



PREMIER

BEST WESTERN.

**Waterfront Hotel
and Convention Center**

Weddings

WEDDING BASICS

GIFT OPENING BREAKFAST

HOR D' OEUUVRES | CARVING & ACTION STATIONS

DINNER

BAR BEVERAGES



Congratulations

spectacular
WEDDINGS

CONGRATULATIONS ON YOUR ENGAGEMENT

Your wedding day is one of the most important and exciting days of your life. Expecting the best of everything is not unreasonable; allow us to make it an exceptional experience! At Best Western Premier Waterfront Hotel and Convention Center, we are excited to offer you a unique and beautiful venue to host your wedding. Our waterfront location, situated on the banks of the Fox River, is the perfect place for an unforgettable ceremony and reception.

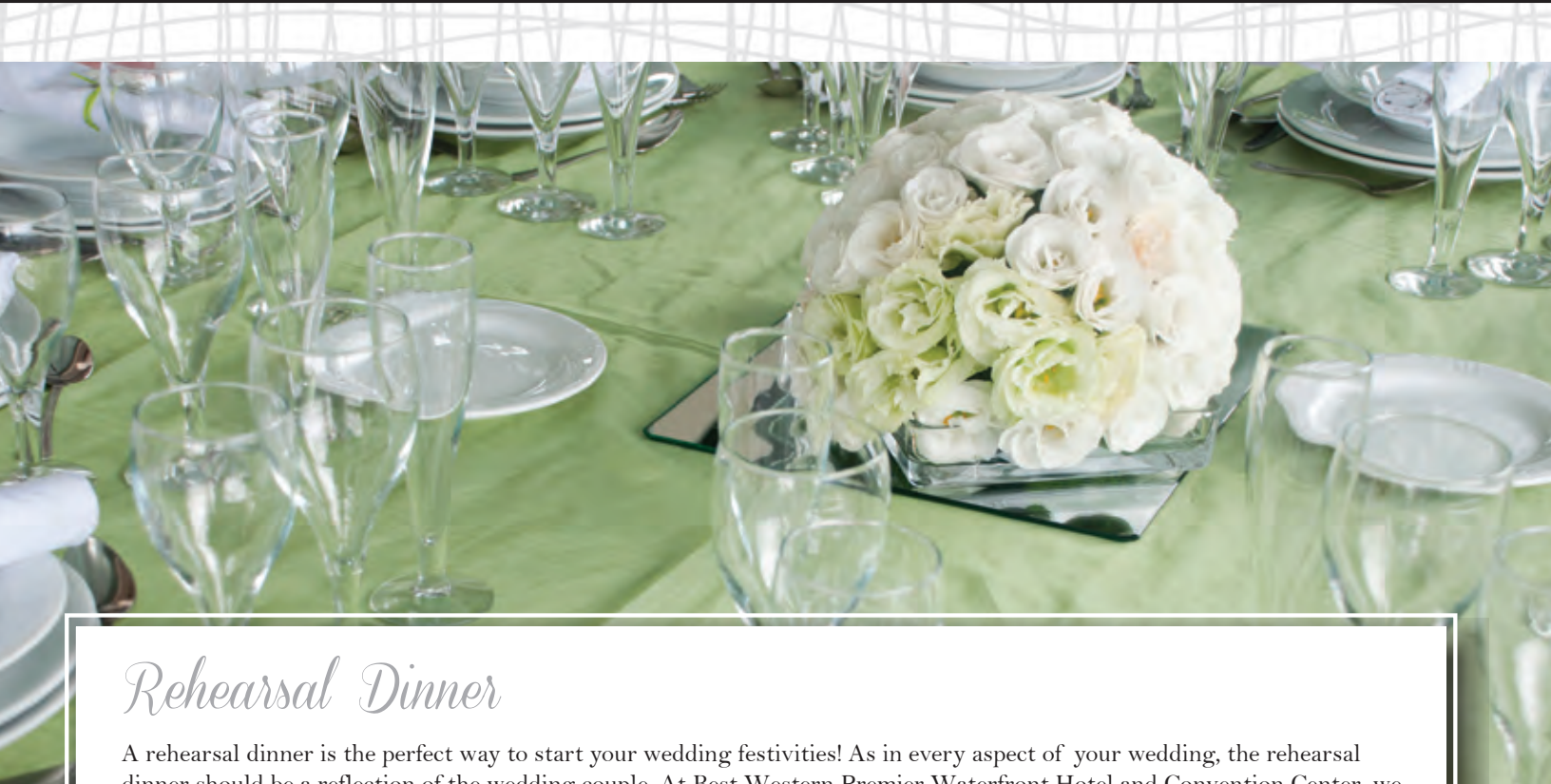
We look forward to welcoming you and your guests to our newly renovated facility. The combination of professional staff, top notch service, and our attention to detail, is what makes Best Western Premier Waterfront Hotel and Convention Center the ideal place for an exceptional experience. The convention center provides you with enough space for a reception of 2 to 800 people in a modern atmosphere. The newly renovated Athearn Ballroom, with its breathtaking crystal chandeliers, is the perfect setting for your intimate reception of up to 250 guests.

