



**WESTGATE**  
**PARK CITY**  
**RESORT & SPA**

*Holiday Menu*

Created & Executed by Chef Patrick Bailey

Celebrate and plan your holiday meals with us here at Westgate Park City Resort & Spa

OR

Pick up your meal to celebrate and enjoy in the comfort of your own surroundings

CATERING SALES MANAGER

Rebecca Monson

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BANQUET MANAGER

Natalie Casey

*Natalie\_Casey@wgresorts.com*

WINNER  
BEST OF STATE



UTAH 2021



OUR AWARD-WINNING TEAM IS READY TO CREATE  
OUR AWARD-WINNING CUISINE WITH YOU.

## POLICIES AND EVENT INFORMATION

### PICKING UP YOUR HOLIDAY ORDER

Proceed to the front entrance of the Lobby and a food and beverage Team Member will deliver your meal to your vehicle.

### PLANNING YOUR HOLIDAY EVENT AT THE RESORT

#### ATTENDANCE MINIMUM

Minimum of 25 Guests. There is a \$250 fee for groups under 25 Guests. See our executive menus for smaller groups.

#### FOOD AND BEVERAGE MINIMUM

The food and beverage minimum is noted in your contract. If the minimum is not met, the group will be charged the difference between the contracted minimum and the final guarantee.

#### ATTENDANCE GUARANTEE

A final guarantee is required 72 hours in advance of the event. This number may not be reduced. Should you be unable to provide a final count, we will refer to the original contract number. Final charges will be based upon the guaranteed count or actual attendance, whichever is greater.

#### POP-UP EVENTS

To best accommodate events booked less than 72 hours prior to the event, the group will be charged an increased premium of 50% of the menu price.

#### TAX AND GRATUITY

To ensure superior service, a 22% gratuity will be added to all food, beverage and audiovisual costs. Sales tax will apply.

#### EVENT SPACE RENTAL

The event space rental fees are determined upon the 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.

### DAY-OF EVENT SETUP CHANGES

In the event of day-of setup changes, there is a non-negotiable \$250.00 fee per room. Due to these types of extensive requests, there is a two-hour minimum timeframe needed to accommodate setup changes. This might impede the meeting schedule.

### LABOR CHARGE

There is a \$100 chef fee and the guest-to-chef ratio will be determined based on the menu selection. There is also a \$125 bar setup fee, \$25 per hour per bartender with a two-hour min. (\$500 min.). If on-site changes are requested, additional labor fees may be assessed.

### EVENT/MEETING SHIPMENTS

We will gladly receive the supplies necessary for any event. The shipment of such material will be accepted no sooner than three days prior to the event. A handling fee of \$5 per box (up to 50 pounds) will be charged to the final invoice. All shipments need to be addressed in the following manner to ensure delivery is received.

Westgate Park City Resort & Spa  
Group or Conference Name (Event Dates)  
Attendee's or Meeting Planner's Name  
C/O Catering Sales Manager (F&B Dept.)  
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 venue walls, floors, ceilings or curtains is also prohibited. Should these restrictions be of concern, please discuss them with your Catering Manager.

### CANCELLATIONS

The meeting space is held exclusively for your group. Should the entire or partial program cancel, Westgate Park City Resort & Spa will collect the fees listed below according to the following time frames:

60 to 45 days before event: 25% of F&B minimum  
44 to 31 days before event: 50% of F&B minimum  
30 days or less before event: 100% of F&B minimum

# CONFERENCE AND BANQUET VENUES

## OCCUPANCY

Room	Banquet	Classroom	Theatre	U-Shaped	Crescent	Hollow Square	Reception	Sq. Ft.
Bison Ballroom*	240	250	300		200		300	5,000
Bison 1-5	50	60	60	24	40	21	60	1,000
Bison 6B Boardroom						20		600
Bison 6A	32	30	40	18	24	24	40	670
Bear Ballroom*	180	80	120	32	48	40	250	2,485
Bear Pre-Function							40	852
Bear Breakout 1	50	50	60	18	30	24	60	672
Bear Breakout 2	48						60	665
Lower Deck	32				24		40	546
Upper Deck*	120				90		150	1,800



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

Decks do not have covered areas  
or weather protection.  
Capacity depends on setup and flow of event.

Minimum of 25 Guests. There is a \$250 fee for groups under 25 Guests, please see our executive menus for smaller groups. 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 three days prior to the event. Menus are available from November 15, 2021 to January 3, 2022.

