



C O R P O R A T E M E N U S

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## B R E A K F A S T   B U F F E T

*Minimum 20 Guests  
Served until 11 AM*

Served with Fresh Sliced Seasonal Fruit  
Roasted Breakfast Potatoes,  
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

**Choose One:**

Assorted Bagels and Cream Cheese  
Fresh Danish from the Thanksgiving Point Bakery  
Assorted Breakfast Muffins  
Assorted Individual Yogurt with Thanksgiving Point House Granola  
Assorted Cold Cereals Served with 2% Milk  
Steel-Cut Oatmeal with Dried Fruits, Chopped Pecans, and Brown Sugar

**Choose One:**

Farm Fresh Scrambled Eggs with Cheddar Cheese  
Scrambled Eggs with Ham and Chives  
Traditional Eggs Benedict with Hollandaise Sauce\*  
*\*Additional \$5.50 per person*

**Choose One:**

Country Style Pit Ham  
Honey Cured Hardwood Smoked Bacon  
Maple Pork Sausage Links  
*Choose two for an additional \$3.50 per person*

**Choose One:**

Sourdough-Cinnamon French Toast with Orange-Pecan Maple Syrup  
Buttermilk Blueberry Pancakes with Orange-Pecan Maple Syrup  
House Made Biscuits and Sausage Gravy

\$23



## B R E A K F A S T

*Minimum 20 Guests  
Served until 11 AM*

### RISE AND SHINE BREAKFAST

Fresh Danish and Muffins from the Thanksgiving Point Bakery  
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$12

### CONTINENTAL BREAKFAST

Fresh Danish and Muffins from the Thanksgiving Point Bakery  
Fresh Seasonal Sliced Fruit  
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$14.50

### HEALTHY START BREAKFAST

Fresh Seasonal Sliced Fruit  
House Made Granola with Individual Yogurt  
Steel-Cut Oatmeal with Brown Sugar, Dried Fruit, and Nuts  
Grapefruit Sliced in Half  
Assorted Cold Cereal with 2% Milk  
Chilled Orange Juice, Cranberry Juice, Tomato Juice, Coffee, and Tea

\$16.50

### ALL AMERICAN BREAKFAST BUFFET

Fresh Danish and Muffins from the Thanksgiving Point Bakery  
Fresh Seasonal Sliced Fruit  
Farm Fresh Scrambled Eggs with Cheddar Cheese  
Roasted Breakfast Potatoes  
Choose One: Country Style Pit Ham, Honey Cured Hardwood Smoked Bacon, *or* Maple Pork Sausage Links  
*Choose two for an additional \$3.50 per person*  
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$20

### THE SOUTHWESTERN BREAKFAST BUFFET

Fresh Seasonal Sliced Fruit  
Southwestern Scrambled Eggs with Onions, Chorizo Sausage, Bell Peppers, and Mushrooms  
Served with Warm Flour Tortillas, Sour Cream, Guacamole, House-Made Salsa,  
Cheddar and Pepper Jack Cheeses  
Roasted Breakfast Potatoes  
Choose One: Country Style Pit Ham, Honey Cured Hardwood Smoked Bacon, *or* Maple Pork Sausage Links  
*Choose two for an additional \$3.50 per person*  
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$21

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services  
Prices and Menu Items Subject to Change*



## 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
- Harvest Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette
- 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, Tomatoes and Basil
- 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 – Basil Jasmine Rice
- Confetti Orzo Pasta with Bruniose Vegetables
- Maple Whipped Sweet Potatoes
- Yukon Gold Potato Gratin\*

*\*Additional Choice \$2.50 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

*\*Additional Choice \$2.50 per person*



## LUNCH BUFFETS

*Minimum 20 Guests  
Served from 11-3 PM*

*For Multiple Entrée Choices, the Higher Priced Entrée will be charged,  
Plus an Additional \$6 per each Additional Entrée  
Limit of Three Entrée Selections*

### Pasta/Vegetarian

Three Cheese Lasagna with Provolone, Mozzarella and Ricotta with House Marinara  
\$21

Tri-Color Cheese Tortellini, with Red Alfredo  
\$22

Grilled Portobello Mushrooms with Herb Pomodoro Sauce  
\$22

### Poultry

Herb Roasted Airline Chicken Breast Served with Natural Jus  
\$25

Pan Seared Chicken Marsala Served with Forest Mushroom Marsala Cream Sauce  
\$26

