



Catering Menu

RED MOUNTAIN RESORT

Breakfast & Lunch

Our Canyon Breeze Restaurant offers a fresh health conscious menu that changes daily and is available during a range of hours for your group to have Breakfast and/or Lunch with us. Please contact a member of our Culinary Team directly at dining2@redmtn.com to request reservations/make arrangements.

- BREAK-TIME SNACKS -

IT'S SHOW TIME \$15

Three Assorted Flavored Popcorn Selections
with Sweet & Savory Add-Ins

SMOOTHIE BAR \$15

Selection of Berry, Mango and Green Smoothies

FROM OUR BAKERY

Assorted Cookies **\$36**

Priced per dozen, minimum order of
2 dozen per variety required

SUPER FOOD SNACKS

Agave Spiced Mixed Nuts **\$10**

Whole Fruit **\$2**

Hummus, Grilled Pita and Fresh Veggies **\$8**

Priced per person, minimum order of
2 dozen per variety required

BEVERAGES

Still or Sparkling Water **\$5**

Soft Drink Assortment (12 cans) **\$36**

COFFEES & MORE

Hot Cocoa, Organic Coffee & Herbal Teas **\$50**

Priced per pot, serves 10

JUICES & TEA STATIONS

Cranberry, Orange, Apple **\$25**

Priced per carafe, serves 4

Iced Tea and Fruit Punch **\$50**

Lemonade **\$50**

Priced per gallon, each station serves 10

- SAVOR THE ADVENTURE LUNCHES -

CHEF'S CHOICE
HEALTHY HUMMUS OR GRILLED CHICKEN \$25

Spring Mix, Avocados, Garden Fresh Cucumbers, Vine Ripened Tomatoes,
Raddish Sprouts and Cheese. Served as a Wrap on Whole Wheat Tortilla. Includes Whole Seasonal Fruit,
Red Mountain Granola, Bottled Water, Corn Tortilla Chips and Salsa

SMOKED TURKEY BLT & AVOCADO \$25

Crisp Applewood Bacon, Leaf Lettuce, Vine Ripened Tomato.
Served as a Wrap on Whole Wheat Tortilla. Includes Side Salad or
Cup of Soup, Bottled Water and a Cookie

Dinner

FIESTA BUFFET \$50

Stone Ground Warm Corn Tortilla Chips
Roasted Tomato Salsa Fresca, Garcia's Guacamole
Nopale Cactus, Jicama and Orange Salad
Bar 10 Ground Beef Taco Meat, Shredded Red Chile Chicken Machaca
Cilantro Lime Cabbage, Tomatoes, Cotija Cheese,
Serrano Chiles, Sour Cream, Olives, Limes, Cilantro,
Sweet Bell Peppers and Red Onions, Warm Corn and Flour Tortillas
Spanish Skillet Rice, Calabacitas Vegetables, Charro Beans
Mixed Greens Salad with Seasonal Garden Accompaniments and Dressings
Organic Coffee and Herbal Teas
Freshly Baked Dessert Creation by our Pastry Chef

MEDITERRANEAN BUFFET \$65

Tossed Caesar Salad, Dijon Mustard, Reggiano Parmesan,
Anchovy, Lemon, Garlic, Multi-grain Croutons

CAPRESE SALAD

Vine Ripened Tomatoes, Fresh Mozzarella
Aged Balsamic Reduction, Fresh Basil Chiffonade

ANTIPASTO PLATTER

Dry Cured Meats, Cheeses, Pickled and Grilled Vegetables
Primavera Vegetables Tossed with Garden Fresh Herbs

FRESH BAKED GARLIC BREAD

Wheat Pasta, Spicy Arrabbiata Red Sauce, Reggiano Parmesan Alfredo Sauce
Basil Pesto, Shredded Parmesan, Toasted Pine Nuts, Fresh Herbs

CHOICE OF ONE: SHRIMP SCAMPI

Fresh Garlic, Olive Oil, Italian Flat Leaf Parsley, Tomato, White Wine,
Fresh Squeezed Lemon Juice, Butter

OR FREE RANGE CHICKEN PUTTANESCA

Garlic, Sun Dried Tomatoes, Fresh Basil, Reggiano Parmesan, Broccolini,
Kalamata Olives, Artichoke Hearts, Spinach and Chardonnay

Organic Coffee and Herbal Teas

Freshly Baked Dessert Creation by our Pastry Chef and Display of Seasonal Fresh Fruits

ADD A CHEF FOR LIVE ACTION PASTA STATION,
CHEF'S FEE \$100 PER HOUR, PER CHEF (2 HR. MINIMUM)

