



WESTGATE PARK CITY RESORT & SPA CATERING MENU

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WINNER
BEST OF STATE



UTAH 2019



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



WESTGATE PARK CITY RESORT & SPA

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

POLICIES AND EVENT INFORMATION

Attendance 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 Spend Minimum

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 guarantee plus tax and service charge.

Attendance Guarantee

A final guarantee is required 7 days in advance of the function. This number may not be reduced. Should you be unable to provide a count, Westgate Park City Resort & Spa will refer to the originally contracted 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 increase of 50% of the menu price.

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. Outside food and beverage is prohibited in meeting space and venues. Westgate Park City Resort & Spa does not allow any event or banquet foods to be taken out of the event space, excluding boxed lunches. All meals are priced to accommodate a 60-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 90-minute maximum and breaks up to a 45-minute maximum.

Tax & Gratuity

To ensure the superior service of Westgate Park City Resort & Spa, 22% gratuity will be added to all food & 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 \$500.00 fee per room. Due to these types of extensive requests there is a 2hr 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 (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 function walls, floors, ceilings or curtains is also prohibited. Should these restrictions be of concern, please discuss them with your Catering Manager.

Program Cancellation

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.

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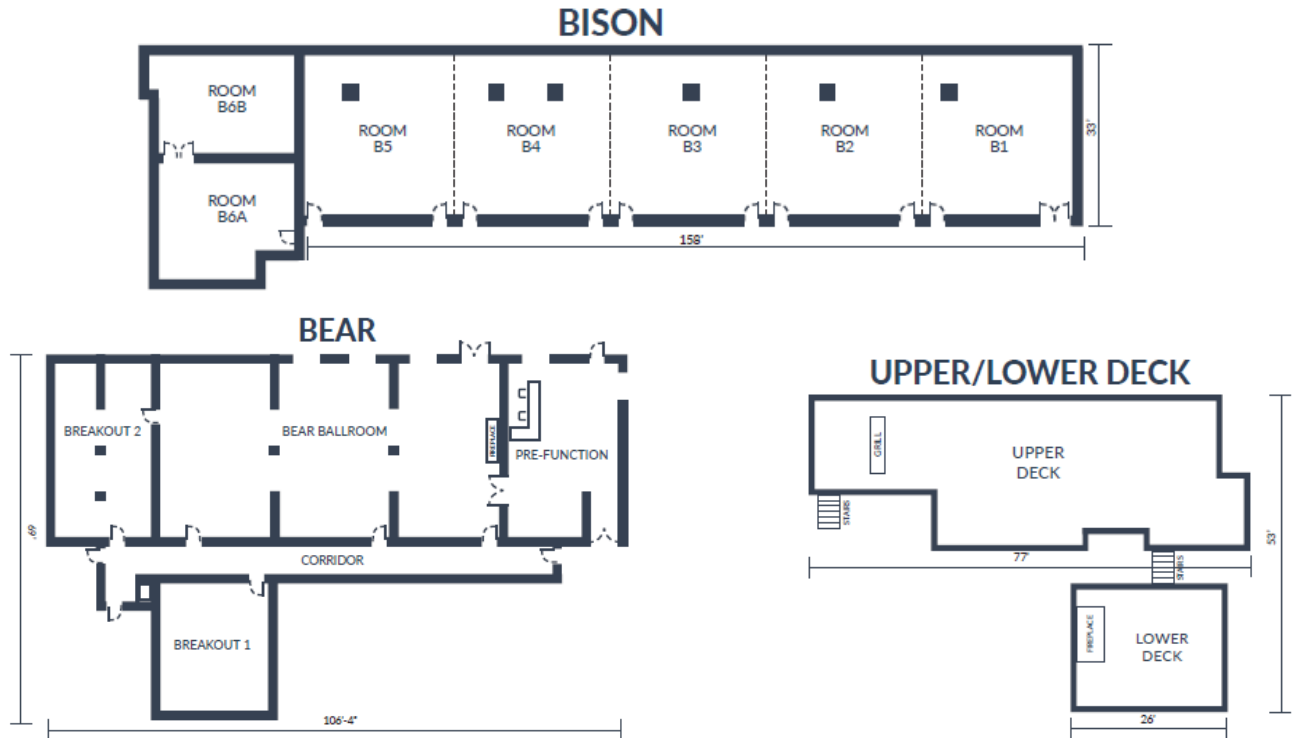
WESTGATE PARK CITY RESORT & SPA

