

Weddings *by* Entrada



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ENTRADA
AT SNOW CANYON

Weddings

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Site Fees



Wedding Ceremony and Reception Pricing	
Location	Site Fee
Ballrooms & Event Lawn (up to 200 guests) Friday—Saturday	\$3000 (Sep-Jun) \$2250 (Jul-Aug)
Ballrooms & Event Lawn (up to 200 guests) Sunday—Thursday	\$2250 (Sep-Jun) \$2000 (Jul-Aug)

Site fee includes use of the space for up to 5 hours of event time, use of our tables, chairs, house linens, staffing as well as all dishes and utensils. Additional time may be purchased.

All Sunday—Thursday Wedding Events require a Food & Beverage Minimum of **\$50 Per Person** to be spent. All Friday & Saturday Wedding Events require a **\$7,500 Food & Beverage Minimum** to be spent.

A Wedding Planner or Day of Coordinator is required for Weddings of 50 people or more.

Our Wedding Menus Provide an Excellent Selection of Food & Beverage Choices for Your Event!

Cake Cutting Fee

\$75

We will cut and serve your cake for you

Bartender Fee

\$100 Per Bartender

1 Bartender Per 75 Guests

A/V Package

\$300

High Definition Projector and Screen with Stereo Sound, High Speed Internet Access (wireless), Hand Held Microphones

Dance Floor

12x12 \$400

18x18 \$450

Outdoor Heaters

\$65 Each (up to 4)

Butler Passed Hors d'oeuvres

\$75 Per Butler

1 Butler Per 50 Guests

Patio String Lighting

\$300

Please inquire with our staff about additional rental items not listed in this packet.

Plated Dinners

Add Soda or Coffee for **\$2.50 Per Person**
All Entrees Include Freshly Baked Bread and Butter

Please Select From One of Our Salads

Garden Salad ~ Mixed Greens, Tomatoes, Cucumbers, Carrots, Shaved Onions & Croutons w/
Balsamic Vinaigrette & Ranch Dressings

Or

Caesar ~ Crisp Romaine, Parmesan Cheese, Croutons & Tomatoes

Or for An Additional **\$3.50** You May Upgrade to...

Poached Pear and Spinach ~ Poached Bosc Pear, Baby Spinach, Gorgonzola Cheese
Toasted Marcona Almonds & Stone Ground Mustard Vinaigrette

Or

Beet & Goat Cheese ~ Montchevre Goat Cheese, Candied Pecans, Roasted Golden Beets,
Organic Arugula & Red Pepper Citrus Dressing

Entrees

All Entrees Come With Your Choice Of One Starch...
Sweet Potato Mash, Garlic Mashed Potatoes, Jasmine Rice, Roasted Yukon Potatoes

Grilled Herb Flank Steak \$36.00

Chimichurri, Sautéed Portobello Mushrooms

Baked Balsamic Airline Chicken \$31.00

Roasted Tomatoes, Grilled Pecorino Asparagus

Pan Seared King Salmon \$38.00

Citrus Sesame Glaze, Broccolini

Spice Rubbed Kurobuta Pork Loin Chop \$35.00

Apple Relish, Glazed Organic Baby Carrots

Pan Seared Filet Mignon \$45.00

Bacon Wrapped 8oz Filet, Red Wine Veal Demi-Glace,
Grilled Pecorino Asparagus

Seared Chilean Sea Bass \$39.00

Bacon Shallot Buerre Blanc, Grilled Pecorino Asparagus

Cashew Lemon Basil Pasta \$29.00

Rigatoni Pasta, Broccolini, Roasted Red Pepper,
Organic Arugula & Basil

Surf and Turf \$52.00

6 oz. Pan Seared Filet, Red Wine Demi, Shrimp Scampi



**All Plated Dinner Selections And
Counts Must Be Provided to The Club
10 Business Days Prior To The Event.**

Custom created menus can be
discussed.

