



# **Banquet & Catering Menu Selections**



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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 is required for all functions. Events during June, July, August and December require a non-refundable deposit of \$1,000. Events for all other months require a non-refundable deposit of \$500. Deposits must be paid by check to secure a date for a private event. Deposits will be applied towards food & beverage minimums.

### 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

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 (i.e., event hosts may not bring in their own food or food provided by another caterer or restaurant).

### FOOD & BEVERAGE MINIMUMS

Private events beginning after 3:00 p.m. must meet or exceed minimum food & beverage expenditures. If food & beverage expenditures do not meet the appropriate minimum, the event host is responsible for payment of the difference. Food & beverage minimums do not apply to events that conclude before 4:00 p.m. A separate rate sheet detailing the required minimums is included in the banquet package. Tax and gratuities are not included in the required minimums.



**FACILITY FEES**

Private events are subject to the following facility fees:

<u>Room/Location</u>	<u>May – September &amp; December</u>	<u>October - April</u>
Dining Room.....	\$500.....	\$350
Lounge.....	\$350.....	\$200
Founders Room.....	\$50.....	\$100
Entire Upper Level.....	\$1,000.....	\$600
Deck (per deck).....	\$100.....	N/A
Patio & Lawn.....	\$250.....	N/A
Pool.....	\$150.....	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 offsite catered events. A delivery fee may be applicable.

Stemware	\$ .75 each
Silverware	\$ .50 each
Table Cloths	\$ .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

**BUFFETS**

Buffets are set out for 1.5 hours. At the conclusion of buffet service, all food and beverages (with the exception of wedding cakes) become the property of PMCC and cannot be taken from the premises. If a buffet is served for fewer than the required minimum number of guests a 50% per person surcharge will be added to meet the minimum attendance requirement. 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**

\$20 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
<b>MAY – SEPTEMBER</b>		
Dining Room .....	\$2,000	\$6,000
Lounge .....	\$1,000	\$1,500
Deck (per Deck) .....	\$150	\$200
Founders Room.....	\$500	\$500
Entire Upstairs.....	\$3,000	\$7,500
Patio & Lawn .....	\$900	\$1,000
Pool .....	\$350	\$500
Tent ( <i>limited availability</i> ).....	\$5,000	\$10,000
 <b>OCTOBER – NOVEMBER, APRIL</b>		
Dining Room .....	\$3,000	\$3,500
Lounge .....	\$800	\$1,000
Founders Room.....	\$500	\$500
Entire Upstairs.....	\$3,800	\$4,500
 <b>DECEMBER – MARCH</b>		
Dining Room .....	\$3,500	\$4,000
Lounge .....	\$1,000	\$1,500
Founders Room.....	\$600	\$750
Entire Upstairs.....	\$4,500	\$5,500



## **BREAKFAST BUFFETS**

*Minimum of 20 guests*

*Priced per guest*

*Breakfast buffets include hot coffee & tea*

### **THE KING OF BREAKFASTS!**

Eggs Benedict  
Scrambled Eggs  
Vermont Maple Pork Sausages  
Applewood Smoked Bacon  
Cinnamon Swirl French Toast with Maple Syrup  
Fresh Fruit Array  
Hot, Crisp Breakfast Potatoes  
Bagels, Jams, Cream Cheese & Butter  
Sweet Breakfast Breads  
Fresh Orange, Grapefruit & Cranberry Juices  
\$34

### **QUICK BREAKFAST**

Scrambled Eggs  
Breakfast Potatoes  
Assorted Sweet Muffins or Breakfast Breads  
Diced Fruit Bowl  
Fresh Orange & Cranberry Juices  
\$18

### **CONTINENTAL BREAKFAST**

Assorted Sweet Muffins or Croissants  
Diced Fruit Bowl  
Fresh Orange & Cranberry Juices  
\$14

### **OMELET STATION**

*\$75 Chef's Attendant Fee*

Fresh Eggs, Eggs Whites or Egg Beaters  
Ham, Bacon, Sausage and Smoked Salmon  
Peppers, Onions, Mushrooms, Tomatoes and Asparagus  
Cheddar, Parmesan and Chèvre Cheeses  
*Add \$6*

