

Banquet & Catering Menu Selections





Table of Contents

Banquet Policies	3 - 6
Food & Beverage Minimums	7
Breakfast	8 - 12
Lunch	13 - 16
Breaks	17
Hors d'oeuvres	18 - 19
Plated Dinners	20 - 23
Buffet Stations	24 - 32
Beverage Service Policies	33
Beverage Menus	34 - 35
Room Descriptions	36
Room Measurements	37

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BANQUET POLICIES

GENERAL INFORMATION

Our printed menus are for general reference. We will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by the Food & Beverage Manager.

DEPOSIT

A non-refundable deposit of \$1000 is required for all functions. Deposits must be paid by check to secure a date for a private event. Deposits will be applied towards food & beverage minimums. Please note that prices are subject to change until your deposit is received. Your deposit will be applied towards your food and beverage total ticket.

GUARANTEES / CANCELLATIONS

- Final menu selections are due two weeks prior to the event.
- Guest counts must be guaranteed at least seven days prior to the event.
- Cancellations received less than 30 days prior to the event will be subject to a cancellation fee.

BILLING PROCEDURES

The event host is responsible for payment of the total amount due at the conclusion of the event. Payment may be made by check or Visa, MasterCard or American Express. PMCC members may have the charges applied to their member accounts. If payment is made by credit card, a 3% processing fee will be added to the final bill. All food and beverage purchases are subject to a 20% gratuity and 8.35% sales tax.

GUEST GUARANTEES

A guaranteed guest count is due at least seven days prior to the event. If a final guest count is not provided before the guarantee deadline, the last number given will be considered the guaranteed guest count for a minimum billing. PMCC will prepare for 5% over the guarantee. If the guest count exceeds 5% over the guarantee any time within seven days prior to the event, a 10% surcharge will be added to the cost of the additional meals.

MENU SELECTIONS

Menu changes made within two weeks prior to the event may result in additional fees. All prices are subject to change without notice; however, the host can guarantee quoted prices upon payment of a 50% deposit.

FOOD & BEVERAGE MINIMUMS

If food & beverage expenditures do not meet the appropriate minimum, the event host is responsible for payment of the difference. Tax and gratuities are not included in the required minimums.

FOOD

Park Meadows does not permit food to be brought from outside the Club. All food served, with the exception of wedding or birthday cakes must be provided by PMCC.

CAKE CUTTING SERVICE

The cake cutting fee is \$1.00 per person. This fee will be waived if the cake is prepared by PMCC. This service includes china plates, utensils, cutting of the cake, serving of the cake, & non-refrigerated storage of additional cakes. This service includes the cutting of up to 2 kinds of cake. **We strongly recommend this service.** If you choose not to take this service you are responsible for the cutting & serving of the cake, cake cutters, servers, plates, forks, serving trays, and storage of all cakes.



FACILITY FEES

Private events are subject to the following facility fees:

<u>Room/Location</u>	<u>May – September & December</u>	<u>October – April (excl. Dec.)</u>
Dining Room.....	\$500.....	\$400
Lounge.....	\$350.....	\$200
Founders Room.....	\$150.....	\$100
Entire Upper Level.....	\$1,000.....	\$1000
Deck (per deck).....	\$150.....	N/A
Patio & Lawn.....	\$350.....	N/A
Pool.....	\$200.....	N/A
Driving Range (evenings only).....	\$1,000.....	N/A
Tent (limited availability).....	\$1,000.....	N/A

VENDOR ARRANGEMENTS

A 15% fee is assessed if PMCC arranges for out-of-house needs such as dance floors, rental furniture, valet service, flowers, balloons, audio-visual needs, etc.

AUDIO VISUAL DAILY FEES

Television VCR/DVD	\$100
Easel Pads & Pens	\$35
Projector & Screen rental fee	\$100
Microphone & Speaker setup	\$75
Draping	\$75

OFF-SITE CATERING

Most menu items can be catered. An additional 15% catering fee will be added to all food and beverage purchases. If the host prefers to have PMCC deliver and pick up items for an off-site event, a \$50 delivery fee and a \$50 pick up fee will be added to the bill. If servers, bartenders or chefs are requested for an off-site event, the Club charges \$25 per hour per staff member (4 hour minimum per person).

PMCC RENTAL FEES

Rental fees apply to off-site catered events. A delivery fee may be applicable.

Stemware	\$.75 each
Silverware	\$.50 each
Tablecloths	\$.75 each
Napkins	\$.15 each
Plateware	\$1.00 each
Tables	\$7.00 each
Chairs	\$2.00 each
Serving Utensils	\$.50 each
Chafers & Fuel	\$5 each
Dance Floor	\$625 15 x 15

BUFFETS

Buffets are set out for 2 hours. At the conclusion of buffet service, all food and beverages (with the exception of wedding or birthday cakes) become the property of PMCC and cannot be taken from the premises. A chef's attendant fee of \$75 is charged for any food station requiring a chef's attendant (carving, grill, omelet, sundae bar, etc.). If buffet service extends beyond 1.5 hours, an additional \$25 per hour for each chef's attendant will be added to the final bill.



