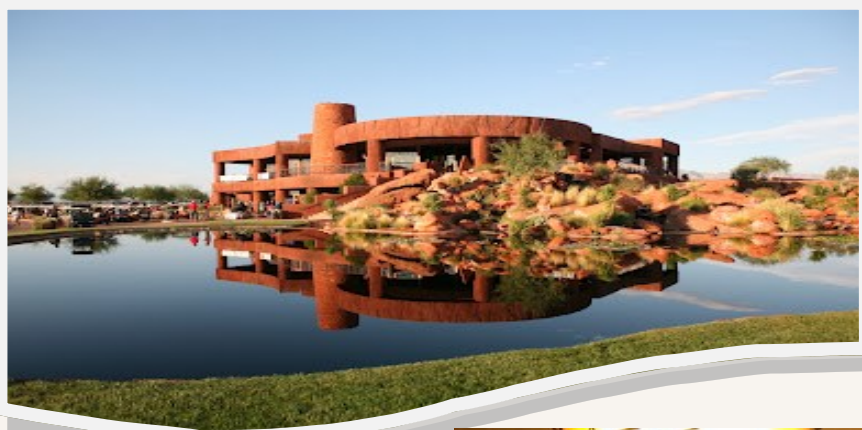




ENTRADA

AT SNOW CANYON COUNTRY CLUB

EVENTS BY ENTRADA



entrada
events



ENTRADA

AT SNOW CANYON COUNTRY CLUB

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2019 SITE FEES

Our 2000 square foot Entrada Ballroom stretches across a desert landscape with a majestic backdrop of waterfalls and the surrounding red cliffs of Snow canyon State Park. It may be used as one large space or separated into three rooms ideal for any setting.

The Entrada Ballroom can comfortably accommodate up to 150 guests in a theatre style setting, and can accommodate up to 120 guests for banquets or meetings.

The ballroom also breaks down into Three Separate Rooms, Joshua, Ocotillo, & Agave.

Each room may be used for meetings, or any event to suit your needs.

The entire space is available for \$750.00 per day or \$250.00 per section

Need a larger space? Each banquet room has expansive glass doors that open onto our Event Patio and Event Lawn, allowing for both indoor and outdoor events increasing the amount of guests we can accommodate up to 200+ for an additional fee



BOARD ROOMS

The Prince Dining Room is 400 square feet of scenic views of our golf course and Snow Canyon State Park. It is perfect for smaller meetings with up to 16 attendees or for a private dining experience for your group of up to 20 guests.

\$250.00 per day

The Saguaro Board Room is the perfect location for a smaller board style meeting or can be used for private dining for up to 12 guests

\$200.00 per day

MEETING ROOM CAPACITY

Room	Measurement	Banquet	Meeting Setting w/ AV	Theater Seating
Ballroom	1,950 sq ft	120	Up to 75	150
Joshua	650 sq ft	30	Up to 15	25
Ocotillo	650 sq ft	30	Up to 15	30
Agave	650 sq ft	40	Up to 15	30
Outdoor Patio	1,200 sq ft	80	N/A	N/A
Event Lawn	3,200 sq ft	200+	N/A	150+
Prince Dining Room		20	16	20
Saguaro Board Room		12	12	20

