

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—Sunday	\$3750 (Sep-Jun) \$2750 (Jul-Aug)
Ballrooms & Event Lawn (up to 200 guests) Monday—Thursday	\$2750 (Sep-Jun) \$2250 (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 Wedding Events require a Food & Beverage Minimum
A Wedding Planner or Day of Coordinator is required for Weddings of
50 people or more, not provided

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

Cake Cutting Fee

\$125

We will cut and serve your cake for you

Bartender Fee

\$200 Per Bartender

1 Bartender Per 100 Guests

A/V Package

\$375

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

Dance Floor

12x12 \$550

18x18 \$700

Outdoor Heaters

\$80 Each (up to 4)

Butler Passed Hors d'oeuvres

\$100 Per Butler

1 Butler Per 50 Guests

String Lighting

\$400 Patio

\$750 Lawn

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

Plated Dinners

All Entrees Include Freshly Baked Bread and Butter

Plated Dinners for 75 people or Less Only

Plated Dinners include Lemonade

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 **\$4.50** 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 \$40.00

Chimichurri, Sautéed Portobello Mushrooms

Baked Balsamic Airline Chicken \$36.00

Roasted Tomatoes, Grilled Pecorino Asparagus

Pan Seared King Salmon \$42.00

Citrus Sesame Glaze, Broccolini

Spice Rubbed Kurobuta Pork Loin Chop \$39.00

Apple Relish, Glazed Organic Baby Carrots

Pan Seared Filet Mignon \$52.00

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

Seared Chilean Sea Bass \$45.00

Bacon Shallot Buerre Blanc, Grilled Pecorino Asparagus

Cashew Lemon Basil Pasta \$33.00

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

Organic

Surf and Turf \$62.00

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 **\$3.00 Per Person**



Homemade Cheesecake, Mixed Berry Coulis

\$10.00

Tall Carrot Cake, Cream Cheese Frosting

\$10.00

Tiramisu, Mocha Crème Anglaise

\$10.00

German Chocolate Cake, Chocolate Sauce

\$10.00

Chocolate Pear Hazelnut Tart

\$10.00

Maple Bourbon Crème Brulee

\$10.00

Chocolate Pot de Crème, Vanilla Bean Whipped Cream

\$10.00



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 from the Category, 1 Salad, 2 Side Items

Choice of Three Entrees-Additional **\$10.00 Per Person**

Road Runner Entrees \$56.00

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 **\$6.00 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 \$64.00

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

\$48.00



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

\$52.00



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

\$46.00



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)



Hot

Coconut Shrimp, Jalapeno Orange Marmalade

\$7.50

Mini Maryland Lump Crab Cakes, Remoulade Sauce

\$9.00

Polynesian Meatballs, Sweet Teriyaki Glaze

\$7.00

Thai Chili Glazed Chicken Satay

\$7.00

Crab Stuffed Mushroom Caps

\$9.00

Jalapeno Bacon Wrapped Scallops

\$9.50

Goat Cheese and Gulf Shrimp on Toast Points

\$7.50

Roasted Mushroom & Brie Puff Pastry

\$6.50

Cheeseburger Sliders

\$8.50

Cold

Herbed Goat Cheese & Dill Tapenade Crostini

\$6.50

Seared Spicy Tuna on Crispy Rice Cake

\$9.00

Mushroom Ragout & Mascarpone Crostini

\$6.50

Tomato & Mozzarella Crostini w/ Basil Pesto

\$6.50

Seared Ahi w/ Wasabi Cream Cheese on Cucumber Round

\$9.00

Braised Short Rib & Gorgonzola, Balsamic Onions on
Toast Points

\$8.00

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

\$7.00



Displays

Price Based on 100 People

Domestic Cheese Display, Assorted Crackers **\$525.00**

Smoked Salmon Platter, Traditional Garnishments **\$575.00**

Sliced Seasonal Fruit & Berries, Yogurt Dip **\$500.00**

Fresh Crudit , Served w/ Ranch Dip **\$500.00**

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

\$15.00 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

\$15.00 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

\$12.00 Per Person

Assorted Mini Dessert Display

Choice of 3 **\$15.00**, Choice of 4 **\$19.00**, Choice of 5 **\$22.50**

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 4.5 hours maximum (last call is 15 prior to event end time, service stops strictly at event end time).

Additional hours may be requested at **\$50.00** per half hour.

Hosted Bars

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

Bottled Beer

\$6.00 Per Bottle

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Keg Beer

Please Inquire for Pricing



One bartender required for every 100 guests

\$200.00 charge for each bartender

Liquor Menu

Standard \$8.00 Per Drink

Tito's Vodka

Tanqueray Gin

Bacardi Rum

Cuervo SilverTequila

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.