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





WESTGATE PARK CITY RESORT & SPA

Breakfast

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

Quick Silver Breakfast Buffet **\$36**

Sliced Seasonal Fruit Display
House-Made Bircher Muesli "Cold Oats"
Fluffy Cage Free Scrambled Eggs
House-Made Muffins and Danish Pastries
Sweet Cream Butter and Preserves
Select Meat, Potato & House-Made Additions below

Black Diamond Breakfast Buffet **\$48**

Sliced Seasonal Fruit and Berry Display
Low-Fat Vanilla Yogurt
Fluffy Cage Free Scrambled Eggs with Asparagus Spears,
Fresh Tomatoes & Aged Parmesan
Cold Smoked Salmon, Capers, Red Onion, Mini Bagels, and
Cream Cheese
House-Made Muffins and Danish Pastries
Sweet Cream Butter and Preserves
Select Meat, Potato & House-Made Additions below

Select Items Included with Either Breakfast Buffet

Breakfast Meat *(Choice of One)*
Additional \$5 Per Guest for Two Choices
Applewood Smoked Bacon
Turkey Bacon
Pork Link Sausage
Elk Sausage **\$7**
Wild Boar Sausage **\$7**

Breakfast Potato *(Choice of One)*
Roasted Rosemary Red Skin Potatoes
Skillet Potatoes & Sautéed Button Mushrooms
Crisp Shredded Hash Brown Potatoes

House-Made Additions *(Choice of One)*
Additional \$5 Per Guest for Two Choices
House-Made Bircher Muesli "Cold Oats"
Hot Oatmeal with Cranberries, Almonds & Brown Sugar
Vanilla & Cinnamon French Toast with Warm Maple Syrup

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Enhancements & Action Stations

*Priced as an addition to the Breakfast Buffets and must be added for the full guarantee.
Quantities below the full Guarantee – add \$2.00 per person*

Enhancements

Seasonal Fruit Platter	\$8	Pancakes with Maple Syrup & Cream Butter	\$8
Yogurt Parfait	\$5	Crepes with Ricotta-Lemon Filling & Berry Compote	\$7
Southern Style Biscuits & Sausage Gravy	\$4	Assorted Bagels with Flavored Cream Cheeses	\$4

Action Stations

Action Stations require Chef Attendant /\$75 per 60 minutes / One Chef Per 50 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		
<i>First Omelet Station plus Asparagus tips, Goat Cheese, Smoked Salmon, Capers, Arugula</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 (<i>Minimum of 50 guests</i>)			
Chef Crafted Health Smoothie Station	\$20		
(Choice of Two)			
Emerald Recovery		Wake Up Butter Cup	
<i>Kale, Spinach, Banana, Cucumber, Chia Seed, Pineapple, Greek Yogurt</i>		<i>Peanut Butter, Nutella, Banana, Almond Milk, Greek Yogurt, Coffee</i>	
Sweet Immunity		Canyons Sunbreak	
<i>Blueberry, Strawberry, Banana, Ginger, Lemon Greek Yogurt</i>		<i>Orange, Carrot, Ginger, Turmeric, Almond Milk, Honey, Pineapple</i>	

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Continental Buffet \$26

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

Bakery Basket to Include: Sliced 7 Grain Bread, Danish Pastries, Croissants

Freshly Baked Bagels and Cream Cheese

Butter, Marmalade and Preserves

Whole Fruit, Apples, Oranges, Bananas

House-Made Granola

Vanilla 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.

