

CATERING YOUR
EXPERIENCE



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 Please note that while we offer gluten-free items, our kitchen is not a dedicated gluten-free facility and cross-contamination may occur.

All prices subject to change and do not include current taxes (7.45% Sales Tax and 1% Restaurant Tax) or Catering Management Charge (22%). Consumption of raw or undercooked meat products may result in foodborne illness.



Continental

*Served with fresh brewed coffee, orange juice, and ice water.
Service time of up to 75 minutes.
12 guest minimum.*

Timpanogos

Assorted Danish | Muffins | Bagels | Cream Cheese | Fresh Seasonal Fruit

Hobble Creek

Assorted Mixed Berries | Seasonal Diced Melons | Honey Granola | Vanilla Yogurt

Buffet

*Served with fresh brewed coffee, orange juice, and ice water.
Service time of up to 75 minutes.
30 guest minimum.*

Bridal Veil Falls 🍷

Cheese Egg Omelet | Diced Breakfast Potatoes[^] | Link Sausage* | Smoked Bacon* | Fresh Seasonal Fruit

Wasatch

Scrambled Eggs | Waffles | Maple Syrup | Butter | Fresh Berries | Whipped Cream | Diced Breakfast Potatoes[^] | Link Sausage | Fresh Seasonal Fruit

Y Mountain

Scrambled Eggs | French Toast | Maple Syrup | Butter | Diced Breakfast Potatoes[^] | Link Sausage* | Smoked Bacon* | Fresh Seasonal Fruit | Vanilla Yogurt | Granola



**Substitute with your choice of Link Sausage or Smoked Bacon or Canadian Bacon*

[^]Substitute with your choice of Shredded Breakfast Potatoes or Diced Sweet Potatoes



Sandwiches

Served with your choice of pasta salad or potato salad, gourmet deli chips, Grandma's Cookies, and soda or bottled water. Each sandwich is served on a ciabatta roll and includes mustard and mayonnaise packets.

Service time of up to 75 minutes.

Ham and Provolone

Sliced Ham | Provolone Cheese | Green Leaf Lettuce

Roast Beef and Cheddar

Sliced Roast Beef | Cheddar Cheese | Green Leaf Lettuce

Smoked Turkey and Swiss

Sliced Smoked Turkey | Swiss Cheese | Green Leaf Lettuce

Salads

Served with gourmet deli chips, Grandma's Cookies or a bag of sliced apples, and soda or bottled water.

Service time of up to 75 minutes.

Chicken Caesar Salad

Romaine Lettuce | Chicken Breast | Parmesan Cheese | Croutons
(on the side) | Caesar Dressing Packet

Vegetarian Salad 🌱

Mixed Greens | Tomato Wedges | Cucumbers | Shredded Carrot |
Peppers | Red Onion | Quinoa | Balsamic Dressing Packet

PLATED LUNCH

*For split entrée service, \$2 will be added to the price of each entrée.
12 guest minimum.*

Entrees

Served with dinner rolls, butter, lemonade, ice water, and your selection of salad, starch, vegetable, and dessert.

Bacon-Wrapped Pork Loin with Whole Grain Mustard Demi-Glace 🍷

Bone-In Pork Chop with Apple Cider Glaze 🍷

Old Fashioned Pot Roast 🍷

Chicken Cordon Bleu with Dijon Cream Sauce

Lemon Artichoke Thyme Chicken 🍷

Bison Meatloaf with Mushroom Sauce

Garlic Mushroom Chicken 🍷

Flat Iron Steak 🍷

Seared Salmon with Rosemary Beurre Blanc 🍷

Beef Short Rib with Red Wine Sauce 🍷

Vegetarian Entrees

Served with dinner rolls, butter, lemonade, ice water, Herb Wild Rice, Honey Glazed Carrots, and your selection of salad and dessert.

