



WESTGATE PARK CITY RESORT & SPA CATERING MENU

Created & Executed by Chef Joselith Munoz

**OUR AWARD-WINNING TEAM IS READY TO CREATE
OUR FANTASTIC CUISINE FOR YOU.**



WINNER
BEST OF STATE



UTAH 2025





WESTGATE PARK CITY RESORT & SPA

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WESTGATE PARK CITY RESORT & SPA

POLICIES AND EVENT INFORMATION

Menu Minimum

Minimum of 25 Guests. \$250 fee per meal for Groups under 25 Guests. Please see our Executive menus for Options under 25 Guests.

F&B Minimum Spend

Westgate Park City Resort & Spa has a food and beverage minimum noted in your contract. If the minimum is not met, the group will be charged the shortfall between the contracted minimum and the final amount charged plus tax and service charge.

Attendance Guarantee

Attendance guarantee is required 14 days prior to your event start, as listed in your Group Sales Contract. If an attendance guarantee is not provided, your original contracted number will be used. Adjustments of up to 10% from the attendance guarantee provided are allowed with no additional charge up to 10 days prior to your event start.

Attendance guarantee may not be reduced less than 10 days prior to your event start.

- Any guarantee increased within 10 to 5 days of your first event will incur a 30% upcharge per meal per additional attendee.
- Any guarantee increased within less than 5 days of your first event will incur a 50% upcharge per meal per additional attendee.
- If your guarantee increases the day of your event, 50% upcharge per meal per additional attendee will be charged.

Pop Up Events

To best accommodate events booked less than 5 days prior to the event, the group will be charged an increase of 50% of the menu price.

Banquet Event Order

The Banquet Event Order (BEO) form will outline the specific details of the actual food, beverage, assigned banquet space, order of events, number of attendees, set up requirements and pertinent charges and details assessed to every event. It will be a requirement to have the documents signed and returned to the Resort by an authorized individual within your organization or group 21 days prior to your event start. The number of individuals listed on each Banquet Event Order constitutes your guarantee of payment for those individuals. All revisions to the Banquet Event Orders prior to the actual function must be signed by an authorized individual of your organization and follow the same guidelines as listed above.

Food & Beverage Pricing & Service Times

Due to market fluctuations, all prices are subject to change. Menu pricing is guaranteed no more than 60 days prior to the event. Westgate Park City Resort & Spa does not allow any banquet foods to be taken out of the event space. All meals are priced to accommodate a 90-minute service time. Breaks are priced to accommodate a 30-minute service time. Additional time for meals can be extended for \$5 per person. Buffets - up to a 2-hour maximum and breaks - up to a 45-minute maximum. Due to health code restrictions Westgate Resorts prohibits any group from supplying their own food and or beverage for consumption within Westgate event space.

A minimum of a \$500 penalty per day per space, with additional cleaning fees will be applied to any outside F&B brought into Westgate Resorts event space. All food and beverage requested is to be consumed within Westgate event space and will be catered by Westgate Resorts. Lunch Menus selected for Dinner Service are subject to a \$20.00 increase in price per person. Special plate requests for guests with dietary restrictions are subject to an additional fee of \$25 per person per meal.

Tax & Gratuity

To ensure the superior service of Westgate Park City Resort & Spa, 22% gratuity will be added to all food and beverage. Current sales tax will apply. Taxes are subject to change.

Event Space Rental

Event space rental fees are determined upon original program details. Revisions from the original contract may necessitate a revision in room rental fees. To best accommodate all event and meeting needs, the catering department reserves the right to reassign event and banquet space to best service and utilize all space according to the final guaranteed number of guests.

Event Setup Flips/Day of Setup Changes

In the event of room flips or day of setup changes there is a non-negotiable \$500 fee per room or per section of the Bison Conference Space. Due to these types of extensive requests, there is a 2hr meeting minimum timeframe needed to accommodate room flips. This can/ will impede the meeting schedule.

Labor Charge

\$75 chef fee for menus requiring a chef attendant. Guest to chef ratio will be determined based on the menu selection.

\$125 bar setup; \$25/ hour per bartender. 2-hour minimum (\$500 minimum spent). If on-site changes are requested, additional labor fees may be assessed.

Event/Meeting Shipments

Westgate Park City Resort & Spa will gladly receive the supplies necessary for any function. The shipment of such material will be accepted no sooner than 3 days prior to the function. A nominal handling fee of \$5.00 per box, up to 50 lbs will be charged to the final invoice. All shipments need to be addressed in the following manner to ensure delivery to your preferred location within the resort.

Westgate Resort

Group or Conference Name (Event Dates), Meeting Planner Name

C/O Catering Sales Manager

3000 Canyons Resort Dr Park City, UT 84098

Signage and Banners

Signs and banners are not permitted in the hotel lobby. To maintain appearances, the attachment of these items to function walls, floors, ceilings or curtains is also prohibited. Should these restrictions be of concern, please discuss them with your Catering Manager.

Program Cancellations

In the unlikely event the entire program is cancelled, the following damages will apply: Outside of three hundred sixty-five (365) days prior to scheduled check-in date 50% of contracted sleeping rooms, sleeping room tax, 50% of contracted F&B minimum, room rental, service charge and tax are forfeit. Three hundred sixty-five (365) days to seven (7) days of scheduled check-in date 80% of contracted sleeping rooms, sleeping room tax, 80% of contracted F&B minimum, room rental, service charge and tax are forfeit. Within seven (7) days 100% of confirmed sleeping rooms, sleeping room tax, 100% confirmed F&B, room rental, service charge and tax are forfeit.

Minimum of 25 Guests. \$250 Fee per meal period for Groups under 25 Guests. \$25 upcharge per special plated meal.

Please see our Executive menus for options for under 25 Guests. Pricing does not include 22% service charge or current sales tax. Rates are subject to change.

*Consuming uncooked meat, fish or dairy increases the risk of illness. All allergies and/or Dietary restrictions must be announced 3 days prior to the event.