ADDITIONAL SERVICES

Audio/ Visual Equipment

Entrada Ballroom A/V Package

Wireless High Definition LCD Projector & Screen

In House Stereo Sound System w/ Sound Patch

Wireless Handheld & Lavalier Microphones

Wireless High Speed Internet Access

Podium

\$300.00 per day

Flip Charts

\$45.00

Dry Erase Board

\$25.00

Conference Telephone

\$75.00 per day

Portable Projector and Screen

\$100.00 per day

Smart Flat Panel TV

\$100.00 per day

Banquet & Party Services

Butler Passed Hors d'oeuvres Fee

\$50.00 per butler up to 25 guests

Bartender Fee

\$75.00 for up to 50 guests

Chef Carving Station Fee

\$75.00 per station

15 x 18 Dance Floor

\$300.00

String Party Lighting for Event Patio

\$300.00

Outdoor Heaters

\$65.00 each

BREAKFAST

Chaco Trail Continental Breakfast

Freshly Baked Breakfast Pastries

Sliced Seasonal Fruit & Berries

Orange Juice

Cranberry Juice

Regular & Decaffeinated Coffee

Assorted Hot Teas

\$14.50 per person

Build a Complete Breakfast with These Delicious Add-Ons

Scrambled Eggs \$2.00 per person

Sausage & Bacon \$3.00 per person

Entrada Breakfast Potatoes \$2.00 per person

Steel Cut Oatmeal w/ Brown Sugar, Craisins, Shaved Almonds, & Milk

\$3.00 per person

Buttermilk Pancakes w/ Maple Syrup \$2.00 per person

Thick Cut French Toast w/ Maple Syrup \$2.00 per person

Spinach & Bacon Quiche \$4.00 per person

Sausage, Bacon, Ham, or Chorizo Breakfast Burritos \$4.00 per person

BOXED LUNCHES

Entrada Boxed Lunches

All Box Lunches Include Bottled Water or Upgrade to Canned Pepsi Products for \$1.50

SANDWICH OPTIONS

Chilled Blackened Chicken Breast

Avocado, Swiss Cheese, Lettuce, Tomato, Peppered Bacon,
and Honey Mustard on Wheat Berry Bread

Smoked Turkey Wrap

Provolone Cheese, Asparagus, and Cranberry Mayo

Roast Beef Wrap

A-1 Aioli, Lettuce, Tomato, and Onions

French Ham

Dijon Mustard, Swiss Cheese, Lettuce, Tomato, and Onion on Sourdough Bread

SIDE CHOICES

Candy Bar: Snickers or M&Ms

Chocolate Chip Cookies (2)

Whole Fruit: Banana, Orange or Apple

Brownie

Bag of Chips

Potato Salad

Granola Bar

CUSTOM BOXED LUNCH PRICING

Sandwich + 1 Side	\$14.50
Sandwich + 2 Sides	\$15.50
Sandwich + 3 Sides	\$16.50
Sandwich + 4 Sides	\$17.50

LUNCH BUFFETS

Luncheon Buffets

Add Soda or Coffee for \$2.50 Per Person

Minimum of 25 Guests

AMERICAN DELI

Mixed Baby Greens Salad with Balsamic Vinaigrette and Ranch Dressing

Potato Salad, Kettle Chips

Smoked Turkey, Cured Ham, Roast Beef,

Sliced Cheddar, Provolone, and Swiss Cheeses

Tomatoes, Red Onions, Dill Pickles, Leaf Lettuce

Assorted Breads

Freshly Baked Cookies or Triple Chocolate Brownies

\$25.00

ITALIAN DELI

Baby Spinach, Tomatoes, & Artichoke Hearts Tossed in Lemon & Olive Oil Vinaigrette

Penne Pasta Salad with Olives, Sun Dried Tomatoes, & Basil

Caprese Salad, Fresh Mozzarella, Tomatoes, & Basil,

Rosemary Roasted Fresh Turkey Breast, Genoa Salami, Prosciutto

Sliced Fontina, Provolone, & Cheddar Cheeses

Pesto Aioli & Garlic Aioli, with Ciabatta Rolls

Italian Wedding Cookies

\$28.00

SOUTH OF THE BORDER

Romaine Lettuce, Red Onion, Tomatoes, Cumin Dusted Tortilla Strips & Garlic-Lime Dressing