Quantities below the full Guarantee – add \$2.00 per person

Cage Free Scrambled Eggs	\$5	Breakfast Burritos	\$7	Croissant Sandwiches	\$7
Cage Free Boiled Eggs	\$3	<i>Cage-Free Eggs, Potatoes</i>		<i>Cage-Free Eggs & American Cheese</i>	
2oz. Pork Sausage Links (2 each)	\$5	<i>Salsa Verde & Cheddar Cheese</i>		<i>Add Bacon or Sausage or Ham</i>	
Applewood Smoked Bacon (3 each)	\$5	<i>Bacon or Sausage</i>			
Individual Cereal Served with 2% Milk	\$4	<i>Bacon & Sausage</i>	\$8		

Chef Crafted Health Smoothies \$140 per dozen

One Dozen Minimum (Choose One)

Emerald Recovery

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

Sweet Immunity

Blueberry, Strawberry, Banana, Ginger, Lemon Greek Yogurt

Wake Up Butter Cup

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

Canyons Sunbreak

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

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WESTGATE PARK CITY RESORT & SPA

Refreshments

Freshly Brewed Lavazza Regular & Decaffeinated Coffee and Assorted Rishi Herbal Teas	\$80/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.
IZZE Sparkling Beverage	\$6 ea.
Naked Juice	\$11 ea.
<i>Strawberry Banana, Orange Mango, Blue Machine</i>	
Red Bull Energy Drink	\$8 ea.
<i>Regular & Sugar Free</i>	

Chef Crafted Health Smoothies \$140 per dozen

One Dozen Minimum (Choose One)

Emerald Recovery

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

Sweet Immunity

Blueberry, Strawberry, Banana, Ginger, Lemon Greek Yogurt

Wake Up Butter Cup

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

Canyons Sunbreak

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

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Break Away

By the Dozen - One Dozen Minimum

Assorted House Baked Cookies	\$34	Assorted Donuts	\$36
Assorted Mini Petit Fours	\$34	Bagels with Cream Cheese	\$36
Triple Chocolate Brownies	\$34	House Baked Scones	\$36
House-Made Muffins	\$34	Chocolate Covered Strawberries	\$40
Miniature Cinnamon Rolls	\$36	Yogurt Parfaits	\$48

Custom Consumption

Assorted Whole Fruit <i>Apples, Oranges, Bananas</i>	\$4 ea.	Assorted Pepsi Products	\$4 ea.
Individual Yogurt	\$4 ea.	San Pellegrino	\$6 ea.
Granola & Nutri-Grain Bars	\$4 ea.	Chilled Orange, Apple or Cranberry Juice	\$45/gal.
Freshly Brewed Lavazza Regular & Decaffeinated Coffee and Assorted Rishi Herbal Teas	\$80/gal.	Hot Chocolate	\$40/gal.
Freshly Brewed Iced Tea	\$35/gal.	IZZE Sparkling Beverage	\$6 ea.
Lemonade	\$35/gal.	Naked Juice <i>Strawberry Banana, Orange Mango, Blue Machine</i>	\$11 ea.
Individual Bottles of Chilled Fruit Juice	\$4 ea.	Red Bull Energy Drink <i>Regular & Sugar Free</i>	\$8 ea.
Individual Bottled Water	\$2 ea.		

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Styled Breaks

Beneficial and Nutritional	\$25
Vegetable Platter (<i>Celery, Bell Pepper, Cucumber, Cherry Tomato</i>) Artisanal Cheese Platter (<i>Assorted Fine Cheeses, Dried Fruits, Crackers</i>) Seasonal Fruit Display (<i>Sliced Fresh Fruit, Honey-Yogurt Dip</i>) Sundried Tomato and Garlic Hummus Dip, Pita Toast Points, Lavash V-8 Tomato Juice, Individual Cranberry Juice	
The Feature Presentation	\$20
White Cheddar Popcorn, Cracker Jack Popcorn Swedish Fish, Plain M&M's, Reese's Peanut Butter Cups Yogurt Covered Raisins, Assorted IZZE Beverages, Pepsi Products	
A Bomber Run	\$20
Assorted Whole Fruit, Individual Yogurt Granola Bars, Nutri-Grain Bars Chocolate Chip & Oatmeal Raisin Cookies Apple Juice, Orange Juice, Red Bull Energy Drink	
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	
Fireside Comforts	\$20
Chocolate Chip and Peanut Butter Cookies Triple Chocolate Brownies, House Made S'mores Stacks Homemade Hot Chocolate, Assorted Rishi Teas	

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WESTGATE PARK CITY RESORT & SPA