TIME EXTENSIONS

The following fees will be added to the final bill if events do not begin or end at the agreed times:

Delayed Service Fee. \$50 fee if service is delayed more than 30 minutes past the agreed beginning time and/or ending time for every thirty minutes.

Extended Time Fees. \$50 fee per each additional hour if a buffet is available for more than 1.5 hours (excluding dessert tables and wedding cakes). Plated dinners requiring table service for more than two hours may be assessed an additional fee.

Late Time Fee. \$50 fee per each additional half hour after 11:00 p.m.

ROOM SET-UP

Set-up and breakdown fees will be charged at the rate of \$25 per half-hour per person for events requiring a change to the normal room and table set-ups. A \$75 re-set fee will be charged if changes are required after a room has been set up per the agreed arrangement.

PIANO

If the piano is requested to be moved the fee is \$125.

MEETING SERVICES

\$25 room set-up fee for meetings.

\$25 conference phone fee.

\$25 per hour fee per server (2 hour minimum) if food service is required.

BEVERAGE SELECTIONS

PMCC maintains an extensive inventory of beer, wine and liquor that is available for private events. Event hosts may also furnish beer or wine that has not been purchased through PMCC. All bottles of beer or wine brought in by the event host must have a Utah DABC liquor seal on the bottle. Alcoholic beverages cannot be brought in from outside the state. Applicable service fees, state tax and gratuities will be added to the final bill based on the total amount of product opened or consumed at the event. Any unused product that has been brought in for an event and is not part of the Club's normal inventory is the property of the host after the event.

DECORATIONS

Nothing may be affixed or nailed into walls, windows or ceilings, and entrances may not be blocked by equipment or decorations. A minimum \$250 damage fee will be added to the final bill if any repairs or special cleaning are required as a result of the event. All decorations and equipment must be removed from the clubhouse before noon on the day following the event. If decorations or equipment are not removed by noon on the following day, the event host is responsible for paying a \$100 per day storage fee until all items are removed from Club property.

NOISE RESTRICTIONS

PMCC is in a residential neighborhood and reserves the right to request that guests or entertainers lessen the volume or perform without amplification. Per Park City noise restrictions, all outdoor amplified entertainment must conclude before 10:00 p.m. and indoor amplified entertainment must conclude before 11:00 p.m. Exterior clubhouse doors must remain closed if there is indoor amplified music.

VALET SERVICES

\$25 per hour is charged per each valet (includes gratuity). One valet per 25 vehicles is recommended.

ATTENDANT FEES

\$25 per hour is charged per each coat check attendant, greeter or other staff needed for non-food or beverage services at events (4 hour minimum).



POOL PARTIES

The swimming pool area is available for private events that begin after 5:00 p.m. At least one lifeguard is required for all private events taking place at the pool. The lifeguard fee is \$25 per hour, per guard (2 hour minimum).

CHILDREN

PMCC requests that the host and guests closely supervise children attending the event to ensure they do not run through the clubhouse or enter any restricted areas. The lower level of the clubhouse (locker rooms, fitness center, golf shop, kitchen, snack bar) is strictly off-limits to children.

BALLOONS FILLED WITH HELIUM

\$30 for approximately 25-30 balloons.

LIABILITY

PMCC cannot assume liability or responsibility for damage or loss of personal property or equipment left in the Clubhouse prior to, during or following an event. The event host accepts financial responsibility for any and all damages and special cleaning expenses that result from the event.



BANQUET FOOD & BEVERAGE MINIMUMS

Park Meadows Country Club offers a variety of beautiful rooms and locations for private parties. In order to reserve Club facilities, food & beverage expenditures must exceed the minimums below. If food & beverage expenditures do not meet the appropriate minimum, the event host is responsible for payment of the difference.

	MONDAY-TUESDAY	WEDNESDAY-SUNDAY
MAY – SEPTEMBER		
Dining Room	\$2,000	\$5,000
Lounge	\$1,000	\$1,500
Deck (per Deck)	\$250	\$300
Founders Room.....	\$400	\$450
Entire Upstairs.....	\$3,000	\$7,500
Patio & Lawn	\$900	\$1,000
Pool	\$350	\$450
Tent (<i>limited availability</i>).....	\$5,000	\$10,000
 OCTOBER – NOVEMBER, APRIL		
Dining Room	\$2,500	\$3,500
Lounge	\$800	\$1,000
Founders Room.....	\$500	\$500
Entire Upstairs.....	\$4,000	\$4,500
 DECEMBER – MARCH		
Dining Room	\$3,500	\$4,000
Lounge	\$1,000	\$1,500
Founders Room.....	\$600	\$750
Entire Upstairs.....	\$5,000	\$5,800



BREAKFAST BUFFETS

Minimum of 20 guests

ULTIMATE BREAKFAST

Eggs Benedict
Scrambled Eggs
Vermont Maple Pork Sausages
Applewood Smoked Bacon
Cinnamon Swirl French Toast with Maple Syrup
Fresh Fruit Medley
Rosemary Breakfast Potatoes
Bagels, Jams, Cream Cheese & Butter
Assorted Breakfast Pastries and Breads
Fresh Squeezed Orange, Grapefruit and Cranberry Juices
Coffee and Tea
\$34 per person