Chipotle-Pineapple Grilled Chicken & Marinated Grilled Flank Steak

Vegetarian Enchiladas & Stewed Pinto Beans

Warmed Flour and Corn Tortillas

Pico de Gallo, Onions, Limes, Guacamole,

Queso Fresco, Sour Cream

Cinnamon Sopapillas w/ Whipped Cream

\$30.00

19th HOLE BUFFET

Mixed Greens, Tomatoes, Cucumbers, & Carrots w/ Balsamic Vinaigrette and Ranch

Cole Slaw & Potato Salad

Quarter Pound Hotdogs & Charbroiled Angus Burgers

Sliced Cheddar, Provolone, & Swiss Cheeses

Tomatoes, Red Onions, Dill Pickles, Leaf Lettuce, Buns

Freshly Baked Cookies or Triple Chocolate Brownies

\$25.00

PLATED LUNCH

Plated Luncheons

Add Soda or Coffee for \$2.50 Per Person
Choice of Two Entrees-Additional \$2.00 Per Person
Choice of Three Entrees-Additional \$4.00 Per Person
Includes Freshly Baked Bread and Butter
Available for up to 50 Guests

Select from one of the Following Salads

Mixed Greens with Tomatoes, Shaved Onion, Shredded Carrot, Cucumbers and Croutons

Or

Caesar Salad with Parmesan Cheese, Croutons and Shaved Onions

ENTREES

Choose One

All Entrees are Served with Chef's Seasonal Vegetables and 1 Starch from the List Below
(Buttermilk Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Roasted Yukon Potatoes.)

Pan Seared Atlantic Salmon
Cherry BBQ Sauce, Herb Aioli

\$28.00

Chipotle-Honey Grilled Chicken
Jalapeno-Corn Salsa, Lime-Chipotle Chile Reduction

\$25.00

Pan Roasted Flat Iron Steak
Red Wine Demi-Glace

\$28.00

Sautéed Gulf Prawns & Penne Pasta
Herb Tomato Sauce, Extra Virgin Olive Oil, Lemon, Fresh Grated Parmesan

\$27.00

Ask About Our Vegetarian & Vegan Options

BREAK PACKAGES

Entrada Break Packages

Break Packages are Offered for 30 Minutes and for a Minimum of 10 Guests

FITNESS BREAK

Fresh Sliced Fruit

Individual Yogurt

Granola Bars

\$8.50 per person

THE SWEET AND SALTY

House Made Kettle Chips, Trail Mix &

Assorted Candy Bars

\$8.50 per person

SWEET TOOTH

Chocolate Chip Cookies, Brownies, &

Assorted Candy Bars

\$9.00 per person

Break Package Add-Ons

Perrier (Sparkling) Water	\$3.00
Assorted Canned Pepsi Products	\$2.50
Gatorade	\$3.50
Regular or Decaffeinated Coffee	\$2.00
Assorted Hot Teas	\$2.00
Bottled Water	\$2.00
Individual Milks	\$1.50

PLATED DINNERS

Entrada Plated Dinners

Add Soda or Coffee for \$2.50 Per Person
All Entrees Include Freshly Baked Bread and Butter
Available for up to 120 Guests

Please Select From One Of Our Salads

Choose One

Mixed Greens with Tomatoes, Shaved Onion, Shredded Carrot, Cucumbers and Croutons

Or

Caesar Salad with Parmesan Cheese, Croutons and Shaved Onions

Or for An Additional \$2.50 You May Upgrade to...

Entrada Strawberry Salad

Shaved Almonds, Strawberries and Bleu Cheese Crumbles with Fat Free Raspberry Vinaigrette

Or

Entrada Spinach Salad

Fresh Baby Spinach, Candied Walnuts, Gorgonzola Cheese, Apples and

Balsamic Vinaigrette

ENTREES

All Entrees Come With Your Choice Of One Starch, And Chef's Seasonal Vegetables.
(Buttermilk Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Roasted Yukon Potatoes)

Pepper Crusted Angus Flat Iron Steak

Merlot Braised Onions,

\$34.00

Pesto Crusted Halibut

Roasted Herbed Cherry Tomatoes,

Lemon Basil Sauce

\$36.00

Grilled Salmon

Cherry BBQ Sauce, Herb Aioli

\$36.00

Sage Dusted Pork Loin Medallions

Apple and Prosciutto Salad, Tart Dried Cherry Sauce

\$34.00

Grilled Herbed Chicken Breast

Sweet Shallot Reduction, Fried Onion Straws

\$29.00

Pan Seared Filet Mignon

Bacon Wrapped, 8oz Filet Mignon, Red Wine Demi Glace

\$42.00

Stuffed Cabbage

Large Cabbage Leaf, Wild Rice Pilaf Stuffing Black Bean Chutney, Red Pepper Puree