Lunch Buffets

Presented with Iced Tea

Sabores de Aztecas \$47

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

Enchilada (Choose One)

Chicken
Cheese

Add \$6 for both

Fajita (Choose One)

Served with Onion and Bell Pepper

Chicken Breast
Prime Skirt Steak
Carnitas (Pulled Pork)

Add \$6 for Two Choices

Acompañamiento (Choose Two)

Seasoned Black Beans
Vegetarian Refried Beans
Spanish Rice

Ensalada y Sopa (Choose One)

Garden Salad with Cilantro Vinaigrette
Sweet Corn Elote Salad
Quinoa Avocado Salad
Chicken Tortilla Soup

Add \$5 for each extra

Postre (Choose One)

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

Burgers by Drafts \$47

Protein (Choose One)

Beef Patty
Chicken Breast
Veggie Patty

Add \$6 for Two Choices

Soup (Choose One)

Buffalo Chili
Broccoli Cheddar

Salad (Choose One)

Farmers Market Salad
Classic Caesar Salad

Side (Choose One)

Tater Tots
Steak-Cut Fries
'Tatchos' Bar **+\$3**
Chili-Cheese Fry Bar **+\$3**

Dessert Option (Choose One)

Triple Chocolate Brownie
House Baked Cookies
Sweet Sundae Station* **+\$25**
Assorted Ice Cream Flavors & A Dozen Toppings
**One Chef Attendant \$100/per 90-Minute Buffet*
One Chef/50 Guests

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WESTGATE PARK CITY RESORT & SPA

Lunch Buffets

Presented with Iced Tea

Buon Appetito \$55

(Served with Garlic-Herb Breadsticks)

Protein (Choose One) *Add \$6 for each extra*

Grilled Chicken Breast
Beef and Pork Meatballs in Marinara Sauce
Bolognese Ground Beef with Tomato & Carrot
Italian Sausage with Sautéed Onions and Peppers

Side Dish (Choose Two)

Sautéed Portabellas and Blistered Tomato
Steamed Broccoli with Garlic Butter
Creamy Polenta and Aged Parmesan
Classic Penne Pomodoro

Salads (Choose One) *Add \$5 for each extra*

Antipasti: Cured Italian Meats & Marinated Olives
Classic Caesar
Chopped Italian Salad

Dessert (Choose One)

Tiramisu with Espresso Sauce
Cannoli with Chocolate Chips

The Executive Luncheon \$60

Protein (Choose One) *Add \$8 for each extra*

Grilled Chicken Breast with Sherry Demi
Scottish Salmon with Citrus Bearnaise
Roasted Pork Loin with Mango Chutney

Side (Choose Two) *Add \$6 for each extra*

Roasted Brussel Sprouts
Garlic Whipped Potatoes
Honey-Thyme Glazed Carrots
Butternut Squash Puree
Haricot Verts Almandine
Steamed Asparagus
Baked Mac & Cheese

Salad (Choose One) *Add \$6 for each extra*

Quinoa and Beet Salad with Citrus Vinaigrette
Haricot Vert Salad
Fresh Garden Salad
Classic Caesar Salad

Dessert (Choose One)

Vanilla Cheesecake with Raspberry Coulis
Turtle Cheesecake
Tiramisu with Espresso Sauce
Chocolate Torte with Dark Cherries

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WESTGATE PARK CITY RESORT & SPA

Lunch Buffets

Presented with Iced Tea

Composed Sandwiches \$45

Served with Sea Salt Potato Chips

Sandwich Options *(Choose Three)*

Turkey Club Wrap

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

Curried Tuna Salad on Naan

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

Apple-Pecan Chicken Salad on Wheat

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

Horseradish Beef on French Roll

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

Mediterranean Eggplant on Naan

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

Chickpea Salad on French Roll

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

Salad Option *(Choose One)*

Add \$5 for 2 choices

German Potato Salad

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

Fresh Garden Salad

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

Quinoa and Beet Salad

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 \$5 for 2 choices

Sweet Tomato Bisque

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

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

Dessert Option *(Choose One)*

Assorted House Baked Cookies

Oatmeal Raisin, Peanut Butter, Chocolate Chip

Triple Chocolate Brownies

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

Turtle Cheesecake

Cream Cheese, Milk Chocolate, Caramel, Graham Cracker

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Lunch Buffets

Presented with Iced Tea

The Delicatessen Counter \$40

Served with Sea Salt Potato Chips, Garnish Platter, Mayonnaise and Prepared Mustard