QUICK BREAKFAST

Scrambled Eggs
Rosemary Breakfast Potatoes
Assorted Sweet Muffins or Breakfast Breads
Fresh Fruit Medley
Fresh Squeezed Orange, Grapefruit and Cranberry Juices
Coffee and Tea
\$24 per person

CONTINENTAL BREAKFAST

Assorted Sweet Muffins or Croissants
Fresh Fruit Medley
Fresh Squeezed Orange, Grapefruit and Cranberry Juices
Coffee and Tea
\$18 per person



BREAKFAST BUFFET ADD-ONS

Priced per person

Eggs Benedict
\$8

Crab Cake Benedict
\$10

Bacon or Sausage
\$6

Cinnamon Swirl French Toast with Maple Syrup
\$4

Bagels & Cream Cheese
\$4

Hot or Cold Cereal or Housemade Granola
\$4

Homemade Biscuits and Sausage Gravy
\$6

Omelet Breakfast

\$75 Chef's Attendant Fee

Fresh Eggs, Egg Whites or Egg Beaters
Ham, Bacon, Sausage and Smoked Salmon
Peppers, Onions, Mushrooms, Tomatoes and Avocado
Assorted Cheeses
Fresh Squeezed Orange, Grapefruit and Cranberry Juices
Coffee and Tea
\$8



BREAKFASTS TO GO

Minimum of 40 guests

Priced per guest

BREAKFAST SANDWICH

Biscuit or Bagel Sandwich with Scrambled
Eggs, Cheddar Cheese and Ham
Banana, Orange or Apple
Orange Juice
Coffee
\$13

CONTINENTAL

Muffin, Croissant or Scone
Banana, Orange or Apple
Orange Juice
Coffee
\$10



PLATED BREAKFASTS

TRADITIONAL

Scrambled Eggs, Ham, Bacon or Sausage, Skillet Potatoes,
Vegetable Medley
\$22 per person

SOUTHWESTERN

Scrambled Eggs and Chorizo with Queso Fresco, Avocado and
Ranchero Sauce Wrapped in a Flour Tortilla, Served with
Skillet Potatoes, Pico de Gallo, Sour Cream
\$22 per person

EGGS BENEDICT

Classic with Herbed Hollandaise, Skillet Potatoes,
Vegetable Medley
\$24 per person

CRAB BENEDICT

Lump Crab Cakes, Spinach and Herbed Hollandaise with
Skillet Potatoes, Vegetable Medley
\$26 per person

RASPBERRY CREAM CHEESE FRENCH TOAST

With Whipped Butter, Caramel Rum Sauce and
Choice of Ham, Bacon or Sausage
\$22 per person

All Plated Breakfasts Accompanied by Juice, Basket of Pastries, Coffee or Tea



MENU ENHANCEMENTS

Assorted Danish: \$30/dozen

Petite Croissants: \$24/dozen Chocolate: \$30/dozen

Sweet Breads (Banana, Zucchini, Pumpkin,
Cranberry, Orange): \$8/loaf (8-10 ppl.)

Assorted Muffins (Blueberry, Banana, Lemon
Poppy seed, Cinnamon Streusel): \$24/dozen

Assorted Scones (Berry, Lemon Poppy seed, Apple
Cinnamon, Chocolate, Plain): \$24/dozen

Coffee Cake (Cinnamon Streusel, Chocolate Swirl,
Berry, Apple): \$8/loaf (8-10 ppl.)

Pecan Sticky Buns: \$30/dozen

Glazed Cinnamon Rolls: \$24/dozen

Assorted Large Cookies: \$18/dozen

Brownies: \$18/dozen

Fruit Bars: \$18/dozen

Lemon Bars: \$18/dozen

Rice Krispy Treats: \$12/dozen

Granola Bars: \$18/dozen

Chocolate Dipped Strawberries: \$4/each

Housemade Granola: \$9/lb.

Chocolate Chip Coconut Bars: \$28/dozen



LUNCHEON BUFFETS

Minimum of 30 guests

Priced per guest

SANDWICH BUFFET

Sliced Roast Beef, Smoked Turkey Breast and Honey Glazed Ham
Assorted Sliced Cheeses
Romaine Lettuce, Vine Ripened Tomatoes, Red Onion and Dill Pickle Spears
Roasted Garlic Aioli, Mayonnaise, Dijon Mustard and Cornichons
Mini Poppy seed Knots
Pasta Salad, Caesar, Tossed Green or Spinach Salad (*choose two*)
Basket of Potato Chips
Fresh Baked Chocolate Brownies, Cookies or Lemon Bars (*choose one*)
\$26

ALL-AMERICAN BUFFET

\$75 Chef's Attendant Fee

Grilled To Order Burgers and Chicken Breasts
Sliced Cheddar, Swiss and Smoked Gouda Cheeses
Romaine Lettuce, Vine Ripened Tomatoes, Red Onion and Dill Pickle Spears
Sun-Dried Tomato Aioli, Mayonnaise, Dijon Mustard and Ketchup
Ciabatta Rolls
Red Potato and Dill Salad
Caesar, Tossed Green or Spinach Salad
Fresh Fruit Medley
Warm Apple Crisp and Strawberry Shortcake
\$30

