



SHERATON  
Park City

## Sheraton Park City Banquet Menus



1895 Sidewinder Dr, Park City. UT. 84060

435.649.2900

[Sheratonparkcity.com](http://Sheratonparkcity.com)

*All Food and Beverage is Subject to a 22% service charge and 10.05% tax*

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# BREAKFAST

## CONTINENTAL BREAKFAST

*All Continentals include Royal Cup regular coffee, decaf coffee, and assorted Bigelow's hot teas, assorted bottled juices. Continentals have a 10 guest minimum order. Continental Enhancements can be selected for any size group or an enhancement to an existing package. Package service is provided for one hour.*

### **PEAK CONTINENTAL - \$21 per person**

- Sliced seasonal fruits, whole fruits and berries
- Today's fresh baked breakfast bakeries including assorted breakfast breads, muffins, Danish, and croissants.
- Assorted individual yogurt
- Assorted bottled juices

### **SUMMIT CONTINENTAL - \$24 per person**

**All selections from the Peaks continental included, with the following additions:**

- Choice of hot breakfast burrito, sausage and egg croissant, or turkey sausage, egg and cheese English muffin sandwich
- Assorted cereal with 2% milk or steel-cut oatmeal bar with assorted dried fruits, nuts and brown sugar

### **A LA CARTE CONTINENTAL ENHANCEMENTS**

- Fresh baked breakfast bakeries including assorted breakfast breads, muffins, Danish, and croissants - \$40 per dozen, per selection
- Gluten free breakfast breads - \$42 per dozen
- Whole Fruit - \$28 per dozen
- Assorted individual fruit yogurts - \$3.00 per person
- Bagel station with accompaniments to include assorted jams, butter and cream cheese- \$44.00 per dozen
- Individual Greek yogurt parfaits - \$6.00 per person
- Pork Sausage, egg or turkey sausage croissant sandwich - \$5.00 per person
- Breakfast pork sausage, egg and cheese burrito with fresh salsa- \$6.00 per person
- Turkey Sausage, egg and cheese English muffin - \$5.00 per person
- Soy or almond milk - \$12 per quart

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## BREAKFAST BUFFETS

*All Breakfast Buffets include Royal Cup Regular coffee, decaf coffee, and assorted Bigelow's hot teas, and assorted juices. Breakfast buffets are for a minimum of 15 guests. Breakfast buffets under 25 guests will be subject to a \$100 small group labor fee. Buffet service time is provided for one hour.*

### **BEEHIVE - \$28 per person**

- Today's fresh baked breakfast bakeries including assorted breakfast breads, muffins, Danish and croissants
- Fresh sliced seasonal fruit and berries
- Scrambled eggs
- Crisp bacon strips and sausage
- Seasoned breakfast potatoes with peppers and onions or crispy hash browns

### **BEE'S KNEES - \$32 per person**

**All selections from The Beehive included, with the additions of:**

- Individual assorted cereal and 2% milk or Steel Cut Oatmeal Bar with nuts, dried fruit and brown sugar
- Individual assorted yogurt
- Choice of pancakes, French toast, or Belgium waffles with warm syrup

### **OMELET STATION - \$9 per person**

*Station to be added to breakfast buffet or continental package*

- Prepared to order with eggs, egg whites, and egg beaters
- Customize with diced ham, chopped bacon, onions, peppers, tomato, spinach, mushrooms
- jack cheddar or feta cheese

*Uniformed culinary attendant required for stations, 1 per 50 guests recommended - \$100 each*

## PLATED BREAKFAST

*All plated breakfasts include fresh baked breakfast bakeries, Royal Cup regular coffee, decaf coffee, and assorted Bigelow's hot teas, and orange juice.*

### **DEER VALLEY - \$25 per person**

- Scrambled eggs & crispy thick cut bacon
- Roasted breakfast potatoes with peppers and onions

### **PARK CITY - \$25 per person**

- Scrambled eggs & sausage links
- Crispy hash browns

### **SUNDANCE - \$27 per person**

- Egg frittata (cheese, roasted peppers, onion, spinach)
- Grilled chicken apple sausage
- Roasted breakfast potatoes with peppers and onions

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# BREAK PACKAGES

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*Breaks are a maximum of one hour of service – any additional food or beverage provided after one hour may be purchased on consumption.*