### **CREPE STATION**

*\$75 Chef's Attendant Fee*

Strawberry, Banana, Peaches, Fresh Whipped Crème  
Ham & Cheese  
*Add \$6.50*



## **BREAKFAST BUFFET ADD-ONS**

*Priced per guest*

Eggs Benedict  
\$8

Bacon or Sausage  
\$6

Cinnamon Swirl French Toast with Maple Syrup  
\$4

Bagels, Jams, Cream Cheese & Butter  
\$4

## **BREAKFASTS TO GO**

*Minimum of 40 guests*

*Priced per guest*

### **BREAKFAST SANDWICH**

Hot Bagel Sandwich with Scrambled Eggs, Cheddar Cheese & Ham  
Banana or Orange  
Orange Juice  
Coffee  
\$13

### **CONTINENTAL**

Sweet Muffin  
Banana or Orange  
Orange Juice  
Coffee  
\$10



## LUNCHEON BUFFETS

*Minimum of 30 guests  
Priced per guest*

### SANDWICH BUFFET

Sliced Roast Beef, Smoked Turkey Breast and Honey Cured Ham  
Sliced Cheddar, Swiss and Smoked Gouda Cheeses  
Romaine Lettuce, Vine Ripened Tomatoes, Red Onion and Dill Pickle Spears  
Roasted Garlic Aioli, Mayonnaise, Dijon Mustard and Cornichons  
Fresh Baked Breads  
Pasta Salad  
Caesar, Tossed Green or Spinach Salad (*choose one*)  
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 & Chicken Breast  
Sliced Cheddar, Swiss and Smoked Gouda Cheeses  
Romaine Lettuce, Vine Ripened Tomatoes, Red Onion and Dill Pickle Spears  
Sundried Tomato Aioli, Mayonnaise, Dijon Mustard and Ketchup  
Focaccia Buns  
Red Potato & Bleu Cheese Salad  
Caesar, Tossed Green or Spinach Salad (*choose one*)  
Fresh Fruit Salad  
Apple Pie & Strawberry Shortcake  
\$28

### BBQ BUFFET

Tender Baby Back Ribs with Tangy Barbeque Sauce  
Crispy Fried Chicken or Grilled Barbeque Chicken Breast (*choose one*)  
Traditional Cole Slaw  
Caesar, Tossed Green or Spinach Salad (*choose one*)  
Fresh Fruit Salad  
Baked Beans  
Cornbread  
Apple Pie & Strawberry Shortcake  
\$30



## LUNCHEON SOUP & SALAD BUFFETS

*Minimum of 30 guests*

*Priced per guest*

### ASIAN SALAD BUFFET

*Choose one:*

Artichoke & Anaheim Pepper Soup

Carrot Soup

Beef & Vegetable Soup

Mixed Micro Greens with Red & Yellow Peppers, Mandarin Oranges, Red Onion  
Water Chestnuts, Crispy Wonton Strips and Spicy Cashews with a Sesame Soy Dressing

*Choose two:*

Grilled Chicken with Teriyaki Sauce

Tempura Shrimp Skewers

Tempura Chicken Skewers

Sea Bass Fillet coated with a Soy & Pineapple Glaze, served with a Ginger Beurre Blanc *Add \$9*

Rolls & Butter

Berries Romanoff

\$20

### TROPICAL SALAD BUFFET

*Choose one:*

Artichoke & Anaheim Pepper Soup

Carrot Soup

Beef & Vegetable Soup

Coconut Shrimp with Jalapeño Jelly  
Green Salad with Grilled Apples & Pears, Mandarin Oranges, Kiwi,  
Red & Yellow Peppers and Spicy Cashews  
Pineapple Ginger Dressing or Champagne Lime Vinaigrette

*Choose two:*

Macadamia Crusted Mahi-Mahi with Roasted Pineapple Sauce

Grilled Chicken with Roasted Pineapple Sauce

Tempura Shrimp Skewers

Tempura Chicken Skewers

Rolls & Butter

Tropical Fruit Romanoff or Key Lime Pie

\$23



## LUNCHES TO GO

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

*Pre-select two sandwich choices (minimum of 10 per choice)*

*Priced per guest*

Marinated Grilled Chicken Breast with Smoked Gouda Cheese, Vine Ripened Tomatoes, Romaine Lettuce and a Sundried Tomato Aioli on a Focaccia Bun.  
\$21

Thinly Sliced Roast Beef with Swiss Cheese, Vine Ripened Tomatoes, Romaine Lettuce and a Horseradish Aioli on a Hoagie Bun  
\$22

