

Entrada Events

2023-2024

Banquet information



ABOUT US

Many people who are looking for a new place to bring a corporate group, entertain clients, or hold a week-long workshop find Entrada after discovering St. George - and they discover St. George by exploring the sheer beauty and overwhelming majesty of Southwest Utah. Our particular slice of heaven is an almost unbelievable combination of red-rock desert valleys, soaring pine-covered mountain peaks, ancient lava beds, and skies that are somehow beyond blue. These are landscapes unlike anywhere else, rugged and reassuring, inspiring and energizing... and every view, every point on the compass is a glimpse at nature at its wildest and best.

Entrada is a four-season club, with a climate that is livable - actually, supremely enjoyable all year long. Our award-winning clubhouse draws inspiration from our distinct environment and pays tribute to the area's Native American heritage. The beautiful design creates a unbeatable setting for any style of meeting or social event.

Carey Kerns

Entrada

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ABOUT THE CLUBHOUSE

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.

BALLROOM PRICING

UP TO 25 GUESTS \$575

UP TO 60 GUESTS \$1100

UP TO 120 GUESTS \$1600

UP TO 200 GUESTS \$2000*

*OVER 120 REQUIRES USE OF EVENT LAWN

PRINCE BOARD ROOM PRICING

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.

UP TO 24 GUESTS \$350

SAGUARO ROOM PRICING

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.

UP TO 12 GUESTS \$200



ABOUT THE RENTALS

AUDIO/VISUAL

Wireless High Definition LCD Projector & Screen

In House Stereo System w/ Sound Patch

Wireless Handheld and Lavalier Microphones

Wireless High Speed Internet Access

Podium

\$325 per day

Smart Flat Panel TV on Rolling Cart

\$115 per day

Dry Erase Board/White Board

\$35/each per day

Conference Phone

\$75 per day

BANQUET AND PARTY SERVICES

Butler Passed Hors d'oeuvres

\$50 per butler per 50 people

Bartender

\$200 per bartender up to 100 people

Chef Attendant

\$175

Dance Floor

\$500-\$800

Patio/Event Lawn Lights

\$400-\$800

Outdoor Heaters

\$85 each (up to 4)



BREAKFAST



CHACO TRAIL BREAKFAST \$21.50

Freshly Baked Breakfast Pastries and Muffins

Sliced Seasonal Fruit & Berries, Yogurt and Granola

Choice of 2 Juices: Orange, Cranberry, Apple, Tomato

Regular & Decaffeinated Coffee

Assorted Hot Teas

BUILD A COMPLETE BREAKFAST WITH THESE ADD ONS

\$3.00 Scrambled Eggs

\$7.50 Country Scramble

\$4.00 Sausage & Bacon

\$2.50 Entrada Breakfast Potatoes

\$3.50 Blue Corn, Buttermilk Pancakes w/ Maple Syrup

\$3.50 French Toast w/ Maple Syrup

\$7.50 Vegan scramble

\$9.00 Sausage, Bacon or Chorizo Breakfast Burritos

\$4.00 Steel Cut Oatmeal w/ Quinoa

Served w/ brown sugar, raisins, shaved almonds and milk*

*non-dairy milk available upon request

\$6.50 Assorted Bagels w/ Cream Cheese

BOXED LUNCHES



SANDWICH OPTIONS

Buffalo Chicken Wrap / grilled or fried buffalo seasoned chicken, gorgonzola, lettuce & tomato / tortilla wrap

Smoked Turkey and Bacon / swiss cheese, tomato & avocado aioli / sour dough

Shaved Prime Roast Beef / horseradish cream, caramelized onions, provolone / baguette

Roasted Vegetable Wrap / red bell peppers, cherry tomatoes, artichoke, carrots, cabbage, cucumber, romaine & avocado / spinach tortilla wrap

SIDE OPTIONS

MUST BE SAME SIDE FOR ALL BOXED LUNCHES

Bag of Chips

Whole Fruit / banana, apple or orange

Chocolate Chip Cookies / x 2

Pasta Salad

Trail Mix

Coleslaw

Potato Salad

Candy Bar / snickers, m&ms or peanut m&ms

PRICING

SANDWICH with...

one side / \$16.00

two sides / \$18.00

three sides / \$20.00

four sides / \$22.00

ALL BOXED LUNCHES INCLUDE BOTTLE OF WATER

BUFFET LUNCH

ALL BUFFETS INCLUDE LEMONADE / MINIMUM 25 GUESTS



ENTRADA DELI

House Salad (V)
Pasta Salad (V)
Veggie Pinwheels (VA)
Smoked Turkey Breast / Honey Baked Ham /
Shaved Prime Rib
Sliced Cheddar / Provolone / Pepperjack /
Swiss Cheeses
Tomatoes / Red Onions / Dill Pickles / Lettuce
Assorted Fresh Baked Breads
Fresh Baked Cookies OR Ghiradelli Brownies