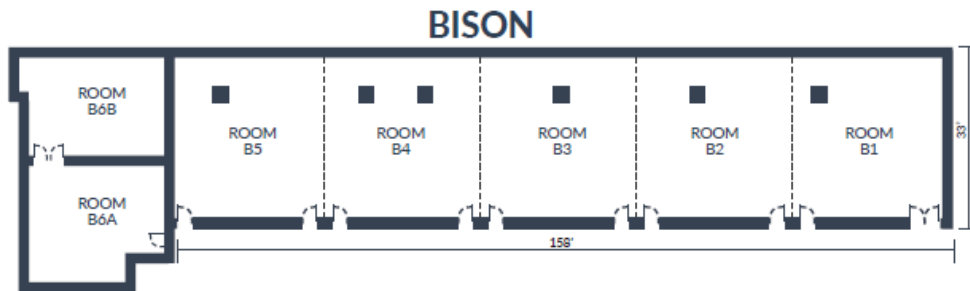
WESTGATE PARK CITY RESORT & SPA

Conference and Banquet Venues

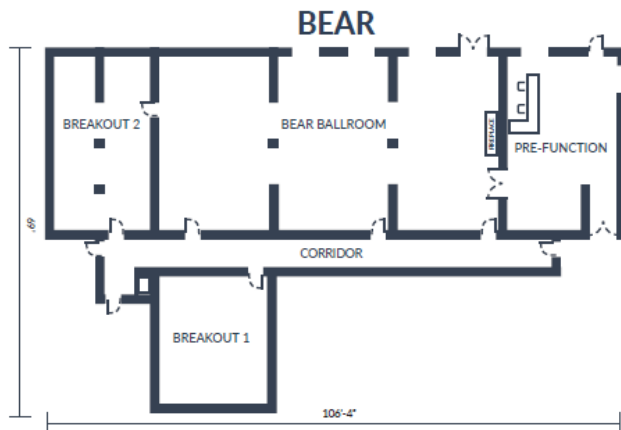
Room	Banquet	Classroom	Theatre	U-Shaped	Crescent	Hollow Square	Reception	Square Footage
Bison Ballroom*	250	250	300	-	200		300	5000
Bison 1-5	50	50	60	24	30	30	60	1000
Bison 6B Boardroom		-	-	-	-	20		600
Bison 6A	30	24	40	18	24	24	40	670
Bear Ballroom**	180	80	120	32	48	40	250	2485
Bear Pre-Function	-	-	-	-	-	-	40	852
Bear Breakout 1	50	45	60	18	30	24	60	672
Bear Breakout 2	48	-	-	-	-	-	60	665
Lower Deck***	32	-	-	-	24	-	40	546
Upper Deck***	120	-	-	-	90	-	150	1800

*Bison Ceiling Height - 12ft
 **Bear Ceiling Height - 8ft

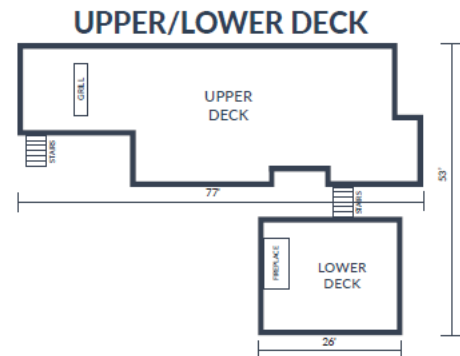
***Decks - No Roof or Weather Protection
 Capacity Depends on Setup and Flow of Event



[Bison Conference Room - Virtual Tour](#)



[Bear Conference Room - Virtual Tour](#)





WESTGATE PARK CITY RESORT & SPA

Breakfast

Presented with Freshly Brewed Lavazza Regular & Decaffeinated Coffee and Assorted Rishi Herbal Teas

Quick Silver Breakfast Buffet \$38

Sliced Seasonal Fruit Display (DF, GF, Vegan)
House-Made Bircher Muesli "Cold Oats" (DF, GF, Vegan)
Fluffy Cage Free Scrambled Eggs (DF, GF, V)
House-Made Muffins and Danish Pastries (V)
Whipped Butter and Preserves (V)

Select Meat, Potato & House-Made Additions below

Black Diamond Breakfast Buffet \$48

Sliced Seasonal Fruit and Berry Display
Low-Fat Vanilla Yogurt (GF, V)
Fluffy Cage Free Scrambled Eggs with Asparagus Spears,
Fresh Tomatoes & Aged Parmesan (GF, V)
Cold Smoked Salmon, Capers, Red Onion, Mini Bagels, and
Cream Cheese
House-Made Muffins and Danish Pastries (V)
Whipped Butter and Preserves (V)

Select Meat, Potato & House-Made Additions below

Select Items Included with Either Breakfast Buffet

Breakfast Meat (Choice of One)

Additional \$7 Per Guest for Two Choices

Applewood Smoked Bacon (GF, DF)

Turkey Bacon (GF, DF)

Pork Link Sausage (GF, DF)

Tofu Scramble (GF, DF, Vegan)

Chicken & Apple Sausage (GF, DF) **\$10**

Elk Sausage (GF, DF) **\$10**

Wild Boar Sausage (GF, DF) **\$10**

Breakfast Potato (Choice of One)

Roasted Rosemary Red Skin Potatoes (GF, DF, Vegan)

Skillet Potatoes & Sautéed Button Mushrooms (DF, Vegan)

Crisp Shredded Hash Brown Potatoes (GF, DF, Vegan)

House-Made Additions (Choice of One)

Additional \$7 Per Guest for Two Choices

Cheddar Grits (GF, V)

Hot Oatmeal with Cranberries, Almonds & Brown Sugar (GF, DF, Vegan)

Vanilla & Cinnamon French Toast with Warm Maple Syrup (GF, V)

Pancakes with Maple Syrup & Whipped Butter (V)

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WESTGATE PARK CITY RESORT & SPA

Enhancements & Action Stations

Priced as an addition to the Breakfast Buffets and must be added for the full guarantee.

Enhancements

Seasonal Fruit Platter (GF, DF, Vegan)	\$10	Freshly Baked Banana Bread with Honey Butter (V)	\$8
Yogurt Parfait (GF, V)	\$7	Crepes with Ricotta-Lemon Filling & Berry Compote (V)	\$10
Southern Style Biscuits & Sausage Gravy	\$6	Assorted Bagels with Flavored Cream Cheese (V)	\$6

Action Stations

Action Stations require a Chef Attendant / \$75 per 60 minutes / One Chef Per 25 Guests

Omelet Station I	\$26	Waffle Station	\$20
<i>Ham, Peppers, Mushrooms, Tomatoes, Onions, Cheddar & Swiss Cheese, Egg Whites, Spinach</i>		<i>Fresh Fruit, Assorted Berries, Cinnamon Whipped Cream, Whipped Sweet Butter, Candied Pecans, Coconut Shavings, Maple Syrup and Chocolate Sauce</i>	
Omelet Station II	\$35	Toaster Station	\$5
<i>First Omelet Station plus Asparagus tips, Goat Cheese, Smoked Salmon, bacon, sausage, Arugula</i>		<i>Assorted Sliced Bread, Bagels, Cream Cheese, served with Honey, Fruit Compote, Nutella, Whipped Butter, Marmalade and Preserves</i>	
Breakfast Meat Carving Station			
Choice of One	\$24		
Choice of Two	\$30		
Slow Roasted Honey Glazed Ham			
Maple Glazed Scottish Salmon			
Garlic-Pepper Roasted Tenderloin of Beef (Minimum of 50 guests)			

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WESTGATE PARK CITY RESORT & SPA

Continental Buffet \$30

Presented with Freshly Brewed Lavazza Regular & Decaffeinated Coffee and Assorted Rishi Herbal Teas

Bakery Basket to Include: Danish Pastries, Butter and Chocolate Croissants, Assorted Muffins
Nutella, Honey, Whipped Butter, Marmalade and Preserves
Whole Fruit, Apples, Oranges, Bananas
House-Made Granola
Assorted Individual Yogurt
Chilled Orange and Apple Juices

Continental Buffet Enhancements

Priced as an addition to the Continental Breakfast Buffet and must be added for the full guarantee.