Stuffed Bell Pepper 🍷

Steamed Bell Pepper | Moroccan Spiced Vegetable Confetti Quinoa | Rice Pilaf | Red Pepper Sauce

Stuffed Portobello Mushroom 🍷

Marinated Portobello Mushroom | Sautéed Garden Vegetables | Mozzarella Cheese | Red Pepper Sauce

Eggplant Parmesan

Pan-Fried Eggplant | San Marinara Sauce | Mozzarella Cheese | Parmigiano-Reggiano Cheese

Eggplant Roulade 🍷

Rolled Eggplant stuffed with Ricotta Cheese | Creamy Pomodoro Sauce





Salads (select one)

Southern Green Salad

Romaine Lettuce | Cherry Tomatoes | Sweet Corn | Garbanzo Beans | House Dressing

Classic Caesar Salad

Romaine Lettuce | Parmesan Cheese | Caesar Dressing | Croutons

Garden Vegetable Salad

Mixed Greens | Cucumber | Cherry Tomatoes | Red Onion | House Dressing

Mixed Green Salad

Mixed Greens | Cherry Tomatoes | Red Onion | Croutons | House Dressing

Starches (select one)

Forbidden Rice

Herb Wild Rice

Mascarpone Mashed Potatoes

Mashed Yams

Oven-Roasted Bliss Potatoes

Whipped Yukon Gold Potatoes

Vegetables (select one)

Braised Carrots

Broccoli, Cauliflower, and Carrots

Sautéed Green Beans

Seasonal Squash

Spaghetti Squash

Desserts (select one)

Assorted Cheesecake

Assorted Dessert Bars

Carrot Cake

Chocolate Torte 

German Chocolate Cake

Iced Chocolate Cake

Layered Triple Chocolate Cake

Lemon Shortcake

Strawberry Shortcake

Tiramisu Cake

BUFFET LUNCH

Served with lemonade and ice water.
Gluten friendly items will be identified on the buffet line.
Service time of up to 75 minutes.
30 guest minimum.

Asian

Hoisin Pork Loin | Teriyaki Chicken | Sticky Rice | Vegetable Spring Rolls or Pork Potstickers | Asian Salad with Sesame Dressing | Dinner Rolls with Butter | Fortune Cookies

Mexican Fiesta

Chicken Enchiladas with Green Chili Sauce | Chicken Fajitas with Peppers and Onions | Flour Tortillas | Corn Tortillas | Shredded Cheese | Salsa | Sour Cream | Pinto Beans | Fiesta Corn | Spanish Rice | Southern Green Salad with House Dressing | Cream-Filled Churros

Tailgater

Hot Dogs with Buns | Hamburgers with Buns | Grilled Onions and Sautéed Mushrooms | Bacon | Cheddar Cheese | Provolone Cheese | Lettuce | Tomatoes | Pickles | Red Onion | Hot Sauerkraut | Chopped Onions | Ketchup, Mustard, and Mayo | Potato Salad or Pasta Salad | Jumbo Cookies

Southern Comfort

Chicken Fried Steak with Country Gravy | Meatloaf | Macaroni and Cheese | Baked Beans | Green Beans with Onions | Southern Green Salad with House Dressing | Corn Bread with Butter | Bread Pudding with Caramel Drizzle

Italian

Lasagna | Chicken Marsala | Herb Wild Rice | Rosemary Carrots | Classic Caesar Salad | Breadsticks | Assorted Cheesecakes

Texas Barbecue

Barbecue Chicken Thighs | Smoked Brisket with Barbecue Sauce | Roasted Yukon Gold Potatoes | Sweet Corn | Mixed Green Salad with House Dressing | Corn Bread with Butter | Apple Pie

South Pacific

Huli Huli Chicken | Kalua Pork | Coconut Rice | Ginger Baby Carrots | Mixed Green Salad with House Dressing | Kings Hawaiian Rolls with Butter | Cheesecake with Mango Topping | Strawberry Lemonade



MARKET BUFFET

Served with ice water, fruit salad and assorted cheesecakes.