\$32 PER GUEST



SOUTH OF THE BORDER

Southwest Salad (VA)
Red Chile Seasoned Grilled Chicken
Marinated Grilled Flank Steak
Vegetarian Enchiladas (VA)
Red and Black Beans (V)
Mexican Rice (V)
Warmed Flour Tortillas / Crisp Tortilla Chips
Toppings / pico de gallo, onions, limes,
guacamole, queso fresco, sour cream
Churros / chocolate dipping sauce

\$38 PER GUEST



CLASSIC

Choice of...House Salad (V) / Caesar Salad
Grilled Broccolini / almonds / lemon zest (V)
Herb Roasted Yukon Potatoes (V)
Fresh Vegetable Stir Fry (V)
Choice of TWO...
Chicken Picatta
Grilled Flank Steak / chimichurri
Seared Mahi Mahi / rosemary cream sauce
Assorted Dessert Bars

\$42 PER GUEST



DOWNHOME

Deconstructed Wedge / applewood smoked
bacon / hard boiled egg / grape tomatoes /
gorgonzola cheese / ranch dressing
Corn Muffins / honey butter
Honey Mustard Baked Chicken
Smoked Beef Brisket
Mashed Potatoes
Grilled Baby Carrots (V)
Choice of Pies with Whipped Cream

\$40 PER GUEST

PLATED LUNCH

INCLUDES LEMONADE / INCLUDES FRESH BAKED BREAD

CHOICE OF ONE SALAD

House Salad / mixed greens, tomatoes, cucumbers, carrots / balsamic and ranch dressings

Caesar Salad / crisp romaine, parmesan cheese, croutons

Poached Pear & Spinach / poached bosc pear, baby spinach, gorgonzola, toasted marcona almonds / stone ground mustard vinaigrette

Beet and Goat Cheese / montchevre goat cheese, candied pecans, roasted golden beets, arugula

CHOICE OF ONE STARCH FOR ALL ENTREES

garlic mashed potatoes / sweet potato mashed / jasmine rice / roasted yukon potatoes / creamy polenta

ENTREES

Lemon Herb Chicken Breast \$32 / rosemary beurre blanc / grilled pecorino asparagus

Penne Pasta \$34 / marinara / seasonal vegetables / fresh basil / Chicken or Shrimp (VA)

Seared King Salmon \$36 / salsa verde / grilled broccolini

Petite Filet \$42 / bernaise sauce / asparagus with lemon



BREAKS

ENERGY BREAK

Tee Bars

Monster Energy Drinks

Dried Fruit and Nuts

\$9 per person

HEALTHY BREAK

Roasted Garlic Hummus

Crudite

Fresh Fruit

\$10 per person

SWEET AND SALTY

House Made Kettle Chips w Dip OR Tortilla Chips w/ Salsa

Beef Jerky

Fresh Baked Chocolate Chip Cookies

\$13 per person

SWEET TOOTH

Vanilla & Chocolate Mini Cupcakes

Ghiradelli Fudge Brownies

Fresh Baked Chocolate Chip Cookies

\$10 per person

HAPPY HOUR

Assorted Meats & Cheese

Crackers

Assorted Marinated Olives

\$17 per person

BEVERAGES

Coffee, Decaf, Assorted Hot Teas,

Canned Coke Products

Refreshed throughout the day

\$10 per person

Monster Energy Drinks, Perrier, or Powerade

Additional \$3.50 per drink consumed

PLATED DINNER

PLATED DINNERS INCLUDE:
LEMONADE / DINNER ROLLS / CHOICE OF ONE SALAD / CHOICE OF ONE DESSERT
75 GUESTS OR FEWER

SALADS

HOUSE SALAD

Mixed Greens, English Cucumbers, Tomatoes,
Shaved Red Onion, Croutons,
Herb Champagne Vinaigrette

CLASSIC CAESAR SALAD

Chilled Romaine Lettuce, Herbed Croutons,
Parmesan Cheese Tuile, House Caesar Dressing

ASIAN PEAR SALAD (Seasonal)

Mixed Greens, Asian Pear, Gorgonzola Crumbles,
Candied Walnuts, Balsamic Vinaigrette