## **OLYMPIAN - \$12 per person**

- Seasonal whole fruits and seasonal fresh berries
- Individual yogurts
- Assorted Granola and Power bars
- Choice of two infused waters: *Lime/Strawberry, Black Berry/Mint, Lavender/Grapefruit, Tangerine/Ginger, Watermelon/Basil or Strawberry/Mint*

## **RAIL TRAIL - \$10 per person**

- Make your own trail mix: M&Ms, mini pretzels, Chex mix, toasted almonds, toasted pecan halves, golden raisins, dried cranberries, dried banana chips, mini marshmallow, chocolate chips, and dried apricots

## **IRON MOUNTAIN - \$15 per person**

- Assorted Cliff bars and granola bars
- Chef's house made selection of roasted nut mix
- Assorted whole fruit
- Regular and Sugar Free Red Bull

## **SOLDIER HOLLOW - \$16 per person**

- Sliced seasonal fruit and berries with honey berry yogurt dip
- Farm fresh vegetables with red pepper and traditional hummus, and dipping sauce
- Trail mix
- Choice of two infused waters: *Lime/Strawberry, Black Berry/Mint, Lavender/Grapefruit, Tangerine/Ginger, Watermelon/Basil or Strawberry/Mint*

## **CANYONS - \$14 per person**

- Cracker Jacks and roasted peanuts
- 3 ways of fresh popcorn: seas salt, aged cheddar and sweet caramel corn
- Choice of: jumbo salted pretzel with mustard OR cinnamon sugar jumbo pretzel with Nutella

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### **AVALANCHE - \$14 per person**

- Tri-colored tortilla chips, grilled pita, and kettle cooked potato chips
- House made guacamole and selection of red pepper and traditional hummus
- Fresh salsa, ranch and Utah fry sauce
- Smore's dip with cinnamon graham crackers
- Choice of two infused waters: *Lime/Strawberry, Black Berry/Mint, Lavender/Grapefruit, Tangerine/Ginger, Watermelon/Basil or Strawberry/Mint*

### **BAKE SHOP - \$15 per person**

- Assorted ice cream bars
- Petite fours
- Mini assorted cheesecakes
- Fresh berry mousse shooters

### **ALL DAY BEVERAGE BREAK**

- Royal cup regular and decaf coffee, Bigelow's assorted hot teas with honey and lemon
- Assorted Pepsi soft drinks and bottled water
- Chef's choice dry snack ( full day packages include an AM and a PM Snack)

**Full day (up to 8 hours) - \$28 per person**

**Half day (up to 4 hours)- \$18 per person**

### **A LA CARTE BREAK ITEMS**

- Cookies or Brownies | \$39 per dozen
- Whole Fruit | \$28 per dozen
- Granola Bars | \$3.50 each
- Assorted Bags of Chips | \$3 each
- Assorted Ice Cream Bars | \$5 each
- Assorted Candy Bars | \$3 each
- Assorted Pepsi Soda | \$3.50 each
- Bottled Water | \$3 each
- Bottled Assorted Juices | \$4 each
- Starbucks Bottled Frappuccino | \$7 each
- Regular and Sugar Free Red Bull | \$6.50 each
- Iced Tea, Lemonade or Fruit Punch | \$35 per gallon
- Hot Chocolate or Hot Cider | \$40 per gallon
- Royal Cup Regular or Decaf Coffee | \$50 per gallon
- Bigelow's Assorted Herbal Teas with lemon and honey | \$40 per gallon
- Infused Water Enhancement | \$28 per gallon  
*Lime/Strawberry, Black Berry/Mint, Lavender/Grapefruit, Tangerine/Ginger, Watermelon/Basil or Strawberry/Mint*

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# LUNCH PACKAGES

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Lunch offered from 11am-3pm. All lunch packages include lemonade, Royal Cup regular and decaf coffee and Bigelow's assorted hot tea. If your group would like to select one of our lunch buffet packages for dinner, a \$8 per person charge will be added to menu price.

## LUNCH BUFFETS

Buffets offered to groups with a minimum of 15 guests. Groups of 25 guests or less will be subject to a small group labor fee of \$100. Buffet service is offered for one hour.