ISLAND LUAU \$50

Roasted Ruby Yams, Coconut Rice and Tossed Garden Salad with
an Assortment of Canyon Breeze Made from Scratch Dressings

PINEAPPLE SLAW

Golden Pineapple, Carrot, Red and Green Cabbage

TROPICAL FRESH FRUIT SALAD

Toasted Coconut, Fresh Mint, Dried Cherries

SESAME CUCUMBER SALAD

Seasoned Rice Wine Vinegar, Black Sesame Seed, Red Bell Pepper

SEASONAL GARDEN VEGETABLES

Coconut Steamed Jasmine Rice, Roasted Ruby Yams

HULI HULI CHICKEN

Soy Sauce, Ginger, Pineapple, Garlic, Grilled Pineapple Pico de Gallo

KALUA PORK

Ginger BBQ Sauce, Mango Coulis

Oven-Fresh Rolls, Organic Coffee and Herbal Teas

Freshly Baked Dessert Creation by our Pastry Chef

VERMILLION CLIFFS DINNER \$65

Mixed Greens Salad with Seasonal Garden Accompaniments and Dressings
Beefsteak Tomato and Red Onion Salad, with Balsamic Vinaigrette and Fresh Basil

FROM OUR MESQUITE FIRED GRILL - CHOICE OF TWO:

Grassfed New York Strip Steak, Wild Alaskan Salmon, Prickly Pear BBQ Chicken

Corn on the Cob, Ranch Beans

Baked Idaho Russet Potatoes with Butter, Sour Cream, Green Onions

Jalapeno Cornbread

Organic Coffee and Herbal Teas

Freshly Baked Dessert Creation by our Pastry Chef

Hurricane Farms Watermelon

CHEF'S FEE \$100 PER HOUR, PER CHEF (2 HR. MINIMUM)

DIAMONDS & DENIM \$75

Tossed Garden Salad with an Assortment of Canyon Breeze Made from Scratch Dressings

Display of International and Domestic Cheeses

Prosciutto and Melons with Aged Balsamic Vinegar

Grilled Vegetable Salad

FROM OUR MESQUITE FIRED GRILL - CHOICE OF TWO:

Angus Beef Ribeye, Red Wine Demi Glace

Fricassee of Applewood Smoked Bacon, Forest Mushroom, Tomato and Chive

Jumbo Rosemary Shrimp Skewers, Lemon Parsley Chimichurri Sauce

Organic Free Range Chicken Breast

Herb Roasted New Potatoes

Chef's Selection of Seasonal Vegetables

Freshly Baked Breads, Display of Seasonal Fresh Fruits

Organic Coffee and Herbal Teas

Freshly Baked Dessert Creation by our Pastry Chef

CHEF'S FEE \$100 PER HOUR, PER CHEF (2 HR. MINIMUM)

- R E C E P T I O N S P E C I A L T I E S -

INTERNATIONAL & DOMESTIC CHEESE SELECTION \$175

Fresh Berries, Nuts, Crackers and Toasted Bread

CRUDITÉS PRESENTATION \$125

An Array of Garden Fresh Vegetables, House Made Hummus Dips,

Canyon Breeze Ranch Dressing

FRESH FRUIT DISPLAY \$125

An Array Of Fresh Sliced Fruit, Whole Fruit and Assorted Berries

ANTIPASTO \$175

Medley of Pickled Vegetables, Cured Meats and Cheeses

EACH SPECIALTY OPTION SERVES APPROXIMATELY 20 GUESTS -
PLEASE BE ADVISED THAT THIS QUANTITY IS AN ESTIMATE, NOT A GUARANTEE.

Banquet Bar

All private events that desire to serve wine or beer will be required to have a Hosted Bar and may be limited to specific locations. No outside wine or beer may be brought to any Red Mountain function. Wines, Sparkling Wines and Champagne may be purchased in advance of your event from our Canyon Breeze Restaurant Wine List and will be priced accordingly by the bottle. This list is available upon request. Prices and selections subject to change based on UDABC availability.

WHITES & ROSÉ BY THE BOTTLE

KIM CRAWFORD, Sauvignon Blanc **\$48**

SONOMA-CUTRER, Chardonnay **\$55**

KING ESTATE, Pinot Gris **\$55**

CHARLES & CHARLES, Rosé **\$55**

BUBBLES BY THE BOTTLE

ZONIN, Split 375ml **\$20**

LA MARCA, Prosecco 750ml **\$49**

MOET & CHANDON, Imperial Bottle **\$120**

REDS BY THE BOTTLE

CLINE RED TRUCK, Red Blend **\$47**

J LOHR SEVEN OAKS, Cabernet Sauvignon **\$55**

FLEUR DE CARNEROS, Pinot Noir **\$48**

BEERS & HARD SELTZERS \$7

KIITOS BLONDE ALE

SILVER REEF FRESH & JUICY IPA

PRESS HARD SELTERS, ask your server for selections

HOSTED BAR FEE – \$150 PER BAR FOR TWO HOURS.