Cold Cut Option *(Choose Three)*

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

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
Southern Style Coleslaw
Fresh Garden Salad
Lebanese Tabbouleh

Soup Option *(Choose One)*

Sweet Tomato Bisque
Broccoli Cheddar
New England Clam Chowder

Dessert Option *(Choose One)*

Assorted House Baked Cookies
Triple Chocolate Brownies

Boxed Lunch \$35

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

Turkey Club Wrap

*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 French Roll

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

Mediterranean Eggplant on Naan

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

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Plated Lunches

Served with Iced Tea & Your Choice of Dessert

It's Smokin! \$40

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

Swimming Up Stream \$45

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

Compose Yourself \$50

Sandwich Plate
*Choice of two of Our Composed
Sandwiches, Served with Fresh Fruit and
either Fresh Garden or Quinoa & Beet
salad*

Dessert Option

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

Board of Directors Luncheon \$75

Served with Fresh Rolls and a Choice of Salad & Dessert

Salad Option

Fresh Garden Salad
Quinoa and Beet Salad
Classic Caesar Salad

Petite Filet with Mushroom Demi

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

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

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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	\$160
Burrata, Blackberry and Mint on Warm Focaccia	\$200
Beef Tenderloin Tartare and Fried Caper on Toasted Baguette	\$220
Sesame Seared Tuna and Wasabi Aioli on English Cucumber	\$250
Smoked Atlantic Salmon Deviled Egg with Fresh Chive	\$160
Skewered Feta Cheese, Greek Olive, Cherry Tomato with Balsamic Reduction	\$150
Jumbo Tiger Shrimp with Cocktail Sauce	\$250
Bay Scallop and Rock Shrimp Ceviche with Mango and Avocado	\$260
Classic Deviled Egg with Dijon and Cornichon	\$140
Buttermilk Blue Cheese Crostini with Fuji Apple Compote	\$150

Hot Hors d'oeuvres per 50 pieces

Butternut Squash Ravioli with Gorgonzola Cream and Toasted Walnuts	\$200
Stuffed Cremini Mushroom with Smoked Cheddar and Aged Parmesan	\$180
Spanish Chorizo Arepa with Roasted Red Pepper Aioli	\$180
Arancini with Smoked Gouda and Pesto Aioli	\$150
Beef Wellington with Duxelle and Sherry Demi	\$220
Warm Brie and Raspberry with Almond En Croute	\$200
Roasted Chicken Drumette in Spicy Sauce	\$160
Hoisin and Ginger Glazed Meatball with Scallion	\$150
Seared Tofu Skewer with Thai Peanut Sauce	\$180
Pork Tenderloin with Sauvignon Blanc with Fig Reduction	\$200
Herb Marinated Jumbo Shrimp on a Skewer	\$250
Bacon Wrapped Scallops with Maple Syrup	\$260
Flaky Spinach and Feta Spanakopita	\$180

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WESTGATE PARK CITY RESORT & SPA

Artisan Displays

*All Artisan Displays Are Ordered in Addition to a Lunch or Dinner Selection, Not as an Entrée.
If Chosen to Order Without Lunch or Dinner an Additional Fee of \$20 per Guest Will Be Added to Displays Selected.*

Charcuterie **\$24**

*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 **\$24**

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

Charcuterie and Cheese Display Combo **\$40**

Fruit & Berry Display **\$24**

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

Crudités **\$22**

*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 **\$32**

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

Assorted Sliders **\$34**

*Classic Beef, Aged Cheddar, Garlic Mayonnaise
Pulled Pork, Sliced Pickle, Sweet BBQ Sauce
Salmon Cake, Pickled Onion, Citrus Mayonnaise
Harissa Lamb, Feat Cheese, Cucumber-Mint Yogurt
Sea Salt Potato Chips*