Soups (select two)

- Butternut Squash 🍷
- Broccoli Cheese
- Chicken Noodle
- Chicken Tortilla 🍷
- Minestrone
- Roasted Tomato Basil 🍷
- Soup of the Season

Salads (select two)

- Cobb
- Grilled Chicken Caesar
- Mediterranean 🍷
- Mixed Greens Berry (contains nuts) 🍷
- Salad of the Season
- Southwest Chicken

Salad Dressing (select two)

- Balsamic Vinaigrette 🍷
- Caesar Dressing 🍷
- House Dressing 🍷
- Poppy Seed 🍷
- Ranch Dressing 🍷
- Salsa Ranch 🍷

Bread (select one)

- Breadsticks
- Dinner Rolls & Butter

Agua Frescas (select one) 🍷

- Strawberry Banana
- Mango Pineapple
- Coconut Passion Fruit
- Watermelon Peach

Service time of up to 75 minutes.
30 Guest minimum.

BUILD YOUR OWN LUNCH BUFFET

Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selection of salad, starch, vegetable, and dessert.

Entrees (select two)

- Barbecue Chicken Thighs 🍷
- Beef Brisket 🍷
- Chicken Cordon Bleu
- Chimichurri Turkey 🍷
- Herb-Encrusted Pork Loin 🍷
- Lemon Rosemary Chicken 🍷
- Old Fashioned Pot Roast 🍷

Salads (select one)

- Southern Green Salad 🍷
Romaine Lettuce | Cherry Tomatoes | Sweet Corn | Garbanzo Beans | House Dressing
- Classic Caesar Salad
Romaine Lettuce | Parmesan Cheese | Caesar Dressing | Croutons
- Garden Vegetable Salad 🍷
Mixed Greens | Cucumber | Cherry Tomatoes | Red Onion | House Dressing
- Mixed Green Salad
Mixed Greens | Cherry Tomatoes | Red Onion | Croutons | House Dressing

Starches (select one) 🍷

- Forbidden Rice
- Herb Wild Rice
- Mascarpone Mashed Potatoes
- Mashed Yams
- Oven-Roasted Bliss Potatoes
- Whipped Yukon Gold Potatoes

Vegetables (select one) 🍷

- Braised Carrots
- Broccoli, Cauliflower, and Carrots
- Sautéed Green Beans
- Seasonal Squash
- Spaghetti Squash

Desserts (select one)

- Assorted Cheesecakes
- Assorted Dessert Bars
- Carrot Cake
- Chocolate Torte 🍷
- German Chocolate Cake
- Iced Chocolate Cake
- Layered Triple Chocolate Cake
- Lemon Shortcake
- Strawberry Shortcake
- Tiramisu Cake

For split entrée service, \$2 will be added to the price of each entrée.
12 guest minimum.

Entrees

Served with dinner rolls, butter, lemonade, ice water, and your selection of salad, starch, vegetable, and dessert.

- Boneless Pork Ribeye Chop with Demi-Glace ☒
- Chicken Cordon Bleu
- Roasted Pork Loin with Apple and Caramelized Onion Demi-Glace ☒
- Tuscan Chicken Marsala with Portobello Mushrooms ☒
- Raspberry Balsamic Chicken ☒
- Rosemary Chicken Picatta ☒
- Citrus Ginger Beurre Blanc Salmon ☒
- Petite Tender Filet with Red Wine Demi-Glace ☒
- Beef Short Rib with Demi-glace ☒
- New York Strip Steak with Herb Peppercorn Maître d'Hôtel Butter ☒

Vegetarian Entrees

Served with dinner rolls, butter, lemonade, ice water, Herb Wild Rice, Honey Glazed Carrots, and your selection of salad, and dessert.

