



DONE TO YOUR TASTE
corporateculturalweddingsocialsundance

Platinum Wedding Sample

Wedding Menu

HORS D'OEUVRES (PASSED)

Belgian Endive
*gorgonzola cheese, toasted pine nuts,
red grape relish*

Southwest Chicken Tostada
black bean creme, pico de gallo

Sesame Seared Ahi Tuna
wasabi slaw on lotus cup
(DF)

Grilled Utah Peaches Crostini
chevre, balsamic syrup, walnut dust

SALAD

Honeymoon Salad
*petite field greens, strawberries, toasted
almonds, goat cheese coins, edible
flowers, honey champagne vinaigrette*

DINNER ENTREES

Grilled Tenderloin of Beef
utah cherry port gastrique, chimichurri drizzle

Citrus Kissed Rocky Mountain Trout
clementine basil relish

Accompaniments

Whipped Potatoes
*root vegetable mignonette, fresh
herbs, garlic, fennel zest*

Local Grilled Vegetables

Artisan Breads

LATE NIGHT

House-made Ice Cream and Cookie Sandwiches

Additional Services Offered

Bar/Beverage Needs

- ❖ Bartenders
- ❖ Specialty Cocktails
- ❖ Spirit-Free Cocktails
- ❖ Shot Skis
- ❖ Spa Waters
- ❖ Wine Pairing
- ❖ Local Beer Tasting
- ❖ Local Whiskey Tasting

Specialty Rentals

- ❖ Linens
- ❖ Serviceware
- ❖ Chairs
- ❖ Tents
- ❖ Tables

Tailored Enhancements

- ❖ Decor
- ❖ Flowers
- ❖ Cakes
- ❖ Wedding Coordination
- ❖ Photographers
- ❖ Family Heirloom Dishes
- ❖ Favors
- ❖ Specialty Desserts
- ❖ Entertainment DJ
- ❖ Rehearsal/Welcome Dinner
- ❖ Day After Brunch
- ❖ Photo Booths