Smoked Turkey Breast with Hickory Smoked Bacon, Swiss Cheese, Vine Ripened Tomatoes, Romaine Lettuce, and a Cranberry Mayonnaise on a Hoagie Roll.  
\$21

Mustard Rubbed Pork Loin with Swiss Cheese, Vine Ripened Tomatoes, Cole Slaw and an Apple & Roasted Garlic Aioli on a Honey Whole Wheat Bread.  
\$20

Fresh Mozzarella Cheese layered with Vine Ripened Tomatoes, Artichoke Hearts, Romaine Lettuce and a Basil & Chipotle Pesto on Honey Whole Wheat Bread.  
\$20



## LUNCHEON ADD-ONS

*Priced per guest*

### SALADS

Fresh Fruit Salad

\$3<sup>50</sup>

Pasta Salad

\$3

Red Potato & Bleu Cheese Salad

\$3

### SIDES

Tortilla Chips & Salsa

\$5

### DESSERTS

Lemon Bars

Cake (Carrot, Lemon or Chocolate)

Cheesecake

Apple Pie

Strawberry Shortcake

\$5



## **MEETING BREAKS**

*Minimum of 10 guests*

### **BEVERAGE SERVICE**

Choose any of the following:

Coffee, Decaffeinated Coffee & Assorted Herbal Teas

\$15 per pot

Fresh Orange & Cranberry Juices

\$15 per carafe

Freshly Brewed Iced Tea or Lemonade

\$14 per carafe

Bottled Water & 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 & Power Bars

\$5 per guest

### **AFTERNOON SNACKS**

Tortilla Chips & Salsa

Pretzels & Snack Mix

\$5.50 per guest



## CHEESE & FRUIT ARRAYS

*Priced per guest*

*Arrays include a selection of cheeses of varied texture and age, served with strawberries, grapes and assorted gourmet crackers*

### PMCC'S SPECIAL BLEND

Vermont White Cheddar, Humboldt Fog, French Brie, Chèvre,  
Cambozola, Aged Gouda, Fontina, and Maytag Bleu Cheese  
\$18

### DOMESTIC & IMPORTED VARIETIES

Cheddar, Aged Gouda, Cambozola, Brie, Port Salut, Fontina,  
Maytag Bleu Cheese and a selection of Triple Cream Cheeses  
\$10

### DOMESTIC VARIETY

Cheddar, Swiss, Smoked Gouda, Fontina and Maytag Bleu Cheese  
\$7.50

## HORS D'OEUVRES

*Priced per 50 pieces*

*Six pieces per person, per hour recommended*

*\$120*

Tomato/Basil Bruschetta  
Chicken Satay  
Pork Wontons  
Chicken Quesadilla  
Tempura Vegetables  
Mini Meatballs  
Spinach & Goat Cheese Bruschetta  
Buffalo Wings  
Potato Skins  
Fried Mozzarella  
Crudités with Dip  
Tortilla Chips with Salsa

*\$140*

B.L.T. Bruschetta  
Smoked Salmon Bruschetta  
Shrimp & Kielbasa Skewers  
Beef Satay  
Tempura Artichokes  
Tempura Chicken Skewers  
Aram Sandwiches  
Jalapeño Poppers  
Spanakopita  
Stuffed Mushrooms  
Pigs in a Blanket  
Mini Quiches  
Taqitos

*\$175*

Mini Beef Wellingtons  
Coconut Shrimp  
Duck Wontons  
Coconut Lobster Tail  
Crab Cakes  
Vegetable Spring Rolls  
Crab Napoleons  
Tempura Shrimp  
Shrimp Cocktail  
Smoked Salmon Tray  
NY Strip Skewers  
Grilled Salmon Skewers  
Tempura Lobster Skewers  
Tempura Shrimp Skewers  
Red Potato w/Bleu Cheese Skewers  
Fruit Skewers



## PLATED DINNER SELECTIONS

*Minimum of 20 guests*

*Priced per guest*

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

### SOUPS

*Choose one*

Artichoke and Anaheim Pepper Soup

Carrot Soup

French Onion Soup au Gratin Add \$2

**OR**

### SALADS

*Choose one*

Field Greens with Tomatoes, Spicy Cashews and Balsamic Vinaigrette

Field Greens with Grilled Pear, Dried Cranberries, Gorgonzola,  
Walnuts and Candied Lime Vinaigrette *Add \$1*