We are seasoned professionals in the hospitality business, all with the same dedication to service, quality, and guest satisfaction. There are as many options for wedding receptions as there are couples getting married. Your Best Western Premier Waterfront Hotel and Convention Center Event Manager will assist you in creating a reception as unique as the two of you.

We look forward to the opportunity to provide you with a gorgeous reception, exceptional food, and an unforgettable experience.

Contact us at:
Best Western Premier Waterfront Hotel and Convention Center
1 North Main Street - Oshkosh, WI 54901
mgorges@bwoshkosh.com
(920) 230-6290

Rehearsal Dinner



Rehearsal Dinner

A rehearsal dinner is the perfect way to start your wedding festivities! As in every aspect of your wedding, the rehearsal dinner should be a reflection of the wedding couple. At Best Western Premier Waterfront Hotel and Convention Center, we have a number of different venues to host your rehearsal dinner. From rooms with floor to ceiling windows to outdoor spaces by the river, we have the perfect place for you to spend the evening before the big day. When you book a wedding reception at Best Western Premier Waterfront Hotel and Convention Center, you will receive a complimentary banquet space, based on availability, for your rehearsal dinner as well as a house wine or champagne toast for the guests in attendance.

Rehearsal dinner menus can be chosen from the traditional wedding menu, or create your own menu! Please inquire with your Event Manager for room availability and custom menu pricing.

Ceremony & Reception



Ceremony

Best Western Premier Waterfront Hotel and Convention Center has a beautiful space for an outdoor ceremony. The Riverside Park, our spacious lawn on the Fox River, is anchored by a beautiful tree and can accommodate 250 guests with included white garden chairs. Please inquire with your Event Manager for availability and cost.

Reception

The Event Managers at Best Western Premier Waterfront Hotel and Convention Center are here to assist you with every detail of your reception. The following services and amenities are included at no additional charge:

- A complimentary champagne toast for the head table
- A professionally trained staff to help plan and serve your event

- Round tables for 8 or 10 guests, depending on location
- Skirted head table on risers
- White or ivory table linens and a selection of colored linen napkins
- Glass cylinder vases, in a variety of sizes, and votive holders to be used for your centerpieces
- Skirted tables for gifts and your cake
- Standing podium or table for your guest book
- Portable dance floor and a stage for a band or a table for a D.J.
- Standard microphone for grace and toasts
- Discounted slideshow package
- Complimentary guest room for the wedding couple on the night of the wedding
- A block of hotel rooms for your guests at a special wedding rate
- Complimentary rooms for a rehearsal dinner and a gift opening, upon request and based on availability

Additional Wedding Information



Event Pricing

When booking your ceremony or reception at Best Western Premier Waterfront Hotel and Convention Center, here are a few helpful guidelines:

- A room set-up fee will be charged based on the size of your room and day of the week.
- A food sales minimum is required to reserve the banquet rooms. The minimum is the required amount to be spent on food and does not include beverages, service charge or tax.
- A deposit in the amount of \$1,500.00 is required to reserve the banquet room and is due at the signing of your contract. This deposit is nonrefundable and is applied toward the final invoice, not the estimated payment which is due three business days prior to your event.
- A one time \$50.00 private bar set-up fee will apply to your event. This charge covers the number of bartenders deemed necessary to properly serve your event. Any additional bars or bartenders that are requested are \$50.00 each.
- A \$0.25 per piece cake cutting fee (or a \$50.00 minimum) will apply.

Alternate Day Incentives

Alternative Day Incentives

Any day of the week is a wonderful day to celebrate with family and friends. Friday and Sunday evenings, even a Saturday afternoon (finishing no later than 2:00 p.m.), can make for a unique change of pace for your wedding. Best Western Premier Waterfront Hotel and Convention Center includes a variety of incentives to make these alternative days an attractive option for your event. Alternative day incentive packages are based on weddings of 100 guests or more, and include the following incentives:

- Reduced food sales minimums and room rentals
- Complimentary guest room for the wedding couple on the night of the wedding
- Two additional complimentary guest rooms on the night of the wedding for the wedding couple to use at their discretion
- Complimentary champagne toast for the head table and up to four reserved tables
- Waived private bar set up fee
- Waived cake cutting fee

Catering Policies

Catering Policies

FOOD & BEVERAGES POLICIES

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Hotel and Convention Center is responsible for the administration of these regulations. It is our policy therefore, that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6)) Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age.

