



One only has to visit Thanksgiving Point to see we offer countless and unparalleled settings for your wedding event. From room selection to menu and décor, our seasoned event planners will assist you in making your wedding experience one you will cherish for the rest of your life.

W E D D I N G L U N C H E O N & D I N N E R R E N T A L P R I C E S

Special rates, menus, and minimums apply during December.
(See Holiday Event Pricing & Menu). Prices are subject to change without notice.

Capacity	Venue	Pricing: 2 hour block
80-240	Garden Room	\$700
80-200	Great Room	\$700
50-96	Rose Room	\$300
20-56	Velvet Room	\$250

RENTAL INCLUDES

Two hour block, event coordinator, banquet staff, set-up and clean up, guest tables, chairs, standard white or ivory linens, napkin color choice, stoneware, stemware, flatware, audio input, wired microphone and complimentary centerpieces.

*Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



From start to finish, the details are what bring your event together—and we can take care of them all for you.

FLOWERS & DECOR

*No matter if your wedding is a glamorous affair or casual gathering,
—we will make sure your wedding day blooms.*

Table Centerpieces	\$40.00 and up
Buffet Pieces.....	\$75.00 and up
Wedding Party Floral Packages	\$500 and up

All Flowers and Decoration Provided by the On-Site Thanksgiving Point Floral Department

SPECIALTY LINENS

*Let us help you select the perfect linens, chair covers and sashes in a variety of textures and colors
to create a cohesive look that sets the tone for the entire event.*

Linen Packages (18 Linens)	\$160
Additional Linens	\$10 per linen
Chair Covers & Sashes	\$4.00 per chair
Wedding Sashes	\$1.00 per sash

Standard White or Ivory Lap-Length linens are included in the rental cost

AUDIO VISUAL

Enjoy a video slideshow and family toasts with our state of the art av equipment – a classic addition to your wedding luncheon or dinner.

For options and pricing please contact your event manager.

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LUNCH BUFFETS

*Minimum 20 Guests
Served from 11-3 PM*

All Lunch Buffets are Served with House Rolls and Dessert
Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

Salads

Choose Two:

- Garden Greens with Grape Tomatoes, Cucumbers, and Purple Onions with Buttermilk Ranch Dressing
- Strawberry Spinach and Basil Salad with Bacon, Red Onions, Goat Cheese, Toasted Almonds with Berry Vinaigrette
- Mesclun Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette
- Hearts of Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing
- Italiana Chopped Salad, with Yellow Peppers, Cucumbers, Red Onions, Black Olives, Chiffonade Basil and Parmesan Cheese with Italian Vinaigrette
- Orzo Salad with Roasted Tomatoes Fresh Basil, Feta Cheese, Kalamata Olives and Roasted Garlic Olive Oil
- Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette
- Capresé Salad with Fresh Mozzarella and Tomatoes
- Pineapple, Strawberry, and Grape Salad Tossed with Basil
- Mandarin Cavatappi Pasta Salad, with Spinach Pine- Nuts, and Dried Cranberries

Sides

Choose One:

- Roasted Trio of Potatoes
 - Rustic Garlic Mashed Yukon Gold Potatoes
 - Lemon and Basil Rice
 - Confetti Orzo Pasta with Bruniose Vegetables
 - Maple Whipped Sweet Potatoes
 - Yukon Gold Potato and Turnip Gratin*
- *Additional \$2 per person*

Vegetables

Choose One:

- Sautéed Vegetable Squash Medley
- Glazed Carrots with Local Honey
- Broccoli Au Gratin
- Seasonal Grilled Vegetables
- Green and Yellow English Bean Sauté with Onions and Red Peppers

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LUNCH BUFFETS

*Minimum 20 Guests
Served from 11-3 PM*

*For Multiple Entrée Choices, the Higher Priced Entrée will be charged,
Plus an Additional \$5.95 per each Additional Entrée
Limit of Three Entrée Selections*

Pasta/Vegetarian

- Three Cheese Lasagna with Provolone, Mozzarella and Ricotta with House Marinara
\$16.95
- Tri-Color Cheese Tortellini, with Red Alfredo
\$17.95
- Grilled Portobello Mushrooms with Herb Pomodoro Sauce
\$17.95

Poultry

- Herb Roasted Airline Chicken Breast Served with Natural Jus
\$20.95
- Pan Seared Chicken Marsala Served with Forest Mushroom Marsala Cream Sauce
\$21.95
- Chicken Piccata with Lemon White Wine and Capers
\$20.95
- Roast Turkey with Sage Dressing
\$20.95