CAPRESE SALAD

Heirloom Tomatoes, Fresh Mozzarella, Baby
Arugula, Balsamic Reduction, Fresh Basil

SOUTHWEST SALAD

Mixed Greens, Roasted Corn, Black Beans, Cotija
Cheese, Grape Tomatoes, Avocado Dressing

STRAWBERRY SALAD (Seasonal)

Field Greens, Strawberries, Almond Brittle,
Goat Cheese, Herb Champagne Vinaigrette

BEET SALAD (Seasonal)

Mixed Greens, Roasted Beets, Goat Cheese, Dried
Cranberries, Toasted Walnuts,
Red Wine Vinaigrette

DESSERTS

TIRAMISU

LEMON MARSCAPONE

CITRUS OLIVE OIL CAKE

KEY LIME PIE

CARROT CAKE

CHOCOLATE MOUSSE CAKE

VEGAN TIRAMISU

GLUTEN FREE CHOCOLATE TORT



PLATED DINNER ENTREES



Chicken

CHICKEN FRANCAISE \$36

Basil Scented Mashed Potatoes, Grilled Broccolini,
Lemon-Herb Beurre Blanc

GRILLED CHICKEN BREAST W/ PORCINI

MUSHROOM CREAM SAUCE \$43

Roasted Garlic Mashed Potatoes, Grilled Broccolini

ROASTED CHICKEN BREAST

W/ ROMESCO SAUCE \$38

Leek & Boursin Risotto Cake, Julienne Seasonal
Vegetables

TUSCAN BRUSCHETTA CHICKEN BREAST W/

PROVOLINE & PESTO CREAM \$42

Gnocchi, Sautéed Asparagus



Beef

CERTIFIED ANGUS FILET MIGNON \$69

Roasted Garlic Mashed Potatoes, Asparagus &
Mushroom Ragout, Maitre D' Butter,
Cabernet Demi Glaze

GRILLED NEW YORK STRIP \$56

Melted Leek & Yukon Gold Mashed Potatoes,
Sautéed Asparagus, Bleu Cheese Cream

BRAISED BONELESS BEEF SHORT RIBS \$43

Roasted Garlic Mashed Potatoes, Honey
Glazed Carrots, Cabernet Braising Jus

SEARED SIRLOIN \$52

Tillamook Cheddar Dauphinoise Potatoes,
Steamed Green Beans



Fish

ALASKAN HALIBUT W/ ORANGE-TARRAGON

BEURRE BLANC \$60

Leek & Boursin Risotto Cake, Sautéed Asparagus

PINEAPPLE MANGO MAHI MAHI \$42

Herb Roasted Fingerling Potatoes, Grilled
Broccolini

GRILLED KING SALMON W/ LEMON DILL

BUTTER SAUCE \$45

Wild Rice Pilaf, Buttered Snap Peas

KING SALMON PICATTA \$48

Sun-Dried Tomato & Fine Herb Risotto Cake,
Steamed Green Beans



Duets

CERTIFIED ANGUS FILET MIGNON &

ALASKAN HALIBUT \$82

Roasted Garlic Mashed Potatoes, Asparagus &
Mushroom Ragout, Maitre D' Butter,
Cabernet Demi Glaze

GRILLED NEW YORK & KING SALMON \$75

Melted Leek and Yukon Gold Mashed
Potatoes, Sautéed Asparagus, Cabernet Demi
Glaze

BRAISED BONELESS BEEF SHORT RIBS &
GARLIC PRAWNS \$57

Roasted Garlic Mashed Potatoes, Honey
Glazed Carrots, Cabernet Braising Jus



Vegetarian

BUTTERNUT SQUASH RAVIOLI \$38

Sundried Tomatoes, Sautéed Asparagus,
Pesto Cream Sauce

VEGAN QUINOA STIR FRY \$32

Mix of Roasted Vegetables,
Cashews, Quinoa, Cilantro Lime
Jasmine Rice

SAUTÉED GNOCCHI \$35

Seasonal Vegetables,
Lemon Herb Beurre Blanc

BUFFET DINNER

ALL BUFFETS INCLUDE LEMONADE / MINIMUM 25 GUESTS



BACKYARD

House Salad
Caprese Salad
Baked Mac and Cheese
Cajun Barbequed Chicken
Smoked Angus Brisket
Marinated Cauliflower Steak V (as sub)
Herb Roasted Fingerling Potatoes
Grilled Corn off the Cob
Toasted Garlic Bread
Apple Cobbler with Whipped Cream