Dessert Bites **\$20**

*Miniature New York Style Cheesecakes
Brownies, Petite Fours, Assorted Cookies
Regular and Decaffeinated Lavazza Coffee*

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WESTGATE PARK CITY RESORT & SPA

Dinner Buffets

Presented with Iced Tea

Southern BBQ

Served with Sweet Hawaiian Rolls with Cream Butter

Protein

One Selection \$65

Two Selections \$75

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

Side Dish *(Choose Two)*

Yukon Gold Smashed Potatoes with Cheddar
Baked Russet Potatoes with Sour Cream and Chives
Bacon and Brown Sugar Baked Beans

Vegetables *(Choose One)*

Braised Collards with Caramelized Onions
Southern Green Beans with Pork Belly
Sweet Corn O'Brien

Salads *(Choose One)*

Tennessee Style Potato Salad
Creamy Southern Coleslaw
Classic Macaroni Salad
Garden Salad with Buttermilk Ranch
Beet and Fennel Salad with Citrus Vinaigrette

Desserts *(Choose One)*

Apple or Peach Cobbler with Cinnamon Whipped Cream
Pecan Pie with Caramel Drizzle
Decadent Double Layer Chocolate Cake
Marble Banana Chocolate Cake

Sapori D'Italia Buffet

Served with a selection of Garlic Bread sticks and Warm Focaccia

Entrée

One Selection \$65

Two Selections \$75

Pan Seared Chicken Marsala with Cremini Mushrooms
Chicken Parmesan with Smoked Provolone
Eggplant Parmesan with Smoked Provolone
Ricotta Stuffed Manicotti in Rich Marinara
Seared Jumbo Shrimp Scampi

Side Dish *(Choose Two)*

Broccoli and Alfredo Baked Ziti
Penne Primavera in Spicy Marinara
Creamy Polenta with Blistered Tomatoes
Bowtie Pasta in Basil Pesto with Shaved Parmesan

Salads *(Choose One)*

Antipasti: Cured Italian Meats & Marinated Olives
Classic Caesar
Traditional Caprese Salad with Balsamic Reduction
Chopped Italian Salad

Vegetables *(Choose One)*

Steamed Asparagus with Garlic Butter and Pepper Flake
Roasted Broccolini with Parmesan and Pine Nuts
"Calabria" Cauliflower with Olives and Capers
Balsamic Glazed Young Carrots

Desserts *(Choose One)*

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

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WESTGATE PARK CITY RESORT & SPA

Buffets cont'd

Presented with Iced Tea

Your French Connection Buffet

Served with a selection Mini Croissants and Warm Baguettes with Sweet Cream Butter

Protein

One Selection

\$75

Two Selections

\$85

Petite Filet Au Poivre with Crispy Leeks
Pan-Seared Coq Au Vin and Wild Mushrooms
Scottish Salmon in a Caper Beurre Blanc
Seared Pork Chop with Portabella and Sherry Velouté
Jumbo Shrimp Provencal with Shaved Fennel

Side Dish (Choose Two)

Lyonnaise Potatoes with Gorgonzola
Cauliflower and Parsnip Puree with Garlic Oil
Warm French Lentils with Leeks and Parsnip

Vegetables (Choose One)

Roasted Brussel Sprouts with Apple Smoked Lardons
Roasted Young Carrots with Thyme Butter
Haricot Verts Almandine

Salads (Choose One)

Niçoise Potato Salad with Scallion and Dill
Red Cabbage Salad in Vinaigrette à la Moutarde
Salade Verte with French Vinaigrette

Dessert (Choose One)

Triple Berry Tart with French Vanilla Whipped Cream
Marble Cheesecake with Caramel and Pecan
Chocolate Torte with Dark Cherries

Saturday Night Out Buffet

Served with an Assorted Selection of Artisan Dinner Rolls and Sweet Cream Butter

Protein

One Selection

\$75

Two Selections

\$85

Seared Duck Breast with Dark Cherry Demi
Strip Loin with Roasted Garlic and Shallot Jus
Thyme Roasted Turkey with Cranberry Gravy
Rack of Lamb with Mint Chimichurri
Pan Seared Halibut with Blistered Tomatoes and Fresh Basil

Side Dish (Choose Two)

