

Events *by* Entrada



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2023—2024 SITE FEES

Our 2000 sq ft Entrada Ballroom stretches across a desert landscape with a majestic backdrop of waterfalls and the surrounding red cliffs of Snow canyon State Park. It may be used as one large space or separated into three rooms ideal for any setting.



The Entrada Ballroom can comfortably accommodate up to 150 guests in a theatre style setting and up to 120 guests for banquets or meetings.

The ballroom also breaks down into three separate rooms: Joshua, Ocotillo & Agave. Each room may be used for meetings or any event to suit your needs.

| Banquet Room Pricing | |
|----------------------|----------|
| Group Size | Site Fee |
| 1-25 | \$575 |
| 26-75 | \$1100 |
| 76-120 | \$1600 |
| Event Lawn | \$1250 |

The entire space is available for \$2250.00 per day or \$575.00 per section.

Need a larger space?

Each banquet room has expansive glass doors that open onto our Event Patio and Event Lawn. This allows for both indoor and outdoor events increasing the amount of guests we can accommodate up to 200.



BOARD ROOM

The Prince Dining Room is 400 square feet of scenic views of our golf course and Snow Canyon State Park. It is perfect for smaller meetings with up to 16 attendees or for a private dining experience for your group of up to 22 guests.

\$350.00 per day



The Saguaro Board Room is the perfect location for a smaller board style meeting or can be used for private dining for up to 12 guests.

\$250.00 per day

MEET ROOM CAPACITY

| Room | Measurement | Banquet | Meeting Setting w/ AV | Theater Seating |
|--------------------|---------------|---------|--------------------------|--------------------|
| Ballroom | 1,950 sq. ft. | 120 | Up to 75 | 150 |
| Joshua | 650 sq. ft. | 30 | Up to 15 | 25 |
| Ocotillo | 650 sq. ft. | 30 | Up to 15 | 30 |
| Agave | 650 sq. ft. | 30 | Up to 15 | 30 |
| Outdoor Patio | 1,200 sq. ft. | 80 | N/A | N/A |
| Event Lawn | 3,200 sq. ft. | 200+ | N/A | 150+ |
| Prince Dining Room | 380 sq. ft. | 22 | 16 | 20 |
| Saguaro Board Room | 252 sq. ft. | 12 | 12 | 20 |



ADDITIONAL SERVICES



Audio/Visual Equipment Package

Wireless High Definition LCD Projector & Screen,
In House Stereo Sound System w/ Sound Patch,
Wireless Handheld & Lavalier Microphones,
Wireless High Speed Internet Access, Podium

\$325.00 per day

Smart Flat Panel TV

\$115.00 per day

Flip Charts

\$55.00

Dry Erase Board/White Board

\$35.00

Conference Telephone

\$75.00 per day

*A la Carte
Services*

Banquet & Party Services

Butler Passed Hors d'oeuvres Fee

\$100.00 per butler up to 50 guests

Bartender Fee

\$200.00 for up to 75 guests

Chef Carving Station Fee

\$175.00 per station

Dance Floor

\$550.00-\$700.00

String Party Lighting for Event Patio

\$400.00-\$750 / Both \$1000

Outdoor Heaters

\$80.00 each (4 available)



BREAKFAST

Chaco Trail Continental Breakfast

**Freshly Baked Breakfast Pastries, Croissants
and Muffins** w/ Whipped Butter and Preserves

Sliced Seasonal Fruit & Berries

Choice of 2 Juices:

Orange, Cranberry, Apple, Tomato

Regular & Decaffeinated Coffee

Assorted Hot Teas

\$16.50 per person



Build a Complete Breakfast with These Delicious Add - Ons

Scrambled Eggs

\$3.00 per person

Sausage & Bacon

\$4.00 per person

Entrada Breakfast Potatoes

\$2.50 per person

Blue Corn, Buttermilk Pancakes w/ Maple Syrup

\$3.50 per person

Challah Bread French Toast w/ Maple Syrup

\$3.50 per person

Spinach & Goat Cheese Scramble

\$4.50 per person

Sausage, Bacon, Ham, or Chorizo Breakfast Burritos

\$6.00 per person

Steel Cut Oatmeal w/ Quinoa

\$4.00 per person

Served w/ Brown Sugar, Cranberries, Shaved Almonds & Milk*

*Non-dairy milk available upon request



BOXED LUNCHES

All Box Lunches Include Bottled Water

SANDWICH OPTIONS

Buffalo Chicken Wrap

Grilled or Fried Buffalo Seasoned Chicken, Gorgonzola, Lettuce & Tomato

In a Roasted Chili Wrap

Smoked Turkey and Bacon

Swiss Cheese and Avocado Aioli

On a Croissant

Shaved Prime Roast Beef

Horseradish Cream & Caramelized Onions

On Marble Rye

Cuban Sandwich

Roasted Pork Loin, Smoked Ham, Dijon Mustard, Garlic Aioli & Pickles

On a Sourdough Hoagie

SIDE OPTIONS

Sides Must Be The Same For All Lunches

Candy Bar: Snickers, M&Ms or Peanut M&Ms

Chocolate Chip Cookies (2)

Whole Fruit: Banana, Orange or Apple

Ghirardelli Brownie

Bag of Chips

Pasta Salad

Trail Mix

BOXED LUNCH PRICING

| | |
|--------------------|---------|
| Sandwich + 1 Side | \$14.50 |
| Sandwich + 2 Sides | \$15.50 |
| Sandwich + 3 Sides | \$16.50 |
| Sandwich + 4 Sides | \$17.50 |



LUNCH BUFFETS

Minimum of 25 Guests

ENTRADA DELI

Garden Salad ~ Mixed Greens, Tomatoes, Cucumbers, Carrots, Shaved Onions & Croutons
w/ Balsamic & Ranch Dressings
Fresh Fruit OR Veggie and Hummus Tray
Smoked Turkey Breast, Honey Baked Ham & Shaved Prime Rib
Sliced Cheddar, Provolone, Havarti, Pepperjack & Swiss Cheeses
Tomatoes, Red Onions, Dill Pickles & Leaf Lettuce
Assorted Fresh Baked Breads
Freshly Baked Cookies OR Ghirardelli Brownies
\$26.00

ITALIAN DELI

Caesar Salad ~ Crisp Romaine, Parmesan Cheese, Croutons & Tomatoes
Tomato Basil Penne Pasta Salad w/ Olives
Caprese Salad w/ Fresh Mozzarella, Tomatoes & Basil,
Rosemary Roasted Fresh Turkey Breast, Genoa Salami, Prosciutto
Sliced Fontina, Provolone, & Cheddar Cheeses
Pesto Aioli & Garlic Aioli
Ciabatta Rolls
Tiramisu
\$31.00

SOUTH OF THE BORDER

Southwest Salad ~ Romaine, Red Onion, Tomatoes, Cumin Dusted Tortilla Strips w/ Garlic-Lime Dressing
Red Chile Seasoned Grilled Chicken & Marinated Grilled Flank Steak
Vegetarian OR Vegan Enchiladas
Red and Black Beans
Mexican Rice
Warmed Flour & Corn Tortillas
Pico de Gallo, Onions, Limes, Guacamole, Queso Fresco & Sour Cream
Cinnamon Sopapillas w/ Whipped Cream OR Churros w/ Chocolate Dipping Sauce
\$35.00

19th HOLE BUFFET

Garden Salad ~ Mixed Greens, Tomatoes, Cucumbers, Carrots, Shaved Onions & Croutons
w/ Balsamic & Ranch Dressings
Baked Mac & Cheese
Potato Salad
Hebrew National Quarter Pound Hotdogs & Charbroiled Angus Burgers
Sliced Cheddar, Provolone, Havarti, Pepperjack & Swiss Cheeses
Tomatoes, Red Onions, Jalapenos, Dill Pickles, Leaf Lettuce & Brioche Buns
Freshly Baked Cookies OR Ghirardelli Brownies
\$28.00



PLATED LUNCH

Includes Freshly Baked Bread and Butter

Select One of the Following Salads

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

Or

Caesar Salad ~ Crisp Romaine, Parmesan Cheese, Croutons & Tomatoes

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

Poached Pear & Spinach ~ Poached Bosc Pear, Baby Spinach, Gorgonzola, Toasted Marconi Almonds &
Stone Ground Mustard Vinaigrette

Or

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

ENTREES

All Entrees Come w/ Your Choice of One Starch...