Pork

- Seared Black Pepper Pork Loin with Pineapple Demi
\$20.95
- Roasted Pork Loin with Onion Marmalade
\$21.95

Fish

- Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce
\$23.95
- Pan Seared Trout Filet with Puttanesca Salsa
\$23.95

Beef

- Grilled Shoulder Tenderloin of Beef with Chimichurri
\$23.95
- Thanksgiving Point Meat Loaf with Sweet Chili Ketchup
\$20.95
- Roasted New York Strip Loin with Grilled Portabella Mushroom Red Wine Demi
\$25.95

Dessert

See Attached Dessert Menu

*Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



THEMED LUNCH BUFFETS

*Minimum 20 Guests
Served from 11-3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Sparkling Cranberry-Apple

All American Lunch Buffet

Mixed Greens Salad Served with Buttermilk Ranch Dressing
Apple Cole Slaw, Red Bliss, and Yukon Gold Potato Salad

Choose of Two Entrées:

Flame-Grilled 1/3 Pound Burgers, Grilled BBQ Chicken,
Beer-Braised Bratwurst with Sauerkraut, *or* All Beef Hot Dogs
Chili-Dusted Corn on the Cob, Baked Beans

Served with Appropriate Condiments Including Sliced Tomatoes, Red Onions,
Green Leaf Lettuce, Pickles, Mayo, Ketchup, and Mustard
Swiss and Cheddar Cheeses

Choose One Dessert

\$20.95

Southwestern Buffet

Home-Made Corn Tortilla Chips, House Salsa,
Served with Flour Tortillas, Tostada Shells, Sour Cream, Shredded Lettuce, Guacamole,
Diced Tomatoes, Cheddar, and Pepper Jack Cheeses

Choose Two Entrées:

Marinated Grilled Chicken Fajitas, Steak Fajitas, Chipotle Pork Barbacoa, or Cheese Enchiladas
Refried Beans, Spanish Style Rice

Choose One Dessert

Add Grilled Salmon with Watermelon Salsa for \$6.95 per person

\$22.95

Rocky Mountain Barbeque

House Rolls and Butter

Mixed Greens Salad with Tomatoes, Cucumbers, and Red Onions
Served with Ranch Dressing and Strawberry Balsamic Vinaigrette
Apple Cole Slaw, Red Bliss, and Yukon Gold Potato Salad

Chili-Dusted Corn on the Cob, Baked Beans

St. Louis Style Ribs, Smoked Chicken Quarters with Mango Chipotle BBQ Sauce

Choose One Dessert

Add Au Gratin Potatoes \$3.00 per person

\$24.95

*Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



THEMED LUNCH BUFFETS

Minimum 20 Guests

Served from 11-3 PM

Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Sparkling Cranberry-Apple

Pacific Rim Buffet

Oriental Pasta Salad

Spinach Salad with Mandarin Oranges, Snap Peas, Onions, Grape Tomatoes with a Sesame Soy Dressing

Choose One Side: Ham Fried Rice, Jasmine Rice, *or* Lo Mein Noodles

Stir Fry Vegetables

Choose Two Entrées:

Orange Chicken, Teriyaki Chicken Breast,

Spicy Beef and Broccoli, Sweet and Sour Chicken, *or* Korean BBQ Flank Steak

Grilled Mahi Mahi with Asian Soy Glaze for an Additional \$3.95

Served with Fortune Cookies

Choose One Dessert

\$22.95

Deli Board Buffet

Freshly Baked Assorted Breads

Garden Greens Salad with Grape Tomatoes, Cucumbers, and Red Onions

Served with Ranch and Strawberry-Balsamic Vinaigrette

Smoked Turkey, Cured Ham, Slow Roasted Beef, Cheddar, Swiss, and Provolone Cheese

Choose One Specialty Salad:

Mandarin Cavatappi Pasta Salad, Orzo Pasta Salad,

Tomato Cucumber Salad, *or* Capresé Salad with Fresh Mozzarella

Served with Sliced Tomatoes, Red Onions, Green Leaf Lettuce, Dill Pickle Spears, Mayo, and Mustard

Served with Potato Chips

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

Add Soup for \$3.50

Potato-Bacon Chowder, Broccoli-Bacon Cheddar, Maple-Butternut Squash,

Cream of Tomato and Basil, Garden Vegetable, House Chili, or Chicken Noodle

Served with Soup Crackers - Additional Soups Available Upon Request

\$19.95

Italian Buffet

Garlic Bread Knots, Classic Caesar Salad

Sautéed Squash, Tomatoes, and Sweet Onions with Fresh Basil

Choose One Entrée:

Chicken Roma with Spinach, Prosciutto, Mozzarella Cheese,

Marinated Sun-Dried Tomatoes with Pesto Cream Sauce,

Seared Black Pepper Pork Loin with Garlic Demi

Choose One Pasta Dish *or* One Pasta with Two Sauces:

Tri-Color Cheese Tortellini, with Red Alfredo,

Three Cheese House Lasagna, *or* Spinach and Mushroom Alfredo Lasagna

Pasta Choices: Penne or Cavatappi

Sauces Choices: Marinara, Alfredo, Pesto Cream, *or* Bolognese

Choose One Dessert

\$22.95

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Prices and Menu Items Subject to Change*



THEMED LUNCH BUFFETS

*Minimum 20 Guests
Served from 11-3 PM*

Luau Buffet

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

House Rolls and Butter

Maui Salad Greens with Ranch and Poppy Seed Dressing

Diced Fresh Seasonal Fruit

Traditional Macaroni Salad

Choose Two Entrées:

Kalua Pork, Teriyaki Chicken, *or* Sweet and Sour Meatballs, Luau Style Flank Steak

Served with Steamed White Rice

Japanese Rice Noodles

Choose One Dessert

\$20.95

Soup and Salad Buffet

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

House Rolls and Butter

Choose Two Salads:

Garden Greens with Grape Tomatoes, Cucumbers, and Purple Onions with Ranch and Strawberry-Balsamic Vinaigrette

Mesclun Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette

Hearts of Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing

Mandarin Cavatappi Pasta Salad, with Spinach Pine- Nuts, and Dried Cranberries

Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette

Red Bliss and Yukon Gold Potato Salad

Capresé Salad with Fresh Mozzarella and Tomatoes

Pineapple, Strawberry and Grape Salad Tossed with Basil

Choose Two Soups:

Creamy Potato Leek, Navy-Bean and Ham, Southwestern Corn Chowder,

Cream of Tomato and Basil, Garden Vegetable, House Chili, *or* Chicken Noodle

Served with Soup Crackers

Other Soup Options Available Upon Request

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

\$18.95

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Prices and Menu Items Subject to Change*



PLATED LUNCH

*Minimum 15 Guests
Served from 11-3 PM*

All Entrées are Served with House Rolls, Chefs Choice of Seasonal Vegetable and Dessert

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

Salads

Choose One:

Wedged Baby Iceberg with Grape Tomatoes, English Cucumbers, Red Onions with Bleu Cheese Dressing
Strawberry Spinach and Basil Salad with Bacon, Goat Cheese, Toasted Almonds with Berry Vinaigrette
Mesclun Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette
Hearts of Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing

Entrées

Pan Seared Chicken Breast with Forrest Mushroom Marsala Cream Sauce
Served with Garlic Mashed Potatoes
\$22.95

Thanksgiving Point Meat Loaf with Sweet Chili Ketchup
Served with Mashed Yukon Gold Potatoes
\$22.95

Chicken Piccata with Lemon White Wine and Capers
Served with Lemon Thyme Jasmine Rice
\$22.95

Stuffed Chicken Breast with Artichokes, Spinach, Roasted Tomatoes with Lemon Caper Sauce
Served with Rice Pilaf
\$23.95

Grilled Pork Medallions with a Port Demi Glaze
Served with Roasted Turned Potatoes
\$24.95

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce
Served with Lemon Jasmine Rice
\$25.95

Grilled Shoulder Tenderloin with Cilantro and Watercress Chimichurri
Served with Yukon Gold Mashed Potatoes
\$25.95

Grilled New York Strip Loin with Red Wine Demi
Served with Herbed Mashed Potatoes
\$26.95

Dessert

Choose One Dessert
See Attached Dessert Menu

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged Plus an Additional \$5.95 per Choice
Limit of Three Entrée Selections – Entrée Quantities Required 7 Days in Advance with Final Count*

*Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



DINNER BUFFET MENU

*Minimum 20 Guests
Available after 3 PM*

All Entrées are Served with House Rolls and Dessert
Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

Green Salads

Choose One:

Garden Greens with Grape Tomatoes, Cucumbers, and Red Onions with Ranch and Strawberry-Balsamic Vinaigrette
Strawberry Spinach and Basil Salad with Bacon, Red Onions, Goat Cheese, and Toasted Almonds with Berry Vinaigrette
Cranberry Kale Orange Salad with Candied Walnuts, Feta Cheese, and Creamy Lemon Yogurt Vinaigrette
Hearts of Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing
Italiana Chopped Salad with Yellow Peppers, Cucumbers, Red Onions, Black olives, Chiffonade, Basil, Parmesan Cheese
and Italian Vinaigrette

Specialty Salads

Choose One:

Quinoa Salad with Romaine Lettuce Red Peppers, Black Beans, Green Onions and Roasted Garlic Vinaigrette
Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette
Red Bliss and Yukon Gold Potato Salad
Capresé Salad with Fresh Mozzarella and Tomatoes
Pineapple, Strawberry and Grape Salad Tossed with Basil

Sides

Choose One:

Roasted Trio of Potatoes
Garlic Mashed Yukon Gold Potatoes
Confetti Orzo Pasta with Bruniose Vegetables
Maple Whipped Sweet Potatoes
Traditional Rice Pilaf
Yukon Gold Potato and Turnip Gratin*

**Additional \$1.50 per person*

Vegetables

Choose One:

Sautéed Vegetable Squash Medley
Glazed Carrots with Local Honey
Broccoli Au Gratin
Seasonal Grilled Vegetables
Green and Yellow English Bean Sauté with Onions and Red Peppers

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Prices and Menu Items Subject to Change*



DINNER BUFFET MENU

*Minimum 20 Guests
Available after 3 PM*

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged,
Plus an Additional \$5.95 per guest for each Additional Entrée
Limit of Three Entrée Selections*

Pasta/Vegetarian

Vegetable Lasagna with Squash, Onions, Mushrooms, Broccoli, Cauliflower with Marinara
\$23.95

Tri-Color Cheese Tortellini with Red Alfredo Sauce
\$24.95

Grilled Portobello Mushrooms with Herb Pomodoro Sauce
\$24.95

Poultry

Airline Chicken Breast Stuffed with Spinach, Mushrooms, Spanish Onions, with a Veloute Sauce
\$26.95

Marinated Herb Roasted Airline Chicken Breast Served with Natural Jus
\$25.95

Charred Chicken Curry with Apricot Curry Sauce
\$26.95

Roast Turkey with Sage Dressing
\$25.95

Pork

Seared Black Pepper Pork Loin with Pineapple Demi
\$24.95

Roasted Pork Loin with Onion Marmalade
\$24.95

Fish

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce
\$27.95

Pan Seared Idaho Red Trout Filet with Puttanesca Salsa
\$29.95

Grilled Salmon Medallions and Shrimp with Lemon Beurre Blanc
\$32.95

Beef

House Prime Rib of Beef * with Creamed Horseradish and Natural Au Jus
\$32.95

Roasted New York Strip Loin with Grilled Wild Mushroom, Buttermilk Bleu Cheese, and a Red Wine Demi
\$33.95

Char-Grilled New York Steak with a Caramelized Shallot Demi, Grilled Shrimp, and an Herbed Butter Sauce
\$35.95

Pan Seared Peppered Tenderloin of Beef with a Mango Chutney Sauce
\$37.95

**Please Add Carving Station Fee of \$125*

Desserts

Choose One Dessert

See Attached Dessert Menu

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Prices and Menu Items Subject to Change*



THEMED DINNER BUFFETS

*Minimum 20 Guests
Available after 3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple or Sparkling Cranberry-Apple

Wasatch Barbeque Dinner Buffet

Corn Bread Muffins with Honey Butter
Mixed Greens Salad with Tomatoes, Cucumbers, and Purple Onions
Served with Ranch Dressing and Strawberry-Balsamic Vinaigrette
Sliced Watermelon and Grapes
Scalloped Potatoes
Chili-Dusted Corn on the Cob with Grilled Vegetables
Baked Beans

Entrée Choices:

Grilled Marinated Flank Steak with Fire Roasted Tomato and Onion Sauce
Carolina BBQ Pork St. Louis Ribs
House Smoked Chicken with House BBQ Sauce
Grilled Atlantic Salmon Filet with Fresh Fruit Salsa
Smoked Brisket of Beef with Horseradish Barbeque Sauce
Slow Roasted Pork Shoulder with Chipotle BBQ Sauce