Cage Free Scrambled Eggs (GF, DF, V)	\$5	Breakfast Burritos	\$10	Toaster Station	\$5
Cage Free Boiled Eggs (GF, DF, V)	\$3	<i>Cage-Free Eggs, Potatoes Salsa Verde & Cheddar Cheese</i>		<i>Assorted Sliced Bread, Bagels, Cream Cheese</i>	
2oz. Pork Sausage Links (GF, DF)	\$7	<i>Bacon or Sausage</i>			
Applewood Smoked Bacon (GF, DF)	\$7	<i>Bacon & Sausage</i>	\$12		
Individual Cereal with 2% Milk (GF, DF)	\$4				
Avocado Toast (DF, V)	\$10	Croissant Sandwiches	\$12		
French Toast (V)	\$7	<i>Cage-Free Eggs & American Cheese Add Bacon or Sausage or Ham</i>			

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WESTGATE PARK CITY RESORT & SPA

Refreshments

Freshly Brewed Lavazza Regular & Decaffeinated Coffee and Assorted Rishi Herbal Teas	\$85/gal.
Freshly Brewed Iced Tea	\$35/gal.
Lemonade	\$35/gal.
Individual Bottles of Chilled Fruit Juice	\$4 ea.
Individual Bottled Water	\$2 ea.
Assorted Pepsi Products	\$4 ea.
San Pellegrino	\$6 ea.
Chilled Orange, Apple or Cranberry Juice	\$45/gal.
Hot Chocolate	\$60/gal.
Topo Chico Sparkling Water	\$6 ea.
Naked Juice <i>Strawberry Banana, Mighty Mango, Blue Machine, Green Machine</i>	\$11 ea.
Red Bull Energy Drink <i>Regular & Sugar Free</i>	\$8 ea.

Chef Crafted Health Smoothies \$140 per dozen

One Dozen Minimum (Choose One)

Emerald Recovery (GF, V)

Kale, Spinach, Banana, Cucumber, Chia Seed, Pineapple, Greek Yogurt, Almond Milk

Sweet Immunity (GF, V)

Blueberry, Strawberry, Banana, Ginger, Lemon Greek Yogurt, Almond Milk

Wake Up Butter Cup (GF, V)

Peanut Butter, Nutella, Banana, Almond Milk, Greek Yogurt, Coffee

Canyons Sunbreak (GF, DF, Vegan)

Orange, Carrot, Ginger, Turmeric, Almond Milk, Honey, Pineapple

Half-Day Meeting Beverage Package **\$15 per guest**

*For meetings with a planned breakfast and lunch.
Starts with breakfast. Maximum of 5 hours duration
(no dinner breaks or dinners).*

Freshly Brewed Lavazza Coffee
Decaffeinated Lavazza Coffee
Selection of Rishi Hot Teas, Assorted Soft Drinks
Water Stations

All-Day Meeting Beverage Package **\$20 per guest**

*For meetings with a planned breakfast and lunch.
Starts with breakfast. Maximum of 8 hours duration
(no dinner breaks or dinners).*

Freshly Brewed Lavazza Coffee
Decaffeinated Lavazza Coffee
Selection of Rishi Hot Teas, Assorted Soft Drinks
Water Stations



WESTGATE PARK CITY RESORT & SPA

Break Away

By the Dozen - One Dozen Minimum

Assorted House Baked Cookies (v)	\$40	Assorted Donuts (v)	\$40
Assorted Mini Petit Fours (v)	\$46	Bagels with Cream Cheese (v)	\$46
Triple Chocolate Brownies (v)	\$40	House Baked Scones (v)	\$46
House-Made Muffins (v)	\$46	Chocolate Covered Strawberries (GF, v)	\$48
Cinnamon Rolls (v)	\$46	Yogurt Parfaits (v)	\$84

Custom Consumption

Assorted Whole Fruit <i>Apples, Oranges, Bananas</i>	\$4 ea.	Individual Bottled Water	\$2 ea.
Individual Yogurt	\$6 ea.	Assorted Pepsi Products	\$5 ea.
KIND Bars & Larabar	\$4 ea.	San Pellegrino	\$6 ea.
Candy - Assorted Individual Packages	\$4 ea.	Chilled Orange, Apple or Cranberry Juice	\$45/gal.
Chips - Assorted Individual Packages	\$4ea	Hot Chocolate	\$60/gal.
Freshly Brewed Lavazza Regular& Decaffeinated Coffee and Assorted Rishi Herbal Teas	\$85/gal.	Topo Chico Sparkling Water	\$6 ea.
Freshly Brewed Iced Tea	\$35/gal.	Naked Juice <i>Strawberry Banana, Mighty Mango, Blue Machine, Green Machine</i>	\$11 ea.
Lemonade	\$35/gal.	Red Bull Energy Drink <i>Regular & Sugar Free</i>	\$8 ea.
Individual Bottles of Chilled Fruit Juice	\$4 ea.		



WESTGATE PARK CITY RESORT & SPA

Styled Breaks

30 Minutes Not Refreshed

Find Your Own Trail	\$20
Cashews, Pecans, Walnuts, Coconut, Raisins, Apricot Cranberries, M&M's, Chocolate Chips, Reese's Pieces Regular & Decaffeinated Lavazza Coffee Assorted Rishi Tea	
The Feature Presentation	\$25
White Cheddar Popcorn, Cracker Jack Popcorn Swedish Fish, Plain M&M's, Reese's Peanut Butter Cups Dark Chocolate Covered Raisins, Infused Water, Pepsi Products	
Fireside Comforts	\$25
Chocolate Chip and Peanut Butter Cookies Triple Chocolate Brownies, House Made S'mores Stacks Homemade Hot Chocolate, Hot Apple Cider	
A Bomber Run	\$30
Assorted Whole Fruit, Larabar, Honey Stinger Stroopwafel, House-made Chia Granola, Gatorlyte	
Beneficial and Nutritional	\$40
Vegetable Crudit� cups - Celery, Carrot, Bell Pepper, Cucumber, Cherry Tomato Melon Skewer - Watermelon, Cantaloupe, Honey Dew, Honey Yogurt Dip Hummus Duo - Sundried Tomato & Garlic Hummus Dip, Served with Pita Toast Points Infused Water, Assorted Naked Juices	



WESTGATE PARK CITY RESORT & SPA

Après Ski Break Menu

All Prices are Per Person

45 Minute Service Time

Frito Pie	\$25	Rippers & Shredders	\$50
Beef and Bison Chili (GF, DF) <i>Sour Cream, Shredded Cheddar Cheese, Chives, Pico de Gallo</i>		Cheddar and Broccoli Soup (GF, V) <i>Served with shredded cheddar cheese</i>	
Assorted Packages of Chips <i>Build Your Own Frito Pie in a Bag of Chips</i>		Corned Beef Reubens <i>Served on marble rye with 1000 island dressing</i>	
Triple Chocolate Brownies (V)		Mesquite Turkey Rachels <i>Served on sourdough with sage & garlic remoulade</i>	
First Tracks	\$40	Cheese Blintz (V) <i>Served with cranberry chutney</i>	
Chicken Tortilla Soup (GF, DF) <i>Served with Sour Cream, Fresh Cilantro</i>		Straight Lining	\$60
Tortilla Chips and Salsa <i>Tomatillo Salsa, Pico de Gallo, Roasted Salsa (Spicy)</i>		Lobster Bisque <i>Served with Brioche Croutons</i>	
Pork Carnitas Taquitos (GF, DF) <i>Served with Avocado Crema</i>		Blue Crab Dip <i>Served with Toast Points, Homemade Garlic Potato Chips</i>	
Warm Churro (V) <i>Dusted with Cinnamon Sugar, Served with Chocolate Fondue</i>		Baked Macaroni and Cheese (V) <i>Served with Bacon</i>	
Back Country	\$45	Assorted Cookies, Cakes, and Confectionaries	
Beef and Bison Chili (GF, DF) <i>Served with Sour Cream, Shredded Cheddar Cheese, Chives</i>			
Homemade Garlic Potato Chip <i>Served with Sour Cream and Onion Dip</i>			
Grilled Cheese and Bacon <i>Applewood Smoked Bacon, Gouda Cheese</i>			
Warm Apple Turnover (V) <i>Dusted with Cinnamon</i>			