Romaine with House-Made Croutons, Asiago Cheese and Caesar Dressing

Chopped Lettuce with Ham, Maytag Bleu Cheese, Kalamata Olives,  
Tomatoes, Red Onion and Egg with Ranch Dressing *Add \$2*

Baby Spinach Tossed with Honey Mustard Dressing, Bacon, Egg and Mushrooms

Iceberg Wedge Topped with Maytag Bleu Cheese Dressing

Tower of Fresh Sliced Tomatoes and Mozzarella, drizzled with Basil Oil *Add \$2*

### STARCHES

*Choose one*

Parmesan-Reggiano Potato Gratin

Lyonnais Potatoes with Onions

Garlic Mashed Potatoes

Twice Baked Potatoes

Baked Potato

French Fries

Wild Rice Pilaf



## PLATED DINNER SELECTIONS

*Minimum of 20 guests*

*Priced per guest*

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

### ENTRÉES

#### **Beef Wellington**

*Prime Beef Tenderloin with Paté du Foie Gras wrapped in a Puff Pastry,  
served with a Demi-Glace*

\$50

#### **Lamb Loin en Croûte**

*Tender Loin of Lamb coated with Roasted Cashews and Spinach and wrapped  
in a Puff Pastry, finished with a Dijon and Rosemary Demi-Glace*

\$46

#### **Pork Tenderloin**

*Tenderloin Pork Medallions layered across a Tart Apple & Caramelized Onion Compote,  
topped with a Dijon White Wine Sauce*

\$38

#### **Chicken Cordon Bleu**

*Panko-cruste Chicken Breast with Cured Ham and Swiss Cheese and finished with a Sauce Mornay*

\$38

#### **Chicken Piccata**

*Served with a Lemon Caper Jus and Gruyère Cheese*

\$36

#### **Chicken Pesto**

*Topped with Basil and Cashew Pesto, Tomato Concassé and Herb Jus*

\$36

#### **Chicken Kiev**

*Served with a Roasted Garlic Beurre Blanc*

\$38

#### **Chicken Pizzaola**

*Topped with Mozzarella and a Pomodoro Sauce*

\$36

#### **Roast Duck**

*Breast of Muscovy Duckling served with a Duck Jus*

\$42

#### **Baked Chilean Sea Bass**

*Sea Bass Fillet coated with a Soy and Pineapple Glaze, served with a Ginger Beurre Blanc*

\$48



**Seared Fillet of Ahi**

*Served very rare over Rice with a Mango and Wasabi Beurre Blanc*  
\$45 (or market price)

**Salmon En Croûte**

*Wild New Zealand King Salmon wrapped in a Puff Pastry*  
\$38

**Stuffed Atlantic Salmon**

*Atlantic Salmon Fillet stuffed with an Herb Chèvre and Topped with a Lemon Dill Beurre Blanc*  
\$38

**Macadamia Encrusted Halibut**

*Baked Alaskan Halibut coated with a Macadamia Nut Crust and served with a Horseradish/Pineapple Sauce*  
\$38

**Pan-Fried Utah Trout**

*Pan-Fried Utah Trout lightly coated with a Pecan Crust, served with a Chipotle Butter Sauce*  
\$36

**Fried Jumbo Shrimp**

*Served with a Caper Cocktail Sauce*  
\$36

**Vegetarian Lasagna Roulade**

*Lasagna Pasta rolled with freshly sautéed Spinach, Mozzarella and Ricotta Cheeses,  
served with a Tomato Basil Cream Sauce*  
\$33

**COMBINATION ENTRÉES**

*Combination of two entrées on one plate  
Choose one combination  
If selecting two different combination plates, add \$10 per guest*

**Park Meadows Signature Mixed Grill**

*Grilled 5 oz. Prime Filet of Beef Tenderloin and a Sea Bass Fillet coated with a Soy and Pineapple Glaze*  
\$54

**Beef & Salmon au Chèvre**

*Grilled 5 oz. Prime Filet of Beef Tenderloin and an Atlantic Salmon Fillet  
stuffed with an Herb Chèvre and topped with a Lemon Dill Beurre Blanc*  
\$48

**Chicken Cordon Bleu & Grilled Salmon**

*Panko-crusted Chicken Breast with Cured Ham and Swiss Cheese and Finished with a Sauce Mornay  
and a Wild New Zealand Salmon Fillet topped with a Wasabi Beurre Blanc*  
\$44