### **SEAWINDER SANDWICH BAR- \$32 per person**

- Chef's Choice of Soup of the Day
- CHOICE of garden or marinated tomato and cucumber salad
- CHOICE of pasta or red bliss potato salad
- Kettle cooked potato chips with Utah fry sauce
- CHOICE of two cold sandwich:
  - Roasted turkey, tomato, lettuce, bacon with lemon aioli on ciabatta bread
  - Shaved roast beef, cheddar, lettuce and horseradish cream sauce on thick sliced wheat bread
  - Grilled chicken Caesar wrap
  - Quinoa vegetable hummus wrap (vegan)
- CHOICE of one hot sandwich:
  - Grilled chicken pesto and roasted red pepper panini on ciabatta
  - Classic Reuben on marble rye
  - Meatball with provolone on crusty baguette
- Assorted cookies and brownies

### **PROSPECTORS PICNIC - \$34 per person**

- Buttermilk Biscuits
- Garden Salad
- Coleslaw with poppy seed dressing
- Baked beans
- Baked Mac and cheese
- Corn on the cob with chili butter
- Beef brisket
- BBQ baked chicken on the bone
- Chef's choice of two types of seasonal pies
- **ENHANCEMENTS:**
  - Add pulled pork: \$4 per person
  - Add pork baby back ribs: \$8 per person

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### **GUARDSMANS PASS - \$34 per person**

- Chicken tortilla soup
- Corn Salad with black bean and roasted peppers
- Southwest Caesar with queso fresco, cherry tomato, black beans, crispy tortillas, chipotle Caesar dressing
- Flour tortilla taco bar: carne asada and spicy chicken, cotija cheese, diced tomatoes, sliced jalapenos, shredded lettuce, guacamole, sour cream, fresh green and red salsas, lime wedges
- Spinach and cheese enchiladas
- Refried beans and Spanish rice
- Tres leches cake and warm churros

### **MIRROR LAKE - \$35 per person**

- Minestrone soup
- Garlic breadsticks
- Classic Caesar salad
- Caprese salad with balsamic syrup, basil, and fresh tomatoes
- Grilled garlic chicken breast with Mountain View mushroom demi
- Broiled salmon with lemon and caper butter sauce
- Rigatoni Ragu with roasted garlic sauce
- Broccolini with roasted cherry tomatoes
- Tiramisu and baklava

### **ASPEN AND ALPINE - \$33 per person**

- Assorted breads with butter
- Chef's Choice of Soup of the Day
- Red quinoa, tomato and roasted fennel herb salad
- Garden salad, cherry tomatoes, shredded carrots, cucumbers, croutons
- Spinach salad with hard boiled egg, red onion, dried raisins with mushrooms dressing
- Spring mix medley with sliced strawberries, candied pecans, blue cheese crumbles
- Dressing selections of ranch, blue cheese, balsamic and golden Italian
- Grilled chicken
- Marinated shrimp or grilled sliced flank steak
- Brownie bites & berry mousse shooters

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## GRAB & GO LUNCHES

### **TO-GO LUNCH - \$24 per person**

All box lunches include whole fruit, kettle chips, chocolate chip cookie, and bottled water. A maximum of 3 selections of sandwich or salad can be selected.

#### **Sandwich entrée selection:**

- Smoked turkey club – bacon, lettuce, sliced tomato and cheddar cheese with lemon aioli
- Shaved roasted beef, aged white cheddar, horseradish cream, spring greens
- Black forest ham, brie, sliced tomato, spring greens, whole grain mustard
- Vegetable hummus wrap (vegan)

#### **Salad entrée selection:**

- Classic chicken Caesar salad, romaine, parmesan, croutons and creamy Caesar dressing
- Grilled chicken cobb salad, bacon, blue cheese, egg, tomato, cucumber, Dijon vinaigrette

#### **Enhancements**

- Side pasta salads - \$3 per person
- Side of potato salad - \$3 per person
- Side garden salad - \$2 per person
- Assorted Pepsi sodas - \$3.50 on consumption

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## PLATED LUNCHES

Lunch offered from 11am-3pm. All lunch packages include lemonade, bread and butter service, Royal Cup regular and decaf coffee and Bigelow's assorted hot tea. 10 guests minimum.