\$25.00

Surf and Turf

6 oz. Pan Seared Filet, Red Wine Demi Shrimp Scampi

\$46.00

***All Plated Dinner Selections And Counts Must Be Provided
to The Club 7 Business Days Prior To The Event. ***

PLATED DESSERTS

Plated Dessert Options

Please Choose One

Choice of Two Dessert Options-Additional \$2.00 Per Person

New York Style Cheesecake, with Mixed Berry Coulis

\$6.00

Tall Carrot Cake with Cream Cheese Frosting

\$7.00

Tiramisu with Mocha Crème Anglaise

\$8.00

Warm Chocolate Fudge Lava Cake, with Fresh Made Whipped Cream

\$6.50

Chocolate Mousse Cake with Fresh Made Whipped Cream

\$7.00

Pastel Chocolate Mousse Cup, Raspberry Sauce.

\$7.00

BUILD A DINNER BUFFET

Build a Dinner Buffet

Add Soda or Coffee for \$2.50 per person
All Buffet Dinners Require A Minimum of 25 Guests
Includes Freshly Baked Bread and Butter

Select 2 Entrees From The Category, 1 Salad, 2 Side Items, & 1 Dessert

Choice of Three Entrees-Additional \$4.00 Per Person

Choice of Four Entrees-Additional \$6.00 Per Person

KOKOPELLI BUFFET \$46.00

Sautéed Chicken with Lemon Caper Sauce
Grilled Flank steak with Red Wine-Shallot Jus
Blackened Chicken Breast with Andouille Gravy
Chive Crusted Tilapia with Citrus Buerre Blanc
Roasted Pork Loin with Creamy Herbal Sauce
Seasonal Garden Vegetable Pasta
With Tomato-Herb Sauce & Parmesan

ANASAZI BUFFET \$52.00

Pepper Seared Angus New York Strip Loin
With Merlot-Red Onion Demi Glace
Chipotle-Mango Grilled Chicken
With Cilantro Lime Butter Sauce & Corn Salsa
Penne Pasta Bolognese, Ground Beef,
Italian Sausage & Pancetta
Pan Seared Salmon with Dark Cherry BBQ Sauce
& Herb Aioli
Grilled Mahi Mahi with Soy Ginger Sauce
Chicken Saltimbocca with Port Wine Demi Glace

SELECT ONE SALAD

House

Mixed Greens with Tomatoes, Shaved Onion, Shredded Carrot, Cucumbers and Croutons