Chicken Piccata with Lemon White Wine and Capers  
\$25

Roast Turkey Breast with Traditional Sage Dressing and Turkey Gravy  
\$25

### Pork

Seared Black Pepper Pork Loin with Pineapple Demi  
\$25

Roasted Pork Loin with Onion Marmalade  
\$25

### Fish

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce  
\$29

Pan Seared Trout Filet with Puttanesca Salsa  
\$29

### Beef

Grilled Shoulder Tenderloin of Beef with Chimichurri  
\$29

Thanksgiving Point Meat Loaf with Sweet Chili Ketchup  
\$25

Roasted New York Strip Loin with Mushroom Red Wine Demi  
\$31

### Dessert

*See Attached Dessert Menu*

*Please Include an Additional 20.5% 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  
Chili-Dusted Corn on the Cob, Baked Beans

Choose of Two Entrées:

Flame-Grilled 1/3 Pound Burgers, Grilled BBQ Chicken,  
Beer-Braised Bratwurst with Sauerkraut, *or* All Beef Hot Dogs

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

Choose One Dessert

\$25

### SOUTHWESTERN BUFFET

Home-Made Corn Tortilla Chips, House Salsa,  
Refried Beans, Spanish Style Rice

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

Choose One Dessert

*Add Grilled Salmon with Watermelon Salsa for \$8 per person*

\$28

### 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 \$3.50 per person*

\$31



## THE M E D L U N C H B U F F E T S

*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 \$6.00 per person*

Served with Fortune Cookies

Choose One Dessert

\$27

### 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 \$4.50 per person*

*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*

\$24

### 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

\$27



## 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

### LUAU BUFFET

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

\$25

### SOUP AND SALAD BUFFET

House Rolls and Butter

Choose Two Salads:

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

Harvest 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, Tomatoes and Basil

Pineapple, Strawberry and Grape Salad Tossed with Basil

Choose Two Soups:

Creamy Broccoli Cheddar, 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

\$23

### BOXED LUNCH

Choice of Smoked Turkey, Deli Ham, Roast Beef or Vegetarian Sandwich

Fresh Whole Fruit

Individual Bag of Chips

Cookie from the Thanksgiving Point Bakery

Bottled Water

\$19





## 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  
Harvest Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette  
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  
\$27

Thanksgiving Point Meat Loaf with Sweet Chili Ketchup  
Served with Mashed Yukon Gold Potatoes  
\$27

Chicken Piccata with Lemon White Wine and Capers  
Served with Lemon Thyme Jasmine Rice  
\$27

Stuffed Chicken Breast with Artichokes, Spinach, Roasted Tomatoes with Lemon Caper Sauce  
Served with Rice Pilaf  
\$28

Grilled Pork Medallions with a Port Demi Glaze  
Served with Roasted Turned Potatoes  
\$31

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce  
Served with Lemon Jasmine Rice  
\$32

Grilled Shoulder Tenderloin with Cilantro and Watercress Chimichurri  
Served with Yukon Gold Mashed Potatoes  
\$32

Grilled New York Strip Loin with Red Wine Demi  
Served with Herbed Mashed Potatoes  
\$34

### Dessert

Choose One Dessert  
See Attached Dessert Menu

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged Plus an Additional \$6 per Choice  
Limit of Three Entrée Selections – Entrée Quantities Required 7 Days in Advance with Final Count*

*Please Include an Additional 20.5% 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, Tomatoes and Basil  
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 Gratin\*  
*\*Additional Choice \$2.50 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  
*\*Additional Choice \$2.50 per person*



## DINNER BUFFET MENU

*Minimum 20 Guests  
Available after 3 PM*

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged,  
Plus an Additional \$6 per guest for each Additional Entrée  
Limit of Three Entrée Selections*

### Pasta/Vegetarian

- Vegetable Lasagna with Squash, Onions, Mushrooms, Broccoli, Cauliflower with Marinara  
\$30
- Tri-Color Cheese Tortellini with Red Alfredo Sauce  
\$31
- Grilled Portobello Mushrooms with Herb Pomodoro Sauce  
\$31