- Stuffed Bell Pepper ☒
Steamed Bell Pepper | Moroccan Spiced Vegetable Confetti Quinoa | Rice Pilaf | Red Pepper Sauce
- Stuffed Portobello Mushroom ☒
Marinated Portobello Mushroom | Sautéed Garden Vegetables | Mozzarella Cheese | Red Pepper Sauce
- Eggplant Parmesan
Pan-Fried Eggplant | San Marinara Sauce | Mozzarella Cheese | Parmigiano-Reggiano Cheese
- Eggplant Roulade ☒
Rolled Eggplant stuffed with Ricotta Cheese | Creamy Pomodoro Sauce





Salads (select one)

Classic Caesar Salad

Romaine Lettuce | Parmesan Cheese | Caesar Dressing | Croutons

Southern Green Salad

Romaine Lettuce | Cherry Tomatoes | Sweet Corn | Garbanzo Beans | House Dressing

Garden Vegetable Salad

Mixed Greens | Cucumber | Cherry Tomatoes | Red Onion | House Dressing

Mixed Green Salad

Mixed Greens | Cherry Tomatoes | Red Onion | Croutons | House Dressing

Starches (select one)

Dauphinoise Potatoes

Forbidden Rice

Herb Wild Rice

Lyonnaise Potatoes

Mascarpone Mashed Potatoes

Mashed Yams

Oven-Roasted Bliss Potatoes

Vegetables (select one)

Braised Carrots

Broccoli, Cauliflower, and Carrots

Heirloom Carrots

Sautéed Green Beans

Seasonal Squash

Spaghetti Squash

Desserts (select one)

Carrot Cake

New York Cheesecake

Chocolate Chip Cookie Cake

Chocolate Torte 

Dulce De Leche Cake

Italian Cream Cake

Orange Phyllo Cake

Triple Chocolate Mousse Cake

Tuxedo Truffle Mousse Cake

BUFFET DINNER

*Served with lemonade and ice water.
Gluten friendly items will be identified on the buffet line.
Service time of up to 90 minutes.
30 guest minimum.*

Taste of Rome

Lasagna | Chicken Marsala | Herb Rice | Broccoli | Classic Caesar Salad | Breadsticks | Assorted Cheesecakes

All American

Pot Roast | Barbecue Chicken | Whipped Yukon Potatoes | Herb-Braised Carrots | Garden Vegetable Salad with House Dressing | Dinner Rolls with Butter | Apple Crisp with Whipped Cream

Mexican Fiesta

Chimichurri Chicken | Grilled Steak Fajitas with Peppers and Onions | Pinto Beans | Spanish Rice | Corn with Peppers and Onions | Flour Tortillas | Corn Tortillas | Guacamole | Pico de Gallo | Salsa | Shredded Cheese | Sour Cream | Southern Green Salad with House Dressing | Butter Toffee Churro Cake

South Pacific

Teriyaki Chicken | Kalua Steak | Coconut Rice | Ginger Baby Carrots | Mixed Green Salad with House Dressing | Kings Hawaiian Rolls with Butter | Cheesecake with Mango Topping | Strawberry Lemonade





BUILD YOUR OWN DINNER BUFFET

Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selection of salad, starch, vegetable, and dessert. Service time of up to 90 minutes. 30 guest minimum.

Entrees (select one)

- Beef Brisket ☒
- Chicken Cordon Bleu
- Chicken Marsala ☒
- Chimichurri Turkey ☒
- Fish - Chef's Choice ☒
- Herb-Encrusted Pork Loin ☒
- Old Fashioned Pot Roast ☒
- Raspberry Chicken ☒

Salads (select one)

- Classic Caesar Salad
Romaine Lettuce | Parmesan Cheese |
Caesar Dressing | Croutons
- Southern Green Salad ☒
Romaine Lettuce | Cherry Tomatoes |
Sweet Corn | Garbanzo Beans | House
Dressing
- Garden Vegetable Salad ☒
Mixed Greens | Cucumber | Cherry
Tomatoes | Red Onion | House Dressing
- Mixed Green Salad
Mixed Greens | Cherry Tomatoes | Red
Onion | Croutons | House Dressing