\$46 PER GUEST



ITALIAN

Classic Caesar Salad
Rotelli Pasta al Fresco
Sautéed Asparagus
Penne Pasta Pomodoro
Sautéed Chicken Medallions / mushrooms & marsala wine reduction
Rosemary & Garlic Rubbed Pork Loin Medallions / madeira sauce
Focaccia / olive oil & balsamic
Tiramisu

\$48 PER GUEST



SPANISH

Chilled Gazpacho Shooters
Pan a la Catalana
Arugula Salad / oranges / toasted almonds
Patatas Bravas
Spanish Green Beans / agrodulce
Chicken Thighs Braised in Bravas Sauce
Grilled Lamb Chops / chimichurri
Citrus Olive Oil Cake

\$50 PER GUEST



CLASSIC

Beet Salad
Buttered Snap Peas
Boursin Whipped Potatoes
Seared Sirloin
Pan Seared Chicken Breast / creamy garlic sauce
Roasted Salmon / sweet citrus glaze
Assorted Dessert Bars

\$58 PER GUEST

A LA CARTE BUFFET DINNER

ALL BUFFETS INCLUDE LEMONADE / MINIMUM 25 GUESTS

SALADS

INCLUDES CHOICE OF ONE / CHOICE OF TWO ADD \$7 PER GUEST

House / Classic Caesar / Asian Pear / Caprese / Southwest / Strawberry / Beet

SIDES

INCLUDES CHOICE OF TWO / CHOICE OF THREE ADD \$5 PER GUEST

*Roasted Garlic Mashed Potatoes / Basil Scented Mashed Potatoes / Wild Rice Pilaf
Herb Roasted Fingerling Potatoes / Boursin Whipped Potatoes /
Sun Dried Tomato & Fine Herb Risotto
Honey Glazed Carrots / Steamed Green Beans / Sautéed Asparagus /
Buttered Snap Peas / Julienne Seasonal Vegetables / Grilled Broccolini*

ENTREES

CHOICE OF TWO \$64 / CHOICE OF THREE \$72

*Grilled Chicken Breast w/ Porcini Mushroom Cream Sauce
Roasted Chicken Breast w/ Romesco Sauce
Grilled New York Strip
Braised Boneless Beef Short Ribs
Alaskan Halibut w/ Orange Tarragon Beurre Blanc
Grilled King Salmon w/ Lemon Dill Sauce
Vegan Quinoa Stir Fry*

DESSERT

INCLUDES CHOICE OF ONE / CHOICE OF TWO ADD \$7 PER GUEST

*Tiramisu / Lemon Marscapone / Citrus Olive Oil Cake / Key Lime Pie / Carrot Cake /
Chocolate Mousse Cake / Vegan Tiramisu / Gluten Free Chocolate Tort*

HORS D'OUVRES

JOSHUA

\$33 / CHOICE OF THREE / TWO PIECES PER ITEM PER GUEST
HOT

Tomato Soup Shooters & Mini Grilled Cheese Sandwiches
Prime Beef Tenderloin Satay w/ a Chimichurri Sauce
Southwest Petite Crab Cakes w/ a Chipotle Aioli
Chile Verde Pork Sliders
Crispy Artichoke Wontons
Braised Short Rib, Gorgonzola, Balsamic Onion on Toast Point
COLD

Jumbo Shrimp Cocktail
Seared Ahi w/ Wasabi Cream on Cucumber Round
Bay Scallop & Goat Cheese Crostini

OCOTILLO

\$26 / CHOICE OF THREE / TWO PIECES PER ITEM PER GUEST
HOT

Southwestern Chicken Spring Roll Topped w/ Cilantro Aioli
Coconut Shrimp w/ Jalapeno Marmalade
Spinach & Feta Cheese Spanakopita
Buffalo Chicken Sliders
Rock Shrimp Quesadillas
Pork Pot Stickers w/ a Hoisin Glaze
COLD

Brie & Berry Skewers
BLT Skewers
Leek Stuffed Mushrooms (V)
Poached Pear, Brie & Walnut Crostini

AGAVE

\$21 / CHOICE OF THREE / TWO PIECES PER ITEM PER GUEST
HOT

Polynesian Meatballs w/ Teriyaki Glaze
Toasted Cheese Ravioli Topped w/ Smoked Tomato Coulis
Vegetable Spring Rolls
Smoked Chicken Green Chili Focaccia Flat Bread
COLD

Tomato & Fresh Mozzarella Skewers
Sweet & Spicy Pepper Jam & Goat Cheese Bruschetta
Strawberries w/ Mint Infused Cream
Traditional Hummus on Top of a Pita Chip (V)