Root Vegetable Hash with Fresh Thyme
Maple Brown Butter Whipped Sweet Potatoes
Farro Risotto with Cremini Mushroom and Peas
Wild Rice Pilaf

Vegetables (Choose One)

Roasted Jumbo Asparagus with Bearnaise
Brown Butter Broccolini with Toasted Almonds
Brussel Sprouts with Bacon and Balsamic
Young Carrots with Thyme Butter

Salads (Choose One)

Quinoa Beet Salad
Haricot Vert Salad
Goddess Garden Salad
Arugula and Fennel Salad

Dessert (Choose One)

Vanilla Cheesecake with Raspberry Coulis
Chocolate Torte with Dark Cherries
Marble Cheesecake with Caramel and Pecan
Tiramisu with Espresso Sauce

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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	\$35	Dijon and Rosemary Roasted Rack of Lamb	\$45
<i>South Carolina BBQ Sauce St. Louis Style BBQ Sauce Classic Creamy Coleslaw Sweet Hawaiian Rolls</i>		<i>Red Wine and Blackberry Jus Shallot and Dijon Honey Mustard Greek Yogurt and Mint Sauce</i>	
Honey and Brown Sugar Glazed Ham	\$35	Herb Encrusted Prime Rib Roast	\$45
<i>Mandarin Orange Hollandaise Pineapple and Jalapeno Salsa Warm Southern Biscuits</i>		<i>Roasted Garlic Jus Tarragon and Horseradish Cream Brioche Slider Rolls</i>	
Citrus Brined Airline Turkey Breast	\$35	Roasted Tenderloin of Beef	\$45
<i>Sage and Orange Gravy Cranberry and Ginger Chutney Brioche Slider Rolls</i>		<i>Brandy Demi Gorgonzola Sour Cream Sweet Hawaiian Rolls</i>	
Honey-Bourbon Glazed Scottish Salmon	\$45		
<i>Wholegrain Dijonnaise Spicy Remoulade Red Cabbage Slaw Toasted Baguette</i>			

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*

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WESTGATE PARK CITY RESORT & SPA

Plated Dinners

Dinner Rolls and Sweet Cream Butter

Starters

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

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

Entrees

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

Roasted Chicken Breast, Root Vegetable Hash, Cremini Mushroom, Haricot Verts Brandy Demi	\$75	Wild Pacific Halibut, French Lentils, Thyme Carrots with Dill Bechamel	\$85
Pork Loin Medallions, Maple Whipped Sweet Potatoes, Roasted Brussel Sprouts with Apple-Rosemary Compote	\$75	Seared Duck Breast, Farro-Walnut Risotto Herbed Cauliflower and Dark Cherry Jus	\$85
Sautéed Scottish Salmon, Wild Rice Pilaf Steamed Asparagus and Citrus Beurre Blanc	\$80	Three-Bone Lamb, Parsnip Puree, Roasted Brussels Sprouts with Red Wine Reduction	\$90
Seared Filet Mignon, Garlic Mashed Potatoes Roasted Broccolini with Wild Mushroom Demi	\$85	Seared Sea Scallops, Creamy Sweet Corn and Edamame Succotash, Basil Pesto	\$90
		Spinach Stuffed Portabella with Wild Mushroom and Sweet Pea Risotto	\$70

Duet Entrees

Two-Bone Lamb and Pacific Halibut, Wild Rice Pilaf, Haricot Verts and Mint Chimichurri	\$105
Petite Filet Mignon and Scottish Salmon, Garlic Whipped Potatoes, Broccolini and Bearnaise	\$95
Petite Filet Mignon and Sea Scallops, Maple Whipped Sweet Potatoes, Sautéed Spinach with Apple Brown Butter	\$105

Desserts

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



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

Cash 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 glass

Base Liquors		\$11
Call Liquors		\$12
Premium Liquors		\$14
Cordials		\$11

Bottled Beer

Domestic Beer	\$7	Local Craft Beer & Imported Beer	\$8
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Wine by the Glass

House Wine	\$12	Premium Wine	\$16
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Sparkling by the Bottle

La Marca Prosecco	\$50
Veuve Clicquot Champagne	\$135

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