BBQ BUFFET

Barbecued St. Louis Pork Ribs
Slow Smoked Beef Brisket or Grilled Barbeque Chicken (*choose one*)
Traditional Cole Slaw
Caesar, Tossed Green or Spinach Salad (*choose one*)
Fresh Fruit Medley
Baked Beans
Soft Rolls and Cornbread Muffins
Peach or Apple Cobbler and Strawberry Shortcake
\$35



LUNCHEON SOUP & SALAD BUFFETS

\$25 per person

Choose 2 Soups, 2 Tossed Salads, 2 Compound Salads
Served with Fresh Bread & Butter, Assorted Cookies and Brownies

SOUPS

Butternut Squash
Potato & Garlic
Garden Vegetable
Wild Mushroom
Corn Chowder
Chicken Tortilla
Chicken Noodle
Vegetable Beef & Barley
Clam Chowder
Gazpacho (Cold)
Tomato & Fennel

TOSSED SALADS

Spring Mix ~ Grape Tomatoes, Vegetable Confetti, Cucumber, Citrus Vinaigrette
Caesar ~ Chopped Romaine, Housemade Croutons, Parmesan Dressing
Spinach ~ Candied Walnuts, Dried Cranberries, Red Onions, Balsamic
Oriental Chicken ~ Grilled Chicken, Crisp Wontons, Mandarin Oranges, Carrots, Red Peppers, Toasted Sesame Seeds, Poppy Seed Dressing

COMPOUND SALADS

Seasonal Fresh Fruit ~ With Minted Yogurt
Rotini Pasta Salad ~ With Kalamata Olives, Tomatoes, Basil and Crumbled Feta
Grilled Vegetable Salad ~ In a Light Balsamic Dressing with Fresh Herbs
Creamy Red Potato & Dill Salad ~ With Chopped Scallions in a Dijon Dressing
Tomato & Fresh Mozzarella Salad ~ With Fresh Basil, Extra Virgin Olive Oil and Aged Balsamic
Bowtie Pasta & Pesto ~ With Toasted Pine Nuts and Bay Shrimp



LUNCHESES TO GO

*Box lunches include whole fruit, chips, soda or bottled water and a cookie
Priced per guest*

Chicken Salad with Apples, Fresh Tarragon, Vine-Ripened Tomatoes,
Romaine Lettuce and Shallot Aioli on a Ciabatta Roll

\$20

Thinly Sliced Roast Beef with Havarti, Vine-Ripened Tomatoes, Sweet
Red Onion, Romaine Lettuce and Honey Mustard on a Poppy Seed Knot

\$22

Roast Turkey Breast with Hickory Smoked Bacon, Brie, Vine
Ripened Tomatoes, Romaine Lettuce, Mayonnaise and Honey Mustard
on Cranberry Walnut Bread

\$21

Italian Combo with Proscuitto, Salami, Provolone, Mayonnaise,
Balsamic, Tomato, Onion, Bell Peppers, Cucumber, Fresh Basil and
Mixed Greens on Olive Oil Bread

\$20

Fresh Mozzarella Cheese layered with Vine Ripened Tomatoes,
Artichoke Hearts, Romaine Lettuce and Fresh Basil on Honey
Whole Wheat Bread

\$20

Grilled Sliced Chicken with Pesto, Sun-Dried Tomatoes, Feta
Cheese, Mixed Greens and Toasted Pine Nuts on Olive Oil Bread

\$22



LUNCHEON ADD-ONS

Priced per guest

SALADS

Fresh Fruit Salad

\$3⁵⁰

Pasta Salad

\$3

Red Potato Dill Salad

\$3

SIDES

Tortilla Chips & Salsa

\$5



MEETING BREAKS

Minimum of 10 guests

BEVERAGE SERVICE

Choose any of the following:

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$15 per pot

Fresh Orange and Cranberry Juices

\$15 per carafe

Freshly Brewed Iced Tea or Lemonade

\$14 per carafe

Bottled Water and Assorted Soft Drinks

\$3.50 per guest

MORNING BREAK

Whole Fruit

Assorted Sweet Muffins or Croissants

\$5 per guest

ENERGY BREAK

Whole Fruit

Granola Bars and Power Bars

\$5 per guest

AFTERNOON SNACKS

Tortilla Chips & Salsa

Pretzels and Snack Mix

\$4.50 per guest



RECEPTION DISPLAYS

Priced per guest

Sliced Seasonal Fresh Fruit and Berries

\$5

Imported and Domestic Cheese Display
With Housemade Crackers, Sliced Baguettes and Fruit Garnish

\$8

Vegetable Crudité Display
With Sun-Dried Tomato Dip and Onion Dip

\$5⁵⁰

Antipasti Display
With Roasted Tomatoes, Vegetables, Olives, Cured Meats, Fresh Mozzarella

\$5

Smoked Salmon Display
With Traditional Garnishes

\$350/30 People

Sushi and Sashimi
Ebi, Nigiri, Maki and Sliced Fish with Soy, Wasabi and Gari

\$15

Poached Shrimp (Large)
Cocktail Sauce, Citrus and Tabasco

\$250/50 pcs.