Starches (select one) ☒

- Dauphinoise Potatoes
- Forbidden Rice
- Herb Wild Rice
- Lyonnais Potatoes
- Mascarpone Mashed Potatoes
- Mashed Yams
- Oven-Roasted Bliss Potatoes
- Whipped Yukon Gold Potatoes

Vegetables (select one) ☒

- Braised Carrots
- Broccoli, Cauliflower, and Carrots
- Heirloom Carrots
- Sautéed Green Beans
- Seasonal Squash
- Spaghetti Squash

Desserts (select one)

- Carrot Cake
- New York Cheesecake
- Chocolate Chip Cookie Cake
- Chocolate Torte ☒
- Dulce De Leche Cake
- Italian Cream Cake
- Orange Phyllo Cake
- Triple Chocolate Mousse Cake
- Tuxedo Truffle Mousse Cake

BREAKS

*Pricing per person.
Service time of up to 60 minutes.*

BYU Creamery Ice Cream Break

BYU Creamery Ice Cream 8 oz Cups *(choose up to three flavors)*

Chocolate Chip Cookie Dough | Cookies & Cream | Graham Canyon | In-Shane-ly Chocolate | Raspberry Lemonade Sherbet | Roasted Almond Fudge ☒

Popcorn Break ☒

Movie Theater Popcorn | Soda | Bottled Water

Candy Store ☒

Plain M&M's | Peanut M&M's | Skittles | Gummy Bears | Swedish Fish | Mike & Ikes | Soda | Bottled Water

Healthy Choice

Whole Fruit | Yogurt Cups | Granola Bars | Trail Mix | Veggie Cups with Ranch Dressing

Nacho Bar ☒

Tortilla Chips | Nacho Cheese | Chili Con Queso | Salsa | Sour Cream | Sliced Jalapenos | Guacamole *(add for an additional \$2 per person)*

Sweet & Salty

Crisp Rice Cereal Treats | Cracker Jacks | Assorted Chips | Pretzels | Grandma's Cookies | Candy Bars

Donut Bar

Donuts | Milk | Coffee

À LA CARTE ITEMS

*Pricing per dozen.
Service time of up to 60 minutes.*

- Granola Bars
- Assorted Bags of Chips and Pretzels
- Assorted Muffins
- Assorted Yogurt Cups ☒
- Assorted Danish
- Assorted Candy Bars ☒
- Crisp Rice Cereal Treats
- Jumbo Chocolate Chip Cookies
- Fudge Brownies
- Assorted Snack Packages ☒
- Lemon Bars
- Assorted Gourmet Donuts





HORS D'OEUVRES

*Pricing per dozen servings.
Service time of up to 75 minutes.*

- Fruit Kabobs 🍷
- Antipasto Skewers 🍷
- Turkey Wraps
- Assorted Cheese and Crackers
- Veggie Crudites 🍷
- Fruit Display 🍷
- Veggie Wraps 🍷
- Chicken Drumettes with Barbecue Sauce 🍷
- Chicken Satay with Peanut Sauce
- Tandoori Chicken 🍷
- Bruschetta
- Kalbi Baby Back Ribs
- Mini Pork Shanks with Pork Demi-Glace 🍷
- Chilled Shrimp 🍷
- Pepperoni Calzones with Marinara Sauce
- Thai Spring Rolls with Teriyaki Sauce
- Pot Stickers with Plum Sauce
- Green Chili and Chicken Taquitos with Salsa 🍷
- Bordelaise Meatballs
- Barbecue Meatballs
- Steak Satay with Peanut Sauce
- Coconut Shrimp with Sweet Chili Sauce
- Pineapple Tree (200 skewers) 🍷

À LA CARTE BEVERAGES 🍷

Pricing per person.