### **Salad Selections: (choose one)**

- **Baby spinach** – blue cheese crumbles and candied pecans, cranberries, champagne vinaigrette
- **Hearts of romaine** –house made crostini and shaved parmesan and Caesar dressing
- **Field green salad** – spring mix greens, goat cheese, black olives and split tomatoes paired with balsamic vinaigrette

**Entrée Selections:** (choose up to three, quantities will be due 72 hours prior with final guarantees). All entrees come with seasonal chef's choice vegetables and one accompaniment selection

### **AIRLINE SEARED CHICKEN - \$26 per person**

- Lemon thyme sauce

### **SEARED SALMON - \$28 per person**

- Dill beurre blanc

### **NY STRIP STEAK - \$33 per person**

- Cabernet demi

### **Stuffed Pork Loin - \$28 per person**

- Sourdough breadcrumbs and dried fruit stuffing

### **Seasonal Vegetarian Entree - \$25 per person**

*Inquire to Event Manager what Chef selections are in season*

### **Entrée Accompaniments (choose one for your entree accompaniment selections)**

- Whipped potatoes
- Herb roasted fingerlings
- Creamy risotto
- Wild rice pilaf

### **Dessert selections: (choose one)**

- NY cheesecake with berry coulis
- Tiramisu
- Triple chocolate mousse cake
- Lemon paradise cake

\*gluten friendly dessert options available at \$4 per person. Alternating desserts can be arranged for an additional \$2.00 per person for pre-set service only.

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# Receptions

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## PASSED OR STATIONARY HORS D'OEUVRES

25 piece minimum per selection. Items can be butler passed or set up as a stationary display.

### CHILLED HORS D'OEUVRES

#### **\$5 PER PIECE:**

- Tomato and basil bruschetta
- Tomato gazpacho shot
- Spinach, cream cheese dip in savory phyllo cup
- Antipasto skewers
- Shrimp cocktail shooters
- Smoked salmon bites, dill cream cheese crostini
- Beef tenderloin crostini with horseradish cream sauce
- Ahi tartare on rice cracker with toast sesame seeds
- Smoked Utah trout mousse crostini

### HOT HORS D'OEUVRES

#### **\$5.50 PER PIECE:**

- Marinated beef or chicken satay
- Crab cake with roasted red pepper aioli
- Black bean empanada
- Spanakopita
- Vegetable spring rolls
- Coconut shrimp with sweet chili sauce
- Andouille sausage and cheddar Puff
- Bacon wrapped scallop
- Mini beef wellington

## RECEPTION DISPLAYS

10 guest minimum, reception display service is offered up to one hour. Additional refreshing of displays after one hour of service will be subject to additional fees.

### DOMESTIC CHEESES - \$10 per person

Sliced baguette, assorted crackers and garnished with fresh fruit

### ANTIPASTO BOARD - \$14 per person

Local Beehive and Heber Valley cheeses, fresh mozzarella, prosciutto, Creminelli salamis, marinated olives, grilled Mediterranean vegetables, marinated artichoke hearts, pepperoncini

### BRUSCHETTA BAR - \$8 per person

- Grilled garlic brushed baguettes, classic tomato bruschetta, artichoke and green olive tapenade, white bean & pancetta salad, chick pea carrot & fresh coriander

### FARMERS MARKET - \$8 per person

- Seasonal vegetables served with buttermilk ranch and traditional and roasted red pepper hummus dips and grilled pita

### SMOKED SALMON PLATTER - \$12 per person

- Served with minced onions, capers, diced hard boiled egg and cream cheese, toast points

### BAKE SHOP - \$15 per person

- Assorted ice cream bars, petite fours, mini assorted cheese cakes, fresh berry mousse shooters

### SEASONAL INFUSED WATER - \$28 per gallon

*Lime/Strawberry, Black Berry/Mint, Lavender/Grapefruit, Tangerine/Ginger, Watermelon/Basil or Strawberry/Mint*

## RECEPTION ACTION STATIONS

10 guest minimum, reception display service is offered up to one hour. Additional refreshing of displays after one hour of service will be subject to additional fees. Stations are not designed for stand alone options, and should be paired with several options for best experience. All stations can be activated by an Attendant, 1 per 50 guests recommended, \$100 per attendant.

### SALAD-TINI - \$8 per person

Chopped Salad BLT, Field Greens with almonds, fresh berries and raspberry vinaigrette, classic Caesar served in a martini glass

### MAC & CHEESE AND WHIPPED POTATO BAR- \$10 per person

Craft your favorite sides with traditional five cheese macaroni or creamy whipped potatoes with assorted offerings with bacon, diced ham, peas, sundried tomatoes, chives, cheddar cheese and sour cream

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## PIZZA PARTY- \$14 per person

Pepperoni, classic margarita, and fresh veggie

## SLIDER STATION - \$15 per person (based on 2 servings per person)

- BBQ pulled pork, beef slider and turkey burger
- Condiments, sliced pickles, tomato, bibb lettuce, cole slaw