No food may be allowed in any function room of the Hotel or Convention Center from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is special occasion cakes. For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

MENU PRICES

Menu selections, room set-up and other meeting event details must be submitted to your event manager a minimum of three weeks prior to the date of your event. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your event date.

If you require special menus, our Event Manager will work with you to create a special menu.

GUARANTEE AND PAYMENT

One week prior to your event, a guaranteed number of guests is required. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, the Hotel and Convention Center will prepare and charge for the highest number of estimated guests as indicated on the Catering Contract. At that time, an estimated bill of all food and beverage charges incurred throughout your event, (based on your guaranteed count) will be calculated and payment for that amount will be received unless credit arrangements have been made.

MISCELLANEOUS POLICIES

The Hotel and Convention Center is not responsible for damage to, theft, or loss of any items left in the Hotel or Convention Center prior to, during, or following any function. The contracting party is responsible and shall reimburse the Hotel or Convention Center for any damage, loss or liability incurred by the Hotel or Convention Center by any of the guests or any persons or organizations contracted by the customer to provide any services or goods before, during, and after the event.

Meeting room locations are not guaranteed when the total number of attendees decreases or changes, or changes in the program occur.

Audio Visual presentations can be an important part of a successful event, your Event Manager will contact you regarding your needs and will assist in coordinating them to complement your event.

Gift Opening Breakfast



CONTINENTAL

Fresh assorted muffins, danishes, orange juice, coffee and hot tea. \$7.99

EXECUTIVE CONTINENTAL

Fresh fruit, bagels with cream cheese, muffins, orange juice, coffee and hot tea. \$9.49

SUNRISE BUFFET

Scrambled eggs, breakfast potatoes, bacon and sausage, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk. \$11.99

Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.

All plated breakfasts include chilled orange juice, coffee, tea and milk. A fresh fruit cup may be added to any plated breakfast for \$1.99 per person. Egg Beaters® are available upon request.

EARLY RISER

Fresh scrambled eggs served with your choice of one breakfast meat: (ham, sausage or bacon), seasoned breakfast potatoes, and a basket of assorted fresh pastries \$9.99

FRESHLY BAKED QUICHE

Your choice of freshly baked quiche served with a fruit garnish: 1) Sausage, bacon and cheese or 2) Vegetarian, spinach, mushroom, and roasted tomato. \$9.99

À la Carte Breakfast

APPLE TURNOVERS \$24.99 per dozen

ASSORTED DANISH \$25.99 per dozen

ASSORTED DONUTS \$23.99 per dozen

ASSORTED MUFFINS \$24.99 per dozen

DONUT HOLES \$9.99 per dozen

BAGELS WITH ASSORTED CREAM CHEESES \$28.99 per dozen

WHOLE FRESH FRUIT \$2.29 per piece

Beverages

COFFEE \$26.99 per gallon

HOT TEAS \$1.75 each

2% MILK \$12.99 per pitcher

ASSORTED BOTTLED JUICES \$2.95 each

ASSORTED SODA \$2.00 each

BOTTLED WATER \$2.00 each

Themed Breaks

BALL PARK BREAK

Warm giant pretzels with your choice of either spicy mustard or cheese sauce, roasted peanuts, popcorn, and assorted sodas. \$6.49 per person

SALSA STATION:

Choose from a variety of salsas, served with corn tortilla chips.

Guacamole \$20.00 Picante Sauce \$15.00
Pico de gallo \$17.00 Salsa Verde \$17.00
Mango Salsa \$18.00 Melon Salsa \$18.00
Berry Berry Salsa (seasonal) \$20.00

MEXICAN FIESTA STATION

Nachos con queso, taco dip with tortilla chips, pico de gallo, sour cream and guacamole. \$5.99 per person
Add 100% seasoned ground beef or grilled chicken for \$2.00 per person.

MARTINI SUNDAE BAR

Chef served ice cream bar with your choice of ice cream (chocolate or vanilla) with assorted gourmet toppings including: chopped nuts, chocolate chips, cherries, sprinkles and whipped cream followed by chocolate, strawberry and caramel sauces.
\$6.99 per person

HOT COCOA BAR

Homemade hot cocoa served with marshmallows, whipped cream and chocolate shavings. (serves approx. 50) \$150.00

CARAMEL APPLE STATION

Sliced apples with caramel and assorted toppings. Toppings may include candy sprinkles, nuts, shredded coconut, mini M&Ms® and crushed Oreos®. (serves approx. 50) \$200.00

POPCORN STATION

Choose up to 5 variations of homemade sweet & salty popcorn. Containers, scoops and favor bags provided (serves approx. 10-15) \$10.00 per 2 lbs.
Add a popcorn popper \$20.00

SMORES STATION

Mounds of warm toasted marshmallows, dark and milk chocolate pieces, and graham crackers ready for guests to assemble. (serves approx. 50) \$100.00
A one time set-up and clean-up fee of \$50.00. Station available for up to 2 hours.



