolone, cheddar, swiss

Toppings | Lettuce, tomato, onion, sauté mushroom, sun dried tomato, pickled jalapeno

Sauces | Dijonnaise, mayo, avocado spread

## HOT MAINS

Raspberry BBQ chicken | Bone in *gf df*

Sweet ribs | Agave BBQ *gf df*

Chipolte BBQ brisket *gf df*

## SIDES

Corn on the cob *gf vg*

Seasonal roasted vegetables *gf vg*

Funeral potatoes *gf v*

## DESSERT

Assortment of brownies and cookies



# LUNCH ON THE GO

*Group to specify number of each sandwich/wrap at least 3-business days in advance. Pricing is based on 30 minutes of service. If eating on property add an additional \$5 per person. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Offered from 11:00am until 3:00pm*

## ALL BOXED LUNCHES INCLUDE

Fresh whole fruit  
Potato chips  
Cookie  
Bottled water

## SELECT TWO

Chicken caesar wrap | Whole wheat tortilla, romaine, parmesan, marinated tomatoes  
Southwestern turkey wrap | Sun dried tomato tortilla, avocado, lettuce, tomato, onion, aged cheddar, chipotle aioli  
Grilled vegetable wrap | Spinach and herb tortilla, marinated portabello mushroom, eggplant, bell peppers, spinach, zucchini, onion, hummus vg  
Turkey bacon avocado sandwich | Soft hoagie roll, tomato, lettuce, swiss cheese  
\$44 per person







# RECEPTION SMALL BITES

*Pricing based on 3 pieces per person, prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. A la carte pricing available on request with a minimum of 24 pieces per item. \$50 per sever, per hour. Offered after 3:00pm*

## SELECT MAXIMUM THREE CHOICES

\$24 per person

### HOT

Buffalo cauliflower | Blue cheese mousse *v*

Falafel | Cucumber yogurt *vg*

Pesto tortellini skewers | Cherry tomato *v*

Chicken satay | Peanut sauce *gf df*

Chicken empanadas | Cilantro lime crema

Mini beef wellington | Bearnaise sauce

Stuffed mushroom | German sausage, asiago cheese *gf*

Crab cakes | Old bay aioli *df*

Grilled shrimp skewers | Bell pepper, onion, chipotle remoulade *gf df*

### COLD

Caprese skewers | Tomato, mozzarella, basil, balsamic reduction *v*

Mini Sandwiches

## SELECT TWO

Chicken salad *df*

Egg salad *gf*

Avocado and arugula *vg*

Ham and swiss

Crostini | Olive tapenade *vg*

Deviled eggs | Dijon, cornichon *gf v*

Tuna poke | Wonton shell, sesame seeds *df*

Lobster rolls | Petite

Shrimp cocktail | Cocktail sauce *gf df*





# RECEPTION DISPLAYS

*Pricing based on a maximum service time of 90 minutes. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Offered after 3:00pm*

## SEASONAL CRUDITE

Broccoli, mushroom, carrot, cauliflower, radish, celery, sweet pepper

Chef's special house ranch *gf vg*

\$20 per person

## FRESH FRUIT

Sliced melon, pineapple, and berries

Honey lime yogurt *gf vg*

\$22 per person

## CHEESE AND CHARCUTERIE

Selection of grilled flat bread and crostini

Local and imported selection of cheese and charcuterie

Pickled vegetables, dijonnaise, dried fruits, mixed nuts

\$32 per person

## MEZZA

Selection of grilled flat bread, pita, and crostini

Traditional and roasted pepper hummus

Spinach artichoke dip

Prosciutto wrapped melon, feta cheese

Marinated olives, mozzarella

Assorted raw and pickled veggies *v*

\$28 per person

## THE BAKERY

Bakery selection of cookies, bars, and brownies

\$18 per person

## PIES AND TARTS

Mini selection of seasonal pies and tarts

\$16 per person

## TOUCH OF EUROPE

Mini selection of eclairs, tartlets, and strudels

\$17 per person

## CHEESECAKE COLLECTION

Mini selection of cheesecakes

\$16 per person





# RECEPTION ACTION STATIONS

Pricing based on 90 minutes of service prices are subject to 23% service charge and prevailing sales tax All menus and prices are subject to change without notice. \$75 per hour/per chef attendant | 1 chef attendant per 50 guests. Offered after 3:00pm