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WESTGATE PARK CITY RESORT & SPA

Lunch Buffets

Presented with a choice of Iced Tea OR Lemonade • Water Station upon Request with Menu Selection

Sabores de Aztecas \$50

Served with Warm Flour Tortillas, Salsa, Queso fresco, Shredded Lettuce, Tomato, and Sour Cream

Enchilada (Choose One) Add \$10 for Two Choices

Chicken
Cheese (GF, V)

Fajita (Choose One) Add \$10 for Two Choices

Served with Onion and Bell Pepper

Chicken Breast (GF, DF)
Carnitas (Pulled Pork) (GF, DF)
Prime Skirt Steak (GF, DF)

+\$8

Acompañamiento (Choose Two)

Seasoned Black Beans (GF, DF, Vegan)
Refried Beans (GF, DF, Vegan)
Spanish Rice (GF, DF, Vegan)

Ensalada y Sopa (Choose One) Add \$7 for Two Choices

Garden Salad with Cilantro Vinaigrette (GF, DF, Vegan)
Sweet Corn Elote Salad (GF, V)
Quinoa Avocado Salad with Balsamic Vinaigrette (GF, DF, Vegan)
Chicken Tortilla Soup (GF, DF)

Postre (Choose One) Add \$7 for Two Choices

Warm Churros with Abuelita Chocolate (V)
Tres Leches Cake (V)
Dulce De Leche Cheesecake(V)

Burgers by Drafts \$50

Served with Brioche Bun with Lettuce, Tomato, Onion, Cheddar & Swiss Cheese, Ketchup, Mustard & Mayonnaise

Protein (Choose One) Add \$10 for Two Choices

Beef Patty
Chicken Breast
Veggie Patty

Soup (Choose One) Add \$7 for Two Choices

Beef and Bison Chili (GF, DF)
Broccoli Cheddar (GF, V)

Salad (Choose One) Add \$7 for Two Choices

Farmers Market Salad with Ranch and Balsamic Vinaigrette
Classic Caesar Salad
German Potato Salad(GF, DF, V)

Side (Choose One)

Tater Tots (GF, DF, Vegan)
Steak-Cut Fries (GF, DF, Vegan)
Tatchos' Bar (GF) **+\$6**
Chili-Cheese Fry Bar (GF) **+\$6**

Dessert Option (Choose One)

Triple Chocolate Brownie (V)
House Baked Cookies (V)
Sweet Sundae Station* **+\$25**
Assorted Ice Cream Flavors & A Dozen Toppings
**One Chef Attendant \$100/per 90-Minute Buffet*
One Chef/25 Guests



WESTGATE PARK CITY RESORT & SPA

Lunch Buffets

Presented with a choice of Iced Tea OR Lemonade • Water Station upon Request with Menu Selection

Buon Appetito \$53

Served with Garlic-Herb Breadsticks

Protein (Choose One) Add \$10 for Two Choices

Grilled Chicken Breast with Marsala Demi (GF, DF)
Beef and Pork Meatballs in Marinara Sauce (GF, DF)
Bolognese Ground Beef with Tomato & Carrot (GF, DF)
Italian Sausage with Sautéed Onions and Peppers (GF, DF)

Side Dish (Choose Two) Add \$7 for Two Choices

Sautéed Portabellas and Blistered Tomato (GF, DF, Vegan)
Steamed Broccoli with Garlic Butter (GF, V)
Creamy Polenta and aged Parmesan (GF, V)
Classic Penne Pomodoro (DF, Vegan)
Antipasti: Cured Italian Meats & Marinated Olives (GF, DF) **+\$7**

Soup or Salad (Choose One) Add \$7 for Two Choices

Classic Caesar
Chopped Italian Salad (GF)
Italian Wedding Soup

Dessert (Choose One) Add \$7 for Two Choices

Tiramisu with Espresso Sauce (V)
Cannoli with Chocolate Chips (V)

The Executive Luncheon \$60

Served with Assorted Dinner Rolls & Whipped Butter

Protein (Choose One) Add \$12 for Two Choices

Airline Chicken Breast with Sherry Demi (GF, DF)
Scottish Salmon with Citrus Bearnaise (GF, DF)
Roasted Pork Loin with Mango Chutney (GF, DF)

Side (Choose Two) Add \$8 for Two Choices

Roasted Brussel Sprouts (GF, DF, Vegan)
Garlic Whipped Potatoes (GF, DF, Vegan)
Honey-Thyme Glazed Carrots (GF, DF, V)
Butternut Squash Puree (GF, DF, V)
Haricot Verts Almandine (GF, DF, Vegan)
Steamed Asparagus (GF, DF, Vegan)
Baked Mac & Cheese (V)

Soup or Salad (Choose One) Add \$8 for Two Choices

Quinoa and Beet Salad with Citrus Vinaigrette (GF, DF, Vegan)
Haricot Vert Salad with Dijon Vinaigrette (GF, DF, Vegan)
Fresh Garden Salad with Balsamic Dressing (GF, DF, Vegan)
Classic Caesar Salad
Chicken Corn Chowder

Dessert (Choose One) Add \$8 for Two Choices

Vanilla Cheesecake with Raspberry Coulis (V)
Turtle Cheesecake (V)
Tiramisu with Espresso Sauce (V)
Chocolate Torte with Dark Cherries (GF, V)

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WESTGATE PARK CITY RESORT & SPA

Lunch Buffets

Presented with a choice of Iced Tea OR Lemonade • Water Station upon Request with Menu Selection

Year of the Dragon \$55

Served with Soy Sauce, Chili Crisp, Napa Cabbage Kimchi, Fortune Cookies

Protein (Choose One)

Add \$10 for Two Choices

Orange Chicken (DF)
Teriyaki Beef Stir Fry (GF, DF)
Sweet & Sour Pork (GF, DF)
Vegetable Stir Fry (*Snap Pea, Carrot, Bell Pepper, Broccoli, Baby Corn, Water Chestnut*) (GF, DF, Vegan)

Sides (Choose Two)

Add \$7 for Two Choices

Jasmine Rice (GF, DF, Vegan)
Pork Fried Rice (GF, DF)
Vegetable Edamame Dumpling
Vegetable Spring Roll (GF, DF, Vegan)
Pork Spring Roll (GF, DF)
Soy & Chili Glazed Edamame (GF, DF, Vegan)

Soup or Salad (Choose One)