### Poultry

- Airline Chicken Breast Stuffed with Spinach, Mushrooms, Spanish Onions, with a Velouté Sauce  
\$34
- Marinated Herb Roasted Airline Chicken Breast Served with Natural Jus  
\$32
- Charred Chicken Curry with Apricot Curry Sauce  
\$34
- Roast Turkey Breast with Traditional Sage Dressing and Turkey Gravy  
\$32

### Pork

- Seared Black Pepper Pork Loin with Pineapple Demi  
\$31
- Roasted Pork Loin with Onion Marmalade  
\$31

### Fish

- Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce  
\$34
- Pan Seared Idaho Red Trout Filet with Puttanesca Salsa  
\$34
- Grilled Salmon Medallions and Shrimp with Lemon Beurre Blanc  
\$39

### Beef

- House Prime Rib of Beef with Creamed Horseradish and Natural Au Jus\*  
\$39
- Roasted New York Strip Loin with Grilled Wild Mushroom, Buttermilk Bleu Cheese, and a Red Wine Demi  
\$40
- Char-Grilled New York Steak with a Caramelized Shallot Demi, Grilled Shrimp, and an Herbed Butter Sauce  
\$44
- Pan Seared Peppered Tenderloin of Beef with a Mango Chutney Sauce  
\$46

*\*Please Add Carving Station Fee of \$150 per 100 guests*

### Desserts

Choose One Dessert  
*See Attached Dessert Menu*

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services  
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: \$34 / Two Entrées: \$39 / Three Entrées: \$44

### 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

\$34



## 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  
Spanish Style Rice

Choose One:

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

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

\$34

*Add Cheese Enchiladas \$4.00 per person  
Add Grilled Salmon with Watermelon Salsa \$9 per person*

### 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

\$34



## 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  
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  
\$34

Herb Crusted Parmesan Chicken Breast with Honey-Dijon Cream  
Served with Mashed Yukon Gold Potatoes and Chef's choice of appropriate vegetable  
\$34

Chicken Piccata with Lemon White Wine and Capers  
Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetable  
\$34

Roasted Pork Loin with Onion Marmalade  
Served with Roasted Fingerling Potatoes and Chef's choice of appropriate vegetable  
\$34

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce  
Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetable  
\$39

Roasted Beef Medallions with a Three Mushroom Bordelaise  
Served with Yukon Gold Mashed Potatoes and Chef's choice of appropriate vegetable  
\$41

Grilled New York Strip Loin with Red Wine Demi  
Served with Boursin Herbed Mashed Potatoes and Chef's choice of appropriate vegetable  
\$41

Salmon Oscar Topped with Red Crab, Asparagus, and Hollandaise Sauce  
Served with Garlic Mashed Potatoes and Chef's choice of appropriate vegetable  
\$47

Pan Seared Peppered Tenderloin of Beef with a Mango Chutney  
Served with Yukon Gold Mashed Potatoes and Chef's choice of appropriate vegetable  
\$46

### Desserts

Choose One Dessert

*See Attached Dessert Menu*

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged Plus an Additional \$6 per Entrée Choice  
Limit of Three Entrée Selections*

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services  
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## DESSERTS

### THANKSGIVING POINT BAKERY

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

Vanilla Cheesecake  
with Seasonal Berries

Chocolate Torte (GF)

Tiramisu

German Chocolate Cake  
with Chocolate Icing

Carrot Cake  
with Cream Cheese Frosting

Seasonal Fruit Tart (*Vegan available*)

Chocolate Mousse Cake  
with Dark Chocolate Ganache

Cinnamon Bread Pudding  
with Carmel Sauce  
*Buffet Only*

Seasonal Fruit Crisp  
with Chantilly Cream  
*Buffet Only*

Mini Assorted Desserts  
*Buffet Only*  
Miniature Cupcakes, Miniature Cheesecakes,  
Brownie Bites, Assorted Tartlets, and Mousse Cups  
*Add for \$6.00 per person*

*Additional Dessert Selections \$3.00 per person (buffet only)*

## HORS D'OEUVRES

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services  
Prices and Menu Items Subject to Change*



## COLD HORS D'OEUVRES

All Prices for One Dozen Pieces – Minimum Two Dozen

### Toasted Demi Baguette\*

Sliced Roma Tomato, Melted Triple Cream Brie, Provolone Mozzarella, Topped with Avocado and Basil  
\$28