## TACO STATION - \$12 per person

Build your own al pastor pork in a flour or corn tortilla with queso fresco, guacamole, pico de gallo, diced onion, chopped cilantro and lime

- Add marinated blackened chicken - \$4
- Add grilled citrus shrimp- \$6

## PASTA STATION - \$12 per person

Cheese tortellini, Penne, Bolognese sauce, pesto cream sauce, spinach, mushrooms, tomato, shaved parmesan, chili flakes, garlic bread

- Add grilled chicken - \$4

## GOURMET S'MORES- \$10 per person

*Attendant Required, selection only available for Patio outside events*

Flavored and regular marshmallows, chocolate and cinnamon graham crackers, assorted chocolate bars, chocolate and Carmel drizzle

## CARVING STATIONS

*Attendant required, one per 75 guests, \$100 per attendant. All stations included dinner rolls.*

### ROASTED PORK LOIN - \$325 EACH (serves 40 guests)

Whole grain custard cream sauce

### TENDERLOIN OF BEEF - \$420 EACH (serves 30 guests)

Served with au jus and horseradish sauce

### PRIME RIB - \$325 EACH (serves 30 guests)

Served with horseradish sauce

### NORBEST ROASTED TURKEY - \$180 EACH (serves 20 guests)

Served cranberry sauce and Dijon mayo

### BOURBON GLAZED HAM- \$350 (serves 50)

Sweet Dijon mustard and pineapple glaze

### BONE IN BEEF STEAMSHIP - \$1,100 EACH (serves 80 guests)

Served with au jus and horseradish sauce

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# DINNER PACKAGES

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## DINNER BUFFETS

*Dinner buffet packages include lemonade, Royal Cup regular and decaf coffee, and Bigelow's assorted tea. 20 guest minimum, groups of 25 or less will be subject to a \$100 small group labor fee. Buffet service is offered for one hour*

### **CROSS COUNTRY - \$48 per person**

- Assorted bread and butter
- Chef's Choice Soup of the Day
- Baby arugula, spinach, shaved fennel, seasonal berries, champagne vinaigrette
- Pan seared Utah trout
- Stuffed pork loin with sourdough bread crumbs, vegetables and apricots
- Baked fresh herb chicken
- Wild rice pilaf
- Utah Funeral potatoes
- Seasonal fresh vegetables
- Chef's dessert selections

### **BLACK DIAMOND - \$54 per person**

- Assorted bread and butter
- Chef's Choice Soup of the Day
- Mixed green salad with ranch, balsamic, and golden Italian dressings
- Caprese salad with balsamic, basil and fresh tomatoes
- Carved strip loin of beef with a Cabernet demi
- Fennel crusted seared salmon with heirloom tomato compote
- Baked chicken with a spicy honey BBQ sauce
- Roasted garlic fingerling potatoes
- Sautéed green beans and baby carrots
- Chef's dessert selections

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## PLATED DINNERS

*Plated dinners include your choice of salad, dessert, fresh baked rolls, lemonade, Royal Cup regular and decaf coffee and Bigelow's assorted tea. 10 guest minimum.*

- **Salad selections: (choose one)**

- **Baby spinach** – blue cheese crumbles, candied pecans, cranberries, champagne vinaigrette
- **Hearts of romaine** –house made crostini and shaved parmesan and Caesar dressing
- **Field green salad** – spring mix greens, goat cheese, kalamata olives and tomatoes paired with balsamic vinaigrette

**Entrée Selections:** (choose up to three, quantities will be due 72 hours prior with final guarantees). All entrees come with seasonal chef's choice vegetables and one accompaniment selection

### **AIRLINE ROASTED CHICKEN BREAST - \$36 per person**

Pan seared with honey thyme and Dijon sauce

### **KING SALMON - \$39 per person**

With candied tomatoes

### **NEW YORK STRIP STEAK - \$44 per person**

Served with Cabernet demi

### **SEARED TROUT - \$38 per person**

Tarragon beurre blanc

### **TENDERLOIN OF BEEF - \$49 per person**

6oz beef tenderloin filet with peppercorn au poivre

### **SEASONAL VEGETARIAN ENTREE- \$34 per person (vegetarian)**

Inquire to Event Manager what is in season

**Entrée Accompaniments** (choose one for your entree accompaniment selections)

- Whipped potatoes
- Roasted fingerling hash
- Creamy risotto
- Wild rice pilaf

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**Dessert selections: (choose one)**

- NY cheesecake with raspberry coulis
- Tiramisu
- Triple chocolate mousse cake
- Lemon paradise cake

\*gluten friendly dessert options available at \$4 per person. Alternating desserts can be arranged for an additional \$2.00 per person for pre-set service only.