**Surf-n-Turf**

*Grilled 5 oz. Prime Filet of Beef Tenderloin and a Maine Lobster Tail served with Drawn Butter*  
\$60



## PLATED DINNER SELECTIONS

### DESSERTS

*Choose one*

Parfait of Sweet Raspberries layered with a Tart Romanoff Crème

Chocolate Mousse Cake with a Rich Chocolate Sauce

Carrot Cake with a Sauce Anglaise

New York Cheesecake topped with Sweet Raspberries

Angel Food Cake topped with Fresh Strawberries and Sweetened Whipped Cream

Caramel Apple Pie with a Caramel Sauce

Raspberry, Lemon or Chocolate Mousse

Individual Berry and Vanilla Pastry Cream Tart

Apple Streudel with a Sauce Anglaise

*It would be our pleasure to create a special dessert for you.*



## SIGNATURE DINNER BUFFETS

*Minimum of 30 guests  
Priced per guest*

### **FIVE STAR BUFFET**

*\$75 Chef's Attendant Fee*

Choice of Three Appetizers

Carved Prime Filet of Beef Tenderloin

*Served with Tangy Horseradish Sauce, Jus & Shiitake Mushroom Sauce*

Sweet Alaskan King Crab

*Served with Drawn Butter*

Sweet Prawns from Thailand

*Served with a Caper & Lime Cocktail Sauce*

Whole Fillet of Chilean Sea Bass

*Sea Bass Filet coated with a Soy and Pineapple Glaze, served with a Ginger Beurre Blanc*

Fluffy Lemon Rice Pilaf

Parmesan-Reggiano Potato Gratin

Seasonal Vegetables

Crisp Baby Greens & Baby Spinach Salad Array with Carrots, Kalamata Olives,  
Dried Cranberries, Tomato, Red Onion, Water Chestnuts, Mandarin Oranges,  
Yellow & Red Bell Pepper, Crisp Wonton Strips and Spicy Cashews

*Dressings include Balsamic Vinaigrette, Candied Lime Vinaigrette & Maytag Bleu Cheese Dressing*

Dinner Rolls with Butter

Chocolate Mousse, Lemon Mousse, Tiramisu Cheesecake and a Sweet Berry Fruit Tart

\$83

### **PRIME RIB & CRAB BUFFET**

*\$75 Chef's Attendant Fee*

Array of Fruits and Domestic & Imported Cheeses, served with Gourmet Crackers

Mixed Greens with an Assortment of Toppings

Smoked Salmon w/ Red Onions, Tomatoes, Peppers, Eggs and Capers

Steamed Manilla Clams in a Sundried Tomato and Roasted Garlic Broth

King Crab with Drawn Butter

Baked Chilean Sea Bass served with a Ginger Beurre Blanc

Carved Prime Rib served with Jus, Béarnaise and Mushroom Sauces

Wild Rice Pilaf, Gratin Potatoes and Chef's Seasonal Vegetables

Berries Romanoff & Chocolate Mousse

\$66



## SIGNATURE DINNER BUFFETS

*Minimum of 30 guests  
Priced per guest*

### **SKEWER BUFFET**

*Choose Five Skewers*

Mixed Fruit Skewers

Tomato & Mozzarella Skewers with a Basil Pesto Dipping Sauce

Baby Red Potato Skewers with Maytag Bleu Cheese Crumbles

Tempura Vegetable Skewers with a Sesame Soy Dipping Sauce

Fried Mozzarella Skewers

Tempura Chicken Skewers

Tempura Shrimp Skewers *Add \$1*

Tempura Lobster Skewers *Add \$1<sup>50</sup>*

Shrimp & Kielbasa Skewers coated with a Lime Cilantro Glaze

Grilled Salmon Skewers coated with a Honey Lime Vinaigrette

Grilled Chicken Satays with a Spicy Peanut Dipping Sauce

Grilled New York Strip Teriyaki Skewers

\$37



## BUFFET DINNER SELECTIONS

*Minimum of 30 guests*

*Priced per guest*

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

### ENTRÉES

#### **Prime Rib of Beef Au Jus**

*Served with Jus*

\$42

#### **Prime Angus Beef Tenderloin Carvery**

*Carved Prime Filet of Beef Tenderloin*

*Served with Tangy Horseradish Sauce, Jus & Shiitake Mushroom Sauce*

\$43

#### **Beef Wellington**

*Prime Tenderloin of Beef with Paté du Foie Gras in a Puff Pastry*

*Served with a Demi-Glace*

\$45

#### **Pan-Seared Mahi-Mahi**

*Topped with a Caper & Lemon Sauce*

\$36

#### **Wild New Zealand Salmon**

*Served with a Wasabi Butter Sauce*

\$36

#### **Stuffed Salmon**

*Fresh Atlantic Salmon filled with an Herb Chèvre and Topped with a Lemon Dill Beurre Blanc*