### Grilled Vegetable Bruschetta\*

Char-Grilled Vegetables with Garlic and Extra Virgin Olive Oil, Topped with Feta Cheese  
\$28

### Iced Gulf Shrimp

with Traditional Cocktail Sauce and Wedged Lemons  
\$40

### Mini Italian Club

Ham, Salami, Sopressata, Provolone, Yellow Peppers  
Grilled Marinated Onions on Focaccia  
\$29

### Antipasto Skewer\*

Slow Roasted Tomatoes, Marinated Artichoke,  
Fresh Mozzarella, Kalamata Olives, Genoa Salami  
with a Fresh Herb Vinaigrette  
\$29

### Spicy Shrimp Spoon\*

Avocado Sauce, Queso Fresco, and Pico de Gallo  
Served with Fried Tortilla on an Asian Soup Spoon  
\$34

### Slow Roasted Picnic Shoulder Roast\*

House BBQ Sauce, Cabbage Slaw  
Served on a Mini Bun  
\$32

*\*Available for Butler Passed at \$50 per hour per choice*





## H O R S D ' O E U V R E S

### HOT HORS D'OEUVRES

All Prices for One Dozen Pieces (unless otherwise noted) – Minimum Two Dozen

Pineapple-Sesame Chicken Skewers  
With a Soy Pineapple Orange Ginger Glaze  
\$34

Cajun Coconut Shrimp  
With an Orange-Horseradish Dipping Sauce  
\$46

Stuffed Mushrooms  
Served with Bread Crumbs, Sausage,  
and Pecorino Romano  
\$32

Argentinean Beef Chimichurri  
Skewered Beef with Chimichurri Sauce  
\$32

Marinated Braised Mushrooms  
Served with a Sherry and Garlic Butter Broth  
\$27

Spinach Artichoke Four Cheese Dip  
Served with Pita Chips  
\$145 per 25 guests

Gruyere Cheese Fondue  
Served with Breadsticks, Crostini, and Pita Chips  
\$145 per 25 guests



## SPECIALTY TRAYS & PLATTERS

*Minimum order of 50 Guests per item.*

HEIRLOOM TOMATO PLATTER with Fresh Torn Basil, balsamic Reduction, and Extra Virgin Olive Oil.....	\$85 Per 25 Guests
ASSORTED GRILLED GARDEN VEGETABLE PLATTER with Feta Cheese and Roasted Pine Nuts.....	\$99 Per 25 Guests
GARDEN VEGETABLE CRUDITÉS served with Herbed Ranch Dip and Cucumber Yogurt.....	\$99 Per 25 Guests
GRUYERE CHEESE FONDUE served with Breadsticks, Crostini, and Toasted Pita Chips.....	\$145 Per 25 Guests
FRESH SEASONAL FRUIT TRAY.....	\$105 Per 25 Guests
SPINACH ARTICHOKE FOUR CHEESE DIP served with Toasted Pita Chips.....	\$145 Per 25 Guests
TRIO OF DIPS - Hummus, Roasted Tomato, and Pesto with Assorted Breads and Pita Chips.....	\$115 Per 25 Guests
ANTIPASTI – Genoa Salami, Prosciutto, Smoked Turkey, Grilled Vegetables, and Italian Cheeses.....	\$125 Per 25 Guests
IMPORTED AND DOMESTIC CHEESE TRAY served with Strawberries, Table Grapes, and Water Crackers.....	\$170 Per 25 Guests

## CARVING BOARD

*All Carving Selections provide 3 oz; include House Rolls and appropriate Condiments and Uniformed Thanksgiving Point Chef. Served Reception Style.*

ROASTED BREAST OF TURKEY WITH CRANBERRY-ORANGE COMPOTE (MINIMUM 35 GUESTS).....	\$9 Per Guest
SMOKED PIT HAM WITH HONEY-DIJON SAUCE (MINIMUM 50 GUESTS).....	\$10 Per Guest
GRILLED FLANK STEAK WITH HONEY-LIME CHIPOTLE GLAZE (MINIMUM 25 GUESTS).....	\$10 Per Guest
ROAST PORK LOIN WITH NATURAL PORK JUS AND THYME ESSENCE (MINIMUM 30 GUESTS).....	\$10 Per Guest
ROASTED BARON OF BEEF WITH HORSERADISH AND AU JUS (MINIMUM 100 GUESTS).....	\$11 Per Guest
TENDERLOIN OF BEEF WITH FRESH HERB AU JUS AND HORSERADISH (MINIMUM 25 GUESTS).....	\$16 Per Guest