INFUSED WATER STATION

Your choice of infused water: citrus or berry flavored, served in decorative container with seasonal fruit garnish. \$9.99 per gallon

Hors d'oeuvre Selection

All quantities are 50 pieces per order unless otherwise specified.

Cold

Butler style service is available for \$20.00 per hour per server.

DEVEILED EGGS with smoked paprika and parsley. \$65.00

DEVEILED EGGS with salmon locks, fresh crab and baby shrimp. \$75.00

CREAM HERB GOAT CHEESE STUFFED

BELGIAN ENDIVE PETALS \$65.00

FRESH FRUIT SATAYS with infused honey and pink sea salt. \$85.00

FRESH BRUSCHETTA en crouete with locally sourced fresh mozzarella. \$75.00

MOZZARELLA ROLLUPS with prosciutto and fresh basil. \$85.00

SOUTH OF THE BORDER PINWHEEL SANDWICHES \$75.00

ASSORTED GOURMET COCKTAIL SANDWICHES \$110.00

DYNAMITE SHRIMP and roasted pepper en filo. \$90.00

ANTIPASTO SKEWERS (fresh tomatoes, mozzarella cheese, gourmet olives and salami). \$85.00

CHEESE AND SAUSAGE SATAYS. \$95.00

BAHN MI SANDWICH with chipotle and local pea shoots. \$89.00

Hot

MINI BRATWURST with plentiful accompaniments. \$105.00

BONELESS BBQ OR BUFFALO WINGS served with dipping sauce and celery sticks. \$95.00

TRADITIONAL WINGS AND DRUMMIES served with dipping sauce and celery sticks (choice of plain, BBQ sauce, hot or mild buffalo sauce or teriyaki glaze). \$89.00

OVEN ROASTED SWEDISH OR BBQ MEATBALLS \$75.00

STUFFED MUSHROOM CAPS (choice of fresh crab, sausage or vegetarian). \$95.00

BACON WRAPPED DATES \$95.00

PORTOBELLO MUSHROOM AND

BRIE TOAST POINTS \$95.00

SEASONED CHICKEN TENDERS with BBQ sauce. \$85.00

BACON WRAPPED STUFFED JALAPEÑOS \$95.00

ORIENTAL EGG ROLLS (pork or vegetarian) served with sweet and sour sauce. \$75.00

BRIE EN FILO with raspberry jalapeño preserves. \$95.00

BACON WRAPPED JALAPEÑO CHICKEN \$89.00

RETRO HAM CROQUETTES \$109.00

BACON WRAPPED WATER CHESTNUTS \$99.00

MINI REUBENS \$85.00

BACON WRAPPED SCALLOPS with citrus glaze. \$145.00

CHICKEN QUESADILLAS with pico de gallo. \$75.00

FRESH LOUISIANA STYLE CRAB CAKES with green goddess sauce. \$95.00

BOURBON CHICKEN SATAYS \$85.00

BEEF EN CROUTE with apricot compote and bleu cheese. \$105.00

16 INCH WOOD FIRED CRUST PIZZAS

Cheese 18 | Sausage 19 | Pepperoni 19 | Supreme 21

Gluten free pizza crust available.

Hors d'oeuvre Displays

VEGETABLE CRUDITÉ WITH DIP DISPLAY

A selection of fresh vegetables elegantly displayed with fresh homemade dip.
Serves 40-50 \$95.00

FRESH FRUIT DISPLAY

Fresh seasonal melons, berries and citrus.
Serves 40-50 \$135.00

WISCONSIN CHEESE AND CRACKERS DISPLAY

Includes a variety of locally sourced cheeses and crackers.
Serves 40-50 \$105.00

WISCONSIN CHEESE AND SAUSAGE DISPLAY

A variety of locally sourced cheeses, summer sausage and crackers.
Serves 40-50 \$125.00

IMPORTED AND DOMESTIC CHEESE DISPLAY

A variety of imported and locally sourced gourmet cheeses with assorted breads and crackers.
Serves 40-50 \$165.00

ANTIPASTO DISPLAY

Marinated grilled vegetables, Italian meats, marinated olives and fresh Wisconsin mozzarella.
Serves 40-50 \$125.00