Sweet Potato Mashed, Garlic Mashed Potatoes, Jasmine Rice, Roasted Yukon Potatoes or Fries



Grilled Portabella Mushroom Sandwich

Avocado Chimichurri, Caramelized Onions, Brioche Bun
\$19.00

Lemon Herb Chicken Breast

Garlic Cream Sauce, Grilled Pecorino Asparagus
\$24.00

Penne Pasta

Bolognese, Seasonal Vegetables
\$20.00

Honey Basted BBQ Pork Ribs

Seasonal Vegetables
\$26.00

Seared King Salmon

Citrus Sesame Glaze, Grilled Broccolini
\$29.00

Grilled NY Strip

Sundried Tomato & Horseradish Butter, Roasted Wild
Mushrooms
\$27.00



BREAK PACKAGES

Break Packages are Offered for 30 Minutes and for a Minimum of 10 Guests

ENERGY BREAK

Fresh Sliced Fruit

Individual Yogurt

Granola Bars

\$9.00 per person

HEALTHY BREAK

Roasted Garlic Hummus

Crudit 

Fresh Sliced Fruit

\$10.00 per person

THE SWEET AND SALTY

House Made Kettle Chips

Trail Mix

Assorted Candy Bars

\$9.00 per person

SWEET TOOTH

Chocolate Chip Cookies

Brownies

Assorted Candy Bars

\$9.50 per person



BREAK PACKAGE ADD-ONS

| | |
|--------------------------------|--------|
| Perrier (Sparkling) Water | \$3.00 |
| Assorted Bottled Coke Products | \$3.50 |
| Gatorade | \$3.50 |
| Regular & Decaffeinated Coffee | \$2.50 |
| Assorted Hot Teas | \$2.50 |
| Bottled Water | \$2.00 |
| Individual Milks | \$1.50 |



PLATED DINNER

Includes Freshly Baked Bread and Butter

Plated Dinners include Lemonade

Select One of the Following Salads

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

Or

Caesar Salad ~ Crisp Romaine, Parmesan Cheese, Croutons & Tomatoes

Or for an Additional \$4.50 You May Upgrade to...

**Poached Pear & Spinach ~ Poached Bosc Pear, Baby Spinach, Gorgonzola, Toasted Marconi
Almonds & Stone Ground Mustard Vinaigrette**

Or

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

ENTREES

All Entrees Come w/ Your Choice of One Starch...

Sweet Potato Mashed, Garlic Mashed Potatoes, Jasmine Rice, Roasted Yukon Potatoes or Fries

Baked Balsamic Airline Chicken

Roasted Tomatoes,

Grilled Pecorino Asparagus

\$33.00

Pan Seared Filet Mignon

Bacon Wrapped 8oz Filet Mignon,

Red Wine Veal Demi, Grilled Pecorino Asparagus

\$48.00

Cashew Lemon Basil Pasta

Rigatoni Pasta, Broccolini, Roasted Red

Pepper, Organic Arugula & Basil

\$31.00

Surf and Turf

6 oz. Prime Filet w/ Red Wine Demi,

Shrimp Scampi

\$56.00

Grilled Herb Flank Steak

Chimichurri,

Sautéed Portobella Mushrooms

\$38.00

Seared Chilean Seabass

Bacon Shallot Buerre Blanc,

Grilled Pecorino Asparagus

\$42.00

Pan Seared King Salmon

Citrus Sesame Glaze,

Broccolini

\$40.00

Spice Rubbed Kurobuta Pork Loin Chop

Apple Relish,

Glazed Organic Baby Carrots

\$37.00



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



DESSERT STATIONS

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

\$13.00 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

\$13.00 Per Person

Hot Chocolate/Hot Apple Cider Bar

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

\$12.00 Per Person

Assorted Mini Dessert Display

Choice of 3 \$12.50, Choice of 4 \$15.50, Choice of 5 \$18.50

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)



BUILD A DINNER BUFFET

All Buffet Dinners Require A Minimum of 25 Guests

Includes Freshly Baked Bread and Butter

Buffet Dinners include Lemonade

Select 2 Entrees, 1 Salad, 2 Side Items & 1 Dessert

ENTREES

Choice of Three Entrees-Additional **\$6.00** Per Person

Choice of Four Entrees-Additional **\$8.00** Per Person

ROAD RUNNER BUFFET

\$56.00

Sautéed Chicken w/ Lemon Caper Sauce

Grilled Herb Flank Steak w/ Red Wine-Shallot Demi

Roasted Balsamic Airline Chicken Breast

Grilled Mahi Mahi w/ Ginger Citrus Buerre Blanc

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

Wild Mushroom Pasta w/ Creamy Garlic Roasted
Artichoke Sauce



ANASAZI BUFFET

\$64.00

Pepper Seared Prime 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

Half Roasted Balsamic Chicken w/ Roasted Tomatoes

Beef Tenderloin w/ Red Wine Veal Demi

Wild Mushroom Pasta w/ Creamy Garlic
Roasted Artichoke Sauce



BUILD A DINNER BUFFET

SELECT ONE SALAD

Garden

Mixed Greens, Tomatoes, Cucumbers, Carrots, Shaved Onions & Croutons
w/ Balsamic & Ranch Dressing