## PASTRIES

*Minimum order of two dozen pieces per item.*

ASSORTED COOKIES.....	\$28 Per Dozen
ASSORTED FLAVORED CHEESECAKES - Assorted Varieties of Cheesecake Bites.....	\$22 Per Dozen
ASSORTED TARTLETS – Assorted Varieties of Miniature Tarts.....	\$22 Per Dozen
ASSORTED CUPCAKES – Bite-sized Flavored Cupcakes with Butter Cream Frosting.....	\$22 Per Dozen
ASSORTED MOUSSE CUPS – Whipped Mousse in a Crispy Tart Shell.....	\$22 Per Dozen
CHOCOLATE ECLAIRS – Petites Eclairs filled with Vanilla Pastry Cream and Covered in Chocolate Ganache.....	\$22 Per Dozen
BROWNIES & BARS – Bite-sized Fudge Brownies, Lemon Bars, and Mint Brownie.....	\$22 Per Dozen
CHOCOLATE DIPPED STRAWBERRIES – Available May-September at Listed Price (Oct-April at Market Price).....	\$30 Per Dozen
FRUIT TARTLETS – Tart Shells filled with Pastry Cream topped with Fruit.....	\$30 Per Dozen



## ARTISAN DISPLAYS

*Serves 100 Guests*

### GRUYERE CHEESE FONDUE DISPLAY

\$640

Served with Mini Breadsticks, Toasted Baguettes, Sesame Toasted Pita Chips, and Artisan Breads

Additional Guests.....\$145 Per 25

### GARDEN VEGETABLE CRUDITÉS DISPLAY

\$550

Tomatoes, Cucumber, Cauliflower, Carrots, Celery, Squash, Peppers,  
Mushrooms, and Radishes with Herb Ranch Dip

Additional Guests.....\$99 Per 25

### SEASONAL FRUIT DISPLAY

\$600

Pineapple, Cantaloupe, Watermelon, Honeydew, Strawberries, and Grapes (Based on Seasonality)

Additional Guests.....\$105 Per 25

Add Blackberries, Raspberries, And Blueberries.....\$50 Per 25

### ARTISAN CHEESE DISPLAY

\$900

Open Eye Swiss, Provolone, Cheddar, Buttermilk Blue Cheese, Brie, And Smoked Gouda Served with Table  
Grapes, Strawberries, And Water Crackers

Additional Guests.....\$170 Per 25

Add Blackberries, Raspberries, And Blueberries.....\$50 Per 25 Guests

### ICED SHRIMP DISPLAY

\$1,300

Display of 300 Gulf Shrimp Served with Cocktail Sauce and Wedged Lemons in Clamshell Ice Sculpture

Additional Shrimp.....\$40 Per Dozen



## CHEF STATIONS

*50 Guest Minimum – Stations work best for events under 200 guests*

### SERVED À LA CARTE TO COMPLEMENT YOUR MENU

#### DESSERT CREPE STATION

Choose Five Fillings:

Cream Cheese, Chocolate, Cherry, Strawberry,  
Lemon, Mixed Fresh Berry, Peach, or Nutella

Served with Chantilly Cream and Toasted Pecans

\$16

#### LEIGE WAFFLE BAR

Choose Five Toppings:

Fresh Strawberries, Mixed Berries, Nutella,  
Cream Cheese Frosting, Cinnamon Sugar, Lemon Curd, Chantilly Cream

\$16

#### PIZOOKIE BAR

Choose Two Cookie Flavors

Chocolate Chip, Peanut Butter, Double Chocolate Fudge, White Chocolate Macadamia Nut, M&M

Choose Two Ice Cream Flavors

Vanilla, Chocolate, Strawberry, Chocolate Chip Cookie Dough, Mint Chip, or Cookies and Cream.