SMOKED SALMON DISPLAY

Whole smoked salmon served with toasted crostinis, sesame flatbreads and traditional garnishes.
Serves about 50-60 \$140.00

TACO DISPLAY

Homemade taco dip accompanied by fresh tortilla chips.
Serves 40-50 \$65.00

ARTICHOKE DIP DISPLAY

Homemade spinach and artichoke dip served with your choice of either fresh tortilla chips or toasted crostinis.
Serves 40-50 \$85.00

ILLUMINATED ICED SHRIMP COCKTAIL DISPLAY

Large cocktail shrimp satays over illuminated ice, served with lemon wedges and spicy cocktail sauce.
50 satays \$199.00

SEAFOOD COCKTAIL DISPLAY

Large cocktail shrimp and snow cone crab claws over illuminated ice, served with spicy cocktail sauce and citrus dressing. Serves 40-50 \$229.00

HUMMUS TRIO DISPLAY

A trio of spicy roasted garlic, sundried tomato, and olive hummus with gourmet breads, crackers and fresh vegetables. Serves 40-50 \$85.00

Carving & Action Stations

Carving Stations

PIT HAM

Chef carved pit ham served with artisan breads, hoisin BBQ, dijon aioli and sweet and sour sauce.
Serves approximately 80 people \$290.00

ROASTED TENDERLOIN AU POIVRE

Peppercorn rubbed and slow roasted beef tenderloin served with artisan breads, horseradish crème, sweet dijon aioli and red onion marmalade.
Serves approximately 20 people \$295.00

BONE IN TURKEY BREAST

Slow roasted and brined bone in turkey breast served with fresh rolls, cranberry aioli and herb and sage crème.
Serves approximately 35 people \$165.00

BARON OF BEEF

Rosemary, garlic and dijon coated, slow roasted baron of beef, served with fresh artisan rolls, horseradish crème, hoisin BBQ and dijon aioli.
Serves approximately 40 people \$245.00

Action Stations

PASTA BAR

Includes two types of preparations: 1) Penne pasta tossed with marinara sauce, peppers, onions and Italian sausage, 2) Fusilli pasta tossed with Alfredo sauce, chicken, mushrooms, asparagus and roasted tomatoes. Served with garlic bread. \$7.99 per person

FAJITA BAR

Includes marinated grilled beef or chicken with peppers and onions. Served with Mexican rice, sour cream, pico de gallo and blended cheese. \$7.99 per person

MASHED POTATO MARTINI BAR

Mashed potatoes in martini glasses with sour cream, scallions, blended cheese, beef tips, mushroom gravy and bacon for toppings. \$5.99 per person

SHAKEN NOT STIRRED MARTINI SALAD BAR

Gourmet made to order salads including: 1) Grilled shrimp with pineapple mango salsa, 2) Asian grilled chicken and napa cabbage "stir fry", 3) Smoked salmon fingerlings with haricot verts and cured lemon dressing. \$6.99 per person

The above options are designed to complement your hors d'oeuvre reception and are not intended to be ordered à la carte; Food will be set out for a maximum of 2 hours.

Action stations may be available to groups under the minimum of 50 people for an additional price of \$75.00

Dinner Buffet

All dinner buffets include coffee, iced tea and milk.
Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.