Add \$7 for Two Choices

Sesame Broccoli Slaw (GF, DF, V)
Egg Drop Soup (GF, DF, V)
Miso Soup (GF, DF, Vegan)

Dessert (Choose One)

Add \$7 for Two Choices

Yuzu Cheesecake (GF)
Matcha Panna Cotta (GF, V)

Trofi gia ti Zoi (Food for Life) \$55

Served with Pita Bread, Tzatziki, Hummus

Protein (Choose One)

Add \$10 for Two Choices

Grilled Chicken Breast (*With Tomato, Olive, Feta Cheese*) (GF)
Lamb Souvlaki (GF, DF)
Chicken Souvlaki (GF, DF)
Falafel (GF, DF, Vegan)

Sides (Choose Two)

Add \$7 for Two Choices

Orzo Pasta (*Garbanzo, Artichokes, Roasted Red Peppers, Capers*) (DF, Vegan)
Cous-Cous (*Tomato, Olive, Eggplant, Mint, Basil*) (DF, Vegan)
Steamed Broccoli with Garlic Butter (GF, DF, V)
Roasted Brussel Sprouts (*Honey, Tahini, Candied Walnuts*) (GF, DF, V)
Dolmades (*Stuffed with White Rice, Ground Pork*) (GF, DF)

Soup or Salad (Choose One)

Add \$7 for Two Choices

Greek Salad (GF, V)
Avgolemono (*Lemon-Chicken Soup*)
Chickpea Salad

Dessert (Choose One)

Add \$7 for Two Choices

Warm Baklava (DF, V)
Loukoumades (*Fried Donut Holes Served with Whipped Honey and Pistachio*) (V)

Minimum of 25 Guests. \$250 Fee per meal period for Groups under 25 Guests. \$25 upcharge per special plated meal.

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WESTGATE PARK CITY RESORT & SPA

Lunch Buffets

Presented with a choice of Iced Tea OR Lemonade • Water Station upon Request with Menu Selection

Wrap Party \$48

Served with Assorted Kettle Potato Chips

Sandwich Options (Choose Three)

Turkey Club Wrap (DF)

Oven Roasted Turkey, Applewood Bacon, Lettuce, Tomato, Avocado, Spinach Tortilla

Curried Tuna Lavash Wrap

Albacore Tuna, Seedless Grapes, Celery, Leaf Lettuce, Curry Mayonnaise

Apple-Pecan Chicken Salad Wheat Wrap (DF)

Roasted Chicken Breast, Fuji Apple, Toasted Pecan, Celery, Honey Mayonnaise

Horseradish Beef Wrap (DF)

Slow Roasted Beef, Pickled Onion, Baby Arugula, Swiss Cheese, Horseradish Mayonnaise

Mediterranean Eggplant Lavash Wrap (V)

Roasted Eggplant, English Cucumber, Sundried Tomato Relish, Garlic Hummus

Chickpea Salad Wrap (V)

Garbanzo Bean, Onion, Celery, Green Leaf, Tomato, Cumin Mayonnaise

Salad Option (Choose One)

Add \$7 for Two Choices

German Potato Salad (GF, DF, V)

Yukon Gold Potato, Celery, Onion, Mayonnaise, Prepared Mustard, Champagne Vinegar

Fresh Garden Salad (GF, DF, Vegan)

Mixed Green, Cherry Tomato, English Cucumber, Shaved Carrot, Balsamic Dressing

Quinoa and Beet Salad (GF, DF, Vegan)

Red Quinoa, Bell Pepper, Red Beet, Red Onion, Goat Cheese, Citrus Vinaigrette

Classic Caesar Salad

Romaine Heart, Focaccia Crouton, Aged Parmesan, Creamy Caesar Dressing

Soup Option (Choose One)

Add \$7 for Two Choices

Sweet Tomato Bisque (GF, V)

Ripe Tomato, Garlic, Heavy Cream, Fresh Basil, Balsamic Vinegar

New England Clam Chowder

N.E. Clam, Applewood Bacon, Yukon Potato, Fresh Thyme, Heavy Cream

NOLA Chicken Andouille Gumbo (DF)

Chicken Breast, Andouille Sausage, Gumbo File, Okra, Jasmine Rice

Dessert Option (Choose One)

Assorted House Baked Cookies (V)

Oatmeal Raisin, Peanut Butter, Chocolate Chip

Triple Chocolate Brownies (V)

Semi-Sweet Chocolate, Bitter-Sweet Chocolate, Milk Chocolate

Turtle Cheesecake (V)

Cream Cheese, Milk Chocolate, Caramel, Graham Cracker

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WESTGATE PARK CITY RESORT & SPA

Lunch Buffets

Presented with a choice of Iced Tea OR Lemonade • Water Station upon Request with Menu Selection

The Delicatessen Counter \$47

Served with Assorted Kettle Potato Chips, Garnish Platter, Mayonnaise and Prepared Mustard

Cold Cut Option (Choose Three)

Oven Roasted Turkey
Uncured Ham
Slow Roasted Beef
Spicy Capicola
Genoa Salami

Add \$7 for Four Choices

Bread Option (Choose Two)

Sourdough
Whole Grain
French Rolls
Persian Naan
Marble Rye
Brioche Bun

Cheese Option (Choose Two)

Cheddar
Swiss
Provolone
Pepper Jack
American

Salad Option (Choose One)

German Potato Salad (GF, DF, V)
Southern Style Coleslaw
Fresh Garden Salad with Balsamic Dressing (GF, DF, Vegan)
Lebanese Tabbouleh (DF, Vegan)

Add \$5 for Two Choices

Soup Option (Choose One)

Sweet Tomato Bisque (GF, V)
Broccoli Cheddar (GF, V)
New England Clam Chowder

Add \$5 for Two Choices

Dessert Option (Choose One)

Assorted House Baked Cookies (V)
Triple Chocolate Brownies (V)

Boxed Lunch \$45

*Presented with Whole Fruit, Sea Salt Potato Chips, Chocolate Chip Cookie, Bottled Water
Client to Specify the Number of Each Sandwich*

Turkey Club Wrap (DF)

*Oven Roasted Turkey, Applewood Bacon, Lettuce, Tomato,
Avocado, Spinach Tortilla*

Ham and Swiss on Brioche

*Black Forest Ham, Local Swiss Cheese, Lettuce, Tomato,
Dijonnaise, Brioche Bun*

Horseradish Beef on Ciabatta (DF)

*Slow Roasted Beef, Pickled Onion, Baby Arugula, Swiss Cheese,
Horseradish Mayonnaise*

Mediterranean Eggplant Wrap (GF)

*Roasted Eggplant, English Cucumber, Sundried Tomato Relish,
Garlic Hummus*



WESTGATE PARK CITY RESORT & SPA

Plated Lunches

Presented with a choice of Iced Tea OR Lemonade • Water Station upon Request with Menu Selection

It's Smokin'! \$45

Smoked Turkey Cobb Salad (GF)
*Mesquite Smoked Turkey Breast, Bacon,
Boiled Egg, Avocado Cherry Tomato,
Gorgonzola, Buttermilk Ranch*

Swimming Up Stream \$55

Scottish Salmon on Fresh Garden Salad
(DF, GF) *Pan Seared Scottish Salmon, Mixed
Greens, English Cucumber, Cherry
Tomato, Shaved Carrot, House Balsamic*