**PLATED DUET DINNERS**

*Plated dinners include your choice of salad, dessert, fresh baked rolls, lemonade, Royal Cup regular and decaf coffee and Bigelow's assorted tea. 10 guest minimum.*

**BEEF FILET & SALMON - \$58 per person**

- Tenderloin beef filet, herb seared salmon, bourbon demi, roasted Yukon gold potato, shallots, seasonal vegetables

**BEEF FILET & CRAB CAKE - \$60 per person**

- Tenderloin beef filet, King crab cake, horseradish mashed potato, whole grain mustard demi, seasonal vegetables

**SEARED SALMON & AIRLINE CHICKEN BREAST - \$48 per person**

- Pepper seared salmon, lemon basil chicken, wild rice pilaf, lemon butter sauce, seasonal vegetables

**BEEF FILET & AIRLINE CHICKEN BREAST - \$56 per person**

- Tenderloin of beef filet, lemon basil chicken, herb roasted red bliss potatoes, seasonal vegetables

# BAR SERVICES

*All beverages are charged on consumption*

## HOST BAR PRICES

Premium Spirits | \$9  
Top Shelf Spirits | \$10  
House Wine | \$10  
Local Craft Beer | \$8  
Imported Beer | \$7  
Domestic Beer | \$6  
Bottled Water | \$3  
Soda | \$3.50

## CASH BAR PRICES

Premium Spirits | \$10  
Top Shelf Spirits | \$12  
House Wine | \$11  
Microbrew | \$9  
Imported Beer | \$7  
Domestic Beer | \$6  
Bottled Water | \$3  
Soda | \$4

## HOUSE WINE

Redwood Creek Chardonnay or Pinot Grigio  
Redwood Creek Cabernet Sauvignon or Pinot Noir

## PREMIUM SPIRITS

Smirnoff Vodka  
Jose Cuervo Especial Gold Tequila  
Canadian Club Whisky  
Grant's Family Reserve Scotch  
Jim Beam White Label Bourbon  
Bacardi Rum  
Beefeater Gin

## TOP SHELF SPIRITS

Grey Goose Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Crown Royal Whiskey  
Knob Creek Bourbon  
Maker's Mark Bourbon  
Mount Gay Eclipse Rum  
Captain Morgan Original Spiced

**Cashier Fee** \$100 (for cash bar only)

**Bartender Fee** \$100 for up to two hours, \$25 per additional hour

## DOMESTIC BEER

Budweiser  
Bud Light  
Michelob Ultra

## IMPORT BEER

Corona Extra  
Heineken  
Amstel Light

## LOCAL CRAFT BEER

*Uinta Brewery*  
- Cutthroat Pale Ale  
- Baba Black Lager  
*Squatters Brewery*  
- Hefeweizen  
*Epic Brewery*  
- Sessions IPA

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# BEVERAGES – WINES & CHAMPAGNE

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*All selections are served and priced by the bottle*

## **White Wine**

### *Chardonnay*

Castle Creek , Moab UT - \$56

Kendall- Jackson Vintners, Santa Rosa CA - \$66

### *Sauvignon Blanc*

Matua, New Zealand - \$50

Kendall-Jackson Vintners, Sant Rosa CA- \$62

### *Riesling*

Chateau St. Michelle, Woodinville WA - \$40

50° Degree, Rheingau Germany - \$60

### *Pinot Gris*

Caposaldo, Pieve di Soligo Italy - \$50

## **White Wine**

### *Cabernet Sauvignon*

Kendall- Jackson Vintners, Santa Rosa CA - \$72

### *Pinot Noir*

“A” by Acacia, Napa CA - \$59

Kenwood, Sonoma CA - \$66

### *Zinfandel*

Ravenswood Winery, Sonoma CA - \$59

### *Merlot*

Castle Creek, Moab UT - \$58

Chateau St. Jean, Sonoma CA - \$74

## **Sparkling Wine**

Freixenet Cava, Catalonia Span - \$40

La Marca Prosecco , Treviso Italy - \$45

Chandon Brut, Napa CA - \$68

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