\$36

#### **Seared Ahi Tuna Fillet**

*Served with a Mango-Wasabi Beurre Blanc*

\$44

#### **Baked Chilean Sea Bass**

*Sea Bass Filet coated with a Soy and Pineapple Glaze, served with a Ginger Beurre Blanc*

\$45

#### **King Crab Legs**

*Alaskan King Crab Legs with Drawn Butter*

\$43

#### **Chicken Cordon Bleu**

*Chicken Breast Hand-Rolled with Cured Ham and Swiss Cheese*

*Coated with a Panko Crust and Finished with Sauce Mornay*

\$36



**Chicken Piccata**

*Served with a Lemon Caper Jus and Gruyère Cheese*

\$33

**Chicken Breast**

*Topped with Basil and Cashew Pesto, Tomato Concassé and Herb Jus*

\$33

**Chicken Kiev**

*Served with a Garlic Beurre Blanc*

\$34

**Chicken Pizzaola**

*Topped with Mozzarella and Pomodoro*

\$33

**Muscovy Duck Breast**

*Served with a Duck Jus*

\$41

**Grilled Chicken Pasta**

*Served with a Portabello Mushroom Cream*

\$33



## BUFFET DINNER SELECTIONS

*Minimum of 30 guests*

*Priced per guest*

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

### SALADS

*Choose one*

Field Greens with Tomatoes, Spicy Cashews and Balsamic Vinaigrette

Field Greens with Grilled Pear, Dried Cranberries, Gorgonzola,  
Walnuts and Candied Lime Vinaigrette *Add \$1*

Romaine with House-Made Croutons, Asiago Cheese and Caesar Dressing

Chopped Lettuce with Ham, Maytag Bleu Cheese, Kalamata Olives,  
Tomatoes, Red Onion and Egg with Ranch Dressing *Add \$2*

Baby Spinach Tossed with Honey Mustard Dressing, Bacon, Egg and Mushrooms

Iceberg Wedge Topped with Maytag Bleu Cheese Dressing

Tower of Fresh Sliced Tomatoes and Mozzarella, drizzled with Basil Oil *Add \$2*

### STARCHES

*Choose one*

Parmesan-Reggiano Potato Gratin

Lyonnais Potatoes with Onions

Garlic Mashed Potatoes

Twice Baked Potatoes

Baked Potato

French Fries

Wild Rice Pilaf



## DESSERTS

*Choose one*

Chocolate Mousse Cake with a Rich Chocolate Sauce

Carrot Cake with a Sauce Anglaise

New York Cheesecake topped with Sweet Raspberries

Caramel Apple Pie with a Caramel Sauce

Tiramisu Cheesecake

Cherry Pie

Apple Pie

Fruit Tart



## BUFFET STATION SELECTIONS

*Minimum of 30 guests*

*Priced per guest*

### PASTA STATION

*Attendant's Fee is \$75 per attendant, per hour*

Fettuccini, Farfalle and Linguini Pastas  
Marsala, Alfredo and Pesto Cream Sauces  
Chicken, Italian Sausage and Shrimp  
Peppers, Onions, Mushrooms, Tomatoes and Asparagus  
Parmesan and Mozzarella Cheeses

*Add \$15*

### SEAFOOD STATION

*Market Price*

*Attendant's Fee is \$75 per attendant, per hour*

Jumbo Shrimp Cocktail

*Served with a Tangy Caper Horseradish Cocktail Sauce*

Fresh Pacific Rim Oysters on the Half Shell

*Served with Fresh Grated Horseradish, Spicy Cocktail Sauce, Lemon & Lime Wedges and Capers*