That's a Wrap \$50

Turkey Club Wrap (GF)
*Oven Roasted Turkey, Applewood Bacon,
Lettuce, Tomato, Avocado, Spinach
Tortilla, Served with Fresh Fruit and
Fresh Garden Salad*

Dessert Option (Choose One)

Triple Chocolate Brownie (V)
Vanilla Cheesecake with Raspberry Coulis (V)
Triple-Berry Tart with Whipped Cream (V)

Board of Directors Luncheon \$75

Served with Fresh Rolls and a Choice of Salad & Dessert

Salad Option (Choose One)

Fresh Garden Salad with Balsamic Dressing (GF, DF, Vegan)
Quinoa and Beet Salad with Citrus Vinaigrette (GF, DF, Vegan)
Classic Caesar Salad

Petite Filet with Mushroom Demi (GF, DF)

5oz Filet of Beef, Portabella Mushroom, Garlic Potato, Roasted
Asparagus

Dijon and Panko Chicken Breast with Rosemary Cream

Pan-Fried Chicken Breast, Fresh Rosemary, Wild Rice, Steamed
Broccoli

Dessert Option (Choose One)

Chocolate Torte with Dark Cherries (V)
Vanilla Cheesecake with Raspberry Coulis (V)
Triple-Berry Tart with Whipped Cream (V)

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WESTGATE PARK CITY RESORT & SPA

Hors D'oeuvres

*Hors D'oeuvres Selections Can Be Accommodated as Stationary Displays or Tray Passed.
Passed Hors D'oeuvres Will Require 1 Server per 25 Guests \$25/Hr. per Server*

Cold Hors d'oeuvres per 50 pieces

Bruschetta with Cherry Tomato, Yellow Pepper, Garlic and Oregano (DF, V)	\$160
Burrata, Blackberry and Mint on Warm Focaccia (V)	\$200
Beef Tenderloin Tartare and Fried Caper on Toasted Baguette (GF, DF)	\$250
Sesame Seared Tuna and Wasabi Aioli on English Cucumber (GF, DF)	\$250
Smoked Atlantic Salmon Deviled Egg with Fresh Chive (GF, DF)	\$200
Skewered Feta Cheese, Greek Olive, Cherry Tomato with Balsamic Reduction (GF, V)	\$150
Jumbo Tiger Shrimp with Cocktail Sauce (GF, DF)	\$250
Bay Scallop and Rock Shrimp Ceviche with Mango and Avocado (GF, DF)	\$260
Classic Deviled Egg with Dijon and Cornichon (GF, DF, V)	\$140
Buttermilk Blue Cheese Crostini with Fuji Apple Compote (V)	\$150
Crab Cocktail Claws with Cocktail Sauce (GF, DF)	\$300

Hot Hors d'oeuvres per 50 pieces

Butternut Squash Ravioli with Gorgonzola Cream and Toasted Walnuts (V)	\$200
Stuffed Cremini Mushroom with Smoked Cheddar and Aged Parmesan (GF)	\$180
Spanish Chorizo Arepa with Roasted Red Pepper Aioli (GF, DF)	\$180
Arancini with Smoked Gouda and Pesto Aioli (V)	\$180
Beef Wellington with Duxelle and Sherry Demi (DF)	\$250
Warm Brie and Raspberry with Almond En Croute (V)	\$200
Roasted Chicken Drumette in Spicy Sauce (GF, DF)	\$200
Hoisin and Ginger Glazed Meatball with Scallion (DF)	\$150
Seared Tofu Skewer with Thai Peanut Sauce (GF, DF, Vegan)	\$200
Pork Tenderloin with Sauvignon Blanc with Fig Reduction (GF, DF)	\$220
Herb Marinated Jumbo Shrimp on a Skewer (GF, DF)	\$250
Bacon Wrapped Scallops with Maple Syrup (GF, DF)	\$300
Flaky Spinach and Feta Spanakopita (V)	\$180
Crispy Vegetarian Spring Roll with Sweet Thai Chili Sauce (DF, V)	\$200



WESTGATE PARK CITY RESORT & SPA

Artisan Displays

Charcuterie Board Serves 35 - \$525

*A Selection of Italian Cured Meats and Charcuterie
Soppressata, Wild Boar Salami, Prosciutto Di Parma
Capicola, Pancetta, Genoa Salami
Pickled Vegetables, Marinated Olives, Assorted Mustards
Focaccia, Baguette, Bread sticks*

International and Domestic Cheeses Serves 35 - \$400

*Chef Selected Artisan Domestic and Imported Cheeses
Dried Fruits and Gastriques, Nuts, Membrillo
English Crackers, Toasted Baguette, Lavash*

Charcuterie Board and Cheese Display Serves 35 - \$700

A combination of Chef's Charcuterie and International and Domestic Cheeses

Fruit & Berry Display Serves 35 - \$300

*Chef Selected Seasonal Sliced Fruits
Including Assorted Melons and Pineapple
Fresh Strawberries and Seasonal Berries
Honey Yogurt and Chocolate Sauce*

Crudités Serves 35 - \$420

*Young Carrots, Zucchini, Yellow Squash, Bell Pepper
English Cucumber, Celery, Cherry Tomato
Buttermilk Ranch, Roasted Garlic Hummus
Gorgonzola and Sour Cream Dip*

Crab Cake Display Serves 35 - \$875

*Freshly Sautéed Lump Crab Cakes on Brioche Rolls
Creamy Vegetable Slaw, Red Cabbage Slaw
Spicy Remoulade, Lemon and Cornichon Mayonnaise*

Assorted Sliders Serves 35 - \$945

*Classic Beef, Aged Cheddar, Garlic Mayonnaise
Salmon Cake, Pickled Onion, Citrus Mayonnaise
House-made Black Bean Patty with Crispy Kale, Tomato Jam
and Boursin Cheese*

Dessert Bites Serves 35 - \$350

*Miniature New York Style Cheesecakes
Macaroons, Petite Fours, Assorted Cookies*

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WESTGATE PARK CITY RESORT & SPA

Dinner Buffets

Presented with a choice of Iced Tea OR Lemonade

Southern BBQ

Served with Sweet Hawaiian Rolls with Whipped Honey Butter

Entree

One Selection **\$75**

Two Selections **\$85**

Braised Pulled Pork with Carolina BBQ Sauces (GF, DF)
Cherry Cola BBQ Glazed Baby Back Ribs (GF, DF)
Seared Bone-In Pork Chop with Peach Chipotle Glaze (GF, DF)
Apple Cider Brined Chicken with Alabama White Sauce (GF, DF)
Low Country Shrimp and Andouille Boil with Corn and Yukon Potatoes (GF)
Seared Flank Steak with Bourbon Onions & Wild Mushrooms (GF, DF)

Side Dish (Choose Two) **Add \$7 for each extra**

Yukon Gold Smashed Potatoes with Cheddar (GF)
Baked Russet Potatoes with Sour Cream and Chives (GF)
Bacon and Brown Sugar Baked Beans (GF, DF)
Baked Mac & Cheese (V)

Vegetables (Choose One)