- Bottled Water
- Half Pint Milk Carton (*White or Chocolate*)
- Assorted 12 oz. Soda*
- Hot Tea (*packets*)^
- Hot Chocolate (*packets*)^
- Sparkling Water
- Bottled Juice
- Gatorade
- Rockstar Energy Drink

Pricing per gallon

- Ice Water
- Infused Water
- Apple Juice
- Cranberry Juice
- Lemonade
- Strawberry Banana Agua Fresca
- Mango Pineapple Agua Fresca
- Coconut Passion Fruit Agua Fresca
- Watermelon Peach Agua Fresca
- Hot Chocolate
- Coffee
- Orange Juice

Soda assortments may include:*

- Pepsi | Pepsi Zero | Dr. Pepper | Dr. Pepper Zero | Mountain Dew | Mountain Dew Zero | Lemonade | 7 Up | Root Beer

**For a specific assortment for your event, consult your event manager a minimum of 10 days prior to your event.*

^Minimum charge of 6 packets.



ALCOHOLIC BEVERAGES

Domestic Beer

- Budweiser
- Bud Light

Imported Beer and Microbrews

- Heineken
- Uinta Cutthroat Pale Ale
- Uinta Golden Spike Hefeweizen
- Uinta Pack It Out IPA

White Wine

- Barefoot White Zinfandel
- Kendall Jackson Chardonnay

Red Wine

- Clos do Bois Merlot
- J. Lohr Seven Oaks Cabernet

Spirits

- Absolut Vodka
- Captain Morgan White Rum
- Crown Royal Canadian Whisky
- Cuervo Silver Tequila
- Jack Daniel's Tennessee Whiskey
- Johnnie Walker Red Label Scotch
- Tanqueray Gin

HOSTED OR NON-HOSTED BAR

Bar Packages are available for \$300 per bar requested. This package includes (3) hours of service time, (1) bartender, and (1) security attendant. Additional service time is \$75 per additional hour.

For each additional bar, the cost is \$200 and includes (3) hours of service time and (1) bartender. An additional security attendant may be required depending on attendance and number and location of bars. Additional service time is \$50 per additional hour.

Hosted bars are charged by consumption. For non-hosted bars, guests pay for their own drinks. Please note that we are a cashless venue.

All alcoholic beverages will be assessed a 7.45% sales tax and 1% restaurant tax.



MOCKTAILS ☼

Mermaid on the Beach

Blue Curacao | Pineapple Juice |
Lemonade | Club Soda | Pineapple Foam* |
Pineapple Wedge | Maraschino Cherry

Passion Fruit Tsunami

Pineapple Juice | Passion Fruit Puree
Piña Colada Mix | 7 Up | Lime Slice |
Maraschino Cherry

Peach Bellini

Peach Puree | Sparkling Cider | Peach
Wedge | Maraschino Cherry

Pineapple Castaway

Pineapple Juice | Vanilla Syrup | Piña
Colada Mix | Pineapple Foam* | Pineapple
Wedge | Maraschino Cherry

Orange Ginger Breeze

Orange Juice | Pineapple Juice | Ginger
Ale | Orange Slice | Maraschino Cherry

Strawberry Sparkler

Strawberry Puree | Sparkling Water | 7 Up |
Lime Juice | Strawberry Slice | Maraschino
Cherry

HOSTED OR NON-HOSTED MOCKTAIL BAR

Mocktail Bar Packages are available for \$200 per bar requested. This package includes (3) hours of service time and (1) mocktail bartender. For additional mocktail bar hours, the cost is \$50 per hour.

For each additional mocktail bartender, the cost is \$100 for (3) hours of service time and \$25 for each additional hour.

Hosted bars are charged by consumption. For non-hosted bars, guests pay for their own drinks. Please note that we are a cashless venue.

**This item contains egg whites.*



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All Food and Beverage and Audio Visual services are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the venue owner/operator and is used to cover that party's costs and expenses in connection with the administration of the event (excluding employee tips, gratuities, and wages).

The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Updated April 2026