Choose One Dessert

One Entrée: \$27.95, Two Entrées: \$32.95, Three Entrées: \$37.95

Italian Dinner Buffet

Served with Garlic Bread Knots
Caesar Salad, Capresé Salad
Sautéed Squash, Tomatoes, and Sweet Onions with Fresh Basil

Choose Two Main Dishes:

Chicken Roma with Spinach, Prosciutto, Mozzarella Cheese,
Sun Dried Tomatoes with a Pesto Cream Sauce,
Lemon Rosemary Roasted Chicken,
Pan Seared Pork Medallions with Onions, Roasted Grape Tomatoes, Herbs and Pan Jus
or Grilled New York Medallions with Rosemary Thyme Sauce

Choose One Pasta Dish *or* One Pasta with Two Sauces:

Pasta Dish Choices: Tri-Color Cheese Tortellini with Red Alfredo Sauce,
Three Cheese House Lasagna *or* Spinach and Mushroom Lasagna 'Alfredo'

Pasta Choices: Penne or Cavatappi

Sauces Choices: Marinara, Alfredo, Pesto Cream, *or* Bolognese

Choose One Dessert

\$27.95

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THEMED DINNER BUFFETS

*Minimum 20 Guests
Available after 3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple or Sparkling Cranberry-Apple

Southwest Dinner Buffet

Homemade Corn Tortilla Chips with House Salsa

Served with Flour Tortillas, Sour Cream, Shredded Lettuce, Guacamole,
Diced Tomatoes, Cheddar, and Pepper Jack Cheeses

Choose One:

House Cooked Pinto Beans with Green Chilies and Bacon, Traditional Refried Beans
or Slow Cooked Black Beans with Lime and Cilantro

Spanish Style Rice

Choice of Two Entrées:

Marinated Grilled Chicken Breast Fajitas, Steak Fajitas,
Pork Chili Verde, *or* Fire Grilled Flank Steak with Lime Chipotle Cilantro Glaze

Choose One Dessert

\$27.95

Add Cheese Enchiladas \$2.95

Add Grilled Salmon with Watermelon Salsa \$6.95

Luau Buffet

House Rolls and Butter

Maui Salad Greens, Tomato, Cucumber, Red Onion, Carrots with Ranch and Raspberry Poppy Seed Dressing

Pineapple, Strawberry, and Grape Salad Tossed with Basil

Traditional Macaroni Salad

Choose Two Entrees:

Kalua Pork Roast, Teriyaki Chicken, Tiki Style Flank Steak,
Sweet and Sour Meatballs, *or* Luau Pork Ribs with Peach Glaze

Choose One:

Steamed Jasmine Rice *or* Coconut Jasmine Rice

Japanese Rice Noodles

Stir Fry Vegetables

Choose One Dessert

\$27.95

*Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



DINNER PLATED MENU

Minimum 15 Guests

Available after 3 PM

All Entrées are Served with House Rolls and Dessert
Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

Salads

Choose One:

Wedged Baby Iceberg with Grape Tomatoes, English Cucumbers, Red Onions with Bleu Cheese Dressing
Strawberry Spinach and Basil Salad with Bacon, Red Onions, Goat Cheese, Toasted Almonds with Berry Vinaigrette
Cranberry Kale Orange Salad with Candied Walnuts, Feta Cheese, and Creamy Lemon Yogurt Vinaigrette
Hearts of Romaine with Seasoned Focaccia Croutons, Parmesan Cheese, with Caesar Dressing

Entrées

Pan Seared Chicken Breast with Wild Mushroom Marsala

Served with Garlic Mashed Potatoes and Chef's choice of appropriate vegetable
\$27.95

Herb Crusted Parmesan Chicken Breast with Honey-Dijon Cream

Served with Mashed Yukon Gold Potatoes and Chef's choice of appropriate vegetable
\$27.95

Chicken Piccata with Lemon White Wine and Capers

Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetable
\$27.95

Roasted Pork Loin with Onion Marmalade

Served with Roasted Fingerling Potatoes and Chef's choice of appropriate vegetable
\$27.95

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce

Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetable
\$31.95

Roasted Beef Medallions with a Three Mushroom Bordelaise

Served with Yukon Gold Mashed Potatoes and Chef's choice of appropriate vegetable
\$33.95

Grilled New York Strip Loin with Red Wine Demi

Served with Boursin Herbed Mashed Potatoes and Chef's choice of appropriate vegetable
\$35.95

Salmon Oscar Topped with Red Crab, Asparagus, and Hollandaise Sauce

Served with Garlic Mashed Potatoes and Chef's choice of appropriate vegetable
\$38.95