Caesar

Crisp Romaine, Parmesan Cheese, Croutons and Shaved Onions

The Wedge

Iceberg Wedge, Apple Wood Smoked Bacon, Grape Tomatoes, Bleu Cheese Crumbles

SELECT TWO SIDES

Choice of Three Sides-Additional \$3.00 Per Person

Garlic Mashed Potatoes

Herb Roasted Yukon Potatoes

Wild Rice Pilaf

Anna Potatoes

Parmesan - Herb Risotto

Blue Cheese-Bacon Au Gratin Potatoes

Chefs Seasonal Vegetables, Herb Butter

Grilled Vegetables, Balsamic Reduction

Haricot Vert, Brown Butter, Toasted Almonds

DESSERT

Choice of Two Desserts-Additional \$2.00 Per Person

Tall Carrot Cake, Cream Cheese Frosting

German Chocolate Cake, Chocolate Sauce

New York Style Cheesecake, Raspberry Sauce

Chocolate Mousse Cake, Dark and White Chocolate Sauce

Tiramisu, Mocha Crème Anglaise

DINNER BUFFETS

Dinner Buffets

Add Soda or Coffee for \$2.50 Per Person

Minimum of 25 Guests

THE BACKYARD

Baby Greens, Garden Vegetables, Ranch Dressing

Potato Salad or Cole Slaw

Barbequed Chicken & Smoked Angus Beef Brisket

Cowboy Baked Beans & Grilled Corn on the Cob with Chile Butter

Toasted Garlic Bread

Apple Cobbler

\$36.00

DOWN HOME BUFFET

Iceberg Salad, Shredded Carrot, Tomato Wedges, Hard-Boiled Eggs

With 1000 Island and Ranch Dressings

Drop Corn Biscuits with Butter

Meatloaf with Crispy Fried Onions & Buttermilk Fried Chicken

Baked Mac & Cheese & Home-style Mashed Potatoes with Gravy

Green Beans with Bacon

Apple Pie

\$36.00

THE ITALIAN AFFAIR

Anti Pasta Display

Traditional Caesar Salad, Shaved Parmesan, Croutons

Rotelli Pasta al Fresco, Tomatoes, Pepperoncini, Olives, Red Onion, Genoa Salami

Grilled Asparagus

Penne Pasta Pomodoro, Italian Sausage, Olive Oil, Shaved Parmesan

Sautéed Chicken Medallions, Mushrooms, Marsala Wine Reduction

Rosemary & Garlic Rubbed Pork Loin Medallions, Madeira Sauce

Focaccia, Olive Oil, Balsamic

Tiramisu

\$40.00

RECEPTION

Hors d'oeuvres

Price Based on Two Pieces Per Person

Buffet Style or Butler Passed on Silver Trays (Add \$50 for Butler Passed Per 100 People)

Buffet Style Open up to 30 minutes. Butler Passed Opened up to 45 minutes

COLD

Roma Tomatoes, Roasted Red Peppers, Capers on Crostini

\$4.00

Smoked Salmon, Mini Cornbread Muffin with Mango Serrano Crème Fraîche

\$5.50

Salami Coronet with Herbed Boursin Cheese

\$4.50

Tomato and Mozzarella Crostini with Basil Pesto

\$4.00

Lemon Poached Shrimp on a Cucumber Round with Basil Aioli and Lemon Zest

\$4.50

Seared Beef, Balsamic Onions on Toast Points

\$5.50

Southwest Smoked Chicken Salad on a Toast Point with Santa Fe Aioli

\$5.00

HOT

Coconut Shrimp with Jalapeno Orange Marmalade

\$5.50

Mini Crab Cakes with Remoulade Sauce

\$6.50

Polynesian Meatballs with Sweet Teriyaki Glaze

\$4.50

Teriyaki Chicken Sate with Thai Peanut Sauce

\$5.00

Spinach Stuffed Mushrooms Caps

\$4.00

Sausage Stuffed Mushroom Cap

\$4.50

Bacon-Wrapped Scallops

\$6.50

ALCOHOL SERVICES

All bars are 4 hours maximum. Additional hours may be requested at \$50.00 per hour.

Hosted & Cash Bars Pricing

(All drinks are subject to service charges and state sales tax.)

(Prices are per drink)

Bottled Domestic Beers

~\$4.00 Per Bottle~

Budweiser
Bud Light
Coors Light
Miller Lite

Liquor Menu

~Standard \$6.00 Per Drink~

New Amsterdam Vodka
New Amsterdam Gin
Bacardi Run
Jose Cuervo Silver
Jim Beam Bourbon
Jack Daniels Whiskey
Cutty Sark Scotch

Bottled Premium Beers

~\$6.00 Per Bottle~

Corona
Heineken
Uintah Cutthroat Pale Ale
Evolution Amber Ale
Ploygamy Porter

Other varieties available upon request
and subject to availability

Award Winning Wine

Ask To See A List Of Our Current Wine Offerings

*Don't see the selections you would like to have available?
We can bring in just about anything you would like to offer, just ask.
Items will be priced accordingly by the club*

Keg Beer

Please inquire for pricing

One bartender required for every 50 guests.
\$75.00 charge for each bartender