Braised Collards with Caramelized Onions (GF, DF, Vegan)
Southern Green Beans with Pork Belly (GF, DF)
Sweet Corn O'Brien (GF, DF)

Soup or Salad (Choose One)

Tennessee Style Potato Salad (GF, DF, V)
Creamy Southern Coleslaw (GF, DF, V)
Classic Macaroni Salad (V)
Garden Salad with Buttermilk Ranch (GF, DF, V)
Chicken and Dumplings Soup

Desserts (Choose One)

Peach Cobbler with Cinnamon Whipped Cream (V)
Pecan Pie with Caramel Drizzle (V)
Decadent Double Layer Chocolate Cake (V)
Marble Banana Chocolate Cake (V)

Sapori D'Italia

Served with a selection of Garlic Bread sticks and Warm Focaccia, Garlic & Herb Butter

Entrée

One Selection **\$75**

Two Selections **\$85**

Pan Seared Chicken Marsala with Cremini Mushrooms
Chicken Parmesan with Smoked Provolone
Eggplant Parmesan with Smoked Provolone (V)
Seared Jumbo Shrimp Scampi (GF)

Side Dish (Choose Two)

Broccoli and Alfredo Baked Ziti (V)
Penne Primavera in Spicy Marinara (DF, V)
Creamy Polenta with Blistered Tomatoes (GF, V)
Bowtie Pasta in Basil Pesto with Shaved Parmesan (V)
Ricotta Stuffed Manicotti in Rich Marinara (V)

Soup or Salad (Choose One)

Antipasti Cured Italian Meats & Marinated Olives (GF, DF)
Classic Caesar
Traditional Caprese Salad with Balsamic Reduction (GF, V)
Chopped Italian Salad (DF, V)
Minestrone Soup

Vegetables (Choose One)

Steamed Asparagus with Garlic Butter and Pepper Flake (GF, V)
Roasted Broccolini with Parmesan and Pine Nuts (GF, V)
"Calabria" Cauliflower with Olives and Capers (GF, DF, V)
Balsamic Glazed Young Carrots (GF, DF, V)

Desserts (Choose One)

Four Layer Lemon Raspberry Cheesecake (V)
Tiramisu with Espresso Sauce (V)
Chocolate Chip Cannoli (V)



WESTGATE PARK CITY RESORT & SPA

Dinner Buffets

Presented with a choice of Iced Tea OR Lemonade

Your French Connection Buffet

Served with Warm Baguettes and Whipped Butter

Entrée

One Selection **\$85**

Two Selections **\$95**

Petite Filet Au Poivre with Crispy Leeks (DF)

Pan-Seared Coq Au Vin and Wild Mushrooms (GF)

Scottish Salmon in a Caper Beurre Blanc (GF, DF)

Jumbo Shrimp Provencal with Shaved Fennel (GF, DF)

French Provencal Traditional Ratatouille (GF, DF, Vegan)

Side Dish (Choose Two)

Lyonnais Potatoes with Gorgonzola (GF, V)

Cauliflower and Parsnip Puree with Garlic Oil (GF, V)

Warm French Lentils with Leeks and Parsnip (GF, DF, Vegan)

Smashed Fingerling Potato (GF, DF, Vegan)

Vegetables (Choose One)

Roasted Brussel Sprouts with Apple Smoked Lardons (GF, DF)

Roasted Young Carrots with Thyme Butter (GF, V)

Haricot Verts Almandine (GF, DF, Vegan)

Soup or Salad (Choose One)

Niçoise Potato Salad with Scallion and Dill (GF, DF, Vegan)

Classic French Lentil Soup (GF, DF, Vegan)

Salade Verte with French Vinaigrette (GF, DF, Vegan)

Dessert (Choose One)

Triple Berry Tart with French Vanilla Whipped Cream (V)

Marble Cheesecake with Caramel and Pecan (V)

Chocolate Torte with Dark Cherries (V)

Crème Brulé (V) **+\$7**

Saturday Night Out Buffet

Served with an Assorted Selection of Artisan Dinner Rolls and Whipped Butter

Entrée

One Selection **\$85**

Two Selections **\$95**

Seared Duck Breast with Dark Cherry Demi (GF, DF)

Strip Loin with Roasted Garlic and Shallot Jus (GF, DF)

Farro Risotto with Cremini Mushroom and Peas (GF, V)

Rack of Lamb with Mint Chimichurri (GF, DF)

Pan Seared Halibut with Blistered Tomatoes & Fresh Basil (GF, DF)

Side Dish (Choose Two)

Root Vegetable Hash with Fresh Thyme (GF, DF, Vegan)

Maple Brown Butter Whipped Sweet Potatoes (GF, V)

Wild Rice Pilaf (GF, Vegan)

Garlic Mashed Potatoes (GF, V)

Vegetables (Choose One)

Roasted Jumbo Asparagus with Bearnaise (GF, V)

Brown Butter Broccolini with Toasted Almonds (GF, V)

Brussel Sprouts with Bacon and Balsamic (GF, DF)

Young Carrots with Thyme Butter (GF, V)

Soup or Salad (Choose One)

Quinoa Beet Salad with Citrus Vinaigrette (GF, DF, Vegan)

Haricot Vert Salad with Dijon Vinaigrette (GF, DF, Vegan)

Goddess Garden Salad with Green Goddess Dressing (GF, DF, Vegan)

Slow Roasted Tomato Bisque (GF, V)

Dessert (Choose One)

Vanilla Cheesecake with Raspberry Coulis (V)

Chocolate Torte with Dark Cherries (V)

Tiramisu with Espresso Sauce (V)



WESTGATE PARK CITY RESORT & SPA

Carving and Action Stations

*One Chef Attendant Required per Station. Chef fee is \$75 per Chef per 60-minute buffet, One Chef per 50 Guests.
Carving Stations Are Ordered in Addition to Lunch or Dinner Selections, not as an Entrée.*

Brown Sugar and Pale Ale Braised Brisket (GF, DF) \$45

*South Carolina BBQ Sauce (GF, DF, V)
St. Louis Style BBQ Sauce (GF, DF, Vegan)
Classic Creamy Coleslaw (GF, DF, V)
Sweet Hawaiian Rolls*

Honey and Brown Sugar Glazed Ham (GF, DF) \$45

*Mandarin Orange Hollandaise (GF)
Pineapple and Jalapeno Salsa (GF, DF)
Warm Southern Biscuits*

Citrus Brined Airline Turkey Breast \$45

*Sage and Orange Gravy
Cranberry and Ginger Chutney
Brioche Slider Rolls*

Honey-Bourbon Glazed Scottish Salmon (GF, DF) \$60

*Wholegrain Dijonnaise (GF, DF, V)
Spicy Remoulade
Red Cabbage Slaw (GF, DF, V)
Toasted Baguette (DF, V)*

Dijon and Rosemary Roasted Rack of Lamb (GF, DF) \$60

*Red Wine and Blackberry Jus (GF, DF, V)
Shallot and Dijon Honey Mustard (GF, DF)
Greek Yogurt and Mint Sauce (GF, V)*

Herb Encrusted Prime Rib Roast (GF, DF) \$60

*Roasted Garlic Jus (GF, DF, V)
Tarragon and Horseradish Cream (GF, DF, V)
Brioche Slider Rolls*

Roasted Tenderloin of Beef (GF, DF) \$60

*Brandy Demi (GF, DF, V)
Gorgonzola Sour Cream (GF, V)
Sweet Hawaiian Rolls*

Sundae Station \$25

Vanilla, Chocolate, and Strawberry Ice Cream.