Included Toppings

Hot Fudge and Caramel

\$12



## B R E A K S

Assorted Flavored Bars  
Lemon, Raspberry, Magic,  
Mint and Fudge Brownies  
*(choose three)*  
\$32 per dozen

Assorted Cookies  
From the Thanksgiving Point Bakery  
\$28 per dozen

Assorted Fresh Danish  
\$32 per dozen

Assorted Fresh Muffins  
From the Thanksgiving Point Bakery  
\$32 per dozen

Assorted Bagels and Cream Cheese  
\$33 per dozen

Individual Assorted Yogurt  
\$24 per dozen

Mini Candy Mix  
\$29 per dozen  
Thanksgiving Point House Granola  
\$29 per 25 guests

Thanksgiving Point Snack Mix  
\$65 per 25 guests

Premium Nut Mix  
\$80 per 25 guests

Tortilla Chips with House Salsa  
\$60 per 25 guests

Assorted Whole Fruit  
\$44 per 25 guests

Trio of Dips  
Hummus, Roasted Tomato and Pesto  
With Mini Breadsticks and Pita Chips  
\$120 per 25 guests

Garden Vegetable Crudités  
With Herbed Ranch Dip  
\$99 per 25 guests

# SPECIALTY BREAKS

*Minimum 20 guests*

## MORNING SNACK

Assorted Yogurt  
Whole Fresh Fruit  
House Made Granola  
\$9

## SWEET AND SALTY BREAK

Potato Chips and Onion Dip  
Pretzels  
Thanksgiving Point Snack Mix  
Assorted Cookies from the Thanksgiving Point Bakery  
\$12

## FIESTA BREAK

Tri-Colored Tortilla Chips with House Salsa  
Seven Layer Bean Dip  
Corn and Black Bean Salsa  
\$11



## SPECIALTY BEVERAGE BARS

*Minimum 20 guests*

### ITALIAN SODA BAR

Sparkling Flavored Cream Sodas Made-To-Order

Choose Three Syrup Flavors:

Caramel, Coconut, French Vanilla, Cherry, Lime, Peach,  
Pomegranate, Raspberry, Blackberry, Orange or Strawberry

Served with Half & Half and Whipped Cream

\$5.50 per person (2 hours of service) \*  
*\$1.50 per person for each additional hour of service*

\*Please add \$60 Bartender Fee

*Additional Bartender \$60  
(Recommended per each additional 100 guests)*

### FLAVORED LEMONADE BAR

Lemonade Made-To-Order with Fresh Berry Purees  
of Strawberry, Raspberry, and Blackberry

\$6.00 per person (2 hours of service) \*  
*\$1.50 per person for each additional hour of service*

\*Please add \$60 Bartender Fee

*Additional Bartender \$60  
(Recommended per each additional 100 guests)*

### GOURMET HOT CHOCOLATE BAR

Choose Three Syrup Flavors:

Almond, Frosted Mint, Hazelnut, Vanilla, Caramel, Raspberry or Irish Cream

Served with Whipped Cream,  
Marshmallows and Peppermint Chips

\$4.50 per person (2 hours of service) \*  
*\$1.50 per person for each additional hour of service*

\*Please add \$60 Bartender Fee

*Additional Bartender \$60  
(Recommended per each additional 100 guests)*

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services  
Prices and Menu Items Subject to Change*

**Conferences and Catering**  
At Thanksgiving Point



## B E V E R A G E S

*Minimum 20 Guests*

### ASSORTED CANNED SODAS AND BOTTLED WATER

Coca-Cola, Diet Coke, Barq's Root Beer, Sprite,  
Minute Maid Lemonade and Dasani  
\$3.00 per beverage

### BEVERAGE STATION

Strawberry Lemonade, Lemonade,  
Sparkling Cranberry, Sparkling Cranberry-Apple, or  
Sparkling Apple  
\$3.00 per person

### ASSORTED BOTTLED AND SPECIALTY BEVERAGES

Monster Energy (Green) and Monster Sugar-Free  
\$4.50  
Bottled Minute Maid Juices  
Orange, Cranberry and Apple  
\$3.50

### SPARKLING CIDER TOAST

Served in Champagne Flutes  
\$4.50

### HOT BEVERAGES

Coffee or Tea  
\$30 per pot

Hot Chocolate  
\$35 per pot

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**Conferences and Catering**  
At Thanksgiving Point