Shellfish Display
Shucked Oysters, Greenlip Mussels, Clams and Crab Claws

\$10



APPETIZERS

Priced Per Dozen

Meats

- Petite Rosemary Biscuit with Braised Lamb and Pommes Frites \$15
- Petite Rosemary Biscuit with Braised Short Ribs and Pommes Frites \$15
- Petite Rosemary Biscuit with Barbeque Chicken \$15
- Mini Ground Tenderloin Sliders with Shallot Aioli \$22
- Grilled Strip Steak Crostinis with Tapenade and Creole Mustard \$18
- Grilled Ribeye Wrapped Asparagus Spears \$18
- Frenched Chicken Drums with Honey Soy Sauce \$15
- Chicken Tenders Wrapped with Olive, Fig and Sun-Dried Tomatoes \$22
- Grilled Lambsicles with Minted Peas \$60
- Mini Duck Confit Pizzas with Fig Jam \$35
- Chicken Salad Profiteroles \$15
- Smoked Duck Spring Roll with Chili Plum Sauce \$26

Seafood

- Petite Rosemary Biscuit with Barbeque Shrimp \$18
- Crab Salad in Sun-Dried Tomato & Basil Cups \$22
- Crab and Mango Salad in Apple Cups \$22
- Crab Salad Profiteroles \$22
- Smoked Salmon on Potato Crisps \$18
- Sweet Corn Madeleines with Caviar and Crème Fraiche \$72
- Scallop and Salmon Ceviche in Cucumber Cups \$32
- Baby Caribbean Lobster Tail with Coconut \$108
- Chile Glazed Salmon Skewers with Papaya Relish \$18
- Shrimp and Pancetta Skewers with Apricot Mustard \$22

Vegetables & Miscellaneous

- Wild Mushroom Tarts with Arugula Pesto \$15
- Tomato and Goat Cheese Tarts \$15
- Truffled Macaroni and Cheese in Parmesan Cups \$15
- Wonton Cones with Caesar Salad \$21
- Roasted Tomato and Pesto Bruschetta \$15
- Focaccia with Pear and Gorgonzola \$15
- Petite Mediterranean Salad on Rosemary Skewer \$21
- Sicilian Caponata~Eggplant, Bell Pepper, Feta Cheese, Capers and Pine Nuts Wrapped in a Puff Pastry with Balsamic Drizzle \$18
- Mini Cheese & Spinach Quiche \$18
- Olive Polenta with Pesto & Parmesan \$15
- Vegetable Frittata with Chive Cream Cheese \$15
- Soup Shooters ~ Asparagus or Butternut Squash with Petite Grilled Cheese Sandwich \$18



PLATED DINNER SELECTIONS

Priced Per Person

Includes bread, butter choice of salad and dessert

Tenderloin of Beef au Poivre
Roquefort Potato Gratin, 3 Peppercorn Sauce
\$48

Fennel Rubbed Wild Salmon
Tomato and Crab Risotto, Pernod Sauce
\$36

Cider Braised Pork Porterhouse
Parsnip Mashed Potatoes, Calvados Hard Cider Sauce
\$36

Honey and Dijon Rubbed Rack of Lamb
Fried Olive Polenta, Madeira Wine
\$48

Prosciutto and Sage Stuffed Breast of Chicken
Pancetta and Sweet Pea Risotto, Cracked Mustard
\$34

Pecan Crusted Coral Sea Grouper
Okra Dirty Rice, Creole Meunière
\$38

Garlic Rubbed Roast Strip Loin
Boursin Mashed Potatoes, Haystack Onions, Cabernet Demi-Glâce
\$44

Grilled Tombo Tuna
Tapenade, Tomato and Goat Cheese Tart, Arugula and Pear Salad
\$40

Molasses Braised Veal Osso Bucco
French Bread, Gremolata, Pan Jus
\$55

Pan Seared Chicken Supreme
Mustard Spaetzle, Capers, Garlic, White Wine
\$34



PLATED DINNER SELECTIONS

(Continued)

Juniper Rubbed Elk Chop
Double Cut, Gorgonzola Potato Croquette, Dried Cherries, Cabernet Sauce
\$55

Combo Entrées

Grilled Beef Tenderloin & Lemongrass Prawns
Buttermilk Mashed Potatoes, Baby Vegetables, Pinot Noir Sauce
\$60

Rosemary Roast Rack of Lamb and Lobster Tail
Fingerling Potato Hash, Rapini, Vanilla Beurre Blanc
\$65

Coriander Grilled Salmon Filet and New York Strip
Watercress Risotto, Citrus Beurre Blanc, Peppercorn Sauce
\$50

Spinach and Artichoke Stuffed Chicken Breast and Herb Crusted Halibut
Boursin Potato Croquette, Tarragon Beurre Blanc
\$48

Vegetarian Entrées

Mushroom Risotto
Stuffed with Red & Yellow Tomatoes, Smoked Tomato Sauce, Rapini,
Baby Vegetables
\$35

Rolled Asparagus Lasagna
Rich Pomodoro Sauce, Grilled Asparagus, Parmesan Reggiano
\$35

Stuffed Grilled Eggplant
Spaghetti Squash, Portabello Mushrooms, Stewed Tomatoes
\$32