## CARVING

Include dinner rolls

Glazed Pork Loin | Rosemary apple sauce *gf df*

\$19 per person

Roasted Turkey | Turkey gravy, mandarin cranberry sauce *gf*

\$24 per person

Roasted Strip Loin | Mushroom au jus *gf df*

\$26 per person

Prime Rib Roast | Red wine au jus, horseradish cream *gf df*

\$30 per person

## PRIMO PASTA

Includes chef's choice of pasta

\$30 per person

## SELECT TWO

Pesto alfredo | Shrimp

Italian sausage meatballs | Tomato marinara *df*

Parmesan chicken | Lightly breaded, pesto

Wild mushroom alfredo *v*

Seasonal vegetables | Oregano tomato *vg*

## BUILD YOUR OWN TACO

Includes corn and flour tortillas

SELECT TWO

Pork al pastor | Grilled pineapple *gf df*

Baked cod | Lemon, garlic *gf df*

Carne asada | Grilled mushroom and onion *gf df*

Roasted cauliflower | Cilantro lime cabbage slaw *gf vg*

Add an additional item | \$4 per person

\$30 per person

## SUNDAE STATION

Includes vanilla, chocolate, and strawberry ice cream

Chocolate sauce, raspberry syrup, caramel sauce, crushed peanuts,

rainbow sprinkles, oreo pieces, M&M's, marshmallows, whipped cream, and maraschino cherries.

\$25 per person



# EVENING BUFFETS

Minimum 20 guests | Add \$6 per person for under 20 guests. All evening buffets are served with dinner rolls and lemonade. Pricing based on 120 minutes of service. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change. Offered after 3:00pm

## WASATCH BACK

\$68 per person

### STARTERS

Mixed green salad | Shaved carrots, radish, cherry tomatoes, cucumber, herb vinaigrette and ranch dressing *gf vg*

Roasted broccoli salad | Romaine, tomato, garlic croutons, parmesan dressing *v*

### MAINS

Roasted chicken breast | Lemon cream roasted shallot sauce *gf*

Trout | Lemon capers *gf*

Chefs selection of pasta | Basil spinach pesto, pine nuts *v*

### SIDES

Roasted potatoes | Rosemary and thyme *gf vg*

Crispy brussels | Bacon, balsamic reduction *gf*

### DESSERTS

Zermatt bakery selection of mini desserts

Mini tarts or sheet cake

## TIMPANOGOS

\$75 per person

### STARTERS

Mixed green salad | Shaved carrots, radish, cherry tomatoes, cucumber, herb vinaigrette and ranch dressing *gf vg*

Orzo pasta salad | Arugula, radicchio, roasted peppers, herbs, pine nuts, red wine vinaigrette dressing *vg*

### MAINS

Herb roasted chicken | Natural jus *gf df*

Salmon | Citrus dill sauce *gf*

Grilled strip loin | Herb marinated, mushroom, onion *gf df*

### SIDES

Roasted garlic potatoes | Mashed to perfection *gf*

Toasted broccolini | Lemon, garlic *gf vg*

Rice pilaf | Carrot, celery, onion, herbs *gf v*

### DESSERTS

Chocolate mousse tart or blechkuchen

## ZERMATT

\$79 per person

### STARTERS

Swiss cream and onion soup *v*

Mixed green salad | Shaved carrots, radish, cherry tomatoes, cucumber, herb vinaigrette and ranch dressing *gf vg*

Fresh garden salad | Spinach, boston lettuce, blueberry, roasted sweet corn, toasted almond, creamy herb vinaigrette *gf v*

### MAINS

Pork schnitzel | Stone ground mustard, creamy lemon

Chicken saltimbocca | Wrapped in prosciutto di parma *gf*

Beef stroganoff | Egg noodles, beef sirloin steak *gf*

### SIDES

Swiss potato au gratin | Bacon, onion *gf*

Chanterelle risotto | Thyme, parmesan *gf v*

Roasted root vegetables | Thyme *gf vg*

### DESSERTS

Apple strudel

Add roasted apple butternut squash soup *gf v* | additional \$3 per person





# PLATED DINNERS

All plated dinners are served with your choice of one salad, entrée, dessert, lemonade, and freshly baked rolls with salted butter. Up to 100 people. Choose both soup and salad for an additional \$10 per person. Maximum two entrees, highest price prevails for all. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change. Entrée counts are due a minimum of 3 business days prior. Offered after 3:00pm

