

## BREAKFAST

Prices are per person for one hour (\$25.00 surcharge for groups under 30 guests)

Basic Continental Breakfast \$7.50  
Fresh Baked Pastries and Muffins, chilled Fruit Juices (3), fresh ground Coffee, Decaf, Hot Chocolate, assorted Teas

Traditional Continental Breakfast \$8.25  
Bagels with Cream Cheese, assorted Pastries, chilled Fruit Juices (3), fresh ground Coffee, Decaf, Hot Chocolate, assorted Teas

Health Nut \$9.25  
Assorted Cold and Hot Cereals, Basket of fresh seasonal Fruit, assorted Muffins, individual Fruit Yogurt, fresh ground Coffee, Decaf, Hot Chocolate, assorted Teas, 2% and skimmed Milk

Deluxe Continental Breakfast \$9.75  
Bagels with Cream Cheese, assorted Bakeries, Basket of fresh seasonal Fruit, chilled Fruit Juices (3), fresh ground Coffee, Decaf, Hot Chocolate, assorted Teas

## HOT BREAKFAST SELECTIONS

Can be served plated (on the Grub Steak premises only) or Buffet style.  
Includes fresh ground Coffee, Decaf, Hot Chocolate, assorted Teas and three Fruit Juices.

The Vinta \$9.00  
Fresh baked Croissant, stuffed with Scrambled Eggs and fresh Southwestern Salsa, served with Breakfast Potatoes

The Traditional \$9.75  
Scrambled Eggs with choice of one: Bacon Strips, Link Sausage, or Hickory Smoked Ham; served with Breakfast Potatoes and Breakfast Pastry

The Prospector \$9.75  
Texas Style French Toast, served with Maple Syrup and Whipped Butter, and choice of one: Bacon Strips, Link Sausage or Hickory Smoked Ham

\*\*For each additional breakfast meat, add \$1.75

## FULL BREAKFAST BUFFET SELECTIONS

Includes Fresh Ground Coffee, Decaf, Hot Chocolate, assorted Teas and  
Three Fruit Juices.

Prices are per person for one hour.  
(\$25.00 surcharge for groups under 30 guests)

Health Buffet \$11.25  
Homemade Mountain Granola, assorted Cereals and Milk, Low Fat Fruit Yogurt, fresh Fruit Salad, Bran Muffins, fresh baked Bagels with low fat Vegetable Cream Cheese

Wasatch Buffet \$11.25  
Western Style scrambled Eggs with sautéed Onions and Green Peppers, Hickory smoked Ham, Breakfast Potatoes, assorted Breakfast Pastries and tray of seasonal Fruit

## Additions

Prices are per person

French Toast	\$2.50
Additional Breakfast Meats	\$1.75
Fresh Baked Bagels and Cream Cheese	\$2.50
Cereal and Milk	\$2.25
Homemade Mountain Granola	\$3.00
Individual Fruit Yogurt	\$2.25

We will be happy to design a Seasonal Brunch Menu for you.  
Average Brunch price: \$21.75 per person (50 guest minimum)

## BANQUET POLICIES

Our philosophy is to make each and every banquet a special occasion for our valued guests. We feature banquet rooms that can accommodate groups of 20 to 250, as well as Barbecue areas for outdoor meals. Please do not hesitate to contact our Banquet Coordinator for any special requests you may have. We look forward to serving your group!

### MINIMUM AND PRICING

All banquets must have a minimum of 20 guests. Unless indicated differently, all prices listed are per person. Smaller groups may be accommodated by offering a limited selection of our dining room menu, served on the Grub Steak premises only. Prices quoted are guaranteed for 90 days.

### GUARANTEE

A 72 hour guarantee of the exact guest count is required on all banquet functions. If updated information is not received, the last number provide will be considered the guarantee to represent the minimum billing. We will be prepared to serve 5% more than your guaranteed number. If the group exceeds 5% over the guarantee anytime within the 72 hour period, a 10% surcharge will be included in the cost of the additional meals. Your group will be billed for the guaranteed number or the actual number of guests served, whichever is greater. Prices quoted are guaranteed for 90 days. Menus must be confirmed no later than two weeks prior to the function.

We are not responsible for the quality of food held more than 15 minutes past the contracted serving time.

A fee of \$75.00 will be assessed if meal service is delayed more than 30 minutes past the pre-arranged time. Remaining food is not to be removed from banquet rooms or barbecue areas.

#### OUTDOOR FUNCTIONS

The final decision on whether the function will be held outdoors or indoors will be made by our Banquet Coordinator or Manager. This decision will be made a minimum of four hours before the event.

#### ROOM SET UP

A variety of seating arrangements are available. However, the function space and number of attendees will determine the best room set up. We reserve the right to reassign function space based on any deviation in contracted numbers.

#### AUDIO VISUAL

Complete audio visual equipment rental and services are available. Please contact our Banquet Coordinator for arrangements and price quotations.

#### ROOM CHARGE

Room charges apply for most functions and are dependent on number of rooms used.

#### SMOKING

Utah State Law prohibits smoking in any public area. This law applies to all of our Banquet Facilities.

#### DECORATION

Fresh floral arrangements and special decorations can be ordered through our Banquet Coordinator. We will not permit the fixing of anything to the walls, floors or ceilings of rooms with nails, staples, tape or any other substance, unless approval has been provided by our management.

#### CATERING

Some items from our banquet menus can be catered. An additional 15% catering fee (\$200.00 minimum) will be added to all food and beverage served by the Grub Steak Restaurant outside of our facilities.

#### DEPOSIT/PAYMENT

A 50% deposit is due 30 days prior to the function. This deposit becomes non-refundable 10 days prior to the event. Unless prior arrangements have been made, payment in full is expected immediately following the function.

#### SERVICE CHARGE AND TAX

A service charge of 20% will be added to the cost of all food and beverages served. The applicable Sales and Resort Tax will be added to all charges.

The Grub Steak Restaurant is a VDABC (Utah Department of Alcoholic Beverage Control) Licensee. Please inquire with your Banquet Coordinator for a list of items available. We offer a full wine, beer and cocktail menu.