PLATED DINNER SALADS

Tossed Field Greens with Grape Tomatoes, Vegetable
Confetti, Citrus Vinaigrette

Spinach and Fuji Apple with Candied Walnuts, Dried Cranberries,
Bermuda Onions & Balsamic Vinaigrette

Caesar Salad with Garlic Croutons & Shaved Parmesan

Poached Pear & Arugula with Warm Goat Cheese and
Pear Vinaigrette

Tomato Medley & Fresh Mozzarella with Extra Virgin Olive
Oil, Basil and Aged Balsamic



PLATED DESSERTS

Chocolate Truffle Torte
White Chocolate Sauce

Chocolate Red Currant Raspberry Torte
Chambord Berries

Chocolate Devils Food Cake
Chocolate Mousse, Chocolate Sauce

Citrus and Berry Cheesecake
Mixed Berry Sauce

Chocolate Cherry Cheesecake
Brandied Cherries

Brown Butter Apple Tart
Vanilla Bean Ice Cream, Cinnamon

Pear Frangipane Tart
Amaretto Cream

Crème Brûlée
A Classic French Custard

Caramel Pot de Crème
With Tea Cookies

Strawberry Poppy seed Cake

Carrot Spice Cake

Raspberry Chantilly Cake



BUFFETS

*Minimum of 30 guests
Priced per guest*

“MASTERS” BUFFET

Assorted Rolls and Artisan Breads with Sweet Cream Butter,
Extra Virgin Olive Oil and Balsamic

Lump Crab Cakes with Citrus Tarragon Beurre Blanc

Wild Mushroom Tarts in a Puff Pastry with Arugula Pesto

Tossed Field Greens, Cucumbers, Grape Tomatoes,
Housemade Croutons, Vinaigrette

Spinach and Fuji Apple Salad, Candied Walnuts, Dried
Cranberries, Red Onion, Balsamic

Avocado and Hearts of Palm Salad

Butter Lettuce, Orange Segments, Coriander Vinaigrette

Tomato and Fennel Bisque

Southwestern Chicken and Pinto Bean Soup

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Sautéed Asparagus

Cauliflower Gratin

Spinach and Artichoke Stuffed Breast of Chicken with
Sun-Dried Tomato Pesto

Grilled Wild Alaskan Salmon/Shrimp Risotto Cakes,
Tarragon Beurre Blanc

Poached King Crab Legs with Lemon & Drawn Butter

Carved Châteaubriand with Creamed Horseradish and
Wild Mushroom Madeira Sauce

Chef's Selection of Housemade Desserts and Petit Fours

\$85 per person



SEAFOOD BUFFET

Selection of Sourdough Breads and Rolls, Cheddar Scallion Biscuits and
Corn Muffins with Sweet Butter and Jams

New England Clam Chowder

Crab and Asparagus Bisque

Mixed Salad Greens with Spiced Pecans, Grape Tomatoes,
Gorgonzola and Assorted Dressings

Classic Caesar Salad

Chilled Seafood Selection of Jumbo Prawns with Citrus,
Cocktail Sauce and Remoulade, Shucked Oysters, Smoked
Salmon, Stone Crab Claws, Assorted Sushi and Sashimi

Mediterranean Cioppino

Steamed King Crab Legs

Grilled Filet of Salmon

Pistachio Crusted Chilean Seabass

Spinach and Fontina Stuffed Chicken Breast

Sautéed Vegetable Medley

Parsleyed Red Bliss Potatoes

Almond Coconut Jasmine Rice

Cracked Pepper and Sea Salt Crusted Prime Rib with Au Jus

Cherry Chocolate Bread Pudding

Brown Butter Apple Tart

Strawberry Poppy seed Cake

\$63 per person



“A TASTE OF ITALY” BUFFET

Assorted Artisan Breads and Rolls
Italian Sausage and White Bean Soup
Roasted Tomato and Basil Soup
Mixed Field Greens
Baby Spinach and Apples Salad
Classic Caesar Salad
Grilled Vegetable Antipasto
Tomato, Mozzarella and Fresh Basil
Focaccia with Grilled Pear, Gorgonzola and Pine Nuts
Vegetable Ratatouille with Fresh Basil
Oven Roasted Plum Tomatoes
Pancetta and Sweet Pea Risotto
Rosemary Potatoes
Chicken Scaloppini
Olive Crusted Seabass
Wild Mushroom and Spinach Cannelloni
Italian Sausage Lasagna
Peppered Striploin Roast with Wild Mushroom Madeira Sauce
Tiramisu
Cannolis
Amaretto Cheesecake

\$45 per person



BARBECUE BUFFET

Corn Muffins, Soft Rolls and Cheddar Onion Biscuits

Mixed Salad, Romaine Hearts, Carrot Curls, Parmesan Croutons,
Grape Tomatoes and Buttermilk Dressing

Asparagus and Cabbage Slaw

Twice Baked Potatoes

Rosemary Grilled Corn on the Cob

Barbecue Baked Beans

St. Louis Style Pork Ribs

Smoked Beef Brisket

Barbecue Chicken

Fresh Fruit Cobbler

Devil's Food Cake

\$48 per person



BUFFET DINNER SELECTIONS

All entrée selections include rolls & butter, salad, chef's vegetables, starch, dessert and coffee & tea service