## SALADS

Caesar Salad | Romaine, parmesan, marinated tomatoes, garlic croutons *v*

Garden Greens | Shaved carrots, cucumber, radish, cherry tomatoes, white balsamic dressing *gf v g*

Arugula frisee | Cucumber, carrot, candied pecans, lemon vinaigrette *gf v g*

## DESSERTS

Chocolate noir | Flourless chocolate cake with fresh berries and sweet crème *gf*

Lemon blueberry cheesecake | Lemon curd and fresh blueberries

## ENTREES

### ROASTED CHICKEN

Heirloom grains, wild rice, crispy brussels with bacon and balsamic reduction *gf df*

\$64 per person

### PORK CHOP

Chanterelle demi-glace, pesto mashed potatoes, asparagus *gf*

\$61 per person

### SALMON

Pan roasted, lemon tarragon beurre blanc, risotto, sea salt broccolini *gf*

\$69 per person

### STRIP LOIN

Green pepper corn gravy, au gratin potatoes with bacon, sweet baby carrots *gf*

\$74 per person

### TENDERLOIN

Merlot demi-glace, roasted rosemary and thyme potatoes, asparagus *gf df*

\$88 per person

### MUSHROOM RISOTTO

Cremini mushroom, asparagus, spinach, green peas, fresh herbs *gf v*

\$55 per person

### OSSO BUCCO

Portabello, eggplant, red pepper quinoa, tomato emulsion seasonal ravioli *gf v g*

\$55 per person



# BEVERAGES

*A \$150 bar setup fee will be assessed if bar sales do not meet the minimum of \$750 per bar. A \$75 per hour, per bartender, charge applies for every hour after two hours. Two hour minimum for all bar packages. Prices are subject to 23% service charge and prevailing sales tax. All menus and prices are subject to change without notice.*

## BRANDS

### DELUXE

Vodka | Titos  
Gin | Bomba Sapphire  
Tequila | El Jimador  
Rum | Bacardi Superior  
Whiskey | Jameson  
Scotch | Famous Grouse

### PREMIUM

Vodka | Grey Goose  
Gin | Hendricks  
Tequila | Patron Silver  
Rum | Goslings Black Seal  
Whiskey | Woodford Reserve  
Scotch | Glenlivet 12

### CORDIALS

Disaronno Amaretto  
Grand Marnier  
Campari  
Aperol

## BEERS

### DOMESTIC

Coors Banquet, Coors Light, and Michelob Ultra

### MICROBREWS AND IMPORTS

Guinness, rogue dead guy, squatters hop rising double IPA, modelo, stella artois, blue moon

## WINES

### HOUSE WINES

Rotating selection for each of the following  
Cabernet, pinot noir, chardonnay, sauvignon blanc

### SPECIALTY WINES

Bigger name brands

## HOST BAR

Deluxe | \$10  
Premium | \$12  
Cordials | \$12  
Domestic beer | \$8  
Microbrews and imports | \$9  
House Wines | \$11  
Specialty Wines | \$14  
Soft drinks | \$4  
Seltzers | \$8

## SPECIALTY BAR

Mimosas bar | \$16  
Mule bar | \$18  
Bloody Mary bar | \$20



# ZERMATT UTAH EVENT INFORMATION

*Thank you for selecting Zermatt Utah for your upcoming event. We look forward to providing you with outstanding hospitality, food, and service. Our culinary team offers nutritious and balanced choices designed for an inspiring lifestyle. Our experienced and professional Conference Services team is available to assist you in planning arrangements for floral decorations, centerpieces, photography, music, entertainment, and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.*

## GUARANTEES

The conference services team must be notified of the exact attendance no later than noon, three business days prior to the scheduled function. Events scheduled on Monday or Tuesday need to give the exact expected attendance to Conference Services no later than noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions and charges will be made accordingly. The hotel cannot be responsible for the service of more than 5% over the guarantee of functions below 500 guests and 3% over the guarantee of functions 500 guests and above. If a guarantee is not received at the appropriate time, the hotel will assign a guaranteed number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Food items left over from an event cannot be taken from the hotel due to liability reasons. Food and beverage events with menus that are priced per-guest must have a guarantee that is no less than 75% of your event attendance and general session set.