Starters

Marinated Heirloom Tomato Salad
with Ricotta Salata

Premier House Salad
with choice of two dressings

Roasted Acorn Squash Bisque

Kale Quinoa Salad

Farro and Feta Salad
with Spinach

Black Bean and Corn Salad
with Sweet Potato

Winter Greens
with Cranberry Citrus Vinaigrette

Waterfront Retro Wedge Salad
with bacon, bleu cheese and tomato

Broccoli Slaw

Pear and Gorgonzola
with walnuts and local greens

Sides

Creamy Classic Mashed Potatoes

Sliced Flame Roasted Red Skin Potatoes
with Red Peppers

Pearled Barley and Mushroom Risotto

White and Wild Rice

Saffron Infused Jasmine Rice

Garlic Smashed Red Potatoes

Yukon Gold Gouda Smashed Potatoes

Roasted Baby Red and Yukon Potatoes

Truffle Laced Baby Fingerling Potatoes

Flame Roasted Corn with Peppers and Onions

Caramel Glazed Baby Carrots

Lemon Roasted Brussel Sprouts

Retro Green Bean Casserole

Savory Sage Stuffing

Entrées

Oven Roasted Rotisserie Chicken

Cider Poached Atlantic Salmon Fillet

Braised Beef Brisket
with Glace du Veau

Breast of Chicken Saltimbocca

Asian Glazed Spicy Beef Coulotte

Lemon Baked Cod Almondine

Cranberry Bourbon
Grilled Cutlets of Turkey

Santa Fe Pulled Pork

Root Beer Marinated Pork Chateau

Savory Breast of Chicken
with Honey Onion Jam

Breads

Artisanal Rolls and Wisconsin Butter

Garlic Breadsticks

Cinnamon Pull-a-parts

Thick-sliced Garlic Bread

Corn Muffins

\$19.99 includes

1 starter, 2 sides and 1 entrée, 1 bread

\$24.99 includes

2 starters, 2 sides and 2 entrées, 1 bread

\$29.99 includes

3 starters, 3 sides and 3 entrées, 1 bread

À la Carte Additions

Starter \$2.29 | Bread \$1.79

Side \$2.49 | Entree \$4.19

Themed Buffets

All themed buffets include dinner rolls, coffee, iced tea and milk.

Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.

SOUTH OF THE BORDER BUFFET

Build your own fajitas and tacos with seasoned ground beef and marinated chicken accompanied by blended cheese, sour cream, pico de gallo, tomatoes, lettuce and onions. Includes hard and soft shell tortillas with Spanish rice, taco dip with tortilla chips and fresh churros for dessert. \$16.99

HOME STYLE BUFFET

Homemade coleslaw, potato salad, fresh green beans, mashed potatoes and gravy with oven roasted chicken and your choice of one entrée: Tenderloin tip bordelaise, baked cod, or honey roasted ham. Served with rolls and butter and a variety of freshly baked bars. \$16.99

ITALIAN BUFFET

Mixed green salad with your choice of two dressings, garlic breadsticks, antipasto salad, chef's choice vegetable, Italian sausage baked mostaccioli, marinara and Alfredo sauce with chef's choice pasta. Served with mini cannolis. \$15.99

GRILL BUFFET

Your choice of two entrées: Wisconsin bratwurst with sauerkraut, hamburgers or honey BBQ chicken breast. Includes Wisconsin cheeses, homemade coleslaw, potato salad, homemade baked beans, potato chips, fresh rolls, plentiful condiments and assorted cookies. \$15.99

HOT PHILLY BUFFET

Hot sliced roast beef or roasted turkey served with ciabatta bread, roasted peppers and onions, cheese sauce, potato salad, coleslaw, fresh vegetable tray with dip, fresh fruit and assorted cookies. \$16.99

Additional meat choice, add \$3.00

Pizza Buffet

An assortment of homemade wood fired crust pizzas served with your choice of side: fresh mixed green salad or a fresh vegetable tray; Italian pasta salad, warm pasta bake, garlic breadsticks and a variety of fresh baked brownies and bars. \$14.99



Plated Dinners

Accompaniments

SOUP DU JOUR
\$2.50 per person

PREMIUM SALAD
Frisée and arugula with candied pecans, fresh berries, Genovese pesto laced chevre cheese and sweet clover vinaigrette. \$2.50 per person

Dinner selections with more than two options will add a \$3.00 per person charge for all entrées, not including a vegetarian or a children's entrée.

All plated dinners include fresh garden salad, dinner rolls and butter, coffee, iced tea and milk.

Beef Entrées

CABERNET BRAISED SHORT RIBS

Slow cooked short ribs served with roasted root vegetables, red skinned herb mashed potatoes and natural jus. \$32.99

GRILLED GRASS FED NATURAL BISTRO STEAK

House seasoned and grilled bistro steak served with caramelized onions and roasted peppers, paired with fingerling potatoes and wild mushroom sauce. \$20.99

FILET OF SIRLOIN

Grilled filet of sirloin topped with wild mushroom duxelle accompanied by mashed potatoes, honey green-top baby carrots and black peppercorn sauce. \$26.99

BACON WRAPPED BEEF CHATEAU

Petite center cut sirloin, wrapped in bacon, seasoned and grilled medium. Topped with delicate Maitre d' hotel butter and served with smoked gouda mashed potatoes and seasonal fresh vegetables. \$21.99

All Beef products are of U.S.D.A. Select Grade or higher.