EACH ADDITIONAL HOUR WILL BE BILLED AT \$25 PER BARTENDER.

ALL DRINKS CONSUMED ARE ADDITIONAL AND WILL BE APPLIED TOWARDS THE REQUIRED \$500 MINIMUM SPEND WITH A HOSTED BAR. WINE AND BEER LIST WILL BE PROVIDED AT THE TIME OF CONTRACT. CASH BAR OPTION NOT AVAILABLE

Catering Policies

FUNCTION ROOMS

Meeting and banquet facilities will be confirmed with the signing of a contract and assigned according to anticipated guaranteed number of guests. The resort reserves the right to change event location. Each additional hour beyond the function times outlined in the contracted agreement will be billed at \$200++ per hour.

MENU SELECTION

All prices listed are per person unless otherwise indicated and subject to change.

Menu prices will be confirmed by your sales person.

The minimum number of guests required for a buffet is 20 and the maximum is 80. For a plated meal, the maximum is 30.

Seasonal exceptions can be made with approval of our Executive Chef.

Pricing is guaranteed 30 days prior to the function date. Food and beverage items are subject to change due to availability.

The resort does not permit food and beverage to be brought into function rooms and hospitality suites from outside the resort.

The resort reserves the first right of refusal for catered functions. Should the resort determine that an outside vendor can be used, the resort offers a select group of caterers to choose from.

All food items may be served or displayed for maximum of two hours. Due to health regulations, at the conclusion of a function, all left over food is the property of Red Mountain and may not be removed from the premises.

SERVICE CHARGE AND TAX

All menu prices are subject to a 21% Service Charge and 7.75% Utah State Sales Tax (subject to change).

HOSTED BARS

All private events that desire to serve wine or beer will be required to have a Hosted Bar. This fee is \$150 per bar for two hour minimum. Each additional hour will be billed at \$25 per bartender. All drinks consumed are additional and will be applied towards the required \$500 minimum spend with a Hosted Bar. Wine and beer list will be provided at the time of contract. Cash Bar option not available.

GUARANTEE

In order to provide for all attendees, a guaranteed count will be needed one week prior to the event. If the guarantee is not received in the time frame required, the catering department will consider the last number given as the guarantee.

The guarantee is not subject to reduction. You will be charged for the number guaranteed or the actual attendance, which ever is greater.

TEEN POLICY

Red Mountain Resort welcomes teens 16+. No children.

OUTDOOR EVENTS

Red Mountain reserves the right to make the decision to move any outdoor function to an indoor facility in the event of inclement weather or predicted inclement weather. Outdoor events with music must be closed by 10 PM for the serenity of our guests.

CANCELLATIONS

All cancellations for group functions must be received a minimum of 30 days prior to function date, unless otherwise indicated in your group agreement, or a cancellation fee will be accessed according to the following schedule:

0 - 14 DAYS 100% 15 - 21 DAYS 50% 22 - 30 DAYS 30%

DÉCOR

Your event will have basic décor & standard linens. Arrangements for floral centerpieces, specialty linens, props and decorations may be made through your Sales Person, all at additional costs to the client.

PROMOTION

Any advertisements or promotional material that specifically reference any name or logo of Red Mountain Resort shall be submitted to us for prior review and approval.

SUBCONTRACTORS

The client agrees to have any subcontracted companies abide by all hotel policies, regulations and provide proof of workers' compensation and general liability insurance. It is understood that premises must be left in a neat and orderly condition no later than the completion date and time of the event. Based on the time and labor, the client will incur additional charges for the removal of materials by the hotel staff at close of any event.

SHIPPING & STORAGE OF PACKAGES

Red Mountain must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the resort. The packages must be received no earlier than 7 days prior to your event. All event shipments should be addressed to group contact and marked "hold for guest." Freight or shipping requiring additional labor will be charged accordingly.

PROPERTY DAMAGE OR LOSS

Red Mountain Resort will not assume responsibility for damage to or loss of any merchandise or articles brought into the hotel during or following an event.

SECURITY

Red Mountain Resort reserves the right to request that a client hire security for an event.