Crab Claws

*Served with Drawn Butter and Lemon*

Fried Oysters

*Served with dipping Hot Sauce*



## CARVING STATIONS

*Each Station Serves 30 – 40 guests  
Attendant's Fee is \$75 per attendant, per hour*

Boneless Roast Breast of Turkey  
*served with Rolls and a Natural Giblet Gravy and Cranberry Relish*  
\$200

Baked Country Ham  
*served with Dollar Rolls and your choice of Raisin Sauce or Pineapple Sauce*  
\$200

Roasted Prime Rib of Beef  
*served with Rolls, au Jus or Mushroom Demi-Glace*  
\$275

Roast Tenderloin of Beef  
*served with Rolls, Béarnaise or Bordelaise Sauce*  
\$275

Roast Loin of Pork  
*served with Rolls and Natural Gravy*  
\$250



## 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 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: \$10 per each 750 ml bottle and \$15 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

	<b>Hosted Bar</b> <i>(Plus tax &amp; gratuity)</i>	<b>Cash Bar</b> <i>(Includes tax &amp; gratuity)</i>
<p><b>Super Premium Mixed Drink</b> <i>(1 oz. pour)</i>  <i>Scotch:</i> Macallan Single Malt, Spring Bank  <i>Tequila:</i> Patron Silver</p>	\$8 per glass	\$9 per glass
<p><b>Premium Mixed Drink</b> <i>(1 oz. pour)</i>  <i>Vodka:</i> Belvedere, Chopin, Grey Goose  <i>Scotch:</i> Chivas, Glenfiddich, Glenlivet, Johnny Walker Black</p>	\$7 per glass	\$8 per glass
<p><b>Top Shelf Mixed Drink</b> <i>(1 oz. pour)</i>  <i>Vodka:</i> Absolut, Ketel One, Smirnoff, Stolichnaya  <i>Gin:</i> Beefeaters, Bombay, Tangueray  <i>Rum:</i> Bacardi Light, Captain Morgan, Meyers Dark, Mt. Gay  <i>Scotch:</i> Dewars, J&amp;B, Glenmorangie  <i>Tequila:</i> Cuervo Gold, Herradura  <i>Whiskey:</i> Bushmills, Canadian Club, Crown Royal, Jack Daniels  <i>Bourbon:</i> Jim Beam, Makers Mark, Wild Turkey</p>	\$6 per glass	\$7 per glass
<p><b>Premium Beer</b>            Beck's, Beck's Dark, Corona, Stiegl</p>	\$5 per bottle	\$6 per bottle
<p><b>Domestic Beer</b>            Amstel Light, Budweiser, Bud Light, Coors, Coors Light,            Heineken, MGD, Michelob Ultra, Miller Light</p>	\$4 per bottle	\$5 per bottle
<p><b>Draft Beer</b>  <i>Wasatch Beers:</i> Hefeweisen, Chasing Tail Golden Ale, Evolution Ale            Michelob Ultra</p>	\$4 per glass	\$5 per glass
<p><b>Bottled Water &amp; Assorted Soft Drinks</b>            Coca-Cola products</p>	\$2 <sup>50</sup> per guest	\$3 per guest



## 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>
<b>Whites</b>			<b>Reds</b>		
Kendall Jackson Reserve Chardonnay	\$10	\$31	Clos du Val Estate Cabernet Sauvignon	\$11	\$50
Hess Select Chardonnay	\$6	\$26	Sebastiani Cabernet Sauvignon	\$9	\$38
Ferrari-Carano Fumé Blanc	\$6	\$31	Raymond Amberhill Cabernet Sauvignon	\$6	\$22
Villa Maria Sauvignon Blanc	\$6	\$28	Franciscan Merlot	\$8	\$36
Ecco Domani Pinot Grigio	\$6	\$26	Blackstone Merlot	\$6	\$28
Beringer White Zinfandel	\$5	\$24	Francis Coppola Claret	\$7	\$33
Hogue Johannisberg Riesling	\$5	\$20	Napa Ridge Pinot Noir	\$6	\$26
			Ravenswood VB Zinfandel	\$6	\$25
			Rosemount Shiraz	\$6	\$27
<b>Champagnes</b>					
Veuve Clicquot Ponsardin Brut		\$88			
Schramsberg Blanc de Blancs Brut		\$55			
Seguras Viudas Heredad		\$44			
Seguras Viudas Aria Estate Brut		\$27			

*Prices are subject to Change. Additional wines are available upon request.*