Plated Dinners



Pork Entrées

FRENCHED STUFFED PORK CHOP

A grilled and seasoned pork chop stuffed with cranberry and sage stuffing, served with mashed sweet potato and haricot verts with natural jus. \$21.99

BACON WRAPPED PORK TENDERLOIN

Bacon wrapped pork tenderloin medallions served with mashed potatoes, fresh vegetables and a raspberry jus. \$19.99

SMOTHERED PORK CHATEAU

Boneless pork chop dredged in seasoned flour, pan seared and braised to fork tender in glace de viande, served with garlic mashed potatoes and seasonal vegetable. \$15.99

Poultry Entrées

CHICKEN PICATTA

Marinated semi-boneless chicken breast topped with sautéed mushrooms and a fresh lemon and white wine sauce, served with herb smashed potatoes and haricot verts. \$16.99

MEDITERRANEAN GARLIC CHICKEN

Roasted and herb crusted semi-boneless chicken breast, served with rustic herb mashed potatoes and green top baby carrots. \$16.99

ROASTED HALF CHICKEN

One-half chicken seasoned and roasted to perfection, served with baby carrots, mashed potatoes and homemade stuffing. \$18.99

WILD MUSHROOM CHICKEN MARSALA

Semi-boneless chicken breast served with roasted red potatoes and haricot verts, topped with a caramelized onion and wild mushroom Marsala sauce. \$16.99

CHICKEN OSCAR

Fresh grilled chicken breast topped with poached crab meat, asparagus, mushrooms and classic hollandaise sauce, paired with roasted fingerling potatoes. \$21.99

OVEN ROASTED HAND CARVED TURKEY BREAST

Oven roasted chef carved turkey accompanied by an herb stuffing, cranberry chutney, fresh vegetables, mashed potatoes and pan gravy. \$16.99

CHICKEN CORDON BLEU

Marinated chicken breast stuffed with shaved ham and Swiss cheese, served with rosemary potatoes and fresh haricot verts. \$18.99

Dinner selections with more than two options will add a \$3.00 per person charge for all entrées, not including a vegetarian or a children's entrée.

All plated dinners include fresh garden salad, dinner rolls and butter, coffee, iced tea and milk.

Plated Dinners

Seafood Entrées

SEARED SAFFRON MAHI MAHI

Sesame seared mahi mahi served with saffron risotto, fresh asparagus, and a spicy strawberry mango salsa. \$21.99

HERB AND GARLIC ROASTED COD

Roasted cod basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes with a light citrus sauce. \$17.99

ANCHO CHILI RUBBED SALMON

Fresh grilled Atlantic salmon paired with herb mashed potatoes, fresh asparagus and compound lime butter. \$21.99

CITRUS GLAZED TILAPIA

Herb oven roasted tilapia served over rice pilaf, with haricot verts and citrus glaze. \$17.99

Vegetarian Entrées

STUFFED RED PEPPER

Red pepper stuffed with fresh burrata cheese, fresh basil, leek frites and caramelized balsamic onion jam, served over saffron risotto with fresh chives. \$18.99

WASATCH POT PIE

Portobello mushroom cap rubbed with chipotle infused olive oil, packed with flame roasted black beans, zucchini, corn and sweet peppers, topped with creamy gorgonzola, served with fragrant basmati rice. \$17.99

VEGAN WHITE BEANS AND KALE

Extra virgin olive oil, roasted garlic, tomato and locally grown micro kale are pan seared and seasoned with a dash of white balsamic vinegar and sea salt. \$16.99

Dinner selections with more than two options will add a \$3.00 per person charge for all entrées, not including a vegetarian or a children's entrée.

All plated dinners include fresh garden salad, dinner rolls and butter, coffee, iced tea and milk.



Plated Dinners



Duet Entrées

FILET OF SIRLOIN AND CHICKEN MARSALA

Seasoned and grilled filet of sirloin paired with a sautéed chicken breast, garnished with wild mushroom sauce, served with mashed potatoes and haricot verts. \$28.99

BISTRO STEAK AND ANCHO CHILI RUBBED SALMON

Grilled and seasoned bistro steak paired with seasoned Atlantic salmon, mashed potatoes, butter asparagus and rosemary demi-glace. \$24.99

BREAST OF CHICKEN AND PAN SEARED SHRIMP SALTIMBOCCA

Breast of chicken and pan seared shrimp combined with fresh sage, Parmesan and prosciutto and paired with risotto mailanese and roasted lemon infused brussel sprouts. \$22.99

ROOT BEER PORK MEDALLION AND SAVORY CHICKEN

Bacon wrapped pork marinated in root beer and savory herbs, topped with honey onion jam. Paired with breast of chicken, dry rubbed with our secret spice blend, slow roasted and topped with caramelized balsamic onion jam and sauce supreme. Served with sliced flame roasted red potatoes and peppers. \$20.99

Children's Entrées

(12 years of age and younger)

CHILDREN'S CHICKEN TENDERS PLATE

Home-style chicken tenders served with smiley fries and ketchup and a fresh fruit cup in place of the salad. \$8.99

Dinner selections with more than two options will add a \$3.00 per person charge for all entrées, not including a vegetarian or a children's entrée.

All plated dinners include fresh garden salad, dinner rolls and butter, coffee, iced tea and milk.