# Mayflower Package

Served with Hawaiian or Yeast Rolls

## PROTEIN OPTIONS

Sliced Turkey Breast with Gravy  
Glazed Ham with Pineapple and Clove

## STARCH SIDES (CHOICE OF TWO)

Garlic Mashed Potatoes  
Maple Whipped Sweet Potatoes  
Classic Cornbread Stuffing  
Baked Macaroni and Cheese

## VEGETABLE SIDES (CHOICE OF ONE)

Green Bean Casserole  
Glazed Baby Carrots  
Roasted Brussels Sprouts  
with Balsamic Glaze  
Roasted Cauliflower with Brown Butter

## SALAD OPTIONS (CHOICE OF ONE)

Garden Salad  
Kale and Root Vegetable Salad  
Arugula, Apple and Cranberry Salad

## DESSERT OPTIONS (CHOICE OF TWO)

Pumpkin Pie  
Apple Pie  
French Silk Pie

1 PROTEIN PACKAGE | \$75 PER GUEST  
2 PROTEIN PACKAGE | \$85 PER GUEST

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies. Menus are available from November 15, 2021 to January 3, 2022.

# *A Black Tie Holiday*

Served with Dinner Rolls

## PROTEIN OPTIONS (CHOICE OF TWO)

Airline Chicken Breast with Caramelized Pear and Thyme

Garlic-Encrusted Beef Roast with Rosemary Jus

Herb-Roasted Leg of Lamb with Mint Gremolata

Baked Scottish Salmon with Orange Cranberry Relish

## STARCH SIDES (CHOICE OF TWO)

Roasted Root Vegetables  
with Sage Brown Butter

Candied Yams with Bruleed  
Marshmallows

Herb-Roasted Red Skin Potatoes

## VEGETABLE SIDES (CHOICE OF TWO)

Seared Asparagus  
with Lemon and Almonds

Caramelized Brussels Sprouts with  
Champagne Vinegar

Creamed Spinach with Aged Parmesan

## SALAD OPTIONS (CHOICE OF ONE)

Fingerling Salad with Dijon and Leeks

Winter Kale Salad with  
Candied Pecans, Goat Cheese and  
Pomegranate Vinaigrette

Fennel and Frisee Salad with Manchego  
and Apple

## DESSERT OPTIONS (ASSORTMENT)

Chocolate Lava Cake  
with Warm Caramel

Italian Lemon Cream Layer Cake

Pumpkin Pie with Spiced Pepitas  
and Cinnamon Whip

\$100 PER GUEST

EACH ADDITIONAL PROTEIN \$10 PER GUEST

EACH ADDITIONAL SIDE OR SALAD \$8 PER GUEST

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# *A Royal Holiday Feast*

## CARVING STATIONS (CHOICE OF TWO)

Garlic and Herb-Encrusted Prime Rib (Rosemary, Horseradish, Sweet Italian Roll)  
Honey Dijon Glazed Ham (Juniper Mustard, Roasted Garlic Aioli, Buttermilk Biscuit)  
Ginger Spiced Salmon (Mint Yogurt, Allspice and Sesame Shoyu, House-made Crostini)

## ACTION STATIONS (CHOICE OF TWO)

Risotto Station (Sweet Pea, Mushroom Medley, Prosciutto, Rock Shrimp, Parmesan, Chevre)  
Grits Station (Bacon, Chorizo, Scallion, Diced Tomato, Cheddar, Pepper Jack)  
Macaroni and Cheese Station (Gouda, Brie, Bacon, Asparagus, Truffle Oil, Fresh Jalapeño)

## STARCH SIDES (CHOICE OF ONE)

Root Vegetable Gratin with Aged Parmesan and Sharp Cheddar  
White Cheddar and Truffle Macaroni and Cheese  
Wild Rice Medley with Butternut Squash and Cranberry  
Confit Fingerlings with Garlic and Thyme

## SALAD OPTIONS (CHOICE OF ONE)

Garden Salad  
Kale and Root Vegetable Salad  
Arugula, Apple and Cranberry Salad

## DESSERT OPTIONS (CHOICE OF TWO)

Pumpkin Pie  
Apple Pie  
French Silk Pie

\$130 PER GUEST

EACH ADDITIONAL PROTEIN \$10 PER GUEST  
EACH ADDITIONAL SIDE OR SALAD \$8 PER GUEST

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