## BANQUET ROOMS & AREAS

<i>Function Space</i>	<i>Capacities</i>					<i>Dimensions</i>	
	<i>Theater</i>	<i>Classroom</i>	<i>Banquet</i>	<i>U-Shape</i>	<i>Hollow Square</i>	<i>Length &amp; Width</i>	<i>Total Sq. Ft.</i>
<b>BARN</b>							
<i>Barn</i>	999	400*	696	–	--	–	10,626

<b>ELECTRIC PARK / PAVILION</b>							
<i>Electric Park / Pavilion</i>	15 Acres of Gated Open Space*						

<b>THANKSGIVING GARDENS AND VISITOR CENTER</b>							
<i>Garden Room</i>	300	120	240	50	60	39'x86'	3,354
*Additional Breakout Rooms Available							
<i>Thanksgiving Gardens</i>	50 Acres of Themed Gardens & Unlimited Capacity						

<b>GOLF COURSE CLUB HOUSE</b>							
<i>The Great Room</i>	225	100	200	40	–	40'x63'	2,520

<b>MUSEUM OF ANCIENT LIFE</b>							
<i>Amber Room</i>	200*	120*	220	40	--	64'x50'	3,200

<b>FOOD SERVICES BUILDING</b>							
<i>Rose Room</i>	120	60	96	35	45	22'x58'	1,276
<i>Velvet Room</i>	80	32	56	24	34	22'x42'	924


<b>OUTDOOR FUNCTION AREAS</b> (Available May 1 - September 30)							
<i>Loggia</i>	300	–	200	–	–	–	–
<i>Hidden Falls</i>	200	–	150	–	–	–	–
<i>Grape Arbor</i>	70	–	48	--	–	–	–

\* May incur additional set-up fees. Ask your Sales Representative or Event Manager for specifics.

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**Conferences and Catering**  
At Thanksgiving Point



## FLOWERS & DÉCOR

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

*Create the Perfect Event with the Thanksgiving Point Floral Department  
Featuring Fresh or Silk Flowers and Other Specialty Décor*

### C O R P O R A T E F L O R A L P R I C I N G

#### C E N T E R P I E C E S

Table Centerpieces .....	\$20.00 <i>and up</i>
Buffet Centerpieces .....	\$50.00 <i>and up</i>

#### O T H E R D É C O R

Glass Votive Holder with Candle .....	\$0.60 <i>and up</i>
Fresh Garlands .....	\$15.00 per Foot <i>and up</i>
Silk Garlands .....	\$15.00 per 8' Section <i>and up</i>
Silk Wreaths and Flowers .....	\$10.00 each <i>and up</i>

*Also Available, Specialty Décor Such as Gazebos, Arches, Pedestals, Urns, Fountains,  
Topiaries, Etc. For Pricing and Listings Please Contact an Event Manager.*

*Consultations Available  
801-768-4947 or 1-800-345-0426*

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services  
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**Conferences and Catering**  
At Thanksgiving Point



## LINEN PACKAGES

Standard White or Ivory Lap-Length linens are included in the rental cost.  
Other colors, fabrics and sizes are also available for an additional fee.

### TIER ONE PACKAGES

Table Linen Package – 10 Tables .....	\$250
Includes one floor-length poly-blend table cloth and one basic overlay per table. Additional table linen for \$22.50 per table	
Table Linen & Chair Cover Package – 10 Tables & 80 Chairs .....	\$405
Includes one floor-length poly-blend table cloth and one basic overlay per table, chair cover, and sash. Additional table linen for \$22.50 per table. Additional chair linen for \$3 per chair.	

### TIER TWO PACKAGES

Table Linen Package – 10 Tables .....	\$250
Includes one floor-length specialty table cloth per table. Additional tables for \$22.50 per table	
Table Linen & Chair Cover Package – 10 Tables & 80 Chairs .....	\$405
Includes one floor-length specialty table cloth per table, chair cover, and sash. Additional table linen for \$22.50 per table. Additional chair linen for \$3 per chair.	

### TIER THREE PACKAGES

Table Linen Package – 10 Tables .....	\$350
Includes one floor-length poly-blend table cloth and one specialty overlay. Additional table linen for \$32.50 per table	
Table Linen & Chair Cover Package – 10 Tables & 80 Chairs .....	\$505
Includes one floor-length poly-blend table cloth and one specialty overlay per table, chair cover, and sash. Additional table linen for \$32.50 per table. Additional chair linen for \$3 per chair.	