Plated Desserts

Plated Desserts

FRESHLY BAKED PIES

Apple, cherry or blueberry by the slice. \$2.99
\$3.99 *à la mode*

NEW YORK CHEESECAKE

Traditional cheesecake garnished with fresh strawberry sauce. \$5.99

CARROT CAKE

Rich and moist carrot cake topped with a sweet cream cheese frosting. \$4.99

CRÈME BRÛLÉE

Luscious custard baked to perfection and topped with a crisp sugar crust. \$5.99

TIRAMISU

Layers of soaked sponge cake separated by sweetened mascarpone cheese, topped with whipped cream and cocoa dusting. \$4.99

Dessert Trays

GOURMET HOMEMADE PETIT FOURS

Chef prepared assorted petit fours. \$100.00/50 pieces.

GOURMET CUPCAKES

Fresh baked cupcakes include the choices of vanilla or chocolate cake flavors with either vanilla or chocolate buttercream frosting and one topping. \$23.99/dozen

CUSTOM CUPCAKES

Let our pastry chef create your masterpiece from our in house bakery. \$27.50/dozen

CHOCOLATE FOUNTAIN

\$125.00 per gallon plus dipping items

One time set-up and clean-up fee of \$50.00.

Fountains are available for up to 2 hours.

Your choice of dark, milk or white chocolate and dipping items.

Marshmallows \$8.00 per pound

Pound cake \$12.00 per pound

Pretzel rods \$8.00 per pound

Rice cereal bars \$13.00 per pound

Fresh fruit price varies

Beverage Service

Beer

DOMESTIC BEER \$4.00 bottle
MICRO BEER \$4.50 bottle
IMPORTED BEER \$5.00 bottle
HALF BARREL DOMESTIC BEER \$240.00
HALF BARREL IMPORTED/MICRO BEER
Price Varies

Cocktails

RAIL BRAND COCKTAIL \$4.50
CALL BRAND COCKTAIL \$5.00
PRESTIGE BRAND COCKTAIL \$6.00
PREMIUM BRAND COCKTAIL \$6.50

Non-Alcoholic Options

BOTTLED WATER \$2.00 each
SOFT DRINKS \$2.00 glass
JUICE \$2.50 glass

Bar Set Up

A \$50.00 bar set-up fee is assessed for each private bar requested, plus 5% sales tax.

HOSTED TAB BAR

Charged to the host on a per drink basis, plus 18% service charge and 5% sales tax.

CASH BAR

Guests purchase each drink.

BAR SET UP HOSPITALITY SUITES

Includes ice, fruit, napkins, 100 plastic glasses, stir sticks, picks and bar table. \$60.00

ICE SERVICE

Hospitality suites only; Tub of ice and scoop.
Serves 15-25 | \$25.00

House Wines by the Bottle

CHARDONNAY \$22.00 bottle
WHITE ZINFANDEL \$22.00 bottle
PINOT GRIGIO \$22.00 bottle
CABERNET SAUVIGNON \$22.00 bottle
MERLOT \$22.00 bottle
MOSCATO \$22.00 bottle
HOUSE CHAMPAGNE \$22.00 bottle
CHAMPAGNE PUNCH \$27.95 gallon

House Wines by the Glass

CHARDONNAY \$5.50 glass
WHITE ZINFANDEL \$5.50 glass
PINOT GRIGIO \$5.50 glass
CABERNET SAUVIGNON \$5.50 glass
MERLOT \$5.50 glass
MOSCATO \$5.50 glass

Beverage Packages

Beverage Packages

PACKAGE #1 – BEER & SODA

Includes one type domestic tap beer and soft drinks for duration of the package.

\$8.25 per person

PACKAGE #2 – BEER, WINE & SODA

Includes one type of domestic tap beer, choice of three types of house wines, and soft drinks for the duration of the package.

\$11.25 per person

PACKAGE #3 – COCKTAIL HOUR

Includes one type of domestic tap beer, choice of three types of house wines, and soft drinks for the duration of the package.

Also includes 1 hour of rail brand cocktails for the hour prior to dinner.

\$14.95 per person

PACKAGE #4 – ALL BEVERAGES

Includes one type of domestic tap beer, choice of three types of house wine, rail brand cocktails and soft drinks for the duration of the package

\$18.95 per person

CHILDREN'S PACKAGE

Ages 4-12

Includes assorted soda and juice.

\$3.95 per person

(Children 3 years old and under are free)

HOUSE WINES (CHOICE OF THREE)

Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet Sauvignon and Merlot

- Minimum of 100 adults for packages above
- Packages can begin up to 1 hour prior to dinner, and will continue for up to 7 hours (or midnight).
- Bar shots not included in packages
- Beverage packages do not apply to your food minimums