Minimum of 30 guests

Priced per guest

Prime Rib Roast with Creamed Horseradish and Pan Jus

\$48

Grilled Beef Tenderloin Medallions with Cranberries and Gorgonzola Cream

\$52

Three Peppercorn Roasted Striploin of Beef with Wild Mushroom Madeira Sauce

\$45

Pistachio Crusted Chilean Seabass with Citrus Beurre Blanc

\$38

Grilled Wild Salmon with Strawberries and Balsamic

\$34

Sesame Tombo Tuna, Pan Seared with Ginger Szechuan Sauce

\$34

Fig Stuffed Pork Loin with Port Wine Demi Glaze

\$36

Rosemary Grilled Lamb Sirloin with Honey Dijon Rosemary Sauce

\$36

Artichoke and Spinach Stuffed Chicken Breast with Tarragon Cream

\$34

Chicken Scaloppini with Herbed Spaetzle and Lemon Capers Sauce

\$34



SALAD SELECTIONS

Tossed Field Greens with Grape Tomatoes, Vegetable
Confetti and Citrus Vinaigrette

Spinach and Fuji Apple Salad with Dried Cranberries, Candied
Walnuts, Crumbled Gorgonzola and Balsamic Vinaigrette

Chopped Romaine with Garlic Croutons and Parmesan Dressing

Arugula with Goat Cheese, Poached Pear and Pear Vinaigrette

Vine Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil

Butter Lettuce and Hearts of Palm with Avocado and
Coriander Vinaigrette



STARCH SELECTIONS

Gruyère Potatoes Au Gratin

Herb Roasted Red Bliss Potatoes

Boursin Mashed Potatoes

Wild Rice Pilaf

Buttered Fingerling Potatoes

Twice Baked Potatoes



BUFFET DESSERT SELECTIONS

Carrot Spice Cake with Cinnamon Cream

Chocolate Truffle Torte

Red Currant Raspberry Cheesecake

Deep Dish Sour Cream Apple Tart

Tiramisù

Assorted Petits Fours

Bread Pudding with Caramel Rum Sauce

Apple Cranberry Crisp with Vanilla Ice Cream



BUFFET STATIONS

Minimum of 30 guests

PASTA STATION

Rigatoni, Fettuccini and Linguini Pastas
Marsala, Alfredo, Bolognese, Marinara and Clam Sauces
Grilled Chicken, Italian Sausage and Shrimp
Assorted Fresh Vegetables
Grated Parmesan
\$18 per person

SEAFOOD STATION

Chilled Shrimp with Cocktail Sauce, Lemon and Lime
Oysters on the Half Shell
Smoked Salmon Display with Appropriate Garnishes
Assorted Sushi and Sashimi with Pickled Ginger,
Wasabi and Soy
\$28 per person

CARVING STATION

Each Station Serves 30 guests

Boneless Turkey Breast with Soft Rolls, Pan Gravy and Cranberry Apple Chutney
\$225

Bone-In Baked Ham with Cheddar Onion Biscuits and Honey Soy Glaze
\$200

Dijon and Tarragon Rubbed Beef Rib Roast with Soft Rolls, Au Jus and
Creamed Horseradish
\$285

Herb Grilled Beef Tenderloin with Soft Rolls, Béarnaise Sauce and/or
Wild Mushroom Madeira Sauce
\$325

Cider Braised Pork Loin with Soft Rolls, Gala Apples and Calvados Demi Glaze
\$250

Salmon Wellington Wrapped in Brioche with Spinach and Mushrooms and
Lemon Dill Beurre Blanc
\$225



BEVERAGE SERVICE

RESPONSIBLE ALCOHOL SERVICE

PMCC staff is responsible for monitoring the potential intoxication of all guests and will regulate bar service when necessary to insure the safety of those guests.

Any guest who looks 30 years or younger may be asked to produce a valid driver's license as proof of age when ordering or consuming an alcoholic beverage. If a guest cannot produce proper identification upon request, PMCC staff cannot serve alcohol to that guest.

Per Utah State law no one, including parent, spouse or legal guardian, can purchase alcohol for a minor. PMCC reserves the right to prohibit the service of alcohol at high school graduation parties.
1.5 oz. serving per Utah State law.

BEVERAGE SELECTIONS

PMCC maintains an extensive inventory of beer, wine and liquor that is available for private events.

Event hosts may furnish beer, wine or liquor that has not been purchased through PMCC. All bottles of beer, wine or liquor must have a Utah DABC liquor seal on the bottle. Alcoholic beverages cannot be brought in from outside the state.

Any unused product that has been brought in for an event and is not part of the Club's normal inventory is the property of the host after the event.

Applicable service fees, state tax and gratuities will be added to the final bill based on the total amount of product opened or consumed at the event.

BAR SERVICE FEES

Hosted Bar: Event host pays all bar service fees, beverage expenses, tax and gratuities.

Cash Bar: Event host pays all bar service fees. Individual guests pay for their own drinks, tax and gratuities.

There is a minimum beverage charge of \$300 per bar. Park Meadows requires a minimum of one bartender for events up to 50 persons, and an additional bartender for each 50 persons. Bartenders are \$25 per hour with a 3 hour minimum per bartender and/or cocktail server. Set-up fee per bar is \$100.