Plated Desserts

Please Choose One
To Provide A Choice of Two Desserts, Add An Additional **\$2.00 Per Person**



Homemade Cheesecake, Mixed Berry Coulis

\$8.00

Tall Carrot Cake, Cream Cheese Frosting

\$8.00

Tiramisu, Mocha Crème Anglaise

\$8.00

German Chocolate Cake, Chocolate Sauce

\$8.00

Chocolate Pear Hazelnut Tart

\$8.00

Maple Bourbon Crème Brulee

\$7.00

Chocolate Pot de Crème, Vanilla Bean Whipped Cream

\$7.00



Build a Dinner Buffet

Add Soda or Coffee for **\$2.50 per person**

All Buffet Dinners Require A Minimum of 25 Guests

Includes Freshly Baked Bread and Butter

Select 2 Entrees from the Category, 1 Salad, 2 Side Items

Choice of Three Entrees-Additional **\$5.00 Per Person**

Choice of Four Entrees-Additional **\$7.00 Per Person**

Road Runner Entrees \$50.00

Sautéed Chicken w/ Lemon Caper Sauce

Grilled Flank steak w/ Red Wine-Shallot Demi

Roasted Balsamic Chicken Breast

Grilled Mahi Mahi w/ Ginger Citrus Buerre Blanc

Stone Ground Mustard Rubbed Roasted Pork Loin w/
Apple Shallot Relish

Roasted Artichoke & Garlic Creamy Wild Mushroom
Pasta

Select one Salad

Garden ~ Mixed Greens, Tomatoes, Cucumbers, Carrots,
Shaved Onions and Croutons w/ Balsamic Vinaigrette & Ranch
Dressing

Caesar ~ Crisp Romaine, Parmesan Cheese, Croutons
& Tomatoes

The Wedge ~ Iceberg Wedge, Apple Wood Smoked Bacon,
Grape Tomatoes, Hard Boiled Egg, Gorgonzola Crumbles &
Ranch Dressing

Greek Salad ~ Romaine, Kalamata Olives, Pickled Red Onion,
Cucumber, Tomato, Feta & Italian Dressing

Select Two Sides

Choice of Three Sides-Additional **\$3.50 Per Person**

Garlic Mashed Potatoes

Sweet Potato Mash

Herb Roasted Yukon Potatoes

Jasmine Rice

Parmesan Herb Risotto

Chef's Seasonal Vegetables, Herb Butter

Chilled Grilled Vegetables, Balsamic Reduction

Grilled Pecorino Asparagus

Sautéed Organic Baby Carrots

Baked Mac & Cheese

Anasazi Entrees \$56.00

Pepper Seared Angus New York Strip Loin
w/ Merlot-Red Onion Demi

Cashew Lemon Basil Pasta w/ Chicken

Rigatoni Pasta Bolognese w/ Ground Beef,
Italian Sausage & Pancetta

Pan Seared King Salmon
w/ Citrus Sesame Glaze

Black Truffle Halibut w/ Citrus Buerre Blanc

Half Roasted Chicken w/ Roasted Tomatoes

Beef Tenderloin w/ Red Wine Veal Demi

Roasted Artichoke & Garlic Creamy
Wild Mushroom Pasta



Dinner Buffets

Add Soda or Coffee for **\$2.50 Per Person**
All Buffet Dinners Require A Minimum of 25 Guests

The Backyard

Garden Salad ~ Mixed Greens, Tomatoes, Cucumbers, Carrots, Shaved Onions and Croutons w/ Balsamic Vinaigrette & Ranch Dressing

Potato Salad OR Baked Mac & Cheese

Cajun Barbequed Chicken

Smoked Angus Beef Brisket

Smoked Pork Belly Baked Beans

Grilled Corn off the Cob w/ Chile Butter

Toasted Garlic Bread

\$40.00



The Italian Affair

Caesar ~ Crisp Romaine, Parmesan Cheese, Croutons & Tomatoes

Rotelli Pasta al Fresco, Tomatoes, Pepperoncini, Olives, Red Onion, Genoa Salami

Grilled Pecorino Asparagus

Penne Pasta Pomodoro ~ Italian Sausage, Olive Oil, Shaved Parmesan

Sautéed Chicken Medallions w/ Mushrooms & Marsala Wine Reduction

Rosemary & Garlic Rubbed Pork Loin Medallions w/ Madeira Sauce

Focaccia w/ Olive Oil & Balsamic

\$42.00



The Downhome

Iceberg Wedge Salad ~ Apple Wood Smoked Bacon, Grape Tomatoes, Hard Boiled Egg, Gorgonzola Crumbles & Ranch Dressing

Cornbread Muffins

Braised Short Ribs

Buttermilk Fried Chicken

Baked Mac & Cheese

Mashed Potatoes

Grilled Organic Carrots

\$39.00



Hors D' Oeuvres

Prices Are Based on Two Pieces Per Person

Buffet Style or Butler Passed on Silver Trays (Add \$75 for Butler Passed Per 50 People)