Served with

*Chocolate and Raspberry Syrup, Warm Caramel Sauce, Hot Fudge
Crushed Peanuts, Gummy Bears, Rainbow Sprinkles, Cookie Dough Bites
Oreo Pieces, M&M's, Reese's Pieces, Whipped Cream, and Maraschino Cherries*



WESTGATE PARK CITY RESORT & SPA

Plated Dinners

Artisan Dinner Rolls and Garlic & Herb Butter

Starters

Select One with Listed Entrée Price. Additional Selections Added for \$8 per Guest

Garden Salad with Buttermilk Ranch (GF, V)	Apple, Pecan, and Gorgonzola Salad with Balsamic Vinaigrette (GF, V)
Beet and Fennel Salad with Citrus Vinaigrette (GF, DF, Vegan)	New England Clam Chowder with Crispy Leeks
Classic Caesar Salad	Sweet Tomato Bisque with Pesto (GF, V)
Arugula and Pink Radish Salad with Goat Cheese and Citrus Vinaigrette (GF, V)	Chicken Andouille Gumbo with Chive Oil (GF)
	Jumbo Tiger Shrimp with Tabasco Cocktail Sauce and Lemon (GF, DF)

Entrées

If Two Options Are Selected, All Entrées Will Be Charged at the Higher Price

Roasted Chicken Breast, Root Vegetable Hash, Cremini Mushroom, Haricot Verts Brandy Demi (GF, DF)	\$95	Wild Pacific Halibut, French Lentils, Thyme Carrots with Dill Bechamel	\$125
Pork Loin Medallions, Maple Whipped Sweet Potatoes, Roasted Brussel Sprouts with Apple-Rosemary Compote (GF)	\$95	Seared Duck Breast, Farro-Walnut Risotto Herbed Cauliflower and Dark Cherry Jus (GF)	\$110
Sautéed Scottish Salmon, Wild Rice Pilaf Steamed Asparagus and Citrus Beurre Blanc (GF, DF)	\$110	Three-Bone Lamb, Parsnip Puree, Roasted Brussels Sprouts with Red Wine Reduction (GF)	\$110
Seared Filet Mignon, Garlic Mashed Potatoes Roasted Broccolini with Wild Mushroom Demi (GF)	\$125	Seared Sea Scallops, Creamy Sweet Corn and Edamame Succotash, Basil Pesto (GF)	\$125
		Spinach Stuffed Portabella with Wild Mushroom and Sweet Pea Risotto (GF, V)	\$95

Duet Entrées

Roasted Chicken and Scottish Salmon, Wild Rice Pilaf, Haricots Verts	\$140
Pan Filet Mignon and Sea Scallops, Garlic Whipped Potatoes, Broccolini and Bearnaise	\$160

Desserts

Select One with Listed Entree Price. Additional Selections Added for \$8 per Guest

- Chocolate Torte with Dark Cherries (V)
- Triple-Berry Tart with Vanilla Whipped Cream (V)
- Decadent Double Layer Chocolate Cake (V)
- Turtle Cheesecake (V)
- Tiramisu with Chocolate Espresso Sauce (V)



WESTGATE PARK CITY RESORT & SPA

The Westgate Signature \$210

by Edge Steakhouse

Passed Hors D'oeuvre

*Mini Beef Wellington with Mushroom Duxelle & Sherry Demi-Glace
Smoked Atlantic Salmon, Avocado Mousse, Crème Fraiche on Rye Bread
Freshly Baked Popovers, Whipped Butter, Sea Salt*

First Course

*Butter Leaf Lettuce, Endive, Grilled Asparagus, Avocado, Heirloom Tomato, Fingerling Potato Chips,
Truffle Vinaigrette*

Second Course

Shrimp Risotto, Zucchini, Sage

Third Course

*Braised Supreme of Dover Sole Filled with Scallop Mousse, Champagne Sauce, Grilled Asparagus,
Potato Gratin*

Fourth Course

Roasted Free-Range Chicken, Cipollini Onions, Wild Mushrooms, Wilted Greens, Chicken Jus

Fifth Course

*Petite Filet Medallions, Rosemary Demi, Parsnip Puree, Roasted Brussels Sprouts, Bacon Lardon,
Sautéed Blackberries and Blueberries, Toasted Hazelnuts, Sherry Vinaigrette*

Sixth Course

Raspberry Mille-Feuille, Pistachio Crème Anglaise

Edge Alternative Vegetarian Options

*Only one option per event, one additional selection can be accommodated for a \$15/guest surcharge.
Vegetarian alternatives will be charged at the same menu price as the primary meal selection.*

*Spinach and Ricotta Cannelloni with Pomodoro Sauce and Fontina Cheese
Angel Hair Pasta with Cremini-Porcini Mushroom Sauce, Parmigiano-Reggiano, and Garlic Bread
Saffron Risotto with Peppers, Taggiasca Olives, Zucchini and Cherry Tomatoes in Puff Pastry with Tomato Sauce
Grilled Polenta with Ratatouille and Sun-Dried Tomatoes in Olive Oil
Eggplant Parmigianino with Fresh Mozzarella, Tomato Sauce and Basil
Grilled Portobello Mushrooms with Spinach, Tomato, Mozzarella and Gnocchi*

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WESTGATE PARK CITY RESORT & SPA

Bar Selections

Initial Bar Fees. One bartender per 50 guests.

\$500 minimum spend up to a 2-hour bar, every additional hour the minimum spend increases by \$250

Bar Setup \$125. Bartender \$25 per hour with a 2-hour minimum

All Liquor, Beer and Wine is subject to change based off Utah Liquor store availability.

Non-Hosted Bar

Bar setup and service fees are paid by the host and drinks are paid by the individual guests

Hosted Bar

Bar setup, service fees and beverages sold on consumption per drink are paid by the host

Liquor by the Glass

Base Liquors **\$12**
Smirnoff, Jim Beam, Dewar's White Label, Captain Morgan, Jose Cuervo Especial, Beefeater

Call Liquors **\$13**
Tito's, Maker's Mark, Johnnie Walker Red, Captain Morgan, Hornitos Tequila, Bombay Sapphire

Premium Liquors **\$14**
Grey Goose, High West Bourbon, Woodford Reserve, Johnnie Walker Black, Bacardi 8, Casamigos Blanco, Hendricks

Cordials **\$11**
Baileys Irish Cream, Grand Marnier, Kahlua, Disaronno Amaretto

Bottled/Can Beer

Domestic Beer **\$7** | **Local Craft Beer & Imported Beer** **\$8**

Wine by the Glass

House Wine **\$12** | **Premium Wine** **\$15**
House Selected Cabernet Sauvignon & Chardonnay | Premium Selection of Cabernet Sauvignon, Merlot, Chardonnay, & Sauvignon Blanc

Sparkling by the Bottle

La Marca Prosecco **\$60**
Veve Clicquot Champagne **\$210**

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