If an event host prefers to bring in beverage products not purchased from PMCC, the following fees apply:

- Corkage: \$15 per each 750 ml bottle and \$20 per each 1.5 liter bottle of wine.
- \$5 per person set-up fee for liquor drinks.
- \$50 per keg for draft beer.

Events requiring PMCC to place special orders for beer, wine or liquor products that are not in the Club's normal inventory are billed for the amount PMCC must pay DABC plus a 25% handling fee and the appropriate corkage, set-up or service fee. *Example: If DABC charges \$20 per bottle of wine, the host will pay PMCC \$35 per bottle (\$20 + \$5 handling fee + \$10 corkage).*



BEVERAGE SELECTIONS

	Hosted Bar <i>(Plus tax & gratuity)</i>	Cash Bar <i>(Includes tax & gratuity)</i>
<u>House</u>	\$6	\$7
<i>Vodka:</i> Smirnoff		
<i>Gin:</i> Beefeaters		
<i>Tequila:</i> Jose Cuervo		
<i>Rum:</i> Bacardi Silver		
<i>Whiskey/Bourbon:</i> Jim Beam, Early Times		
<u>Call</u>	\$7 ⁵⁰	\$8
<i>Vodka:</i> Absolut, Stolichnaya		
<i>Gin:</i> Tanqueray		
<i>Rum:</i> Appleton Estate		
<i>Scotch:</i> Dewars		
<i>Whiskey/Bourbon:</i> Crown Royal		
<u>Premium</u>	\$8 ²⁵	\$9
<i>Vodka:</i> Grey Goose, Chopin		
<i>Gin:</i> Tanqueray Ten		
<i>Tequila:</i> Herradura Reposado		
<i>Scotch:</i> Johnny Walker Black, The Glenlivet 12yr		
<i>Whiskey/Bourbon:</i> Knob Creek, Basil Hayden		
<u>Ultra Premium</u>	\$9 ⁷⁵	\$10
<i>Tequila:</i> Don Julio		
<i>Scotch:</i> Glenmorangie, The Macallan 12yr		
<i>Whiskey/Bourbon:</i> Bookers		
<u>Premium Beer</u>	\$5 per bottle	\$6 per bottle
Beck's, Beck's Dark, Corona		
<u>Domestic Beer</u>	\$4 per bottle	\$5 per bottle
Amstel Light, Budweiser, Bud Light, Coors, Coors Light, Heineken, MGD, Michelob Ultra, Miller Light		
<u>Draft Beer</u>		
<i>Wasatch Beers:</i> Hefeweisen, Chasing Tail Golden Ale, Evolution Ale, Michelob Ultra	\$4 per glass	\$5 per glass
<u>Bottled Water & Assorted Soft Drinks</u>	\$2 ⁵⁰ per guest	\$3 per guest
Coca-Cola products		



WINE LIST

Priced per glass / bottle

All wines and prices are subject to change without notice

All beverage purchases are subject to a 20% gratuity and 8.35% sales tax

HOUSE WINES

	<i>Glass</i>	<i>Bottle</i>		<i>Glass</i>	<i>Bottle</i>
Whites			Reds		
Ferrari-Carano Chardonnay	\$10	\$62	Franciscan Merlot	\$10	\$45
Hess Select Chardonnay	\$6	\$32	Sebastiani Cabernet Sauvignon	\$10	\$40
Ferrari-Carano Fumé Blanc	\$6	\$34	Raymond Amberhill Cabernet Sauvignon	\$6	\$21
Villa Maria Sauvignon Blanc	\$6	\$32	Rosemount Shiraz	\$6	\$30
Ecco Domani Pinot Grigio	\$6	\$32	Columbia Crest Merlot	\$6	\$25
Beringer White Zinfandel	\$6	\$30	Francis Coppola Claret	\$6	\$36
Hogue Johannesburg Riesling	\$6	\$23	A to Z Pinot Noir	\$6	\$35
Santa Margherita Pinot Grigio	\$11	\$46	Ravenswood VB Zinfandel	\$6	\$28
Champagnes					
Veuve Clicquot Ponsardin Brut		\$90			
Schramsberg Blanc de Blancs Brut		\$66			
Seguras Viudas Heredad		\$39			
Seguras Viudas Aria Estate Brut		\$25			

Prices are subject to Change.

Additional wines are available upon request.



Dining Room

Seating: 65-90 people with existing furniture
 Banquet Seating: up to 150 with banquet chairs
 Vaulted Ceilings 20', Beam Height 8'6"
 Fireplace
 Spectacular Views of Park City Ski Resorts
 Decks Accessible



Lounge

Seating: 25-40 with existing furniture
 Banquet Seating: up to 60 with banquet chairs
 Barstools 6
 Bar Service Area Dimensions 14'3" x 7'
 Four Televisions
 Fireplace
 Decks Accessible
 Equipped for speaker/conference phone



Founders Room/ Private Dining Room

Seating: 20 people with existing furniture
 One Television
 Fireplace
 Access to Deck
 Private Door
 Equipped for speaker/conference phone
 Ideal for board/business meetings
 Private intimate dining
 Wireless Internet

Upstairs Floor Plan