Caesar

Crisp Romaine, Parmesan Cheese, Croutons & Tomatoes

The Wedge

Apple Wood Smoked Bacon, Hard Boiled Egg, Grape Tomatoes, Gorgonzola & Ranch Dressing

Greek Salad

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

SELECT TWO SIDES

Choice of Three Sides-Additional \$4.50 Per
Person

Garlic Mashed Potatoes

Sweet Potato Mashed

Herb Roasted Yukon Potatoes

Jasmine Rice

Parmesan - Herb Risotto

Chef's Seasonal Vegetables w/ Herb Butter

Grilled Pecorino Asparagus

Sautéed Organic Baby Carrots

Baked Mac & Cheese

Grilled Asparagus

Sautéed Baby Carrots



DESSERT

Choice of Two Desserts-Additional \$2.00 Per Person

Tall Carrot Cake w/ Cream Cheese Frosting

German Chocolate Cake w/ Chocolate Sauce

Homemade Cheesecake w/ Mixed Berry Coulis

Chocolate Pot de Crème w/ Vanilla Bean Whipped Cream

Tiramisu w/ Mocha Crème Anglaise

Chocolate Pear Hazelnut Tart



DINNER BUFFETS

Add Soda or Coffee for **\$2.50** Per Person

Minimum of 25 Guests

THE BACKYARD

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

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

Apple Cobbler w/ Whipped Cream

\$46.00



DOWN HOME BUFFET

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

Corn Biscuits w/ Butter

Braised Short Ribs

Buttermilk Fried Chicken

Baked Mac & Cheese

Mashed Potatoes

Grilled Organic Baby Carrots

Cherry Pie w/ Whipped Cream

\$44.00

THE ITALIAN AFFAIR

Caesar Salad ~ 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

Tiramisu

\$52.00



HORS D' OEUVRES

Price Based on Two Pieces Per Person

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

COLD

Herbed Goat Cheese & Dill Tapenade

\$6.50

BLT Skewer Bites

\$8.00

Hummus w/ Toasted Pepitas on Cucumber

\$6.00

Tomato & Mozzarella Crostini w/ Basil Pesto

\$6.00

Seared Ahi w/ Wasabi Cream Cheese Cucumber Round

\$8.50

Braised Short Ribs, Gorgonzola & Balsamic Onions on
Toast Points

\$7.50

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

\$6.50



HOT

Coconut Shrimp w/ Jalapeno Orange Marmalade

\$7.00

Mini Maryland Lump Crab Cakes w/ Remoulade Sauce

\$8.50

Polynesian Meatballs w/ Sweet Teriyaki Glaze

\$6.00

Thai Chili Glazed Chicken Satay

\$6.00

Spinach and Walnut stuffed Button Mushroom

\$8.00

Bay Scallop and Goat Cheese Crostini

\$8.50

Cajun Shrimp Toast

\$7.00

Pear, Prosciutto and Gorgonzola Crostini

\$7.00

Chile Verde Pork Sliders

\$8.50

DISPLAYS

Price Based on 100 People

Domestic Cheese Display, Assorted Crackers

\$500.00

Smoked Salmon Platter

Traditional Garnishments

\$550.00

Sliced Seasonal Fruit & Berries w/
Yogurt Dip

\$450.00

Fresh Crudité w/ Ranch Dip

\$450.00



ALCOHOL SERVICES

All bars are 3 hours maximum.
Additional hours may be requested at **\$50.00** per half hour.

Hosted Bar

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

Bottle Import/Micro/ Beer

\$6.00 Per Bottle

**Please inquire about
selections**



Keg Beer

Please inquire for pricing

Liquor Menu

Standard \$8.00 Per Drink

Tito's Vodka

Tanqueray Gin

Bacardi Rum

Jose Cuervo Silver

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.



**One bartender required for every 75 guests.
\$100.00 charge for each bartender**