STATIONS

SAVORY

PER GUEST

IMPORT & DOMESTIC CHEESE DISPLAY / \$15

Assorted Cheese

Artisanal Crackers, Sliced Sourdough Baguette, Fresh Fruit

CHARCUTERIE DISPLAY / \$22

Assorted Cheese

Chef's Selection of Cured Meats

Artisanal Crackers, Sliced Sourdough Baguette

Olives, Assorted Nuts, Fresh & Dried Fruit

CHILLED SHRIMP COCKTAIL STATION / \$22

Cocktail Sauce, Lemons, Tabasco Sauce

SWEET

PER GUEST

VENETIAN TABLE \$18

Assortment of Truffles, Mini Eclairs, Dessert Shooters,

Lemon Bars, Chocolate Dipped Strawberries

ICE CREAM BAR \$15

Premium Chocolate & Vanilla Ice Cream

Sprinkles, Chopped Peanuts, Chocolate Sauce, Caramel

Sauce, Candied Bites, Cookie Bits, Whipped Cream

CHURROS \$10

Chocolate and Caramel Sauce, Macerated Strawberries,

Whipped Cream

DONUT DISPLAY \$10

Assorted Donuts



ALCOHOL SERVICES

PREMIUM

\$14 per drink

liquor: Grey Goose, Bombay Sapphire, Captain Morgan, 1800 Reposado, Bulleit, Jameson, JW Black

red wine, choose one: Meiomi Pinot Noir, Ferrari Carano Siena Red Blend, J Lohr Cabernet

white wine, choose one: Kendall Jackson Avant Chardonnay, Kim Crawford Sauvignon Blanc,
Santa Margarita Pinot Grigio

STANDARD

\$10 per drink

liquor: Tito's, Tanqueray, Bacardi, Cuervo Silver, Jim Beam, Jack Daniels, Dewars

red wine, choose one: Angeline Pinot Noir, J Lohr Merlot, Josh Cabernet, Castillo de Eneriz Red Blend

white wine, choose one: Butter Chardonnay, Matua Sauvignon Blanc, Bogle Pinot Grigio

BEER

DOMESTIC BEER \$6 per drink

choose one: Coors Light, Miller Lite, Michelob Ultra

IMPORT/MICRO BEER \$8 per drink

choose two: Pilsner Urquell, Stella Artois, Pacifico Lager, Lagunitas IPA,
Guinness, Polygamy Porter, White Claw, Bee Hive Cider

DRAFT BEER

domestic \$250-\$450 micro (featuring utah local) \$250-\$600

SPARKLING

single pour of champagne or cider \$8 per guest / prosecco \$12 per guest

BARTENDER FEE:

hosted bar includes complimentary bartender,
up to 100 guests / \$150 per additional bar

GENERAL INFORMATION

SERVICE CHARGE & SALES TAX

All food and beverage items are subject to 22% service charge and 7.75% sales tax. The service charge is taxable in the State of Utah.

LODGING

The INN @ Entrada is on site, but a separate entity. You must contact them directly for rates and availability. Separate contracts and deposits are required.

FOOD & BEVERAGE MINIMUM

The food and beverage minimum requirement is established for each catered event based on specific dates and event times. Your Catering Manager will be happy to discuss these minimums with you.

FOOD & BEVERAGE REGULATIONS

All food and beverage items served within Entrada at Snow Canyon Country Club must be presented by Entrada at Snow Canyon Country Club. No outside caterers or beverage services will be allowed on premises with the exception of approved cake vendors. No food or non-alcoholic beverages are permitted to be brought into or removed from the property. Entrada at Snow Canyon is responsible for the administration of the sales and service of all alcoholic beverages in accordance with the Utah Department of Alcoholic Beverage Control. In compliance with the state law, all beer, wine and liquor will be supplied and served by Entrada at Snow Canyon Country Club. Any violation of these laws will result in confiscation of food and/or beverage.

PARKING

Parking is complimentary. Overnight parking is not permitted.

DEPOSIT & PAYMENTS

An initial deposit equivalent to the site fee with your signed contract will solidify your wedding date. This deposit will be applied towards the total cost of your event. Sixty (60) days prior to your wedding, 50% of your food and beverage minimum is due as your second deposit. Final guest count and payment are due 7 business days before your wedding date.

GUARANTEES

Final guarantees are due 7 business days prior to your wedding. In the absence of a final guarantee the agreed number from the signed contract will apply.

CANCELLATION

In the event of a cancellation for any reason, the security deposit will not be refunded. The payment scale is detailed in the contract.