Buffet Style Open up to 1 Hour. Butler Passed Open up to 45 minutes



Hot

Coconut Shrimp, Jalapeno Orange Marmalade

\$6.50

Mini Maryland Lump Crab Cakes, Remoulade Sauce

\$8.00

Polynesian Meatballs, Sweet Teriyaki Glaze

\$5.50

Thai Chili Glazed Chicken Satay

\$5.50

Crispy Sautéed Avocado Stuffed Mushrooms Caps

\$5.50

Crab Stuffed Mushroom Caps

\$6.50

Jalapeno Bacon Wrapped Scallops

\$8.00

Goat Cheese and Gulf Shrimp on Toast Points

\$6.50

Roasted Mushroom & Brie Puff Pastry

\$5.50

Cheeseburger Sliders

\$8.00

Cold

Herbed Goat Cheese & Dill Tapenade Crostini

\$5.50

Seared Spicy Tuna on Crispy Rice Cake

\$7.50

Mushroom Ragout & Mascarpone Crostini

\$5.50

Tomato & Mozzarella Crostini w/ Basil Pesto

\$5.50

Seared Ahi w/ Wasabi Cream Cheese on Cucumber Round

\$7.50

Braised Short Rib & Gorgonzola, Balsamic Onions on Toast Points

\$6.50

Southwest Smoked Chicken Salad on Toast Point w/ Santa Fe Aioli

\$6.00



Displays

Price Based on 100 People

Domestic Cheese Display, Assorted Crackers \$500.00

Smoked Salmon Platter, Traditional Garnishments

\$550.00

Sliced Seasonal Fruit & Berries, Yogurt Dip \$450.00

Fresh Crudité, Served w/ Ranch Dip \$450.00

Dessert Station/Displays

Minimum of 25 Guests
Add to Any Plated or Buffet Option

Build Your Own Ice Cream Sandwich Bar

Freshly Baked Chocolate Chip, M&M and Peanut Butter Cookies,
with Chocolate and Vanilla Ice Cream, Rolled in your Choice of Toppings: M&M's,
Chocolate Chips, Toffee Bits, Toasted Coconut & Sprinkles

\$12.00 Per Person

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream, Served w/ Housemade Whipped Cream,
Hot Fudge, Caramel Sauce, Amarena Black Cherries, Peanuts, Brownie Bits,
Crushed Oreos, Reese's Pieces & Sprinkles

\$12.00 Per Person

Hot Chocolate/Hot Apple Cider Bar

Hot Chocolate & Apple Cider
w/ a Variety of Toppings: Housemade Whipped Cream,
Marshmallows, Sprinkles, Toffee Bits, Peppermint & Caramel Sauce

\$10.00 Per Person

Assorted Mini Dessert Display

Choice of 3 **\$11.50**, Choice of 4 **\$14.50**, Choice of 5 **\$17.50**

Macaroons
Lemon Curd Bars
Cheesecake Bites
Fudge Brownies
Fresh Fruit Tarts
Mini Cupcakes (Ask for Flavors)
Napoleons
Chocolate Eclairs
Coconut Cream Tarts
Chocolate Truffles
Chocolate Dipped Strawberries
Tiramisu Bites
Cookies (Ask for Flavors)



Alcohol Services

All bars are 5 hours maximum. Additional hours may be requested at **\$50.00** per hour.

Hosted Bars

Host pays for all beverages ordered by guests. All drinks are subject to service charge and state sales tax.

For all Beer and Wine selections, please inquire

Bottled Domestic Beer

\$4.50 Per Bottle

~

Bottled Import/Micro Beer

\$6.50 Per Bottle

~

Keg Beer

Please Inquire for Pricing



One bartender required for every 75 guests

\$100.00 charge for each bartender

Liquor Menu

Standard **\$7.00** Per Drink

Tito's Vodka

Tanqueray Gin

Bacardi Rum

Cuervo Silver Tequila

Jim Beam Bourbon

Dewar's Scotch

Ask about our premium selections and pricing

Award Winning Wine

Ask To See A List Of Our Current Wine Offerings



Don't see the selections you would like to have available?

We can bring in just about anything you would like to offer, just ask. Items will be priced accordingly by the club.