## FOOD AND BEVERAGE SERVICE POLICIES

If there is something you do not see on our menus but would like to have served at your event, our team will be happy to propose a customized menu to meet your specific needs, including vegan, gluten-friendly and other dietary restriction considerations. Custom menu pricing will remain within the price range of the current menus. Please allow adequate time for your Conference Services Manager to confirm custom menus and pricing with the chef. Any special dietary needs must be communicated to the Conference Services Manager at least 10 days prior to the event to ensure the chef can accommodate these needs. It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license), the hotel will require that only hotel servers and bartenders dispense beverages. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any guest of questionable age and refuse alcoholic beverage service if the guest is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any guest who, in the hotel's judgment, appears intoxicated. Menu selections and audiovisual needs are due to your Conference Services Manager no later than three weeks prior to the program. Any program details received after that point cannot be guaranteed. Before any event can take place, your Conference Services Manager must have a signed copy of these terms and conditions along with the banquet event orders.

## TIMING OF FUNCTION

Based on your contracted requirements, Zermatt has reserved appropriate function and/or meeting space. Should the food and beverage revenue change or if the room block is reduced, the hotel reserves the right to reassign space that is more suitable to the anticipated attendance. If room sets change from agreed upon setup within 24 hours of the event, a labor fee may be charged. Charges begin at \$150 per room. If additional space is added after signing of the contract, additional room rental fees may apply. Should an event run past the agreed upon conclusion time, any overtime wages or other expenses incurred may be the responsibility of the patron. Items such as tables, linens, chairs, and any other standard hotel equipment will be provided to the customer at no charge. However, should customer requests go beyond the hotel inventory, rental for requested items will be paid for by the customer. The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc., will not be permitted. Authorized hotel personnel must affix such signs and banners. The standard banner-hanging fee starts at \$50, and increases based on the complexity of the installation.

## LABOR CHARGES

Additional carvers, station attendants and food and cocktail servers are available at a minimum fee of \$175 per attendant for each two-hour service time period. Each bar requires a minimum expenditure of \$750. If this minimum is not met, a \$150 bar setup charge will apply. Allow one bartender per 100 guests. A \$300 bartender fee will apply for all hospitalities up to four hours, additional hours at \$75 per hour per attendant pricing.

## PLATED VS BUFFET REQUEST FOR MULTIPLE PLATED ENTRÉES

It is possible for your guest to be given a choice of entrée in advance. The following stipulations apply: If there is a price difference between the entrées, the highest priced entrée will prevail for all entrées. Guarantee of attendance with the breakdown for each entrée is required four business days prior to the event. A form of entrée identification is required at the guest table, i.e., marked place card, colored ticket, or coded name tag provided by the client.

## DECORATIONS

Arrangements for floral centerpieces, linens, special props, and entertainment may be made through the Conference Services Team. All decorations must meet the approval of the hotel and local fire department, i.e., smoke machine, candles, glitter, etc. Affixing any items to the walls or ceiling of function space is not permitted without prior approval.

## ELECTRICAL CHARGES

Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Convention Services or Catering Manager.

## EMERGENCY PREVENTION AND EVACUATION PLANS

Zermatt Utah prides itself on our preparation for any emergency that may occur. Our prompt response team will notify your Convention Services or Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services or Catering Manager is able to provide you with copies of the hotel's full emergency response and evacuation plan.

## LIABILITY

The hotel will not be liable for any damages to the patron or patron's guests and will not assume liability for loss or damage to articles left in the hotel prior to, during or following the event. The guest assumes full responsibility for the conduct of all guests in attendance at the event and for any damages done to the hotel or guests as a result of the event. The patron and patron's guests will conduct the event in an orderly manner in compliance with all laws and hotel regulations.