*Individual linens are also available for rental. Ask your Event Coordinator for details and pricing.*

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**Conferences and Catering**  
At Thanksgiving Point



# AUDIO VISUAL EQUIPMENT

On-Site Audio Visual Services Provided by Davis Audio-Visual, Inc.

## AUDIO-VISUAL PACKAGES

<b>LCD COMPUTER PROJECTION</b>	<b>BASIC PROJECTOR SUPPORT</b>	<b>VIDEO PROJECTION</b>
<i>Package Includes:</i> LCD Projector (4000 Lumens) Draped A/V Cart Tripod Screen <i>Package Price: \$350</i>	<i>Package Includes:</i> 6' or 8' Tripod Screen A/V Cart, AC & Power Strip <i>Package Price: \$125</i> <i>Computer Audio Patch: \$50</i>	<i>Package Includes:</i> LCD Video Projector DVD Player 6' or 8' Tripod Screen Audio Patch <i>Package Price: \$400</i>
<b>DUAL PROJECTION PACKAGE</b>	<b>AUDIO PACKAGE</b>	<b>TV/VCR/DVD</b>
<i>Package Includes:</i> 2 Screens 7' x 12' or 9' x 12' Splitter & Cabling Audio Patch 2 ea. 6000 Lumen Projectors <i>Package Price: \$1,200</i>  Technician Recommended	<i>Package Includes:</i> 2 ea. Anchor Speakers 4 Input Mixer 1 ea. Standing Wired Microphone <i>Package Price: \$200</i>  Add Wireless Microphone \$275	<i>Package Includes:</i> 42" Flat Panel Monitor DVD Player 48" Draped A/V Cart <i>Package Price: \$200</i>

## AUDIO-VISUAL BASICS

<b>FLOORS &amp; STAGES</b>	<b>MICROPHONES</b>	<b>COMPUTERS &amp; MONITORS</b>
12' x 12' Dance Floor: \$400 15' x 18' Dance Floor: \$450 21' x 21' Dance Floor: \$575 4' x 8' Staging: \$100	Wired Handheld Microphone: \$30 Wireless H.H. or Lavalier: \$125 4-Channel Mixer: \$50 iPod Connection: \$40  <i>Larger Mixers Available Upon Request</i>	Laptop Computer: \$90 Wireless Mouse or Pointer: \$45 48" Flat Screen w/ Cart: \$250 50" Flat Screen w/ Stand: \$350 70" Flat Screen w/ Stand: \$400
<b>SCREENS</b>	<b>EASELS, FLIPCHARTS &amp; WHITEBOARDS</b>	<b>MISCELLANEOUS</b>
6' Tripod Screen: \$60 8' Tripod Screen: \$70 10' Cradle Screen: \$100 7.5' x 10' Fast Fold Screen: \$120  9' x 12' Fast Fold Screen: \$150  10.5' x 14' Fast Fold Screen: \$200	Flipchart Easel w/ Pad & Pen: \$25 Additional Pad (Purchase): \$20 3M Post-It Pad (Purchase): \$60 Flip Chart Easel: \$20  Standing Tripod Easel: \$15  4' x 6' Whiteboard: \$50	Pipe and Drape: \$8 / foot 25' AC Extension Cord: \$15 Multi Outlet Power Strip: \$15 Follow Spot (1000 watt): \$70 / hour Gentner Conference Phone: \$90 Phone Line: \$125 Wired Internet: \$125 Podium: \$65

## TECHNICAL SUPPORT

The set up and testing of normal equipment requirements is complimentary. Should you have special request or if you would like a technician to remain with your meeting, technician labor is billed at \$75 per hour (4 hr min.), per technician, Monday through Saturday, 7 am - 10 pm. Off-hour rates including Sundays and Holidays are billed at \$75 per hour (2 hour minimum charge). \$80 minimum charge to assist with customer owned equipment.

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services*

*Prices and Menu Items Subject to Change*

# Conferences and Catering

At Thanksgiving Point



## 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 two (2) 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 and any needed dietary accommodations are required seven (7) days prior to the function date. Guarantees for Saturday events must be confirmed on the preceding Friday by 3 p.m. client 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 20.5% service charge and 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.

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services  
Prices and Menu Items Subject to Change*

**Conferences and Catering**  
At Thanksgiving Point