Pan Seared Peppered Tenderloin of Beef with a Mango Chutney

Served with Yukon Gold Mashed Potatoes and Chef's choice of appropriate vegetable
\$37.95

Desserts

Choose One Dessert

See Attached Dessert Menu

*For Two Entrée Choices, the Higher Priced Entrée will be Charged Plus an Additional \$5.95 per Entrée Choice
Limit of Three Entrée Selections*

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DESSERTS

THANKSGIVING POINT BAKERY

Large Cream Puffs
Filled with Whipped Chantilly Cream and Vanilla Pastry Cream Topped with Ganache

Vanilla Cheesecake
with Seasonal Berries

Lemon Swirl Cheesecake
with Coconut Chantilly and Blueberry Compote

Chocolate Turtle Cake
with Caramel and Pecans

Carrot Cake
with Cream Cheese Frosting

White Chocolate Mousse Cake
with Dark Chocolate Ganache

Cinnamon Apple Bread Pudding
with Carmel Sauce
Buffet Only

Seasonal Fruit Crisp
with Chantilly Cream
Buffet Only

Mini Assorted Desserts
(buffet service only)
Miniature Cupcakes, Miniature Cheesecakes,
Brownie Bites, Assorted Tartlets, and Mousse Cups
Add for \$4.95 per person

Additional Dessert Selections \$2.50 per person

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Prices and Menu Items Subject to Change*



EVENT POLICIES

FOOD AND BEVERAGE: All food and beverage must be purchased through Thanksgiving Point. No outside food and/or beverage may be brought into any banquet facility and no leftover food or beverages may be taken from the premises.

MENU SELECTIONS: Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function. Menu selections are required three weeks in advance of your function. Changes to the Banquet Event Order (B.E.O.) or contract within seventy-two (72) hours of the function are subject to an additional 30% service charge. Signed Banquet Event Orders are required prior to the start of any function. If a signed Banquet Event Order is not received prior to the event, the last Banquet Event Order will be accepted as approved. Special rates, menus, and minimums apply during December.

GUARANTEE OF ATTENDANCE: A guaranteed number of guests attending the function is required one business week prior to the function date. Guarantees for Saturday events must be confirmed on the proceeding Friday by 3 p.m. guests will be charged the guarantee or the number served whichever is greater. Increases to guest count within 72 hours of the event are subject to an additional 30% service charge. Final payment is due in-full one business week prior to the function date. If payment is not received, the credit card on file will be charged.

DEPOSIT: Space is not contractually obligated until a signed contract, with a credit card and a non-refundable deposit, is received by Thanksgiving Point. If a contract and deposit are not received by the specified due date, space will be released without notification.

CANCELLATIONS: Deposits will not be refunded in the event of a cancellation. Events cancelled within forty-five (45) days of the event will be charged 100% of the estimated food and beverage, using the guaranteed number of guests, in addition to the cost of the room, applicable taxes and service charges.

ROOM RENTAL: Room rental charges for banquet rooms are contingent upon the anticipated food and beverage revenue. Please ask your Sales Representative and/or Event Manager for specific rate information. Thanksgiving Point reserves the right to reassign function space with written notice to the guests. Additional charges may be applied to room and/or set-up changes made within twenty-four (24) hours of the event.

SERVICES: A 19.5% service charge and Utah State sales tax will be added to all prices (excepting Room Rentals).

OUTDOOR FUNCTIONS: Thanksgiving Point maintains the right to move any outdoor function indoors based upon current weather conditions and/or local forecasted weather--including wind, rain and/or snow. The decision to move a function indoors must be made at least four (4) hours prior to the start of a function. In the event that guests choose to move a function inside after the four (4) hour cut off, delays and/or additional charges may apply.

PROPERTY DAMAGE AND LOSSES: The guest will be responsible to reimburse Thanksgiving Point for damage to premises by attendees and/or other persons associated therewith, including outside contractors hired separately. Thanksgiving Point shall not be held responsible for items lost, stolen, damaged or left on the premises. guests shall not move any Thanksgiving Point item from its current location or attach any items to any Thanksgiving Point property (including furniture, walls and windows) without prior approval from the Sales Representative and/or Event Manager.

GENERAL ETIQUETTE: With the exception of the Golf Course Clubhouse, Thanksgiving Point maintains a smoke and alcohol-free environment.

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Prices and Menu Items Subject to Change*